

เอกสารอ้างอิง

- งานพัฒนา. 2544. รายงานประจำปี 2543. ฝ่ายพัฒนา มูลนิธิโครงการหลวง. 298 น.
- จริงแท้ ศิริพานิช. 2538. ศรีรวิทยาและเทคโนโลยีหลังการเก็บเกี่ยวผักและผลไม้. โรงพิมพ์ศูนย์ส่งเสริมและฝึกอบรมการเกษตรแห่งชาติ, กรุงเทพฯ. 396 น.
- คณัฏ บุญยเกียรติ. 2540. ศรีรวิทยาหลังการเก็บเกี่ยวพืชสวน. คณะเกษตรศาสตร์ มหาวิทยาลัยเชียงใหม่, เชียงใหม่. 226 น.
- ยงยุทธ ข้ามสี่. 2541. เอกสารประกอบการสอนวิชาการบรรจุภัณฑ์ผลิตผลเกษตร. ภาควิชาเทคโนโลยีหลังการเก็บเกี่ยว คณะวิศวกรรมและอุตสาหกรรมเกษตร มหาวิทยาลัยแม่โจ้, เชียงใหม่. 181 น.
- วิเลียม บอร์น. 2533. คู่มือส่งเสริมการปลูกผักบนที่สูงของประเทศไทย. โครงการหลวง, เชียงใหม่. 349 น.
- Abeles, F. B., P. W. Morgan and M. E. Saltveit. 1995. Ethylene in plant biology. p.18. *In* Brecht, J. K. Physiology of lightly processed fruit and vegetables. HortScience. 30 (1) : 18-22.
- Barth, M. M. and H. Zhuang. 1996. Packaging design affects antioxidant vitamin retention and quality of broccoli florets during postharvest storage. Postharvest. Biol. Technol. 9 : 141-150.
- Ben-Yehoshua , S., V. Rodov, S. Fishman and J. Peretz. 1998. Modified-atmosphere packaging of fruits and vegetables: reducing condensation of water in bell peppers and mangoes. Acta Hort. 464 : 387-392.
- Beuchat, L. R. and R. E. Brackett. 1990. Survival and growth of *Listeria monocytogenes* on lettuce as influenced by shredding, chlorine treatment, modified atmosphere packing and temperature. J. Food Sci. 55 (3) : 755-758, 870.
- Blanchard, M., F. Castaigne, C. Willemot and J. Makhlof. 1996. Modified atmosphere preservation of freshly prepared diced yellow onion. Postharvest. Biol. Technol. 9 : 173-185.
- Bolin, H. R., A. E. Stafford, A. D. King Jr. and C. C. Huxsoll. 1977. Factors affecting the storage stability of shredded lettuce. J. Food Sci. 42 (5) : 1319-1321.

- Bolin, H. R. and C. C. Huxsoll. 1991. Effect of preparation procedures and storage parameters on quality retention of salad-cut lettuce. *J. Food Sci.* 56 (1) : 60-62, 67.
- Brecht, P., L. Morris, C. Cheyney and D. Jancke. 1973. Brown stain susceptibility lettuce cultivars under controlled atmospheres and temperatures. *J. Amer. Soc. Hort. Sci.* 98 (3) : 261-264.
- Cantwell, M. 2002. " Postharvest handling systems: minimally process fruit and vegetables " [Online]. Available : <http://vric.ucdavis.edu/selectnewtopic.minproc.htm>
- Carlin, F., C. Nguyen-the and Y. Chambroy. 1990. Effect of controlled atmospheres on microbial spoilage, electrolyte leakage and sugar content of fresh ' ready-to-use ' grated carrots. *Int. J. Food. Sci. Technol.* 25 : 110-119.
- Couture, R., M. I. Cantwell, D. Ke and M. E. Saltveit, Jr. 1993. Physiological attributes related to quality attributes and storage life of minimally processed lettuce. *HortScience.* 28 (7) : 723-725.
- Gil, M. I., M. A. Conesa and F. Artes. 2002. Quality changes in fresh cut tomato as affected by modified atmosphere packaging. *Postharvest. Biol. Technol.* 25 : 199-207.
- Gnanasekharan, V., R. L. Shewfelt and M. S. Chainnan. 1992. Detection of color changes in green vegetables. *J. Food Sci.* 57 (1) : 149-154.
- Hofman, P. J., B. A. Stubbings, M. F. Adkins, G. F. Meiburg and A. B. Woolf. 2002. Hot water treatments improve ' Hass ' avocado fruit quality after cold disinfestation. *Postharvest. Biol. Technol.* 24 : 183-192.
- Heimdal, H., B. F. Kuhn, L. Poll and L. M. Larsen. 1995. Biochemical changes and sensory quality shredded and MA-packaged iceberg lettuce. *J. Food Sci.* 60 (6) : 1265-1268,1276.
- Hong, G., G. Peiser and M. I. Cantwell. 2000. Use of controlled atmospheres and heat treatment to maintain quality of intact and minimally processed green onions. *Postharvest. Biol. Technol.* 20 : 53-61.
- Hyodo, H., H. Kuroda and S. F. Yang. 1978. Induction of phenylalanine ammonia-lyase and increase in phenolics in lettuce leaves in relation to the development of russet spotting caused by ethylene. *Plant Physiol.* 62 : 31-35.

