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Titolo	Postharvest Management Approaches for Maintaining Quality of Fresh Produce // edited by Mohammed Wasim Siddiqui, Jesus Fernando Ayala Zavala, Cheng-An (Andy) Hwang
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ISBN	3-319-23582-6
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Descrizione fisica	1 online resource (233 p.)
Disciplina	540
Soggetti	Food—Biotechnology Food Science
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Includes index.
Nota di contenuto	Oxygen, Carbon dioxide, and Nitrogen -- Nitric Oxide -- Hydrogen Sulfide -- Salicylic Acid -- Polyamines -- Methyl Jasmonate -- Essential Oils -- Plant Growth Regulators -- Active Carbohydrates -- Active Packaging -- Ozone -- Chlorine Dioxide.
Sommario/riassunto	The volume presents existing and novel management approaches that are in use or have a great potential to be used to maintain the postharvest quality of fresh produce in terms of microbiological safety, nutrition, and sensory quality. In comparison to traditional synthetic chemicals, these eco-friendly molecules are equally effective with respect to slowing the physiological and biochemical changes in harvested produce. Application of terpenic compounds, phenolic compounds, salicylic acid, methyl jasmonates, hydrogen peroxide, ethanol, sulphur compounds, polyamines, plant growth regulators, active carbohydrates, ozone, hexanal and nitric oxide have been proven effective in minimizing storage disorders like chilling injury, scald, fungal diseases like stem-end rot, blue mould rot, green mould rot, anthracnose, regulation of ripening and senescence, etc. This book will be a standard reference work for the management of shelf life in the fresh produce industry.