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| 1. Record Nr. | UNINA990001771320403321 |
| Autore | Chabas Bergon, Amparo |
| Titolo | Aceptores electronicos citoplasmaticos de la xantindeshidrogenasa / Amparo Chabas Bergon |
| Pubbl/distr/stampa | Barcelona : Universidad, 1974 |
| Descrizione fisica | 13 p. ; 24 cm |
| Disciplina | 574.192 |
| Locazione | FAGBC |
| Collocazione | 60 OP. 93/41 |
| Lingua di pubblicazione | Spagnolo |
| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |
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| 2. Record Nr. | UNINA9911007013503321 |
| Autore | Ramaswamy Hosahalli S. |
| Titolo | Post-Harvest Technologies of Fruits & Vegetables |
| Pubbl/distr/stampa | DEStech Publications |
| ISBN | 9781523153749
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| Disciplina | 635 |
| Soggetti | Fruit - Postharvest technology
Vegetables - Postharvest technology
Fruit - Postharvest physiology
Vegetables - Postharvest physiology
Fruit - Storage
Vegetables - Storage
Irradiated fruit
Irradiated vegetables |
| Lingua di pubblicazione | Inglese |
| Formato | Materiale a stampa |
| Livello bibliografico | Monografia |

Nota di contenuto

An overview of postharvest losses and causes -- Classification of fruits and vegetables -- Structure of fruits and vegetables -- Composition and nutritional qualities -- Harvesting of fruits and vegetables -- Quality and maturity indices -- Post harvest physiology of fruits and vegetables : respiration -- Post harvest physiology of fruits and vegetables : transpiration -- Cooling of fruits and vegetables -- Cold storage systems for fruits and vegetables -- Packaging of fruits and vegetables -- Irradiation of fruits and vegetables -- Postharvest pathology -- Postharvest treatments.

Sommario/riassunto

A comprehensive introduction to traditional and emerging areas of post-harvest technology, this text investigates factors that cause deterioration in the post-harvest quality and enhance shelf-life of perishable produce. The book explains all major post-harvest storage and handling technologies for fruits and vegetables in their fresh state, and also covers MAP packaging. Psychrometric principles and their role in post-harvest storage are examined to understand moisture transfer phenomena in produce storage. This volume includes calculations for process control and shelf-life prediction. --
