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Nota di contenuto	FRONT COVER; CITRUS FRUIT; COPYRIGHT PAGE; CONTENTS; PREFACE; ACKNOWLEDGEMENTS; Chapter 1 Introduction; I. Citrus Fruit Production and Prospects; II. Postharvest Overview; III. Conclusion; References; Chapter 2 Commercial Fresh Citrus Cultivars and Producing Countries; I. Citrus Cultivars for Fresh Fruit Market; A. Sweet Orange; B. Mandarin; C. Grapefruit (Citrus paradisi Macfadyen); D. Pummelo or Shaddock (C. grandis or C. maxima); E. Hybrids of Pummelo and Grapefruit; F. Lemon (Citrus limon); G. Acid Lime; H. Sweet Lime (Citrus limettioides Tanaka); I. Citron (Citrus medica Lin.) J. Calamondin (Citrus madurensis Loureiro)K. Natsudaïdai (Citrus natsudaïdai Hayata); L. Hassaku (Citrus hassaku Tanaka); M. Kumquat (Fortunella spp.); N. Bael (Aegle marmelos (L.) Correa.); II. Countries, Varieties Grown, and Harvesting Seasons; A. Northern Hemisphere; B. Southern Hemisphere; References; Chapter 3 Postharvest Losses; I. Mandarins; A. 'Nagpur' Mandarin; B. 'Coorg' Mandarin; C. 'Khasi' Mandarin; II. Acid Lime; III. Sweet Orange and Grapefruit; IV. Measures to Reduce Losses; References; Chapter 4 Preharvest Factors Affecting Fruit Quality and Postharvest Life; I. Orchard Health A. Diseases That Affect Fruit Quality in the FieldB. Insect-Pests and

Mites; II. Tree Nutrition and Cultivation Practices; III. Preharvest Sprays; A. Auxins; B. Gibberellins; C. Other Chemicals; D. Ethephon and Other Chemicals for Fruit Color Improvement; E. Fungicides; IV. Climatic Factors; References; Chapter 5 Fruit Morphology, Anatomy, and Physiology; I. Fruit Morphology; A. Fruit Characteristics; II. Fruit Anatomy; III. Fruit Physiology; A. Respiratory Activity; B. Biochemistry of Respiration; C. Transpiration; D. Role of Ethylene; E. Color Development and Regreening; F. Fruit Abscission  
 G. Fruit Hormonal BalanceReferences; Chapter 6 Fruit Biochemistry; I. Carbohydrates; A. Monosaccharides; B. Oligosaccharides; C. Sugar Derivatives; D. Changes in Sugars during Fruit Growth and Storage; E. Polysaccharides; F. Changes in Polysaccharides during Fruit Growth and Maturation; II. Organic Acids; A. Changes in Organic Acids During Fruit Growth and Maturation; B. Physiological Role of Organic Acids; III. Nitrogenous Compounds; A. Amino Acids; B. Amines; C. Proteins; D. Nucleotides and Nucleic Acids; IV. Enzymes; A. Polysaccharides and Pectic Enzyme Complex  
 B. Sugar Metabolizing EnzymesC. Other Important Enzymes; V. Lipids, Waxes, and Other Related Compounds; A. Cutin; B. Waxes; C. Terpenoids and Steroids; VI. Pigments; VII. Phenols, Flavonoids, and Limonoids; A. Phenols; B. Flavonoids; C. Limonoids; VIII. Vitamins; IX. Inorganic Constituents; X. Citrus Oils and Volatile Flavoring Compounds; A. Tangerine and Mandarin; B. Orange; C. Grapefruit and Pummelo; D. Lemon; E. Lime; F. Other Citrus and Related Fruits; References; Chapter 7 Growth, Maturity, Grade Standards, and Physico-Mechanical Characteristics of Fruit; I. Citrus Fruit and Climate  
 II. Growth and Development

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## Sommario/riassunto

Post harvest biology and technology of citrus fruits is gaining importance as the therapeutic value of citrus fruits is realized and supported by the increase in health awareness among the general public. This book is the most comprehensive reference on citrus fruit biology, biotechnology and quality. Basic and applied scientific information is interwoven to serve the researcher, marketer, scientist, nutritionist, or dietician. With discussions of fruit morphology, anatomy, physiology and biochemistry and chapters on growth phases, maturity standards, grades and physical and mechanical

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