

**Saeed Ahmad / Waleed Iqbal / Muhammad
Wadood Ehsan Ullah / Atif Nawaz**

Effect of Cobalt-60 Gamma Irradiation on Storage Life and Quality of Kinnow Mandarins

Research Paper

Cobalt 60 Irradiation Storage Quality Mandarins

Michael Rajnik



Cobalt 60 Irradiation Storage Quality Mandarins:

Citrus Production Sajjad Hussain, Muhammad Fasih Khalid, Muhammad Arif Ali, Niaz Ahmed, Mirza Hasanuzzaman, Shakeel Ahmad, 2022-12-29 The citrus industry is one of the world's most important fruit production industries but global climate change pests diseases and improper handling are affecting plant yields Citrus Production Technological Advancements and Adaptation to Changing Climate presents information on advancements in the citrus industry examining various aspects of citrus from its production to harvest It looks at the challenges and approaches in stress tolerance improvements increasing citrus crop productivity and reducing postharvest losses The book details taxonomy genetic diversity and metabolic and molecular responses in citrus crops as well as abiotic and biotic stresses affecting citrus production Featuring numerous full color illustrations throughout this book poses new harvesting techniques along with postharvest physiology of citrus fruits devising strategies to prevent crop losses Citrus Production Technological Advancements and Adaptation to Changing Climate is an essential resource for researchers academicians and scientists looking to expand their knowledge of citrus particularly horticulturists food scientists and botanists **Effect of Cobalt-60 Gamma Irradiation on Storage Life and Quality of Kinnow Mandarins** Saeed Ahmad, Waleed Iqbal, Muhammad Wadood Ehsan Ullah, Atif Nawaz, 2015-11-26 Research Paper from the year 2015 in the subject Agrarian Studies University of agriculture Faisalabad Horticultural Sciences language English abstract The current study was conducted to investigate the effects of Co 60 gamma irradiation on the storage life and quality of citrus Kinnow mandarin Fruits were irradiated with different doses of 0 0.6 0.8 and 1 KGy and stored at 4°C with 90-95% relative humidity for 90 days Fruit physical characteristics chemical analysis and organoleptic evaluation were performed before and after 30 60 and 90 days of storage The results of Kinnow mandarin fruit treated with irradiation significantly showed better quality after storage as compared to controlled fruits Among all the treatments the irradiation dose 0.6 kGy was found most appropriate dose to maintain the fruit quality during storage *Quality Control in Fruit and Vegetable Processing* Megh R. Goyal, Faizan Ahmad, 2023-02-24 Quality Control in Fruit and Vegetable Processing Methods and Strategies illustrates the applications of various nonthermal technologies for improving the quality and safety of fruits and vegetables such as microwave ultrasound gamma irradiation pulsed light and hurdle technology The volume also looks at various strategies osmotic dehydration ultrasound and ultrasound assisted osmotic dehydration nanoemulsions and engineered nanomaterials for the preservation of fresh produce It emphasizes various nondestructive techniques that have been widely used for the quality assessment of fruits and vegetables during storage including image analysis x ray tomography magnetic resonance imaging MRI nonmagnetic resonance imaging NMR color vision system near infrared spectroscopy NIRS and computerized tomography CT Applications of other nondestructive mechanical such as electronic tongue and nose technology and dynamic methods acoustic for food quality and safety evaluation have also been included The book concludes with an overview of the potential use of fruit and

vegetable waste as a viable feedstock for bioenergy and for the treatment of wastewater Key features Promotes the utilization of new and novel nonthermal technologies for the preservation of fruits and vegetables Provide up to date information on the applications of nonthermal technologies for the quality and safety of fresh produce during storage Highlights different preservation strategies for improving the quality of fresh produce Explores the use of nondestructive quality assessment methods such as X ray MRI NMR etc Discusses the potential industrial use of fruit and vegetable waste as a viable feedstock for bioenergy and for the treatment of industrial wastewater This volume will provide food for thought for those in the food industry on new methods and technology for effective quality control in fruit and vegetable processing

