



## Phytochemical Compounds and Antioxidant Properties of Horticultural Plants

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### Message from the Guest Editors

Fruits, vegetables, medicinal and aromatic plants, spices and wild edible plants are consumed fresh and processed, and are known to be among the most important sources of many nutritional and health-promoting compounds. Phytochemicals are commonly classified as flavonoids (anthocyanins, flavan-3-ols, flavonols, proanthocyanidins or flavones, nonhydrolyzable tannins, isoflavones and flavanones) and nonflavonoids (hydroxycinnamic, hydroxybenzoic acid, hydrolyzable tannins, benzoic acids and stilbenes). Sugars, acids and polysaccharides are an important source of phytochemicals, secondary metabolites of plants also known for their antioxidant activity and other properties. These plants have a special phytochemical group (phytoalexins), which protects plants from environmental stresses such as abiotic ones, pollution or pathogens. A great number of phytochemicals, including some vitamins, flavonoids, terpenoids, carotenoids, phenolics, phytoestrogens, minerals and antioxidants in found in plant materials, are used as alternative preservative agents for controlling postharvest deceases in fresh fruit and vegetables.





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## 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.

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