A wide variety of fruits is grown in the tropics, under a range of climatic conditions and soil types. Some have been widely used both within the tropics and also exported to temperate countries for many years, whereas others are currently grown almost exclusively for local or regional use. However, consumer demands and improvements in postharvest treatment have meant that the number of species available in temperate markets is increasing. This book provides a broad survey of all aspects of tropical fruit production and usage. It begins by defining the climate and soils of the tropics and outlining the general principles of cultivation and postharvest handling. Each type of fruit is then examined in terms of botany, origin and distribution, ecology, genetics and cultivar development, culturing practices, pests and diseases, harvest and postharvest handling and utilization. Finally, fruits which have potential for future development are considered. The book is essential reading for students and professionals in horticulture, agronomy and food science.
Tropical Fruits

Completely updated with new content and full-colour figures throughout, the second edition of this successful book continues to provide a comprehensive coverage of pineapple breeding, production and yield. Pineapple is an increasingly important crop and demand for fresh pineapple is steadily growing; stakeholders in the value chain are worldwide. The Pineapple: Botany, Production and Uses provides essential coverage from botany through to postharvest handling and provides the technical information required by all those working with the crop. The second edition: - Contains new chapters on organic production and production for other uses (fibre and ornamentals). - Includes major updates to content on taxonomy, biotechnology, cultural systems, nutrition, varieties and genetic improvement. - Explores physiological changes associated with the year-round growing of pineapple in addition to the associated cultural practices and mineral nutrition. - Considers the impacts of climate change and environmental issues on pineapple crops, and relevant mitigation strategies. - Looks at the effects of new cultivars and technologies on cultural practices and plant nutrition. Written by an international team of experts, this book is an essential resource for researchers, growers and all those involved in the pineapple industry.

The Mango

As global pressure on water resources intensifies, it is essential that scientists understand the role that water plays in the development of crops and how such knowledge can be applied to improve water productivity. Linking crop physiology, agronomy and irrigation practices, this book focuses on eleven key fruit crops upon which millions of people in the tropics and subtropics depend for their livelihoods (avocado, cashew, Citrus spp., date palm, lychee, macadamia, mango, olive, papaya, passion fruit and pineapple). Each chapter reviews international irrigation research on an individual fruit crop, identifying opportunities for improving the effectiveness of water allocation and encouraging readers to link scientific knowledge with practical applications. Clearly written and well illustrated, this is an ideal resource for engineers, agronomists and researchers concerned with how the productivity of irrigated agriculture can be improved, in the context of climate change, and the need for growers to demonstrate good irrigation practices.

Fruit Crops

This book is a comprehensive and up-to-date resource covering the botany, production and uses of limes. The lime is an important fruit crop throughout citrus producing regions of the world, with its own specific benefits, culture and marketplace, but producers face issues affecting successful cultivation and production. Authored by an international team of experts and presented in full colour throughout, this book is an essential resource for academic researchers and specialist extension workers, in addition to growers and producers involved in the citrus industry.

Fruit Crops

Temperate Fruits

This book covers the biotechnology of all the major fruit and nut species. Since the very successful first edition of this book in 2004, there has been
rapid progress for many fruit and nut species in cell culture, genomics and genetic transformation, especially for citrus and papaya. This book covers both these cutting-edge technologies and regeneration pathways, protoplast culture, in vitro mutagenesis, ploidy manipulation techniques that have been applied to a wider range of species. Three crop species, Diospyros kaki (persimmon), Punica granatum (pomegranate) and Eriobotrya japonica (loquat) are included for the first time. The chapters are organized by plant family to make it easier to make comparisons and exploitation of work with related species. Each chapter discusses the plant family and the related wild species for 38 crop species, and has colour illustrations. It is essential for scientists and post graduate students who are engaged in the improvement of fruit, nut and plantation crops.

