

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

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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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