

Postharvest Handling

Postharvest Handling, Third Edition takes a global perspective in offering a system of measuring, monitoring, and managing produce processing to improve food quality, minimize food waste, reduce risks and uncertainties, and maximize time and resources. This unique resource provides an overview of the postharvest system and its role in the food value chain, and offers essential tools to monitor and control the handling process. It shows how to predict and combat unexpected events (e.g., spoilage), and manage the food quality and safety within a facility. Proven research methods and applications from various viewpoints are available to help you maintain high-quality produce and achieve the highest yields possible. The book also explores current challenges—including oversupply, waste, food safety, lack of resources, sustainability—and best practices for production to thrive in spite of these challenges. Presents current research methods and applications in temperature control and heat treatments to help minimize moisture content, to prevent spoilage and mold, and more Addresses challenges of traceability and sustainability Presents testing and measurement techniques and applications Provides technological tools to create crop value and improve both food safety and food quality The Handbook of Postharvest Technology presents methods in the manufacture and supply of grains, fruits, vegetables, and spices. It details the physiology, structure, composition, and characteristics of grains and crops. The text covers postharvest technology through processing, handling, drying and milling to storage, packaging, and distribution. Additionally, it examines cooling and preservation techniques used to maintain the quality and the decrease spoilage and withering of agricultural products.

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Dates are an important fruit, especially in many African, Middle-Eastern and Asian countries. In recent years this fruit has gained significant importance in terms of global commerce. During the period 1990–2009, global production of dates saw an increase of 219% and this trend is expected to continue as per FAO projections. Some of the major challenges confronting date fruit production and commerce are issues related to postharvest handling technologies, use of appropriate processing and packaging technologies, food safety aspects and quality assurance. *Dates: Postharvest Science, Processing Technology and Health Benefits* provides contemporary information that brings together current knowledge and practices in the value chain of dates, from production through to consumption. The important book published by Wiley Blackwell features coverage from leading experts on innovative processing technologies, packaging, quality management and pest control for dates. It is the only book to address the science and technology of the postharvest production of dates, a commercially important and growing sector of the food industry.

Postharvest is an important element of getting fresh, high-quality fruit to the consumer and technological advances continue to outpace infrastructure. This book provides valuable, up-to-date information on postharvest handling of seven fruit and nut crops: almond, fig, peach, persimmon, pistachio, pomegranate and table grape. These crops are of particular importance in the Mediterranean region, but also to those countries that export and import these crops, where intensive economic resources are dedicated to developing information to understand and solve their postharvest problems. Written by a team of internationally-recognized postharvest experts, this manual collates and verifies essential, but often difficult to access, information on these important crops, that is pertinent to the world's agricultural economy and

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affects agricultural communities.

Postharvest Handling: A Systems Approach Academic Press

A comprehensive guide that covers the banana's full value chain – from production to consumption. The banana is the world's fourth major fruit crop. Offering a unique and in-depth overview of the fruit's entire value chain, this important new handbook charts its progression from production through to harvest, postharvest, processing, and consumption. The most up-to-date data and best practices are drawn together to present guidelines on innovative storage, processing, and packaging technologies, while fresh approaches to quality management and the value-added utilization of banana byproducts are also explained. Additionally, the book examines the banana's physiology, nutritional significance, and potential diseases and pests. The book also Edited by noted experts in the field of food science, this essential text: Provides a new examination of the world's fourth major fruit crop Covers the fruit's entire value chain Offers dedicated chapters on bioactive and phytochemical compounds found in bananas and the potential of processing byproducts Gives insight into bananas' antioxidant content and other nutritional properties Identifies and explains present and possible effects of bioactive and phytochemical compounds Handbook of Banana Production, Postharvest Science, Processing Technology, and Nutrition offers the most far-reaching overview of the banana currently available. It will be of great benefit to food industry professionals specializing in fruit processing, packaging, and manufacturing banana-based products. The book is also an excellent resource for those studying or researching food technology, food science, food engineering, food packaging, applied nutrition, biotechnology, and more.

