

**POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS: A LIST OF SELECTED REFERENCES**  
**Addendum #6 (August 1, 2008 to May 31, 2009)**

**I. General References**

Florkowski, W.J., S.E. Prussia, R.L. Shewfelt, and B. Brueckner (editors). 2009. Postharvest handling, a systems approach, 2<sup>nd</sup> edition. Elsevier, Academic Press, San Diego, CA, USA, 640pp.

Paliyath, G., D.P. Murr, A.K. Handa, and S. Lurie. 2008. Postharvest biology and technology of fruits, vegetables, and flowers. Wiley-Blackwell Publishing, Ames, Iowa, USA, 482pp.

**II. Postharvest Physiology of Horticultural Commodities**

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

Binder, B.M. and S.E. Patterson. 2009. Ethylene-dependent and independent regulation of abscission. *Stewart Postharv. Rev.* 5(1): 10pp.

Choi, S.T. and D.J. Huber. 2009. Differential sorption of 1-methylcyclopropene to fruit and vegetable tissues, storage and cell wall polysaccharides, oils, and lignins. *Postharv. Biol. Technol.* 52:62-70.

**V. Supplements to Temperature Management**

**A. Modified/Controlled Atmospheres**

Rennie, T.J. and S. Tavoularis. 2009a. Perforation-mediated modified atmosphere packaging. Part I. Development of a mathematical model. *Postharv. Biol. Technol.* 51:1-9.

Rennie, T.J. and S. Tavoularis. 2009b. Perforation-mediated modified atmosphere packaging. Part II. Implementation and numerical solution of a mathematical model. *Postharv. Biol. Technol.* 51:10-20.

Yahia, E.M. 2009. Modified and controlled atmospheres for the storage, transportation, and packaging of horticultural commodities. CRC Press, Boca Raton, FL, USA, 589pp.

**D. Ionizing Irradiation**

Arvanitoyannis, I.S., A.C. Stratakos, and P. Tsarouhas. 2009. Irradiation applications in vegetables and fruits: a review. *Crit. Rev. Food Sci. Nutr.* 49:427-462.

Bruhn, C., J.R. Gorny, A.A. Kader, and E.J. Mitcham. 2009. Produce irradiation: recommendations for maintaining produce postharvest quality, safety & marketability. (<http://postharvest.ucdavis.edu/datastorefiles/234-1208.pdf>).

Buchanan, R.L. 2008. Bibliography on treatment of produce with gamma radiation. (<http://postharvest.ucdavis.edu/datastorefiles/234-1217.pdf>)

FDA. 2008. Irradiation: a safe measure for safer iceberg lettuce and spinach. ([www.fda.gov/consumer/updates/irradiation.o82208.html](http://www.fda.gov/consumer/updates/irradiation.o82208.html))

Grocery Manufacturers Association. 2009. Food irradiation, a guide for consumers, policymakers and the media. ([http://www.gmabrands.com/publications/SPP\\_Irradiaion5.pdf](http://www.gmabrands.com/publications/SPP_Irradiaion5.pdf))

## **VI. Composition, Nutritive Value and Safety**

### **A. General References**

Vicente, A.R., G.A. Manganaris, G.O. Sozzi, and C.H. Crisosto. 2009. Nutritional quality of fruits and vegetables. P. 57-106, in: Florkowski, W.J. et al (eds). Postharvest handling: A systems approach, second edition, Academic Press, San Diego, CA, USA.

### **G. Pigments**

Pang, X., X. Yang, and Z. Zhang. 2008. Chlorophyll degradation and its control in postharvest fruits. *Stewart Postharv. Rev.* 4(6):4pp.

### **L. Toxicants**

Parsons, R.V. and S. Cenkowski. 2008. Postharvest treatment of mycotoxin contamination in agricultural products. *Stewart Postharv. Rev.* 4(6): 14pp.

Prieto-Simon, B. and M. Campas. 2008. Latest trends in mycotoxin detection. *Stewart Postharv. Rev.* 4(6): 7pp.

