

Postharvest Technology of Fruits and Vegetable

Seung-Koo Lee

Professor, Dept. of Horticulture

Seoul National University

Fresh horticultural crops are high in water content and thus are subject to transpirational water loss resulting in significant quality loss. Fruits and vegetables are also highly perishable because they are easily subject to mechanical injury and pathologicad breakdown. Fresh commodities are also living organs carrying on many biological processes that are essential to the maintenance of life even after they are detached from their mother plants. they continue to exhibit all the metabolisms and symptoms of living plant life Their typical examples include respiration, synthesis or degradation of metabolites including ethylene, and growth and development. Some of these postharvest changes are desirable, but most are not desirable. The losses due to metabolic activities and transpiration are dependent entirely on its own reserves after harvest.

Therefore, there are losses in quantity and quality between harvest and consumption.