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## GRIMES BERG

*Postharvest Quality Assurance of Fruits* New India Publishing Agency

Advances in Postharvest Fruit and Vegetable Technology examines how changes in community attitudes and associated pressures on industry are demanding changes in the way technology is used to minimize postharvest loss and maintain product quality. In particular, the book discusses important drivers for change, including: Using more natural chemicals or physical treatments to replace synthetic chemicals Increasing the efficiency of older, more traditional methods in combination with newer biocontrol treatments Leveraging a range of biomolecular research tools or "omics" to efficiently gather and assess mass information at molecular, enzymic, and genetic levels Using modelling systems to identify key changes and control points for better targeting of new treatments and solutions to postharvest problems The postharvest handling of fresh fruits and vegetables plays a critical role in facilitating a continuous supply of high-quality fresh produce to the consumer. Many new technologies developed and refined in recent years continue to make possible an ever-expanding supply of fresh products. This volume examines a range of recently developed technologies and systems that will help the horticulture industry to become more environmentally sustainable and economically competitive, and to minimize postharvest quality loss and generate products that are appealing and acceptable to consumers.

Academic Press

On post harvest management technologies with special reference

to India.

### **Postharvest Technology of Perishable Horticultural Commodities** CRC Press

This book provides unparalleled integration of fundamentals and most advanced management to make this strawberry crop highly remunerative besides enhancing per capita availability of fruit even in the non-traditional regions of the world.

**Practices for Quality Preservation** New India Publishing Postharvest Physiology and Biochemistry of Fruits and Vegetables presents an updated, interrelated and sequenced view of the contribution of fruits and vegetables on human health, their aspects of plant metabolism, physical and chemical/compositional changes during the entire fruit development lifecycle, the physiological disorders and biochemical effects of modified/controlled atmospheres, and the biotechnology of horticultural crops. The book is written specifically for those interested in preharvest and postharvest crop science and the impact of physiological and biochemical changes on their roles as functional foods. Deals with the developmental aspects of the lifecycle in whole fruits Describes issues, such as the morphology and anatomy of fruits, beginning with the structural organization of the whole plant and explaining the fruit structure and its botanical classification Addresses biotechnological concepts that control firmness, quality and the nutritional value of fruits *Postharvest* Burleigh Dodds Series in Agric

A Handbook on Post Harvest Management of Fruits and Vegetables deals with the scientific approach to post harvest management of fresh fruits and vegetables with the intention to minimize the post harvest losses. It is a compilation of informations on various aspects of post harvest technology in to a simple handbook. Separate chapters on the importance of

harvesting indices of various fruits and vegetables, methods of harvesting, importance of washing and various techniques and types of machines used for washing are covered in the earlier chapters with tables and pictures. Importance of packing fresh fruits and vegetables, its comparative merits and demerits of each material, pre-treatments of fruits and vegetables, different storage techniques and hazards during transportation are covered in the later chapters. This is a brief and valid handbook highly suitable for the students and research workers in the field of Horticulture, Agriculture and Food Science and Technology who are doing post harvest aspect of fruit and vegetables and also those who are engaged in fresh fruits and vegetable handling, packaging marketing. Contents Chapter 1: Introduction; Chapter 2: Harvesting; Chapter 3: Washing; Chapter 4: Sorting and Grading; Chapter 5: Pre-treatments; Chapter 6: Packaging; Chapter 7: Storage; Chapter 8: Transportation

### **Inactivation of Spoilage and Pathogenic Microorganisms** CRC Press

Consumption of fresh fruits and vegetables has increased dramatically in the last several decades. This increased consumption has put a greater burden on the fresh produce industry to provide fresher product quality, combined with a high level of food safety. Therefore, postharvest handling, storage and shipment of horticultural crops, including fruit and vegetable products has increased in importance. Novel Postharvest Treatments of Fresh Produce focuses mainly on the application of novel treatments for fruits and vegetables shipping and handling life. A greater emphasis is placed on effects of postharvest treatments on senescence and ripening, bioactive molecule contents and food safety. The work presented within this book explores a wide range of topics pertaining to novel postharvest

treatments for fresh and fresh-cut fruits and vegetables including applications of various active agents, green postharvest treatments, physical treatments and combinations of the aforementioned.

