

POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS

A LIST OF SELECTED REFERENCES

ADEL A. KADER<sup>1</sup>, LEONARD L. MORRIS<sup>2</sup>, AND MARITA I. CANTWELL<sup>2</sup>

UNIVERSITY OF CALIFORNIA, DAVIS, CA 95616

XI. POSTHARVEST PHYSIOLOGY AND HANDLING OF SPECIFIC COMMODITIES

A. FRUITS - Temperate Zone

7. Nuts

1. SANTERRE, C.R. (ed.). 1994. Pecan technology. Chapman & Hall, New York, 164 p.
2. SCHIRRA, M. 1997. Postharvest technology and utilization of almonds. Hort. Rev. 20:267-311.
3. SODERSTROM, E.L. and D.G. Brandl. 1990. Controlled atmospheres for preservation of tree nuts and dried fruits. In: M. Calderon and R. Barkai-Golan (eds.). Food preservation by modified atmospheres. CRC Press, Boca Raton, FL, pp. 83-92.
4. VEZVZEI, A., and J.F. Jackson. 1995. Almond nut analysis. In H.F. Linskens and J.F. Jackson (eds.): Fruit analysis, Modern methods of plant analysis, new series, vol. 18. Berlin: Springer-Verlag, pp. 133-148.
5. WOODROOF, J.G. 1979. Tree nuts: Production, processing, products. AVI Publ. Co., Westport, CT, 712 p.
6. WRIGHT, R.C. 1941. Investigations on the storage of nuts. USDA, Tech. Bull. 770, 35 p.

See also: I 10, I 17.

---

<sup>1</sup>Department of Pomology

<sup>2</sup>Department of Vegetable Crops

**Postharvest Horticulture**

**Series 2 -- May 2001**

**(Previously published as Vegetable Crops Series 169)**