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Autore	Nunes Maria Cecilia do Nascimento
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Nota di contenuto	Cover; CONTENTS; FOREWORD; ACKNOWLEDGMENTS; INTRODUCTION; CHAPTER 1: SUBTROPICAL AND TROPICAL FRUITS; GRAPEFRUIT; ORANGE; MANDARIN; MANGO; PAPAYA; PASSION FRUIT; CARAMBOLA; Bibliography; CHAPTER 2: POME AND STONE FRUITS; APPLE; PEACH; Bibliography; CHAPTER 3: SOFT FRUITS AND BERRIES; BLACKBERRY; BLUEBERRY; CURRANT; RASPBERRY; STRAWBERRY; Bibliography; CHAPTER 4: CUCURBITACEAE; CANTALOUPE; WATERMELON; YELLOW SQUASH; Bibliography; CHAPTER 5: SOLANACEOUS AND OTHER FRUIT VEGETABLES; TOMATO; CAPE GOOSEBERRY; GREEN BELL PEPPER; EGGPLANT; SWEETCORN; Bibliography; CHAPTER 6: LEGUMES AND BRASSICAS FABA BEANS SNAP BEAN; CABBAGE; CAULIFLOWER; BROCCOLI; BRUSSELS SPROUTS; Bibliography; CHAPTER 7: STEM, LEAF, AND OTHER VEGETABLES; ASPARAGUS; LETTUCE; WITLOOF CHICORY; MUSHROOM; Bibliography; CHAPTER 8: ALLIUMS; LEEK; GREEN ONION; FRESH GARLIC; Bibliography; INDEX

Sommario/riassunto

The effects of time and temperature on the postharvest quality of fruits and vegetables are visually depicted in the Color Atlas of Postharvest Quality of Fruits and Vegetables. Through hundreds of vibrant color photographs, this unique resource illustrates how the appearance (e.g., color, shape, defects and injuries) of fruits and vegetables changes throughout their postharvest life and how storage temperature greatly contributes to critical quality changes. The book's extensive coverage describes 37 different fruits and vegetables from different groups that were stored at