**The Avocado**

The world population has been increasing day by day, and demand for food is rising. Despite that, the natural resources are decreasing, and production of food is getting difficult. At the same time, about one-quarter of what is produced never reaches the consumers due to the postharvest losses. Therefore, it is of utmost importance to efficiently handle, store, and utilize produce to be able to feed the world, reduce the use of natural resources, and help to ensure sustainability. At this point, postharvest handling is becoming more important, which is the main determinant of the postharvest losses. Hence, the present book is intended to provide useful and scientific information about postharvest handling of different produce.

**Plant Parasitic Nematodes in Subtropical and Tropical Agriculture**

A major reference work on exotic and underutilised fruits and nuts of the New World. While many of these are well known in the local markets and in Spanish-language literature, they have rarely been brought to the attention of the wider English-speaking audience, and as such this book will offer an entirely new resource to those interested in exotic crops.

**Tropical Fruits**

Pineapple is the third most important tropical fruit in the world, with production occurring throughout the tropics. The demand for low acid fresh pineapples and its processed products is one of the fastest growing markets, especially in Europe and North America. This book provides an in depth and contemporary coverage of knowledge and practices in the value chain of this popular fruit, from production through to consumption. The chapters explore all the most recent developments in areas such as breeding, novel processing technologies, postharvest physiology and storage, packaging, nutritional quality and safety aspects. An outstanding team of authors from across the globe have contributed to make this the definitive pineapple handbook. Handbook of Pineapple Technology: Production, Postharvest Science, Processing and Nutrition is the ultimate guide for scientists in the food industries specializing in fruit processing, packaging and manufacturing. It is also a useful resource for educators and students of food technology and food sciences as well as research centers and regulatory agencies around the world.

**Onions and Other Vegetable Alliums**

In common with other books in this series, this volume describes the
Tropical Fruit Tree Diversity

The book is a comprehensive and need oriented volume encompassing the latest and balanced information about various aspects of fruit culture (tropical & subtropical). Following is a sampling of topics covered. Introductory on Fruit Industry deals briefly with production statistics, social, nutritive and industrial relevance and importance of fruit production. Second provides a complete overview of all principles and practices associated with Orchard planning, Layout and Management in a very abridged manner. The third on Classification of fruit crops includes botanical, horticultural and environmental grouping in a very precise but meaningful manner. Following s give a detailed account on different aspects including origin, distribution, botany & varieties, classification, climate & soil requirements, propagation, cultivation methods, flowering, harvesting, post harvest methods and crop protection of different fruit crops coming under each group such as tropical, subtropical and arid & semi-arid fruits. IV is on tropical fruits - Banana, Guava, Mangosteen, Papaya Pineapple and Sapota. V is on ten major subtropical fruits Aocado, Citrus, Litchi, Loquat, Mango, Olive, Passion fruit, Persimmon and Pomegranate. VI contains details of eight major arid & semi-arid fruit crops namely, Aonla, Ber, Custard apple, Date, Fig, Jack, Jamun and Phalsa. A part from these major fruit crops, VII gives a brief but comprehensive account on a large number of under and un - exploited fruit crops of tropical and subtropical parts of the world. This gives details of well-known minor fruits and a list of other very less known fruit species, which can be made the subject of detailed study for further utilization and information generation. Information provided in this compilation will be of use to students, teachers, scientists, extension workers, orchardists and others interested in fruit culture.

Tropical Fruit Pests and Pollinators

Farmers have developed a range of agricultural practices to sustainably use and maintain a wide diversity of crop species in many parts of the world. This book documents good practices innovated by farmers and collects key reviews on good practices from global experts, not only from the case study countries but also from Brazil, China and other parts of Asia and Latin America. A good practice for diversity is defined as a system, organization or process that, over time and space, maintains, enhances and creates crop genetic diversity, and ensures its availability to and from farmers and other users. Drawing on experiences from a UNEP-GEF project on "Conservation and Sustainable Use of Wild and Cultivated Tropical Fruit Tree Diversity for Promoting Livelihoods, Food Security and Ecosystem Services", with case studies from India, Indonesia, Malaysia and Thailand, the authors show how methods for identifying good practices are still evolving and challenges in scaling-up remain. They identify key principles effective as a strategy for mainstreaming good practice into development efforts. Few books draw principles and lessons learned from good practices. This book fills this gap by combining good practices from the research project on tropical fruit trees with chapters from external experts to broaden its scope and relevance.

