

Read Book Postharvest
Ripening Physiology Of Crops
Flavor And
Postharvest Ripening
Physiology Of Crops
Flavor And

We can not talk about commodity
production without building up all the

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operations after harvest. It is possible to market the products just after harvest, but it is only possible in small quantities. Postharvest handling is the ultimate stage in the process of producing quality fresh fruits and vegetables, getting these unique packages of water (fresh

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commodities) to the supper table. Fresh fruits and vegetables are susceptible to a number of postharvest disease and disorders and the postharvest operations are predominately aimed at maintaining harvest quality. Every step in the handling chain can influence the extent

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of disease and quality of the stored product. From planting to consumption, there are many opportunities for bacteria, viruses, and parasites to contaminate produce or nutrient deficiency level causing physiological disorders. Most of the storage rots are diseases that have

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originated in the field and have carried over onto commodities after harvest. Physiological disorders also arise from poor handling between harvest, storage and marketing. Treatments have a direct effect on inactivating or outright killing germinating spores, thus minimising

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rots. Prestorage treatment appears to be a promising method of postharvest control of decay. Pre-or-postharvest treatments of commodities are considered as potential alternatives for reducing the incidence of diseases, disorders, desinfestation of quarantine pests and for

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preserving food quality. Postharvest treatments lead to an alteration of gene expression and fruit ripening can sometimes be either delayed or disrupted.

The world population has been increasing day by day, and demand for

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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

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book is intended to provide useful and scientific information about postharvest handling of different produce.

Allergenic proteins in rice; Isolation and properties of concanavalin a-like lectin in sword bean; Major proteins in seeds of several tropical legumes; Polyphenol

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oxidase in banana fruit and buds;
Biochemical studies on microbial
linamarase production; Polyphenols and
tannins in selected tropical vegetables;
Search for new natural antioxidants in
select tropical plant; Comparative study
of antioxidative assays of plant

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materials; Occurrence and characteristics of stress metabolites in cassava; Alcohol fermentation from cassava and rejected banana; Biochemical basis for stress responses of harvested perishables in the tropics; Comparative morpho-anatomy and physiology of the banana and

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mango; Some biochemical changes in ethylene- and ethanol-treated banana; Biochemical study on taro corms with special reference to physiological disorders; Astringency and polyphenols in banana; Odor compounds produced in peel of mature-green banana fruit;

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Physiochemical properties and utilization of starches from tropical root crops; Evaluation of sweetpotato varieties for food uses in the tropics; Novel natural antioxidants for the utilization in food and biological systems.

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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

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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

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photos and numerous new illustrations.

Postharvest Physiology and Storage of
Tropical and Subtropical Fruits

A Systems Approach

Postharvest Physiology, Processing and
Packaging

Handbook of Mango Fruit

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Handbook of Vegetables and Vegetable

Processing

This book, chock full of color illustrations, addresses the main postharvest physiological disorders studied in fruits and

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vegetables. For a wide variety of fruits and vegetables, Postharvest Physiological Disorders in Fruits and Vegetables describes visual symptoms, triggering and inhibiting

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mechanisms, and approaches to predict and control these disorders after harvest. Color photographs illustrate the disorders, important factors, physiology, and

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management. The book includes a detailed description of the visual symptoms, triggering and inhibiting mechanisms, and possible approaches to predict and control

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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

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the factors regulating each disorder. The description of possible approaches to predict and control each disorder can help growers, shippers, wholesalers, and retailers to determine the

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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

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*the disorders in fruits and
vegetables Details
mechanisms triggering and
inhibiting the postharvest
disorders Explains possible
approaches to predict and
control these disorders*

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*Suggests the best
postharvest management
approaches for each crop
Although there are many
scientific publications on
postharvest physiological
disorders, there are no*

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

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The Third Edition of the University of California's definitive manual on postharvest technology has been completely updated and expanded. Five new chapters cover consumer

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issues in quality and safety, preharvest factors affecting fruit and vegetable quality, waste management and cull utilization, safety factors, and processing methods. A new appendix presents a

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*summary of optimal
conditions and the potential
storage life of 200 fruits and
vegetables.*

*Consumption of fresh fruits
and vegetables has
increased dramatically in*

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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.

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Therefore, postharvest handling, storage and shipment of horticultural crops, including fruit and vegetable products has increased in importance.

Novel Postharvest

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*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*

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*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*

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*pertaining to novel
postharvest treatments for
fresh and fresh-cut fruits
and vegetables including
applications of various
active agents, green
postharvest treatments,*

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physical treatments and combinations of the aforementioned.

