Post-Harvest Technology Of Flowers and Ornamental Plants

Post-harvest Technology of Flowers and Ornamental Plants: A comprehensive introduction to the physiology, biochemistry, and molecular biology of produce growth, paired with cutting-edge technological advances, is presented in this revised and updated, second edition. Postharvest Biology and Nanotechnology explores the most recent developments in postharvest biology and nanotechnology. Since the publication of the first edition, there has been an increased understanding of the developmental physiology, biochemistry, and molecular biology during early growth, maturation, ripening, and postharvest conditions. The contributors—noted experts in the field—review the improved technologies that maintain the shelf life and quality of fruits, vegetables, and flowers. This second edition contains new strategies that can be implemented to remedy food security issues, including but not limited to phospholipase D inhibition technology and ethylene inhibition via 1-MCP technology. The text offers an introduction to technologies used in production practices and distribution of produce around the world, as well as the process of senescence on a molecular and biochemical level. The book also explores the postharvest value chain for various produce, quality evaluation techniques, and the most current nanotechnology applications. This important resource: • Expands on the first edition to explore in-depth postharvest biology with emphasis on developments in nanotechnology • Contains contributions from leaders in the field • Includes the most recent advances in postharvest biology and technology, including but not limited to phospholipase D and 1-MCP technology • Puts the focus on basic science as well as technology and practical applications • Applies a physiology, biochemistry, and biotechnology approach to the subject Written for crop science researchers and professionals, horticultural researchers, agricultural engineers, food scientists working with fruits and vegetables, Postharvest Biology and Nanotechnology, Second Edition provides a comprehensive introduction to this subject, with a grounding in the basic science with the technology and practical applications.

Productivity Growth in U.S. Agriculture: It is a comprehensive and up-to-date document on Senescence, Post-Harvest Physiology and Technology of Cut Flowers and Cut Foliages, Post-Production Management Technology and Physiology of Potted Ornamentals, Post-Harvest Technology of Loose Flowers, Plant Species and Varieties for Export and Their Post-Harvest Quality of Requirements, Productivity Growth in U.S. Agriculture: It is a comprehensive and up-to-date document on Senescence, Post-Harvest Physiology and Technology of Cut Flowers and Cut Foliages, Post-Production Management Technology and Physiology of Potted Ornamentals, Post-Harvest Technology of Loose Flowers, Plant Species and Varieties for Export and Their Post-Harvest Quality of Requirements, and Rockcut Physiological and Technological Advances in Horticulture are emerging as powerful engines for economic growth. The present work is aimed to bring out comprehensive information on relevance of post harvest technology in commercial aspects of floriculture. The book contains chapters giving exhausted material on quality control and standardization in the perfume and essential oils and techniques that are employed for analysis of essential oils with information on chemical constituents.
and sensory evaluation of essential oils. Processing techniques and quality attributes are discussed in detail. It also gives description of ornamental and aromatic plants which are sources of fragrances. Processing and preservation techniques of flowers along with using their various parts for value addition has been discussed in full detail. Evaluation of quality factors for floricultural crops gives detail information on various pre-harvest, harvest and post-harvest factors affecting the quality of floriculture crops mainly cut flowers.

Postharvest Handling Orchids account for a large share of global floriculture trade both as cut flowers and as potted plants, and are estimated to comprise around 10% of international fresh cut flower trade. The average value of fresh cut orchids and buds trade during 2007-2012 was US$ 483 million. In 2012, there are more than 40 countries exporting orchids and 60 countries importing orchids around the world, with the total size of the global trade equaling US$ 504 million. In India, about 1350 species belonging to 186 genera represent approximately 5.98% of the world orchid flora and 6.83% of the flowering plants in India. The publication on "Commercial Orchids" is presented in 15 interesting chapters vividly highlighting the global orchid industry, bio-diversity, conservation and bio-piracy of genetic resources, morphological and molecular characterization of valuable species, breeding approaches for improved genotypes, production of quality planting materials, physiology of tropical and temperate orchids, climate change and its impact on orchid productivity, production technology of commercial epiphytic orchids for cut flower, production technology of commercial terrestrial orchids for cut flower, orchids for pot culture, hanging baskets and tree mounting, medicinal and aromatic orchids, post-harvest management of cut flowers of commercial orchids, value addition and marketing.