The Papaya

Uitgebreide teelt- en verzorgingsgids voor steen-, pit- en citrusvruchten,
**Tropical Fruits Crop Production**

Science In Horticulture

noten, zacht fruit en andere fruitsoorten voor het klimaat van Nieuw-Zeeland

**Tomatoes**

This most comprehensive text discusses the present state and economic importance of tropical fruit growing. This edition not only includes more recent information on the major export fruits, citrus, banana and pineapple, but also a much extended section on minor fruit crops which are becoming of greater importance in export markets.

**Tropical Fruits and Other Edible Plants of the World**

This work has been selected by scholars as being culturally important and is part of the knowledge base of civilization as we know it. This work is in the public domain in the United States of America, and possibly other nations. Within the United States, you may freely copy and distribute this work, as no entity (individual or corporate) has a copyright on the body of the work. Scholars believe, and we concur, that this work is important enough to be preserved, reproduced, and made generally available to the public. To ensure a quality reading experience, this work has been proofread and republished using a format that seamlessly blends the original graphical elements with text in an easy-to-read typeface. We appreciate your support of the preservation process, and thank you for being an important part of keeping this knowledge alive and relevant.

**The Lime**

Relates the production and utilization of onions and other vegetable allium crops to the many aspects of plant science underpinning their production and storage technologies. This book covers species and crop types, plant structure, genetics and breeding, physiology of growth and development as well as pests and diseases.

**Advances in Irrigation Agronomy**

Insects and other pests cause major economic damage on fruit crops in the tropics. However, some insects are beneficial and have a role in pollinating flowers and thus enabling a fruit set. This book, written by leading authors from around the world, reviews the injurious and beneficial organisms and how they might be controlled to enhance fruit production and quality.

**Fruit Science Culture and Technology**

Exotic Fruits Reference Guide is the ultimate, most complete reference work on exotic fruits from around the world. The book focuses on exotic fruit origin, botanical aspects, cultivation and harvest, physiology and biochemistry, chemical composition and nutritional value, including phenolics and antioxidant compounds. This guide is in four-color and contains images of the fruits, in addition to their regional names and geographical locations. Harvest and post-harvest conservation, as well as the potential for industrialization, are also presented as a way of stimulating interest in consumption and large scale production. Covers exotic fruits found all over the world, described by a team of global contributors Provides quick and easy access to botanical information, biochemistry, fruit processing and nutritional value Features four-color images throughout for each fruit, along with its regional name and geographical location Serves as a useful reference
Tropical Fruits

Postharvest Handling: A Systems Approach introduces a new concept in the handling of fresh fruits and vegetable. Traditional treatments have been either physiologically based with an emphasis on biological tissue or technologically based with an emphasis on storage and handling. This book integrates all processes from production practices through consumer consumption with an emphasis on understanding market forces and providing fresh product that meets consumer expectations. Postharvest physiologists and technologists across the disciplines of agricultural economics, agricultural engineering, food science and horticulture along with handlers of minimally-processed products within the fresh produce fruit and vegetable processing industries will find this to be an invaluable source of information. Uses a systems approach that provides a unique perspective on the handling of fresh fruits and vegetables. Designed with the applied perspective to complement the more basic perspectives provided in other treatments. Provides the integrated, interdisciplinary perspective needed in research to improve the quality of fresh and minimally processed products. Emphasizes that the design of handling systems should be market-driven rather than concentrating on narrow specifics.

