

Article Postharvest Technology Of Fruits And Vegetables

Written by a diverse group of research professionals, *Postharvest Decay: Control Strategies* is aimed at a wide audience, including researchers involved in the study of postharvest handling of agricultural commodities, and undergraduate and graduate students researching postharvest topics. Growers, managers, and operators working at packinghouses and storage, retail, and wholesale facilities can also benefit from this book. The information in this book covers a wide range of topics related to selected fungi, such as taxonomy,

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infection processes, economic importance, causes of infection, the influence of pre-harvest agronomic practices and the environment, the effect of handling operations, and the strategic controls for each host-pathogen, including traditional and non-traditional alternatives. Includes eleven postharvest fungi causing serious rots in numerous fruits and vegetables Offers selected microorganisms including pathogens of commercially important tropical, subtropical and temperate crops worldwide, such as tomatoes, pears, apples, peaches, citrus, banana, papaya, and mango, among others Presents content developed by recognized and experienced high-level scientists, working in the postharvest pathology area worldwide

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Provides basic information about each fungus, pre- and postharvest factors that contribute to infection and control measurements, including the use of chemicals and non-traditional methods

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

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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

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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

A comprehensive introduction to the physiology,

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biochemistry, and molecular biology of produce growth, paired with cutting-edge technological advances in produce preservation Revised and updated, the second edition of Postharvest Biology and Nanotechnology explores the most recent developments in postharvest biology and nanotechnology. Since the publication of the first edition, there has been an increased understanding of the developmental physiology, biochemistry, and molecular biology during early growth, maturation, ripening, and postharvest conditions. The contributors—noted experts in the field—review the improved technologies that maintain the shelf life and quality of fruits, vegetables, and flowers. This second edition contains new strategies

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that can be implemented to remedy food security issues, including but not limited to phospholipase D inhibition technology and ethylene inhibition via 1-MCP technology. The text offers an introduction to technologies used in production practices and distribution of produce around the world, as well as the process of senescence on a molecular and biochemical level. The book also explores the postharvest value chain for various produce, quality evaluation techniques, and the most current nanotechnology applications. This important resource:

- Expands on the first edition to explore in-depth postharvest biology with emphasis on developments in nanotechnology
- Contains contributions from leaders in the field

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Includes the most recent advances in postharvest biology and technology, including but not limited to phospholipase D and 1-MCP technology • Puts the focus on basic science as well as technology and practical applications • Applies a physiology, biochemistry, and biotechnology approach to the subject Written for crop science researchers and professionals, horticultural researchers, agricultural engineers, food scientists working with fruits and vegetables, Postharvest Biology and Nanotechnology, Second Edition provides a comprehensive introduction to this subject, with a grounding in the basic science with the technology and practical applications. Tropical and subtropical fruits are popular products, but

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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

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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

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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

An Introduction to the Physiology and Handling of Fruit and Vegetables

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Postharvest Disinfection of Fruits and Vegetables
Production, Postharvest Science, Processing and
Nutrition

Handbook of Mango Fruit

Practical Approaches for Developing Countries

Postharvest Decay

While ecology as a whole continues to receive considerable attention, postharvest food handling, until recently, had not been examined from a green perspective. This has changed as health-conscious consumers look to improve both their diets and their environment. Environmentally Friendly Technologies for Agricultural Produce Quality

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is the first bo

Optimal distribution of fresh horticultural products entails prolonging their freshness and nutritional quality as long as possible after harvest. A major limitation to their marketing is decay after harvest, which is caused primarily by fungal pathogens.

Postharvest Pathology of Fresh Horticultural Produce provides a comprehensive resource of information about the biology and control of postharvest diseases of many fresh horticultural products, citing sources from appropriate literature of any age, rather than only the most recent. The etiology and

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symptoms of postharvest diseases and the biology of postharvest pathogens are reviewed by leading experts, who are familiar with many of world's most popular fresh fruits and vegetables and the diseases that affect them. Key aspects related to infection and epidemiology, methods to minimize postharvest decay losses, including use of conventional fungicides and alternative management strategies, harvest and handling practices, and other aspects are described for the most significant temperate, subtropical, and tropical fruits as well as fruit-like vegetables and leafy vegetables. Features:

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Provides comprehensive academic and practical reviews of postharvest diseases of fresh fruits and vegetables Discusses the economic importance, etiology, and epidemiology of the most significant postharvest diseases Includes quality color plates that allow the practical identification of disease symptoms Explains practical postharvest disease management actions, including the use of conventional fungicides and alternatives to their use The authors summarize a massive quantity of published information, and often apply their own considerable practical experience to identify and interpret the most

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significant information. This book is a valuable and comprehensive resource for industry professionals, academics, educators, students, consultants, pest control advisors, regulatory personnel, and others interested in this subject.