Postharvest Technology of Perishable Horticultural Commodities describes all the postharvest techniques

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and technologies available to handle perishable horticultural food commodities. It includes basic concepts and important new advances in the subject. Adopting a

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thematic style, chapters are organized by type of treatment, with sections devoted to postharvest risk factors and their amelioration. Written by experts from around the

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world, the book provides core insights into identifying and utilizing appropriate postharvest options for maximum results. Presents the most recent developments in processing

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*technologies in a single
volume Includes a wide
range of perishable
products, thus allowing for
translational insight
Appropriate for students and
professionals Written by*

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*experts as a reference
resource*

Strawberry

*Postharvest Physiology of
Perishable Plant Products*

*Postharvest Biology and
Technology for Preserving*

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Flavor And
Fruit Quality

The Peach

*Postharvest Physiology and
Pathology of Vegetables*

*Handbook of Vegetables
and Vegetable*

Processing, Second

Page 42/204

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*Edition is the most
comprehensive guide on
vegetable technology for
processors, producers,
and users of vegetables
in food
manufacturing. This*

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*complete handbook
contains 42 chapters
across two volumes,
contributed by field
experts from across the
world. It provides
contemporary information*

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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

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*it includes coverage of
production and
postharvest
technologies, innovative
processing technologies,
packaging, and quality
management. Handbook of*

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Flavor And**

*Vegetables and Vegetable
Processing, Second
Edition covers recent
developments in the
areas of vegetable
breeding and production,
postharvest physiology*

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*and storage, packaging
and shelf life
extension, and
traditional and novel
processing technologies
(high-pressure
processing, pulse-*

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electric field, membrane separation, and ohmic heating). It also offers in-depth coverage of processing, packaging, and the nutritional quality of vegetables as

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well as information on a broader spectrum of vegetable production and processing science and technology. Coverage includes biology and classification,

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*physiology,
biochemistry, flavor and
sensory properties,
microbial safety and
HACCP principles,
nutrient and bioactive
properties In-depth*

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*descriptions of key
processes including,
minimal processing,
freezing, pasteurization
and aseptic processing,
fermentation, drying,
packaging, and*

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*application of new
technologies Entire
chapters devoted to
important aspects of
over 20 major commercial
vegetables including
avocado, table olives,*

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*and textured vegetable
proteins This important
book will appeal to
anyone studying or
involved in food
technology, food
science, food packaging,*

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*applied nutrition,
biosystems and
agricultural
engineering,
biotechnology,
horticulture, food
biochemistry, plant*

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*biology, and postharvest
physiology.*

*Interest in the
postharvest behavior of
fruits and vegetables
has a history as long as
mankind's. Once we moved*

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past mere survival, the goal of postharvest preservation research became learning how to balance consumer satisfaction with quantity and quality

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

*Despite significant
progress in increasing*

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agricultural production, meeting the changing dietary preferences and increasing food demands of future populations remains a significant challenge. Salinity,

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*drought, water logging,
high temperature and
toxicity are abiotic
stresses that affect the
crop yield and
production. Tolerance
for stress is a*

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*important characteristic
that plants need to have
in order to survive.*

*Identification of proper
techniques at a proper
time can make it easy
for scientists to*

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increase crop

productivity and yield.

*In Engineering Tolerance
in Crop Plants against
Abiotic Stress we have
discussed the possible
stresses and their*

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*impact on crops and
portrayed distinctive
abiotic stress tolerance
in response to different
techniques that can
improve the performance
of crops. Features of*

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*the Book: Provide a
state-of-the-art
description of the
physiological,
biochemical, and
molecular status of the
understanding of abiotic*

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stress in plants.

Address factors that threaten future food production and provide potential solution to these factors. Designed to cater to the needs of

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*the students engaged in
the field of
environmental sciences,
soil sciences,
agricultural
microbiology, plant
pathology, and agronomy.*

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*New strategies for
better crop productivity
and yield. Understanding
new techniques pointed
out in this book will
open the possibility of
genetic engineering in*

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*crop plants with the
concomitant improved
stress tolerance.*

*Focusing exclusively on
postharvest vegetable
studies, this book
covers advances in*

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*biochemistry, plant
physiology, and
molecular physiology to
maximize vegetable
quality. The book
reviews the principles
of harvest and storage;*

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*factors affecting
postharvest physiology,
calcium nutrition and
irrigation control;
product quality changes
during handling and
storage; technologies to*

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*improve quality;
spoilage factors and
biocontrol methods; and
storage characteristics
of produce by category.
It covers changes in
sensory quality such as*

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*color, texture, and
flavor after harvest and
how biotechnology is
being used to improve
postharvest quality.*

From Farm to Fork

Eco-Friendly Technology

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Flavor And**

*for Postharvest Produce
Quality*

*Post-Harvest Physiology
and Crop Preservation
Handbook of Banana
Production, Postharvest
Science, Processing*

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Flavor And
*Technology, and
Nutrition*

Updates the introductory textbook on the principles and practice of the postharvest handling and storage of fresh fruit and vegetables. For

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technical college and university courses, workers in related industries, and interested consumers. Written in Australia, but about products grown worldwide.

