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®) -- Orin -- Pinova ('Corail', 'Sonata', Pinata ®) -- ReINETTE du Canada -- Rome Beauty ('Rome', 'Red Rome') -- Scifresh (Jazz ®) -- Tsugaru -- Apricot (*Prunus armeniaca*) -- Apricot, Japanese (*Prunus mume*) -- Artichoke, Globe (*Cynara scolymus*) -- Artichoke, Jerusalem (*Helianthus tuberosus*) -- Asian Pear, Nashi (*Pyrus pyrifolia*, *P. ussuriensis* var. *sinensis*) -- Asparagus (*Asparagus officinalis*). Aubergine, Eggplant (*Solanum melongena*) -- Avocado (*Persea americana*) -- Anaheim -- Fuerte -- Gwen -- Hass -- Lula -- Pinkerton -- Banana (*Musa*) -- Basil (*Ocimum basilicum*) -- Bayberry, Chinese (*Myrica rubra*) -- Bean, Runner (*Phaseolus vulgaris*) -- Beet (*Beta vulgaris*) -- Blackberry (*Rubus* spp.) -- Blackcurrant (*Ribes nigrum*) -- Blueberry, Bilberry, Whortleberry (*Vaccinium corymbosum*, *V. myrtillus*) -- Breadfruit (*Artocarpus altilis*, *A. communis*) -- Broccoli, Sprouting (*Brassica oleracea* var. *italica*) -- Brussels Sprouts (*Brassica oleracea* var. *gemmifera*) -- Butter Bean, Lima Bean (*Phaseolus lunatus*) -- Cabbage (*Brassica oleracea* var. *capitata*) -- Cactus Pear, Prickly Pear, Tuna, Opuntia (*Opuntia ficus indica*, *O. robusta*) -- Capsicum, Sweet Pepper, Bell Pepper (*Capsicum annum* var. *grossum*) -- Carambola, Star Fruit (*Averrhoa carambola*) -- Carrot (*Daucus carota* subsp. *sativus*) -- Cassava, Tapioca, Manioc, Yuca (*Manihot esculenta*) -- Cauliflower (*Brassica oleracea* var. *botrytis*) -- Celery, Turnip-rooted Celery (*Apium graveolens* var. *rapaceum*) -- Celery (*Apium graveolens* var. *dulce*) -- Cherimoya (*Annona cherimola*) -- Cherry, Sour (*Prunus cerasus*) -- Cherry, Sweet (*Prunus avium*) -- Chestnut, Chinese (*Castanea mollissima*) -- Chestnut, Sweet (*Castanea sativa*) -- Chicory, Endive, Belgian Endive, Escarole, Radicchio, Witloof Chicory (*Cichorium* spp.) -- Chillies (*Capsicum annum*, *C. frutescens*) -- Chinese Cabbage (*Brassica pekinensis*) -- Citrus Hybrids (*Citrus* spp.) -- Cranberry (*Vaccinium* spp.) -- Cucumber (*Cucumis sativus*) -- Durian (*Durio zibethinus*) -- Feijoa (*Feijoa sellowiana*) -- Fig (*Ficus carica*) -- Garlic (*Allium sativum*) -- Gooseberry (*Ribes uva-crispa*, *R. grossularia*) -- Grape (*Vitis vinifera*) -- Grapefruit, Pummelo (*Citrus x paradisi*) -- Guava (*Psidium guajava*) -- Horseradish (*Armoracia rusticana*). Jujube (*Ziziphus jujuba*) -- Kiwifruit (*Actinidia chinensis*) -- Kohlrabi (*Brassica oleracea* var. *gongylodes*) -- Lanzones, Langsat (*Lansium domesticum*) -- Leek (*Allium ampeloprasum* var. *porrum*) -- Lemon (*Citrus limon*) -- Lettuce (*Lactuca sativa*) -- Lime (*Citrus aurantiifolia*) -- Litchi, Lychee (*Litchi chinensis*) -- Mamey (*Mammea americana*) -- Mandarin, Satsuma (*Citrus* spp.) -- Mango (*Mangifera indica*) -- Alphonso -- Amelie -- Banganapalli -- Carabao -- Carlotta -- Delta R2E2 -- Jasmin -- Julie -- Haden -- Keitt -- Kensington -- Kent -- Maya -- Rad -- San Quirino -- Tommy Atkins -- Mangosteen (*Garcinia mangosteen*) -- Medlar (*Mespilus germanica*) -- Melon (*Cucumis melo*) -- Melon, Bitter (*Momordica charantia*) -- Mushroom (*Agaricus bisporus*) -- Mushroom, Cardoncello (*Pleurotus eryngii*) -- Mushroom, Oyster (*Pleurotus ostreatus*) -- Mushroom, Shiitake (*Lentinus edodes*) -- Natsudaidai (*Citrus natsudaidai*) -- Nectarine (*Prunus persica* var. *nectarina*) -- Okra (*Hibiscus esculentus*, *Abelmoschus esculentus*) -- Olive (*Olea europaea*) -- Onion (*Allium cepa* var. *cepa*) -- Physiological disorders -- Sprouting -- Orange (*Citrus sinensis*) -- Pak Choi (*Brassica campestris* L. subsp. *chinensis* var. *communis*) -- Papaya (*Carica papaya*) -- Passionfruit (*Passiflora edulis*) -- Peach (*Prunus persica*) -- Pear (*Pyrus communis*) -- Pea, Garden Pea, Mangetout, Snow Pea, Sugar Pea (*Pisum sativum*) -- Pepino (*Solanum muricatum*) -- Persimmon (*Diospyros kaki*) -- Pineapple (*Ananas comosus*) -- Plantain (*Musa*) -- Plum (*Prunus domestica*) -- Pomegranate (*Punica granatum*) -- Potato (*Solanum tuberosum*) -- Mechanical properties -- Flavour -- Sugars and processing --

Sprouting and disease -- Quince (*Cydonia oblonga*) -- Radish (*Raphanus sativus*) -- Rambutan (*Nephellium lappaceum*) -- Raspberry (*Rubus idaeus*) -- Redcurrant (*Ribes sativum*).
Rocket (*Diplotaxis tenuifolia*).

Sommario/riassunto

This new, full colour edition presents current research to provide a comprehensive and up-to-date overview of controlled and modified atmosphere, hyperbaric and hypobaric storage of fresh fruits and vegetables. It includes 5 new chapters covering genetics and CA storage, dynamic CA storage, hyperbaric storage, hypobaric storage and fruit ripening.