Emerging Technologies for Shelf-Life Enhancement of Fruits Basharat Nabi Dar,Shabir Ahmad Mir,2020-05-05 Focusing on new technological interventions involved in the postharvest management of fruits this volume looks at the research on maintaining the quality of fruits from farm to table The volume examines the factors that contribute to shortening shelf life as well as innovative solutions to maintaining quality while increasing the length of time fruit remains fresh nutritious and edible The volume considers the different needs of the diversity of fruits and covers a variety of important topics including factors affecting the postharvest quality of fruits microbial spoilage decontamination of fruits by non thermal technologies new kinds of packaging and edible coatings ozone as shelf life extender of fruits *Emerging Technologies for Shelf Life Enhancement of Fruits* considers the fundamental issues and will be an important reference on shelf life extension of fruits Highlighting the trends in future research and development it will provide food technologists food engineers and food industry professionals with new insight for prolonging the shelf life of fruits

Innovative Preservation Technology for the Fresh Fruit and Vegetables Bernardo Pace,Maria Cefola,2021-08-17 The preservation of freshness of fruits and vegetables until their consumption is the aim of many research activities The quality losses of fresh fruit and vegetables during cold chain are frequently attributable to an inappropriate use of postharvest technologies Moreover especially when fresh produce is transported to distant markets it is necessary to adopt proper storage solutions in order to preserve the initial quality Nowadays for each step of the supply chain packing house cold storage rooms precooling center refrigerate transport and distribution innovative preservation technologies are available that alone or in combination could preserve the fresh products in order to maintain the principal quality and nutritional characteristics In this Special Issue these preservation technologies will be described highlighting their effect on quality maintenance

Non-Thermal Processing Technologies for the Fruit and Vegetable Industry M. Selvamuthukumaran,2022-11-02 Fruits and vegetables rapidly spoil due to growth of microorganisms which further render them unsafe for human consumption The traditional methods of food preservation which involves drying canning salting curing and chemical preservation can significantly affect food quality by diminishing nutrients during heat processing This can alter the texture of the products leave chemical residues in the final processed products which in turn has greater impact over consumers safety and health concerns To combat this problem

various current non thermal food processing techniques can be employed in fruit and vegetable processing industries to enhance consumer satisfaction for delivering wholesome food products to the market thus increasing demand Non Thermal Processing Technologies for the Fruit and Vegetable Industry introduces the various non thermal food processing techniques especially employed for fruits and vegetables processing industries it deals with the effect of several non thermal processing techniques on quality aspects of processed fruits and vegetable products and keeping quality and consumer acceptability Key Features Describes the high pressure processing techniques employed for processing fruit and vegetable based beverages Discusses the safety aspects of using various innovative non thermal based technologies for the fruits and vegetables processing industries Explains ozone application cold plasma ultrasound and UV irradiation for fruits and vegetables with their advantages disadvantages process operations mechanism for microbes in activation etc Presents the commercially viable and economically feasible non thermal processing technologies for fruit and vegetable industry This book addresses professors scientists food engineers research scholars students and industrial personnel for stability enhancement of fruit and vegetable based food products by using novel non thermal food processing techniques Readers will come to know the current and emerging trends in use of non thermal processing techniques for its application in several fruit and vegetable based food processing industries

Irradiation for Quality Improvement, Microbial Safety and Phytosanitation of Fresh Produce Rivka Barkai-Golan, Peter A. Follett, 2017-05-29 Irradiation for Quality Improvement Microbial Safety and Phytosanitation of Fresh Produce presents the last six and a half decades of scientific information on the topic This book emphasizes proven advantages of ionizing irradiation over the commonly used postharvest treatments for improving postharvest life of fresh fruits and vegetables to enhance their microbial safety This reference is intended for a wide range of scientists researchers and students in the fields of plant diseases and postharvest diseases of fruits and vegetables It is a means for disease control to promote food safety and quality for the food industry and can be used in food safety and agriculture courses Discusses pathogen resistance to common chemical synthetic compounds Presents up to date research and benefits of phytosanitary irradiation Includes comprehensive research for alternative treatments for postharvest disease control Provides the non residual feature of ionizing radiation as a physical means for disease control to produce chemical free foods

