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*Fruit and vegetable
processing*

Improving quality

Edited by Wim Jongen



WOODHEAD PUBLISHING LIMITED

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CRC Press
Boca Raton Boston New York Washington, DC

WOODHEAD PUBLISHING LIMITED

Cambridge England

Published by Woodhead Publishing Limited, Abington Hall, Abington
Cambridge CB1 6AH, England
www.woodhead-publishing.com

Published in North America by CRC Press LLC, 2000 Corporate Blvd, NW
Boca Raton FL 33431, USA

First published 2002, Woodhead Publishing Ltd and CRC Press LLC

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British Library Cataloguing in Publication Data

A catalogue record for this book is available from the British Library.

Library of Congress Cataloging in Publication Data

A catalog record for this book is available from the Library of Congress.

Woodhead Publishing ISBN 1 85573 548 2 (book) 1 85573 664 0 (e-book)

CRC Press ISBN 0-8493-1541-7

CRC Press order number: WP1541

Cover design by The ColourStudio

Typeset by SNP Best-set Typesetter Ltd., Hong Kong

Printed by TJ International, Padstow, Cornwall, England

Fruit and vegetable processing

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Lockhart and Wiseman's crop husbandry is widely recognised as the standard introduction to its subject for both students and practitioners. This major new edition has been comprehensively revised. The book has been totally reorganised and includes new chapters on the influence of climate, cropping techniques, integrated crop management and quality assurance, seed production and selection.

Fruit and vegetable quality: an integrated view (ISBN 1 56676 785 7)

The underlying premise of this book is that a greater emphasis on collaborative research that crosses interdisciplinary lines is more likely to lead to improved fruit and vegetable quality than a continued emphasis on rigorous, single disciplinary studies. It provides concise descriptions of important issues facing post-harvest handlers, pointers to the literature in specific fields, assessments of current knowledge and research needs, and specific examples of product based research.

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