

CONTENTS

Effects of exogenous γ -aminobutyric acid treatment on browning and food-borne pathogens in fresh-cut apples H. Gao, S. Wu, Q. Zeng, P. Li and W. Guan (China)	1	Determining the resistance to mechanical damage of apples under impact loads R. Stopa, D. Szyjewicz, P. Komarnicki and Ł. Kuta (Poland)	79
LC-MS untargeted metabolomics reveals early biomarkers to predict browning of fresh-cut lettuce C.J. García, M.I. Gil and F.A. Tomas-Barberan (Spain)	9	Pre-treatment with 1-methylcyclopropene alleviates methyl bromide-induced internal breakdown, softening and wall degradation in blueberry C.M. Ortiz, F. Franceschinis, G.E. Gergoff Grozeff (Argentina), H. Chan, J.M. Labavitch, C. Crisosto (USA) and A.R. Vicente (Argentina)	90
1-MCP and storage conditions on the ripening and production of aromatic compounds in <i>Conference</i> and <i>Alexander Lucas</i> pears harvested at different maturity stages M.V. Hendges (Brazil), D.A. Neuwald (Germany), C.A. Steffens (Brazil), R. Vidrih, E. Zlatić (Slovenia) and C.V.T. do Amarante (Brazil)	18	Quality perceptions regarding external appearance of apples: Insights from experts and consumers in four countries S.R. Jaeger (New Zealand), L. Antúnez, G. Ares (Uruguay), M. Swaney-Stueve (USA), D. Jin and F.R. Harker (New Zealand)	99
Within-plant variability in blueberry (<i>Vaccinium corymbosum</i> L.): maturity at harvest and position within the canopy influence fruit firmness at harvest and postharvest G.A. Lobos, C. Bravo, M. Valdés (Chile), J. Graell, I. Lara Ayala (Spain), R.M. Beaudry (USA) and C. Moggia (Chile, Spain)	26	Effect of exogenous auxin on aroma volatiles of cherry tomato (<i>Solanum lycopersicum</i> L.) fruit during postharvest ripening Q. Wu, X. Tao, X. Ai, Z. Luo, L. Mao, T. Ying and L. Li (PR China)	108
Cod peptides inhibit browning in fresh-cut potato slices: A potential anti-browning agent of random peptides for regulating food properties X. Liu, Y. Lu, Q. Yang, H. Yang, Y. Li, B. Zhou, T. Li, Y. Gao and L. Qiao (PR China)	36	Induced accumulation of individual carotenoids and quality changes in tomato fruits treated with pulsed electric fields and stored at different post-treatments temperatures S. González-Casado, O. Martín-Belloso, P. Elez-Martínez and R. Soliva-Fortuny (Spain)	117
Maturity, storage and ripening effects on anti-fungal compounds in the skin of 'Hass' avocado fruit J. Bowen, D. Billing, P. Connolly, W. Smith, J. Cooney and J. Burdon (New Zealand)	43	Immersion-free, single-pass, commercial fresh-cut produce washing system: An alternative to flume processing E.R. Bornhorst, Y. Luo, E. Park, B.T. Vinyard, X. Nou, B. Zhou, E. Turner and P.D. Millner (USA)	124
Changes in volatile compounds emitted by fungal pathogen spoilage of apples during decay S.M. Kim, S.M. Lee, J.-A. Seo and Y.-S. Kim (Republic of Korea)	51	Comparative RNA-seq analysis of citrus fruit in response to infection with three major postharvest fungi B. Deng, W. Wang, L. Deng, S. Yao, J. Ming and K. Zeng (China)	134
Induced mutation breeding of <i>Brevibacillus brevis</i> FJAT-0809-GLX for improving ethylparaben production and its application in the biocontrol of <i>Lasiodiplodia theobromae</i> J. Che, B. Liu, G. Liu, Q. Chen and D. Huang (People's Republic of China)	60	Nondestructive quality assessment of chili peppers using near-infrared hyperspectral imaging combined with multivariate analysis J. Jiang, H. Cen, C. Zhang, X. Lyu, H. Weng, H. Xu and Y. He (PR China)	147
Low temperature storage reduces aroma-related volatiles production during shelf-life of banana fruit mainly by regulating key genes involved in volatile biosynthetic pathways X. Zhu, J. Luo, Q. Li, J. Li, T. Liu, R. Wang, W. Chen and X. Li (China)	68		