
Postharvest Biology And Technology Of Tropical And Subtropical Fruits Fundamental Issues Woodhead Publishing Series In Food Science Technology And Nutrition

Biology, Technology and Evaluation
Postharvest Physiological Disorders in Fruits and
Vegetables
Perishables
Postharvest Handling
Postharvest Biology and Nanotechnology
A Systems Approach
Pre- and Post-Harvest Management Techniques

for Higher Fruit Quality
Production, Postharvest Science, Processing
Technology and Nutrition
Production, Postharvest Science, Processing and
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Mangosteen to White Sapote
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Volume 3

Postharvest Biology and Technology of Tropical
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Quality

Advances in Postharvest Management of
Horticultural Produce

Strawberry

Postharvest Management of Horticultural Crops

Principles and Practices for Quality Maintenance

Emerging Trends

Postharvest Biology and Technology of
Temperate Fruits

***Postharvest
Biology And
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and Evaluation

Postharvest Biology
and Technology of
Tropical and
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Fundamental
Issues

This book is comprised
of 15 chapters covering
principles and basic
understanding in
avocado science,
technology, best
management practices

KAYDEN SIMPSON

Biology, Technology

and postharvest aspects. It is aimed at avocado researchers, libraries, teachers and academics, students, advisers, cutting edge growers and industry support personnel. Topics discussed include the history, distribution, uses, taxonomy, botany, genetics, breeding, ecology, reproductive biology, ecophysiology, cultivars and rootstocks, propagation, biotechnology, irrigation and mineral nutrition, crop management, foliar, fruit and soil-borne diseases, insect and mite pests and harvesting, packing, postharvest technology, transport and processing.

Postharvest Physiological Disorders in Fruits and

Vegetables Elsevier
While products such as bananas, pineapples, kiwifruit and citrus have long been available to consumers in temperate zones, new fruits such as lychee, longan, carambola, and mangosteen are now also entering the market. Confirmation of the health benefits of tropical and subtropical fruit may also promote consumption further. Tropical and subtropical fruits are particularly vulnerable to postharvest losses, and are also transported long distances for sale. Therefore maximising their quality postharvest is essential and there have been many recent advances in this area. Many tropical fruits are

processed further into purees, juices and other value-added products, so quality optimisation of processed products is also important. The books cover current state-of-the-art and emerging post-harvest and processing technologies. Volume 1 contains chapters on particular production stages and issues, whereas Volumes 2, 3 and 4 contain chapters focused on particular fruit. Chapters in Volume 4 review the factors affecting the quality of different tropical and subtropical fruits from mangosteen to white sapote. Important issues relevant to each product are discussed, including means of maintaining quality and minimising losses postharvest,

recommended storage and transport conditions and processing methods, among other topics. With its distinguished editor and international team of contributors, Volume 4 of Postharvest biology and technology of tropical and subtropical fruits, along with the other volumes in the collection, are essential references both for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area. Along with the other volumes in the collection, Volume 4 is an essential reference for professionals involved in the postharvest handling and processing of tropical

and subtropical fruits and for academics and researchers working in the area. Reviews of factors affecting the quality of different tropical and subtropical fruits, concentrating on postharvest biology and technology. Important issues relevant to each particular fruit are discussed, such as postharvest physiology, preharvest factors affecting postharvest quality and pests and diseases.

Perishables CRC Press

The world population has been increasing day by day, and demand for food is rising. Despite that, the natural resources are decreasing, and production of food is getting difficult. At the same time, about one-quarter of what is produced never

reaches the consumers due to the postharvest losses. Therefore, it is of utmost importance to efficiently handle, store, and utilize produce to be able to feed the world, reduce the use of natural resources, and help to ensure sustainability. At this point, postharvest handling is becoming more important, which is the main determinant of the postharvest losses. Hence, the present book is intended to provide useful and scientific information about postharvest handling of different produce.

