

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

Prof. Dr. Zisheng Luo

College of Biosystems Engineering and Food Science, Key Laboratory of Agro-Products Postharvest Handling of Ministry of Agriculture and Rural Affairs, Zhejiang Key Laboratory for Agro-Food Processing, National-Local Joint Engineering Laboratory of Intelligent Food Technology and Equipment, Zhejiang University, Hangzhou 310058, China

Prof. Dr. Yanqun Xu

Department of Food Science and Engineering, School of Agriculture and Biology, Shanghai Jiao Tong University, 800 Dongchuan Road, Minghang, Shanghai 200240, China

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Editorial Office
MDPI, Grosspeteranlage 5
4052 Basel, Switzerland
Tel: +41 61 683 77 34
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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.

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

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