# **Special Issue**

# Postharvest Storage and Preservation of Fruits and Vegetables

## Message from the Guest Editors

Recent academic research on "Postharvest storage and preservation of fruits and vegetables" covers a number of important topics and related areas. Improvements in storage technologies and methods, reducing the weight loss, spoilage, and nutrient loss of fruits and vegetables during storage and transportation, through appropriate storage conditions and handling methods. Understanding of biological and physiological mechanisms. Application of new technologies: Emerging technologies such as non-destructive testing, genetic improvement, and gene editing are being applied to improve the storage and preservation effects of fruits and vegetables. Research on post-storage treatment technology: Researchers are also paying attention to the development of post-storage treatment technology to further extend the storage life of the product and maintain its quality. These research topics cover a wide range from basic science to applied technology, helping to improve the later storage and preservation of fruits and vegetables and ensuring the safety and sustainability of the food supply.

#### **Guest Editors**

- Dr. Chihyao Hou
- Dr. Yushen Liang
- Dr. Ming-Kuei Shih

Deadline for manuscript submissions

24 January 2025

# Foods

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# About the Journal

## 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

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