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

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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,

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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

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

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

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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

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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 Science, Processing Technology and Health Benefits

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Preharvest Modulation of Postharvest Fruit and Vegetable Quality

Post-harvest Technologies of Fruits & Vegetables

Manual for Horticultural Export Quality Assurance

Postharvest Biology and Technology of Horticultural Crops

Postharvest Biology and Technology of Fruits, Vegetables, and Flowers

This new volume shares a plethora of valuable information on the recent advances in packaging and storage technologies used for quality preservation of fresh fruits and vegetables. This book, with chapters

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from eminent researchers in the field, covers several essential aspects of packaging and storage methods and techniques generally used in fruit and vegetables. Important considerations on selection and characteristics of packaging materials, recent packaging methods, storage hygiene and sanitation issues along with recent trends in storage technology are discussed in this volume. Key features: Provides an inclusive overview of fruit and vegetable requirements and available packaging materials and storage systems Imparts an understanding of the fundamentals of the impact of packaging on the evolution of quality and safety of fruits and vegetables Covers fundamental aspects of packaging

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and storage requirements, including mathematical modeling and mechanical and engineering properties of packaging materials Provides an in-depth discussion of innovative packaging and storage technologies, such as MA/CA packaging, active packaging, intelligent packaging, eco-friendly materials, etc., applied to fruit and vegetables Packaging and Storage of Fruits and Vegetables: Emerging Trends will be useful for graduate and postgraduate students and teaching professionals of horticultural science, food science and technology, packaging technology etc. It will also provide valuable scientific information to the academic scientific research community as well as to the

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packaging and storage industries for preservation of quality characteristics of fruits and vegetables. The professional community involved in handling processing and commercialization of horticultural crops will benefit as well.

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

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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.

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The urgent need for sustainability within the food producing industries and agriculture has turned the interest of research to investigate new non-thermal technologies, nanotechnologies and other practices in postharvest treatment of crops and fruits.

Subsequently, there is a need for a new guide covering the latest developments in this particular direction. Food Losses, Sustainable Postharvest and Food Technology provides solutions to postharvest treatment technologies. It explores modern non-thermal technologies, focusing on postharvest losses and quality of fresh-cut products. In addition, it discusses the implications for postharvest technology research, policies and practices. It also focuses on

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the most recent advances in the field, while it explores the potentiality and sustainability of already commercialized processes and products. Aimed at professionals working in the food industry and agriculture, it could also be utilized as a handbook for anyone dealing with sustainability issues of food production in spite of postharvest treatment.

Thoroughly explores modern non-thermal technologies in postharvest treatment Discusses the implications for postharvest technology research, policies and practices Analyzes the potentiality and sustainability of already commercialized processes and products

The ultimate goal of crop production is to provide

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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

Postharvest Biology and Technology of Temperate Fruits

Postharvest Pathology of Fresh Horticultural Produce

Postharvest Handling and Diseases of Horticultural Produce

Postharvest Handling

Control Strategies

Fundamental Issues

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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

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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

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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

The book post harvest technology assumes great attention during recent years since preservation of agricultural produce is a basic necessity to sustain agricultural production. It helps to add value of produce, thus having great scope for employment

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generation at the production catchments. In this book, the authors have attempted to consolidate different methods of post harvest technology of fruits and vegetables focusing on recent advances. This book will benefit both practicing food technologist/post harvest technologist who are searching for answers to critical technical questions of post harvest technology. Further, it will be useful to agricultural engineers, food processors, food scientist, researchers and progressive farmers and tom those who are working in relevant fields. it is intended to fill a

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gap in presently available post harvest technology literature

Fruit technology draws on biology and engineering to maintain quality during storage, distribution, and marketing. Fruit Quality and Its Biological Basis focuses on the biological processes that determine appearance, texture, taste, nutritional value, and flavor of fleshy fruits. It then presents ways by which these biological processes can be manipulated to maximize quality for the consumer. The book synthesizes our understanding of these procedures at the molecular level and the mode of

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action and limitations of current technology for postharvest handling of fruits.

