

Regular Papers

- Chilling injury in stored nectarines and its detection by time-resolved reflectance spectroscopy
S. Lurie (Bet Dagan, Israel), M. Vanoli (Milan, Italy), A. Dagar (Bet Dagan, Israel and Rehovot, Israel), A. Weksler (Bet Dagan, Israel), F. Lovati (Milan, Italy), P. Eccher Zerbini (Wageningen, The Netherlands), L. Spinelli, A. Torricelli (Milan, Italy), J. Feng (Auckland, New Zealand) and A. Rizzolo (Milan, Italy) 211
- Involvement of ethylene in browning development of controlled atmosphere-stored 'Empire' apple fruit
S.-K. Jung and C.B. Watkins (Ithaca, NY, USA) 219
- α -Farnesene and antioxidative enzyme systems in Asian pear (*Pyrus serotina* Rehd.) fruit
N. Yazdani, K. Arzani (Tehran, Iran), Y. Mostofi (Karaj, Iran) and M. Shekarchi (Tehran, Iran) 227
- Postharvest UV-B irradiation maintains sensory qualities and enhances antioxidant capacity in tomato fruit during storage
C. Liu, X. Han, L. Cai, X. Lu, T. Ying (Hangzhou, PR China) and Z. Jiang (Hangzhou, PR China and Zhenjiang, PR China) 232
- Factors affecting ethylene sensitivity and 1-MCP response in tulip bulbs
S. Liou and W.B. Miller (Ithaca, NY, USA) 238
- Effects of ethylene on volatile emission and fragrance in cut roses: The relationship between fragrance and vase life
A.M. Borda, D.G. Clark, D.J. Huber, B.A. Welt and T.A. Nell (Gainesville, FL, USA) 245
- 1-MCP partially alleviates dehydration-induced abscission in cut leaves of the fern *Nephrolepis cordifolia*
S. Banthoengsuk, S. Ketsa (Bangkok, Thailand) and W.G. van Doorn (Davis, CA, USA) 253
- Physical stem-end treatment effects on cut rose and acacia vase life and water relations
I. Ahmad (Faisalabad, Pakistan and Gatton, Australia), D.C. Joyce and J.D. Faragher (Gatton, Australia) 258
- Adapted thermal imaging for the development of postharvest precision steam-disinfection technology for carrots
S. Gan-Mor, R. Regev, A. Levi and D. Eshel (Bet Dagan, Israel) 265
- Nondestructive detection of internal insect infestation in jujubes using visible and near-infrared spectroscopy
J. Wang, K. Nakano and S. Ohashi (Niigata, Japan) 272
- Distribution center and retail conditions affect the sensory and compositional quality of bulk and packaged slicing cucumbers
M.C.N. Nunes (Gainesville, FL, USA), J.-P. Emond (Lakeland, FL, USA), S. Dea (Winter Haven, FL, USA) and Y. Yagiz (Gainesville, FL, USA) 280
- Evaluation of alternative sanitizers to chlorine disinfection for reducing foodborne pathogens in fresh-cut apple
M. Abadias, I. Alegre, J. Usall, R. Torres and I. Viñas (Lleida, Spain) 289
- Neutral and acidic electrolyzed water as emergent sanitizers for fresh-cut mizuna baby leaves
A. Tomás-Callejas, G.B. Martínez-Hernández, F. Artés and F. Artés-Hernández (Cartagena, Spain) 298
- Biological control agents and chemical inducers of resistance for postharvest control of *Penicillium expansum* Link. on apple fruit
M. Quaglia, L. Ederli, S. Pasqualini and A. Zizzerini (Perugia, Italy) 307
- Integrated control of citrus green and blue mold and sour rot by *Bacillus amyloliquefaciens* in combination with tea saponin
W. Hao, H. Li, M. Hu, L. Yang and M. Rizwan-ul-Haq (Guangzhou, PR China) 316

Research Notes

- MeJA regulates enzymes involved in ascorbic acid and glutathione metabolism and improves chilling tolerance in loquat fruit
Y. Cai, S. Cao, Z. Yang and Y. Zheng (Nanjing, PR China) 324
- Effect of high hydrostatic pressure (HHP) treatment on texture changes of water bamboo shoots cultivated in China
M. Miao, Q. Wang, T. Zhang and B. Jiang (Wuxi, China) 327