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Nota di contenuto	Fruit and Vegetables: Harvesting, Handling and Storage; Contents; Preface; Acknowledgements; 1. Preharvest factors on postharvest life; Introduction; Nutrients; Organic production; Rootstock; Light; Day length; Temperature; Water relations; Tree age; Flowering time; Harvest time; Preharvest infection; Chemical treatments; 2. Assessment of crop maturity; Introduction; Field methods; Postharvest methods; 3. Harvesting and handling methods; Introduction; Crop damage; Harvesting; Field transport; 4. Precooling; Introduction; Heat removal; Precooling methods; 5. Packaging; Introduction Types of packaging Package recycling; Modified atmosphere packaging; 6. Postharvest treatments; Introduction; Minerals; Astringency removal; Antioxidants; Sprout suppressants; Fruit coating; Antiethylene; Salicylic acid; Curing; Hot water treatment; Vapour heat treatment; Degreening; 7. Storage; Store management and organization; Store design and method; Refrigerated storage; Controlled atmosphere stores; Hypobaric storage; 8. Disease control; Introduction; Legislation; Microorganism

control; Chemical application methods; Non-fungicidal methods of disease control; 9. Safety; Introduction
MicotoxinsBacterial toxins; Safety in controlled atmosphere stores; Toxicity of packaging material; Packhouse safety; 10. Fruit ripening conditions; Introduction; Changes during fruit ripening; Controlled atmosphere storage on ripening; Design of ripening rooms; Ethylene on ripening; Sources of ethylene; Alternative gases to ethylene; 11. Marketing and transport; Marketing; Marketing systems; Cooperative marketing associations; Market analysis; Branding; National transport; International trade; Cold chain; Transport by sea; International transport by airfreight; Temperature monitoring
International quarantine12. Postharvest technology of fruits and vegetables; Introduction; Acerolas; Ackee, akee; African breadfruit; Amelanchier; Amaranth; American grapes; Anise, anis; Anus, cubios; Apples; Apricot; Arracacha, Peruvian parsnip; Arrowroot; Asian pears, Japanese pears, nashi; Asian spinach; Asparagus; Atemoyas; Aubergines, egg plants; Avocados, alligator pear, midshipmen's butter; Babacos; Bamboo shoots; Banana passionfruit; Bananas; Barbados cherries, West Indian cherries; Beefsteak fungus; Beetroots, red beet; Belle apples, Jamaican honeysuckle, water lemons
Biriba, wild soursopBitter gourd, pepino, kerela, bitter cucumber, balsam pear; Bitter yam, cluster yam; Blackberries, brambles; Blackcurrants; Black radish; Black sapotes; Blueberries, bilberries, whortleberries; Blewit, field blewit; Bottle gourds, white flowered gourds; Boysenberries; Breadfruits; Broad beans, horse beans, Windsor beans; Broccoli, calabrese; Brussels sprouts; Cabbages; Caimetos, star apples; Calamondnis, Philippine limes; Canistel, egg fruit; Cape gooseberries, physalis, Peruvian cherry; Capsicums, sweet peppers, bell peppers; Carambola, star fruit; Carrots; Cashew apples
Cassava, monioc, tapioca, yuca

Sommario/riassunto

The second edition of this very well-received book, which in its first edition was entitled Postharvest Technology of Fruits and Vegetables, has been welcomed by the community of postharvest physiologists and technologists who found the first edition of such great use. The book covers, in comprehensive detail, postharvest physiology as it applies to postharvest quality, technology relating to maturity determination, harvesting, packaging, postharvest treatments, controlled atmosphere storage, ripening and transportation on a very wide international range of fruits and vegetables. <p
