## REFERENCES

Acedo A.L.J., 2010, "Postharvest Technology for Leafy Vegetables", **AVRDC-ADB Postharvest Projects RETA** 6208/6376, **AVRDC Publication No. 10-733**, AVRDC-The World Vegetable Center, Taiwan, pp. 1-67.

Albrecht, J.A., Schafer, H.W. and Zottola, E.A., 1990, "Relationship of Total Sulfur to Initial Retained Ascorbic Acid in Selected Cruciferous and Non-Cruciferous Vegetables", **Journal of Food Science**, Vol. 55, pp. 181-183.

Andaloro, J.T., Rose, K.B., Shelton, A.M., Hoy, C.W. and Becker, R.F., 1983, "Cabbage Growth Stages", New York's Food and Life Sciences Bulletin, Vol. 101, pp. 1-4.

Barratt, M., 2004, "Understanding the Meaning of Collaboration in the Supply Chain", **Supply Chain Management**, Vol. 9, pp. 30-42.

Bechtel, C., and Jayaram, J., 1997, "Supply Chain Management: A Strategic Perspective", **International Journal of Logistics Management**, Vol. 8, pp. 15-33.

Boonyakiat, D., 1999, "Postharvest Losses of Highland Vegetables in Thailand", **Acta Horticulturae**, Vol. 483, pp. 251-254.

Boyette, M.D., Sanders, D.C. and Estes, E.A., 1999, "Postharvest Cooling and Handling of Cabbage and Leafy Vegetables", In **Postharvest Commodity Series**, North Carolina State University, Department of Biological and Agricultural Engineering Publication AG-413-415.

Cantwell, M. and Suslow, T., 2007, **Cabbage** (**Round and Chinese types**), Technology Research and Information Center, Department of Plant Sciences, University of California, Davis, CA, USA, 6 p.

Ceponis, M.J., Cappellini, R.A. and Lightner, G.W., 1987, "Disorders in Cabbage, Bunched Broccoli, and Cauliflower Shipments to the New York Market", **Plant Disease**, Vol. 71, pp. 1151-1154.

Chanthasombath, T., 2011, **Development of Quality Management of Cabbage in Postharvest System in Lao PDR**, Ph.D. Thesis, Postharvest Technology, School of Bioresources and Technology, KMUTT, Bangkok, pp. 67-82.

Chinmar, C.E. and Igyor, M.A., 2007, "Micronutrients and anti-nutritional Contents of Selected Tropical Vegetables Grown in Southeast Nigeria", **Nigeria Food Journal,** Vol. 25, pp. 111-116.

Christopher, M.G., 1998, Logistics and Supply Chain Management; Strategies for Reducing Costs and Improving Services, London: Pitman Publishing.

Daly, P. and Tomkins, B., 1998, **Developing a sustainable Asian vegetable industry in East Gippsland**, Final report to the Rural Industries Research and Development Corporation, Project DAV-70a.

Dixie, G., 2005, Horticultural Marketing, FAO, Rome.

DOAE, 2009, "Commercial Production and Marketing of Vegetables in Thailand", PowerPoint Presentation by Distaporn, O., Feb. 2009. Department of Agriculture Extension.

Ellram, L.M. and Cooper, M.C., 1990, "Supply Chain Management, Partnerships, and the Shipper-Third Party Relationships", The International Journal of Logistics Management. Vol. 1, pp. 1-10.

FAO, 1989, Prevention of Postharvest Food Losses: Fruits, Vegetables and Root Crops; A Training Manual FAO Training Series 17/2, Rome.

Fawusi, M.O.A., 1983. "Quality and Compositional Changes in Corchorus Olitorius as Influenced by N Fertilization and Post-Harvest Handling", **Scientia Horticulturae**, Vol. 21, pp. 1-7.

Ferreres, F., Sousa, C., Vrchovska, V., Valentão, P., Pereira, J.A., Seabra, R.M. and Andrade, P.B., 2006, "Chemical Composition and Antioxidant Activity of Tronchuda Cabbage Internal Leaves", **European Food Research and Technology**, Vol. 222, pp.88-98.

Gemma, H., Matsuyama, Y. and Wang, H., 1994, "Ripening Characteristics and Chilling Injury of Banana Fruit", **Japanese Journal of Tropical Agriculture**, Vol. 38, pp. 216-220.

