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# Postharvest and Green Processing Technology of Vegetables and Fruits

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## **Message from the Guest Editors**

To save costs, promote efficiency and reduce waste discharge are the necessary approaches for the sustainable development of human society. Green processing refers to the process of fully utilizing resources and minimizing the harmful impact of the processing on the environment without sacrificing the quality, functionality, and energy utilization of the product. Fruits and vegetables play a significant role in a balanced, healthy diet that meets people's nutritional needs. Owing to their perishable nature, postharvest handling and processing are necessary for the fruit and vegetable industry. In recent years, there has been a trend of applying green processing technology the fruit and vegetable industry, including biotechnology, non-thermal technology, microwave technology. ultrasonic technology. low-voltage electrostatic field technology, etc. These technologies are believed to achieve the increasing requirements placed on fruit and vegetable processing.

We welcome original research papers and review articles addressing various aspects of environmentally friendly technologies related to postharvest preservation and processing of fruits and vegetables.







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## **Message from the Editor-in-Chief**

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