

Special Issue

The Key Technology of Fresh Fruit and Vegetable Logistics Preservation

Message from the Guest Editors

Fresh fruits and vegetables are perishable food. The distant transportation from fresh produce to markets means large quality loss during the logistics stage if suitable preservation technologies are not used. In addition, due to the increasing consumer awareness and rapidly changing lifestyles, there has been a global, exponential increase in the demand for healthy, fresh food products, especially fresh fruits and vegetables. It is necessary to adopt proper postharvest logistics technologies in order to preserve the initial quality and limit microbial decay in the fresh-keeping industry.

Topics covered in this Special Issue include •

Physiological and biochemical changes of fresh fruits and vegetables during postharvest storage and transportation • Advances in postharvest strategies to maintain fruit quality and nutrition • Systematic and in-depth studies about postharvest preservation mechanisms • Novel packaging materials applied to the fresh-keeping industry for quality and safety • Advances in cold chain logistics for the fruit and vegetable industry • Developments in the handling and distribution technology of fresh fruits and vegetables

Guest Editors

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Deadline for manuscript submissions

closed (20 May 2022)



Foods

an Open Access Journal
by MDPI

Impact Factor 5.1
CiteScore 8.7
Indexed in PubMed



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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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