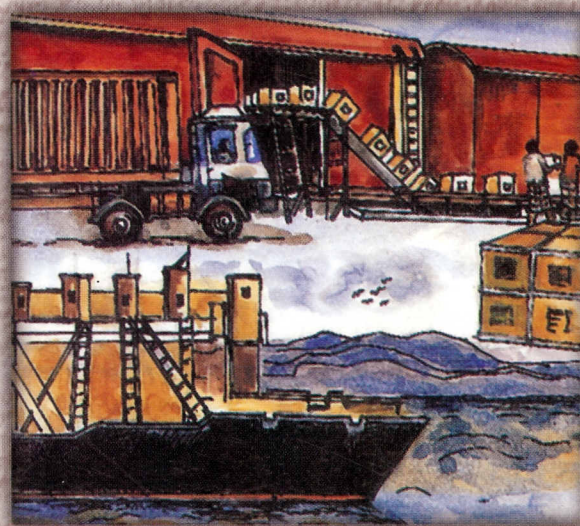
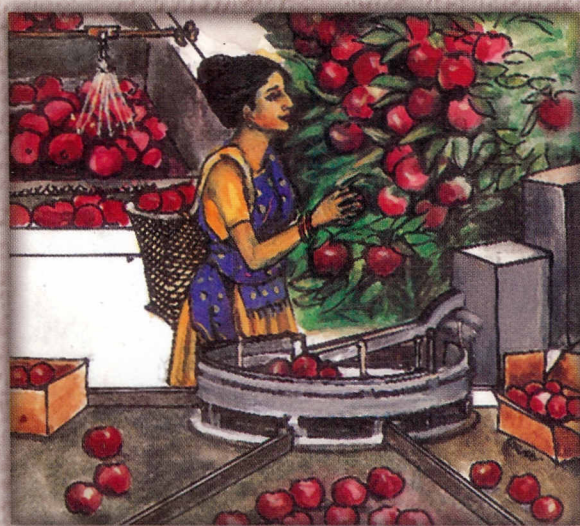




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# Postharvest Management in Agriculture

## SAARC Bibliographical Database



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# **Postharvest Management in Agriculture** **SAARC Bibliographical Database**

*A S Chandel and R M Kamal*



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# CONTENTS

<i>Preface</i>	i
<i>Introduction</i>	ii
POSTHARVEST EQUIPMENTS	1
PACKING MATERIALS	14
AGRICULTURAL PRODUCE	25
CEREAL GRAINS	27
WHEAT	31
SORGHUM	35
MAIZE	36
BARLEY	38
MILLETS	38
RICE	39
SOYBEANS	60
VIGNA	62
LENTILS	66
STARCH CROPS	66
CASSAVAS	68
TOBACCO	70
COFFEE AND TEA	71
GARLICS	72
GINGERS	73
TURMERICS	75
SPICES	76
OILS	77
FRUITS	78
APPLES	83
PEARS	89
APRICOTS	90
PEACHES	91
PLUMS	92
PRUNUS DOMESTICA	94
CHERRIES	94
LITCHI CHINENSIS	94
CITRUS	95
ORANGES	97
KINNOWS	98
LEMONS	101

GUAVAS	102
SAPOTA	105
MANGOES	107
NUTS	115
COCONUTS	116
DATES	117
POMEGRANATES	118
PAPAYAS	118
JACKFRUITS	119
AEGLE MARMELOS	120
AMLA	121
BERRIES	121
BANANAS	122
PINEAPPLES	126
ZIZIPHUS MAURITIANA	126
GRAPES	128
VEGETABLES	133
CARROTS	136
POTATOES	138
ONIONS	144
CAULIFLOWERS	151
TOMATOES	151
BRINJALS	156
PEAS	157
GROUNDNUTS	159
MUSHROOMS	162
OTHER VEGETABLES	163
FLORICULTURE	164
DAIRY SCIENCE	166
FOOD TECHNOLOGY	191
JUICES	205
WINE AND BEVERAGES	211
SEED TECHNOLOGY	213

*Term Index*

i

*Author Index*

xvi

pinces and chilli sauces from Taiwan and Thailand, imported to the USA, is described.

553 SANGAKKARA, UR. 1990. Relationship between storage and germinability of cardamom (*Elettaria cardamomum* Maton). *Journal of Agronomy and Crop Science*, 164: 1, 16-19; 9 ref.

