

Special Issue

Safety of Fresh and Minimally Processed Produce

Message from the Guest Editors

Fruits and vegetables are important components of a healthy diet, and the daily consumption of such produce reduces the risk of severe syndromes, such as cardiovascular diseases and certain types of cancer. For this reason, several organizations are promoting the consumption of fruits and vegetables worldwide. Unless specifically sterilized, foods are not sterile. Fresh fruits and vegetables may become contaminated with pathogenic and spoilage microorganisms either during their growth in fields or greenhouses or during harvesting, postharvest handling, processing, or distribution. It is well known that washing and disinfecting produce will reduce but not eliminate surface microbial contaminants and that produce, especially cut products, allows for the growth of some pathogens even at low temperatures. Control of spoilage and pathogenic organisms in produce is a hot topic, and several approaches can be undertaken from “farm-to fork”, e.g., good agricultural practices, new or alternative processes for produce decontamination, and consumer education.

Guest Editors

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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.

Editor-in-Chief

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