

POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS  
A LIST OF SELECTED REFERENCES  
Addendum #2 (May 1, 2002 to April 30, 2003)

I. GENERAL REFERENCES

Bartz, J.A. and J.K. Brecht (editors). 2002. Postharvest physiology and pathology of vegetables. Second edition. Marcel Dekker, New York, 744pp.

Chakraverty, A., A.S. Mujumdar, G.S.V. Raghavan, and H.S. Ramaswamy (editors). 2003. Handbook of postharvest technology: cereals, fruits, vegetables, tea, and spices. Marcel Dekker, New York, 912pp.

Gross, K., C.Y. Wang, and M.E. Saltveit (editors). 2002. The commercial storage of fruits, vegetables, and florist and nursery stocks. USDA Agr. Handb. 66 (available electronically at: <http://www.ba.ars.usda.gov/hb66/index.html>).

II. POSTHARVEST PHYSIOLOGY OF HORTICULTURAL COMMODITIES

E. ETHYLENE

Blankenship, S.M. and J.M. Dole. 2003. 1-Methylcyclopropene: a review. Postharv. Biol. Technol. 28:1-25.

III. COMMODITY REQUIREMENTS

Produce Marketing Association. 2002. The fresh produce manual. Produce Marketing Association, Newark, DE.

IV. PHYSIOLOGICAL DISORDERS

Hodges, D.M. (editor). 2003. Postharvest oxidative stress in horticultural crops. Food Products Press, New York, 266pp.

V. SUPPLEMENTS TO TEMPERATURE MANAGEMENT

A. MODIFIED/CONTROLLED ATMOSPHERES

Oosterhaven, J. and H.W. Peppelenbos (editors). 2003. Proceedings of the eighth international controlled atmosphere research conference. Acta Hort. 600:1-838 (2 volumes).

Suppakul, P., J. Miltz, K. Sonneveld, and S.W. Bigger. 2003. Active packaging with an emphasis on antimicrobial packaging and its applications. J. Food Sci. 68:408-420.

VI. COMPOSITION AND NUTRITIVE VALUE

L. PHYTOCHEMICALS

Hyson, D. 2002. The health benefits of fruits and vegetables. A scientific overview for health professionals. Produce for Better Health Foundation, Wilmington, DE, 20 pp.

Kahkonen, M.P. and M. Heinonen. 2003. Antioxidant activity of anthocyanins and their aglycons. J. Agric. Food Chem. 51:628-633.

Kalt, W. 2002. Health functional phytochemicals of fruits. Hort. Rev. 27:269-315.

Prior, R.L., H. Hoang, L. Gu, X. Wu, M. Bacchiocca, L. Howard, M. Hampsch-Woodill, D. Huang, B. Ou, and R. Jacob. 2003. Assays for hydrophilic and lipophilic antioxidant capacity (oxygen radical absorbance capacity (ORAC<sub>FL</sub>)) of plasma and other biological and food samples. J. Agric. Food Chem. 51:3273-3279.

## VII. QUALITY AND QUALITY EVALUATION

Verlinden, B.E., B.M. Nicolai, and J. De Baerdemaeker (editors). 2003. International conference: postharvest unlimited. Acta Hort. 599:1-748.

## IX. POSTHARVEST HANDLING OF HORTICULTURAL COMMODITIES

### D. EDIBLE COATINGS

Amarante, C. and N.H. Banks. 2001. Postharvest physiology and quality of coated fruits and vegetables. Hort. Rev. 26:161-238.

### G. TRANSPORTATION

Thompson, J.F., P.E. Brecht, and T. Hirsch. 2002. Refrigerated trailer transport of perishable products. University of California, Agriculture and Natural Resources Publication 21614, 28 pp.

## X. STORAGE: STRUCTURE AND PROCEDURES

WFLO. 2003. Successful refrigerated warehousing. Fifth edition. World Food Logistics Organization, Baltimore, MD, 548pp.

## XI. POSTHARVEST PHYSIOLOGY AND HANDLING OF SPECIFIC COMMODITIES

### A. FRUITS – Temperate Zone

#### 4. Pome fruits

Free, D.C. and I. Warrington (editors). 2003. Apples: botany, production, and uses. CAB International, Wallingford, UK, 672 pp.

#### 5. Soft fruits

Forney, C.F. 2003. Postharvest handling and storage of fresh cranberries. HortTechnology 13:267-272.

### B. FRUITS – Tropical and Subtropical

#### 1. General references

Drew, R. (editor). 2002. International symposium on tropical and subtropical fruits. Acta Hort. 575:1-879 (2 volumes).

#### 2. Avocado

Whiley, A.W., B. Schaffer, and B.N. Wolstenholme. 2002. The avocado: botany, production, and uses. CAB International, Wallingford, UK, 432 pp.

11. Durian

Subhadrabandhu, S. (editor). 2001. Durian: king of tropical fruit. CAB International, Wallingford, UK, 178 pp.

27. Pineapple

Bartholomew, D.P., R.E. Paull, and K.G. Rohrbach (editors). 2002. The pineapple: botany, production, and uses. CAB International, Wallingford, UK, 320 pp.

F. CUT FLOWERS

Jaroenkit, T. and R.E. Paull. 2003. Postharvest handling of heliconia, red ginger, and bird-of-paradise. HortTechnology 13:259-266.

Nell, T.A. and M.S. Reid. 2000. Flower and plant care. Society of American Florist, Alexandria, VA, 212 pp.

XIII. POSTHARVEST ENTOMOLOGY

Neven, L.G. 2003. Physiological effects of physical postharvest treatments on insects. HortTechnology 13:272-275.

XV. LOW INPUT/SMALL SCALE POSTHARVEST HANDLING SYSTEMS

Kitinoja, L. and A.A. Kader, 2002. Small-scale postharvest handling practices: a manual for horticultural crops. Fourth edition. University of California at Davis, Postharvest Technology Center, Postharvest Horticulture Series 8E, 260pp.

XVI. RESEARCH AND EXTENSION ACTIVITIES

Mrema, G.C. and R.S. Rolle. 2002. Status of the postharvest sector and its contribution to agricultural development and economic growth. Proc. 9<sup>th</sup> JIRCAS International Symposium 2002, value-addition to agricultural products, Ibaraki, Japan, pp. 13-20.