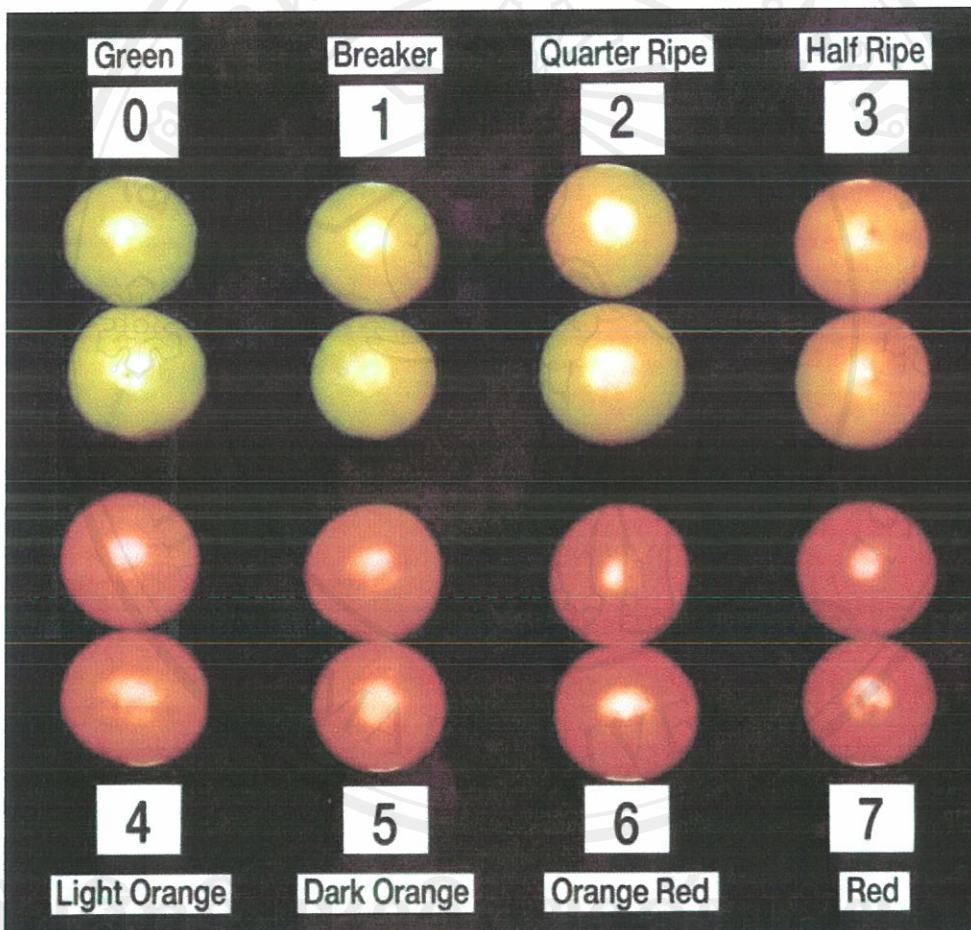
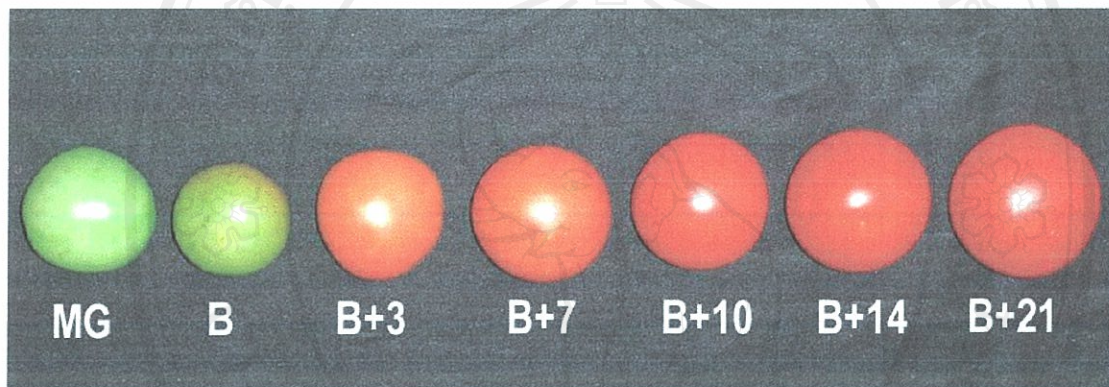


APPENDIX 1

Colour chart provided by Sainsbury's supermarket, UK.



