

Contents

<i>Foreward</i>	(v)
<i>Preface</i>	(vii)
<i>Acknowledgement</i>	(ix)
<i>List of Tables</i>	(xv)
<i>List of Flow Charts</i>	(xviii)
<i>List of Photos</i>	(xix)
<i>List of Contributors</i>	(xxiii)

Chapter – 1

Introduction

<i>R. SriHari Babu</i>	1
------------------------------	---

Chapter – 2

Post-Harvest Handling

<i>M. Padma</i>	11
-----------------------	----

Chapter – 3

Storage of Fresh Fruits

<i>M. Madhavi</i>	69
-------------------------	----

Chapter – 4

Fruit Ripening

<i>L. Naram Naidu</i>	152
-----------------------------	-----

Chapter – 5**Preservation and Processing**

R. Sri Hari Babu..... 234

Chapter – 6**Varietal Suitability for Processing of Mango**

K. Vanajalatha 359

Chapter – 7**Microbiology of Processed Products**

B. Neeraja Prabhakar 393

Chapter – 8**Storage of Processed Products**

M. Madhavi 404

Chapter – 9**Quality Control of Processed Products**

Veena Joshi 426

Chapter – 10**Post-Harvest Diseases**

R. SriHari Babu and V. Krishna Rao 471

Chapter – 11**Post-Harvest Physiological Disorders of Mango Fruits**

K.M. Yuvaraj 614

Chapter – 12

Post-Harvest Losses

G. Jyothi 676

Chapter – 13

Utilization of Mango Waste Material

M. Hanuman Naik 702

Chapter – 14

Marketing of Mango Fruits and its Products

B. Neeraja Prabhakar 728