



Book Review

Elhadi M Yahia (ed.). **Post Harvest biology and technology of tropical and subtropical fruits. Volume 4: Mangosteen to white sapote**, June 2011, 501 pages. Woodhead Publishing Limited, Oxford- Cambridge- Philadelphia - New Delhi, ISBN 978 1 85709 090 4, Price £165.00/US\$280.00/€200.00.

Estimates show that tropical fruit crops including citrus comprises 60% of the world fruit production and export of tropical and subtropical fruits is twice than that of temperate fruit crops. At the same time, loss/wastage is much more in these crops compared to that in the temperate fruits as the major producers are the developing countries where post-harvest handling facilities are inadequate. A comprehensive knowledge about these crops, fruit development pattern, harvest indices, harvesting, and postharvest handling techniques and processes can minimize wastage/postharvest losses. Although research findings are available in this area they are not documented in a systematic way. This book represents an attempt in that direction and provides detailed and current information on postharvest biology and technology of tropical and subtropical fruit crops.

This particular volume of the series deals with 24 tropical and subtropical fruit crops, some of them are much valued for their nutraceutical properties like noni (*Morinda citrifolia*) and soursop (*Annona muricata*). Other fruit crops included in this book are mangosteen (*Garcinia mangostana*), melon (*Cucumis melo*), nance (*Byrsonima crassifolia*), olive (*Olea europaea*), papaya (*Carica papaya*), passion fruit (*Passiflora edulis*), pecan (*Carya illinoensis*), persimmon (*Diospyros kaki*), pineapple (*Ananas comosus*), pistachio (*Pistacia vera*), pitahaya (*Hylocereus* spp), pitanga (*Eugenia uniflora*),

pomegranate (*Punica granatum*), rambutan (*Nephilium lappaceum*), salak (*Salacca zalacca*), sapodilla (*Manilkara achras*), star apple (*Chrysophyllum cainito*), sugar apple (*Annona squamosa*), tamarillo (*Solanum betaceum*), tamarind (*Tamarindus indica*), wax apple (*Syzygium samarangense*), and white sapote (*Casimiroa edulis*). Each chapter starts with a general introduction of the crop including its nutritional value and health benefits. Current research on fruit development, maturity indices, pre- and post-harvest factors affecting quality, physiological and pathological disorders, postharvest diseases and insect pest management, postharvest handling practices and processing are covered in an exhaustive manner. In my opinion, such an encyclopaedic coverage of postharvest biology and technology of the 24 tropical and subtropical fruits narrated in this book is the first of its kind. This book, thus, provides a wealth of knowledge to the academics and scholars and is a repository of information to the scientists in the field of postharvest research and fruit processing professionals.

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