Postharvest Handling
John Wiley & Sons

Stored products of agriculture and animal origin are attacked by more than 600 species of beetles, 70 species of moths, and about

355 species of mites, causing huge quantitative and qualitative losses and insect contamination in food commodities. This is an important quality control problem. This book, *Insect Pests of Stored Grain: Biology, Behavior, and Management Strategies*, provides comprehensive coverage of stored product entomology for the sustainable management of insects and other noninsect pests, such as mites, birds, rodents, and fungi, with the aim to mitigate and eliminate these losses of food from grains. The author, who has studied sustainable and herbal management of stored grain and seed insect pests in his research, considers sustainable

management of stored grain insect pests and eco-friendly approaches along with the utilization of waste materials. Starting with a history of stored product entomology from the beginning to the modern era in detail along with an introduction of storage entomology, the book then goes on to cover a range of important issues, including Significant developments in the field of storage entomology Classification and identification of important stored grain insects Major stored product coleopteran and lepidopteran insects that infest stored commodities Estimation of losses caused by stored grain insect pests Factors responsible for

infestation of stored grain insects Different storage structures Alternative methods for the management of stored grain insects by utilization of behavior modification techniques or utilization of secondary metabolites of plants Fumigation of stored grains for the protection of infestation Insect Pests of Stored Grain: Biology, Behavior, and Management Strategies covers a vast amount of valuable information on stored product entomology for the sustainable management of insects and other noninsect pests.

Postharvest Biology and Nanotechnology
CRC Press
Representing the vanguard in the field

with research from more than 35 international experts spanning governmental, industrial, and academic sectors, the Handbook of Vegetable Preservation and Processing compiles the latest science and technology in the processing and preservation of vegetables and vegetable products. This reference serves as the only guide to compile key tools used in the United States to safeguard and protect the quality of fresh and processed vegetables. A vast and contemporary source, it considers recent issues in vegetable processing safety such as modified atmosphere packaging, macroanalytical methods, and new

technologies in microbial inactivation. *A Systems Approach* Academic Press
The volume presents existing and novel management approaches that are in use or have a great potential to be used to maintain the postharvest quality of fresh produce in terms of microbiological safety, nutrition, and sensory quality. In comparison to traditional synthetic chemicals, these eco-friendly molecules are equally effective with respect to slowing the physiological and biochemical changes in harvested produce. Application of terpenic compounds, phenolic compounds, salicylic acid, methyl jasmonates, hydrogen peroxide, ethanol, sulphur compounds,

polyamines, plant growth regulators, active carbohydrates, ozone, hexanal and nitric oxide have been proven effective in minimizing storage disorders like chilling injury, scald, fungal diseases like stem-end rot, blue mould rot, green mould rot, anthracnose, regulation of ripening and senescence, etc. This book will be a standard reference work for the management of shelf life in the fresh produce industry. Pre- and Post-Harvest Management Techniques for Higher Fruit Quality Elsevier
Tropical and subtropical fruits are popular products, but are often highly perishable and need to be transported long distances for sale. The

four volumes of Postharvest biology and technology of tropical fruits review essential aspects of postharvest biology, postharvest technologies, handling and processing technologies for both well-known and lesser-known fruits. Volume 1 contains chapters on general topics and issues, while Volumes 2, 3 and 4 contain chapters focused on individual fruits, organised alphabetically. Volume 1 provides an overview of key factors associated with the postharvest quality of tropical and subtropical fruits. Two introductory chapters cover the economic importance of these crops and their nutritional benefits. Chapters reviewing the

postharvest biology of tropical and subtropical fruits and the impact of preharvest conditions, harvest circumstances and postharvest technologies on quality follow. Further authors review microbiological safety, the control of decay and quarantine pests and the role of biotechnology in the improvement of produce of this type. Two chapters on the processing of tropical and subtropical fruit complete the volume. With its distinguished editor and international team of contributors, Volume 1 of Postharvest biology and technology of tropical and subtropical fruits, along with the other volumes in the collection, will be an essential reference both for professionals involved in the

postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area. Along with the other volumes in the collection, Volume 1 is an essential reference for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area. Focuses on fundamental issues of fruit physiology, quality, safety and handling relevant to all those in the tropical and subtropical fruits supply chain. Chapters include nutritional and health benefits, preharvest factors, food safety, and biotechnology and molecular biology

Production, Postharvest Science, Processing Technology and Nutrition John Wiley & Sons
This latest volume in the Horticultural Reviews Series presents the most recent analyses of innovations in horticultural science and technology. Covering both basic and applied research, Volume 41 incorporates a wide variety of horticultural topics including the horticulture of fruits, vegetables, nut crops, and ornamentals. Specialized researchers and the broader community of horticultural scientists and student may benefit from this research tool.
Production, Postharvest Science, Processing and

Nutrition CRC Press
 Postharvest; Biology;
 Harvesting;
 Preparation for fresh
 market; Packages;
 Cooling operations;
 Storage; Modified
 atmospheres;
 Ethylene; Disease by
 handling practices and
 strategies for control;
 Insect control;
 Transportation.

