

POSTHARVEST HANDLING AND PHYSIOLOGY OF HORTICULTURAL CROPS: A LIST OF SELECTED REFERENCES

Addendum #3 (May 1, 2003 to June 30, 2006)

I. GENERAL REFERENCES

Chakraverty, A., A.S. Mujumdar, G.S. Vijaya Raghavan, and H.S. Ramaswamy (editors). 2003. Handbook of postharvest technology: cereals, fruits, vegetables, tea, and spices. Marcel Dekker, Inc, New York, 884p.

Ben-Yehoshua, S. (ed). 2005. Environmentally friendly technologies for agricultural produce quality. CRC Press, Boca Raton, FL, 534p.

Golob, P., G. Farrell, and J.E. Orchard (editors). 2002. Crop Postharvest: science and technology. Volume 1: Principles and practice. Blackwell Science and Natural Resources Institute, UK.

Kader, A.A. 2003. A perspective on Postharvest horticulture (1978-2003). HortScience 38: 1004-1008.

Kays, S.J. and R. E. Paull. 2004. Postharvest Biology. Exon Press, Athens, GA, 568 p.

Lamikara, O., S. Imam, and D. Ukuku (eds). 2005. Produce degradation pathways and prevention. CRC Press, Boca Raton, FL, 677p.

Mencarelli, F. and P. Tonutti (editors). 2005. Proceedings of the Fifth International Postharvest Symposium. Acta Hort. 682: 1-2237 (3 volumes).

Prange, R.K. (editor). 2003. Issues and advances in Postharvest horticulture. Acta Hort. 628:1-878 (2 volumes).

Thompson, A.K. 2003. Fruit and vegetable harvesting, handling and storage. Blackwell Publ., Oxford, UK, 460p.

II. POSTHARVEST PHYSIOLOGY

C. FRUIT MATURATION, RIPENING, AND SENEESCENCE

Bonghi, C. and L. Trainotti. 2006. Genomic tools for a better understanding of fruit ripening process. Stewart Postharvest Review 2:3 ,10pp (www.Stewartpostharvest.com) .

Paull, R.E. and N.J. Chen. 2004. Tropical fruit Postharvest: the impact of biotechnology. Acta Hort. 632: 303-308.

Pech, J.C., A. Bernadac, M. Bouzayen, and A. Latche, 2005. Use of genetic engineering to control ripening, reduce spoilage, and maintain quality of fruits and vegetables. P.

397-438, in: S. Ben-Yehoshua (ed). Environmentally friendly technologies for agricultural produce quality. CRC Press, Boca Raton, FL.

E. ETHYLENE

El-Sharkawy, I., D. Manriquez, F.B. Flores, A. Latche, and J.C. Pech. 2005. Molecular and genetic regulation of sensory quality of climacteric fruit. *Acta Hort.* 682: 377-382.

Klee, H.J. 2005. Transgenes, ethylene and postharvest applications. *Acta Hort.* 682: 291-298.

Lurie, S. 2005. Regulation of ethylene biosynthesis in fruits by aminoethoxyvinylglycine and 1-methylcyclopropene. *Stewart Postharvest Review* 3:4, 8p. (www.Stewartpostharvest.com)

Watkins, C.B. 2006. 1-Methylcyclopropene (1-MCP) based technologies for storage and shelf life extension. *Int. J. Postharv. Technol. Innov.* 1: 62-68.

V. SUPPLEMENTS TO TEMPERATURE MANAGEMENT

A. MODIFIED/CONTROLLED ATMOSPHERES

Al-Ati, T. and J.H. Hotchkiss. 2003. The role of packaging film permselectivity in modified atmosphere packaging. *J. Agric. Food Chem.* 51: 4133-4138.

Ozdemir, I., F. Monnet, and B. Gouble. 2004. Simple determination of the O₂ and CO₂ permeances of microperforated pouches for modified atmosphere packaging of respiring foods. *Postharv. Biol. Technol.* 36: 209-213.

B. HYPOBARIC STORAGE

Burg, S.P. 2004. *Postharvest physiology and hypobaric storage of fresh produce.* CABI Publishing, Wallingford, UK, 654p.

VI. COMPOSITION , NUTRITIVE VALUE AND SAFETY

D. PECTIC SUBSTANCES

Vicente, A.R., C. Greve, and J.M. Labavitch. 2006. Recent findings in plant cell wall structure and metabolism: future challenges and potential implications for softening. *Stewart Postharvest Review* 2:9, 8pp. (www.Stewartpostharvest.com) .

Waldron, K.W., M.L. Parker, and A.C. Smith. 2003. Plant cell walls and food quality. *Comp. Rev. Food Sci. Food Safety* 2: 101-119 (published on line at: www.ift.org) .

H. PHENOLIC COMPOUNDS

Dimitrios, B. 2006. Sources of natural phenolic antioxidants. *Trends Food Sci. Technol.* 17: 505-512.

Prior, R.L., X. Wu, and K.Schaich. 2005. Standardized methods for determination of antioxidant capacity and phenolics in foods and dietary supplements. *J. Agric. Food Chem.* 53: 4290-4302.

Robbins, R.J. 2003. Phenolic acids in foods: an overview of analytical methodology. *J. Agric. Food Chem.* 51: 2866-2887.

G. PIGMENTS

Hortensteiner, S. 2006. Chlorophyll degradation during senescence. *Annu. Rev. Plant Biol.* 57: 55-77.

