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Nota di contenuto	Preface; Acknowledgements; 1 Introduction; 2 Origins of the LP Concept; 3 Gas and Vapour Mass Transport; 4 Oxygen, Carbon Dioxide, Ammonia and Cyanide; 5 Ethylene; 6 Heat Transfer and Water Loss; 7 Postharvest Diseases and Physiological Disorders; 8 Insect Quarantine; 9 Technical Difficulties Associated with Laboratory Hypobaric Research; 10 Horticultural Commodity Requirements; 11 Meat Storage; 12 Warehouse Design; 13 Intermodal Container Design; 14 Conclusions; 15 Appendix - Influence of LP on Physical, Biological and Chemical Parameters j *; Bibliography; Index
Sommario/riassunto	This book is the definitive reference work documenting and evaluating hypobaric (low pressure) storage and is written by the world's leading authority on the subject. It is a detailed account of the mechanisms of postharvest gas exchange, heat transfer and water loss in fresh produce, and the effect of hypobaric conditions on each process. The book also contains a critical review of all available information on hypobaric storage, this includes horticultural commodity requirements, laboratory research, and the design of hypobaric warehouses and transportation containers.

