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Chapter Title
Enhancing Food Security Through Postharvest Technology- Current and Future Perspectives
Ripening and Senescence of Fleshy Fruits
Ethylene signal transduction during fruit ripening and senescence
Preharvest and Postharvest technologies based on Hexanal - An Overview
Nitric Oxide Signaling in Plants
Postharvest uses of ozone application in fresh horticultural produce
Active and Intelligent Packaging for Reducing Postharvest Losses of Fruits and Vegetables
Application of hexanal-containing compositions and its effect on shelf life and quality of banana varieties in Kenya.
Hexanal compositions for enhancing shelf life and quality in papaya
Effect of Hexanal composition treatment on wine grape quality
Benefits of application of hexanal compositions on apples
Preharvest spray application of blueberry fruits with hexanal formulations improve fruit shelf life and quality
Improving shelf life and quality of sweet cherry (<i>Prunus avium</i> . L) by preharvest application of hexanal compositions
Hexanal effects on greenhouse vegetables
Reduction of pre- and postharvest losses of sweet orange (<i>Citrus sinensis</i> L. (Osberck) using hexanal in Eastern Tanzania
Post-harvest technologies in Tender Fruits – Peach, Nectarine, Plum, and Apricot
Effect of Hexanal Compositions on Guava Fruits
Effect of hexanal vapour treatments on delay of flower senescence
Applications of Nano- and Microstructured Materials in Postharvest Packaging of Fresh Fruits and Vegetables
Economic Impact of Hexanal-based nanotechnology on Mango value chain in Tamil Nadu State, India
Cyclodextrin Inclusion Complex as a Smart Delivery of Volatiles in Nano-Food Systems