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Novel Strategies for the Preservation of Fresh and Fresh-Cut Fruits and Vegetables

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Message from the Guest Editors

Dear Colleagues,

The global consumption of fresh and fresh-cut fruits and vegetables has seen a meteoric rise in the last few decades owing to their organoleptic and nutritional properties. Since fresh fruits and vegetables are highly perishable after their harvest, they require strategies to preserve their quality, maintain storage stability, extend shelf-life, and avoid microbial spoilage. Postharvest handling conditions like precooling, sanitation, washing, peeling, cutting, storage temperature and relative humidity, storage time, packaging, and distribution play an important role in controlling changes in physico-chemical properties and microbial spoilage. Although conventional practices such as heating, drying and freezing are still commonly practiced, adding value to these commodities, novel processing, preservation and packaging technologies are rapidly evolving to meet consumers' demands. This Special Issue provides a platform to disseminate the latest science-based information on emerging preservation technologies for fresh and fresh-cut fruits and vegetables, and welcomes researchers' contributions.



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Special Issue



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Message from the Editor-in-Chief

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