1. Record Nr. UNINA9910765545903321 Autore Kahramanoglu Ibrahim Titolo New advances in postharvest technology / / Ibrahim Kahramanoglu Pubbl/distr/stampa London:,:IntechOpen,, 2023 **ISBN** 1-83768-542-8 Descrizione fisica 1 online resource: illustrations Disciplina 635 Soggetti Horticultural crops - Postharvest technology Lingua di pubblicazione Inglese **Formato** Materiale a stampa Livello bibliografico Monografia

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Sommario/riassunto

Producers spend a great deal of money, natural resources (especially water and soil), labor, and time every year in order to feed the world's population. However, almost one-third of the products produced as a result of all these efforts are lost before reaching consumers due to postharvest losses, which threaten both the food supply and agricultural sustainability. For this reason, it is extremely important to prevent postharvest losses of fruits and vegetables. In this context, this book provides general and new information about the physiology of postharvest losses and the latest technological developments in postharvest systems. Each chapter provides up-to-date information about the postharvest physiology and technology of fruits and vegetables for students, teachers, professors, scientists, farmers, food packers and sellers, and entrepreneurs engaged in the fresh food preservation industry.