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The effects of time and temperature on the quality of fruits and vegetables throughout their postharvest life are visually depicted in the Color Atlas of Postharvest Quality of Fruits and Vegetables. Through hundreds of vibrant color photographs, this unique resource illustrates how the appearance (e.g., color, shape, defects, injuries) of fruits and vegetables changes throughout their postharvest life and how storage temperature greatly contributes to critical quality changes.

The book's extensive coverage describes 37 different fruits and vegetables from different groups that were stored at five specific temperatures and photographed daily after specified elapsed periods of time. Individual fruits and vegetables from the following groups are covered: subtropical and tropical fruits; pome and stone fruits; soft fruits and berries; melons and cucurbits; solanaceous and other fruit vegetables; legumes and brassicas; stem, leaf and other vegetables; and bulbs. Information is provided about each individual fruit/vegetable such as characteristics, quality criteria, and recommendations for storage, transport and retail associated with photos of the appearance at particular times and temperatures. This visual documentation shows how important is to handle fruits and vegetables at the right temperature and what happens if the recommendations are not followed. Also shown is the importance of the initial harvest quality of the fruit/vegetable and the expected shelf life as a function of quality at harvest, storage temperature and storage time.