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Postharvest Biology and Technology: An Overview

Postharvest Biology and Technology: An Overview Add A Kader Losses in quantity and quality affect horticultural crops between harvest and consumption The magnitude of postharvest losses in fresh fruits and vegetables is an estimated 5 to 25% in developed countries and 20 to 50% in developing countries, depending upon the com

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Obenland et al / Postharvest Biology and Technology 71 (2012) 41-50 43 available dry weights for a given sampling time Fruit analyzed for volatile quantification were separate from those used for sensory evaluation Fruit for the ripening portion of the experimentation (Study 3) consisted of additional avocados that had been picked during

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Haff et al / Postharvest Biology and Technology 86 (2013) 23-28 25 Fig 2 Original image with pixel intensity profile along the dotted line (left) and the same image with the background removed surface Some versions of the algorithm use an approximation of a paraboloid of rotation instead of a

ball The radius of the ball is an

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Xu et al/Postharvest Biology and Technology 110 (2015) 103–113 105 of these components that create different impact damage to the fruits The impact damage usually occurs at transfer points where the berries drop and collide with the ramp and conveyor belt during the

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R Sinha et al Postharvest Biology and Technology 135 (2018) 83–92 84 analysis The detailed working of the experimental module has been reported in Sinha et al (2017a) In the potato study, sterile water (50 ml) was put in a petri dish at the bottom of each jar to keep the

Postharvest Biology and Technology - UCANR

Cantín et al / Postharvest Biology and Technology 67 (2012) 84–91 85 et al, 2011), banana (Williams et al, 2003), lemon (Smilanick et al, 1995), or apple (Chen et al, 2004) However, to our knowledge, the efficacy of SO₂ as a postharvest treatment on quality attributes of fresh blueberries has not been previously reported Because

Postharvest Biology and Technology of Fruits, Vegetables ...

1 Postharvest Biology and Technology: An International Perspective 1 GopinadhanPaliyath,DennisPMurr,AvtarKHanda,andSusanLurie 2 Common Fruits, Vegetables, Flowers, and Their Quality Characteristics 8 GopinadhanPaliyathandDennisPMurr 3 Biochemistry of Fruits 19 GopinadhanPaliyathandDennisPMurr 4 Biochemistry of Flower Senescence 51 AjayArora

Postharvest Biology and Technology

Searching for a practical and direct postharvest technology, in absence of proper temperature control, to reduce the rate of kernel deterioration, we tested controlled atmospheres (CA) at different O₂ concentrations (00, 30, 60 or 210kPa) on both cultivars Overall, commercially shelled ‘Howard’ and ‘Chandler’ (kernels) will benefit

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Sep 19, 2014 · ofFood Science and Technology, University California, One Shields Ave, Davis, CA 95616, USA Department of Plant Sciences, University of California, One Shields Ave, Davis, CA 95616, USA A R T I C L E I N F O Article history: Received 19 September 2014 Received in revised form 24 March 2015 Accepted 26 March 2015 Keywords: Aroma Consumer

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J Wang et al Postharvest Biology and Technology 129 (2017) 143–151 Development of multi-cultivar models for predicting the soluble solid content and firmness of European pear (*Pyrus communis* L

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Beckles / Postharvest Biology and Technology 63 (2012) 129–140 131 research objectives for fruit quality based on chemical analyses for these reasons (Mattheis and Fellman, 1999) 3

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Teles et al / Postharvest Biology and Technology 89 (2014) 32–39 33 long distance (Droby and Lichter, 2004) Despite its efficacy at controlling gray mold, the SO₂ technology may compromise fruit taste, cause damage to berries (evident as hairline cracks and bleaching), contribute to air pollution, and potentially be corrosive to

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Droby et al/Postharvest Biology and Technology 122 (2016) 22–29 23 factor among which is inconsistent performance under commercial conditions Efficacy of these products must be similar to that achieved by chemical fungicides, which is in the range of 98–100% disease control This level is seldom attained with biological

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L Kou et al / Postharvest Biology and Technology 91 (2014) 96–103 measured directly on the baby spinach leaf using a colorimeter (Konica Minolta CR-410 Chroma Meter, Ramsey, NJ) with a 50mm diameter viewing aperture The instrument was calibrated with a white tile ($Y=940$, $x=03130$ and $y=03191$) Color was measured at 10 random locations

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T Fadji et al/Postharvest Biology and Technology 118 (2016) 111 –119 2 Materials and methods 21 Fruit supply ‘Golden Delicious’ apples were purchased during commercial harvest from a packhouse in Grabouw, Western Cape, South Africa (34 48 01400S,19 02 5000E)

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24 J Qin et al / Postharvest Biology and Technology 71 (2012) 21–31 tomato cultivar used in this study The tomato pericarp was placed on a Teflon slab ...

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T Fadji et al/Postharvest Biology and Technology 111 (2016) 286–296 24 Bruise damage measurement and analysis For full development of bruises and for the bruises to become more apparent, the apples were left at room temperature for 24h after being dropped Bruise dimensions (major and ...

An International Journal POSTHARVEST BIOLOGY AND ...

Postharvest Biology and Technology The journal is devoted exclusively to the publication of original papers, review articles and frontiers articles on biological and technological postharvest research This includes the areas of postharvest storage, treatments and underpinning mechanisms, quality evaluation, packaging, handling and

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Mar 27, 2018 · Postharvest Biology and Technology 146 (2018) 124–133 0925-5214/ Published by Elsevier BV T 1 Introduction Immersion-based fresh-cut produce washing in chlorinated water has been widely used in the United States, since the inception of the fresh-cut produce industry However, this process generally requires