*Mangosteen to White
 Sapote* CRC Press
 Dates are an important
 fruit, especially in
 many African, Middle-
 Eastern and Asian
 countries. In recent
 years this fruit has
 gained significant
 importance in terms of
 global commerce.
 During the period
 1990–2009, global
 production of dates
 saw an increase of
 219% and this trend is
 expected to continue
 as per FAO projections.
 Some of the major

challenges confronting
 date fruit production
 and commerce are
 issues related to
 postharvest handling
 technologies, use of
 appropriate processing
 and packaging
 technologies, food
 safety aspects and
 quality assurance.
 Dates: Postharvest
 Science, Processing
 Technology and Health
 Benefits provides
 contemporary
 information that brings
 together current
 knowledge and
 practices in the value
 chain of dates, from
 production through to
 consumption. The
 important book
 published by Wiley
 Blackwell features
 coverage from leading
 experts on innovative
 processing
 technologies,
 packaging, quality
 management and pest

control for dates. It is the only book to address the science and technology of the postharvest production of dates, a commercially important and growing sector of the food industry.

Fundamental Issues

CABI

Postharvest Handling: A Systems Approach introduces a new concept in the handling of fresh fruits and vegetable. Traditional treatments have been either physiologically based with an emphasis on biological tissue or technologically based with an emphasis on storage and handling. This book integrates all processes from production practices through consumer consumption with an emphasis on

understanding market forces and providing fresh product that meets consumer expectations. Postharvest physiologists and technologists across the disciplines of agricultural economics, agricultural engineering, food science and horticulture along with handlers of minimally-processed products within the fresh produce fruit and vegetable processing industries will find this to be an invaluable source of information. Uses a systems approach that provides a unique perspective on the handling of fresh fruits and vegetables Designed with the applied perspective to complement the more basic perspectives

provided in other treatments Provides the integrated, interdisciplinary perspective needed in research to improve the quality of fresh and minimally processed products Emphasizes that the design of handling systems should be market-driven rather than concentrating on narrow specifics

Postharvest Biology and Technology of Fruits, Vegetables, and Flowers Academic Press

Preharvest Modulation of Postharvest Fruit and Vegetable Quality is the first book to focus on the potential yield quality, quantity and safety benefits of intervention during growth. Of the many factors responsible for overall quality of produce, about 70

percent comes from pre-harvest conditions. Written by an international team of experts, this book presents the key opportunities and challenges of pre-harvest interventions. From selecting the most appropriate growing scenario, to treating plants during the maturation process, to evaluating for quality factors to determine appropriate interventions, this book provides an integrated look at maximizing crop yield through preventative means. In fact, with the very best of postharvest knowledge and technologies available, the best that can be achieved is a reduction in the rate at which products deteriorate as they progress through their normal

developmental pattern of maturation, ripening and senescence. Therefore, it is very important to understand what pre-harvest factors influence the many important harvest quality attributes that affect the rate of postharvest deterioration and, subsequently, the consumers' decision to purchase the product in the marketplace. Presents the important pre-harvest factors that influence harvest quality Includes up-to-date information on pre-harvest factors that modulate post-harvest biology Identifies potential methodologies and technologies to enhance pre-harvest interventions

Postharvest Biology and Technology of

Tropical and Subtropical Fruits
CRC Press
Eco-Friendly
Technology for
Postharvest Produce
Quality presents the scope of emerging eco-friendly technologies to maintain the postharvest quality of fresh produce in terms of safety and nutrition. The book covers an analysis of the alternative and traditional methodologies pointing out the significant advantage and limitations of each technique. It provides a standard reference work for the fresh produce industry in postharvest management to extend shelf life by ensuring safety first and then nutritional or sensory quality retention. Fruits and vegetables are a

huge portion of the food supply chain and are depended on globally for good health and nutrition. The supply of good food, however, greatly depends on good postharvest handling practices. Although substantial research has been carried out to preserve the quality of fresh horticultural produce, further research—especially on safety—is still required. This book provides foundational insights into current practices yielding best results for produce handling. Includes appropriate approaches, technologies, and control parameters necessary to achieve shelf-life extension without compromising produce quality. Presents successful

food safety methods between the time produce is harvested to consumption. Includes the latest information on preservation technologies using novel chemical methods, active packaging, and monitoring the effect of environmental stresses on quality and shelf life of agricultural produce.

