



## Food Safety Pertinent to Fresh Produce

Guest Editors:

**Prof. Dr. Amarat Simonne**

Food Environmental Toxicology  
Laboratory, University of Florida,  
3025 McCarty Hall, Gainesville, FL  
32611, USA

**Dr. Monica Ozores-Hampton**

South West Florida Research and  
Education Center, Institute of  
Food and Agricultural Sciences,  
University of Florida, State Road  
29 N, Immokalee, FL 34142, USA

Deadline for manuscript  
submissions:

**closed (31 October 2018)**

### Message from the Guest Editors

Fresh produce safety is a complex subject. In general, fresh produce safety is related to microbial and chemical contaminations and the levels of contaminations depend on the environmental factors such as soil, water, cultural practices, handling and processing as well as others. Types and edible parts of fresh produce can also impact food safety.

The objectives of this Special Issues are to solicit research data related to fresh produce safety from production to consumption from around the world.

The information may include, but not limit to:

- Fresh produce safety (i.e. chemical and microbial contamination) as related to production regimes;
- Effects of regional microbiome and soil amendment techniques to microbial and chemical safety;
- Water safety and quality standard that affect fresh produce safety;
- Emerging processing techniques that affect fresh produce safety;
- Effects of food safety regulations and implementation on fresh produce safety;
- Best practices to improve produce safety;
- Prevalent and distribution of microbial or chemical contamination in fresh produce.





an Open Access Journal by MDPI

## Editor-in-Chief

### Prof. Dr. Luigi De Bellis

Department of Biological and Environmental Sciences and Technologies, Università del Salento, Centro Ecotekne, via Provinciale Lecce Monteroni, 73100 Lecce, Italy

## Message from the Editor-in-Chief

Horticultural plants and their products provide sustenance, health, and beauty. A confluence of factors is putting increasing pressure on horticultural production to evolve, and innovative research is addressing these challenges. *Horticulturae* provides a venue to communicate research results in a rapid manner with open access, allowing everyone the opportunity to stay abreast of leading research addressing horticulture. I invite you to consider publishing the results of your research in this high quality, peer-reviewed journal.

## Author Benefits

**Open Access:** free for readers, with article processing charges (APC) paid by authors or their institutions.

**High Visibility:** indexed within Scopus, SCIE (Web of Science), PubAg, AGRIS, FSTA, and other databases.

**Journal Rank:** JCR - Q1 (Horticulture) / CiteScore - Q2 (*Horticulture*)

## Contact Us

---

*Horticulturae* Editorial Office  
MDPI, Grosspeteranlage 5  
4052 Basel, Switzerland

Tel: +41 61 683 77 34  
www.mdpi.com

mdpi.com/journal/horticulturae  
horticulturae@mdpi.com  
X@Horticul\_MDPI