

Special Issue

Innovative Technologies for Processed Fruit, Vegetable and Nut Products: Quality, Safety, and Shelf Life

Message from the Guest Editor

In recent years, research into the effects of new technologies on the quality, safety and nutrition of fruits, vegetable, and nuts products has been increasing continuously and exponentially. These innovative technologies involved in electron-beam irradiation treatment, cold plasma treatment, pulsed electric fields, high hydrostatic pressure, ultrasounds, ultra-high-pressure treatment, steam explosion, microencapsulation and fermentation technology, which not only keep the nutrition of food products, but also greatly improve their quality and reduce the generation of potential harmful compounds. For this reason, this Special Issue will provide an overview of the current status and future perspectives of new technologies applied in the processing of fruits, vegetable and nuts products and their role in the preservation of quality, safety and shelf life of these products.

Guest Editor

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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.

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