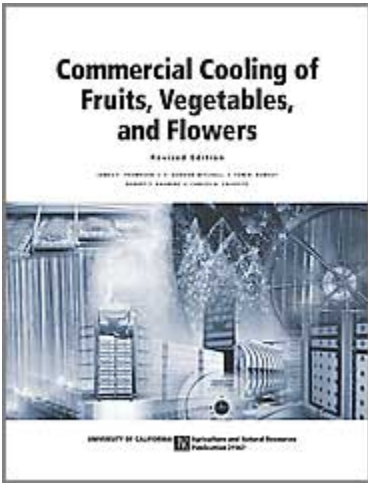




#21567 “Commercial Cooling of Fruits, Vegetables and Flowers, Revised Edition, 2008” **\$15.00**



Authors: James F. Thompson, F. Gordon Mitchell, Tom R. Rumsey, Robert F. Kasmire and Carlos H. Crisosto, Rev. 2008 – 61 pages

Description: This practical handbook is appropriate for those just investigating produce cooling as well as the operator and professional designer. You’ll get detailed descriptions of proper temperature management for perishables and commercial methods of cooling fruits, vegetables and cut flowers. Included is a complete discussion of design for hydro-cooler and forced-air cooler systems, the two most commonly used cooling methods. Features 25 graphs and illustrations, 11 color photographs, and 15 tables.

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