

## เอกสารอ้างอิง

- กาญจนา เกียรติมณีรัตน์. 2543. มะม่วงเพื่อการส่งออก. *วารสารเคหการเกษตร*. 24(4): 76-80.
- กรมวิทยาศาสตร์การแพทย์ กระทรวงสาธารณสุข. 2547. เกณฑ์คุณภาพทางจุลชีววิทยาของอาหาร และภาชนะสัมผัสอาหาร. [ระบบออนไลน์]. แหล่งที่มา: <http://www.dmsc.moph.go.th/webroot/RQSF/indexMain.htm> (27 กันยายน 2551).
- จริงแท้ สิริพานิช. 2544. *สรีรวิทยาและเทคโนโลยีหลังการเก็บเกี่ยวผักและผลไม้*. สำนักพิมพ์ มหาวิทยาลัยเกษตรศาสตร์, กรุงเทพมหานคร. 396 หน้า.
- จริงแท้ สิริพานิช. 2549. *ชีววิทยากลับการเก็บเกี่ยวและการวางของพืช*. พิมพ์ครั้งที่ 1. โรงพิมพ์ ศูนย์ส่งเสริมและฝึกอบรมการเกษตรแห่งชาติ ภาควิชาพืชสวน คณะเกษตร กำแพงแสน มหาวิทยาลัยเกษตรศาสตร์. 453 หน้า.
- คนัย บุญเกียรติ. 2540. *สรีรวิทยาหลังการเก็บเกี่ยวของพืชสวน*. คณะเกษตรศาสตร์ มหาวิทยาลัยเชียงใหม่. 226 หน้า.
- นงลักษณ์ สุวรรณพินิจ และปรีชา สุวรรณพินิจ. 2544. *จุลชีววิทยาทั่วไป*. จุฬาลงกรณ์ มหาวิทยาลัย, กรุงเทพมหานคร. 735 หน้า.
- ไพโรจน์ วิริยจारी. 2535. *การวางแผนและการวิเคราะห์ทางด้านประสาทสัมผัส*. คณะเกษตรศาสตร์ มหาวิทยาลัยเชียงใหม่. 275 หน้า.
- ภูวนาท นนทธีย์. 2540. *มะม่วง*. พิมพ์ครั้งที่ 1. โครงการหนังสือเกษตรชุมชน, กรุงเทพมหานคร. 120 หน้า.
- มนตรี จิรสรัตน์. 2542. มะม่วงพันธุ์มหาชนก. *กสิกร*. 72(5): 425-428.
- รวี เสธฐักดี และเปรมปรี ฦ สงขลา. 2542. มะม่วงเพื่ออุตสาหกรรมส่งออกและแปรรูป. *วารสารเคหการเกษตร*. 23(3): 64-68.
- สุมาลี เหลืองสกุล. 2541. *จุลชีววิทยาทางอาหาร*. พิมพ์ครั้งที่ 4. ชัยเจริญ, กรุงเทพมหานคร. 248 หน้า.
- สำนักงานส่งเสริมการเกษตรเขตที่ 6 จังหวัดเชียงใหม่. 2548. เพิ่มสีส้มให้มะม่วงเพื่อขายตลาดโลก. [ระบบออนไลน์]. แหล่งที่มา: [http://ndoae.doe.go.th/news/news\\_082.html](http://ndoae.doe.go.th/news/news_082.html) (13 ตุลาคม 2551).

