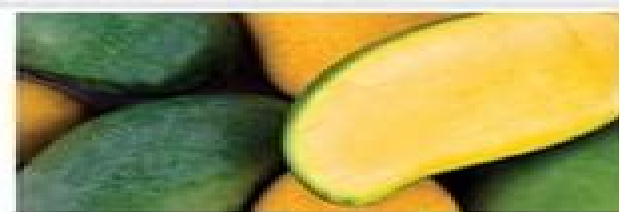


Tropical and Subtropical Fruits

Postharvest Physiology, Processing and Packaging



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Tropical And Subtropical Fruits Postharvest Physiology Processing And Packaging

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Tropical And Subtropical Fruits Postharvest Physiology Processing And Packaging:

Tropical and Subtropical Fruits Muhammad Siddiq, Jasim Ahmed, Maria Gloria Lobo, Ferhan Ozadali, 2012-08-07 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 *Handbook of Mango Fruit* Muhammad Siddiq, Jeffrey K. Brecht, Jiwan S. Sidhu, 2017-08-07 Written by noted experts in the field Handbook of Mango Fruit Production Postharvest Science Processing Technology and Nutrition offers a comprehensive resource regarding the production trade and consumption of this popular tropical fruit The authors review the geographic areas where the fruit is grown and harvested including information on the ever expanding global marketplace that highlights United States production imports and exports and consumption as well as data on the outlook for the European market Handbook of Mango Fruit outlines the postharvest handling and packaging techniques and reviews the fruit s processed products and byproducts that are gleaned from the processing of waste The authors include information on the nutritional profile of the mango and review the food safety considerations for processing and transport of mangoes This comprehensive resource Reviews global mango production trends and countries that are the major exporters and importers of mangoes Explores the burgeoning marketplace for mangoes with special emphasis on the US and European marketplace Assesses latest trends in packaging of and shipping of mangoes Provides in depth coverage on value added processing and by products utilization Offers vital information on the innovative processing technologies and nutritional profile of popular tropical fruit Written for anyone involved in the production marketing postharvest handling processing and by products of mangoes Handbook of Mango Fruit is a vital resource offering the most current information and guidelines on the burgeoning marketplace as well as the safe handling production and distribution of mangoes Handbook of Banana Production, Postharvest Science, Processing Technology, and Nutrition Muhammad Siddiq, Jasim Ahmed, Maria Gloria Lobo, 2020-07-17 A comprehensive guide that covers the banana

s full value chain from production to consumption The banana is the world s fourth major fruit crop Offering a unique and in depth overview of the fruit s entire value chain this important new handbook charts its progression from production through to harvest postharvest processing and consumption The most up to date data and best practices are drawn together to present guidelines on innovative storage processing and packaging technologies while fresh approaches to quality management and the value added utilization of banana byproducts are also explained Additionally the book examines the banana s physiology nutritional significance and potential diseases and pests The book also Edited by noted experts in the field of food science this essential text Provides a new examination of the world s fourth major fruit crop Covers the fruit s entire value chain Offers dedicated chapters on bioactive and phytochemical compounds found in bananas and the potential of processing byproducts Gives insight into bananas antioxidant content and other nutritional properties Identifies and explains present and possible effects of bioactive and phytochemical compounds Handbook of Banana Production Postharvest Science Processing Technology and Nutrition offers the most far reaching overview of the banana currently available It will be of great benefit to food industry professionals specializing in fruit processing packaging and manufacturing banana based products The book is also an excellent resource for those studying or researching food technology food science food engineering food packaging applied nutrition biotechnology and more

