



Book Review

Elhadi M. Yahia (ed). **Post harvest biology and technology of tropical and subtropical fruits, Volume 2: Acai to citrus**, 1st edition, June 2011, 532 pages. Woodhead Publishing Limited, 80 High Street, Sawston, Cambridge CB22 3HJ, UK. ISBN 978 1 84569 734 1, Price £165.00/US\$280.00/€200.00.

In the recent past, several fruits have hit the global market about which most farmers and even the scientists are not fully aware of. Beyond the target of yield or productivity, their novelty in trade and nutraceutical values are gaining importance. These aspects are further influenced by the postharvest handling techniques employed, which in turn, are determined by the post-harvest biology of the crops concerned. It is in this context that the relevance of this book must be understood. Volume 2 of this four part series publication focuses on fruits from Acai (*Enterpe oleracea* Martius) to citrus (*Citrus* spp.) in the alphabetic order and covers well known fruits like avocado, banana, cashew, and citrus, besides lesser known fruits like acerola, ackee, araza, aonla, bael, breadfruit, carambola, and so on.

One welcome aspect of the fruit trade in the recent years is that the consumers are able to 'eat' the fruits fresh rather than 'drink' it in a preserved form. Thanks to the immense amount of research on pre- and post-harvest handling that made this feat possible. Indeed, most of the tropical and subtropical fruits are highly perishable. The chapter authors, from across the world, have synthesized a large volume of research data on pre- and post- harvest management of the listed fruits. Furthermore, most books on fruits cover botany and production technology, leaving out the postharvest handling and marketing concerns. The contributors of the present volume have given a proper treatment of these aspects based on the physiology of the crops. Up-to-date literature citations on various aspects of production, postharvest physiology, quality indices,

quality parameters, physiological and pathological disorders, pests, processing, and marketing techniques of the crops have been included. As the foreword of the book suggests, many under-exploited fruits are being discovered that would make useful crops if their postharvest life can be extended. The book bridges the information gap in postharvest physiology and storage of a good number of fruits and it is replete with citations which will make it a valuable storehouse of information for students, scientists, industrialists, and farmers alike.

Some negative points, although minor, also need a mention in order to further improve the quality of the book in a possible second edition. In view of the polyclonal nature and worldwide relevance, it is felt that a more substantive treatment should have been given to bananas (and plantains) compared to acai, aonla, bael and such other fruits. At the same time, avocado was granted double the space, compared to bananas. Secondly, the photographs are positioned separately, away from the text pages; it would have been better to tie them together. Yet, another point is that, the purpose of certain photographs would have been more discernible if given in colour, as can be seen from Fig. 8.1 (page 127).

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