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Nota di contenuto	CONTENTS; PREFACE TO THE SECOND EDITION; ACKNOWLEDGEMENTS; 1 INTRODUCTION; Domestication, History and Spread; Ethnobotany; Iconography; Value and Crop Area; Nutrition; Medicinal Use; Conclusions; 2 TAXONOMY, POD TYPES AND GENETIC RESOURCES; Introduction; Number of Species; Biological/Morphological Species; Wild Pepper Fruits; Domesticated Species; Pod Types; Additional Species; USDA Capsicum Germplasm Collection; Additional Germplasm Collections; Intellectual Property Rights; 3 BOTANY; Introduction; Embryo and Seedlings; Stem and Leaves; Development; Flower Differentiation; Flower; Pollen Calyx/PedicelFruit Development; 4 SEEDS; Introduction; Pollination; Hybridization; Description; Dormancy and Germination; Chemical Composition; Seed Yield; 5 GENETICS, PLANT BREEDING AND BIOTECHNOLOGY; Introduction; Genetics; Flowers and Mode of Reproduction; Making Controlled Hybridization; Breeding Methods; Hybrid Seed Production; Interspecific Hybridization; Breeding for Disease and Pest Resistance; Biotechnology; Genetic Engineering; Tissue Culture; Conclusions; 6 CHEMICAL COMPOSITION; Water; Carbohydrates; Lipids; Amino Acids, Proteins and Microelements; Flavors and Aromas; Anthocyanins AntioxidantsVitamins; Carotenoids; Antioxidative Properties;

Capsaicinoids; Influencing Chemical Composition; 7 PRODUCTION; Introduction; Climate Requirements; Soil Type; Preparing the Land; Planting; Irrigation; Cultivation; Fertilizers; Mycorrhizal Fungi; Nutrient Deficiencies; Flower Drop; Growth Regulators; Weed Control; Disease and Pest Control; Greenhouse Production; Row Tunnels; Conclusions; 8 HARVESTING; Introduction; Hand Harvesting; Harvesting Aids; Machine Harvesters; Pod Type and Plant Habit; Trash Removal; Sorting and Grading; Mechanical Injury; Red Pepper Harvest
9 POSTHARVEST HANDLING Fresh; Canned; Brined and Pickled; Frozen; Fermented; Dehydrated; Measuring Color; Oleoresin; 10 DISORDERS, DISEASES AND PESTS; Introduction; Abiotic Disorders; Biotic Disorders; Conclusions; REFERENCES; INDEX; A; B; C; D; E; F; G; H; I; J; K; L; M; N; O; P; R; S; T; U; V; W; X; Y; Z

Sommario/riassunto

Although thought of as a minor crop, peppers are a major world commodity due to their great versatility. They are used not only as vegetables in their own right but also as flavourings in food products, pharmaceuticals and cosmetics. Aimed at advanced students and growers, this second edition expands upon topics covered in the first, such as the plant's history, genetics, production, diseases and pests, and brings the text up to date with current research and understanding of this genus. New material includes an expansion of marker-assisted breeding to cover the different types of markers avai