Dates John Wiley & Sons

This book, chock full of color illustrations, addresses the main postharvest physiological disorders studied in fruits and vegetables. For a wide variety of fruits and vegetables, *Postharvest Physiological Disorders in Fruits and Vegetables* describes visual symptoms, triggering and inhibiting mechanisms,

and approaches to predict and control these disorders after harvest. Color photographs illustrate the disorders, important factors, physiology, and management. The book includes a detailed description of the visual symptoms, triggering and inhibiting mechanisms, and possible approaches to predict and control physiological disorders. The mechanisms triggering and inhibiting the disorders are discussed in detail in each chapter, based on recent studies, which can help readers better understand the factors regulating each disorder. The description of possible approaches to predict and control each disorder can help

growers, shippers, wholesalers, and retailers to determine the best management practices to reduce disorder incidence and crop losses. Features: Presents visual symptoms of postharvest physiological disorders that will help readers to precisely identify the disorders in fruits and vegetables Details mechanisms triggering and inhibiting the postharvest disorders Explains possible approaches to predict and control these disorders Suggests the best postharvest management approaches for each crop Although there are many scientific publications on postharvest physiological disorders, there are no recent reviews or books

putting together the most recent information about the mechanisms regulating, as well as about the possible approaches to predict and control these disorders.

Emerging Technologies for Shelf-Life

Enhancement of Fruits
Elsevier

Focusing on new technological interventions involved in the postharvest management of fruits, this volume looks at the research on maintaining the quality of fruits from farm to table. The volume examines the factors that contribute to shortening shelf life as well as innovative solutions to maintaining quality while increasing the length of time fruit remains fresh,

nutritious, and edible. The volume considers the different needs of the diversity of fruits and covers a variety of important topics, including: • factors affecting the postharvest quality of fruits • microbial spoilage • decontamination of fruits by non-thermal technologies • new kinds of packaging and edible coatings • ozone as shelf-life extender of fruits. *Emerging Technologies for Shelf-Life Enhancement of Fruits* considers the fundamental issues and will be an important reference on shelf-life extension of fruits. Highlighting the trends in future research and development, it will provide food technologists, food engineers, and food

industry professionals with new insight for prolonging the shelf life of fruits.

Handbook of Pineapple

Technology John Wiley & Sons

This book mainly deals with pre- and postharvest management practices of the strawberry to ensure that high-quality fruits are delivered to the consumer. The influence of climatic variables, cultural practices, harvesting techniques, and use of chemicals and other natural compounds on fruit quality are discussed. Factors affecting fruit growth and development and processes regarding maturation and biochemical changes during fruit ripening are also presented in

one of the chapters of this book. Some chapters provide information regarding harvesting, storing, packaging, transporting, and also selling that affect strawberry quality greatly. Enhancement of yield and antioxidant contents in the strawberry by various natural products, including chitosan and probiotic bacterial, are also included in this book. The final chapter states that antioxidants present in strawberry fruit play a dietary role in alleviating oxidative stress in experimental liver models. This book focuses on the postharvest quality management of the strawberry and provides a useful resource to educationists, traders,

and commercial strawberry growers. *Crop Post-Harvest: Science and Technology, Volume 1* BoD – Books on Demand

World-wide losses of crops, post-harvest, through microbial action, pests, diseases and other types of spoilage amount to millions of tons every year. This essential handbook is the first in a three-volume series which covers all factors affecting post-harvest quality of all major fruits, vegetables, cereals and other crops. Compiled by members of the world-renowned Natural Resources Institute at the University of Greenwich, Chatham, UK, the comprehensive contents of this landmark publication

encourage interactions between each sector of the agricultural community in order to improve food security, food safety and food quality in today's global atmosphere. Through the carefully compiled and edited chapters, internationally respected authors discuss ways to improve harvest yield and quality, drawing on their many years' practical experience and the latest research findings, applications and methodologies. Subjects covered include: an introduction to the systems used in post-harvest agricultural processes, physical and biological factors affecting post-harvest commodities, storage issues, pest management, food processing and

