

Special Issue

Application of New Postharvest Processing Technologies in Fruit and Vegetable Storage and Shelf-Life Preservation

Message from the Guest Editors

Fruits and vegetables are indispensable to the human diet, and how they are handled after harvest determines their safety, quality and environmental footprint. As food science advances, consumers and regulators now demand post-harvest technologies that are simultaneously safer, greener and more efficient—posing a formidable challenge, but also opening a wealth of opportunities, for the entire horticultural value chain. Emerging materials and technologies—spanning physical, chemical, and biological approaches, such as advanced edible coatings, active packaging, nanotechnology-based delivery systems, modified and biodegradable packaging, as well as non-thermal processing technologies like cold plasma, pulsed electric fields, ultrasound, and ozone treatment, alongside biocontrol agents and light-emitting diode (LED) technology—are already expanding the toolbox available to processors, while mechanistic insights into ripening, senescence and host–pathogen interactions are providing the theoretical scaffold on which the next generation of preservation strategies can be built.

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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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