**Post-harvest Management and Processing of Fruits and Vegetables** A handbook on post harvest management of fruits and vegetables

The ultimate goal of crop production is to provide quality produce to consumers at reasonable rates. Most fresh produce is highly perishable, and postharvest losses are significant under the present methods of management in many countries. However, significant achievements have been made during the last few years to curtail postharvest losses in fr

**Principles and Practices for Quality Maintenance** Daya Books

This book contains 12 chapters focusing on the basic tenets of postharvest technology of fruits and vegetables and how this influences their postharvest behaviour. Key information about their composition, biochemistry, respiration and physiology are presented. The importance of the management of temperature and humidity for maintaining fresh quality is discussed. The susceptibility of fresh produce to various pathogenic diseases and physiological disorders and their identification and control by environmentally friendly methods are pointed out and technologies that are adjuncts to temperature management, i.e. atmosphere control, controlled ripening, packaging and transport, are highlighted. The principles underlying the food safety based quality assurance systems that also meet environmental requirements are outlined. The influence of consumers on the marketing and storage of fruit and vegetables are also examined. *Preharvest Modulation of Postharvest Fruit and Vegetable Quality* CABI

With the increasing need and demand for fresh fruits and vegetables, the field of postharvest science is continuously evolving. Endeavors are being made by scientists involved in postharvest research for maintenance of the quality and safety of fresh horticultural produce to enhance the postharvest life and to extend the availability of the produce in both time and space. This volume, *Emerging Postharvest Treatment of Fruits and Vegetables*, addresses the demand for the development and application of effective technologies for preservation of perishable

food products, particularly fresh fruits and vegetables. It provides an abundance of up-to-date information about postharvest treatments. The chapters discuss a number of innovative technologies to prolong and enhance postharvest fruits and vegetables. This book will be valuable for those concerned with horticulture and postharvest technology. It provides essential information for students, teachers, professors, scientists, and entrepreneurs engaged in fresh horticultural produce handling related to this field.

**Postharvest** Woodhead Publishing

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.

*A Review of the Postharvest Handling and Management of Fruit and Vegetables in China* John Wiley & Sons

Postharvest is an important element of getting fresh, high-quality fruit to the consumer and technological advances continue to outpace infrastructure. This book provides valuable, up-to-date information on postharvest handling of seven fruit and nut crops: almond, fig, peach, persimmon, pistachio, pomegranate and table grape. These crops are of particular importance in the Mediterranean region, but also to those countries that export and import these crops, where intensive economic resources are dedicated to developing information to understand and solve their postharvest problems. Written by a team of internationally-recognized postharvest experts, this manual collates and verifies essential, but often difficult to access, information on these important crops, that is pertinent to the world's agricultural

economy and affects agricultural communities.

**Postharvest Physiology and Biochemistry of Fruits and Vegetables** Springer

*Innovative Technologies for Food Preservation: Inactivation of Spoilage and Pathogenic Microorganisms* covers the latest advances in non-thermal processing, including mechanical processes (such as high pressure processing, high pressure homogenization, high hydrodynamic pressure processing, pressurized fluids); electromagnetic technologies (like pulsed electric fields, high voltage electrical discharges, Ohmic heating, chemical electrolysis, microwaves, radiofrequency, cold plasma, UV-light); acoustic technologies (ultrasound, shockwaves); innovative chemical processing technologies (ozone, chlorine dioxide, electrolysis, oxidized water) and others like membrane filtration and dense phase CO<sub>2</sub>. The title also focuses on understanding the effects of such processing technologies on inactivation of the most relevant pathogenic and spoilage microorganisms to ensure food safety and stability. Over the course of the 20th century, the interest and demand for the development and application of new food preservation methods has increased significantly. The research in the last 50 years has produced various innovative food processing technologies and the use of new technologies for inactivation of spoilage and/or pathogenic microorganisms will depend on several factors. At this stage of development there is a need to better understand the mechanisms that govern microbial inactivation as induced by new and innovative processing technologies, as well as suitable and effective conditions for inactivating the microorganism. Serves as a summary of relevant spoilage and pathogenic microorganisms for different foods as influenced by the application of innovative technologies for their preservation Provides readers with an in-depth understanding on how effective innovative processing technologies are for controlling spoilage and pathogenic microorganisms in different foods Integrates concepts in order to find the optimum conditions for microbial inactivation and preservation of major and minor food compounds

