

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>External maturity indicators, carotenoid and sugar compositions and volatile patterns in 'Cuore dolce' and 'Rugby' mini-watermelon (<i>Citrullus lanatus</i> (Thunb) Matsumura & Nakai) varieties in relation of ripening degree at harvest G. Bianchi, A. Rizzolo, M. Grassi, L. Provenzi and R. Lo Scalzo (Italy)</p>	1	<p>Identification of circular RNAs and their targets during tomato fruit ripening J. Yin, M. Liu, D. Ma (China), J. Wu (Germany), S. Li, Y. Zhu and B. Han (China)</p>	90
<p>Modelling ethylene regulated changes in 'Hass' avocado quality S.G. Gwanpua, Z. Qian and A.R. East (New Zealand)</p>	12	<p>Postharvest application of wax controls pineapple fruit ripening and improves fruit quality X. Li, X. Zhu, H. Wang, X. Lin, H. Lin and W. Chen (PR China)</p>	99
<p>Integrated agronomical and technological approach for the quality maintenance of ready-to-fry potato sticks during refrigerated storage F. Licciardello, S. Lombardo, V. Rizzo, I. Pitino, G. Pandino, M.G. Strano, G. Muratore, C. Restuccia and G. Mauromicale (Italy)</p>	23	<p>Genome-wide identification and expression analysis of beta-galactosidase family members during fruit softening of peach [<i>Prunus persica</i> (L.) Batsch] S. Guo, J. Song, B. Zhang, H. Jiang, R. Ma and M. Yu (China)</p>	111
<p>Model based leak correction of real-time RQ measurement for dynamic controlled atmosphere storage N. Bessemans, P. Verboven, B.E. Verlinden and B.M. Nicolaï (Belgium)</p>	31	<p>Control of postharvest blue mold decay in pears by <i>Meyerozyma guilliermondii</i> and its effects on the protein expression profile of pears Y. Yan, X. Zhang, X. Zheng, M.T. Apaliya, Q. Yang, L. Zhao, X. Gu and H. Zhang (People's Republic of China)</p>	124
<p>Electronic tongue discrimination of four tomato cultivars harvested at six maturities and exposed to blanching and refrigeration treatments S. Xu, J. Li (USA, China), E.A. Baldwin, A. Plotto, E. Roskopf, J.C. Hong and J. Bai (USA)</p>	42	<p>Control of green and blue mold and sour rot in citrus fruits by the cationic antimicrobial peptide PAF56 W. Wang, L. Deng, S. Yao and K. Zeng (PR China)</p>	132
<p>Prediction of lycopene and β-carotene in tomatoes by portable chroma-meter and VIS/NIR spectra S. Tilahun, D.S. Park, M.H. Seo (Republic of Korea), I.G. Hwang (Yongin 17158 Republic of Korea), S.H. Kim, H.R. Choi and C.S. Jeong (Republic of Korea)</p>	50	<p>The combined effects of tea tree oil and hot air treatment on the quality and sensory characteristics and decay of strawberry Y. Wei, Y. Wei, F. Xu and X. Shao (China)</p>	139
<p>Influence of 1-MCP and modified atmosphere packaging in the quality and preservation of fresh basil L.S. Patiño, D.A. Castellanos and A.O. Herrera (Colombia)</p>	57	<p>Influence of modified atmosphere packaging (MAP) on aroma quality of figs (<i>Ficus carica</i> L.) M.C. Villalobos, M.J. Serradilla, A. Martín, E. Aranda, M. López-Corrales and M.G. Córdoba (Spain)</p>	145
<p>Effect of cold storage on stomatal functionality, water relations and flower performance in cut roses E.J. Woltering and M.J.M. Paillart (The Netherlands)</p>	66	<p>Modeling the respiration rate of Golden papayas stored under different atmosphere conditions at room temperature N.C. Barbosa, R.A. Mendonça Vieira and E.D. de Resende (Brazil)</p>	152
<p>Non-invasive determination of the quality of pomegranate fruit L. Czieczor, C. Bentkamp, L. Damerow and M. Blanke (Germany)</p>	74	<p>Effect of UV-C on the physiology and biochemical profile of fresh <i>Piper nigrum</i> berries E.R. Collings, M.C. Alamar Gavidia, K. Cools, S. Redfern and L.A. Terry (UK)</p>	161
<p>Postharvest hexanal vapor treatment delays ripening and enhances shelf life of greenhouse grown sweet bell pepper (<i>Capsicum annum</i> L.) A. Cheema, P. Padmanabhan, A. Amer, M.J. Parry, L.-T. Lim, J. Subramanian and G. Paliyath (Canada)</p>	80	<p>Blueberry bruise detection by pulsed thermographic imaging J. Kuzy, Y. Jiang and C. Li (United States)</p>	166
		<p>Shelf life of fresh-cut lamb's lettuce (<i>Valerianella locusta</i> L.) monitored by electronic nose and relationship with chlorophyll <i>a</i> fluorescence and mechanical-acoustic test G. Cortellino, S. Gobbi and A. Rizzolo (Italy)</p>	178