- Abadias, M., J. Usall, M. Anguera, C. Solsona, and I. Vinas. 2008. Microbiological quality of fresh, minimally-processed fruit and vegetables, and sprouts from retail establishments. *International Journal of Food Microbiology*. 123: 121-129.
- Agar, I.T., R. Massantini, B. Hess-Pierce, and A.A. Kader. 1999. Post harvest CO<sub>2</sub> and ethylene production and quality maintenance of fresh-cut kiwifruit slices. *Journal of Food Science*. 64(3): 433-440.
- Allende, A, J.L. McEvoy, Y. Luo, F.Artes, and C.Y. Wang. 2006. Effectiveness of two-sided UV-C treatments in inhibiting natural microflora and extending the shelf-life of minimally processed 'Red Oak Leaf' lettuce. *Food Microbiology*. 23(3): 241-249.
- Allende, A., J. McEvoy, Y. Tao, and Y. Luo. 2009. Antimicrobial effect of acidified sodium chlorite, sodium chlorite, sodium hypochlorite, and citric acid on *Escherichia coli* O157:H7 and natural microflora of fresh-cut cilantro. *Food Control*. 20(3): 230-234.
- AOAC. 2000. *Association of Official Analytical Chemists*. 17<sup>th</sup> ed., AOAC. Inc., Maryland, USA.
- Antoniolli, L.R., B.C. Benedetti, M.S.M. Souza Filho, M.F. Borges, and D.S. Garruti. 2005. Evaluation of hydrogen peroxide as alternative to the use of sodium hypochlorite in fresh-cut 'Perola' pineapple. *Acta Horticulturae*. 682: 1859-1864.
- APHA. 2001. *Compendium of Methods for the Microbiological Examination of Foods*. 4<sup>th</sup> ed., P.D. Frances and I. Keith (eds.). American Public Health Association., Washington, D.C., US.A.
- Bauman, R.W. 2006. *Microbiology*. alternate edition. Pearson Education, Inc., San Francisco, USA. 770 pp.
- Beaulieu, J.C., and J.M. Lea. 2003. Volatile and quality changes in fresh-cut mangos prepared from firm-ripe and soft-ripe fruit, store in clamshell containers and passive MAP. *Postharvest Biology and Technology*. 30(1): 15-28.
- Beaulieu, J.C., and J.R. Gorny. No date. Fresh-cut fruits. [online]. Available: <http://www.ba.ars.usda.gov/hb66/146freshcutfruits.pdf> (November 15, 2006).

- Brackett, R.E. 1994. Microbiological spoilage and pathogens in minimally processed refrigerated fruits and vegetables. pp. 269-312. *In: R.C. Wiley, (ed.), Minimally Processed Refrigerated Fruits and Vegetables.* Chapman and Hall Inc., New York, U.S.A.
- Brisson, L.F., R. Tenhaken, and C. Lamb. 1994. Function of oxidative cross-linking of cell wall structural proteins in plant disease resistance. *Plant Cell.* 6(12): 1703-1712.
- Chaidou, C.I., V.I. Georgakilas, C. Stalikas, M. Saraci, and E.S. Lahaniatis. 1999. Formation of chloroform by aqueous chlorination of organic compounds. *Chemosphere.* 39(4): 587-594.
- Charoensiri, R., R. Kongkachuichai, S. Suknicom, and P. Sungpuag. 2009. Beta-carotene, lycopene, and alpha-tocopherol contents of selected Thai fruits. *Food Chemistry.* 113(1): 202-207.
- Chien, P.J., F. Sheu, and F.H. Yang. 2007. Effects of edible chitosan coating on quality and shelf life of sliced mango fruit. *Journal of Food Engineering.* 78(1): 225-229.
- Cowan, M.K., and K.P. Talaro. 2006. *Microbiology: a Systems Approach.* McGraw-Hill International edition. McGraw-Hill Companies, Inc., New York, USA. 806 pp.
- Del Aguila, J.S., F.F. Sasaki, L.S. Heiffig, E.M.M. Ortega, A.P. Jacomino, and R.A. Kluge. 2006. Fresh-cut radish using different cut types and storage temperatures. *Postharvest Biology and Technology.* 40(2): 149-154.
- DeRoeve, C. 1998. Microbiological safety evaluations and recommendation on fresh produce. *Food Control.* 9(6): 321-347.
- Gonzalez-Aguilar, G.A., C.Y. Wang, and J.G. Buta. 2000. Maintaining quality of fresh-cut mangoes using antibrowning agents and modified atmosphere packaging. *Journal of Agricultural and Food Chemistry.* 48(9): 4204-4208.
- Gonzalez-Aguilar, G.A., S. Ruiz-Cruz, R. Cruz-Valenzuela, A. Rodriguez-Felix, and C.Y. Wang. 2004. Physiological and quality changes of fresh-cut pineapple treated with antibrowning agents. *Food Science and Technology.* 37(3): 369-376.

