



Natalife™ Coating on Extension of Shelf Life in Lemon Fruits

By Nasiru Alhassan

LAP Lambert Academic Publishing Mai 2015, 2015. Taschenbuch. Condition: Neu. Neuware - The fresh fruits and vegetables packaging and supply chain sectors across the world are bedeviled with inadequacies in preservation and handling methods. Preservation of these produce, is therefore one of the central problems encountered by producers worldwide due to high postharvest losses of fruit and vegetable which stands between 20-40 percent on the average in developing nations. The use of synthetic chemicals on harvested fresh produce is becoming more difficult to justify due to the concerns about human health risks associated with the chemical residues particularly in the diets of children, the widespread occurrence of fungicide-resistance isolates, the environmental problems associated with the disposal of water used in packaging operations, and a lack of approved fungicides for the control of moisture loss. Therefore, the interest in 'non-conventional' methods for postharvest moisture loss control of fruits and vegetables has become increasingly important. This piece of research work will be beneficial for the fresh produce packaging and hospitality and food sectors, research institutions, and students at large. 76 pp. English.



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