

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

Addendum #5 (June 1, 2007 to July 31, 2008)

II. Postharvest Physiology of Horticultural Commodities

E. Ethylene and 1-Methylcyclopropene (1-MCP)

Burns, J.K. 2008. 1-Methylcyclopropene applications in preharvest systems: focus on citrus. *HortScience* 43: 112-114.

Huber, D.J. 2008. Suppression of ethylene responses through application of 1-methylcyclopropene: A powerful tool for elucidating ripening and senescence mechanisms in climacteric and nonclimacteric fruits and vegetables. *HortScience* 43: 106-111.

Mattheis, J.P. 2008. How 1-methylcyclopropene has altered the Washington State apple industry. *hortScience* 43:99-101.

Reid, M.S. and F. G. Celikel. 2008. Use of 1-methylcyclopropene in ornamentals: carnations as a model system for understanding mode of action. *HortScience* 43: 95-98.

Reid, M.S. and G.L. Staby. 2008. A brief history of 1-methylcyclopropene. *HortScience* 43:83-85.

Toivonen, P.M.A. 2008. Application of 1-methylcyclopropene in fresh-cut/minimal processing systems. *HortScience* 43: 102-105.

Watkins, C.B. 2008. Overview of 1-methylcyclopropene trials and uses for edible horticultural crops. *HortScience* 43: 86-94.

III. Commodity Requirements: Temperature & Relative Humidity

Nunes, M.C.N. 2008. Impact of environmental conditions on fruit and vegetable quality. *Stewart Postharvest Review* 2008, 4:4, 14pp.

V. Supplements to Temperature Management

A. Modified/Controlled Atmospheres

Tano, K., M.K. Oule, G. Doyon, R.W. Lencki, and J. Arul. 2007. Comparative evaluation of the effect of storage temperature fluctuation on modified atmosphere packages of selected fruit and vegetables. *Postharv. Biol. Technol.* 46:212-221.

VI. Composition, Nutritive Value and Safety

A. General References

Tomas-Barberan, F.A. and M.I. Gil (editors). 2008. Improving the health-promoting properties of fruit and vegetable products. CRC Press, Boca Raton, FL

I. Volatile and Flavor Compounds

Bruckner, B. and S.G. Wyllie (editors). 2008. Fruit and vegetable flavour: recent advances and future prospects. CRC Press, Boca Raton, FL

VII. Quality and Quality Evaluation

A. General References

Elmasry, G., A. Nassar, N. Wang, and C. Vigneault. 2008. Spectral methods for measuring quality changes of fresh fruits and vegetables. *Stewart Postharvest review* 2008,4:3, 13pp.

Kader, A.A. 2008. Perspective: flavor quality of fruits and vegetables. *J. Sci. Food Agr.* 88:1863-1868.

Kemsley, E.K., H.S. Tapp, R. Binns, R.O. Mackin, and A.J. Peyton. 2008. Feasibility study of NIR diffuse optical tomography on agricultural produce. *Postharv. Biol. Technol.* 48:223-230.

Mizrach, A. 2008. Ultrasonic technology for quality evaluation of fresh fruit and vegetables in pre- and postharvest processes. *Postharv. Biol. Technol.* 48:315-330.

Nicolai, B.M., K. Beullens, E. Bobelyn, A. Peirs, W. Saeys, K. Theron, and J. Lammertyn. 2007. Nondestructive measurement of fruit and vegetable quality by means of NIR spectroscopy: a review. *Postharv. Biol. Technol.* 46: 99-118.

Nunes, M.C.N. 2008. *Color atlas of postharvest quality of fruits and vegetables.* Blackwell Publ., Ames, Iowa

IX. Postharvest Handling of Horticultural Commodities

A. General References

Nunes, M.C.N. 2008. *Color atlas of postharvest quality of fruits and vegetables.* Blackwell Publ., Ames, Iowa

E. Packing & Packages

Thompson, J.F., D.C. Slaughter, and M.L. Arpaia. 2008. Suspended tray package for protecting soft fruit from mechanical damage. *Appl. Eng. Agr.* 24:71-75.

F. Cooling

Thompson, J.F. and P. Singh. 2008. Status of energy use and conservation technologies used in fruit and vegetable cooling operations in California. California Energy Commission, PIER Program. CEC-400-1999-005.

Vigneault, C., T.J. Rennie, and V. Toussaint. 2008. Cooling of cut and freshly harvested fruits and vegetables. *Stewart Postharvest Review* 2008, 3:4, 10pp.

XI. Postharvest Physiology and Handling of Specific Commodities

A. Fruits – Temperate Zone

3. Grapes

Zoffoli, J.P., B.A. Latorre, and P. Naranjo. 2008. Hairline, a postharvest cracking disorder in table grapes induced by sulfur dioxide. *Postharv. Biol. Technol.* 47:90-97.

4. Pome Fruits (apples and pears)

Villalobos-Acuna, M. and E.J. Mitcham. 2008. Ripening of European pears: The chilling dilemma. *Postharv. Biol. Technol.* 49: 187-200.