Postharvest Biology and Technology of Tropical and Subtropical Fruits

This fully updated second edition covers all aspects of practical plant nematology in subtropical and tropical agriculture. It covers the major food and cash crops including; rice, cereals, solanum and sweet potatoes and other root and tuber crops, food legumes, vegetables, peanut, citrus, tree and fruit crops, coconut and other palms, coffee, cocoa, tea, bananas, sugarcane, tobacco, pineapple, cotton, other tropical fibres, spices, condiments and medicinal plants. It provides practical guidance on methods of extraction, processing and diagnosing of different plant and soil nematodes and on integrated pest management.

Handbook of Tropical Food Crops

While products such as bananas, pineapples, kiwifruit and citrus have long been available to consumers in temperate zones, new fruits such as lychee, longan, carambola, and mangosteen are now also entering the market. Confirmation of the health benefits of tropical and subtropical fruit may also promote consumption further. Tropical and subtropical fruits are particularly vulnerable to postharvest losses, and are also transported long distances for sale. Therefore maximising their quality postharvest is essential and there have been many recent advances in this area. Many tropical fruits are processed further into purees, juices and other value-added products, so quality optimization of processed products is also important. The books cover current state-of-the-art and emerging post-harvest and processing technologies. Volume 1 contains chapters on particular production stages and issues, whereas Volumes 2, 3 and 4 contain chapters focused on particular fruit. Chapters in Volume 3 of this important collection review factors affecting the quality of different tropical and subtropical fruits, concentrating on postharvest biology and technology. Important issues relevant to each specific product are discussed, such as postharvest physiology, preharvest factors affecting postharvest quality, quality maintenance postharvest, pests and diseases and value-added processed products, among other topics. Along with the other volumes in the collection, Volume 3 is an
essential reference for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area. Covers current state-of-the-art and emerging post-harvest and processing technologies. Important issues relevant to each particular fruit are discussed, such as postharvest physiology, preharvest factors affecting postharvest quality, and pests and diseases.

*Crop Post-Harvest: Science and Technology, Volume 1*

Frut Crops: Diagnosis and Management of Nutrient Constraints is the first and only resource to holistically relate fruits as a nutritional source for human health to the state-of-the-art methodologies currently used to diagnose and manage nutritional constraints placed on those fruits. This book explores a variety of advanced management techniques, including open field hydroponic, fertigation/bio-fertigation, the use of nano-fertilizers, sensor-based nutrient management, climate-smart integrated soil fertility management, inoculation with microbial consortium, and endophytes backed up by ecophysiology of fruit crops. These intricate issues are effectively presented, including real-world applications and future insights. Presents the latest research, including issues with commercial application. Details comprehensive insights into the diagnosis and management of nutrient constraints. Includes contributions by world renowned researchers, providing global perspectives and experience.

*Tropical Fruits*

This volume, Temperate Fruits: Production, Processing, and Marketing, presents the latest pomological research on the production, postharvest handling, processing and storage, and information on marketing for a selection of temperate fruits. These include apple, pear, quince, peach, plum, sweet cherry, kiwifruit, strawberry, mulberry, and chestnut. With chapters from fruit experts from different countries of the world, the book provides the latest information on the effect of climate change on fruit production, organic fruit growing and advanced fruit breeding, the nutraceutical value and bioactive compounds in fruits and their role in human health, and new and advanced methods of fruit production. Topics include microirrigation, sustainable nutrient management, crop protection and plant health management, and farm mechanization.

*Handbook of Fruit Science and Technology*

This book examines economically important horticultural crops selected from the major production systems in temperate, subtropical and tropical climatic areas. The general aspects of the tropical climate, fruit production techniques, tree management and postharvest handling and the principal tropical fruit crops that are common in temperate city markets are discussed. The taxonomy, cultivars, propagation and orchard management, biotic and abiotic problems and cultivar development of these fruit crops are also highlighted.