Post Harvest Technologies for Commercial Floriculture This book mainly deals with pre- and postharvest management practices of the strawberry to ensure that high-quality fruits are delivered to the consumer. The influence of climatic variables, cultural practices, harvesting techniques, and use of chemicals and other natural compounds on fruit quality are discussed. Factors affecting fruit growth and development and processes regarding maturation and biochemical changes during fruit ripening are also presented in one of the chapters of this book. Some chapters provide information regarding harvesting, storing, packaging, transporting, and also selling that affect strawberry quality greatly. Enhancement of yield and antioxidant contents in the strawberry by various natural products, including chitosan and probiotic bacterial, are also included in this book. The final chapter states that antioxidants present in strawberry fruit play a dietary role in alleviating oxidative stress in experimental liver models. This book focuses on the postharvest quality management of the strawberry and provides a useful resource to educationists, traders, and commercial strawberry growers.

Amenity Horticulture, Biotechnology and Post-Harvest Technology

Postharvest Technology of Perishable Horticultural Commodities

Postharvest Decay

Post-Harvest of Flowers The world population has been increasing day by day, and demand for food is rising. Despite that, the natural resources are decreasing, and production of food is getting difficult. At the same time, about one-quarter of what is produced never reaches the consumers due to the postharvest losses. Therefore, it is of utmost importance to efficiently handle, store, and utilize produce to be able to feed the world, reduce the use of natural resources, and help to ensure sustainability. At this point, postharvest handling is becoming more important, which is the main determinant of the postharvest losses. Hence, the present book is intended to provide useful and scientific information about postharvest handling of different produce.

Postharvest Ripening Physiology of Crops

Postharvest Biotechnology of Flowers and Ornamental Plants

The Commercial Storage of Fruits, Vegetables, and Florist and Nursery Stocks

Simulation Models, GIS and Nonpoint-source Pollution This book presents several pre- and postharvest strategies that have been developed to modify these physiological activities, resulting in increased shelf life. The book also discusses the best technologies that positively influence quality attributes of the produce, including senescence changes and, afterwards, the consumers’ decision to purchase the product in the marketplace. With contributions from experts with experience in both developed and developing regions, the book includes chapters covering thorough discussions on postharvest management strategies of fresh horticultural commodities.

Post-harvest handling of flowers, 1970-1987 The ultimate goal of crop production is to provide quality produce to consumers at reasonable rates. Most fresh produce is highly perishable, and postharvest losses are significant under the present methods of management in many countries. However, significant achievements have been made during the last few years to curtail postharvest losses in fresh produce.

Symposium on Post-harvest Technology of Cut Flowers, Littlehampton, 9-11 October 1973 The floricultural industry has been undergoing an unprecedented revolution in terms of the type of commodity produced and the production and marketing technology in both developed and developing countries. As a result of this revolution, as we know today, there is a flower for every purpose and for every person in the world, as is evident from the slogan of the Society for American Florists: “say it with flowers”. In recent years, the Latin American and European countries have become sizeable competitors for the North American fresh flower markets and the trend continues growing. Like any other crop production, floricultural production can be divided into three basic factors: (1) production costs (2) quality (3) transportation costs. All these must be optimum for this area or industry to be safe from competition. With increasing consumer awareness and the current recession, the pressure from the artificial floral products in the industry and also of neighbouring countries on the American fresh flower industry, and continued competition even amongst the growers, whole sales
and retailers, quality in floricultural industry is becoming increas ingly important to all those concerned with handling these products. The visual quality aspects of the product are the sole determiner of consumer acceptability in this industry and, unlike fruits and vegetables, flowers cannot be marketed by just discarding the damaged portion.