Postharvest Physiological Disorders in Fruits and Vegetables Sergio Tonetto de Freitas, Sunil Pareek, 2019-01-15 This book chock full of color illustrations addresses the main postharvest physiological disorders studied in fruits and vegetables For a wide variety of fruits and vegetables Postharvest Physiological Disorders in Fruits and Vegetables describes visual symptoms triggering and inhibiting mechanisms and approaches to predict and control these disorders after harvest Color photographs illustrate the disorders important factors physiology and management The book includes a detailed description of the visual symptoms triggering and inhibiting mechanisms and possible approaches to predict and control physiological disorders The mechanisms triggering and inhibiting the disorders are discussed in detail in each chapter based on recent studies which can help readers better understand the factors regulating each disorder The description of possible approaches to predict and control each disorder can help growers shippers wholesalers and retailers to determine the best management practices to reduce disorder incidence and crop losses Features Presents visual symptoms of postharvest physiological disorders that will help readers to precisely identify the disorders in fruits and vegetables Details mechanisms triggering and inhibiting the postharvest disorders Explains possible approaches to predict and control these disorders Suggests the best postharvest management approaches for each crop Although there are many scientific publications on postharvest physiological disorders there are no recent reviews or books putting together the most recent information about the mechanisms regulating as well as about the possible approaches to predict and control these disorders

The Food Industry Innovation School Helmut Traitler, 2015-04-13 Innovation and new product development are increasingly perceived as drivers of profits in the food

industry Companies are dedicating a large amount of resources to these areas and it is crucial that individuals understand how to be part of this new strategy Food Industry Innovation School focuses on key skills needed to drive new ideas from initial concepts through to successful products on the shelf The author argues that any individual can learn how to lead innovation within complex organizations utilizing companies commercial and financial resources The book focuses on the impact of single individuals on company successes Case studies from the marketplace provide valuable examples of accomplishments and failures Product development involves a plethora of activities such as R D innovation engineering packaging and design manufacturing logistics and supply chain management as well as marketing sales and finance and the book addresses all these crucial functions undertaken by food companies and manufacturers of other packaged consumer goods The learning principles and examples based on the author s personal experience are valid in many fast moving consumer goods organizations and so the principles best practices and solutions offered in the 12 chapters are relevant to a wide audience in the food industry and beyond including those working in household products retail the automotive industry computers and IT furniture and even media and publishing Read more <http://www.innovationschool.co> Biofilms in the Dairy Industry Koon Hoong Teh, Steve Flint, John Brooks, Geoff Knight, 2015-08-31 In recent years the formation and impacts of biofilms on dairy manufacturing have been studied extensively from the effects of microbial enzymes produced during transportation of raw milk to the mechanisms of biofilm formation by thermophilic spore forming bacteria The dairy industry now has a better understanding of biofilms and of approaches that may be adopted to reduce the impacts that biofilms have on manufacturing efficiencies and the quality of dairy products Biofilms in the Dairy Industry provides a comprehensive overview of biofilm related issues facing the dairy sector The book is a cornerstone for a better understanding of the current science and of ways to reduce the occurrence of biofilms associated with dairy manufacturing The introductory section covers the definition and basic concepts of biofilm formation and development and provides an overview of problems caused by the occurrence of biofilms along the dairy manufacturing chain The second section of the book focuses on specific biofilm related issues including the quality of raw milk influenced by biofilms biofilm formation by thermophilic spore forming bacteria in dairy manufacturing plants the presence of pathogens in biofilms and biofilms associated with dairy waste effluent The final section of the book looks at the application of modelling approaches to control biofilms Potential solutions for reducing contamination throughout the dairy manufacturing chain are also presented Essential to professionals in the global dairy sector Biofilms in the Dairy Industry will be of great interest to anyone in the food and beverage academic and government sectors This text is specifically targeted at dairy professionals who aim to improve the quality and consistency of dairy products and improve the efficiency of dairy product manufacture through optimizing the use of dairy manufacturing plant and reducing operating costs *Food Carotenoids* Delia B. Rodriguez-Amaya, 2015-09-01 Carotenoids were first studied as natural pigments then as precursors of vitamin A and then as

bioactive compounds against chronic diseases These compounds have been and continue to be the subject of intense research worldwide now with an expanded scope Food Carotenoids Chemistry Biology and Technology gathers all the important information about these major compounds which impact both food quality and human health It integrates in one volume various aspects of food carotenoids such as Structures and physicochemical properties Biosynthetic pathways and metabolism Analysis and composition of foods Stability and reactions during processing Commercial production as food colorants and precursors of aroma compounds Bioavailability and health benefits Having worked with carotenoids in various aspects for 44 years Delia Rodriguez Amaya is uniquely placed to pass on her wealth of knowledge in this field This book will serve as solid background information for professionals in Food Science Food Technology Nutrition Agriculture Biology Chemistry and Medical Sciences whether in the academe industry governmental and non governmental agencies