Postharvest Disinfection of Fruits and Vegetables describes available technologies to reduce microbial infection for maintaining postharvest quality and safety. The book analyzes alternative and traditional methodologies and points out the significant advantages and limitations of each technique, thus facilitating both cost and time savings. This reference is for anyone in the fresh produce industry who is involved in postharvest handling and management. It discusses, in detail,

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the latest disinfection approaches, low-cost treatment strategies, management and protocols to control fresh produce qualities, diseases and insect infestation. Includes methods to reduce microbial contamination using chlorination, ozone, pulsed light, irradiation and plasma technology Provides practical applications of recently developed, natural anti-microbial agents for eco-friendly and sustainable solutions Explores various disinfection technologies for quality assurance and for the development of potential new technologies Environmentally Friendly Technologies for

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Agricultural Produce Quality

Production, Postharvest Science, Processing

Technology and Nutrition

Tropical Fruits

Dates

Packaging and Storage of Fruits and Vegetables

Eco-Friendly Technology for Postharvest Produce Quality

An increased understanding of the developmental physiology, biochemistry, and molecular biology during early growth, maturation, ripening, and postharvest conditions has improved technologies to maintain the shelf life and quality of fruits, vegetables, and flowers.

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Postharvest Biology and Technology of Fruits, Vegetables, and Flowers provides a comprehensive introduction to this subject, offering a firm grounding in the basic science and branching out into the technology and practical applications. An authoritative resource on the science and technology of the postharvest sector, this book surveys the body of knowledge with an emphasis on the recent advances in the field.

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

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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.

A comprehensive guide that covers the banana's full value chain – from production to consumption The banana is the world's fourth major fruit crop. Offering a unique and in-depth overview of the fruit's entire value chain, this important new handbook charts its

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progression from production through to harvest, postharvest, processing, and consumption. The most up-to-date data and best practices are drawn together to present guidelines on innovative storage, processing, and packaging technologies, while fresh approaches to quality management and the value-added utilization of banana byproducts are also explained. Additionally, the book examines the banana's physiology, nutritional significance, and potential diseases and pests. The book also Edited by noted experts in the field of food science, this essential text: Provides a new examination of the world's fourth major fruit crop Covers the fruit's entire value chain Offers dedicated chapters on bioactive and phytochemical compounds found in bananas and the potential of processing byproducts Gives insight into bananas' antioxidant content and other nutritional properties Identifies and explains present and

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possible effects of bioactive and phytochemical compounds Handbook of Banana Production, Postharvest Science, Processing Technology, and Nutrition offers the most far-reaching overview of the banana currently available. It will be of great benefit to food industry professionals specializing in fruit processing, packaging, and manufacturing banana-based products. The book is also an excellent resource for those studying or researching food technology, food science, food engineering, food packaging, applied nutrition, biotechnology, and more.

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

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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.

Innovative Preservation Technology for the Fresh Fruit and Vegetables

Postharvest Quality Assurance of Fruits

Food Losses, Sustainable Postharvest and Food Technologies

Postharvest Biology and Technology for Preserving Fruit Quality

Handbook of Pineapple Technology

Emerging Trends

This book presents a selection of

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innovative postharvest management practices for vegetables. It covers technologies in harvesting, handling, and storage of vegetables, including strategies for low-temperature storage of vegetables, active and smart packaging of vegetables, edible coatings, application of nanotechnology in postharvest technology of vegetable crops, and more. It considers most of the important areas of vegetable processing while maintaining nutritional quality and addressing safety issues. Fruits and vegetables are

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important sources of nutrients such as vitamins, minerals, and bioactive compounds, which provide many health benefits. However, due to poor postharvest management—such as non-availability of cold chain management and low-cost processing facilities, large quantities of vegetables perish before they reach the consumer. Furthermore, higher temperatures in some regions also contribute to an increased level of postharvest losses. With chapters written by experts in the postharvest handling of vegetable, this

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volume addresses these challenges. It is devoted to presenting both new and innovative technologies as well as advancements in traditional technologies. 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

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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

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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.

Postharvest HandlingBoD - Books on Demand

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

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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

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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.

