

Special Issue

Refrigerated Storage of Fresh Fruits and Vegetables: Emerging Postharvest Techniques and Applications

Message from the Guest Editor

From conventional cold rooms to controlled atmosphere rooms, and from the refrigerated storage of fruits and vegetables to the minimal processing of fresh products, cold storage has played a key role in human nutrition evolution. New developments in refrigeration technology related to equipment (magnetic refrigeration, improved compressor technologies etc.), biodegradable packaging materials and edible films and coatings, and remote sensing to detect produce quality have transformed the cold chain, enhancing national and international economies.

As , it is my pleasure to introduce this Special Issue of Foods entitled “Refrigerated storage of fresh fruits and vegetables: Emerging postharvest techniques and applications”. We aim to present a collection of studies detailing the latest trends, innovative methodologies, and emerging techniques in the cold storage of fresh fruits and vegetables.

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.

Editor-in-Chief

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