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#3311 “Postharvest Technology of Horticulture Crops”

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**Editor:** Adel A. Kader. 2002 – 535 pages

**Description:** The third edition of our definitive manual on postharvest technology has been completely updated and expanded. Five new chapters cover consumer issues in quality and safety, preharvest factors affecting fruit and vegetable quality, waste management and cull utilization, safety factors, and processing methods. A new appendix presents a summary of optimal conditions and the potential storage life of 200 fruits and vegetables.

Edited by Adel Kader and written by 22 authors, including UC researchers, specialists, and faculty along with leading industry experts. This is an invaluable resource for research professionals, quality control personnel, and postharvest biology students – anyone involved in the technology for handling and storing fresh fruits, vegetables, and ornamentals, applicable worldwide. Contains 154 color photos, 184 black-and-white photos, and 111 graphs and illustrations.

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