B. Fruits – Tropical & Subtropical

8. Citrus fruits

Burns, J.K. 2008. 1-Methylcyclopropene applications in preharvest systems: focus on citrus. *HortScience* 43: 112-114.

Ladaniya, M.S. 2008. Citrus fruit biology, technology and evaluation. Academic Press, San Diego, CA, USA, 558pp.

Palou, L., J.L. Smilanick, and S. Droby. 2008. Alternatives to conventional fungicides for the control of citrus postharvest green and blue moulds. *Stewart Postharvest Review* 2008, 2:2, 16pp.

Slaughter, D.C., D.M. Obenland, J.F. Thompson, M.L. Arpaia, and D.A. Margosan. 2008. Non-destructive freeze damage detection in oranges using machine vision and ultraviolet fluorescence. *Postharv. Biol. Technol.* 48: 341-346.

Smilanick, J.L., M.F. Mansour, F.M. Gabler, and D. Sorenson. 2008. Control of citrus postharvest green mold and sour rot by potassium sorbate combined with heat and fungicides. *Postharv. Biol. Technol.* 47:226-238.

14. Guava

Singh, S.P. and R.K. Pal. 2008a. Controlled atmosphere storage of guava (*Psidium guajava* L.) fruit. *Postharv. Biol. Technol.* 47:296-306.

Singh, S.P. and R.K. Pal. 2008b. Response of climacteric-type guava (*Psidium guajava* L.) to postharvest treatment with 1-MCP. *Postharv. Biol. Technol.* 47:307-314.

C. Vegetables

14. Tomatoes

Baldwin, E.A., K. Goodner, and A. Plotto. 2008. Interaction of volatiles, sugars, and acids on perception of tomato aroma and flavor descriptors. *J. Food Sci.* 73:S294-S307.

D. Fresh-cut (minimally-processed) Fruits and Vegetables

Fan, L. and J. Song. 2008. Microbial quality assessment methods for fresh-cut fruits and vegetables. *Stewart Postharvest Review* 2008, 3:10, 9pp.

Forney, C. 2008. Flavour loss during handling and marketing of fresh-cut produce. *Stewart Postharvest Review* 2008, 3:5, 10pp.

Gil, M.I. and A.A. Kader. 2008. Fresh-cut fruit and vegetables. P. 475-504, in: Tomas-Barberan, F. and M.I. Gil (eds). *Improving the health-promoting properties of fruit and vegetable products*. CRC Press, Boca Raton, FL, USA.

Hodges, D.M. and P.M.A. Toivonen. 2008. Quality of fresh-cut fruits and vegetables as affected by exposure to abiotic stress. *Postharv. Biol. Technol.* 48:155-162.

Ragaert, P., F. Devlieghere, and J. Debevere. 2007. Role of microbiological and physiological spoilage mechanisms during storage of minimally processed vegetables. *Postharv. Biol. Technol.* 44:185-194.

Rojas-Groci, M.A. and O. Martin-Belloso. 2008. Current advances in quality maintenance of fresh-cut fruits. *Stewart Postharvest Review* 2008, 2:6, 8pp.

Toivonen, P.M.A. 2008. Application of 1-methylcyclopropene in fresh-cut/minimal processing systems. *HortScience* 43: 102-105.

Toivonen, P.M.A. and D.A. Brummell. 2008. Biochemical bases of appearance and texture in fresh-cut fruit and vegetables. *Postharv. Biol. Technol.* 48:1-14.

F. Cut Flowers, Ornamentals, Nursery Stock & Transplants

Bayogan, E.R.V., T. Jaroenkit, and R.E. Paull. 2008. Postharvest life of Bird-of-Paradise inflorescences. *Postharv. Biol. Technol.* 48:259-263.

Reid, M.S. and F. G. Celikel. 2008. Use of 1-methylcyclopropene in ornamentals: carnations as a model system for understanding mode of action. *HortScience* 43: 95-98.

Sangwanankul, P., P. Saradhulhat, and R.E. Paull. 2008. Survey of tropical cut flower and foliage responses to irradiation. *Postharv. Biol. Technol.* 48:264-271.

Xie, L., D.C. Joyce, D.E. Irving, and J.X. Eyre. 2008. Chlorine demand in cut flower vase solutions. *Postharv. Biol. Technol.* 47:267-270.

XII. Postharvest Pathology

Cantu, D., A.R. Vicente, L.C. Creve, F.M. Dewey, A.B. Bennett, J.M. Labavitch, and A.L.T. Powell. 2008. The intersection between cell wall disassembly, ripening, and fruit susceptibility to *Botrytis cinerea*. *Proc. Nat. Acad. Sci* 105:859-864.

Sholberg, P.L. 2008. Modelling the development of Postharvest diseases in fruits and vegetables. *Stewart Postharvest Review* 2008, 4:2, 6pp.

XIII. Postharvest Entomology

Wang, S., J. Yue, B. Chen, and J. Tang. 2008. Treatment design of radio frequency heating based on insect control and product quality. *Postharv. Biol. Technol.* 49:417-423.