POSTHARVEST PHYSIOLOGY AND STORAGE OF TROPICAL AND SUBTROPICAL FRUITS

Edited by **Sisir Mitra**

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Postharvest Physiology and Storage of Tropical and Subtropical Fruits

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Preface

There is a growing interest in all areas of tropical and subtropical fruit (production, postharvest and marketing). In the last two decades, production of tropical and subtropical fruits has markedly increased in all the Asian countries, Australia, New Zealand, South Africa, and Japan where they make a significant contribution towards earning foreign currency. Tropical and subtropical fruits present special problems in conservation and transportation because they are much more perishable than temperate tree fruits and because of the long distances between the producing countries and their major export markets. Postharvest horticulture groups working on tropical and subtropical fruits in different countries have made significant contributions in the recent past towards minimizing the postharvest loss by providing information on maturity standards for each fruit, physiological changes in fruit after harvest, storage requirements and storage problems.

This book brings into one volume the most up to date results of research on the postharvest physiology and storage of a large number of tropical and subtropical fruits, and I believe will be a valuable reference for postgraduate students, researchers, development agencies and corporate sector. The book contains contributions from several eminent experts in the field and the editor wishes to express his sincere gratitude to all the contributors for their efforts and perseverance. I hope the book will trigger further research on the physiology and storage of tropical and subtropical fruits especially in those areas identified by the contributors.

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S.K. Mitra

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Edited by Sisir Mitra, Faculty of Horticulture, Bidhan Chandra Krishi Viswavidyalaya, Mohanpur 741252, Nadia, West Bengal, India.

Tropical and subtropical fruits are becoming more important food items in countries where they are produced and also in an increasing number of importing countries in non-tropical zones. For many of the countries where these crops are grown they represent one of the primary ways of earning valuable foreign exchange. In the last few years fruit production in most tropical and subtropical countries of the world has increased substantially, and most of the fruits grown in these regions now have established and growing markets in North America and Europe.

The transport of tropical and subtropical fruits from areas of production to markets in temperate zones raises particular postharvest storage issues, while postharvest losses in the tropics themselves can be considerable. Whilst there are several texts addressing the postharvest needs of temperate fruits, there has not until now been a comprehensive volume dealing with tropical and subtropical fruits. This volume is the first book to deal with the postharvest storage, physiology and conservation of all of the economically important tropical and subtropical fruits. Contributors include leading research workers from throughout the world, including Europe, North, Central and South America, Australia, New Zealand, East and Southeast Asia and the Middle East. The resultant work represents a substantial contribution to this important and fast developing area. The book is essential reading for all horticultural researchers and students working with these crops and for growers, exporters and importers within the industries concerned with tropical and subtropical fruits.

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