

Course outline

- Introduction to postharvest technology
- Structure and composition of agricultural produce in relation to their functions
- Classification of agricultural produce
- Physio-chemical changes in fruit and vegetables during growth and development
- Enzyme-mediated changes in produce quality and control.
- Pre-harvest factors that affect postharvest quality of produce
- Factors of fresh produce deterioration and control
- Postharvest procedures for fresh produce handling and storage
- Postharvest handling, processing and storage of selected crops

References

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 2. Dennis, C. (1983). Post-Harvest Pathology of Fruits and Vegetables, Academic Press, London.
 3. Kays, S.J. (1991). Post-Harvest Physiology of Perishable Plant products. Chapman and Hall, London, New York.
 4. Golob, P., Farrell, G., and Orchard, J. E. (Eds) (2002). Crop postharvest: Science and Technology, Crop Postharvest Principles and Practice.
 5. Wills, R.B.H., McGlasson, W.B., Gaham, D. and Hall, G.G. (1989). Postharvest. An Introduction to the Physiology and Handling of Fruit and Vegetables. New South Wales, University Press, Kensington, Australia.
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