# **Special Issue**

# Postharvest Storage and Preservation of Fruits and Vegetables

Message from the Guest Editors

Recent academic research on "Postharvest storage and preservation of fruits and vegetables" covers a number of important topics and related areas.

Improvements in storage technologies and methods, reducing the weight loss, spoilage, and nutrient loss of fruits and vegetables during storage and transportation, through appropriate storage conditions and handling methods. Understanding of biological and physiological mechanisms.

Application of new technologies: Emerging technologies such as non-destructive testing, genetic improvement, and gene editing are being applied to improve the storage and preservation effects of fruits and vegetables.

Research on post-storage treatment technology: Researchers are also paying attention to the development of post-storage treatment technology to further extend the storage life of the product and maintain its quality.

These research topics cover a wide range from basic science to applied technology, helping to improve the later storage and preservation of fruits and vegetables and ensuring the safety and sustainability of the food supply.

### **Guest Editors**

Dr. Chihyao Hou

Dr. Yushen Liang

Dr. Ming-Kuei Shih



# **Foods**

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



mdpi.com/si/196209

Foods Editorial Office MDPI, Grosspeteranlage 5 4052 Basel, Switzerland Tel: +41 61 683 77 34 foods@mdpi.com

mdpi.com/journal/foods





# **Foods**

an Open Access Journal by MDPI

Impact Factor 5.1 CiteScore 8.7 Indexed in PubMed



## **About the Journal**

### Message from the Editor-in-Chief

Foods (ISSN 2304-8158) is an open access and peer reviewed scientific journal that publishes original articles, critical reviews, case reports, and short communications on food science. Articles are released monthly online, with unlimited free access. Currently, Foods has been indexed by the Science Citation Index Expanded (SCIE - Web of Science), PubMed, and Scopus. Our aim is to encourage scientists, researchers, and other food professionals to publish their experimental and theoretical results as much detail as possible. We therefore invite you to be one of our authors, and in doing so share your important research findings with the global food science community.

#### **Editor-in-Chief**

#### Prof. Dr. Arun K. Bhunia

- 1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
- 2. Department of Comparative Pathobiology, Purdue University, West Lafavette. IN 47907. USA

#### **Author Benefits**

#### **High Visibility:**

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

#### Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

### **Rapid Publication:**

manuscripts are peer-reviewed and a first decision is provided to authors approximately 14.9 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the first half of 2025).