Ann

This book mainly deals with pre- and postharvest management practices of

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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

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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

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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

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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.

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Tropical and sub-tropical fruits have gained significant importance in global commerce. This book examines recent developments in the area of fruit technology including: postharvest physiology and storage; novel processing technologies applied to fruits; and in-depth

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coverage on processing, packaging, and nutritional quality of tropical and sub-tropical fruits. This contemporary handbook uniquely presents current knowledge and practices in the value chain of tropical and subtropical fruits world-wide, covering production and post-

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harvest practices, innovative processing technologies, packaging, and quality management. Chapters are devoted to each major and minor tropical fruit (mango, pineapple, banana, papaya, date, guava, passion fruit, lychee, coconut, logan, carombola) and each citrus and non-

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citrus sub-tropical fruit (orange, grapefruit, lemon/lime, mandarin/tangerine, melons, avocado, kiwifruit, pomegranate, olive, fig, cherimoya, jackfruit, mangosteen). Topical coverage for each fruit is extensive, including: current storage and shipping

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practices; shelf life extension and quality; microbial issues and food safety aspects of fresh-cut products; processing operations such as grading, cleaning, size-reduction, blanching, filling, canning, freezing, and drying; and effects of processing on nutrients and bioavailability. With

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chapters compiled from experts worldwide, this book is an essential reference for all professionals in the fruit industry.

Tropical and subtropical fruits are becoming more important food items in countries where they are produced and also in an increasing number of

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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

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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,

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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

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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

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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

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and for growers, exporters and importers within the industries concerned with tropical and subtropical fruits.

Postharvest Technology of
Horticultural Crops

Postharvest Ripening Physiology of
Crops

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Proceedings of the National
Symposium on Postharvest
Physiology and Technology of
Horticultural Crops in Mexico
Postharvest Oxidative Stress in
Horticultural Crops
Postharvest Handling

Postharvest Physiology and

Page 92/204

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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

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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.

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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

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*explaining the fruit
structure and its botanical
classification Addresses
biotechnological concepts
that control firmness,
quality and the nutritional
value of fruits*

This book provides a

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thorough overview of how plants and live plant products respond after harvest. It covers the postharvests physiology of perishable crops, including food crops such as grains, fruits, vegetables, and

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*nuts, as well as floral,
ornamental and turf crops.*

Postharvest Ripening

*Physiology of Crops is a
comprehensive*

interdisciplinary reference

source for the various

aspects of fruit ripening

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and postharvest behavior. It focuses on the postharvest physiology, biochemistry, and molecular biology of ripening and provides an overview of fruits and vegetables, including chapters on the postharvest

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quality of ornamental plants and molecular biology of flower senescence. It describes various developments that have taken place in the last decade with respect to identifying and altering the function of

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ripening-related genes.

Taking clues from studies in grape and tomato as model fruits, the book reviews a few case studies and gives you a detailed account of molecular regulation of fruit ripening, and signal

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transduction and internal atmospheres in relation to fruit ripening. It also presents an overview of methods utilized in fruit proteomics, as well as a global proteome and systems biology analysis of fruits

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during ripening, and discusses the basics of dormancy, its molecular and physiological basis, and methods to break the dormancy. The book provides an overview of the most important metabolic pathways

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*and genes that control
volatile biosynthesis in
model fruits, including
tropical, subtropical, and
temperate fruits, with a
special emphasis on fruit
ripening and the role of
ethylene during this*

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process. It presents a brief description of the composition of volatiles in various fruit species and addresses the influences of preharvest factors and postharvest technologies on fruit aroma, basic

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mechanisms responsible for postharvest flavor change in fresh produce, and the potential impacts of various postharvest technologies on flavor.