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APPENDIX 2**Various stages of ripening for*****Lycopersicon esculentum* Mill. cv. Ailsa Craig (Ac⁺⁺)**

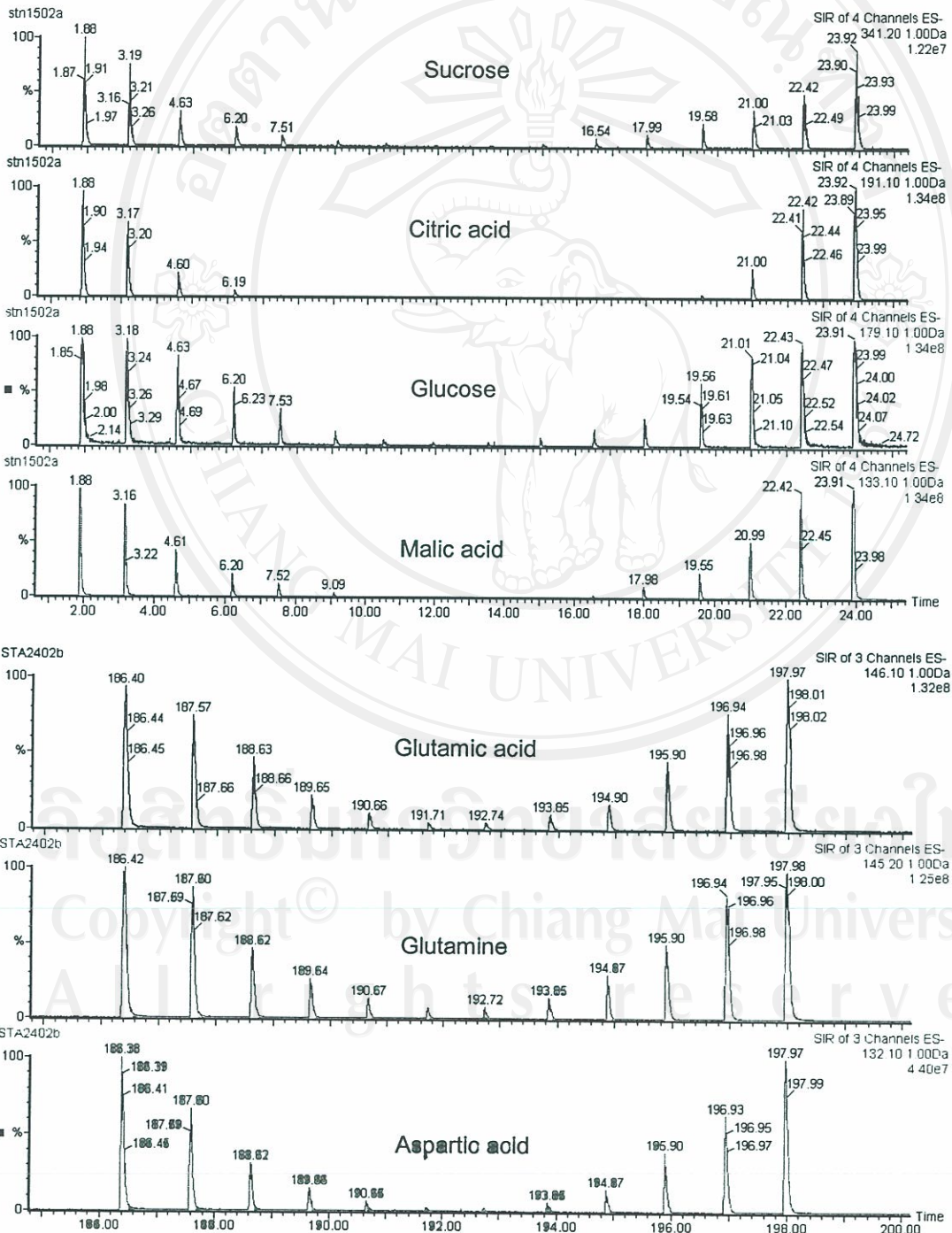
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APPENDIX 3

Standard peak areas of sucrose, glucose, citric acid, malic acid, glutamic acid, glutamine and aspartic acid



PUBLICATIONS

National and international presentations

- Surawang, S., Rattanapanone, N., Linforth, R.S.T. and Taylor, A.J. (2002).** Real time monitoring of volatile release from cucumber using APCI-MS. *Meeting for Postgraduate Research Students in Food Science*. University of Lincoln, Royal Society of Chemistry Food Groups, 2-3 July 2002.
- Surawang, S. and Rattanapanone, N. (2003).** Real time monitoring and analysis of volatile flavour release from tomato and cucumber using APCI-MS. *Third National Horticultural Congress*. OV-07: Session II. Bangkok. 22-25 April 2003.
- Surawang, S., Rattanapanone, N., Linforth, R.S.T. and Taylor, A.J. (2004).** Effect of oxygen and free fatty acids on cucumber flavour generation. The 5th International Postharvest Symposium. S9-33. Verona, Italy. 6-11 June 2004.

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- Taylor, A. J., Sivasundaram, L., Linforth, R. S. T. and **Surawang, S.** (2003). Identification of volatile compounds using combined gas chromatography atmospheric pressure ionization-mass spectrometry. *In: Handbook of Flavor Characterization: Sensory Analysis, Chemistry and Physiology*. (K.D. Deibler and J. Delwiche, eds). pp 411-422. Marcel Dekker, Inc., New York.
- Taylor, A. J., Sivasundaram, L., Linforth, R. S. T. and **Surawang, S.** (2002). Identification of volatile compounds using combined API/EI-MS. *Abstracts of Papers of the American Chemical Society*. **224**: 033-AGFD.
- Surawang, S., Rattanapanone, N., Linforth, R.S.T. and Taylor, A.J. (2003).** Real time monitoring and analysis of flavour volatile release from cucumber and tomato using dynamic vapour sorption APCI-MS. *The Kasetsart Journal: Natural Sciences*. 37 (4): 468-476.

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