Special Issue

Advanced Disinfection Technologies of Fruits and Vegetables

Message from the Guest Editor

With a growing demand for safe, nutritious, and fresh-like produce, a number of disinfection technologies have been developed. These technologies should be effective against a broad range of foodborne pathogens, and they should be compatible with the delicate tissues of fruits and vegetables. New disinfection technologies include physical and chemical methods. The chemical treatments, including chlorine dioxide, ozone, electrolyzed water, essential oils, high-pressure carbon dioxide, and organic acids, are promising alternatives to traditional disinfection technologies to meet the rigorous food safety and shelf life demands. In recent years, non-thermal or novel thermal processes have been successfully tested in research laboratories for processing fruits and vegetables. I believe that this Special Issue will provide a valuable resource for researchers, food processors, and regulatory agencies who are interested in advanced disinfection technologies for fruits and vegetables. I hope that this Special Issue will stimulate further research and development in the area of advanced disinfection technologies for fruits and vegetables.

Guest Editor

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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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