Learn how oxidative stress affects fresh fruits and

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vegetables--and how to inhibit this process! This vital book brings together internationally respected authorities who share their experiences, insights, and approaches to postharvest oxidative stress. It

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examines the factors that induce oxidative stress and the processes by which oxidative stress affects the quality, shelf life, and nutritional value of fruits and vegetables after harvest. Postharvest

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Oxidative Stress in Horticultural Crops also explores regulation of oxygen species production and the function of antioxidants, and examines technologies that can enhance the resistance of

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*fruits and vegetables to
oxidative stress. With
Postharvest Oxidative Stress
in Horticultural Crops,
you'll examine: the impact
of various storage
temperatures and atmospheres
senescence dynamics*

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*superficial scald and other
symptoms of postharvest
oxidative stress
antioxidants and their role
in inhibiting oxidative
stress regulation of
superoxide, hydroxyl
radical, and hydrogen*

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*peroxide production physical
treatments and chemical
treatments that can reduce
oxidative stress genetic
engineering techniques
designed to combat the
tendency toward postharvest
oxidative stress Essential*

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*for researchers, teachers,
and advanced students in
plant physiology,
biochemistry, molecular
biology, biotechnology,
breeding, and horticulture,
Postharvest Oxidative Stress
in Horticultural Crops is*

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*also vital for everyone
whose day-to-day work is
impacted by plant stress.*

*Chemistry and Human Health,
2 Volumes*

*Production, Postharvest
Science, Processing
Technology and Nutrition*

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*Postharvest Physiological
Disorders in Fruits and
Vegetables
Fruit and Vegetable
Phytochemicals
Controlled and Modified
Atmospheres for Fresh and
Fresh-Cut Produce*

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It is over 20 years since the publication of A.c. Hulme's two volume text on The Biochemistry of Fruits and their Products. Whilst the bulk of the information contained in that text is still relevant it is true to say that our

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understanding of the biochemical
and genetic mech

Postharvest Handling: A Systems
Approach introduces a new concept
in the handling of fresh fruits and
vegetable. Traditional treatments
have been either physiologically

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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

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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

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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,

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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

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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

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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

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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,

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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

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This book covers the importance of post-harvest technology in horticultural crops, fruit growth, development and post harvest physiology, fruit maturity indices, harvesting of fruits and vegetables,

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initial handling of fruits and vegetable after harvesting, precooling of horticulture produce, transportation, etc.. It is a rich source of modern engineering technologies for income generating concept for agro based industries.

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The book is specially dedicated to the sub sector of the fruits and vegetables plants dealing with the fresh primary product from the product reception following the harvesting up-to the storage and before launches it to the market.

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This book will serves as a comprehensive guide for all the people who focuses on post harvest management skills. Note: T&F does not sell or distribute the hardback in India, Pakistan, Nepal, Bhutan, Bangladesh and Sri Lanka.

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Proteomics in Food Science
Tropical and Subtropical Fruits
Postharvest management of
food crops is an important
part of food safety and
security across the supply

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chain. It includes processing of agricultural produce, storage, packaging and coating, postharvest disease management, extending shelf life, and

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maintaining food quality and safety. Postharvest Technology - Recent Advances, New Perspectives and Applications discusses some important aspects of postharvest technologies.

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Chapters address such topics as postharvest preservation technology, postharvest disease management, and postharvest processing and packaging.

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Proteomics in Food
Science: From Farm to Fork
is a solid reference
providing concepts and
practical applications of
proteomics for those in
various disciplines of

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food science. The book covers a range of methods for elucidating the identity or composition of specific proteins in foods or cells related to food science, from spoilage

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organisms, to edible components. A variety of analytical platforms are described, ranging from the usage of simple electrophoresis, to more sophisticated mass

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spectrometry and bio-informatic platforms. The book is designed for food scientists, technologists, food industry workers, microbiologists, and public health workers, and

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can also be a valuable reference book for students. Includes a variety of analytical platforms, ranging from simple electrophoresis to more sophisticated mass

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spectrometry and bio-
informatic platforms
Presents analytical
techniques for each food
domain, including
beverages, meats, dairy
and eggs, fruit,

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fish/seafood, cereals,
nuts, and grains that
range from sample
collection, proportion,
and storage analysis
Provides applications of
proteomics in hot topics

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area of food safety,
including food spoilage,
pathogenic organisms, and
allergens Covers major
pathogens of concern e.g.,
Salmonella and
applications to animal

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Postharvest features
extensive coverage of
quality management in the
handling, packaging and
distribution of produce.
It is intended for

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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,

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warehousing and retailing
of fresh produce.

