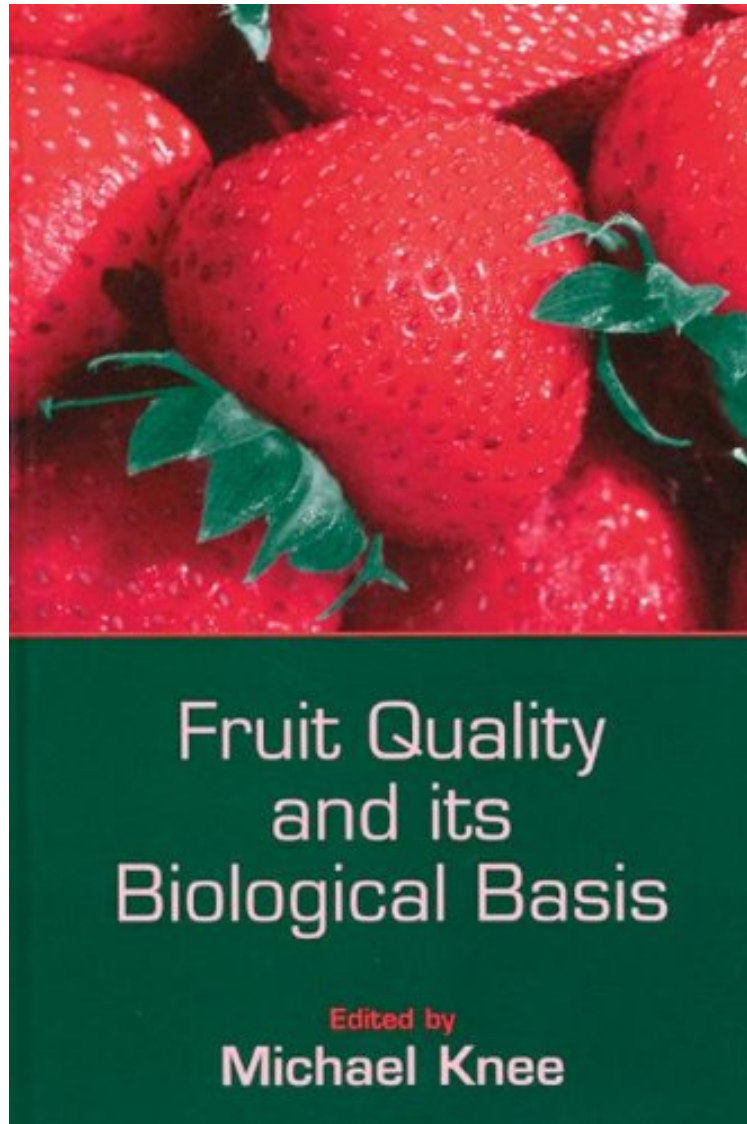


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## Fruit Quality and its Biological Basis (Sheffield Biological Sciences)

*From Blackwell*

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**From Blackwell : Fruit Quality and its Biological Basis (Sheffield Biological Sciences)** before purchasing it in order to gage whether or not it would be worth my time, and all praised Fruit Quality and its Biological Basis (Sheffield Biological Sciences):

Fruit technology draws on biology and engineering to maintain quality during storage, distribution, and marketing. Fruit Quality and Its Biological Basis focuses on the biological processes that determine appearance, texture, taste,

nutritional value, and flavor of fleshy fruits. It then presents ways by which these biological processes can be manipulated to maximize quality for the consumer. The book synthesizes our understanding of these procedures at the molecular level and the mode of action and limitations of current technology for postharvest handling of fruits.

From the Back Cover Fruits contribute valuable nutrients and welcome variety to the human diet. Although they are often highly perishable, fruits may be transported around the world or held in storage for up to a year. Fruit technology draws on biology and engineering to maintain quality during storage, distribution and marketing. This book focuses on the biological processes that determine appearance, texture, taste, nutritional value and flavour of fleshy fruits, and how these can be manipulated to maximize quality for the consumer. It adopts a thematic rather than a commodity-based approach, thus ensuring that the volume is of relevance throughout the fruit industry. Advances in our understanding of these processes at the molecular level are included.