

# *Advances in Fresh-Cut Fruits and Vegetables Processing*

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# Preface

The fresh-cut fruit and vegetable market is clearly expanding worldwide. In developed countries, those commodities are provided by the food industry, while in the rest of the countries, these products are prepared under uncontrolled conditions that may pose a risk for consumers. Conscientious of the growing interest in these kinds of products, researchers are increasing efforts to offer adequate technologies and practices to processors in order to assure safety while keeping the highest nutritional properties and best sensory properties of the fresh fruits or vegetables. This has led to a significant increase in the amount of new scientific data available. However, this information needed to be presented in a critical and feasible way.

This book is the result of the valuable contribution of experts from industry, research centers, and academia working on different topics regarding fresh-cut produce. We are sincerely thankful to all of them.

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# The Editors

**Olga Martín-Belloso** holds a PhD in chemical sciences. She belonged to the National Technical Center of Canned Vegetables from 1984 to 1992 when she joined University of Lleida, Spain. She is presently a professor of Food Science and Technology and head of the research unit on New Technologies for Food Processing.

Her research interests are focused on the development of ready-to-eat, safe, and healthy products by combining already existing processing technologies with novel techniques, as well as the valorization of wastes generated by the fruits and vegetables processing industries.

Pulsed electric fields and intense pulsed light treatments, edible coatings, modified atmosphere packaging, as well as the use of natural antimicrobial and antioxidant substances are among the key technologies developed by her research group.

She has authored more than 200 research papers, several books, book chapters, and patents. She also belongs to the editorial board of recognized journals and is a member of several executive committees of international scientific organizations, such as the Nonthermal Processing Division of the Institute of Food Technologists (NPD-IFT) and the European Federation of Food Science and Technology (EFFoST). In addition, she has been invited as a speaker in numerous international meetings and courses.

**Robert Soliva-Fortuny** holds a PhD in food technology. He worked on research and development projects for a fruit processing company from 2002 to 2005. In 2005 he was awarded by the Spanish government with a research fellowship. He is currently associate professor at the Department of Food Technology at University of Lleida, Spain, and member of the research unit on New Technologies for Food Processing.

His research activities are focused on food processing and product development. He has authored more than 70 peer-reviewed research papers and several book chapters.

The development of high-quality, safe, and healthy ready-to-eat products by combining the already existing processing technologies with novel techniques is one of his main research activities. He is actively participating in several research projects dealing with the application of nonthermal processing technologies such as high-intensity pulsed electric fields or intense pulsed light treatments.