Postharvest Handling of Cut Flowers and Greens We initiated research studies on the postharvest physiology of cut flowers almost 20 years ago, when the floriculture industry in Poland began to grow. At that time, like most flower growers in our country, we discovered cut flowers preserve their good appearance longer if kept in a vase with water rather than in dry storage. We then began intensive reading of various horticultural and other specialty journals, and we learned that many scientists had made the same dis covery long before and had gone even further, showing that succrose and certain chemicals added to the vase water prolong the vase life of flowers much better than water alone. In the meantime, we learned that in the Netherlands, the United States, Israel, and elsewhere, great progress has been made in the postharvest treatment of flowers through the use of floral preservatives; grading, packing, and transportation procedures; and the organization of trade. In all these countries, researchers generously offered their information to growers, wholesalers, florists, and individual flower lovers eager to improve flower quality and keepability. We collected much of the practical information from various countries with the intention of using it in research projects con cerning the postharvest physiology of floricultural commodities.

Horticulture This book on “Orchid Biology: Recent Trends & Challenges” reviews the latest strategies for the preservation and conservation of orchid diversity and orchid germplasm. It is an outcome of the Proceedings of the International Symposium on “Biodiversity of Medicinal Plants & Orchids: Emerging Trends and Challenges” held on 9-11 February 2018 at Acharya Nagarjuna University, India. In addition, eminent orchid experts from around the globe were invited to contribute to this book. All chapters were peer-reviewed by international experts. The Orchidaceae are one of the largest families of flowering plants, comprising over 700 genera and 22,500 species and contributing roughly 40 percent of monocotyledons. They also represent the second-largest flowering plant family in India, with 1,141 species in 166 genera, and contribute roughly 10% of Indian flora. Orchids comprise a unique group of plants and their flowers are among the most enchanting and exquisite creations of nature. Phylogenetically and taxonomically, the Orchidaceae are considered to be a highly evolved family among angiosperms. They show incredible diversity in terms of the shape, size and colour of their flowers, and are of great commercial importance in floriculture markets around the globe. Millions of cut flowers of Cymbidium, Dendrobium, Cattleya, Paphiopedilum, Phalaenopsis, Vanda etc., besides potted orchids, are sold in Western Countries and thus, the orchid cut flower industry has now become a multimillion-dollar business in Europe, the USA and South East Asia. Besides their ornamental value, orchids hold tremendous pharmaceutical potential. Root tubers of Habenaria edgeworthii form an important component of the ‘Asthavarg’ group of drugs in Ayurvedic medicine. It is an established fact that tubers of some terrestrial orchids have been used to treat diarrhoea, dysentery, intestinal disorders, cough and tuberculosis. Some orchids, particularly those belonging to the genera Aerides, Arachnis, Cattleya, Cymbidium, Dendrobium, Epidendrum, Oncidium, Paphiopedilum, Phalaenopsis, Renanthera, Vanda etc., have been extensively used to produce internationally acclaimed hybrids. Yet paradoxically, Indian orchids are victims of their own beauty and popularity. As a result, their natural populations have been declining rapidly because of unbridled commercial exploitation in India and abroad. In fact, some orchids are now at the verge of extinction, e.g., Renanthera imschootiana, Diplomeris hisurta, Paphiopedilum fairrieanum, Cypripedium elegans, Trichocentrum etc. Given the global importance of orchid biodiversity and the high level of international and national conservation, preservation and exploitation, this book is highly topical. Its content is divided into five main sections: (I) Cryopreservation & Biotechnology, (II) Orchid Biodiversity & Conservation, (III) Anatomy & Physiology, (IV) Pollination Biology and (V) Orchid Chemicals & Bioactive Compounds. All contributions were written by eminent orchid experts/professors from around the world, making the book a valuable reference guide for all researchers, teachers, orchid enthusiasts, orchid growers and students of biotechnology, botany, pharmaceutical sciences and ethnomedicine. It will be equally valuable for readers from the horticultural industry, especially the orchid industry, agricultural scientists and policymakers.