Granado, F., Olmedilla, B., Blanco, I. and Rojas-Hidalgo, E., 1992, "Carotenoid Composition in Raw and Cooked Spanish Vegetables", **Journal of Agriculture and Food Chemmistry**, Vol. 40, pp. 2135-2140.

Guffy, S.K. and Hicks, J.R., 1984, "Effect of Cultivar, Maturity and Storage on Respiration, Dry Weight and Glucosinolates Content of Cabbage", **Acta Horticulturae**, Vol. 157, pp. 211-219.

Guy, C.L., Huber, J.L.A. and Huber, S.C., 1992, "Sucrose Phosphate Synthase and Sucrose Accumulation at Low Temperature", **Plant Physiology**, Vol. 100, pp. 502-508.

Hart, D.J. and Scott, K.J., 1995, "Development and Evaluation of an HPLC Method for the Analysis of Carotenoids in Foods, and the Measurement of the Carotenoid Content of Vegetables and Fruits", **Food Chemistry**, Vol. 54, pp. 101-111.

Hayfron, L.E., Carrie, A.S., Bititci, U.S. and Pandya, K.V., 1998, "Manufacturing Franchising and Enterprise Networks", In **Strategic Management of The Manufacturing Value Chain**, Bititci, U.S. and Carrie, A.S. (Eds.), Kluwer Academic Publishers, pp. 315-322.

Heimler, D., Vignolini, P., Dini, M.G., Vincieri, F.F. and Romani, A., 2006, "Antiradical Activity and Polyphenol Composition of Local Brassicaceae Edible Varieties", **Food Chemistry**, Vol. 99, pp. 464-469.

Heinonen, M.I., Ollilainen, V., Linkola, E.K., Varo, P.T. and Koivistoinen, P.E., 1989, "Carotenoids in Finnish Foods: Vegetables, Fruits and Berries", **Journal of Agriculture Food Chemistry**, Vol. 37, pp. 655-659.

Hidekazu, S., Kazuo, I. and Masayuki, O., 1996, "Changes in Sugar Content during Cold Acclimation and Deacclimation of Cabbage Seedlings", **Annual Botany**, Vol. 78, pp. 365-369.

Hirata, K., Chachin, K. and Iwata T., 1987, "The Quality Changes of Some Vegetables Used in the Tropical and Subtropical Areas during Storage at Various Temperatures", **Journal of Japanese Cabbage Society of Food Science and Technology**, Vol. 34, pp. 566-573.

Houlihan, J.B., 1985, "International Supply Chain Management", **International Journal of Physical Distribution and Materials Management**, Vol. 15, pp. 22-38.

Howard, A.G. and Russell, D.W., 1997, "Borohydre-Coupled HPLC-FPD Instrumentation and Its Use in the Determination of Dimethylsulfonium Compound", **Analytical Chemistry**, Vol. 69, pp. 2882-2887.

Huang, S.H., Sheoran, S.K. and Keskar, H., 2005, "Computer-Assisted Supply Chain Configuration Based on Supply Chain Operations Reference (SCOR) Model", **Computer Industry Engineering**, Vol. 48, pp. 377-394.

Islam, G. M.N., Arshad, F.M., Radam A. and Alias, E.F., 2012, "Good Agricultural Practices (GAP) of Tomatoes in Malaysia: Evidences from Cameron Highlands", **African Journal of Business Management**, Vol. 6, pp. 7969-7976.

Johnson, J.C. and Wood, D.F., 1996, **Contemporary Logistics**, 6<sup>th</sup> ed., London, Prentice-Hall.

Jones, T.C. and Riley, D.W., 1985, "Using Inventory for Competitive Advantage through Supply Chain Management", **International Journal of Physical Distribution and Materials Management**, Vol. 15, pp. 16-26.

Kader, A.A., 1992, "Postharvest Biology and Technology: An Overview", In **Postharvest Technology of Horticultural Crops**, Kader, A.A. (Ed.), Division of Agriculture and Natural Resources, University of California, Davis, pp. 15-20.

Kader, A. A., 2005, "Postharvest Biology and Technology: An Overview", In **Postharvest Technology of Horticultural Crops**, Kader, A.A. (Ed.), Berkeley, CA, University of California Agriculture and Natural Resources, pp. 39-48.