[Postharvest Science, Processing Technology and Health Benefits](#)

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[Post-harvest handling of flowers, 1970-1987](#)

[A Systems Approach](#)

[Control Strategies](#)

[Proceedings Of A Workshop On Post Harvest Handling Of Horticultural commodities For Export](#)

[Handbook of Mango Fruit](#)

[Postharvest Technology of Fruits and Vegetables: General concepts and principles](#)

[Auditorium, Faculty of Engineeringg, the University of the West Indies, St. Augustine, June 25-27, 1990](#)

[Postharvest Handling for Organic Crops](#)

[Dates](#)

Improved quality requires integration across business functions and scientific disciplines. Based on this premise, *Fruit and Vegetable Quality: An Integrated View* presents 15 unique perspectives on achieving greater quality and guidance for a more integrated approach to postharvest handling and fruit and vegetable research. Designed for anyone involved in the management, production, handling, distribution, or processing of fruits and vegetables, *Fruit and Vegetable Quality: An Integrated View* provides concise descriptions of important issues, roadmaps to the literature in specific areas, assessments of current knowledge and research needs, and specific examples of production-based research. Your guide to the dynamic developments in integrating fruit and vegetable quality projects, *Fruit and Vegetable Quality: An Integrated View* also presents a range

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options for achieving better coordination of research across scientific disciplines. Postharvest Handling: A Systems Approach introduces a new concept in the handling of 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 produce that meets consumer expectations. Postharvest physiologists and technologists across disciplines of agricultural economics, agricultural engineering, food science and horticulture along with handlers of minimally-processed products within the fresh produce fruit and vegetable processing industries will find this to be an invaluable source of information. This systems approach that provides a unique perspective on the handling of fresh fruits and vegetables. Designed with the applied perspective to complement the more basic perspective provided in other treatments. Provides the integrated, interdisciplinary perspective needed for research to improve the quality of fresh and minimally processed products. Emphasizes that the design of handling systems should be market-driven rather than concentrating on technical specifics.

"This volume in the series on crop management covers various aspects of quality loss in fruits and vegetables and the different treatments to be assessed to curb this wastage. For its part, the chapters deal with interactions between pre- or postharvest treatments and their performance for a wide variety of food crops. This book provides information on the re-

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methods, techniques or treatments which are more meaningful to scientists and others, as also the techniques of their application. The book highlights the achievements relating to minimizing the quality loss by providing information on control of diseases or disorders during the growth and handling stages."

There are two primary reasons for offering a broad overview of postharvest physiology: many critical functions that are operative during plant growth shift after harvest when the input of energy, water, and other essential requisites ceases in most products. Consequently, postharvest physiology differs substantially from what is covered in a typical plant physiology text. Second, the value of the majority of live agricultural plant products approximately doubles between harvest and retail sales. The total cost of losses occurring late in the production-harvest-marketing sequence are substantially greater than those incurred during the production phase. Likewise, inputs essential to prevent or minimize these losses are only a minute fraction of the overall costs for the product. Therefore, a better understanding of the functional processes after harvest makes both biological and economic sense. This book focuses on the functional processes controlling physical and chemical changes in plants and plant products after harvest. The objective is to provide a concise overview of the theoretical principles and processes governing these changes. Examples include agronomic crops, fruits, nuts, vegetables, flowers, woody ornamentals, seeds, and other forms of propagules and turf grasses, with individual examples ranging from intact plants to postharvest products. Emphasis is placed on the basic postharvest physiological principles rather than on detailed

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optimum storage and handling conditions for individual crops. The latter information can be found in several excellent reference books cited in the text.

Food Science and Technology: Trends and Future Prospects presents different aspects of food science i.e., food microbiology, food chemistry, nutrition, process engineering that should be applied for selection, preservation, processing, packaging, and distribution of quality food. The authors focus on the fundamental aspects of food and also highlight emerging technology and innovations that are changing the food industry. The chapters are written by leading researchers, lecturers, and experts in food chemistry, food microbiology, biotechnology, nutrition, and management. This book is valuable for researchers and students in food science and technology and it is also useful for food industry professionals, food entrepreneurs, and farmers.

