

CONTENTS

<p>The combined effect of ozone treatment and polyethylene packaging on postharvest quality and biodiversity of <i>Toona sinensis</i> (A.Juss.) M.Roem S. Lin, C. Chen, H. Luo, W. Xu, H. Zhang, J. Tian, R. Ju and L. Wang (China)</p>	1	<p>Pathogenetic process monitoring and early detection of pear black spot disease caused by <i>Alternaria alternata</i> using hyperspectral imaging T.-t. Pan (China, Canada), E. Chyngyz (Canada), D.-W. Sun (China, Ireland), J. Paliwal (Canada) and H. Pu (China)</p>	96
<p>Key tomato volatile compounds during postharvest ripening in response to chilling and pre-chilling heat treatments L. Wang (China, USA), E. Baldwin, W. Luo, W. Zhao, J. Brecht and J. Bai (USA)</p>	11	<p>(1→3)-β-D-glucan from yeast cell wall: Characteristic and potential application in controlling postharvest disease of pear C. Sun, L. Jin, Y. Cai, X. Zheng and T. Yu (People's Republic of China)</p>	105
<p>Monitoring quality and safety assessment of summer squashes along the food supply chain using near infrared sensors I. Torres, M.-T. Sánchez, J.-A. Entrenas, A. Garrido-Varo and D. Pérez-Marín (Spain)</p>	21	<p>Postharvest sodium nitroprusside treatment maintains storage quality of apple fruit by regulating sucrose metabolism Y. Chen, Y. Ge, J. Zhao, M. Wei, C. Li, J. Hou, Y. Cheng and J. Chen (PR China)</p>	115
<p>Involvement of abscisic acid in the resistance of citrus fruit to <i>Penicillium digitatum</i> infection M.T. Lafuente, A.-R. Ballester and L. González-Candelas (Spain)</p>	31	<p>A solar-powered heat system for management of almond moth, <i>Cadra cautella</i> (Lepidoptera: Pyralidae) in stored dates Maged.E.A. Mohammed (Saudi Arabia, Egypt), H.A. El-Shafie (Saudi Arabia) and A.A.A. Sallam (Saudi Arabia, Egypt)</p>	121
<p>Efficacy evaluation of ultrasound treatment on the postharvest storability of white nectarine by both physicochemical and image processing analyses R. Temizkan, M. Atan, M.B. Büyükcan and C. Caner (Turkey)</p>	41	<p>Preparation of a chitosan-chlorogenic acid conjugate and its application as edible coating in postharvest preservation of peach fruit W. Jiao, C. Shu, X. Li, J. Cao, X. Fan and W. Jiang (PR China)</p>	129
<p>The relationship between the appearance of pomegranate fruit and color and size of arils based on image processing M. Fashi, L. Naderloo and H. Javadikia (Iran)</p>	52	<p>Linking consumer sensory acceptability to volatile composition for improved shelf-life: A case study of fresh-cut watermelon (<i>Citrullus lanatus</i>) M.L. Mendoza-Enano, R. Stanley and D. Frank (Australia)</p>	137
<p>Biochemical and molecular effects of glycine betaine treatment on membrane fatty acid metabolism in cold stored peaches L. Wang, S.U.F. Bokhary, B. Xie, S. Hu, P. Jin and Y. Zheng (PR China)</p>	58	<p>Modelling the biochemical and sensory changes of strawberries during storage under diverse relative humidity conditions A. Ktenioudaki, C.P. O'Donnell (Ireland) and M.C. do Nascimento Nunes (USA)</p>	148
<p>Postharvest variation of major glucosinolate and their hydrolytic products in <i>Brassicoraphanus</i> 'BB1' N. Han (Republic of Korea), K.M. Ku (USA, Republic of Korea) and J. Kim (Republic of Korea)</p>	70	<p>ATR-FTIR as a versatile analytical tool for the rapid determination of storage life of fresh <i>Agaricus bisporus</i> via its moisture content C. Baskar, N. Nesakumar, S. Kesavan, J.B. Balaguru Rayappan and S. Alwarappan (India)</p>	159
<p>Maintenance of the antioxidant capacity of fresh-cut pineapple by procyanidin-grafted chitosan Y. Jing, J. Huang and X. Yu (China)</p>	79		
<p>24-Epibrassinolide treatment regulates broccoli yellowing during shelf life J.-h. Cai, F. Luo, Y.-b. Zhao, Q. Zhou, B.-d. Wei, X. Zhou and S.-j. Ji (PR China)</p>	87		