Novel Postharvest Treatments of Fresh Produce Sunil Pareek, 2017-11-22 Consumption of fresh fruits and vegetables has increased dramatically in the last several decades This increased consumption has put a greater burden on the fresh produce industry to provide fresher product quality combined with a high level of food safety Therefore postharvest handling storage and shipment of horticultural crops including fruit and vegetable products has increased in importance Novel Postharvest Treatments of Fresh Produce focuses mainly on the application of novel treatments for fruits and vegetables shipping and handling life A greater emphasis is placed on effects of postharvest treatments on senescence and ripening bioactive molecule contents and food safety The work presented within this book explores a wide range of topics

pertaining to novel postharvest treatments for fresh and fresh cut fruits and vegetables including applications of various active agents green postharvest treatments physical treatments and combinations of the aforementioned

Environmentally Friendly Technologies for Agricultural Produce Quality Shimshon Ben Yeoshua, 2005-05-26 This book focuses on the most recent environmentally friendly technologies such as physical treatments of heat and modified atmospheric packaging developed to reduce spoilage and maintain the quality of produce Internationally recognized investigators review the latest knowledge in this field With several chapters written by the researchers who developed recent scientific breakthroughs the book details newer technologies in heat treatment that help reduce decay scalding and chilling injury Other topics include the technological revolution in transportation of produce from the producing countries to the consuming countries and the growing trend of demand for fresh cut products **Agrindex** ,1994 Nuclear Science Abstracts ,1974 *Annual Report - Central Food Technological Research Institute* Central Food Technological Research Institute (India),1972 **Citrus Fruit** Milind Ladaniya, 2010-07-28 Post harvest biology and technology of citrus fruits is gaining importance as the therapeutic value of citrus fruits is realized and supported by the increase in health awareness among the general public This book is the most comprehensive reference on citrus fruit biology biotechnology and quality Basic and applied scientific information is interwoven to serve the researcher marketer scientist nutritionist or dietician With discussions of fruit morphology anatomy physiology and biochemistry and chapters on growth phases maturity standards grades and physical and mechanical characteristics of citrus trees this book provides the foundation for understanding growth harvest and post harvest aspects of these important plants Insect pests and diseases irrigation nutrition and rootstocks are also addressed Provides practical tips for post harvest management Includes all aspects of citrus fruit biology technology and quality evaluation Discusses biotechnological applications and potential fresh citrus fruit quality improvement Evaluates medicinal and therapeutic applications and recent clinical findings Exhaustive glossary included

Food Science and Technology Abstracts ,1979 Monthly References from world literature of books about 1000 journals and patents from 18 selected countries Classified arrangement according to 18 sections such as milk and dairy products eggs and egg products and food microbiology Author subject indexes Bibliography of Agriculture ,1990 **Radiation Preservation of Food** ,1973 Bibliography of Agriculture ,1987 **Emerging Postharvest Treatment of Fruits and Vegetables** Kalyan Barman, Swati Sharma, Mohammed Wasim Siddiqui, 2018-09-19 With the increasing need and demand for fresh fruits and vegetables the field of postharvest science is continuously evolving Endeavors are being made by scientists involved in postharvest research for maintenance of the quality and safety of fresh horticultural produce to enhance the postharvest life and to extend the availability of the produce in both time and space This volume Emerging Postharvest Treatment of Fruits and Vegetables addresses the demand for the development and application of effective technologies for preservation of perishable food products particularly fresh fruits and vegetables It provides an abundance of up to date

information about postharvest treatments The chapters discuss a number of innovative technologies to prolong and enhance postharvest fruits and vegetables This book will be valuable for those concerned with horticulture and postharvest technology It provides essential information for students teachers professors scientists and entrepreneurs engaged in fresh horticultural produce handling related to this field *Food Science and Technology* Oluwatosin Ademola Ijabadeniyi, 2023-11-06 Food Science and Technology Fundamentals and Innovation presents the aspects of microbiology chemistry nutrition and process engineering required for the successful selection preservation processing packaging and distribution of quality food It is a valuable resource for researchers and students in food science technology and food industry professionals and entrepreneurs There are two new chapters in the 2nd Ed COVID 19 and food supply chain as well as climate smart food science **Bibliography of Agriculture with Subject Index** ,1993-10

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