Kader, A.A. and Rolle, R.S., 2004, "The Role of Postharvest Management in Assuring the Quality and Safety of Horticultural Produce", Rome, **FAO Agriculture Service Bullet**, Vol. 152, pp. 1-51.

Kalidas, K., Jiji, S. and Sureka, M., 2014, "Supply Chain Management in Vegetable", **Indian Journal of Research**, Vol. 3, pp. 315-316.

Klieber, A., Porter, K.L. and Collins, G., 2002, "Harvesting at Different Times of Day Does not Influence the Postharvest Life of Chinese Cabbage", **Scientia Horticulturae**, Vol. 96, pp. 1-9.

Kramchote, S., Srilaong, V., Wongs-Aree, C. and Kanlayanarat, S., 2012, "Low Temperature Storage Maintains Postharvest Quality of Cabbage (*Brassica oleraceae* var. *capitata* L.) in Supply Chain", **International Food Research Journal**, Vol. 19, pp. 759-763.

Lambert, D.M. and Stock, J.R., 1993, **Strategic Logistics Management**, third edition, McGraw-Hill, Chicago.

Lee, H.L. and Billington, C., 1992, "Managing Supply Chain: Pitfalls and Opportunities", **Sloan Management Review**, Spring, pp. 65-73.

Mayfield, S.P., Nelson, T. and Taylor, W.C., 1986, "The Fate of Chloroplast Proteins during Photooxidation in Carotenoid-Deficient Maize Leaves", **Plant Physiology**, Vol. 82, pp. 760-764.

Melo, E.A., Maciel, M.I.S., Lima, V.L.A.G., Leal, F.L.L., Caetano, A.C.S. and Nascimento, R.J., 2006, "Antioxidant Capacity of Vegetables Commonly Consumed", Ciência e Tecnologia Alimentar, Vol. 26, pp. 639-644.

Moran, R., 1982, "Formulae for Determination of Chlorophyllous Pigments Extracted with *N*, *N*-dimethylformamide", **Plant Physiology**, Vol. 69, pp. 1376-1381.

National Horticulture Board, 2011, National Horticulture Board Data Base, (http://nhb.gov.in).

Nilsson, T., 1993, "Influence of the Time of Harvest on Keep Ability and Carbohydrate Composition during Long-Term Storage of Winter White Cabbage", **Journal of Horticultural Science**, Vol. 68, pp. 71-78.

Nirmal, K., Sinha, D., Hui, Y.H., Özgul Evranuz, E., Siddiq, M. and Ahmed, J., 2010, **Handbook of Vegetables and Vegetable Processing**, Wiley-Blackwell. Hardcover, 788 p.

Oliver, R.K. and Webber, M.D., 1982, "Supply Chain Management: Logistics Catches up With Strategy", Outlook, Booz, Allen and Hamilton Inc., reprinted in Logistics: The Strategic Issues, ed. M Christopher (1992), Chapman Hall, London, pp. 63-75.

Parsons, C.S., McColloch, L.P. and Wright, R.C., 1960, "Cabbage, Celery, Lettuce and Tomatoes-Laboratory Tests of Storage Methods", **Marketing Research Report** No. 402, Market Quality Research Division, Agricultural Marketing Service, United States Department of Agriculture, Washington DC.

Peng, A.C., 1982, "Lipid Composition of High Solids Cabbage", **Journal of Food Science**, Vol. 47, pp. 1036-1037.

Podsedek, A., 2007, "Natural Antioxidants and Antioxidant Capacity of Brassica Vegetables: A Review", **LWT-Food Science and Technology**, Vol. 40, pp. 1-11.

Porter, K., Collins, G. and Klieber, A., 2004, "Effect of Postharvest Mechanical Stress on Quality and Storage Life of Chinese Cabbage cv. Yuki", **Australian Journal of Experimental Agriculture**, Vol. 44, pp. 629-633.

Porter, K.L., Klieber, A. and Collins, G., 2003, "Chilling Injury Limits Low Temperature Storage of 'Yuki' Chinese Cabbage", **Postharvest Biology and Technology,** Vol. 28, pp. 153-158.

Prange, R., 2004, "Cabbage", In **The Commercial Storage of Fruits, Vegetables, and Florist and Nursery Crops**, Gross, K.C., Wang, C.Y. and Saltveit, M. (Eds.), Agriculture Handbook 66, U.S., Department of Agriculture, Agricultural Research Service, Beltsville, MD.