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

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Postharvest Physiological Disorders in Fruits and Vegetables

*Fruit Quality and Its Biological Basis
Advances in Postharvest Technologies of Vegetable Crops
Postharvest*

Interest in the postharvest behavior of fruits and vegetables has a history as long as mankind's. Once we moved past mere survival, the goal of postharvest preservation research became learning how to balance consumer satisfaction with quantity

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and quality while also preserving nutritional quality. A comprehensive overview of new postharvest techno

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

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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. Written by noted experts in the field, Handbook of Mango Fruit: Production, Postharvest Science,

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Processing Technology and Nutrition offers a comprehensive resource regarding the production, trade, and consumption of this popular tropical fruit. The authors review the geographic areas where the fruit is grown and harvested, including information on the ever-expanding global marketplace that highlights United States production, imports and exports, and consumption, as well as data on the outlook for the European market. Handbook of Mango Fruit outlines the postharvest handling and packaging techniques and reviews the fruit ' s processed products and

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byproducts that are gleaned from the processing of waste. The authors include information on the nutritional profile of the mango and review the food safety considerations for processing and transport of mangoes. This comprehensive resource: Reviews global mango production trends and countries that are the major exporters and importers of mangoes Explores the burgeoning marketplace for mangoes with special emphasis on the US and European marketplace Assesses latest trends in packaging of and shipping of mangoes Provides in depth coverage on value-added processing and by-

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products utilization Offers vital information on the innovative processing technologies and nutritional profile of popular tropical fruit Written for anyone involved in the production, marketing, postharvest handling, processing and by-products of mangoes, Handbook of Mango Fruit is a vital resource offering the most current information and guidelines on the burgeoning marketplace as well as the safe handling, production, and distribution of mangoes.

Postharvest Handling and Diseases of Horticultural Produce describes all the postharvest techniques,

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handling, pre-cooling, postharvest treatment, edible coating and storage of the horticultural produce available to handle perishable horticultural food commodities, covering the areas of horticulture, agricultural process engineering, postharvest technology, plant pathology and microbiology. Postharvest diseases of major fruits and vegetables, with their causal agents, are described. The integrative strategies for management of postharvest diseases include effectively inhibiting the growth of pathogens, enhancing the resistance of hosts and improving environmental conditions,

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with results that are favourable to the host and unfavourable to the pathogen growth including biotechnological approaches. Adopting a thematic style, chapters are organized by type of treatment, with sections devoted to postharvest risk factors and their amelioration. The chapters are written by experts in the fields of plant pathology, horticulture, food science etc., and core insights into identifying and utilizing appropriate postharvest options for minimizing postharvest losses and enhancing benefits to end-users are provided. Features Presents the most recent developments in the field

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of postharvest handling technologies and diseases in a single volume Includes postharvest diseases of cut flowers, fruits, vegetables and tuber crops.

Appropriate for students, researchers and professionals Written by experts and can be used as a reference resource

Postharvest Physiology and Biochemistry of Fruits and Vegetables

Temperate Fruits

Handbook of Vegetables and Vegetable Processing

Post Harvest Technology of Horticultural Crops

Strawberry

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Postharvest Technology of Fruits and Vegetables:
General concepts and principles

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

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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

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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 Handbook of Vegetables and Vegetable Processing, Second Edition is the most comprehensive guide on vegetable technology for processors, producers, and

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users of vegetables in food manufacturing. This complete handbook contains 42 chapters across two volumes, contributed by field experts from across the world. It provides contemporary information that brings together current knowledge and practices in the value-chain of vegetables from production through consumption. The book is unique in the sense that it includes coverage of production and postharvest technologies, innovative processing technologies, packaging, and quality management.

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Handbook of Vegetables and Vegetable Processing, Second Edition covers recent developments in the areas of vegetable breeding and production, postharvest physiology and storage, packaging and shelf life extension, and traditional and novel processing technologies (high-pressure processing, pulse-electric field, membrane separation, and ohmic heating). It also offers in-depth coverage of processing, packaging, and the nutritional quality of vegetables as well as information on a broader spectrum of

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vegetable production and processing science and technology. Coverage includes biology and classification, physiology, biochemistry, flavor and sensory properties, microbial safety and HACCP principles, nutrient and bioactive properties In-depth descriptions of key processes including, minimal processing, freezing, pasteurization and aseptic processing, fermentation, drying, packaging, and application of new technologies Entire chapters devoted to important aspects of over 20 major

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commercial vegetables including avocado, table olives, and textured vegetable proteins This important book will appeal to anyone studying or involved in food technology, food science, food packaging, applied nutrition, biosystems and agricultural engineering, biotechnology, horticulture, food biochemistry, plant biology, and postharvest physiology. This edited volume provides insight into temperate fruits, with an emphasis on postharvest physiology, storage, packaging and technologies for maintaining fruit

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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

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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

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technologists, food scientists, postgraduate students, and others working in the industry.