Postharvest Management of Horticultural Crops Written by a diverse group of research professionals, Postharvest Decay: Control Strategies is aimed at a wide audience, including researchers involved in the study of postharvest handling of agricultural commodities, and undergraduate and graduate students researching postharvest topics. Growers, managers, and operators working at packinghouses and storage, retail, and wholesale facilities can also benefit from this book. The information in this book covers a wide range of topics related to selected fungi, such as taxonomy, epidemiology, economic importance, and burden associated with the effects of infected crops, and the strategic controls for each host-pathogen, including traditional and non-traditional alternatives. Includes eleven postharvest fungi causing serious rots in numerous fruits and vegetables Offers selected microorganisms including pathogens of commercially important tropical, subtropical and temperate crops worldwide, such as tomatoes, pears, apples, peaches, citrus, banana, papaya, and mango, among others Presents content developed by recognized and experienced high-level scientists, working in the postharvest pathology area worldwide Provides basic information about each fungus, pre- and postharvest factors that contribute to infection and control measurements, including the use of chemicals and non-traditional methods

Library of Congress Subject Headings This book combines several ideas and philosophies and provides a detailed discussion on the value addition of fruits, vegetables, spices, plantation crops, floricultural crops and in forestry. Separate chapters address the packaging, preservation, drying, dehydration, total quality management and supply chain management of horticultural crops. The book explains value addition as a process of increasing the economic value and consumer appeal of a commodity with special reference to horticultural crops. Each chapter focuses on a specific area, exploring value addition as a production/marketing strategy driven by customer needs and preferences. But, as such it is also a more creative field, calling for more imagination than calculated, routine work. Value is added to the particular produce item when the product is still available when the season is out and the demand for the product exceeds the available supply. Value addition is an important factor in the growth and development of the horticultural sector, both in India and around the world. But very little information is available on this particular aspect of horticulture. Albert Einstein famously said, “Try not to become a man of success, but rather try to become a man of value.” This message is not only true for those people who want to make more of themselves, but also for those who want their creation or product in any form to excel. And it certainly applies to horticultural crops, which are extremely perishable. It is true that loss reduction is normally less costly than equivalent increases in production. The loss of fresh produce can be minimized by adopting different processing and preservation techniques to convert the fresh vegetables into suitable value-added and diversified products, which will help to reduce the market glut during harvest season. Value-added processed products are products that can be obtained from main products and by-products after some sort of processing and subsequently marketed for an increased profit margin. Generally speaking, value-added products indicate that for the same volume of primary products, a higher price is achieved by means of processing, packing, enhancing the quality or other such methods. The integrated approach from harvesting to the delivery into the hands of the consumer, if handled properly, can add value to fresh produce on the market. But most of the fresh produce has a limited life, although it can be stored at appropriate temperature and relative humidity for the same time. If such produce is processed just after harvesting, it adds value and stabilizes the processed products for a longer time. Preparing processed products will provide more variety to consumers and improve the
taste and other sensory properties of food. This will also promote their fortification with nutrients that are lacking in fresh produce. By adopting suitable methods for processing and value addition, the shelf life of fresh product can be increased manifold, which supports their availability year-round to a wider spectrum of consumers on both the domestic and international market. With increased urbanization, rising middle class purchasing power, changing food habits and a decline in making preserved products in individual homes, there is now a higher demand for industry-made products on the domestic market. In spite of all these aspects, only 1-2.2% of the total produce is processed in developing countries, as compared to 40-83% in developed countries. The horticultural export industry offers an important source of employment for developing countries. For instance, horticulture accounts for 30% of India’s agricultural GDP from 8.5% of cropped area. India is the primary producer of spices, second largest producer of fruits and vegetables and holds a prominent position with regard to most plantation crops in the world. The cultivation of horticultural crops is substantially more labor-intensive than growing cereal crops and offers more post-harvest opportunities for the development of value-added products. This book offers a valuable guide for students of horticulture, as well as a comprehensive resource for educators, scientists, industrial personnel, amateur growers and farmers.

Post Harvest Technology of Horticultural Crops The book is a classic covering flowers used in decoration of houses, offices, restaurants, hospitals and private places of rest and relaxation. For nature lovers, it is a paradise of colours, forms and shapes. Fragrant flowers, flowers for bouquet making, flowers for essences and bonsai are narrated to the enchantment of students and scholars as well. There are 21 chapters dealing with general topics in flower trade, standards, markets and global demand and supply. The specific chapters deal elaborately with chrysanthemums, carnations, china aster, chrysantheums, gerbera, gladiolus, heliconias, jasmine, marigold, orchids, roses and tube roses. An exhaustive chapter on new cut flowers narrates recent introductions. The Japanese Bonsai is dealt in exquisite style. Research and development in this sector are separately dealt with. Future prospects, trends and globalised flower marketing are written for use of floriculturists. Modern technology of protected growing of flowers is informative. All the flowers indicated in the book are presented in colour photographs as well.

