

Special Issue

Advanced Processing and Preservation Technology for Fresh Produce

Message from the Guest Editors

In the rapidly evolving food industry, ensuring the quality, safety, and shelf life of fresh produce has become a paramount concern. With consumer demand for healthier, more sustainable food options on the rise, there is an urgent need for innovative processing and preservation technologies that minimize postharvest losses and maintain the nutritional integrity of fruits and vegetables. This Special Issue aims to address these challenges by bringing together cutting-edge research and industry insights on advanced methods for processing and preserving fresh produce. This Special Issue invites researchers to submit original research articles or reviews related to the following areas:

- Emerging technologies in minimally processed fruits and vegetables
- Modified atmosphere packaging for fresh produce
- Biopreservation techniques utilizing natural antimicrobials
- Cold chain management and innovations
- Nanotechnology in food preservation
- Edible coatings and films for fresh produce
- Postharvest physiology and stress management
- Sustainability aspects of processing and preservation technologies
- Smart packaging solutions for fresh produce

Guest Editors

Dr. Laura Quintieri

Institute of Sciences of Food Production, Italian National Council of Research, ISPA-CNR, Bari, Italy

Dr. Maria Cefola

Institute of Sciences of Food Production, National Research Council of Italy (CNR), c/o CS-DAT, Via Michele Protano, 71121 Foggia, Italy

Deadline for manuscript submissions

closed (30 September 2025)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 10.3
Indexed in PubMed



mdpi.com/si/233367

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 5.1
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).