

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>New insights into the effects of ethylene on ABA catabolism, sweetening and dormancy in stored potato tubers R. Tosetti (UK), A. Waters (USA), G.A. Chope, K. Cools, M.C. Alamar, S. McWilliam, A.J. Thompson and L.A. Terry (UK)</p>	<p>111420</p>	<p>Physiological responses and quality attributes of muscadine grape (<i>Vitis rotundifolia</i> Michx) to CO₂-enriched atmosphere storage S. Shahkoomahally, A. Sarkhosh, L.M. Richmond-Cosie and J.K. Brecht (United States)</p>	<p>111428</p>
<p>Involvement of energy metabolism and amino acid metabolism in quality attributes of postharvest <i>Pleurotus eryngii</i> treated with a novel phase change material D. Li, D. Wang, Y. Fang, T. Belwal, L. Li, X. Lin, Y. Xu, H. Chen, M. Zhu and Z. Luo (People's Republic of China)</p>	<p>111427</p>	<p>Rapid and nondestructive evaluation of soluble solids content (SSC) and firmness in apple using Vis-NIR spatially resolved spectroscopy T. Ma (Japan), Y. Xia (Japan, China), T. Inagaki and S. Tsuchikawa (Japan)</p>	<p>111417</p>
<p>Ethanol vapor treatment inhibits apple ripening at room temperature even with the presence of ethylene F.R. Thewes (Brazil, Germany), B.M. Balkees, F. Büchele, J.N. Wünsche, D.A. Neuwald (Germany) and A. Brackmann (Brazil)</p>	<p>111415</p>	<p>The chemical composition and potential role of epicuticular and intracuticular wax in four cultivars of table grapes M. Yang, Z. Luo, S. Gao, T. Belwal, L. Wang, M. Qi, Z. Ban, B. Wu, F. Wang and L. Li (China)</p>	<p>111430</p>
<p>Using Cannabidiol as a potential postharvest treatment to maintain quality and extend the shelf life of strawberries H. Inselberg and M.C. do Nascimento Nunes (USA)</p>	<p>111416</p>	<p>Application of near-infrared spectroscopy and chemometrics for the rapid quality assessment of <i>Sargassum fusiforme</i> Y. Yang, H. Tong, L. Yang and M. Wu (China)</p>	<p>111431</p>
<p>The influence of pre- and postharvest 1-MCP application and oxygen regimes on textural properties, cell wall metabolism, and physiological disorders of late-harvest 'Bartlett' pears M. Li, H. Zhi (China) and Y. Dong (USA)</p>	<p>111429</p>	<p><i>Penicillium expansum</i> – Induced release of branched-chain volatile compounds in apple fruit by increasing amino acids accumulation D. Gong, Y. Bi, Y. Zong, Y. Li (China), E. Sionov (Israel) and D. Prusky (China, Israel)</p>	<p>111432</p>
<p>Synergistic effects of ultraviolet light irradiation and high-oxygen modified atmosphere packaging on physiological quality, microbial growth and lignification metabolism of fresh-cut carrots L. Li, C. Li, J. Sun, M. Xin, P. Yi, X. He, J. Sheng, Z. Zhou, D. Ling, F. Zheng, J. Li, G. Liu, Z. Li, Y. Tang, Y. Yang and J. Tang (China)</p>	<p>111365</p>	<p>Developing an accelerated vibration simulation test for packaged bananas I. Fernando, J. Fei, R. Stanley, H. Enshaei and V. Rouillard (Australia)</p>	<p>111400</p>
<p>Melatonin reduces pesticide residue, delays senescence, and improves antioxidant nutrient accumulation in postharvest jujube fruit B. Deng, C. Xia, S. Tian and H. Shi (China)</p>	<p>111419</p>	<p>Molecular and biochemical differences underlying the efficacy of lovastatin in preventing the onset of superficial scald in a susceptible and resistant <i>Pyrus communis</i> L. cultivar N. Busatto (Italy), J. Giné-Bordonaba, C. Larrigaudière, V. Lindo-Garcia (Spain), B. Farneti, F. Biasioli, U. Vrhovsek and F. Costa (Italy)</p>	<p>111435</p>
		<p>Microbiological and physicochemical quality of strawberries (<i>Fragaria x ananassa</i>) coated with <i>Lactobacillus rhamnosus</i> and inulin enriched gelatin films N.N. Temiz and K.S. Özdemir (Turkey)</p>	<p>111433</p>

Mechanism underlying sodium isoascorbate inhibition of browning of fresh-cut mushroom (<i>Agaricus bisporus</i>) D. Xu, S. Gu, F. Zhou, W. Hu, K. Feng, C. Chen and A. Jiang (China)	111357	Monitoring the incidence of dry rot caused by <i>Fusarium proliferatum</i> in garlic at harvest and during storage L. Mondani, G. Chiusa, A. Pietri and P. Battilani (Italy)	111407
Evaluation of quality changes and elasticity index of kiwifruit in shelf life by a nondestructive acoustic vibration method W. Zhang, Z. Lv, B. Shi, Z. Xu and L. Zhang (China)	111398	Variable characteristics of microbial communities on the surface of sweet cherries under different storage conditions Q. Zhang, W. Shi, B. Zhou, H. Du, L. Xi, M. Zou, H. Zou, L. Xin, Z. Gao and Y. Chen (China)	111408
Harvest maturity affects the browning of fresh-cut potatoes by influencing contents of amino acids Z. Meng, T. Dong (China), A.U. Malik (Pakistan), S. Zhang and Q. Wang (China)	111404	Effects of Pressure Reduction Modes on Vacuum Cooling Efficiency and Quality Related Attributes of Different Parts of Pakchoi (<i>Brassica Chinensis</i> L.) Z. Zhu, Y. Geng (China) and D.-W. Sun (China, Ireland)	111409
Exploring oxygen diffusion and respiration in pome fruit using non-destructive gas in scattering media absorption spectroscopy M. Joseph, R. Van Beers, A. Postelmans, B. Nicolai and W. Saeys (Belgium)	111405		
Effect of controlled atmosphere storage on the quality attributes and volatile organic compounds profile of dragon fruit (<i>Hylocereus undatus</i>) P.L. Ho (Belgium, Vietnam), D.T. Tran (Vietnam), M.L.A.T.M. Hertog and B.M. Nicolai (Belgium)	111406		