Prange, R.K. and Lidster, P.D., 1991, "Controlled Atmosphere and Lighting Effects on Storage of Winter Cabbage", **Canadian Journal of Plant Science**, Vol. 71, pp. 263-268.

Pritchard, M.K. and Becker, R.F., 1989, "Cabbage", In **Quality and Preservation of Vegetable**, Eskin, N.A.M. (Ed.), CRC Press, Boca Raton, FL, pp. 265-284.

Proteggente, A.R., Pannala, A.S., Paganga, G., Buren, L.V., Wagner, E., Wiseman, S., Put, F.V.D., Dacombe, C. and Rice-Evans, C.A., 2002, "The Antioxidant Activity of Regularly Consumed Fruit and Vegetables Reflects Their Phenolic and Vitamin C Composition", **Free Radicals Research**, Vol. 36, pp. 217-233.

Rahman, S.M. and Takeda, J., 2007, "Measuring The Costs of Production Based on Sizes of Farm Operation: A Study on Rice Farmers in Jessore District of Bangladesh", **American Journal of Applied Science**, Vol. 4, pp. 274-283.

Robinson, J.E., Browne, K.M. and Burton, W.G., 1975, "Storage Characteristics of Some Vegetables and Soft Fruits", **Annals of Applied Biology**, Vol. 81, pp. 399-408.

Roe, J.H., Mills, M.B., Oesterling, M.J. and Damron, C.M., 1948, "The Determination of diketo-L-gulonic Acid, Dehydro-L Ascorbic Acid, and L-ascorbic Acid in the Same Tissue Extract by the 2,4-dinitrophyenylhydrazine Method", **Journal Biological Chemistry**, Vol. 174, pp. 201-208.

Russell, H.L., Gage, S.H. and Prokrym, T.H., 1981, Cooperative Crop Monitoring System Manual. Michigan State University, East Lansing, Ml.

Shepherd, A., 2007, Approaches to Linking Producers to Markets. FAO Rural Infrastructure and Agro-Industries Division, Rome.

Siew, P.B.E. and Lam-Chan, L.T., 2008, "Cold Chain Management for Vegetable Supply to Singapore Market", **Acta Horticulturae**, Vol. 804, 577-584.

Singh, A. and Singh, Y., 1992, "Effect of Vibration during Transportation on the Quality of Tomatoes", **Journal of Agriculture Mechanic Asia, Africa and Latin America**, Vol. 23, pp. 70-72.

Singh, J., Upadhyay, A.K., Bahadur, A., Singh, B., Singh, K.P. and Rai, M., 2006, "Antioxidant Phytochemicals in Cabbage (*Brassica oleracea* L. var. *capitata*)", **Scientia Horticulturae**, Vol. 108, pp. 233-237.

Song, L. and Thornalley, J., 2007, "Effect of Storage Processing and Cooking On Glucosinolates Content of Brassica Vegetables", **Food and Chemical Toxicology**, Vol. 45, pp. 216-224.

Stern, W.L., El-Ansari, A.I. and Coughlan, A.T., 1996, **Marketing channels**, 5<sup>th</sup> edition, London: Prentice-Hall, pp. 866-879.

Sundstrom, F.J., and Story, R.N., 1984, "Cultivar and Growing Season Effects on Cabbage Head Development and Weight Loss during Storage", **HortScience**, Vol. 19, pp. 589-590.

Takigawa, S. and Ishii, G., 2000, "Accumulation and Decomposition of *S*-Methylmethionine in Cabbage", **Acta Horticulturae**, Vol. 517, pp. 457-462.

Tan, K.C., Kannan, V.R and Handfield, R.B., 1998, "Supply Chain Management: Supplier Performance and Firm Performance", **International Journal of Purchasing and Materials**Management, summer, pp. 2-9.

Thammawong, M., Kaneta, T., Nakamura, N., Yoshida, M. Soga, A. and Shiina, T., 2011, "Influence of Impact Stress on the Postharvest Physiological and Chemical Properties of Cabbage Heads", **Food Preservation Science**, Vol. 37, pp. 273-282.

Theeranuphattana, A. and Tang, J.C.S., 2008, "A Conceptual Model of Performance Measurement for Supply Chains", **Journal of Manufacturing Technology Management**, Vol. 19, pp. 125-148.