Postharvest Biology and Nanotechnology The Third Edition of the University of California’s 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.

Flowers for Trade

Postharvest Handling of Horticultural Crops Postharvest Handling and Diseases of Horticultural Produce describes all the postharvest techniques, handling, pre-cooling, postharvest treatment, edible coating and storage of the horticultural produce available to handle perishable horticultural food commodities, covering the areas of horticulture, agricultural processing, postharvest technology, postharvest physiology and microbiology. Postharvest diseases of major fruits and vegetables, with their causal agents, are described. The integrative strategies for management of postharvest diseases include effectively inhibiting the growth of pathogens, enhancing the resistance of hosts and improving environmental conditions, with results that are favourable to the host and unfavourable to the pathogen growth including biotechnological approaches. Adopting a thematic style, chapters are organized by type of treatment, with sections devoted to postharvest risk factors and their amelioration. The chapters are written by experts in the fields of plant pathology, horticulture, food science etc., and core insights into identifying and utilizing appropriate postharvest options for minimizing postharvest losses and enhancing benefits to end-users are provided. Features Presents the most recent developments in the field of postharvest handling technologies and diseases in a single volume Includes postharvest diseases of cut flowers, fruits, vegetables and tuber crops. Appropriate for students, researchers and professionals Written by experts and can be used as a reference resource.

Crop Post-Harvest: Science and Technology, Volume 3 Horticulture is a vast field exceedingly rich in opportunities. It is a science, art and business, and involves both production of food and beautification of our surroundings. This book provides a complete introduction to basic horticulture plant propagation and ornamental horticulture. Topics that are more relevant to the present scenario have been given more emphasis. This book would serve as a useful instructional material for undergraduate students of Agriculture, Horticulture and Botany.

Postharvest Handling and Storage of Cut Flowers, Florist Greens, and Potted Plants This book covers the importance of post-harvest technology in horticultural crops, fruit growth, development and post harvest physiology, fruit maturity indices, harvesting of fruits and vegetables, initial handling of fruits and vegetable after harvesting, precolling of horticulture produce, transportation, etc. It is a rich source of modern engineering technologies for income generating concept for agro based industries. The book is specially dedicated to the sub sector of the fruits and vegetables plants dealing with the fresh primary product from the product reception following the harvesting up-to the storage and before launches it to the market. This book will serves as a comprehensive guide for all the people who focuses on post harvest management skills. Note: T&M does not sell or distribute the hardback in India, Pakistan, Nepal, Bhutan, Bangladesh and Sri Lanka.

Postharvest Biology and Technology of Fruits, Vegetables, and Flowers, Flowers lovers, flower business people and floriculturists over the world have been eagerly collecting varieties of flowers from various parts of the world for their intended purposes. However the issue of shelf life of the flowers has been a major problem to them especially during transportation and storage of these flowers. Some of the flowers from tropical areas have lasted for a shorter time in temperate areas due to improper post harvest technology application. Transport, storage and marketing of the flowers have not been stable due to many factors such as lack of proper post harvest technologies application from various flowers supply chain networks. This book therefore provides post harvest techniques that can be applied to some flowers such as Heliconia. The techniques should help those who involve in flower supply chain network to improve the stability of Heliconia flowers. The book is useful to all agents involved in flowers supply chain system, from flower farms to the end users all over the world.

Orchid Biology: Recent Trends & Challenges

Postharvest Handling of Horticultural Crops Postharvest Ripening Physiology of Crops is a comprehensive interdisciplinary reference source for the various aspects of fruit ripening and postharvest behavior. It focuses on the postharvest physiology, biochemistry, and molecular biology of ripening and provides an overview of fruits and vegetables, including chapters on the postharvest quality of...
ornamental plants and molecular biology of flower senescence. It describes various developments that have taken place in the last decade with respect to identifying and altering the function of ripening-related genes. Taking clues from studies in grape and tomato as model fruits, the book reviews a few case studies and gives you a detailed account of molecular regulation of fruit ripening, and signal transduction and internal atmospheres in relation to fruit ripening. It also presents an overview of the most important metabolic pathways and genes that control volatile biosynthesis in model fruits, including tropical, subtropical, and temperate fruits, with a special emphasis on fruit ripening and the role of ethylene during this process. It presents a brief description of the composition of volatiles in various fruit species and addresses the influences of preharvest factors and postharvest technologies on fruit aroma, basic mechanisms responsible for postharvest flavor change in fresh produce, and the potential impacts of various postharvest technologies on flavor.

