1. Record Nr. UNINA9910627290303321 Fruit ripening: physiology, signalling and genomics // edited by **Titolo** Pravendra Nath [and three others]; contributors, Agnes Ageorges [thirty-eight others] Wallingford, England; ; Boston, Massachusetts:,: CABI,, 2014 Pubbl/distr/stampa ©2014 **ISBN** 1-84593-963-8 Descrizione fisica 1 online resource (339 p.) Disciplina 634 634.0441 Soggetti Fruit - Ripening Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia Note generali Description based upon print version of record. Nota di bibliografia Includes bibliographical references at the end of each chapters and index. Contents; Contributors; Preface; PART I. PHYSIOLOGY AND Nota di contenuto METABOLISM; 1. Climacteric and Non-climacteric Ripening; 2. Fruit Ripening: Primary Metabolism: 3. Cellular, Metabolic and Molecular Aspects of Chromoplast Differentiation in Ripening Fruit; 4. Cell-wall Metabolism and Softening during Ripening; 5. Aroma Volatiles; 6. Making the Surface of Fleshy Fruit: Biosynthesis, Assembly and Role of the Cuticular Layer; PART II. FRUIT NUTRITIONAL QUALITY; 7. Antioxidants and Bioactive Compounds in Fruits: 8. Vitamins in Fleshy Fruits: 9. Polyphenols PART III. SIGNALLING AND HORMONAL CONTROL OF FRUIT RIPENING10. Ethylene Biosynthesis; 11. Ethylene Perception and Signalling in Ripening Fruit; 12. Other Hormonal Signals during Ripening; PART IV. GENETIC AND EPIGENETIC CONTROL OF FRUIT RIPENING: 13. Genetic Diversity of Tropical Fruit: 14. Natural Diversity and Genetic Control of Fruit Sensory Quality; 15. Ripening Mutants; 16. Biotechnology of Fruit Quality: 17. Insights into Plant Epigenome Dynamics: 18. Functional Genomics for the Study of Fruit Ripening and Quality: Towards an Integrative Approach; Index; A; B; C; D; E; F; G; H; I; J; L

MN; O; P; Q; R; S; T; V; X

Sommario/riassunto

Fruit ripening is an important aspect of fruit production. The timing of it affects supply chains and buying behaviour, and for consumers ripeness not only affects perceptions of health but has nutritional effects too. Ripeness is closely related to spoilage which has a major financial impact on agricultural industries. Currently there are fast moving developments in knowledge of the factors affecting fruit ripeness, and this up-to-date monograph seeks to draw together the disparate research in this area. The aim of the book is to produce a comprehensive account covering almost every area rela