Trait-Modified Oils in Foods Frank T. Orthoefer, Gary R. List, 2015-08-03 In recent years the food industry has made substantial advances in replacing partially hydrogenated oils high in trans fatty acids in foods Trait modified oils were then developed to produce trans fat free low saturated functional oils Trait modified Oils in Foods offers top line information on the sources composition performance health taste and availability of modified next generation oils Coverage extends to public policy development discussions of real world transition to healthy oils by food service and food processing industries and the future of trait modified oils The book provides solutions to food companies with the potential of improving the health benefits of foods through eliminating trans fats and reducing saturated fats from formulations A landmark resource on modified next generation trait modified oils this book is essential reading for oil processors manufacturers and producers as well as any professional involved in food quality assurance and public health Anti-Ageing Nutrients Deliminda Neves, 2015-07-07 Ageing is a complex time related biological phenomenon that is genetically determined and environmentally modulated According to even the most pessimistic projections average lifespan is expected to increase around the world during the next 20 years significantly raising the number of aged individuals But increasing life expectancy presents new problems and industrialized countries are facing a pronounced increase in lifestyle diseases which constitute barriers to healthy ageing Anti Ageing Nutrients Evidence based Prevention of Age Associated Diseases is written by a multi disciplinary group of researchers all interested in the nutritional modulation of ageing mechanisms Structured in three parts Part 1 looks at the cellular modifications that underlie senescence of cells and ageing of the organisms the effects of energy restriction on cellular and molecular mechanisms and in the whole organism and the epigenetic modifications associated with ageing Part 2 includes chapters which discuss the nutritional modulation of age associated pathologies and the functional decline of organs with a focus on those primarily affected by chronological ageing Part 3 summarises the knowledge presented in the previous chapters and considers the best diet pattern for the aged individuals The book reflects the most recent advances in anti ageing nutrition and will be a valuable resource for professionals educators and students in the

health nutritional and food sciences *Flavour* Elisabeth Guichard,Christian Salles,Martine Morzel,Anne-Marie Le Bon,2016-12-27 This book will cover all aspects of flavour perception including aroma taste and the role of the trigeminal nerve from the general composition of food to the perception at the peri receptor and central level This book will answer to a growing need for multidisciplinary approaches to better understand the mechanisms involved in flavour perception The book presents the bases of anatomy of sensory perception It will provide the requisite basic knowledge on the molecules responsible for flavour perception on their release from the food matrix during the eating process in order to reach the chemosensory receptors and on their retention and release from and transformation by bodily fluids of the oral and nasal cavities It will also bring current knowledge on the multimodal interactions This book will also cover the recent evolution in flavour science characterisation of molecules interaction with food matrix and more recently physico chemical and physiological and events during oral processing increasingly considered Biofilms in the Food Environment Anthony L. Pometto III,Ali Demirci,2015-08-24 In nature microorganisms are generally found attached to surfaces as biofilms such as dust insects plants animals and rocks rather than suspended in solution Once a biofilm is developed other microorganisms are free to attach and benefit from this microbial community The food industry which has a rich supply of nutrients solid surfaces and raw materials constantly entering and moving through the facility is an ideal environment for biofilm development which can potentially protect food pathogens from sanitizers and result in the spread of foodborne illness Biofilms in the Food Environment is designed to provide researchers in academia federal research labs and industry with an understanding of the impact control and hurdles of biofilms in the food environment Key to biofilm control is an understanding of its development The goal of this 2nd edition is to expand and complement the topics presented in the original book Readers will find The first comprehensive review of biofilm development by *Campylobacter jejuni* An up date on the resistance of *Listeria monocytogenes* to sanitizing agents which continues to be a major concern to the food industry An account of biofilms associated with various food groups such as dairy meat vegetables and fruit is of global concern A description of two novel methods to control biofilms in the food environment bio nanoparticle technology and bacteriophage Biofilms are not always a problem sometimes they even desirable In the human gut they are essential to our survival and provide access to some key nutrients from the food we consume The authors provide up date information on the use of biofilms for the production of value added products via microbial fermentations Biofilms cannot be ignored when addressing a foodborne outbreak All the authors for each chapter are experts in their field of research The Editors hope is that this second edition will provide the bases and understanding for much needed future research in the critical area of Biofilm in Food Environment *Applied Food Protein Chemistry* Zeynep Ustunol,2014-12-19 Food proteins are of great interest not only because of their nutritional importance and their functionality in foods but also for their detrimental effects Although proteins from milk meats including fish and poultry eggs cereals legumes and oilseeds have been the traditional sources of