- Izumi, H., A. E. Watada and W. Douglas. 1996. Optimum O₂ or CO₂ atmosphere for storing broccoli florets at various temperatures. *J. Amer. Soc. Hort. Sci.* 121 (1) : 127-131.
- Jacxsens, L., F. Devlieghere and J. Debevere. 2002. Temperature dependence of shelf-life as affected by microbial proliferation and sensory quality of equilibrium modified atmosphere packaged fresh produce. *Postharvest. Biol. Technol.* 26 : 59-73.
- Jamie, P. and M. E. Saltveit. 2002. Postharvest changes in broccoli and lettuce during storage in argon, helium, and nitrogen atmospheres containing 2% oxygen. *Postharvest. Biol. Tech.* 26 : 113-116.
- Kader, A. A., W. J. Lipton and L. L. Morris. 1973. Systems for scoring quality of harvested lettuce. *HortScience.* 8 (5) : 408-409.
- Ke, D. and M. E. Saltveit, Jr. 1988. Plant hormone interaction and phenolic metabolism in the regulation of russet spotting in iceberg lettuce. *Plant Physiol.* 88 : 1136-1140.
- Ke, D. and M. E. Saltveit, Jr. 1989. Regulation of russet spotting, phenolic metabolism, and IAA oxidase by low oxygen in iceberg lettuce. *J. Amer. Soc. Hort. Sci.* 114 (4) : 638-642.
- Ketsa, S. and S. Atantee. 1998. Phenolic, lignin, peroxidase activity and increased firmness of damaged pericarp of mangosteen fruit after impact. *Postharvest. Biol. Technol.* 14 : 117-124.
- Kiss, I. 1984. Testing method in food microbiology. Budapest, Hungary. 477 p.
- Klein, J. D. and S. Lurie. 1990. Prestorage heat treatment as a means of improving poststorage quality of apples. *J. Amer. Soc. Hort. Sci.* 115 (2) : 265-269.
- Kim, G. H. and R. B. H. Wills. 1995. Effect of ethylene on storage life of lettuce. *J. Sci. Food and Agri.* 69 : 197-201.
- King Jr, A. D., J. A. Magnuson, T. Torok and N. Goodman. 1991. Microbial flora and storage quality of partially processed lettuce. *J. Food Sci.* 56 (2) : 459-461.
- Lafuente, M. T., A. Belver, M. G. Guye and M. E. Saltveit. 1991. Effect of temperature conditioning on chilling injury of cucumber cotyledons. *Plant Physiol.* 95 : 443-449.
- Laties, G. G. 1995. The development and control of respiratory pathways in slices of plant storage organs. p. 18. *In* Brecht, J. K. *Physiology of lightly processed fruit and vegetables.* HortScience. 30 (1) : 18-22.

- Loaiza-Velarde, J., F. A. Tomas-Barbera, M. E. Saltveit. 1997. Effect of intensity and duration of heat-shock treatments on wound-induced phenolic metabolism in iceberg lettuce. *J. Amer. Soc. Hort. Sci.* 122 (6) : 873-877.
- Lopez-Galvez, G., M. Saltveit and M. Cantwell. 1996. The visual quality of minimally processed lettuce stored in air or controlled atmosphere with emphasis on romaine and iceberg types. *Postharvest. Biol. Technol.* 8 : 179-190.
- McDonald, R. E. and L. A. Risse. 1990. Bagging chopped lettuce in selected permeability films. *HortScience.* 25 (6) : 671-673.
- Nguyen-the, C. and C. Carlin. 1999. The microbiology of minimally processed fresh fruits and vegetables. p. 314. *In* Zagory, D. Effect of processing handling and packing on microbial population. *Postharvest. Biol. Technol.* 15 : 313-321.
- Nigdikar, S. V., N. R. Williams, B. A. Griffin and A. N. Howard. 1998. Consumption of red wine polyphenols reduces the susceptibility of low-density lipoproteins in vivo.¹⁻⁴ *Am J. Clin Nutr.* 68 : 258-265.
- Paull, R. E. and N. J. Chen. 1990. Heat shock response in field-grown, ripening papaya fruit. *J. Amer. Soc. Hort. Sci.* 115 (4) : 623-631.
- Peiser, G., G. Lopez-Galvez, G., M. Cantwell, M. E. Saltveit. 1998. Phenylalanine ammonia inhibitor control browning of cut lettuce. *Postharvest. Biol. Technol.* 14 : 171-177.
- Porat, R., A. Daus, B. Weiss, L. Cohen and E. Falik. 2000a. Reduction of postharvest decay in organic citrus fruit by a short hot water brushing treatment. *Postharvest. Biol. Technol.* 18 : 151-157.
- Porat, R., D. Pavoncello, J. Peretz, S. Ben-Yehoshua. 2000b. Effect of various heat treatment on induction of cold tolerance and on the postharvest quality of 'Star Ruby' grape fruit. *Postharvest. Biol. Technol.* 18 : 159-165.
- Priepke, P.E., L. S. Wei and A. I. Nelson. 1976. Refrigerated storage of prepackaged salad vegetables. *J. Food Sci.* 41 : 379-382.

