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Postharvest Handling of Horticultural Crops Springer

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.

Postharvest Handling for Organic

Crops New India Publishing Agency

Tropical and subtropical fruits are becoming more important food items in countries where they are produced and also in an increasing number of importing countries in non-tropical zones. For many of the countries where they are grown these crops represent one of the primary ways of earning valuable foreign exchange. In the last few years, fruit production in most tropical and subtropical countries of the world has increased substantially, and most of the fruits grown

in these regions now have established and growing markets in North America and Europe. The transport of tropical and subtropical fruits from areas of production to markets in temperate zones raises particular postharvest storage issues, while postharvest losses in the tropics themselves can be considerable. Whilst there are several texts addressing the postharvest needs of temperate fruits, there has not until now been a comprehensive volume dealing with tropical and subtropical fruits. This volume is the first book to deal with the postharvest storage, physiology and conservation of all of the economically important tropical and subtropical fruits. Contributors include leading research workers from throughout the world, including Europe, North, Central and South America, Australia, New Zealand, East and Southeast Asia and the Middle East. The resultant work represents a substantial contribution to this important and fast developing area. The book is essential reading for all horticultural researchers and students working with these crops and for growers, exporters and importers within the industries concerned with

tropical and subtropical fruits.

Eco-Friendly Technology for Postharvest Produce Quality New India Publishing Agency

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

Postharvest CRC 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-methylcyclopropane, 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 O₂ and high CO₂ 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 Management and Processing of Fruits and Vegetables CABI

Consideration of the interactions between decisions made at one point in the supply

chain and its effects on the subsequent stages is the core concept of a systems approach. Postharvest Handling is unique in its application of this systems approach to the handling of fruits and vegetables, exploring multiple aspects of this important process through chapters written by experts from a variety of backgrounds. Newly updated and revised, this second edition includes coverage of the logistics of fresh produce from multiple perspectives, postharvest handling under varying weather conditions, quality control, changes in consumer eating habits and other factors key to successful postharvest handling. The ideal book for understanding the economic as well as physical impacts of postharvest handling decisions. Key Features: *Features contributions from leading experts providing a variety of perspectives *Updated with 12 new chapters *Focuses on application-based information for practical implementation *System approach is unique in the handling of fruits and vegetables
Postharvest Quality Assurance of Fruits
 Academic Press
 Postharvest features extensive coverage

of quality management in the handling, packaging and distribution of produce. It is intended for university students and students at technical colleges, but it is also an invaluable resource for managers and technologists working in horticulture and in the transportation, warehousing and retailing of fresh produce.
The Role of Post-harvest Management in Assuring the Quality and Safety of Horticultural Produce UCANR Publications
 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 Management of Fruits and Vegetables CRC Press
 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.

Novel Postharvest Treatments of Fresh Produce CRC Press

This edited volume provides insight into temperate fruits, with an emphasis on postharvest physiology, storage, packaging and technologies for maintaining fruit quality. Chapters are devoted to individual fruits and focus on fundamental issues such as methods for maintaining or enhancing quality, minimizing postharvest losses, and recommended technologies to boost demand. Contributions come from experts in the field, making this a key reference for all aspects of postharvest management of temperate fruits. The volume is unique in its focus on the biodiversity, nutritional and health benefits, and postharvest technologies for shelf life enhancement of temperate fruits. Contributing authors address the postharvest biology and technology of individual temperate fruits such as plum, cherry, peach, apricot, apple, pear, quince, loquat, kiwi, persimmon and berries. There has been tremendous growth in the research and

development of new techniques to maintain the quality of temperate fruits from farm to table. Contributions from experts in the field cover these recent advances, providing up-to-date and relevant information for researchers, postharvest/fruit technologists, food scientists, postgraduate students, and others working in the industry.

Postharvest Handling Springer

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.

Strawberries UNSW Press

Postharvest losses remain a serious problem in the fresh produce sector. This collection reviews advances in preservation and disinfection, monitoring and management techniques to optimise safety and quality of fresh fruit and vegetables.

Preharvest Modulation of Postharvest Fruit and Vegetable Quality CRC Press

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.

Postharvest Physiology and Storage of Tropical and Subtropical Fruits 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.

Postharvest Management and Processing of Fruits and Vegetables Mdpi AG
Basic approaches to maintaining the safety and quality of horticultural produce

are the same, regardless of the market to which this produce is targeted. This bulletin reviews the factors which contribute to quality and safety deterioration of horticultural produce, and describes approaches to assuring the maintenance of quality and safety throughout the post-harvest chain. Specific examples are given to illustrate the economic implications of investing in and applying proper post-harvest technologies. Criteria for the assessment of post-harvest needs, the selection of post-harvest technologies appropriate to the situation and context, and for extending appropriate levels of post-harvest information are also discussed.

Postharvest Management of Horticultural Crops CRC Press
Incorporating new research on the postharvest physiology of fruit, vegetables, and ornamentals, this textbook discusses a broad range of methods for preserving fresh produce from harvest to final purchase by the consumer. The new edition includes important advances in postharvest biology and changes in industry practices. It has been expanded to include ornamental produce

and now places greater emphasis on handling and distribution issues relevant to developing countries. It includes eight pages of color photos and numerous new illustrations.

Advances in Postharvest Fruit and Vegetable Technology Springer
This book presents a comprehensive study of the handling of fresh fruits in the developing world from harvesting to the shelf. With annual losses ranging from 30-40% due to lack of knowledge on proper handling practices and value addition, this book's information on postharvest handling and quality testing is crucial for reducing these losses and improving the quality and safety of fresh fruits in these areas. With its added focus on marketing and organized retail aspects, *Postharvest Quality Assurance of Fruits: Practical Approaches for Developing Countries* covers the entire range of fruit handling, from transportation and packaging to quality assessment and commercial preparation. In presenting a fully comprehensive outline of the factors affecting postharvest quality and marketability of fruits, this work lays the foundation for understanding the proper

storage, transportation and packaging methods to prevent losses and increase quality. With its study of prevailing marketing systems, supply chains and retail methods, the book presents the complete picture for the postharvest handling of fruits in the developing world.

Advances in Postharvest Management of Horticultural Produce Food & Agriculture Org.

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 *Fruit and Vegetables* Woodhead Publishing *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. *Basics Of Horticulture* Burleigh Dodds Series in Agric

Postharvest Handling, Third Edition takes a global perspective in offering a system of measuring, monitoring, and managing produce processing to improve food quality, minimize food waste, reduce risks and uncertainties, and maximize time and resources. This unique resource provides an overview of the postharvest system and its role in the food value chain, and offers essential tools to monitor and control the handling process. It shows how

to predict and combat unexpected events (e.g., spoilage), and manage the food quality and safety within a facility. Proven research methods and applications from various viewpoints are available to help you maintain high-quality produce and achieve the highest yields possible. The book also explores current challenges—including oversupply, waste, food safety, lack of resources, sustainability—and best practices for production to thrive in spite of these

challenges. Presents current research methods and applications in temperature control and heat treatments to help minimize moisture content, to prevent spoilage and mold, and more Addresses challenges of traceability and sustainability Presents testing and measurement techniques and applications Provides technological tools to create crop value and improve both food safety and food quality

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