The preservation of freshness of fruits and vegetables until their consumption is the aim of many research activities. The quality losses of fresh fruit and vegetables during cold chain are frequently attributable to an inappropriate use of postharvest technologies. Moreover, especially when fresh produce is transported to distant markets, it is necessary to adopt proper

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storage solutions in order to preserve the initial quality. Nowadays, for each step of the supply chain (packing house, cold storage rooms, precooling center, refrigerate transport, and distribution), innovative preservation technologies are available that, alone or in combination, could preserve the fresh products in order to maintain the principal quality and nutritional characteristics. In this Special Issue, these preservation technologies will be described, highlighting their effect on quality

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maintenance.

Cocona to Mango

A Systems Approach

Fresh-Cut Fruits and Vegetables

Handbook of Banana Production, Postharvest Science, Processing Technology, and Nutrition

Technologies and Mechanisms for Safety Control

Postharvest Biology and Technology of Tropical and Subtropical Fruits

Fresh-Cut Fruits and Vegetables: Technologies and Mechanisms for Safety Control covers conventional and emerging technologies in

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one single source to help industry professionals maintain and enhance nutritional and sensorial quality of fresh-cut fruits and vegetables from a quality and safety perspective. The book provides available literature on different approaches used in fresh-cut processing to ensure safety and quality. It discusses techniques with the aim of preserving quality and safety in sometimes unpredictable environments. Sanitizers, antioxidants, texturizers, natural additives, fortificants, probiotics, edible coatings, active and intelligent packaging are all presented. Both advantages and potential consequences are included to ensure microbial safety, shelf-life stability and preservation of organoleptic and nutritional quality. Industry researchers, professionals and students will all find this resource essential to understand the feasibility and operability of these techniques in modern-day processing to make informed

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choices. Provides current information on microbial infection, quality preservation, and technology with in-depth discussions on safety mechanisms Presents ways to avoid residue avoidance in packaging and preservation Includes quality issues of microbial degradation and presents solutions for pre-harvest management Countries exporting produce to the European Union face a highly competitive market. They also have to meet the demands of strict legislation and customers' requirements for food safety and consistent good quality. Here is a practical do-it-yourself guide to the procedures and practices that will meet the requirements of both EU legislation and major customers. It introduces the concept of total quality management and will enable exporters to establish a basic quality assurance system suited to their own specific needs. As such it will be valuable to anyone involved in the horticultural

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export business.

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

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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.

This book examines economically important horticultural crops selected from the major production systems in temperate, subtropical and tropical climatic areas. The general aspects of the tropical climate, fruit production techniques, tree management and postharvest handling and the principal tropical fruit crops that are common in temperate city markets are discussed. The taxonomy, cultivars, propagation and orchard management, biotic and abiotic problems and cultivar development of these fruit crops are also highlighted.

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Advances in Postharvest Fruit and Vegetable Technology

Postharvest Biology and Nanotechnology

Principles and Practices for Quality Maintenance

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

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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.

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Fresh-cut Fruits and Vegetables: Technologies and Mechanisms for Safety and Quality Control covers conventional and emerging technologies in one single source to help industry professionals maintain and enhance nutritional and sensorial quality of fresh-cut fruits and vegetables from a quality and safety perspective. The book provides available literature on different approaches used in the fresh-cut processing to ensure safety and quality. It discusses techniques with the aim of preserving quality and safety in sometimes unpredictable environments. Sanitizers, antioxidants, texturizers, natural additives, fortificants, probiotics, edible coatings, active and intelligent packaging are all presented. Both advantages and potential consequences are included to ensure of microbial safety,

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shelf-life stability and preservation of organoleptic and nutritional quality. Industry researchers, professionals and students will all find this resource essential to understand the feasibility and operability of these techniques in modern-day processing to make informed choices. Provides up to date information on microbial infection, quality preservation, and technology with in depth discussions on safety mechanisms Presents ways to avoid residue avoidance in packaging and preservation Includes quality issues of microbial degradation and presents solutions for pre-harvest management 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

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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