Cut Flower Industry : Post Harvest Technology and Management

Postharvest Handling and Diseases of Horticultural Produce Completely revised, updated and enlarged, now encompassing two volumes, this third edition of Fruit and Vegetables reviews and evaluates, in comprehensive detail, postharvest aspects of a very wide international range of fresh fruit and vegetables as it applies to their physiology, quality, technology, harvest maturity determination, harvesting methods, packaging, postharvest treatments, controlled atmosphere storage, ripening and transportation. The new edition of this definitive work, which contains many full colour photographs, and details of species not covered in the previous editions, provides key practical and commercially-oriented information of great use in helping to ensure that fresh fruit and vegetables reach the retailer in optimum condition, with the minimum of deterioration and spoilage. With the constantly increasing experimental work throughout the world the book incorporates salient advances in the context of current work, as well as that dating back over a century, to give options to the reader to choose what is most relevant to their situation and needs. This is important because recommendations in the literature are often conflicting; part of the evaluation of the published results and reviews is to guide the reader to make suitable choices through discussion of the reasons for diverse recommendations. Also included is much more on the nutritional values of fruit and vegetables, and how these may vary and change postharvest. There is also additional information on the origin, domestication and taxonomy of fruit and vegetables, putting recommendations in context. Fruits and Vegetables 3e is essential reading for fruit and vegetable technologists, food scientists and food technologists, agricultural scientists, commercial growers, shippers, packhouse operatives and personnel within packaging companies. Researchers and upper level students in food science, food technology, plant and agricultural sciences will find a great deal of use within this popular book. All libraries in research establishments and universities where these subjects are studied and taught should have copies readily available for users.

Fruit and Vegetables Postharvest Technology of Perishable Horticultural Commodities describes all the postharvest techniques and technologies available to handle perishable horticultural food commodities. It includes basic concepts and important new advances in the subject. Adopting a thematic style, chapters are organized by type of treatment, with sections devoted to postharvest risk factors and their amelioration. Written by experts from around the world, the book provides core insights into identifying and utilizing appropriate postharvest options for maximum results. Presents the most recent developments in processing technologies in a single volume Includes a wide range of perishable products, thus allowing for translatable insight Appropriate for students and professionals Written by experts as a reference resource


Postharvest Handling 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 of 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 though 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.

Postharvest Technology of Horticultural Crops

Comprehensive Post Harvest Technology of Flowers, Medical and Aromatic Plants An increased understanding of the developmental physiology, biochemistry, and molecular biology during early growth, maturation, ripening, and postharvest conditions has improved technologies to maintain the shelf life and quality of fruits, vegetables, and flowers. Postharvest Biology and Technology of Fruits, Vegetables, and Flowers provides a comprehensive introduction to this subject, offering a firm grounding in the basic science and branching out into the technology and practical applications. An authoritative resource on the science and technology of the postharvest sector, this book surveys the body of knowledge with an emphasis on the recent advances in the field.

Floriculture Hand Book (Hand Book Of Flowers Growing Tech.) This book covers the importance of post-harvest technology in horticultural crops, fruit growth, development and post harvest physiology, fruit maturity indices, harvesting of fruits and vegetables, initial handling of fruits and vegetable after harvesting, precooling of horticulture produce, transportation, etc.. It is a rich source of modern engineering technologies for income generating concept for agro based industries. The book is specially dedicated to the sub sector of the fruits and vegetables plants dealing with the fresh primary product from the product reception following the harvesting up-to the storage and before launches it to the market. This book will serves as a comprehensive guide for all the people who focuses on post harvest management skills. Note: T&F does not sell or distribute the hardback in India, Pakistan, Nepal, Bhutan, Bangladesh and Sri Lanka.


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