

Quality or Freshness? How to Evaluate Fruits and Vegetables during Postharvest

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Editorial

The economic value of plant-derived food depends on its quality and how it is preserved over the whole production chain, until it reaches the final consumer. The concept of quality is wide and covers several aspects such as external appearance, nutritional value, presence of health-related compounds, safety and security. On the other hand, freshness is strictly connected to the "age" of the product and though it is an attribute related to quality, these two are different concepts and nowadays it is no longer possible to evaluate produce quality only on the basis of its freshness.