**Instant Notes** Mdpi AG

A handbook on post harvest management of fruits and vegetables Daya Books

**Postharvest Technology of Fruits and Vegetables: General concepts and principles** CRC Press

The second edition of this very well-received book, which in its first edition was entitled *Postharvest Technology of Fruits and Vegetables*, has been welcomed by the community of postharvest physiologists and technologists who found the first edition of such great use. The book covers, in comprehensive detail, postharvest physiology as it applies to postharvest quality, technology relating to maturity determination, harvesting, packaging, postharvest treatments, controlled atmosphere storage, ripening and transportation on a very wide international range of fruits and vegetables. The new edition of this definitive work, which contains many full colour photographs, provides key practical and commercially-oriented information of great use in helping to ensure that fruit and vegetables reach the retailer in optimum condition, with the minimum of loss and spoilage. Fruits and vegetables, 2nd edition is essential reading for fruit and vegetable technologists, food scientists and food technologists, agricultural scientists, commercial growers, shippers and warehousing operatives and personnel within packaging companies. Researchers and upper level students in food science, food technology, plant and agricultural sciences will find a great deal of use within this landmark book. All libraries in research establishments and universities where these subjects are studied and taught should have copies readily available for users. A. K. Thompson was formerly Professor and head of Postharvest Technology, Silsoe College, UK.

*An Introduction to the Physiology and Handling of Fruit, Vegetables and Ornamentals* Cabi

Best practices for preserving quality and consumer appeal of fresh fruits, vegetables Clarifies calculations for efficient cooling, controlled ripening and storage Presents strategies for reducing microbial risks and post-harvest pathologies A comprehensive introduction to established and emergent post-harvest technologies, this text shows how to enhance the value of perishable fruits and vegetable by mitigating the causes of deterioration and spoilage from farm to point of purchase. After investigating the structural, chemical and nutritional properties of fruits and vegetables, the book provides a step-by-step explanation of processing from machine harvesting through handling, ripening technologies, packaging and distribution. Emphasis is placed on ways to collect data needed to monitor quality. Psychrometric principles and their role in cold storage

systems are presented along with calculations enabling effective refrigeration and control of transpiration, humidity and gases. The book includes examples and calculations for improving process control and predicting the shelf-life of temperate-climate and tropical fruits and vegetables.

*Pre- and Post-Harvest Management Techniques for Higher Fruit Quality* Academic Press

All articles in the presented collection are high-quality examples of both basic and applied research. The publications collectively refer to apples, bananas, cherries, kiwi fruit, mango, grapes, green bean pods, pomegranates, sweet pepper, sweet potato tubers and tomato and are aimed at improving the postharvest quality and storage extension of fresh produce. The experimental works include the following postharvest treatments: 1-methylcyclopropene, methyl jasmonate, immersion in edible coatings (aloe, chitosan, plant extracts, nanoemulsions, ethanol, ascorbic acid and essential oils solutions), heat treatments, packaging, innovative packaging materials, low temperature, low O<sub>2</sub> and high CO<sub>2</sub> modified atmosphere, and non-destructible technique development to measure soluble solids with infra- and near infra-red spectroscopy. Preharvest treatments were also included, such as chitosan application, fruit kept on the vine, and cultivation under far-red light. Quality assessment was dependent on species, treatment and storage conditions in each case and included evaluation of color, bruising, water loss, organoleptic estimation and texture changes in addition to changes in the concentrations of sugars, organic acids, amino acids, fatty acids, carotenoids, tocopherols, phytosterols, phenolic compounds and aroma volatiles. Gene transcription related to ethylene biosynthesis, modification of cell wall components, synthesis of aroma compounds and lipid metabolism were also the focus of some of the articles.

**Postharvest Handling** Springer

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

**Production, Postharvest Management and Protection** CRC Press

"A Handbook on Post Harvest Management of Fruits and Vegetables" deals with the scientific approach to post harvest management of fresh fruits and vegetables with the intention to minimize the post harvest losses. It is a compilation of informations on various aspects of post harvest technology in to a simple handbook. Separate chapters on the importance of harvesting indices of various fruits and vegetables, methods of harvesting, importance of washing and various techniques and types of machines used for washing are covered in the earlier chapters with tables and pictures. Importance of packing fresh fruits and vegetables, its comparative merits and demerits of each material, pre-treatments of fruits and vegetables, different storage techniques and hazards during transportation are covered in the later chapters. This is a brief and valid handbook highly suitable for the students and research workers in the field of Horticulture, Agriculture and Food Science and Technology who are doing post harvest aspect of fruit and vegetables and also those who are engaged in fresh fruits and vegetable handling, packaging and marketing.

**Fundamental Issues** UNSW Press

Updates the introductory textbook on the principles and practice of the postharvest handling and storage of fresh fruit and vegetables. For technical college and university courses, workers in related industries, and interested consumers. Written in Australia, but about products grown worldwide. Ann

**Strawberries** CRC Press

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.