

## Special Issue

# Phenolics in Fruits and Fruit Products

### Message from the Guest Editor

When consumers think about phenolic compounds, their first thought is likely about their antioxidant potential and health benefits. In addition, phenolic compounds are also responsible for the color and flavor of many fruits and fruit semi-products and products. Fruits are highly perishable raw materials, and it is necessary to find suitable processing techniques to preserve them and transform them into adequate, high-quality products. The processing of fruits is accompanied by different chemical and biochemical changes affecting the stability of the phenolics. For the production of high-quality fruit products, it is necessary to slow down degradation reactions as much as possible through the selection of processing conditions or cause interactions with different compounds. To improve the quality of fruits and fruit products, the aim of this Special Issue is to summarize the phenolic profile of different fruits and the stability of the phenolics under different processing and storage conditions as well as through interactions with the different compounds.

---

### Guest Editor

Prof. Dr. Mirela Kopjar

Department of Food Technologies, Faculty of Food Technology Osijek,  
Josip Juraj Strossmayer University of Osijek, 31000 Osijek, Croatia

---

### Deadline for manuscript submissions

closed (15 December 2019)



## Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 6.0  
CiteScore 10.3  
Indexed in PubMed



[mdpi.com/si/23387](https://mdpi.com/si/23387)

*Foods*  
Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland  
Tel: +41 61 683 77 34  
[foods@mdpi.com](mailto:foods@mdpi.com)

[mdpi.com/journal/  
foods](https://mdpi.com/journal/foods)





# Foods

---

an Open Access Journal  
by MDPI

---

Impact Factor 6.0  
CiteScore 10.3  
Indexed in PubMed



[mdpi.com/journal/  
foods](https://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 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).