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An Introduction to the
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This book summarizes current state of knowledge in peach botany, production and postharvest management. Specific topics covered consisted of: botany and taxonomy (chapter 1); history of

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cultivation and trends in China (chapter 2); classical genetics and breeding (chapter 3); genetic engineering and genomics (chapter 4); low-chill cultivar development (chapter 5); fresh market cultivar development (chapter 6); processing

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peach cultivar development (chapter 7); rootstock development (chapter 8); propagation techniques (chapter 9); carbon assimilation, partitioning and budget modelling (chapter 10); orchard planting systems (chapter 11); crop load management (chapter

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12); nutrient and water requirements of peach trees (chapter 13); orchard floor management systems (chapter 14); biology, epidemiology and management of diseases caused by fungi and fungal-like organisms (chapter 15); diseases caused by

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bacteria and phytoplasmas
['Candidatus Phytoplasma'] (chapter
16); viruses and viroids (chapter 17);
insects and mites (chapter 18);
nematodes (chapter 19); preharvest
factors affecting peach quality
(chapter 20); ripening, nutrition and

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postharvest physiology (chapter 21);
and harvesting and postharvest
handling of peaches for the fresh
market (chapter 22). This book aims
to provide research scientists,
extension personnel, students,
professional fruit growers and others

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with a vital resource on peach and its culture.

Controlled and Modified
Atmospheres for Fresh and Fresh-
Cut Produce is the ultimate
reference book of CA/MA
recommendations for selected

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commodities. It includes the basic knowledge of physiology and technologies to the current application of recommended CA/MAP conditions for fresh and fresh-cut fruits and vegetables. For each commodity, a summary with

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requirements and recommendations is presented. The book is divided into three parts, with each focusing on different aspects of CA/MA, including fundamental topics on the physiological and quality effects of CA and MAP for fresh and fresh-cut

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fruits and vegetables, optimal CA/MAP conditions and recommendations, and optimal conditions for fresh-cut fruits and vegetables. Provides guidelines and recommendations of CA/MAP for the fresh produce industry Illustrates

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the benefits and defects caused by CA/MA in full color Brings more than 54 fruits and vegetables and their respective summary with the requirements and recommendations of CA/MA conditions Includes the optimal CA/MAP conditions and

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recommendations for selected fresh
fruits and vegetables

A comprehensive introduction to the
physiology, biochemistry, and
molecular biology of produce
growth, paired with cutting-edge
technological advances in produce

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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

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has been an increased understanding of the developmental physiology, biochemistry, and molecular biology during early growth, maturation, ripening, and postharvest conditions. The contributors—

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field—review the improved technologies that maintain the shelf life and quality of fruits, vegetables, and flowers. This second edition contains new strategies that can be implemented to remedy food security issues, including but not

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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

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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

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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
- Includes the most recent advances in postharvest

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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

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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

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Edition provides a comprehensive introduction to this subject, with a grounding in the basic science with the technology and practical applications.

Written by noted experts in the field,
Handbook of Mango Fruit:

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Production, Postharvest Science, 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

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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.

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Handbook of Mango Fruit outlines the postharvest handling and packaging techniques and reviews the fruit ' s processed products and byproducts that are gleaned from the processing of waste. The authors include information on the

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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

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importers of mangoes Explores the
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mangoes with special emphasis on
the US and European marketplace
Assesses latest trends in packaging of
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utilization Offers vital information
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technologies and nutritional profile
of popular tropical fruit Written for
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marketing, postharvest handling,

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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

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A comprehensive guide that covers
the banana's full value chain – from

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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 progression from production through to harvest,

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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

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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

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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

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bananas and the potential of
processing byproducts Gives insight
into bananas' antioxidant content
and other nutritional properties
Identifies and explains present and
possible effects of bioactive and
phytochemical compounds

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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

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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,

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biotechnology, and more.

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

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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

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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

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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

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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

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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

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**Emphasis in agricultural research for
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more important in recent years with the**

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realization that the population worldwide is outstripping the food supply. There is, however, another side to increasing the availability of the food supply. This simply involves preservation of the harvested crop for human consumption. The losses incurred in harvesting, handling,

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transportation, storage and marketing crops have become a greater problem as the distance from the farm to the ultimate consumer increases. In the Western world where modern transportation, storage facilities, and marketing technology are widely used, post-harvest technology requires a large

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input of energy which increases costs considerably. There fore, losses are more significant and the ability to provide fresh fruits and vegetables, out of season, at reasonable costs will depend on reduced post-harvest losses throughout the marketing chain from the farm gate to the ultimate consumer.

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The reduction in post-harvest losses depends on proper use of current technology and further developments derived from a broad spectrum of scientific disciplines. Biochemistry, plant physiology, plant pathology, horticulture, agronomy, physics, engineering and agricultural economics,

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all provide knowledge which has been useful and will be useful in the future for improving post-harvest technology and crop preservation. This volume records the Proceedings of the NATO Advanced Study Institute on Post-Harvest Physiology and Crop Preservation, held at Sounion, Greece,

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April 28 - May 8, 1981.

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