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International trade in high value perishables has grown enormously in the past few decades. In the developed world consumers now expect to be able to eat perishable produce from all parts of the world, and in most cases throughout the year. Perishable plant products are, however, susceptible to physical damage and often have a potential storage life of only a few days. Given their key importance in the world economy, Crop Post-Harvest Science and Technology: Perishables devotes itself to perishable produce, providing current and comprehensive knowledge on all the key factors affecting post-harvest quality of fruits and vegetables. This volume focuses explicitly on the effects and causes of deterioration, as well as the many techniques and practices implemented to maintain quality through correct handling and storage. As highlighted throughout, regular losses caused by post-harvest spoilage of perishable products can be as much as 50%. A complete understanding, as provided by this excellent volume, is therefore vital in helping to reduce these losses by a significant percentage. Compiled by members of the world-renowned Natural Resources Institute at the United Kingdom's University of Greenwich, with contributions from experts around the world, this volume is an essential reference for all those working in the area. Researchers and upper-level students in food science, food technology, post-harvest science and technology, crop protection, applied biology and plant and agricultural sciences will benefit from this landmark publication. Libraries in all research establishments and universities where these subjects are studied and taught should ensure that they have several copies for their shelves.

World-wide losses of crops, post-harvest, through microbial action, pests, diseases and other types of spoilage amount to millions of tons 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 Resources 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, food systems, 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

The Handbook of Postharvest Technology presents methods in the manufacture and supply of grains, fruits, vegetables, and spices. It details the physiology, structure, composition, and characteristics of grains and crops. The text covers postharvest technology through processing, handling, drying and milling to storage, packaging, and distribution. Additionally, it examines cooling and preservation techniques used to maintain the quality and the decrease spoilage and withering of agricultural products.

Durable commodities are the raw products from which food can be made and are the staples on which most humans rely; with but a few exceptions they are the seeds of plants. Volume 1 of this ground-breaking book series (details below) explains how crops should be dried, handled, protected from pests and stored by smaller holders or large-scale enterprises. This second volume presents a series of case studies on how durable crops are actually stored and marketed. The compilation of this three-volume work has been supported and is endorsed by the Natural Resources Institute of the University of Greenwich, U.K. The editors of this comprehensive and thorough book are well known and respected in the world of post-harvest science and technology. They have drawn together 36 expert contributors from Europe, North America, Asia, Australasia, South America and Africa to provide a huge wealth of information on major world crops including rice, maize, wheat, barley, sorghum, beans, cowpea, oilseeds, peanuts, copra, coffee, cocoa, dried fruit and nuts, and dried fish. Crop Post Harvest, Volume 2 is an essential purchase for cereal technologists, food scientists and technologists, agricultural scientists, entomologists, post-harvest crop protection specialists and consultants, commercial growers, shippers and warehousing operatives, and personnel of packaging companies. Researchers and upper-level students in food science, food technology, post-harvest science and technology, crop protection, applied biology, and plant and agricultural sciences will find a huge amount of great use within this landmark publication and the three-volume series as a whole. All libraries in research establishments and universities where these subjects are studied and taught should have several copies of each on their shelves.

Authored by world experts, the Handbook of Food Processing, Two-Volume Set discusses the basic principles and applications of major commercial food processing technologies. The handbook discusses food preservation processes, including blanching, pasteurization, chilling, freezing, aseptic packaging, and non-thermal food processing. It describes com

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