Special Issue

Sustainable Technologies for Fruits: Minimally Processing and Quality Maintenance

Message from the Guest Editors

Minimally processed fruits are one of the major growing segments in food retail establishments. But the unit operations applied to the fruit during fresh-cut processing (trimmed, peeled, washed) tend to highly reduce shelf-life (enzymatic browning, texture decay, microbial contamination, and undesirable volatile production). Post-cutting treatments (the application of edible coatings, natural antimicrobials, firming agents, modified atmosphere packaging, etc.) helps to maintain quality and ensures safety during the shelf life. The quality of fresh-cut fruit products determines the final value for consumers. In fact, subsequent purchases depend upon the consumer's satisfaction in terms of appearance, texture, taste, flavor, and nutritional content of the product. We are highly interested and encourage papers that focus on new sustainable production practices, innovative use of technology, quality evaluation, consumer attitude, and new product development in all steps of minimally processed fruit production and distribution.

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Deadline for manuscript submissions

closed (15 May 2021)

Foods

an Open Access Journal by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed

mdpi.com/si/46591

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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.

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