- Gordon, G., and S. Tachiyashiki. 1991. Kinetics and mechanism of formation of chlorate ion from the hypochlorous acid/chlorite ion reaction at pH 6-10. *Environmental Science and Technology*. 25(3): 468-474.
- Izumi, H., A.E. Watada, and N.P. Ko. 1995. Quality changes in carrot slices, sticks and shreds stored at various temperatures. *Food Science and Technology International*. 1(2): 71-73.
- Jiang, Y., L. Pen, and J. Li. 2004. Use of citric acid for shelf life and quality maintenance of fresh-cut Chinese water chestnut. *Journal of Food Engineering*. 63(3): 325-328.
- Kim, J.G., Y. Luo, and K.C. Gross. 2004. Effect of package film on the quality of fresh-cut salad savoy. *Postharvest Biology and Technology*. 32(1): 99-107.
- Kim, J.H., J.W. Lee, J.H. Kim, J.H. Seo, S.B. Han, H.J. Chung, and M.W. Byun. 2006. Effect of gamma irradiation on *Listeria ivanovii* inoculated to iceberg lettuce stored at cold temperature. *Food Control*. 17(5): 397-401.
- Kitis, M. 2004. Disinfection of wastewater with peracetic acid: a review. *Environment International*. 30(1): 47-55.
- Klaiber, R.G., S. Baur, G. Wolf, W.P. Hammes, and R. Carle. 2005. Quality of minimally processed carrots as affected by warm water washing and chlorination. *Innovative Food Science and Emerging Technologies*. 6(3): 351-362.
- Komulainen, H. 2004. Experimental cancer studies of chlorinated by-products. *Toxicology*. 198: 239-248.
- Lana-Guzman, I., and D.M. Barrett. 2000. Comparison of calcium chloride and calcium lactate effectiveness in maintaining shelf stability and quality of fresh-cut cantaloupes. *Postharvest Biology and Technology*. 19(1): 61-72.
- Lavelli, V., E. Pagliarini, R. Ambrosoli, J.L. Minati, and B. Zanoni. 2006. Physicochemical, microbial, and sensory parameters as indices to evaluate the quality of minimally-processed carrots. *Postharvest Biology and Technology*. 40(1): 34-40.

- Lee, S.K., and A.A. Kader. 2000. Preharvest and postharvest factors influencing vitamin C content of horticultural crops. *Postharvest Biology and Technology*. 20(3): 207-220.
- Lenntech. 2009. Disinfectants: Sodium hypochlorite. [online]. Available: <http://www.lenntech.com> (27 March 2009).
- Luttrell, W. 2001. Toxic tip: Sodium hypochlorite. *Chemical Health and Safety*. 8(6): 24-26.
- Maftoonazad, N., and H.S. Ramaswamy. 2005. Postharvest shelf-life extension of avocados using methyl cellulose-based coating. *Food Science and Technology*. 38(6): 617-624.
- Manurakchinakorn, S., P. Nuymark, P. Phoopouk, P. Poohern, and U. Chamnan. 2005. Browning inhibition and firmness retention in fresh-cut mangosteens (*Garcinia mangostana* L.). *Acta Horticulturae*. 682: 1811-1818.
- Martinez-Sanchez, A., A. Allende, R.N. Bennett, F. Ferreres, and M.I. Gil. 2006. Microbial, nutritional and sensory quality of rocket leaves as affected by different sanitizers. *Postharvest Biology and Technology*. 42(1): 86-97.
- McGuire, R.G. 1992. Reporting of objective color measurement. *HortScience*. 27 (12): 1254-1255.
- Mitcham, B., M. Marita, and A. Kader. 1996. Methods for determining quality of fresh commodities. *Perishable Handling Newsletter*. 85: 1-5.
- Monarca, S., C. Zani, S.D. Richardson, A.D. Thruston Jr, M. Moretti, D. Feretti, and M. Villarini. 2004. A new approach to evaluating the toxicity and genotoxicity of disinfected drinking water. *Water Research*. 38(17): 3809-3819.
- Mukherjee, S.K. 1997. Introduction. pp. 1-20. In: R.E. Litz, (ed.), *The Mango: Botany, Production and Uses*. The University Press, Cambridge, UK.
- Nakamura, N., D.V.S. Rao, T. Shiina, and Y. Nawa. 2004. Respiration properties of tree-ripe mango under CA condition. *Japan Agricultural Research Quarterly*. 38(4): 221-226.
- Narciso, J., and A. Plotto. 2005. A comparison of sanitation system for fresh-cut mango. *HortTechnology*. 15(4): 837-842.