Written by a diverse group of research professionals, *Postharvest Decay: Control Strategies* is aimed at a wide audience, including researchers involved in the study of postharvest health of agricultural commodities, and undergraduate and graduate students researching postharvest topics. Growers, managers, and operators working at packinghouses and stores, retail, and wholesale facilities can also benefit from this book. The information in this book covers a wide range of topics related to selected fungi, such as taxonomy, infection process, economic importance, causes of infection, the influence of pre-harvest agronomic practices and the environment, the effect of handling operations, and the strategic controls for post-harvest host-pathogen, including traditional and non-traditional alternatives. Includes eleven

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postharvest fungi causing serious rots in numerous fruits and vegetables Offers selected microorganisms including pathogens of commercially important tropical, subtropical and temperate crops worldwide, such as tomatoes, pears, apples, peaches, citrus, banana, and mango, among others Presents content developed by recognized and experienced level scientists, working in the postharvest pathology area worldwide Provides basic information about each fungus, pre- and postharvest factors that contribute to infection control measurements, including the use of chemicals and non-traditional methods

[Cereals, Fruits, Vegetables, Tea, and Spices](#)

[Postharvest Handling and Diseases of Horticultural Produce](#)

[A Manual for Horticultural Crops](#)

[Eco-Friendly Technology for Postharvest Produce Quality](#)

[Optimizing Postharvest Handling and Maintaining Quality of Fresh Pineapples \(ananas Cosmosus \(L\)\)](#)

[Emerging Postharvest Treatment of Fruits and Vegetables](#)

[An Integrated View](#)

[Proceedings of a Workshop on Post Harvest Handling of Horticultural Commodities for](#)

[Export](#)

[Fruit and Vegetable Quality](#)

[The Peach](#)

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Postharvest Technology of Perishable Horticultural Commodities describes all the postharvest techniques and technologies available to handle perishable horticultural food commodities. It includes basic concepts and important new advances in the subject. Adopting a thematic style, chapters are organized by type of treatment, with sections devoted to postharvest risk factors and their amelioration. Written by experts from around the world, the book provides core insights into identifying and utilizing appropriate postharvest options for maximum results. Presents the most recent developments in processing technologies in a single volume Includes a wide range of perishable products, thus allowing for translational insight Appropriate for students and professionals Written by experts as a reference resource While products such as bananas, pineapples, kiwifruit and citrus have long been available to consumers in temperate zones, new fruits such as lychee, longan, carambola, and mangosteen are now also entering the market. Confirmation of the health benefits of tropical and subtropical fruit may

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also promote consumption further. Tropical and subtropical fruits are particularly vulnerable to postharvest losses, and are also transported long distances for sale. Therefore maximising their quality postharvest is essential and there have been many recent advances in this area. Many tropical fruits are processed further into purees, juices and other value-added products, so quality optimisation of processed products is also important. The books cover current state-of-the-art and emerging post-harvest and processing technologies. Volume 1 contains chapters on particular production stages and issues, whereas Volumes 2, 3 and 4 contain chapters focused on particular fruit. Chapters in Volume 4 review the factors affecting the quality of different tropical and subtropical fruits from mangosteen to white sapote. Important issues relevant to each product are discussed, including means of maintaining quality and minimising losses postharvest, recommended storage and transport conditions and processing methods, among other topics. With its distinguished editor and international team

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of contributors, Volume 4 of Postharvest biology and technology of tropical and subtropical fruits, along with the other volumes in the collection, are essential references both for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area. Along with the other volumes in the collection, Volume 4 is an essential reference for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area

Reviews factors affecting the quality of different tropical and subtropical fruits, concentrating on postharvest biology and technology