Mature cardamom seeds were shown to contain a high percentage of water at harvest (75% on a DW basis) and germinability was around 62%, confirming the recalcitrant nature of the seeds. Germinability was lost at moisture contents <50%. A drying temperature of 40°C rapidly reduced seed moisture content and germinability, but some degree of germinability (28%) could be retained for 7 days by drying at 20°. Germinability (12%) was retained for 15 days in seeds stored in sealed polyethylene containers at 5°.

## Processing

554 NARASIMHAN, S; CHAND, N; RAJALAKSHMI, D. 1992. Saffron: quality evaluation by sensory profile and gas chromatography. *Journal of food quality (USA)*, Central Food Technological Research Institute, Mysore, India. 15: 4, 303-314.

555 PRAKASH, V. 1990. Leafy spices. Boca Raton, Florida: CRC Press, Inc, 114p.

Information is presented on the geographical origin, botany and cultivation, plant composition, essential oil content and chemistry, extractives, specifications (for the dried leaves and/or essential oils, where known), harvesting and processing, and uses (in the food industry, medicine, pharmaceuticals, cosmetics and perfumery) of the following leafy spices: basil (*Ocimum basilicum*), bay (*Laurus nobilis*), bergamot (*Monarda* spp.), borage (*Borago officinalis*), burnet (*Sanguisorba minor*), camomile (*Anthemis nobilis* [*Chamaemelum nobile*] and *A. gayana*), chervil (*Anthriscus cerefolium*), chives (*Allium schoenoprasum*), coriander (*Coriandrum sativum*), costmary (*Chrysanthemumbalsamita* [*Tanacetum balsamita*]), curry leaf (*Murraya koenigii* and *M. paniculata*), marjoram (*Majorana hortensis* [*Origanum majorana*] and *Origanum onites*), mint (*Mentha* spp.), oregano (*Origanum vulgare*), parsley (*Petroselinum crispum*), rosemary (*Rosmarinus officinalis*), sage (*Salvia* spp.), savory (*Satureia* [*Satureja*] *hortensis* and *S. montana*), tarragon (*Artemisia dracunculus*), and thyme (*Thymus vulgaris*). A subject index is included.

556 VERGHESE, J. 1989. On the isolation of oleoresin black pepper by steam distillation-cum-solvent

extraction and tailoring of oleoresin. *Perfumer and Flavorist*, 14: 6, 33-36, 38; 18 ref.

The procedure is discussed for *Piper nigrum* oleoresin production, with analytical data.

## OILS

557 BLAAK, G. 1991. Report on advisory mission related to integrated development of the essential oil industry in Bhutan. 15 p.

558 KURIAKOSE, KP; KURIAN, A. 1992. Storage studies on lemongrass oil. *Agricultural Research Journal of Kerala (India)*, 30: 2, 117-119.

559 MAHADEVAIAH, B; INDIRAMMA, AR; BALASUBRAHMANYAM, N. 1993. Packaging and storage studies on double-filtered groundnut oil. *Zeitschrift fuer Lebensmittel Untersuchung und Forschung (Germany)*, 196: 3, 252-254.

560 ONUERBU, BA; IHUANNE, HA. 1994. Effect of common salt on stored oil of palm (*Elaeis guineensis*). *Indian Journal of Agricultural Sciences*, 64: 9, 647-649.

561 SINGHAL, AK. 1985. Rapeseed-mustard price structure in Uttar Pradesh. *Indian Journal of Agricultural Economics*, 40: 3, 369-375.

The paper investigates questions of disparity between producer and the consumer prices of agricultural products and inefficiencies resulting in wide fluctuations in price, both spatial and temporal, based on Lakhimpur tehsil. Five major producing, assembling and distributing centres chosen for study were Kanpur, Agra, Aligarh, Hathras and Lakhimpur. The study relates to the period 1973-77. In the case of oilseeds like rapeseed and mustard, any profits from carrying stocks over the year are being collected mainly by the oil millers rather than by wholesale traders. Almost all the farmers interviewed in the selected villages sold their rapeseed mustard to petty traders and did not carry them to Lakhimpur market for sale. The prices in the five regulated markets generally moved together, suggesting a fair degree of market integration. Price rises in the lean season, compared to prices in the immediate post-harvest months, were not always higher than is warranted by carry-over costs.

562 SINHA, JC; ROY, SK. 1990. Change in the composition of the essential oils of the peels in during storage. *Indian Perfumer*, 34: 2, 137-143.