### **M. Food Safety**

Suslow, T. 2009. Produce traceability and trace-back: from seed to shelf and beyond. *Food Safety Magazine*, April-May, 2009

(<http://www.foodsafetymagazine.com/articlePF.asp?id=2908&sub=sub1>)

## **VII. Quality and Quality Evaluation**

### **A. General References**

Kanlayanarat, S., E.W. Hewett, and I.B. Ferguson (editors). 2008. Proceedings of the Europe-Asia Symposium on Quality Management in Postharvest Systems- Eurasia 2007. *Acta Hort.* 804, 96 articles.

Purvis, A.C., W.B. McGlasson, and S. Kanlayanarat (editors). 2006. Proceedings of the IV International Conference on Managing Quality in Chains- The Integrated View on Fruits and Vegetables Quality. *Acta Hort.* 712, 2 volumes, 123 articles.

### **D. Texture**

Mizrach, A. 2008. Quality assessment using ultrasound. *Stewart Postharv. Rev.* 4(5): 9pp.

Subedi, P.P. and K.B. Walsh. 2009. Non-invasive techniques for measurement of fresh fruit firmness. *Postharv. Biol. Technol.* 51:297-304.

## **IX. Postharvest Handling of Horticultural Commodities**

### **A. General References**

Hewett, E.W., S. Lurie, and J.N. Wuensche (editors). 2008. Proceedings of the International Symposium on the Role of Postharvest Technology in the Globalisation of Horticulture. *Acta Hort.* 768, 80 articles.

### **E. Packing & Packages**

Vigneault, C., J. Thompson, and S. Wu. 2009. Designing container for handling fresh horticultural produce. *Postharv. Technol. Hort. Crops* 2:25-47.

## **G. transportation**

Vigneault, C., J. Thompson, S. Wu., K.P.C. Hui, and D.I. LeBlanc. 2009. Transportation of fresh horticultural produce. *Postharv. Technol. Hort. Crops* 2:1-24.

## **X. Storage: Structure and Procedures**

Singh, R. Paul. 2008. Benchmarking study of the refrigerated warehousing industry sector in California. Public Interest Energy Research (PIER) Program Contract and Research Project Reports. California Energy Commission, PTER Program.

## **XI. Postharvest Physiology and Handling of Specific Commodities**

### **B. Fruits – Tropical & Subtropical**

#### **3. Bananas and Plantains**

Arvanitoyannis, I.S. and A. Mavromatis. 2009. Banana cultivars, cultivation practices, and physiochemical properties. *Crit. Rev. Food Sci. Nutr.* 49:113-135.

#### **8. Citrus fruits**

Obenland, D., S. Collin, B. Mackey, J. Sievert, K. Fjeld, and M.L. Arpaia. 2009. Determinants of flavor acceptability during the maturation of navel oranges. *Postharv. Biol. Technol.* 52:156-163.

#### **10. Dates**

Al-Farsi, M.A. and C.Y. Lee. 2008. Nutritional and functional properties of dates: a review. *Crit. Rev. Food Sci. Nutr.* 48:877-887.

Kader, A.A. and A.M. Hussein. 2009. Harvesting and postharvest handling of dates. ICARDA, Aleppo, Syria, 15pp. (also available in Arabic).

### **C. Vegetables**

#### **11. Potatoes**

Arvanitoyannis, I.S., O. Vaitisi, and A. Mavromatis. 2008. Potato: a comparative study of the effect of cultivars and cultivation conditions and genetic modification on the physiochemical properties of potato tubers in conjunction with multivariate analysis towards authenticity. *Crit. Rev. Food Sci. Technol.* 48:799-823.

#### **14. Tomatoes**

Slimestad, R. and M. Verheul 2009. Review of flavonoids and other phenolics from fruits of different tomato (*Lycopersicon esculentum* Mill.) cultivars. *J. Sci. Food Agric.* 89:1255-1270.

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

Artes, F., P. Gomez, E. Aguayo, V. Escalona, and F. Artes-Hernandez. 2009. Sustainable sanitation techniques for keeping quality and safety of fresh-cut plant commodities. *Postharv. Biol. Technol.* 51:287-296.

