

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

V. SUPPLEMENTS TO TEMPERATURE MANAGEMENT

B. HYPOBARIC STORAGE

1. BANGERTH, F. 1974. Hypobaric storage of vegetables. *Acta Hort.* 38:23-32.
2. BURG, S.P. 1973. Hypobaric storage of cut flowers. *HortScience* 8:202-205.
3. BURG, S.P. 1990. Theory and practice of hypobaric storage. In: M. Calderon and R. Barkai-Golan (eds.). *Food preservation by modified atmospheres*. CRC Press, Boca Raton, FL, pp. 353-372.
4. BURG, S.P. and E.A. Burg. 1966. Fruit storage at subatmospheric pressures. *Science* 153:314-315.
5. BURG, S.P. and R. Kosson. 1983. Metabolism, heat transfer and water loss under hypobaric conditions. In: M. Lieberman (ed.). *Postharvest physiology and crop preservation*. Plenum Corp., New York, NY, pp. 399-424.
6. DILLEY, D.R. 1972. Hypobaric storage - a new concept for preservation of perishables. *Proc. Mich. State Hort. Soc.* (1972):82-89.
7. JAMISON, W. 1980. Use of hypobaric conditions for refrigerated storage of meats ,fruits, and vegetables. *Food Technol.* 34(3):64-71.
8. LOUGHEED, E.C., D.P. Murr, and L. Berard. 1978. Low pressure storage for horticultural crops. *HortScience* 13:21-27.

See also: I 26, V A22, V A24, V A25, V A31, V A32, V A48, V A50.

¹Department of Pomology

²Department of Vegetable Crops

Postharvest Horticulture

Series 2 -- May 2001

(Previously published as Vegetable Crops Series 169)