

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

VI. COMPOSITION AND NUTRITIVE VALUE

I. VOLATILE AND FLAVOR COMPOUNDS

1. CROUZET, J., M. Sakho, and D. Chassagne. 1997. Fruit aroma precursors with special reference to phenolics. In: F.A. Tomas-Barberan and R.J. Robins (eds.). *Phytochemistry of fruit and vegetables*. Oxford, UK, Oxford Science Publications. pp. 109-123.
2. HEATH, H.B. and G. Reineccius. 1986. *Flavor chemistry and technology*. AVI Publ. Co., Westport, CT, 442 p.
3. MAARSE, H. (ed.). 1991. *Volatile compounds in foods and beverages*. Marcel Dekker, Inc., NY, 784 p.
4. MORTON, I.D. and A.J. MacLeod (eds.). 1990. *Food flavours. Part C: The flavour of fruits*. Elsevier Sci. Publ. Co., Amsterdam, 372 p.
5. NURSTEN, H.E. 1970. Volatile compounds: The aroma of fruits. In: A.C. Hulme (ed.), *The biochemistry of fruits and their products*. Vol. 1, Academic Press, NY, pp. 239-268.
6. PESIS, E. 1995. Induction of fruit aroma and quality by post-harvest application of natural metabolites of anaerobic conditions. In H.F. Linskens and J.F. Jackson (eds.): *Fruit analysis, Modern methods of plant analysis, new series*, Vol. 18. Berlin: Springer-Verlag, pp. 19-36.
7. RICHARDSON, D.G., and M. Kosittrakun. 1995. Off-flavor development of apples, pears, berries, and plums under anaerobiosis and partial reversal in air. In R.L. Rouseff and M.M. Leahy (eds.): *Fruit flavors: Biogenesis, characterization, and authentication*, ACS Symposium Series, vol. 596. Washington, DC: Amer. Chem. Soc., pp. 211-225.
8. ROUSEFF, R.L. and M.M. Leahy (eds.). 1995. *Fruit flavors: biogenesis, characterization, and authentication*. ACS Symposium Series. Vol. 596, American Chemical Society, Washington, DC, 292 p.
9. SANZ, C., J.M. Olias, and A.G. Perez. 1997. Aroma biochemistry of fruits and vegetables. In: F.A. Tomas-Barberan and R.J. Robins (eds.). *Phytochemistry of fruit and vegetables*. Oxford, UK, Oxford Science Publications. pp. 313-329.
10. SHANKARANARAYANA, M.L., B. Raghavan, K.O. Abraham, and C.P. Natarajan. 1974. Volatile sulfur compounds in food flavors. *CRC Crit. Rev. Food Tech.* 4:395-435.
11. SALUNKHE, D.K. and J.Y. Do. 1977. Biogenesis of aroma constituents of fruits and vegetables. *CRC Crit. Rev. Food Sci. and Nutr.* 8:161-190.
12. TOIVONEN, P.M.A. 1997. Non-ethylene, non-respiratory volatiles in harvested fruits and vegetables: their occurrences, biological activity and control. *Postharv. Biol. Technol.* 12:109-126.

¹Department of Pomology

²Department of Vegetable Crops

Postharvest Horticulture

Series 2 -- May 2001

(Previously published as Vegetable Crops Series 169)