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# **Postharvest Biology and Technology of Fresh Produce**

Guest Editors:

## Dr. Sajad Mohd Wani

Division of Food Science and Technology, Sher-e-Kashmir University of Agricultural Science & Technology, Shalimar, Srinagar 190025, India

### Dr. Tawheed Amin

Division of Food Science and Technology, Sher-e-Kashmir University of Agricultural Science & Technology, Shalimar, Srinagar 190025. India

Deadline for manuscript submissions:

closed (31 March 2023)

## **Message from the Guest Editors**

Fruits and vegetables are regarded as commercially significant and nutritionally essential food commodities because they offer additional phytochemicals, that have positive effects on health, in addition to serving as the main dietary source of vitamins, sugars, organic acids, and Due to their perishable nature, fruits and vegetables have the risk of becoming unfit for ingestion if not handled properly after harvest. Longer transportation and distribution times require the use of the right precautions and handling methods for fresh fruits after harvest. Understanding the reasons why fruits and vegetables deteriorate is the first step in reducing these losses. The next is figuring out how to employ appropriate and reasonably priced technical processes to postpone senescence and preserve the food quality. The main research tracks include:

- Physical treatments for horticultural produce such as heat and radiation
- Chemical treatments such as nitric oxide, organic acids, sulphur dioxide, etc.
- Edible coatings
- Novel packaging methods including active packaging
- Modified atmosphere packaging
- Controlled atmosphere storage







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## **Editor-in-Chief**

#### Prof. Dr. Arun K. Bhunia

1. Department of Food Science, Purdue University, West Lafayette, IN, USA 2. Department of Comparative Pathobiology (Courtesy), Purdue University, West Lafayette, IN, USA

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

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