protein in the human diet potentially any proteins from a biological source could serve as a food protein The primary role of protein in the diet is to provide the building materials for the synthesis of muscle and other tissues and they play a critical role in many biological processes They are also responsible for food texture color and flavor Today food proteins are extracted modified and incorporated into processed foods to impart specific functional properties They can also have adverse effects in the diet proteins such as walnuts pecans almonds and cashews soybean wheat milk egg crustacean and fish proteins can be powerful allergens for some people Applied Food Protein Chemistry is an applied reference which reviews the properties of food proteins and provides in depth information on important plant and animal proteins consumed around the world The book is grouped into three sections 1 overview of food proteins 2 plant proteins and 3 animal proteins Each chapter discusses world production distribution utilization physicochemical properties and the functional properties of each protein as well as its food applications The authors for each of the chapters are carefully selected experts in the field This book will be a valuable reference tool for those who work on food proteins It will also be an important text on applied food protein chemistry for upper level students and graduate students of food science programs

Handbook of Fermented Meat and Poultry Fidel Toldrá,Iciar Astiasaran,Joseph Sebranek,Regine Talon,2014-12-31 Fermented meat products have been consumed for centuries in many different parts of the world and constitute one of the most important groups of food Bacterial cultures are used in their manufacture to preserve the meat and confer particular textures and sensory attributes Examples of fermented meats include salami chorizo pepperoni and saucisson This fully revised and expanded reference book on meat fermentation presents all the principle fermented meat products and the processing technologies currently used in their manufacture The 54 chapters of this substantial book are grouped into the following sections Meat fermentation worldwide overview production and principles Raw materials Microbiology and starter cultures for meat fermentation Sensory attributes Product categories general considerations Semidry fermented sausages Dry fermented sausages Other fermented meats and poultry Ripened meat products Biological and chemical safety of fermented meat products Processing sanitation and quality assurance There are five new chapters in the second edition that address the following topics Smoking and new smoke flavourings Probiotics Methodologies for the study of the microbial ecology in fermented sausages Low sodium in meat products and Asian sausages Handbook of Fermented Meat and Poultry Second Edition provides readers with a full overview of meat fermentation the role of microorganisms naturally present and or added as starter cultures safety aspects and an account of the main chemical biochemical physical and microbiological changes that occur in processing and how they affect final quality Finally readers will find the main types of worldwide fermented meat products typically produced in different areas with the description of their main characteristics

Power Engineering and Intelligent Systems Vivek Shrivastava,Jagdish Chand Bansal,B. K. Panigrahi,2023-12-15 The book presents a collection of the high quality research articles in the field of power engineering grid integration energy management soft computing artificial

