

CONTENTS

*Cited in CAB Abstracts, Current Awareness in Biological Sciences (CABS), EMBiology,
Current Contents, A, B & ES and Food Science and Technology Abstracts (FSTA)*

<p>ABA regulation of calcium-related genes and bitter pit in apple R. Falchi, E. D'Agostin, A. Mattiello, L. Coronica, F. Spinelli, G. Costa and G. Vizzotto (Italy)</p>	1	<p>Chemical composition, crystal morphology and key gene expression of cuticular waxes of Asian pears at harvest and after storage X. Wu, H. Yin, Y. Chen, L. Li, Y. Wang, P. Hao, P. Cao, K. Qi and S. Zhang (China)</p>	71
<p>Arginase participates in the methyl jasmonate-regulated quality maintenance of postharvest <i>Agaricus bisporus</i> fruit bodies D.-M. Meng, Y.-X. Zhang, R. Yang, J. Wang, X.-H. Zhang, J.-P. Sheng, J.-P. Wang (PR China) and Z.-C. Fan (PR China, United States)</p>	7	<p>Effects of biocontrol bacteria <i>Bacillus amyloliquefaciens</i> LY-1 culture broth on quality attributes and storability of harvested litchi fruit Y. Wu, H. Lin, Y. Lin (China), J. Shi, S. Xue (Canada), Y.-C. Hung (USA), Y. Chen and H. Wang (China)</p>	81
<p>Transcriptional and biochemical regulation of internal browning disorder in 'Rocha' pear as affected by O₂ and CO₂ concentrations T. Deuchande, S.M.P. Carvalho (Portugal), J. Giné-Bordonaba (Spain), M.W. Vasconcelos (Portugal) and C. Larrigaudière (Spain)</p>	15	<p>Variation in the impact of stem scar and cuticle on water loss in highbush blueberry fruit argue for the use of water permeance as a selection criterion in breeding C. Moggia (Chile, Spain), R.M. Beaudry (USA), J.B. Retamales and G.A. Lobos (Chile)</p>	88
<p>ATSS classification study of 'Rocha' pear (<i>Pyrus communis</i> L.) based on non-invasive visible/near infra-red reflectance spectra F. Bexiga, D. Rodrigues, R. Guerra, A. Brázio, T. Balegas, A.M. Cavaco, M.D. Antunes and J.V. de Oliveira (Portugal)</p>	23	<p>Effect of tea seed oil treatment on browning of litchi fruit in relation to energy status and metabolism Z. Zhang, M. Hu, Z. Yun, J. Wang, G. Feng, Z. Gao, X. Shi and Y. Jiang (PR China)</p>	97
<p>Assessing biological and technical variation in destructively measured data L.M.M. Tijskens (The Netherlands), P.J. Konopacki (Poland), G. Jongbloed (The Netherlands), P. Penchaiya (Thailand) and R.E. Schouten (The Netherlands)</p>	31	<p>Residual analysis of nitric oxide fumigation on fresh fruit and vegetables X. Yang and Y.-B. Liu (USA)</p>	105
<p>Storage quality assessment of shelled peanuts using non-destructive electronic nose combined with fuzzy logic approach R.K. Raigar, R. Upadhyay and H.N. Mishra (India)</p>	43	<p>Molecular and physiological insights into the potential efficacy of CO₂-augmented postharvest cold treatments for false codling moth L. Boardman (South Africa), J.G. Sørensen (Denmark), T.G. Grout and J.S. Terblanche (South Africa)</p>	109
<p>New insights into the heterogeneous ripening in Hass avocado via LC-MS/MS proteomics C. Fuentealba, I. Hernández, J.A. Olaeta, B. Defilippi, C. Meneses, R. Campos (Chile), S. Lurie (Israel), S. Carpentier (Belgium) and R. Pedreschi (Chile)</p>	51	<p>Insights into the changes in chemical compositions of the cell wall of pear fruit infected by <i>Alternaria alternata</i> with confocal Raman microspectroscopy T.-T. Pan, H. Pu (China) and D.-W. Sun (China, Ireland)</p>	119
<p>Fresh-keeping effects of three types of modified atmosphere packaging of pine-mushrooms W. Wei, P. Lv, Q. Xia, F. Tan, F. Sun, W. Yu, L. Jia and J. Cheng (China)</p>	62	<p>Internal fruit damage in table olive cultivars under superhigh-density hedgerows M.R. Jiménez, L. Casanova, M.P. Suárez, P. Rallo and A. Morales-Sillero (Spain)</p>	130
		<p>Antimicrobial soy protein based coatings: Application to Persian lime (<i>Citrus latifolia</i> Tanaka) for protection and preservation R.R. González-Estrada (Mexico), P. Chalier (France), J.A. Ragazzo-Sánchez (Mexico), D. Konuk (France) and M. Calderón-Santoyo (Mexico)</p>	138

Sensory and quality characteristics of 'Ambrosia' apples in relation to harvest maturity for fruit stored up to eight months M.A. Cliff and P.M.A. Toivonen (Canada)	145	Characterization of high hydrostatic pressure effects on fresh produce cell turgor using pressure probe analyses G. Rux, O. Schlüter, M. Geyer and W.B. Herpich (Germany)	188
Pre-storage kojic acid application delays pericarp browning and maintains antioxidant activities of litchi fruit H.M.S. Shah, A.S. Khan and S. Ali (Pakistan)	154	Effect of pulsed electric fields on the antioxidant potential of apples stored at different temperatures R. Soliva-Fortuny, M. Vendrell-Pacheco, O. Martín-Belloso and P. Elez-Martínez (Spain)	195
<i>Hanseniaspora uvarum</i> enhanced with trehalose induced defense-related enzyme activities and relative genes expression levels against <i>Aspergillus tubingensis</i> in table grapes M.T. Apaliya, H. Zhang, Q. Yang, X. Zheng, L. Zhao, E. Kwaw and G.K. Mahunu (PR China)	162	Corrigendum to "Postharvest oxidative behaviour of 1-methylcyclopropene treated Japanese plums (<i>Prunus salicina</i> Lindell) during storage under controlled and modified atmospheres" <i>Postharvest Biology and Technology</i> 74C 26-35 S.P. Singh and Z. Singh (Australia)	202
Analyses of quality and metabolites levels of okra during postharvest senescence by ¹ H-high resolution NMR J. Liu, Y. Yuan, Q. Wu, Y. Zhao, Y. Jiang, A. John, L. Wen, T. Li, Q. Jian and B. Yang (China)	171		
Chitosan coating effect on vase life of flowering stems of <i>Heliconia bihai</i> (L.) L. cv. Halloween K.P. Bañuelos-Hernández, J.R. García-Nava, O.R. Leyva-Ovalle, C.B. Peña-Valdivia, C. Trejo and M.C. Ybarra-Moncada (Mexico)	179		