*The Pineapple, 2nd Edition*

This book is comprised of 15 chapters covering principles and basic understanding in avocado science, technology, best management practices and postharvest aspects. It is aimed at avocado researchers, libraries, teachers and academics, students, advisers, cutting edge growers and industry support personnel. Topics discussed include the history, distribution, uses, taxonomy,
botany, genetics, breeding, ecology, reproductive biology, ecophysiology, cultivars and rootstocks, propagation, biotechnology, irrigation and mineral nutrition, crop management, foliar, fruit and soil-borne diseases, insect and mite pests and harvesting, packing, postharvest technology, transport and processing.

Indigenous Fruit Trees in the Tropics

First Published in 2018. Routledge is an imprint of Taylor & Francis, an Informa company.

Temperate and Subtropical Fruit Production

Bananas and plantains are major fruit crops in the tropics and subtropics, making a vital contribution to the economies of many countries. In the last 15 years, substantial changes have occurred in banana production, among them the increased importance of fungal and viral diseases and their serious impact on Cavendish export cultivars, smallholder plantains and cooking bananas. Changes in production systems such as protected greenhouse cultivation, organic, fair-trade and integrated cultivation and their respective certification schemes have also become prominent. This book provides an accessi.

Exotic Fruits and Nuts of the New World

This Trilogy explains “What is Horticulture?”. Volume one of Horticulture: Plants for People and Places describes in considerable depth the science, management and technology which underpins the continuous production of fresh and processed horticultural produce. Firstly, there is a consideration of technological innovation derived from basic scientific discoveries which has given rise to entirely new industries, markets, novel crops and changed social habits. Then follows accounts of the modern production of: Field Vegetables, Temperate Fruit, Tropical Fruit, Citrus, Plantation Crops, Berry Crops, Viticulture, Protected Crops, Flower Crops, New Crops, Post-harvest Handling, Supply Chain Management and the Environmental Impact of Production. Each chapter is written by acknowledged world experts. Never before has such an array of plentiful, high quality fresh fruit, vegetables and ornamentals been available year-round in the World’s retail markets. Horticulture gives consumers this gift of nutritious, high quality, safe and diverse fresh foods. This is achieved by manipulating plant growth, reproduction and postharvest husbandry. The multi-billion dollar international industry achieving this is Production Horticulture the subject of this informative book.

Handbook of Pineapple Technology

Volume 2 of this revised edition of "Tropical Fruits" examines the more specialist tropical fruits such as guava, durian, mangosteen, passion fruits and palm fruits. With growing interest in the cultivation, production, study, sales and marketability of these specialist fruits, this is a timely and informative book. Topics like botany, soil and climate requirements, cultivar development, world production and harvesting and postharvest handling are covered in-depth for each crop. This practical and accessible book is an ideal text for horticulture academics, researchers, extension workers, st

Postharvest Biology and Technology of Tropical and Subtropical Fruits
A note. Comprehensive information on diseases of the most important tropical fruit crops. Chapters are devoted to a single or, in some cases, a related group of host plants. The history, distribution, importance, symptoms, aetiology, epidemiology and management of diseases of each crop are described in detail. This book offers a comprehensive review of diseases of important tropical and some subtropical fruit crops. The history, distribution, importance, etiology, epidemiology and control of diseases of each host crop are covered, along with brief summaries on the taxonomy, origins and characteristics of each host. Additional information is given on the biology and pathology of the causal agents and on new advances that change or otherwise enhance our understanding of the nature and cause of these diseases. Plant pathologists, plantation and nursery managers, lecturers and those who are involved in tropical agriculture and horticulture will find this an essential reference.