preservation, foodsystems, the latest research and assimilation of this work, and current trade and international agreements. An invaluable glossary showing important pests, pathogens and plants is also included. Crop Post-Harvest: Science and Technology Volume 1: Principles and Practice is a must-have reference book which offers the reader an overview of the globalisation of post-harvest science, technology, economics, and the development of the storage and handling of perishable and durable products. Volumes 2 and 3 will go on to explore durables and perishables individually in more detail, with

many case studies taken from around the globe. This 3-volume work is the standard handbook and reference for all professionals involved in the harvesting, shipping, storage and processing of crops, including agricultural and plant scientists, food scientists and technologists, microbiologists, plant pathologists, entomologists and all post harvest, shipping and storage consultants. Libraries in all universities and research establishments where these subjects are studied and taught should have multiple copies on their shelves. Postharvest Decay CRC Press International trade in high value perishables has grown enormously

in the past few decades. In the developed world consumers now expect to be able to eat perishable produce from all parts of the world, and in most cases throughout the year. Perishable plant products are, however, susceptible to physical damage and often have a potential storage life of only a few days. Given their key importance in the world economy, *Crop Post-Harvest Science and Technology: Perishables* devotes itself to perishable produce, providing current and comprehensive knowledge on all the key factors affecting post-harvest quality of fruits and vegetables. This volume focuses explicitly on the effects and causes of

deterioration, as well as the many techniques and practices implemented to maintain quality though correct handling and storage. As highlighted throughout, regular losses caused by post-harvest spoilage of perishable products can be as much as 50%. A complete understanding, as provided by this excellent volume, is therefore vital in helping to reduce these losses by a significant percentage. Compiled by members of the world-renowned Natural Resources Institute at the United Kingdom's University of Greenwich, with contributions from experts around the world, this volume is an essential reference for all those working in

the area. Researchers and upper-level students in food science, food technology, post-harvest science and technology, crop protection, applied biology and plant and agricultural sciences will benefit from this landmark publication. Libraries in all research establishments and universities where these subjects are studied and taught should ensure that they have several copies for their shelves.

Postharvest Biology and Technology of Fruits, Vegetables, and Flowers Springer

While products such as bananas, pineapples, kiwifruit and citrus have long been available to consumers in temperate zones, new fruits such as

lychee, longan, carambola, and mangosteen are now also entering the market. Confirmation of the health benefits of tropical and subtropical fruit may also promote consumption further. Tropical and subtropical fruits are particularly vulnerable to postharvest losses, and are also transported long distances for sale. Therefore maximising their quality postharvest is essential and there have been many recent advances in this area. Many tropical fruits are processed further into purees, juices and other value-added products, so quality optimization of processed products is also important. The books cover current

state-of-the-art and emerging post-harvest and processing technologies. Volume 1 contains chapters on particular production stages and issues, whereas Volumes 2, 3 and 4 contain chapters focused on particular fruit. Chapters in Volume 3 of this important collection review factors affecting the quality of different tropical and subtropical fruits, concentrating on postharvest biology and technology. Important issues relevant to each specific product are discussed, such as postharvest physiology, preharvest factors affecting postharvest quality, quality maintenance postharvest, pests and diseases and value-added processed products, among other

topics. Along with the other volumes in the collection, Volume 3 is an essential reference for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area. Covers current state-of-the-art and emerging post-harvest and processing technologies. Important issues relevant to each particular fruit are discussed, such as postharvest physiology, preharvest factors affecting postharvest quality and pests and diseases. Principles and Practice
CRC Press
Pineapple is the third most important tropical fruit in the world, with production occurring throughout the tropics.

The demand for low acid fresh pineapples and its processed products is one of the fastest growing markets, especially in Europe and North America. This book provides an in depth and contemporary coverage of knowledge and practices in the value chain of this popular fruit, from production through to consumption. The chapters explore all the most recent developments in areas such as breeding, novel processing technologies, postharvest physiology and storage, packaging, nutritional quality and safety

aspects. An outstanding team of authors from across the globe have contributed to make this the definitive pineapple handbook. Handbook of Pineapple Technology: Production, Postharvest Science, Processing and Nutrition is the ultimate guide for scientists in the food industries specializing in fruit processing, packaging and manufacturing. It is also a useful resource for educators and students of food technology and food sciences as well as research centers and regulatory agencies around the world.