Important issues relevant to each particular fruit are discussed, such as postharvest physiology, preharvest factors affecting postharvest quality and pests and diseases

Postharvest Handling and Diseases of Horticultural Produce describes all the postharvest techniques, handling, pre-cooling, postharvest treatment, edible coating and storage

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of the horticultural produce available to handle perishable horticultural food commodities, covering the areas of horticulture, agricultural process engineering, postharvest technology, plant pathology and microbiology. Postharvest diseases of major fruits and vegetables, with their causal agents, are described. The integrative strategies for management of postharvest diseases include effectively inhibiting the growth of pathogens, enhancing the resistance of hosts and improving environmental conditions, with results that are favourable to the host and unfavourable to the pathogen growth including biotechnological approaches. Adopting a thematic style, chapters are organized by type of treatment, with sections devoted to postharvest risk factors and their amelioration. The chapters are written by experts in the fields of plant pathology, horticulture, food science etc., and core insights into identifying and utilizing appropriate postharvest options for minimizing postharvest losses and enhancing benefits to end-users are provided. Features Presents the most recent developments in the field

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of postharvest handling technologies and diseases in a single volume Includes postharvest diseases of cut flowers, fruits, vegetables and tuber crops. Appropriate for students, researchers and professionals Written by experts and can be used as a reference resource

Consideration of the interactions between decisions made at one point in the supply chain and its effects on the subsequent stages is the core concept of a systems approach. Postharvest Handling is unique in its application of this systems approach to the handling of fruits and vegetables, exploring multiple aspects of this important process through chapters written by experts from a variety of backgrounds. Newly updated and revised, this second edition includes coverage of the logistics of fresh produce from multiple perspectives, postharvest handling under varying weather conditions, quality control, changes in consumer eating habits and other factors key to successful postharvest handling. The ideal book for understanding the economic as well as physical impacts of postharvest handling decisions.

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Key Features: *Features contributions from leading experts providing a variety of perspectives *Updated with 12 new chapters *Focuses on application-based information for practical implementation *System approach is unique in the handling of fruits and vegetables

Incorporating new research on the postharvest physiology of fruit, vegetables, and ornamentals, this textbook discusses a broad range of methods for preserving fresh produce from harvest to final purchase by the consumer. The new edition includes important advances in postharvest biology and changes in industry practices. It has been expanded to include ornamental produce and now places greater emphasis on handling and distribution issues relevant to developing countries. It includes eight pages of color photos and numerous new illustrations.

Postharvest Handling, Third Edition takes a global perspective in offering a system of measuring, monitoring, and managing produce processing to improve food quality, minimize food waste, reduce risks and uncertainties, and

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maximize time and resources. This unique resource provides an overview of the postharvest system and its role in the food value chain, and offers essential tools to monitor and control the handling process. It shows how to predict and combat unexpected events (e.g., spoilage), and manage the food quality and safety within a facility. Proven research methods and applications from various viewpoints are available to help you maintain high-quality produce and achieve the highest yields possible. The book also explores current challenges—including oversupply, waste, food safety, lack of resources, sustainability—and best practices for production to thrive in spite of these challenges. Presents current research methods and applications in temperature control and heat treatments to help minimize moisture content, to prevent spoilage and mold, and more Addresses challenges of traceability and sustainability Presents testing and measurement techniques and applications Provides technological tools to create crop value and improve both food safety and food quality

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[Mangosteen to White Sapote](#)

[Postharvest Pathogens and Disease Management](#)

[An Introduction to the Physiology & Handling of Fruit,](#)

[Vegetables & Ornamentals](#)

[181 citations](#)

[Postharvest Decay](#)

[Postharvest Handling Systems Perishable Food Crops, Number 1, Mango](#)

[Postharvest Handling and Storage of Cut Flowers, Florist Greens, and Potted Plants](#)

[Handbook of Banana Production, Postharvest Science, Processing Technology, and Nutrition](#)

[Postharvest Handling of Potatoes by Farmers in the Hill Areas of Uttar Pradesh, India: Problemas and Prospects](#)

