Special Issue

Food with Extended Shelf Life Featuring Ingredients Derived from Fruits, Vegetables, and Wild Edible Plants: Nutritional, Functional, and Sensory Properties

Message from the Guest Editors

This Special Issue will present the latest advances in obtaining new functional foods with extended shelf life derived from ingredients based on fruits, vegetables, and wild edible plants. It will also discuss foods' nutritional and sensory properties and their impact on consumers' health. Foods with an extended shelf life often include ingredients derived from fruits, vegetables, and wild edible herbs to improve preservation and nutritional value. These ingredients contain natural additives which are pivotal in maintaining food quality over time. Nutritionally, fruit, vegetable, and wild edible plant additives can increase the content of essential vitamins and minerals, supporting overall health and well-being. On the other hand, plant-based preservatives have been shown to effectively prevent spoilage and extend product freshness without relying on synthetic chemicals. Adding fruit, vegetable, and wild edible herb-based ingredients also improves sensory properties. Overall, integrating these plant ingredients supports food preservation and promotes healthier and more enjoyable nutrition experiences.

Guest Editors

Prof. Dr. Vesna Antić

Faculty of Agriculture, University of Belgrade, Nemanjina 6, 11080 Belgrade, Serbia

Dr. Nebojša Pantelić

Faculty of Agriculture, University of Belgrade, Nemanjina 6, 11080 Belgrade, Serbia

Deadline for manuscript submissions

25 September 2025

Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

mdpi.com/si/217077

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

mdpi.com/journal/foods

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 Lafayette, 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).