- Prusky, D., Y. Fuchs, I. Kobiler, I. Roth, A. Weksler, Y. Shalom, E. Fallik, G. Zauberman, E. Pesis, M. Akerman, O. Ykutiely, A. Weisblum, R. Regev and L. Artes. 1999. Effect of hot water brushing, prochloraz treatment and waxing on the incidence of black spot decay cause by *Alternaria alternata* in mango fruits. *Postharvest. Biol. Technol.* 15 : 165-174.
- Ritenour, M. A., M. J. Ahrens and M. E. Saltveit. 1995. Effect of temperature on ethylene-induced phenylalanine ammonia lyase activity and russet spotting in harvest iceberg lettuce. *J. Amer. Soc. Hort. Sci.* 122 (1) : 112-116
- Ryder, E. J. 1979. *Leafy Salad Vegetables*. AVI. Publishing, Wesport, Conn. 266 p.
- Ryder, E. J. 1998. *Lettuce, Endive and Chicory*. Universtiy Press. Cambrige. 208 p.
- Ritenour, M. A., M. J. Ahrens and M. E. Saltveit. 1995. Effect of temperature on ethylene-induced phenylalanine ammonia lyase activity and russet spotting in harvested iceberg lettuce. *J. Amer. Soc. Hort. Sci.* 122 (1) : 112-116
- Saltveit, M. E. 2000. Wound induced changes in phenolic metabolism and tissue browning are altered by heat shock. *Postharvest. Biol. Technol.* 21 : 61-69.
- Singleton, V. L. and J. A. Rossi Jr. 1965. Colormetry of total phenolic with phosphomolybdic-phosphotungstic acid reagent. *Amer. J. Enol. Vitic.* 16 : 144-157.
- Siomos, A. S., C. C. Dogras and E. M. Sfakiotakis. 2001. Color development in harvested white asparagus spears on relation to carbon dioxide and oxygen concentration. *Postharvest. Biol. Technol.* 23 : 209-214.
- Tian, M. S., A. B. Woolf, J. H. Bowen and I. B. Ferguson. 1996. Changes in color and chlorophyll fluorescence of broccoli floret following hot water treatment. *J. Amer. Soc. Hort. Sci.* 121 (2) : 310-313.
- Tomas-Barberan, F., J. Loaiza-Velarde, A. Bonfanti and M. E. Saltveit. 1997. Early wound- and ethylene-induce changes in phenylpropanoid metabolism in harvested lettuce. *J. Amer. Soc. Hort. Sci.* 122 (3) : 399-404.
- Van der Steen, C., L. Jaxsens, F. Devieghere and J. Debevere. 2002. Combining high oxygen atmospheres with low oxygen modified atmosphere packaging to improve the keeping quality of strawberries and raspberries. *Postharvest. Biol. Technol.* 26 : 49-58.

- Varoquaux, P., J. Mazollier and G. Albagnac. 1996. The influence of raw characteristics on the storage life of fresh-cut butterhead lettuce. *Postharvest. Biol. Technol.* 9 : 127-139.
- Wang, C. H. 1998. Heat treatment affect postharvest quality of kale and collard, but no brussels sprouts. *HortScience.* 33 (5) : 881-883.
- Watada, A. E. and L. Qi. 1999. Quality of fresh produce. *Postharvest. Biol. Technol.* 15 : 201-205.
- Watada, A. E., P. K. Nathane and D. A. Minott. 1996. Factors affecting quality of fresh-cut horticultural products. *Postharvest. Biol. Technol.* 9 : 115-125.
- Wiley, R. C. 1994. Minimally processed refrigerated fruit and vegetables. Chapman and Hall, Inc. New York. 368 p.
- Wills, R., B. McGlasson, D. Graham and D. Joyce. 1998. An introduction to physiology and handling of fruit, vegetable and ornamentals. Hyde Park Press, Adelaide, South Australia. 262 p.
- Witham, F. H., D. F. Blaydes and R. M. Devin. 1971. Experiments in plant physiology. Nostrand Company. New York. 245 p.
- Woolf, A. B. and W. A. Laing. 1996. Avocado fruit skin fluorescence following hot water treatment and pretreatment. *J. Amer. Soc. Hort. Sci.* 121 (1) : 147-151.
- Yamauchi, N., and A. E. Watada. 1991. Regulated chlorophyll degradation in spinach leaves during storage. *J. Amer. Soc. Hort. Sci.* 116 (1) : 58-62.
- Yamauchi, N., and A. E. Watada. 1993. Pigment changes in parsley leaves during storage in controlled or ethylene containing atmosphere. *J. Food Sci.* 58 (3) : 616-618,637.
- Yang, S. F. 1985. Biosynthesis and action of ethylene. *HortScience.* 20 : 41-45.