[Production and Quality Improvement](#)

[Botany, Production and Uses](#)

This volume addresses three important agricultural aspects of rice: physical characteristics, physico-chemical characteristics, and the organoleptic aspects. Divided into

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sections, the book first examines recent trends and advances for higher production and quality improvement, focusing on the effects of climate on rice cultivation and climate-resilient agricultural practices in rice. The volume goes on to cover nutrient management for rice production and quality improvement. Chapters also address weed management and postharvest processing practices for improved rice production. With chapters from renowned scientists, researchers, and professors, this book will be a useful reference for rice researchers working in the area of agronomic practices, postharvest processing, and quality improvement in rice.

Pineapple is the third most important tropical fruit in the world, with production occurring throughout the tropics. The demand for low acid fresh pineapples and its processed products is one of the fastest growing markets, especially in Europe and North America. This book provides an in depth and contemporary coverage of knowledge and practices in the value chain of this popular fruit, from production through to consumption. The chapters explore all the most recent developments in areas such as breeding, novel processing technologies, postharvest

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physiology and storage, packaging, nutritional quality and safety aspects. An outstanding team of authors from across the globe have contributed to make this the definitive pineapple handbook. Handbook of Pineapple Technology: Production, Postharvest Science, Processing and Nutrition is the ultimate guide for scientists in the food industries specializing in fruit processing, packaging and manufacturing. It is also a useful resource for educators and students of food technology and food sciences as well as research centers and regulatory agencies around the world.

This book presents a selection of innovative postharvest management practices for vegetables. It covers technologies in harvesting, handling, and storage of vegetables, including strategies for low-temperature storage of vegetables, active and smart packaging of vegetables, edible coatings, application of nanotechnology in postharvest technology of vegetable crops, and more. It considers most of the important areas of vegetable processing while maintaining nutritional quality and addressing safety issues. Fruits and vegetables are important sources of nutrients such as vitamins, minerals, and bioactive compounds,

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which provide many health benefits. However, due to poor postharvest management—such as non-availability of cold chain management and low-cost processing facilities, large quantities of vegetables perish before they reach the consumer.

Furthermore, higher temperatures in some regions also contribute to an increased level of postharvest losses. With chapters written by experts in the postharvest handling of vegetable, this volume addresses these challenges. It is devoted to presenting both new and innovative technologies as well as advancements in traditional technologies.

Written by noted experts in the field, Handbook of Mango Fruit: Production, Postharvest Science, Processing Technology and Nutrition offers a comprehensive resource regarding the production, trade, and consumption of this popular tropical fruit. The authors review the geographic areas where the fruit is grown and harvested, including information on the ever-expanding global marketplace that highlights United States production, imports and exports, and consumption, as well as data on the outlook for the European market. Handbook of Mango Fruit outlines the postharvest handling and packaging techniques

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and reviews the fruit's processed products and byproducts that are gleaned from the processing of waste. The authors include information on the nutritional profile of the mango and review the food safety considerations for processing and transport of mangoes. This comprehensive resource: Reviews global mango production trends and countries that are the major exporters and importers of mangoes Explores the burgeoning marketplace for mangoes with special emphasis on the US and European marketplace Assesses latest trends in packaging of and shipping of mangoes Provides in depth coverage on value-added processing and by-products utilization Offers vital information on the innovative processing technologies and nutritional profile of popular tropical fruit Written for anyone involved in the production, marketing, postharvest handling, processing and by-products of mangoes, Handbook of Mango Fruit is a vital resource offering the most current information and guidelines on the burgeoning marketplace as well as the safe handling, production, and distribution of mangoes.

The world population has been increasing day by day, and demand for food is rising. Despite that, the natural resources are

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decreasing, and production of food is getting difficult. At the same time, about one-quarter of what is produced never reaches the consumers due to the postharvest losses. Therefore, it is of utmost importance to efficiently handle, store, and utilize produce to be able to feed the world, reduce the use of natural resources, and help to ensure sustainability. At this point, postharvest handling is becoming more important, which is the main determinant of the postharvest losses. Hence, the present book is intended to provide useful and scientific information about postharvest handling of different produce.

