

Special Issue

Fruit and Vegetable: Physicochemical Characteristics, Bioactive Compounds and Sensory Profile

Message from the Guest Editor

Fresh fruits and vegetables provide a rich diversity of nutrients, yet their freshness makes them susceptible to spoilage. The physicochemical composition and characteristics of fruits and vegetables directly affect their storability and processability. The content of bioactive and flavor compounds plays a key role in the sensory and nutritional quality of fresh and processed fruit and vegetable products. Therefore, in-depth study of the physicochemical properties, changes in bioactive compounds and flavors, and sensory qualities of fruits and vegetables during storage and processing is essential. The aim of this special issue is to discuss the recent advances and possible research hotspots in the field of fruit and vegetable preservation and processing. We will focus on the physicochemical changes in fruits and vegetables during storage and processing, as well as issues related to bioactive compounds, flavor compounds and sensory qualities. Through in-depth research on these aspects, we can better understand the storage and processing of fruits and vegetables, improve their quality, and explore new and innovative approaches.

Guest Editor

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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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