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Maturity; III. X-Ray and Gamma Ray Evaluation: Solids Distribution and  
Density; IV. Nuclear Magnetic Resonance Evaluation: Internal Features  
and Composition; V. Electrical Property Evaluation

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### Sommario/riassunto

Postharvest Handling: A Systems Approach introduces a new concept in the handling of fresh fruits and vegetable. Traditional treatments have been either physiologically based with an emphasis on biological tissue or technologically based with an emphasis on storage and handling. This book integrates all processes from production practices through consumer consumption with an emphasis on understanding market forces and providing fresh product that meets consumer expectations. Postharvest physiologists and technologists across the disciplines of agricultural economics, agricultural engineering,

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