

POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS

A LIST OF SELECTED REFERENCES

ADEL A. KADER¹, LEONARD L. MORRIS², AND MARITA I. CANTWELL²

UNIVERSITY OF CALIFORNIA, DAVIS, CA 95616

I. GENERAL REFERENCES

1. AIT-OUBAHOU, A. and M. El-Otmani (eds.). 1995. Postharvest physiology, pathology and technologies for horticultural commodities: recent advances. Proceedings of an International Symposium, Agadir, Morocco, 520 pp.
2. BIELESKI, R.L., W.A. Laing, and C.J. Clark (eds.). 1998. Proceedings of postharvest 96 - an international post-harvest conference. *Acta Hort.* 464:1-544.
3. BURTON, W.G. 1982. Postharvest physiology of food crops. Longman House, Essex, UK, 339 p.
4. ESKIN, N.A.M. (ed.) 1989. Quality and preservation of vegetables. CRC Press, Boca Raton, FL, 313 p.
5. ESKIN, N.A.M. (ed.) 1991. Quality and preservation of fruits. CRC Press, Boca Raton, FL, 212 p.
6. FRIEND, J. and M.J.C. Rhodes (eds.). 1981. Recent advances in the biochemistry of fruit and vegetables. Academic Press, New York, NY, 278 p.
7. HARDENBURG, R.E., A.E. Watada, and C-Y. Wang. 1986. The commercial storage of fruits, vegetables, and florist and nursery stocks. USDA, Agric. Hb. No. 66.
8. HULME, A.C. (ed.). 1970 and 1971. The biochemistry of fruits and their products. Vol. 1. (620 p.) and Vol. 2 (788 p.) Academic Press, NY.
9. HYODO, H. and A.E. Watada (eds.). 1995. Postharvest physiology of fruits. *Acta Hort.* 398:1-307.
10. KADER, A.A. (ed.). 1992. Postharvest technology of horticultural crops. Second edition. Univ. Calif., Div. of Agric. & Nat. Resources, Special Publ. 3311, 296 p.
11. KAYS, S.J. 1991. Postharvest physiology and handling of perishable plant products. Van Nostrand Reinhold, New York, 532 p.
12. MICHALCZUK, L. (ed.). 1999. Proceedings of the international symposium on effect of preharvest and postharvest factors on storage of fruits. *Acta Hort.* 485:1-411.
13. NOWAK, J. and R.M. Rudnicki. 1990. Postharvest handling and storage of cut flowers, florist greens, and potted plants. Timber Press, Portland, OR, 210 p.
14. O'BRIEN, M., B.F. Cargill, and R.B. Fridley. 1983. Principles and practices for harvesting and handling of fruits and nuts. AVI Publ. Co., Westport, CT, 636 p.
15. PANTASTICO, Er. B. (ed.). 1975. Postharvest physiology, handling and utilization of tropical and subtropical fruits and vegetables. AVI Publ. Co., Westport, CT, 560 p.
16. PELEG, K. 1985. Produce Handling, Packaging and Distribution. AVI Publishing Co., Inc., Westport, CT, 625 p.
17. RYALL, A.L. and W.J. Lipton. 1979. Handling, transportation and storage of fruits and vegetables. Vol. 1. Vegetables and melons, 2nd ed. AVI Publ. Co., Westport, CT, 588 p.
18. RYALL, A.L. and W.T. Pentzer. 1982. Handling, transportation and storage of fruits and vegetables. Vol. 2. Fruits & tree nuts, 2nd ed. AVI Publ. Co., Westport, CT, 610 p.
19. SALTVEIT, M.E. (ed.). 1993. Physiological basis of postharvest technologies. *Acta Hort.* 343:1-376.
20. SALUNKHE, D.K., N.R. Bhat, and B.B. Desai. 1990. Postharvest biotechnology of flowers and ornamental plants. Springer-Verlag, New York, NY, 192 p.

21. SALUNKHE, D.K., H.R. Bolin, and N.R. Reddy. 1991. Storage, processing, and nutritional quality of fruits and vegetables; 2nd edition; Vol. 1: Fresh fruits and vegetables (323 p.) and Vol. 2: Processed fruits and vegetables (195 p.) CRC Press, Boca Raton, FL.
22. SALUNKHE, D.K. and B.B. Desai. 1984. Postharvest biotechnology of fruits. Vol. I. CRC Press, Boca Raton, FL, 168 p.
23. SALUNKHE, D.K. and B.B. Desai. 1984. Postharvest biotechnology of fruits. Vol. II. CRC Press, Boca Raton, FL, 147 p.
24. SALUNKHE, D.K. and B.B. Desai. 1984. Postharvest biotechnology of vegetables. Vol. I. CRC Press, Boca Raton, FL, 232 p.
25. SALUNKHE, D.K. and B.B. Desai. 1984. Postharvest biotechnology of vegetables. Vol. II. CRC Press, Boca Raton, FL, 288 p.
26. SALUNKHE, D.K. and S.S. Kadam (eds.). 1995. Handbook of fruit science and technology: production, composition, storage, and processing. Marcel Dekker, Inc., New York, 611 p.
27. SEYMOUR, G.B., J.E. Taylor, and G.A. Tucker (eds.) 1993. Biochemistry of fruit ripening. Chapman & Hall, London, 454 pp.
28. SHEWFELT, R.L. and S.E. Prussia (eds.). 1993. Postharvest handling: A systems approach. Academic Press, San Diego, 358 p.
29. STORY, A. and D.H. Simons (eds.). 1989. Fresh produce manual: handling and storage practices for fresh produce. Second edition. Australia UFFVA, Footscray, Victoria, Australia, 162 p.
30. THOMPSON, A.K. 1996. Postharvest technology of fruits and vegetables. Blackwell Science Ltd. Oxford, UK, 410 p.
31. WEICHMANN, J. (ed.). 1987. Postharvest physiology of vegetables. Marcel Dekker, Inc., New York, 616 p.
32. WILLS, R., B. McGlasson, D. Graham, and D. Joyce. 1998. Postharvest: An introduction to the physiology and handling of fruit, vegetables, and ornamentals. CAB International, Wallingford, UK 262 p.

¹Department of Pomology

²Department of Vegetable Crops

Postharvest Horticulture

Series 2 -- May 2001

(Previously published as Vegetable Crops Series 169)