Tanaka, A. and R. Tanaka. 2006. Chlorophyll metabolism. *Current Opinion Plant Biol.* 9: 248-255.

Taylor, M. and G. Ramsay. 2005. Carotenoid biosynthesis in plant storage organs: recent advances and prospects for improving plant food quality. *Physiol. Plant.* 124: 143-151.

Wrolstad, R.E., R.W. Durst, and J. Lee. 2005. Tracking color and pigment changes in anthocyanin products. *Trends Food Sci. Technol.* 16: 423-428.

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I. VOLATILE AND FLAVOR COMPOUNDS

Aharoni, A., M.A. Jongsma, and H.J. Bouwmeester. 2005. Volatile science? Metabolic engineering of terpenoids in plants. *Trends in Plant Science* 10: 594-602.

Goff, S.A. and H.J. Klee. 2006. Plant volatile compounds: sensory cues for health and nutritional value? *Science* 311: 815-819.

Sucan, M.K. 2004. Identifying and preventing off-flavors. *Food Technol.* 58 (11): 36-40.

M. FOOD SAFETY

Sapers, G.M., J.R. Gorny, and A.E. Yousef (eds). 2006. Microbiology of fruits and vegetables. CRC Press, Boca Raton, FL, 634p.

VII. QUALITY AND QUALITY EVALUATION

A.GENERAL REFERENCES

Hewett, E.W. 2006. An overview of preharvest factors influencing Postharvest quality of horticultural products. *Int. J. Postharv. Technol. Innov.* 1: 4-15.

Kader, A. and M. Cantwell. 2006. Produce quality rating scales and color charts. Postharvest Horticulture Series No. 23, Postharvest Technology Center, University of California, Davis.

IX. POSTHARVEST HANDLING OF HORTICULTURAL COMMODITIES

G.TRANSPORTATION

Thompson, J.F., C.F.H. Bishop, and P.E, Brecht. 2004. Air transport of perishable products. *Univ. Calif. Agric. Nat. Resources Publ.* 21618, 22p.

XI. POSTHARVEST PHYSIOLOGY AND HANDLING OF SPECIFIC COMMODITIES

A. FRUITS-Temperate Zone

4.Apple

Grassweller, R.M. and G.M. Greene,II. 2003. Production and handling techniques for processing apples. P. 615-633, in: Free, D.C. and I.J. Warrington (eds). *Apples: botany, production and uses.* CABI Publishing, Wallingford, UK.

Watkins, C.B. 2003. Principles and practices of Postharvest handling . p. 585-614, in: Free, D.C. and I.J. Warrington (eds). *Apples: botany, production and uses.* CABI Publishing, Wallingford, UK.

B. FRUITS-Tropical and Subtropical

2. Avocado

Hofman, P.J., Y. Fuchs, and D. L. Milne. 2002. Harvesting, packing, postharvest technology, transport and processing. P. 363-401, in: Whiley, A.W. et al (eds). *The avocado: botany, production and uses.* CABI Publishing, Wallingford, UK.

19. Lychee

Holcroft, D.M., H. Lin, and S. Ketsa. 2005. Harvesting and storage. P. 273-295, in: Menzel, C.M. and G.K. Waite (eds). *Litchi and longan: botany, production and uses.* CABI ,Publishing, Wallingford, UK.

27. Pineapple

Hepton, A. and A.S. Hodgson. 2003. Processing. P. 281-290, in: Bartholomew, D.P. et al (eds). The pineapple: botany, production and uses. CABI Publishing, Wallingford, UK.

Paull, R.E. and C.C. Chen. 2003. Postharvest physiology, handling and storage of pineapple. P. 253-279, in: Bartholomew, D.P. et al (eds). The pineapple: botany, production and uses. CABI Publishing, Wallingford, UK.

28. Pomegranate

Kader, A.A. 2006. Postharvest biology and technology of pomegranates. Chapter 14, in: Seeram, N.P. et al (eds). Pomegranates: ancient roots to modern medicine. CRC Press, Boca Raton, FL.

D. FRESH-CUT FRUITS AND VEGETABLES

Allende, A., F.A. Tomas-Barberan, and M.I. Gil. 2006. Minimal processing for healthy traditional foods. Trends Food Sci. Technol. 17: 513-519.

Gil, M.I., E. Aguayo, and A.A.Kader. 2006. Quality changes and nutrient retention in fresh-cut versus whole fruits during storage. J. Agric. Food Chem 54: 4284-4296.

Gomez Galindo, F., P. Rocculi, L. Wadso, and I. Sjöholm. 2004. The potential of isothermal calorimetry in monitoring and predicting quality changes during processing and storage of minimally processed fruits and vegetables. Trends Food Sci. Technol. 16: 325-331.

Lanciotti, R., A. Gianotti, F. Patrignani, N. Belletti, M.E. Guerzoni, and F. Gardini. 2004. Use of natural aroma compounds to improve shelf-life and safety of minimally processed fruits. Trends Food Sci. Technol. 15: 201-208.

Soliva-Fortuny, R.C. and O. Martin-Belloso. 2003. New advances in extending the shelf-life of fresh-cut fruits: a review. Trends Food Sci. Technol. 14: 341-353.

XII. POSTHARVEST PATHOLOGY

Korsten, L. 2006. Advances in control of Postharvest diseases in tropical fresh produce. Int. J. Postharv. Technol. Innov. 1: 48-61.