

Special Issue

Effect of Changes in Phytochemicals and Biological Activity During Preservation of Fruits and Vegetables

Message from the Guest Editor

Fruit and vegetables are part of the daily human diet, and these contain essential nutrients such as bioactive compounds, including phenolics, vitamins, minerals, and fiber, which have health benefits. Post-harvest losses are a major concern in the fruit sector. There are physical, chemical, and biological preservation methods, including modified atmosphere, irradiation, edible coatings, etc. In addition to protecting these fruits, the technologies also help preserve the color, flavor, and, above all, the phytochemicals present in fruits. Due to the advancement of preservation technologies in recent times, the effects of such processing on phytochemicals and biological activity will be monitored in these fruits and vegetables. Recent studies have focused on new technologies, including non-thermal processing and use of compounds such as essential oils, antioxidants, and other materials to preserve the nutrients in these fruits and extend their shelf life.

Guest Editor

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Deadline for manuscript submissions

closed (15 August 2026)



Foods

an Open Access Journal
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Impact Factor 6.0
CiteScore 10.3
Indexed in PubMed



mdpi.com/si/221691

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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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