

POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS: A LIST OF SELECTED REFERENCES

Addendum #4 (July 1, 2006 to May 31, 2007)

I. GENERAL REFERENCES

Wills, R.B.H., W.B. McGlasson, D. Graham, and D.C. Joyce. 2007. Postharvest- An introduction to the physiology and handling of fruit, vegetables and ornamentals. Fifth edition. CAB International, Wallingford, UK (www.cabi.org)

II. POSTHARVEST PHYSIOLOGY

C. FRUIT MATURATION, RIPENING, AND SENEESCENCE

Giovannoni, J.J. 2007. Fruit ripening mutants yield insights into ripening control. *Current Opinion in Plant Biol.* 10:283-289.

Nath, P., A. P. Sane, P.K. Triverdi, V.A. Sane, and M.H. Asif. 2007. Role of transcription factors in regulating ripening, senescence and organ abscission in plants. *Stewart Postharvest Review* 2007, 3:6, 14pp. (www.Stewartpostharvest.com)

Prasanna, V., T.N. Prabha, and R.N. Tharanathan. 2007. Fruit ripening phenomena - an overview. *Crit. Rev. Food Sci. Nutr.* 47:1-19.

Toivonen, P.M.A. 2007. Fruit maturation and ripening and their relationship to quality. *Stewart Postharvest Review* 2007, 2:7, 5pp.

E. ETHYLENE AND 1-METHYLCYCLOPROPENE (1-MCP)

Nathachai, N., B. Ratanachinakorn, M. Kosittrakun, and R.M. Beaudry. 2007. Absorption of 1-MCP by fresh produce. *Postharv. Biol. Technol.* 43:291-297.

Sozzi, G.O. and R.M. Beaudry. 2007. Current perspectives on the use of 1-methylcyclopropene in tree fruit crops: an international survey. *Stewart Postharvest Review* 2007, 2:8, 16pp.

Vallejo, F. and R. Beaudry. 2006. Depletion of 1-MCP by 'non-target' materials from fruit storage facilities. *Postharv. Biol. Technol.* 40:177-182.

Watkins, C.B. 2006. The use of 1-methylcyclopropene (1-MCP) on fruits and vegetables. *Biotechnol. Adv.* 24:389-409.

Watkins, C.B. 2007. The effects of 1-MCP on the development of physiological storage disorders in horticultural crops. *Stewart Postharvest Review* 2007, 2:11, 6pp.

V. SUPPLEMENTS TO TEMPERATURE MANAGEMENT

A. MODIFIED/CONTROLLED ATMOSPHERES

Artes, F., P.A. Gomez, and F. Artes-Hernandez. 2006. Modified atmosphere packaging of fruits and vegetables. *Stewart Postharvest Review* 2006, 5:2, 13pp.

Brecht, J.K. 2006. Controlled atmosphere, modified atmosphere and modified atmosphere packaging for vegetables. *Stewart Postharvest Review* 2006, 5:5, 6pp.

Dilley, D.R. 2006. Development of controlled atmosphere storage technologies. *Stewart Postharvest Review* 2006, 6:5, 8pp.

Dohring, S. 2006. Modified and controlled atmosphere refer container transport technologies. *Stewart Postharvest Review* 2006, 5:3, 8pp.

Erkan, M. and C.Y. Wang. 2006. Modified and controlled atmosphere storage of subtropical crops. *Stewart Postharvest Review* 2006, 5:4, 8pp.

Prange, R.K. and J.M. deLong. 2006. Controlled-atmosphere related disorders of fruits and vegetables. *Stewart Postharvest Review* 2006, 5:7, 10pp.

Yahia, E.M. 2006. Modified and controlled atmospheres for tropical fruits. *Stewart Postharvest Review* 2006, 5:6, 10pp.

VI. COMPOSITION , NUTRITIVE VALUE AND SAFETY

A. GENERAL REFERENCES

Barrett, D.M. 2007. Maximizing the nutritional value of fruits & vegetables. *Food Technol.* 61(4) :40-44.

Magkos, F., F. Arvaniti, and A. Zampelas. 2006. Organic food: buying more safety or just peace of mind? A critical review of the literature. *Crit. Rev. Food Sci. Nutr.* 46:23-56.

Rickman, J.C., D.M. Barrett, and C.M. Bruhn. 2007a. Review: Nutritional comparison of fresh, frozen and canned fruits and vegetables. Part 1. Vitamins C and B and phenolic compounds. *J. Sci. Food Agric.* 87:930-944.

Rickman, J.C., D.M. Barrett, and C.M. Bruhn. 2007b. Review: Nutritional comparison of fresh, frozen and canned fruits and vegetables II. Vitamin A and carotenoids, vitamin E, minerals and fiber. *J. Sci. Food Agric.* 87:1185-1196.

D. PECTIC SUBSTANCES

Vicente, A.R., M. Saladie, J. K. C. Rose, and J.M. Labavitch. 2007. Review: The linkage between cell wall metabolism and fruit softening: looking to the future. *J. Sci. Food Agric.* 87:1435-1448.

H. PHENOLIC COMPOUNDS

Adams, J.B. and H.M. Brown. 2007. Discoloration in raw and processed fruits and vegetables. *Crit. Rev. Food Sci. Nutr.* 47:319-333.

Harnly, J.M., R.F. Doherty, G.R. Beecher, J.M. Holden, D.B. Haytowitz, S. Bhagwat, and S. Gebhardt. 2006. Flavonoid content of U.S. fruits, vegetables, and nuts. *J. Agric. Food Chem.* 54: 9966-9977.

