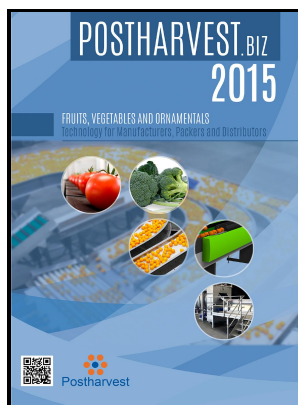


Postharvest - an introduction to the physiology & handling of fruit, vegetables & ornamentals

UNSW Press - Postharvest : An Introduction to the Physiology and Handling of Fruit, Vegetables and Ornamentals, 5th Edition / Edition 5 by Ron Wills



Description: -

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Plants, Ornamental -- Postharvest technology.

Vegetables -- Postharvest technology.

Fruit -- Postharvest technology.

Plants, Ornamental -- Postharvest physiology.

Vegetables -- Postharvest physiology.

Fruit -- Postharvest physiology. Postharvest - an introduction to the physiology & handling of fruit, vegetables & ornamentals

-Postharvest - an introduction to the physiology & handling of fruit, vegetables & ornamentals

Notes: Includes bibliographical references (p. [213]-214) and index.

This edition was published in 2007



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Postharvest Physiology

It is also evident from the available literature that the quality retention after different postharvest treatments is cultivar dependent. The physiological meaning of the high ascorbate concentration and its fast postharvest degradation, together with camu-camu nutrient biochemistry and genetics, need to be studied, because these are very relevant factors for increasing camu-camu consumption.

Postharvest An Introduction To The Physiology And Handling Of Fruit And Vegetables PDF Book

Has used sticker s and some writing or highlighting. When damaged, physically, physiologically or by rots, ethylene is produced irrespective of the fruit firmness.

Section 1

Academic Press, San Diego, 358 p.

Postharvest

Traditionally, almost all agricultural research, especially in developing countries, has focused on preharvest factors such as genetic improvement and adaptability of cultivars, fertilization, irrigation, preharvest control of insects and diseases, etc. However, the MAP has to be integrated with postharvest treatments especially with chitosan in order to prevent postharvest decay during fluctuations of temperature or mismanagement of the cold chain.

Postharvest: an introduction to the physiology and handling of fruit and vegetables.

In addition to evaluation of alternative treatments on overall quality, the effect on aroma profiles of the specific litchi cultivar needs investigation, as

taste and aroma are important factors in determining consumer acceptance.

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