

Special Issue

Conventional and Novel Techniques for Fruit and Vegetable Preservation

Message from the Guest Editors

Fruit- and vegetable-based products are associated with multiple beneficial aspects. Nevertheless, plant-based foods suffer from increased perishability, leading to a short shelf life and problematic distribution. To alleviate this weakness, these products are frequently processed by conventional and novel technologies, aiming at prolonging their commercial life, simultaneously preserving their superior initial quality and nutritional value. Apart from traditional techniques, such as thermal processing, freezing, drying, etc., which continue to be successfully implemented, a number of novel processing methods have been discussed in order to better preserve, or even improve, the characteristic properties of food.

Guest Editors

Prof. Dr. Maria C. Giannakourou

Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Athens, Greece

Dr. Efimia Dermesonlouoglou

Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Athens, Greece

Deadline for manuscript submissions

closed (31 December 2022)



Foods

an Open Access Journal
by MDPI

Impact Factor 6.0
CiteScore 10.3
Indexed in PubMed



mdpi.com/si/78059

Foods

Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
foods@mdpi.com

[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)





Foods

an Open Access Journal
by MDPI

Impact Factor 6.0
CiteScore 10.3
Indexed in PubMed



[mdpi.com/journal/
foods](https://mdpi.com/journal/foods)



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

Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN 47907, USA
2. Department of Comparative Pathobiology, Purdue University, West Lafayette, IN 47907, USA

Author Benefits

High Visibility:

indexed within Scopus, SCIE (Web of Science), PubMed, PMC, FSTA, AGRIS, PubAg, and other databases.

Journal Rank:

JCR - Q1 (Food Science and Technology) / CiteScore - Q1 (Health Professions (miscellaneous))

Rapid Publication:

manuscripts are peer-reviewed and a first decision is provided to authors approximately 15 days after submission; acceptance to publication is undertaken in 2.6 days (median values for papers published in this journal in the second half of 2025).