G. PIGMENTS

Collins, J.K., P. Perkins-Veazie, and W. Roberts. 2006. Lycopene: from plants to humans. *HortScience* 41: 1135-1144.

M. FOOD SAFETY

Aruscavage, D., K. Lee, S. Miller, and J.T. LeJeune. 2006. Interactions affecting the proliferation and control of human pathogens on edible plants. *J. Food Sci.* 71:R89-R99.

Brandl, M.T. 2006. Fitness of human enteric pathogens on plants and implications for food safety. *Annu. Rev. Phytopathol.* 44:367-392.

Council for Agricultural Science and Technology (CAST). 2006. Using risk analysis to inform microbial food safety decisions. Issue Paper 31, 20pp., CAST, Ames, Iowa (<http://www.cast-science.org>)

daCruz, A.G., S.A. Cenci, and M.C.A. Maia. 2006. Quality assurance requirements in produce processing. *Trends in Food Sci. Technol.* 17:406-411.

Doyon, G. and M. Lagimoniere. 2006. Traceability and quality assurance systems in food supply chains. *Stewart Postharvest Review* 2006, 3:3, 16pp.

Monaghan, J.M. 2006. United Kingdom and European approach to fresh produce food safety and security. *HortTechnology* 16:559-562.

Osborne, D.J., D.C. Sanders, D.R. Ward, and J.W. Rushing. 2006. Gaining producer buy-in for food safety and security in the United States. *HortTechnology* 16:563-565.

Parker, R. 2006. A chainstore approach to food safety and emerging pathogens. *HortTechnology* 16:555-559.

Premier, R. and S. Ledger. 2006. Good agricultural practices in Australia and Southeast Asia. HortTechnology 16:552-555.

Rushing, J.W. and C.S. Walsh. 2006. The United States Food and Drug Administration's approach to training international suppliers in food safety and security. HortTechnology 16:566-569.

VII. QUALITY AND QUALITY EVALUATION

A. GENERAL REFERENCES

Baldwin, E.A., A. Plotto, and K. Goodner. 2007. Shelf-life versus flavour-life for fruits and vegetables: how to evaluate this complex trait. Stewart Postharvest Review 2007, 1:3, 10pp.

Hertog, M.L., J. Lammertyn, B. Deketelaere, N. Scheerlinck, and B.M. Nicolai. 2007. Managing quality variance in the postharvest food chain. Trends in Food Sci. Technol. 18: 320-332.

Kader, A. and M. Cantwell. 2007. Produce quality rating scales and color charts. Postharvest Horticulture Series No. 23 (revised May, 2007), Postharvest Technology Center, University of California, Davis.
(http://postharvest.ucdavis.edu/Pubs/Pub_Desc_23-A-B-CD.pdf)

Li, Z., N. Wang, and C. Vigneault. 2006. Electronic nose and electronic tongue in food production and processing. Stewart Postharvest Review 2006, 4:7, 6pp.

IX. POSTHARVEST HANDLING OF HORTICULTURAL COMMODITIES

E. PACKING & PACKAGES

Marsh, K. and B. Bugusu. 2007. Food packaging – roles, materials, and environmental issues. J. Food Sci. 72: R39-R55.

G. TRANSPORTATION

Hui, K.P.C., G.S.V. Raghavan, C. Vigneault, and L.R. de Castro. 2006. Evaluation of the air circulation uniformity inside refrigerated semi-trailer transporting fresh horticultural produce. J. Food Agric. Env. 4:109-114.

XI. POSTHARVEST PHYSIOLOGY AND HANDLING OF SPECIFIC COMMODITIES

A. FRUITS-Temperate Zone

3.Grapes

Lichter,A., F.M. Gabler, and J.L. Smilanick. 2006. Control of spoilage in table grapes. Stewart Postharvest Review 2006, 6:1, 10pp.

4.Pome Fruits (apples and pears)

Mitcham, E.J. and R.B. Elkins (editors). 2007. Pear production and handling manual. Univ. Calif. Agr. Nat. Resources Publ. 3483 (handling chapters: pages 157- 181). (http://postharvest.ucdavis.edu/Pubs/Pub_Desc_3483.pdf)

B. FRUITS-Tropical and Subtropical

8. Citrus Fruits

Wardowski,W.F., W.M. Miller, D.J.Hall, and W. Grierson (editors). 2006. Fresh citrus fruits. Second edition. Florida Science Source, Longboat Key, FL, 602pp.

28. Pomegranate

Seeram, N.P., R.N. Schulman, and D. Heber (editors). 2006. Pomegranates- Ancient roots to modern medicine. CRC Taylor & Francis, Boca Raton, FL, 244pp.

D. FRESH-CUT FRUITS AND VEGETABLES

Hu, W. and Y. Jiang. 2007. Quality attributes and control of fresh-cut produce. Stewart Postharvest Review 2007, 2:3, 9pp.

Martin-Diana, A.B., D. Rico, J.M. Frias, J.M. Barat, G.T.M. Henehan, and C. Barry-Ryan. 2007. Calcium for extending the shelf-life of fresh whole and minimally processed fruits and vegetables: a review. Trends in Food Sci. Technol. 18: 210-218.

XII. POSTHARVEST PATHOLOGY

Broekaert, W.F., S.L. Delaure, M.F.C. DeBolle, and B.P.A. Cammue. 2006. The role of ethylene in host-pathogen interactions. Annu Rev. Phytopathol. 44:393-416.