- Ndiaye, C., S.Y. Xu, and Z. Wang. 2009. Steam blanching effect on polyphenoloxidase, peroxidase and color of mango (*Mangifera indica* L.) slices. *Food Chemistry*. 113(1): 92-95.
- Ngarmsak, M., T. Ngarmsak, B. Ooraikul, P.J. Delaquis, P.M. Toivonen, and G. Mazza. 2005. Effect of sanitation treatments on the microbiology of fresh-cut Thai mango. pp. 347-354. *In: APEC Symposium on Assuring Quality and Safety of Fresh Produce*. August, 1-3. Bangkok, Thailand.
- Ngarmsak, M., T. Ngarmsak, B. Ooraikul, P.J. Delaquis, P.M. Toivonen, and G. Mazza. 2005. Effect of sanitation treatments with heated, chlorinated water on the microbiology of fresh-cut Thai mangoes. *Acta Horticulturae*. 682: 1895-1899.
- Nicolais, V., F. Villani, T. Maturi, and G. Barbieri. 2005. Preliminary study on the shelf life of minimally processed cantaloupe melon stored in protective atmosphere. *Acta Horticulturae*. 682: 1929-1936.
- O'Connor-Shaw, R.E., R. Robert, A.L. Ford, and S.M. Nottingham. 1994. Shelf life of minimally processed honeydew, kiwifruit, papaya, pineapple and cantaloupe. *Journal of Food Science*. 59(6): 1202-1206.
- Perez-Gago, M.B., M.A. del Rio, and M. Serra. 2005. Effect of whey protein-beeswax edible composite coating on color change of fresh-cut persimmons cv. 'Rojo Brillante'. *Acta Horticulturae*. 682: 1917-1928.
- Plotto, A., J. Bai, E.A. Baldwin, and J.K. Brecht. 2003. Effect of pretreatment of intact 'Kent' and 'Tommy Atkins' mangoes with ethanol vapor, heat or 1-methylcyclopropene on quality and shelf life of fresh-cut slices. *Proceedings of the Florida State Horticultural Society*. 116: 394-400.
- Plotto, A., J. Bai, J.A. Narciso, J.K. Brecht, and E.A. Baldwin. 2006. Ethanol vapor prior to processing extends fresh-cut mango storage by decreasing spoilage, but does not always delay ripening. *Postharvest Biology and Technology*. 39(2): 134-145.
- Plotto, A., K.L. Goodner, E.A. Baldwin, J. Bai, and N. Rattanapanone. 2004. Effect of polysaccharide coating on quality of fresh cut mangoes (*Mangifera indica* L.). *Proceedings of the Florida State Horticultural Society*. 117: 382-388.