intelligence signal and image processing data science techniques and their real world applications The papers are presented at International Conference on Power Engineering and Intelligent Systems PEIS 2023 held during June 24 25 2023 at National Institute of Technology Delhi India Human Health Benefits of Plant Bioactive Compounds Megh R. Goyal,Hafiz Ansar Rasul Suleria,2019-07-23 Focusing on the importance of functional foods and their secondary metabolites for human health this volume presents new insights with scientific evidence on the use of functional foods in the treatment of certain diseases The plants covered and their bioactive compounds are easily accessible and are believed to be effective with fewer side effects in comparison with modern drugs in the treatment of different diseases The plants contain chemical compounds that can modify and modulate biological systems eliciting therapeutic effects Some plants and derived products mentioned include black carrot olive oil citrus peel grapes candy leaf cereals and grains and green and black tea The volume is divided into four sections that cover these topics Functional foods for human health the available sources biochemistry structural composition and different biological activities especially antioxidant activity Pharmacological aspects of fruits and vegetables the extraction of bioactive molecules phytochemistry and biological activities of a selection of plants Pharmacological aspects of natural products bioactive compounds structural attributes bioactivity of anthocyanin piceatannol and a review of the ethnobotany and medicinal properties of green and black tea Pharmacological aspects of cereals and grains the health benefits of flaxseed wheatgrass juice and use and therapeutic potential as supplements for disease management

Handbook of Pineapple Technology Maria Gloria Lobo,Robert E. Paull,2017-02-06 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 Antioxidants in Fruits: Properties and Health Benefits Gulzar Ahmad Nayik,Amir Gull,2020-12-15 This book provides a comprehensive review of the antioxidant value of widely consumed fruits Each chapter covers the botanical description nutritional health properties of these popular fruits Fruits are one of the most important indicators of dietary quality and offer protective effects against several chronic diseases such as cardiovascular diseases obesity and various types of cancer In order to effectively promote fruit consumption it is necessary to know and understand the components of fruits

In addition to underscoring the importance of fruit consumption's effects on human diet the book addresses the characterization of the chemical compounds that are responsible for the antioxidant proprieties of various fruits Given its scope the book will be of interest to graduate and post graduate students research scholars academics pomologists and agricultural scientists alike Those working in various fruit processing industries and other horticultural departments will also find the comprehensive information relevant to their work

Banana Peels Valorization Mejdi Jeguirim, Besma Khiari, 2024-05-21 *Banana Peels Valorization Sustainable and Eco friendly Applications* provides a global overview of world production physicochemical and microbiological characteristics of Banana Peels and the various pathways for their valorization considering the advantages disadvantages and factors impacting on each way of valorization Each chapter deals with sustainable applications based on the sector category Such structure helps the audience from a specific field to easily identify the specific application Successful case study of a banana processing by products valorization is also presented Written by a team of interdisciplinary experts this is the ultimate valuable resource for agricultural or food engineers who work in the banana groves and in the banana processing industry and also for Researchers working in correlated areas of food environmental and energy fields Provides a global overview of world production physicochemical and microbiological characteristics of banana peels Explores banana tree and fruit wastes including their quantification and classification Discusses each sustainable application of banana peels in a specific chapter based on the sector category

Advances in Anthocyanin Research 2018 M. Monica Giust, Gregory T. Sigurdson, 2019-01-21 This book is a printed edition of the Special Issue *Advances in Anthocyanin Research 2018* that was published in *Molecules*

Biotransformation of Agricultural Waste and By-Products Palmiro Poltronieri, Oscar Fernando D'Urso, 2016-03-01 *Biotransformation of Agricultural Waste and By Products in the 4F Economy The Food Feed Fiber Fuel 4F Economy* presents an evaluation of plant species better exploitable for a particular transformation As crops are already covering large parts of cultivable soils it is not conceivable to try to extend the cultures beyond the limit of available soils but a further increase in productivity is not easy to obtain The book discusses advances in technology and plants design which support the exploitation and valorization of vegetable and fruit by products through fermentation feed batch liquid fermentation solid state fermentation in bio based bio chemicals biofuels production Pathways in the biosynthesis of fibers sugars and metabolites are provided with a focus on the lifecycle of bacteria yeasts and even plant species The text analyzes cellular structures and the organization of cell walls in order to show which polysaccharides offer more favorable fermentative processes and which are detrimental Provides an overview of all plant based biosources Includes examples of biochemical biofuel production from plant waste Discusses the production of enzymes used in the plant fermentation processes Explores the new fermentation technologies and production of chemicals and fuels from various plants

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Tropical And Subtropical Fruits Postharvest Physiology Processing And Packaging Introduction

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