Tropical and Subtropical Fruits

Tropical fruits such as banana, mango, papaya, and pineapple are familiar and treasured staples of our diets, and consequently of great commercial importance, but there are many other interesting species that are little known to inhabitants of temperate regions. What delicacies are best known only by locals? The tropical regions are home to a vast variety of edible fruits, tubers, and spices. Of the more than two thousand species that are commonly used as food in the tropics, only about forty to fifty species are well known internationally. Illustrated with high-quality photographs taken on location in the plants’ natural environment, this field guide describes more than three hundred species of tropical and subtropical species of fruits, tubers, and spices. In Tropical Fruits and Other Edible Plants of the World, Rolf Blancke includes all the common species and features many lesser known species, including mangosteen and maca, as well as many rare species such as engkala, sundrop, and the mango plum. Some of these rare species will always remain of little importance because they need an acquired taste to enjoy them, they have too little pulp and too many seeds, or they are difficult to package and ship. Blancke highlights some fruits—the araza (Eugenia stipitata) and the nutritious peach palm (Bactris gasipaes) from the Amazon lowlands, the Brunei olive (Canarium odontophyllum) from Indonesia, and the remarkably tasty soursop (Annona muricata) from Central America—that deserve much more attention and have the potential to become commercially important in the near future. Tropical Fruits and Other Edible Plants of the World also features tropical plants used to produce spices, and many tropical tubers, including cassava, yam, and oca. These tubers play a vital role in human nutrition and are often foundational to the foodways of their local cultures, but they sometimes require complex preparation and are often overlooked or poorly understood distant from their home context.

Manual of Tropical and Subtropical Fruits

Tropical and subtropical fruits are popular products, but are often highly perishable and need to be transported long distances for sale. The four volumes of Postharvest biology and technology of tropical fruits review essential aspects of postharvest biology, postharvest technologies, handling and processing technologies for both well-known and lesser-known fruits. Volume 1 contains chapters on general topics and issues, while Volumes 2, 3 and 4 contain chapters focused on individual fruits, organised alphabetically. Volume 1 provides an overview of key factors associated with the postharvest quality of tropical and subtropical fruits. Two introductory chapters cover the economic importance of these crops and their nutritional benefits.
Chapters reviewing the postharvest biology of tropical and subtropical fruits and the impact of preharvest conditions, harvest circumstances and postharvest technologies on quality follow. Further authors review microbiological safety, the control of decay and quarantine pests and the role of biotechnology in the improvement of produce of this type. Two chapters on the processing of tropical and subtropical fruit complete the volume. With its distinguished editor and international team of contributors, Volume 1 of Postharvest biology and technology of tropical and subtropical fruits, along with the other volumes in the collection, will be an essential reference both for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area. Along with the other volumes in the collection, Volume 1 is an essential reference for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area. Focuses on fundamental issues of fruit physiology, quality, safety and handling relevant to all those in the tropical and subtropical fruits supply chain.

Chapters include nutritional and health benefits, preharvest factors, food safety, and biotechnology and molecular biology.

**Bananas and Plantains**

The various aspects of fruit cultivation mainly covered are nutritive and cultural significance; origin, history, and distribution; taxonomical and botanical description; climatic and soil adaptability; propagation technology and rootstocks; plant and fruit physiology; recommended and popular cultivars; soil cultural practices technology - water need, nutritional need, weed control, inter culture; plant cultural practices technology - training and pruning, fruit thinning, fruit quality improvement, use of plant growth regulators; special problems; harvesting and production of fruits; post-harvest fruit technology; insect-pests and diseases management; marketing and export potential. Section-1 covers 2 leading sub-tropical fruits of the country. Similarly, section- 2 covers 4 and section-3 covers 6 sub-tropical fruits in order of their importance. Scientists working in different Universities/Institutions and Research Stations have contributed chapter on fruit crops in their respective areas of specialization. The book will be highly beneficial to the graduate and post-graduate students in Fruit Science, fruit growers, scientists and extension workers.