Gomez-Lopez, V.M., P. Ragaert, J. Debevere, and F. Devlieghere. 2008. Decontamination methods to prolong the shelf-life of minimally processed vegetables, state of the art. *Crit. Rev. Food Sci. Technol.* 48:487-495.

Gomez-Lopez, V.M., A. Rajkovic, P. Ragaert, N. Smigic, and F. Devlieghere. 2009. Chlorine dioxide for minimally processed produce preservation: a review. *Trends Food Sci. & Technol.* 20:17-26.

Kanlayanarat, S., P.M.A. Toivonen, and K.C. Gross (editors). 2007. Proceedings of the International Conference on quality management of fresh cut produce. *Acta Hort.* 746 , 64 articles, CD-rom format.

Rojas-Graü, M.A., G. Oms-Oliu, R. Soliva-Fortuny, O. Martín-Belloso. 2009. The use of packaging techniques to maintain freshness in fresh-cut fruits and vegetables: a review. *Int. J. Food Sci. Technol.* 44: 875-889.

Vargas, M., C. Pastor, A. Chirat, D.J. McClements, and C. Gonzalez-Martinez. 2008. Recent advances in edible coatings for fresh and minimally processed fruits. *Crit. Rev. Food Sci. Nutr.* 48:496-511.

## **XII. Postharvest Pathology**

Droby, S., M. Wisniewski, D. Macarasin, and C. Wilson. 2009. Twenty years of postharvest biocontrol research: is it time for a new paradigm? *Postharv. Biol. Technol.* 52:137-145.

## **XIII. Postharvest Entomology**

Johnson, J.A. 2007. Survival of Indianmeal moth and Navel Orangeworm (Lepidoptera: Pyralidae) at low temperatures. *J. Econ. Entomol.* 100:1482-1488.

Riudavets, J., C. Castane, O. Alomar, M.J. Pons, and R. Gabarra. 2009. Modified atmosphere packaging (MAP) as an alternative measure for controlling ten pests that attack processed food products. *J. Stored Prod. Res.* 45:91-96.

## **XIV. Postharvest Losses**

Amorim, L., M.C. Martins, S.A. Lourenco, A.S.D. Gutierrez, F.M. Abreu, and F. P. Goncalves. 2008. Stone fruit injuries and damage at the wholesale market of Sao Paulo, Brazil. *Postharv. Biol. Technol.* 47:353-357.

Campbell, R.L., B.G. Smith, S.R. Jaeger, and F.R. Harker. 2008. Deterioration and disposal of fruit in the home: consumer interviews and fruit quality assessments. *J. Sci. Food Agric.* 89:24-32.

Gajbhiye, D-T, N.N. Kukade, N.T. Bagde, and A.L. Burade. 2008. An economic analysis of post-harvest losses of selected vegetables in Nagpur district. *J. Soils-& Crops* 18(2): 469-472.

Ladaniya, M.S. 2008. Postharvest losses, p. 67-78, in: Ladaniya, M.S. *Citrus fruit biology, technology and evaluation.* Academic Press (Elsevier), San Diego, CA.

Newman, S.M., V.V.V. Ku, S.D. Hetherington, T.D. Chu, D.L. Tran, and R.J. Nissen. 2008. Mapping stone fruit supply chain in North West Vietnam. *Acta Hort.* 794:261-267.

Nunes, M.C.N., J.P. Emond, M. Rauth, S. Dea, and K.V. Chau. 2009. Environmental conditions encountered during typical consumer retail display affect fruit and vegetable quality and waste. *Postharv. Biol. Technol.* 51:232-241.

Siriphanich, J. and W. Suthumchai. 2008. Effect of harvesting stage and postharvest handling on quality of Sapodilla. *Agricultural Science Journal.* 39(3):349-360. (In Thai with English abstract)

Weinberger ,K., C. Genova II, and A. Acedo. 2008. Quantifying postharvest loss in vegetables along the supply chain in Vietnam, Cambodia and Laos. *Int. J. Postharv. Technol. Innov.* 1: 288-297.