

CONTENTS

<p>Omics analysis of the ethylene signal transduction in tomato as a function of storage temperature C.I. Mata, M.L.A.T.M. Hertog, G. Van Raemdonck, G. Baggerman (Belgium), D. Tran (Viet Nam) and B.M. Nicolai (Belgium)</p>	1	<p>Identification of lipopeptides from <i>Bacillus</i> strain Q11 with ability to inhibit the germination of <i>Penicillium expansum</i>, the etiological agent of postharvest blue mold disease J.L. Rodríguez-Chávez, Y.S. Juárez-Campusano, G. Delgado and J.R. Pacheco Aguilar (Mexico)</p>	72
<p>Evaluation of dry and wet storage on vase quality of cut peony based on the regulation of starch and sucrose metabolism J. Xue, Y. Tang, S. Wang, Y. Xue, X. Liu and X. Zhang (China)</p>	11	<p>Guanosine 3',5'-cyclic monophosphate mediates gibberellic acid-induced chilling tolerance and defense response in postharvest peach fruit C. Jiao and Y. Duan (People's Republic of China)</p>	80
<p>Overall quality and antioxidant enzymes of ready-to-eat 'Purple Queen' pomegranate arils during cold storage G. Adiletta, M. Petriccione, L. Liguori, L. Zampella, F. Mastrobuoni and M. Di Matteo (Italy)</p>	20	<p>Individual and combined effects of bamboo vinegar and peach gum on postharvest grey mould caused by <i>Botrytis cinerea</i> in blueberry Z. Shi, J. Deng, F. Wang, Y. Liu, J. Jiao, L. Wang and J. Zhang (PR China)</p>	86
<p>Rosehip oil coating delays postharvest ripening and maintains quality of European and Japanese plum cultivars D. Martínez-Romero, S. Castillo, F. Guillén, D. Paladine, P.J. Zapata, D. Valero and M. Serrano (Spain)</p>	29	<p>Ripening behaviour and consumer acceptance of 'Conference' pears during shelf life after long term DCA-storage L. Torregrosa, G. Echeverria, J. Illa and J. Giné-Bordonaba (Spain)</p>	94
<p>Identification of volatile organic compounds for the biocontrol of postharvest litchi fruit pathogen <i>Peronophythora litchii</i> L. Zheng, J.-j. Situ, Q.-f. Zhu, P.-g. Xi, Y. Zheng, H.-x. Liu, X. Zhou and Z.-d. Jiang (China)</p>	37	<p>FEM explicit dynamics simulation and NIR hyperspectral reflectance imaging for determination of impact bruises of <i>Lycium barbarum</i> L. J. Zhao (China), A. Sugirbay (China, Kazakhstan), Y. Chen, S. Zhang, F. Liu, L. Bu, Y. Chen, Z. Wang and J. Chen (China)</p>	102
<p>The properties of chitosan/zein blend film and effect of film on quality of mushroom (<i>Agaricus bisporus</i>) L. Zhang, Z. Liu, X. Wang, S. Dong, Y. Sun and Z. Zhao (PR China)</p>	47	<p>Postharvest applications of n-butanol increase greasiness in apple skins by altering wax composition via effects on gene expression Q. Zhang, Y. Qi, R. Li, Y. Yang, D. Yan, X. Liu and X. Ren (China)</p>	111
<p>Biocontrol features of <i>Clavispora lusitaniae</i> against <i>Penicillium digitatum</i> on lemons M.F. Perez, M.A. Díaz, M.M. Pereyra, J.M. Córdoba, A.S. Isas, M. Sepúlveda, J. Ramallo and J.R. Dib (Argentina)</p>	57	<p>Quality and safety attributes on shredded carrots by using <i>Origanum majorana</i> and ascorbic acid P. Xylia (Cyprus), A. Clark (United Kingdom), A. Chrysargyris (Cyprus), G. Romanazzi (Italy) and N. Tzortzakis (Cyprus)</p>	120
<p>Postharvest quality of cashew apple after hydrocooling and cold room E. de Oliveira Alves Sena, P.S.O. da Silva, H.G.S. de Araujo, M.C. de Aragão Batista, P.N. Matos (Brazil), S.A. Sargent (United State), L.F.G. de Oliveira Junior and M.A.G. Carnelossi (Brazil)</p>	65	<p>Preharvest UV-C treatment improves the quality of spinach primary production and postharvest storage A. Martínez-Sánchez, P. Lozano-Pastor, F. Artés-Hernández, F. Artés and E. Aguayo (Spain)</p>	130

Phytochemicals influence the vase life of <i>Heliconia psittacorum</i> CV. golden torch D.H.S. Sardinha, A.A.C. Rodrigues, S.S.M. Ribeiro, N.B. Diniz, J.R.M. Campos Neto and F.d.O. Reis (Brazil)	140	Vibrational spectroscopy as a green technology for predicting nutraceutical properties and antiradical potential of early-to-late apricot genotypes T. Amoriello, R. Ciccoritti and K. Carbone (Italy)	156
Effects of combining electron-beam or gamma irradiation treatments with further storage under modified atmospheres on the bioactive compounds of <i>Tuber melanosporum</i> truffles E. Tejedor-Calvo, D. Morales, P. Marco, M.E. Venturini, D. Blanco and C. Soler-Rivas (Spain)	149		