**Diseases of Tropical Fruit Crops**

These exciting new companion handbooks are the only ones of their kind devoted solely to the effects of environmental variables on the physiology of the world's major fruit and nut crops. Their cosmopolitan scope includes chapters on tropical and temperate zone species written by scientists from several continents. The influence of environmental factors, such as irradiance, temperature, water and salinity on plant physiology and on vegetative and reproductive growth, is comprehensively discussed for each crop. In addition to being a thorough and up-to-date set of textbooks, the organization of the two volumes makes them an excellent reference tool. Each chapter focuses on a single crop, or a group of genetically or horticulturally related crop, and is appropriately divided into subsections that address individual environmental factors. Some chapters emphasize whole-plant physiology and plant growth and development, while other chapters feature theoretical aspects of plant physiology. Several chapters provide botanical background discussions to enhance understanding of the crop's response to its environment.

**Postharvest Handling**

Tropical and sub-tropical fruits have gained significant importance in global commerce. This book examines recent developments in the area of fruit technology including: postharvest physiology and storage; novel processing technologies applied to fruits; and in-depth coverage on processing, packaging, and nutritional quality of tropical and sub-tropical fruits. This contemporary handbook uniquely presents current knowledge and practices in the value chain of tropical and subtropical fruits world-wide, covering production and post-harvest practices, innovative processing technologies, packaging, and quality management. Chapters are devoted to each major and minor tropical fruit (mango, pineapple, banana, papaya, date, guava, passion fruit, lychee, coconut, logan, carombola) and each citrus and non-citrus sub-tropical fruit (orange, grapefruit, lemon/lime, mandarin/tangerine, melons, avocado, kiwifruit, pomegranate, olive, fig, cherimoya, jackfruit, mangosteen). Topical coverage for each fruit is extensive, including: current storage and shipping practices; shelf life extension and quality; microbial issues and food safety aspects of fresh-cut products; processing operations such as grading, cleaning, size-reduction, blanching, filling, canning, freezing, and drying; and effects of processing on nutrients and bioavailability. With chapters compiled from experts worldwide, this book is an essential reference for all professionals in the fruit industry.

**Tropical and Subtropical Fruits**

"Global papaya production has grown significantly over the last few years, mainly as a result of increased production in India. This is the first comprehensive book authored by an international team of experts at the forefront of research and covers botany, biotechnology, production, postharvest physiology and processing"

**Exotic Fruits Reference Guide**

World-wide losses of crops, post-harvest, through microbial action, pests, diseases and other types of spoilage amount to millions oftens every year. This essential handbook is the first in a three-volume series which covers all factors affecting post-harvest quality of all major fruits, vegetables, cereals and other crops. Compiled by members of the world-renowned Natural Resource Institute at the University of Greenwich, Chatham, UK, the comprehensive contents of this landmark publication encourage interactions between each sector of the agricultural community in order to improve food security, food safety and food quality in today's global atmosphere. Through the carefully compiled and edited chapters, internationally respected authors discuss ways to improve harvest yield and quality, drawing on their many years' practical experience and the latest research findings, applications and methodologies. Subjects covered include: an introduction to the systems used in post-harvest agricultural processes, physical and biological factors
affecting post-harvest commodities, storage issues, pest management, food processing and preservation, foodsystems, the latest research and assimilation of this work, and current trade and international agreements. An invaluable glossary showing important pests, pathogens and plants is also included. Crop Post-Harvest: Science and Technology Volume 1: Principles and Practice is a must-have reference book which offers the reader an overview of the globalisation of post-harvest science, technology, economics, and the development of the storage and handling of perishable and durable products. Volumes 2 and 3 will go on to explore durables and perishables individually in more detail, with many case studies taken from around the globe. This 3-volume work is the standard handbook and reference for all professionals involved in the harvesting, shipping, storage and processing of crops, including agricultural and plant scientists, food scientists and technologists, microbiologists, plant pathologists, entomologists and all post-harvest, shipping and storage consultants. Libraries in all universities and research establishments where these subjects are studied and taught should have multiple copies on their shelves.

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