*With the increasing need and demand for fresh fruits and vegetables, the field of postharvest science is continuously evolving. Endeavors are being made by scientists involved in postharvest research for maintenance of the quality and safety of fresh horticultural produce to enhance the postharvest life and to extend the availability of the produce in both time and space. This volume, *Emerging Postharvest Treatment of Fruits and Vegetables*, addresses the demand for the development and application of effective technologies for preservation of perishable food products, particularly fresh fruits and*

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vegetables. It provides an abundance of up-to-date information about postharvest treatments. The chapters discuss a number of innovative technologies to prolong and enhance postharvest fruits and vegetables. This book will be valuable for those concerned with horticulture and postharvest technology. It provides essential information for students, teachers, professors, scientists, and entrepreneurs engaged in fresh horticultural produce handling related to this field.

[Food Science and Technology](#)

[Trends and Future Prospects](#)

[Project code: GCP/ETH/088/GER](#)

[Sweetpotato in South Asia: Postharvest handling, processing, storage and use \(Proceedings\).](#)

[Postharvest](#)

[Crop Management and Postharvest Handling of Horticultural Products](#)

[Postharvest Technology of Perishable Horticultural Commodities Production, Postharvest Science, Processing Technology and Nutrition](#)

[Handbook of Pineapple Technology](#)

Handbook of Postharvest Technology

Advances in Postharvest Technologies of Vegetable Crops

This book summarizes current state of knowledge in peach botany, production and postharvest management. Specific topics covered consisted of: botany and taxonomy (chapter 1); history of cultivation and trends in China (chapter 2); classical genetics and breeding (chapter 3); genetic engineering and genomics (chapter 4); low-chill cultivar development (chapter 5); fresh market cultivar development (chapter 6); processing peach cultivar development (chapter 7); rootstock development (chapter 8); propagation techniques (chapter 9); carbon assimilation, partitioning and budget modelling (chapter 10); orchard planting systems (chapter 11); crop load management (chapter 12); nutrient and water requirements of peach trees (chapter 13); orchard floor management systems (chapter 14); biology, epidemiology and management of diseases caused by fungi and fungal-like organisms (chapter 15); diseases caused by bacteria and phytoplasmas ['Candidatus Phytoplasma'] (chapter 16); viruses and viroids (chapter 17); insects and mites (chapter 18); nematodes (chapter 19); preharvest factors affecting peach quality (chapter 20); ripening, nutrition and postharvest physiology (chapter 21); and harvesting and postharvest handling of peaches for the fresh market (chapter 22). This book aims to provide research scientists, extension personnel, students, professional fruit growers and others with a vital resource on peach and its culture.

We initiated research studies on the postharvest physiology of cut flowers almost 20 years ago, when the floriculture industry in Poland began to grow. At that time, like most flower growers in our country, we discovered cut flowers preserve their good appearance longer if kept in a vase with water rather than in dry storage. We then began intensive reading of various horticultural and other specialty journals, and we learned that many scientists had made the same discovery long before and had gone even further,

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showing that sucrose and certain chemicals added to the vase water prolong the vase life of flowers much better than water alone. In the meantime, we learned that in the Netherlands, the United States, Israel, and elsewhere, great progress has been made in the postharvest treatment of flowers through the use of floral preservatives; grading, packing, and transportation procedures; and the organization of trade. In all these countries, researchers generously offered their information to growers, wholesalers, florists, and individual flower lovers eager to improve flower quality and keepability. We collected much of the practical information from various countries with the intention of using it in research projects concerning the postharvest physiology of floricultural commodities.

