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Collana	Production practices and quality assessment of food crops ; ; v.4
Altri autori (Persone)	DrisRamdane JainS. Mohan
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Nota di contenuto	Application of Sensitive Trace Gas Detectors in Post-harvest Research -- Radio Frequency Post-Harvest Quarantine and Phytosanitary Treatments to Control Insect Pest in Fruits and Nuts -- Calcium, Polyamine and Gibberellin Treatments to Improve Postharvest Fruit Quality -- Ionization of Fruits and Vegetables for Fresh Consumption -- Treatments and Techniques to Minimise the Postharvest Losses of Perishable Food Crops -- Strategies for the Regulation of Postharvest Fruit Softening by Changing Cell Wall Enzyme Activity -- Postharvest Treatment of Fruits -- Postharvest Treatments of Satsuma Mandarin (Citrus Unshiu Marc.) for the Improvement of Storage Life and Quality -- Sprouting Radioinhibition: A Method to Extend the Storage of Edible Garlic Bulbs -- Post-Harvest Processing of Fruits and Vegetables by Ionizing Radiation -- Desinfestation of Fresh Horticultural Commodities by Using Hot Forced Air with Controlled Atmospheres.
Sommario/riassunto	We can not talk about commodity production without building up all the operations after harvest. It is possible to market the products just after harvest, but it is only possible in small quantities. Postharvest handling is the ultimate stage in the process of producing quality fresh fruits and vegetables, getting these unique packages of water (fresh commodities) to the supper table. Fresh fruits and vegetables are succeptible to a number of postharvest disease and disorders and the

postharvest operations are predominately aimed at maintaining harvest quality. Every step in the handling chain can influence the extent of disease and quality of the stored product. From planting to consumption, there are many opportu- ties for bacteria, viruses, and parasites to contaminate produce or nutrient deficiency level causing physiological disorders. Most of the storage rots are diseases that have originated in the field and have carried over onto commodities after harvest. Physiological disorders also arise from poor handling between harvest, storage and marketing. Treatments have a direct effect on inactivating or outright killing germinating spores, thus minimising rots. Prestorage treatment appears to be a promising method of postharvest control of decay. Pre-or-postharvest treatments of commodities are considered as potentiel alternatives for reducing the incidence of diseases, disorders, desinfestation of quarantine pests and for preserving food quality. Postharvest treatments lead to an alteration of gene expression and fruit ripening can sometimes be either delayed or disrupted.