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IV. Coordinating Production and Marketing to Enhance Quality
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CHAPTER 10. LATENT DAMAGE: A SYSTEMS PERSPECTIVE; I. Types of Latent Damage; II. Importance of Latent Damage; III. Implications; IV. Future Directions; Bibliography; CHAPTER 11. NONDESTRUCTIVE EVALUATION: DETECTION OF EXTERNAL AND INTERNAL ATTRIBUTES FREQUENTLY ASSOCIATED WITH QUALITY OR DAMAGE; I. Optical Evaluation: Surface Appearance and Internal Attributes; II. Acoustic or Ultrasonic Evaluation: Firmness, Texture, and 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

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,
