

POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS
A LIST OF SELECTED REFERENCES
Addendum (May 1, 2001 to April 30, 2002)

I. GENERAL REFERENCES

Kader, A.A. (editor). 2002. Postharvest technology of horticultural crops, third edition. University of California, Agriculture and Natural Resources, Publication 3311, 535pp.

Knee, M. (editor). 2002. Fruit quality and its biological basis. Sheffield Academic Press, UK, 234 pp.

II. POSTHARVEST PHYSIOLOGY

C. FRUIT MATURATION, RIPENING, AND SENESCENCE

Giovannoni, J. 2001. Molecular biology of fruit maturation and ripening. *Annu Rev. Plant Physiol. Plant Mol. Biol.* 52:725-749.

V. A. MODIFIED/CONTROLLED ATMOSPHERES

Kader, A.A. (editor). 2001. CA Bibliography (1981-2000) and CA Recommendations (2001), CD. University of California, Postharvest Technology Center, Postharvest Horticulture Series No. 22 (The CA Recommendations, 2001 portion is also available in printed format as Postharvest Horticulture Series No. 22A).

VI. COMPOSITION AND NUTRITIVE VALUE

H. PHENOLIC COMPOUNDS AND ANTIOXIDANT CAPACITY

Kahkonen, M.P., A.I. Hopia, and M. Heinonen. 2001. Berry phenolics and their antioxidant activity. *J. Agric. Food Chem.* 49:4076-4082.

Kalt, W., A. Howell, J.C. Duy, C.F. Forney, and J.E. McDonald. 2001. Horticultural factors affecting antioxidant capacity of blueberries and other small fruit. *HortTechnology* 11:523-528.

Tomás-Barberán, F.A. and J.C. Espin. 2001. Phenolic compounds and related enzymes as determinants of quality in fruits and vegetables. *J. Sci. Food Agric.* 81:853-876.

Tomás-Barberán, F.A., M.I. Gil, P. Cremin, A.L. Waterhouse, B. Hess-Pierce, and A.A. Kader. 2001. HPLC-DAD-ESIMS analysis of phenolic compounds in nectarines, peaches, and plums. *J. Agric. Food Chem.* 49:4748-4760.

van der Sluis, A.A., M. Dekker, A. de Jager, and W.M.F. Jongen. 2001. Activity and concentration of polyphenolic antioxidants in apple: effect of cultivar, harvest year, and storage conditions. *J. Agric. Food Chem.* 49:3606-3613.

I. VOLATILE AND FLAVOR COMPOUNDS

Forney, C.F. 2001. Horticultural and other factors affecting aroma volatile composition of small fruit. *HortTechnology* 11:529-538.

L. PHYTOCHEMICALS

Perkins-Veazie, P. and J.K. Collins. 2001. Contributions of nonvolatile phytochemicals to nutrition and flavor. *HortTechnology* 11:539-546.

Scheerens, J.C. 2001. Phytochemicals and the consumer: factors affecting fruit and vegetable consumption and the potential for increasing small fruit in the diet. *HortTechnology* 11:547-556.

M. FOOD SAFETY

Gorny, J.R. (editor). 2001. Food safety guidelines for the fresh-cut produce industry. Fourth edition. International Fresh-cut Produce Association, Alexandria, VA. 218 pp.

VII. QUALITY AND QUALITY EVALUATION

B. SENSORY EVALUATION

Jordon, R.B., R.J. Seelye, and V.A. McGlone. 2001. A sensory-based alternative to Brix/acid ratio. *Food Technol.* 55(6):35-44.

XI. POSTHARVEST PHYSIOLOGY AND HANDLING OF SPECIFIC COMMODITIES

A. 4. Pome Fruits

Amarante, C., N.H. Banks, and S. Ganesh. 2001. Characterising ripening behaviour of coated pears in relation to fruit internal atmosphere. *Postharv. Biol. Technol.* 23:51-59.

Andani, Z., S.R. Jaeger, I. Wakeling, and H.J.H. Macfie. 2001. Mealiness in apples: towards a multilingual consumer vocabulary. *J. Food Sci.* 66:872-879.

Johnston, J.W., E.W. Hewett, M.L.A.T.M. Hertog, and F.R. Harker. 2001. Temperature induces differential softening responses in apple cultivars. *Postharv. Biol. Technol.* 23:185-196.

A. 7. Nuts

Schatzki, T.F. and M.S. Ong. 2001. Dependence of aflatoxin in almonds on the type and amount of insect damage. *J. Agric. Food Chem.* 49:4513-4519.

B. 3. Banans and Plantains

Jordan, M.J., K. Tandon, P.E. Shaw, and K.L. Goodner. 2001. Aromatic profile of aqueous banana essence and banana fruit by gas chromatography-mass spectrometry (GC-MS) and gas chromatography-olfactometry (GC-O). *J. Agric. Food Chem.* 49:4813-4817.

B. 8. Citrus fruits

Miller, W.M., B. Nelson, R. Richard, and M.A. Ismail. 2000 (Published 2001). Review of sensor technologies for realtime process control of ethylene in citrus degreening. *Proc. Fla. State Hort. Soc.* 113:300-303.

Ritenour, M. and H. Dou. 2000 (Published 2001). Factors contributing to the “green ring” disorder of fresh market citrus. Proc. Fla. State Hort. Soc. 113:297-299.

B. 16. Kiwifruit

Crisosto, C.H. and G.M. Crisosto. 2001. Understanding consumer acceptance of early harvested ‘Hayward’ kiwifruit. Postharv. Biol. Technol. 22:205-213.

B. 33. Tamarind

Gunaseena, H.P.M. and A. Hughes. 2000. Tamarind, *Tamarindus indica* L. International Centre for Underutilised Crops, Southampton, UK, 171 p.

C. 14. Tomatoes

Saure, M.C. 2001. Blossom-end rot of tomato (*Lycopersicon esculentum* Mill.) – a calcium – or a stress-related disorder? Scientia Horticulturae 90:193-208.

D. FRESH CUT FRUITS AND VEGETABLES

Lamikanra, O. (editor). 2002. Fresh-cut fruits and vegetables: science, technology, and market. CRC Press, Boca Raton, FL, 456 pp.

XII. POSTHARVEST ENTOMOLGY

Wang, S., J. Tang, and R.P. Cavalieri. 2001. Modeling fruit internal heating rates for hot air and hot water treatments. Postharv. Biol. Technol. 22:257-270.