Eco-Friendly Technology for Postharvest Produce Quality presents the scope of emerging eco-friendly technologies to maintain the postharvest quality of fresh produce in terms of safety and nutrition. The book covers an analysis of the alternative and traditional methodologies pointing out the significant advantage and limitations of each technique. It provides a standard reference work for the fresh produce industry in postharvest management to extend shelf life by ensuring safety first and then nutritional or sensory quality retention. Fruits and vegetables are a huge portion of the food supply chain and are depended on globally for good health and nutrition. The supply of good food, however, greatly depends on good postharvest handling practices. Although substantial research has been carried out to preserve the quality of fresh horticultural produce, further research—especially on safety—is still required. This book provides foundational insights into current practices yielding best results for produce handling. Includes appropriate approaches, technologies, and control parameters necessary to achieve shelf-life extension without compromising produce quality Presents successful food safety methods between the time produce is harvested to consumption Includes the latest information on preservation technologies using novel chemical methods, active packaging, and monitoring the effect of environmental stresses on

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quality and shelf life of agricultural produce

POSTHARVEST PATHOGENS AND DISEASE MANAGEMENT Postharvest diseases caused by microbial pathogens account formillions of dollars in losses of both durable and perishableproduce products every year. Moreover, with consumers increasinglydemanding minimally processed vegetables and fruits--which can beinvaded by human pathogens--there is an imperative need forsuitable protective measures to provide pathogen-free commoditiesthat are free from, or contain only acceptable levels of, chemicalresidues. Providing details of both conventional and modern moleculartechniques applicable for the detection, identification, anddifferentiation of field and storage microbial pathogens,Postharvest Pathogens and Disease Management: * Discusses diseases of both durables and perishables duringtransit and storage * Provides a basic understanding of the effects of handling andstorage practices as well as field conditions and productsusceptibility on the development of postharvest diseases * Reveals, as a cautionary note, the potential hazards ofmycotoxins with carcinogenic properties that can contaminate fruitsand vegetables * Contains detailed information derived from elucidative evidenceand disease data in order to explain the infection process andsubsequent stages of disease development * Helps readers to avoid conditions that favor disease incidenceand spread * Includes real life examples of disease management strategies tohelp readers develop effective disease management systems suitablefor different ecosystems * Emphasizes the importance of integrating several differenteffective methods in tandem, including the development of cultivarswith resistance to postharvest diseases; the selection of suitableanalytical methods; and the effective use of biocontrol agents andchemicals * Presents protocols for numerous techniques and basic methods,making the book a distinctive and highly useful teaching andresearch tool Postharvest Pathogens and Disease Management offers readers insightinto the principles and methods of avoiding and managingpostharvest diseases of fruit and vegetable products in

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an efficient, economical, and environmentally feasible manner, allowing producers to sell safer, higher-quality produce to the public and prevent the losses associated with postharvest disease.

The “Food-loss reduction through improved postharvest handling and value addition of key fruits and vegetables” project was implemented by FAO Ethiopia over the period 2016–2019. By tackling post-harvest losses, the project addressed one of the major challenges faced by producers. Farmers have adopted project post-harvest management practices, techniques and technologies that have helped to reduce losses and increase food security by boosting income and making more produce available for household consumption. The results will be sustainable because of the economic gains the farmers are seeing and the adaptability of practices and technologies. Studies conducted as part of the project provided evidence of the size and significance of post-harvest losses, which were previously undocumented. Evidence produced contributed to increase institutional attention on post-harvest management.

[Evaluation of the "Food-loss reduction through improved postharvest handling and value-addition of key fruits and vegetables" project in Ethiopia](#)

[Postharvest Physiology of Perishable Plant Products](#)

[A Manual of Postharvest Handling Systems for Perishable Food Crops](#)

[A manual of postharvest handling systems for perishable food crops](#)

[Postharvest Biology and Technology of Tropical and Subtropical Fruits](#)

[Agronomic Rice Practices and Postharvest Processing](#)

[Production, Postharvest Science, Processing and Nutrition](#)

[Manual on Postharvest Handling of Mediterranean Tree Fruits and Nuts](#)

[Small-scale Postharvest Handling Practices](#)