- Portela, S.I., and M.I. Cantwell. 2001. Cutting blade sharpness affects appearance and other quality attributes of fresh-cut cantaloupe melon. *Journal of Food Science*. 66(9): 1265-1270.
- Purwadaria, H.K., and S. Wuryani. 2000. Respiration model for edible coated minimally processed mango. *Acta Horticulturae*. 509: 531-542.
- Radovanovic, A., B. Radovanovic, and B. Jovancevic. 2009. Free radical scavenging and antibacterial activities of southern Serbian red wines. *Food Chemistry*. 117(2): 326-331.
- Radziejewska-Kubzdela, E., J. Czapski, and K. Czaczyk. 2006. The effect of preliminary processing of shredded celeriac (*Apium graveolens*) using a sodium hypochlorite solution on the quality of this minimally processed product. *Electronic Journal of Polish Agricultural Universities*. 9(2).
- Rattanapanone, N., C. Chongsawat, and S. Chaiteep. 2000. Fresh-cut fruits in Thailand. *HortScience*. 35(4): 1-4.
- Rattanapanone, N., Y. Lee, T. Wu, and A.E. Watada. 2001. Quality and microbial changes of fresh-cut mango cubes held in controlled atmosphere. *HortScience*. 36(6): 1091-1095.
- Riad, G.S., and J.K. Brecht. 2001. Fresh-cut sweet corn kernels. *Proceedings of the Florida State Horticultural Society*. 114: 160-163.
- Rico, D., A.B. Martin-Diana, J.M. Barat, and C. Barry-Ryan. 2007. Extending and measuring the quality of fresh-cut fruit and vegetables: a review. *Trends in Food Science and Technology*. 18(7): 373-386.
- Robles-Sanchez, R.M., M.A. Rojas-Grau, I. Odriozola-Serrano, G.A. Gonzalez-Aguilar, and O. Martin-Belloso. 2009. Effect of minimal processing on bioactive compounds and antioxidant activity on fresh-cut 'Kent' mango (*Mangifera indica* L.). *Postharvest Biology and Technology*. 51(3): 384-390.
- Rocha Bastos, M.S., N. Fatima, F. Soares, N.J. Andrade, A.C. Arruda, and R. Elesbao Alves. 2005. The effect of the association of sanitizers and surfactant in the microbiota of the cantaloupe (*Cucumis melo* L.) melon surface. *Food Control*. 16(4): 369-373.

- Ruiz-Cruz, S., E. Acedo-Felix, M. Diaz-Cinco, M.A. Islas-Osuna, and G.A. Gonzalez-Aguilar. 2007. Efficacy of sanitizers in reducing *Escherichia coli* O157:H7, *Salmonella* spp. and *Listeria monocytogenes* populations on fresh-cut carrots. *Food Control*. 18(11): 1383-1390.
- Sadler, G.D., and P.A. Murphy. 2003. pH and titratable acidity. pp. 207-226. In: S.S. Nielsen, (ed.), *Food Analysis*. 3<sup>rd</sup> ed., Kluwer Academic, New York, USA.
- Salunkhe, D.K., H.R. Boun, and N.R. Reddy. 1991. *Storage Processing and Nutritional Quality of Fruits and Vegetables*. CRC Press Inc., Massachusetts, USA. 195 pp.
- Senesi, E., A. Calabretto, M. Macario, and R. Lo Scalzo. 2005. Effect of a partial drying pretreatment on the respiration activity of fresh-cut apple. *Acta Horticulturae*. 682: 1839-1846.
- Shacoori, Z.T., A. Jolivet-Gougeon, C. Menard, M. Bonnaure-Mallet, and M. Cormier. 2006. Peracetic acid stress-induced genetic rearrangements in *Escherichia coli* H10407 detected by RAPD and RFLP analyses. *Microbiological Research*. 161(2): 164-168.
- Spagna, G., M. Chisari, and V. Giannone. 2005. Effect of stabilizing treatments and packaging of minimally processed fennel. *Acta Horticulturae*. 682: 1971-1976.
- Soffritti, M., F. Belpoggi, A. Lenzi, and C. Maltoni. 1997. Results of long-term carcinogenicity studies of chlorine in rats. *Annals of the New York Academy of Sciences*. 837(1): 189-208.
- Soliva-Fortuny, R.C., and O. Martin-Belloso. 2003. New advances in extending the shelf-life of fresh-cut fruits: a review. *Trends in Food Science and Technology*. 14(9): 341-353.
- Solvay Interlox. 2002. Product information for Proxitane<sup>®</sup> EQ liquid sanitizer. [online]. Available: <http://www.solvayinterlox.com> (27 March 2009).
- Sothornvit, R., and P. Rodsamran. 2008. Effect of a mango film on quality of whole and minimally processed mangoes. *Postharvest Biology and Technology*. 47(3): 407-415.



