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Abstract
Postharvest quality of tropical fruits is a major concern for the fruit industry. The quality of fruit is determined by the genetic factors and the environmental conditions during the growing period, which includes the pre-harvest and harvest period. The quality of fruit is also determined by the postharvest handling and storage conditions. The quality of fruit is determined by the genetic factors and the environmental conditions during the growing period, which includes the pre-harvest and harvest period. The quality of fruit is also determined by the postharvest handling and storage conditions.

Harvesting plant organs for human consumption is a complex process. The quality of the harvested product is determined by the genetic factors and the environmental conditions during the growing period, which includes the pre-harvest and harvest period. The quality of fruit is also determined by the postharvest handling and storage conditions. The quality of fruit is determined by the genetic factors and the environmental conditions during the growing period, which includes the pre-harvest and harvest period. The quality of fruit is also determined by the postharvest handling and storage conditions.

Vegetables comprise a wide range of plant organs that are harvested for human consumption. The quality of the harvested product is determined by the genetic factors and the environmental conditions during the growing period, which includes the pre-harvest and harvest period. The quality of fruit is also determined by the postharvest handling and storage conditions. The quality of fruit is determined by the genetic factors and the environmental conditions during the growing period, which includes the pre-harvest and harvest period. The quality of fruit is also determined by the postharvest handling and storage conditions.

Fresh fruits with either a thin or a thick skin are harvested for human consumption. The quality of the harvested product is determined by the genetic factors and the environmental conditions during the growing period, which includes the pre-harvest and harvest period. The quality of fruit is also determined by the postharvest handling and storage conditions. The quality of fruit is determined by the genetic factors and the environmental conditions during the growing period, which includes the pre-harvest and harvest period. The quality of fruit is also determined by the postharvest handling and storage conditions.

INTEGRATED MANAGEMENT TO ENHANCE POSTHARVEST QUALITY OF TROPICAL FRUITS

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ABSTRACT

The demand for tropical fruit has risen considerably in the last decade. The domestic and export markets for Brazilian tropical fruits are highly competitive. Success in these markets has become increasingly dependent on fruit quality, quality management and physical distribution. However, major constraints to the continued expansion of these markets are technological management problems associated with achieving consistent quality assurance in tropicals fruits from Brazil. The Brazilian Agricultural Research Organization (EMBRAPA), in collaboration with other research institutes, is undertaking research and development with the objective of enhancing postharvest quality of tropical fruits. This presentation focuses on some of the recent information on the integration of product quality, quality management and deterioration during distribution of tropical fruits.

The challenges for the 21st century are to increase shelf-life of tropical fruits and extend this period of freedom from postharvest decay. Increasing consumer concern about fungicide residues in fruits, however, has resulted in pressure to develop new alternative control methods of postharvest decay, which will be more efficient and safer than fungicides. This new technology relies on: (1) the use of antagonistic microorganisms that occur naturally on the surfaces of fruits; (2) natural plant and animal-derived fungicides; (3) heat treatment; (4) induced resistance in harvested fruits by low-dose UV light; (5) enhancing natural resistance of fruits to postharvest diseases through calcium applications, and (6) the combination of these various alternative treatments.

Opportunities to reduce postharvest decay losses and enhance quality need to be exploited to the full as they accrue from increasing knowledge of fruit quality, distribution and management in order to develop an integrated system of postharvest quality management.

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