



Postharvest Physiology and Technology

"The physiology of ripening. Quality and criteria of quality assessment. Harvesting criteria for fruits, vegetables and flowers. Organization and operation of packaging facilities. Packaging processes and materials. Quality control.

- The role of respiration, transpiration and ethylene biosynthesis on the post-harvest life and postharvest quality of products.
- Pre- and post-harvest handling that affects the post-harvest life of fruit and vegetable products.
- Applications of post-harvest technology.
- Pre-cooling techniques and conditions. Principles of operation and control of cold rooms.
- Post-harvest physiological abnormalities and diseases of fruit, vegetables and flowers.
- Minimally processed vegetables and fruits."