

## Special Issue

# Safety, Quality and Processing of Postharvest Fresh Fruits and Vegetables

### Message from the Guest Editor

Fresh fruits and vegetables and their processed products have become essential dietary choices in recent years. The losses and wastes in the world are very high (30 to 65%) due to the use of inappropriate postharvest management. Thus, it is essential to preserve quality and to reduce loss and waste with the application of appropriate postharvest handling and management of fresh horticultural commodities. This can be achieved by a solid understanding of the mechanism involved in biological variations and metabolic pathways of maturation, ripening, senescence, and biological and nonbiological stress. New techniques for reducing undesired microbial contamination, spoilage, and decay, as well as maintaining a product's visual, textural, and nutritional quality are required in all steps of the production and distribution chain. To ensure the quality of product, today, it is essential to provide effective suitable (new) technologies in food processing and food safety. Several methods have been developed to extend the storage period of fruits and vegetables.

### Guest Editor

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### Deadline for manuscript submissions

closed (15 March 2021)



## Foods

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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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