- Techavuthiporn, C., W. Niyomlao, and S. Kanlayanarat. 2005. Physiological and microbiological changes in fresh-cut green papaya at low temperatures. pp. 341-345. *In: APEC Symposium on Assuring Quality and Safety of Fresh Produce*. August, 1-3. Bangkok, Thailand.
- Teixeira, G.H.A., J.E. Durigan, and R.E. Alves. 2005. Use of carambola (*Averrhoa carambola* L. 'Fwang Tung') fruit at two stages of maturity for fresh-cut products. *Acta Horticulturae*. 682: 1901-1908.
- Toivonen, P.M., and D.A. Brummell. 2008. Biochemical bases of appearance and texture changes in fresh-cut fruit and vegetables. *Postharvest Biology and Technology*. 48(1): 1-14.
- Trindade, P., M.L. Beirao-da-Costa, M. Moldao-Martins, M. Abreu, E.M. Goncalves, and S. Beirao-da-Costa. 2003. The effect of heat treatments and calcium chloride applications on quality of fresh-cut mango. *Acta Horticulturae*. 599: 603-609.
- Ukuku, D.O. 2004. Effect of hydrogen peroxide treatment on microbial quality and appearance of whole and fresh-cut melons contaminated with *Salmonella* spp. *International Journal of Food Microbiology*. 95(2): 137-146.
- Ukuku, D.O. 2006. Effect of sanitizing treatments on removal of bacteria from cantaloupe surface, and re-contamination with *Salmonella*. *Food Microbiology*. 23(3): 289-293.
- Ukuku, D.O., M.L. Bari, S. Kawamoto, and K. Isshiki. 2005. Use of hydrogen peroxide in combination with nisin, sodium lactate and citric acid for reducing transfer of bacterial pathogens from whole melon surfaces to fresh-cut pieces. *International Journal of Food Microbiology*. 104(2): 225-233.
- USDA Agricultural Research Service. 2008. Mango, raw. USDA National Nutrient Database for Standard Reference, Release 21.
- Varoquaux, P., and R.C. Wiley. 1994. Biological and biochemical changes in minimally processed refrigerated fruits and vegetables. pp. 226-268. *In: R.C. Wiley, (ed.), Minimally Processed Refrigerated Fruits and Vegetables*. Chapman and Hall Inc., New York, U.S.A.

- Waffenschmidt, S., J.P. Woessner, K. Beer, and U.W. Goodenough. 1993. Isodityrosine cross-linking mediates insolubilization of cell walls in *Chlamydomonas*. *Plant Cell*. 5(7): 809-820.
- Wikipedia. 2008. Spheroid. [online]. Available: <http://en.wikipedia.org/wiki/Spheroid> (20 August 2008).
- Wills, R., B. McGlassn, D. Graham, and D. Joyce. 1998. *Postharvest: an Introduction to the Physiology and Handling of Fruit, Vegetables and Ornamentals*. 4<sup>th</sup> ed. Hyde Park Press, South Australia, Australia. 262 pp.
- Yildiz, F. 1994. Initial preparation, handling, and distribution of minimally processed refrigerated fruits and vegetables. pp. 15-65. In: R.C. Wiley, (ed.), *Minimally Processed Refrigerated Fruits and Vegetables*. Chapman and Hall Inc., New York, U.S.A.
- Zagory, D. 1999. Sanitation concerns in the fresh-cut fruit and vegetable industry. Food Processors Sanitation Workshop. University of California, Davis, U.S.A.
- Zhang, L., Z. Lu, F. Lu, and X. Bie. 2006. Effect of  $\gamma$  irradiation on quality-maintaining of fresh-cut lettuce. *Food Control*. 17(3): 225-228.