Tulio, A.Z., Ose, K., Chachin, K. and Ueda, Y., 2002, "Effects of Storage Temperatures on The Postharvest Quality of Jute Leaves (*Corchorus olitorius* L.)", **Postharvest Biology and Technology**, Vol. 26, pp. 329-338.

USDA., 2006, Agricultural Research Service, "USDA National Nutrient Database for Standard Reference, Release 19", Nutrient Data Laboratory Home Page [Online]: Available, <a href="http://www.ars.usda.gov/ba/bhnrc/ndl">http://www.ars.usda.gov/ba/bhnrc/ndl</a> [2014, March 9].

Van den Berg, L. and Lentz, C.P., 1973, "High Humidity Storage of Carrots, Parsnips, Rutabagas, and Cabbage", **Journal of the American Society for Horticultural Science**, Vol. 98, pp. 129-132.

Van der Meer K., 2006, "Exclusion of Small-Scale Farmers from Coordinated Supply Chains", In **Agro-food Chains and Networks for Development**, Rube, R., Slingerlang, M. and Nijhoff, H. (Eds.), Amsterdam, Springer, pp. 209-217.

Van der Vorst, J.G.A.J., 2006, "Performance Measurement in Agrifood Supply Chain: An Overview", In **Quantifying the Agrifood Supply Chain**, Ondersteijn, C.J.M., Wijnands, R.B.M., Huirne, R.B.M. and Van Kooten, O. (Eds.), Springer, Netherlands, pp. 13-14.

Vanderslice, J.T., Higgs, D.J., Haynes, J.E. and Block, G., 1990, "Ascorbic Acid and Dehydroascorbic Acid Content of Foods-as-eaten", **Journal of Food Composition and Analysis**, Vol. 3, pp. 105-118.

Verhoeven, D.T.H., Verhagen, H., Goldbohm, R.A., van den Brandt, P.A. and van Poppel, G., 1977, "A Review of Mechanisms Underlying Anti-carcinogenicity by Brassica Vegetables", **Chemico-Biological Interaction**, Vol. 103, pp. 79-129.

Voskamp, R., 2013, "Is the Current Leafy Vegetable Supply Chain in Shanghai Province Prepared for the Year 2020?", In **Vegetable Supply Chain in Shanghai**, Peerenboom, R.,

Overheul M. and Ligtenberg, H. (Eds.), Greenport Holland International, Zoetermeer, the Netherlands, 78 p.

Wennberg, M., Ekvall, J., Olsson, K. and Nyman, M., 2006, "Changes in Carbohydrate and Glucosinolate Composition in White Cabbage (*Brassica oleracea* var. *capitata*) during Blanching and Treatment with Acetic Acid", **Food Chemistry**, Vol. 95, pp. 226-236.

Wills, R.B.H., Ku, V.V.V., Shohet, D. and Kim, G.H., 1999, "Importance of Low Ethylene Levels to Delay Senescence of Non-Climacteric Fruit and Vegetables", **Australian Journal of Experimental Agriculture**, Vol. 39, pp. 221-224.

Womack, J. and Jones, D., 1994, "From Lean Production to the Lean Enterprise", **Harvard Business Review**, pp. 93-103.

World Resources Institute, 1998, "Disappearing Food: How Big are Postharvest Losses?" **Earth Trends.** [http://earthtrends.wri.org/features/view\_feature.php?theme=3&fid=13, accessed on July 8, 2014]

Yamauchi, N., Hamaguchi, S. and Ogata K., 1980, "Physiological and Chemical Studies on Ascorbic Acid of Fruits and Vegetables VII; Mechanism of Chlorophyll Degradation and Action of Ascorbic Acid in the Inhibition of Yellowing in Parsley Leaves", **Journal of the Japan Society for Horticultural Science**, Vol. 49, pp. 414-420.

Yamauchi, N., Iida S., Minamide, T. and Iwata, T., 1985, "Foliage Yellowing by Peroxides in Stored Spinach. II. Mechanism of Chlorophyll Degradation in Harvested Leaf Vegetables", **Journal of Japanese Society of Food Science and Technology**, Vol. 32, pp. 814-817.

Yamauchi, N., Yoshimura, M., Shono, Y. and Kozukue, N., 1995, "Chlorophyll Degradation in Mitsuba Leaves during Storage", **Journal of Japanese Society of Food Science and Technology**, Vol. 42, pp. 709-714.