Handbook of Postharvest Technology

Cereals, Fruits, Vegetables, Tea, and Spices

about the book . . .

From processing, handling, drying, and milling to storage, packaging, and distribution, this reference presents the latest methods in the manufacture and supply of grains, fruits, vegetables, and spices—detailing the physiology, structure, composition, and characteristics of grains and crops, as well as recent cooling and preservation techniques to maintain quality and decrease spoilage and withering of agricultural products.

The ***Handbook of Postharvest Technology*** outlines useful programs to design the best handling, aeration, and storage equipment…sustain optimal atmospheric composition, temperature, and humidity in storage facilities…select the most appropriate packaging and preservation procedures for extending shelf-life…reduce the occurrence of pests, insects, mold, disease, and deterioration during food storage…prevent temperature variations, water loss, bruising, and contamination during fruit and vegetable transportation…and grade, classify, and evaluate fruits and vegetables…and discusses the conversion of biomass resources into food, feed, chemicals, energy, and other value-added products…the components and function of harvesting and drying machines and systems…and volatile monitoring for early disease detection.

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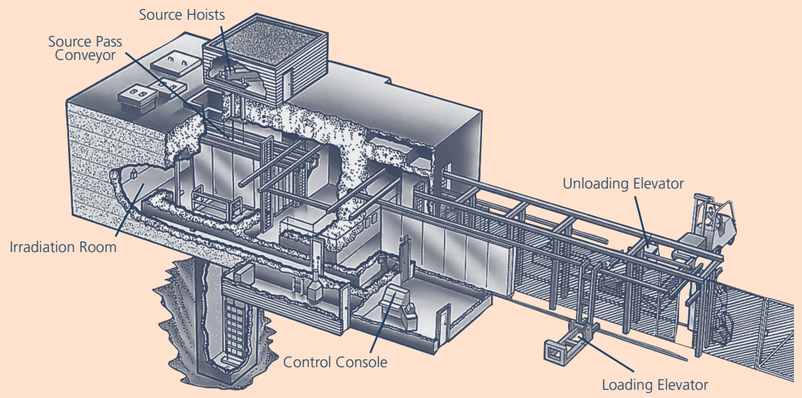

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