

Preface

The purpose of this book is to evaluate the effects of changing the pressure within the storage environment of fresh fruit and vegetables in order to preserve them in their optimum condition. This evaluation is put into context of current commercial practices used in *Fruit and Vegetable Storage* technology in order to determine the possible future of changing the pressure as a commercial technique. Its primary purpose is therefore to provide an up-to-date consideration of these techniques that will help those involved in the postharvest fruit and vegetable industry to plan and design the most suitable and economic conditions both now and in the future. Students in tertiary education will also find it useful both in giving an overview of the subject and to determine possible areas of research needs.

Thanks are due to Dr. Pansa Liplap for helpful comments on the manuscript and permission to use figures and Ken Hatch of UK CA Ltd. for useful comments.

Huddersfield, UK

Anthony Keith Thompson

Fruit and Vegetable Storage

Hypobaric, Hyperbaric and Controlled Atmosphere

Thompson, A.K.

2016, XIII, 126 p. 9 illus., Softcover

ISBN: 978-3-319-23590-5