

เอกสารอ้างอิง

- โครงการวิจัยและพัฒนาอาหารเพื่อสุขภาพสำหรับการส่งออก, 2007 [Online], Available:
<http://www.uto.kmutt.ac.th/food/showMaterialDetail.php?MaterialID=505> (2553,
พฤษภาคม 1)
- งามทิพย์ ภู่วโรดม, 2537, การเลือกใช้วัสดุบรรจุสำหรับการเก็บรักษาผักและผลไม้สด ภายใต้สภาพ
ควบคุมบรรยากาศ, อดุสากรรมเกษตร 1, 58-62 หน้า
- จิ่งแท้ ศิริพานิช, 2538, สรีรวิทยาและเทคโนโลยีหลังการเก็บเกี่ยวผักและผลไม้, ภาควิชาพืชสวน,
คณะเกษตร, สำนักพิมพ์มหาวิทยาลัยเกษตรศาสตร์, กรุงเทพฯ, 369 หน้า
- อดิศักดิ์ จูมวงษ์ และเหมวรรณ อัมภพร, 2551, ปัจจัยที่มีผลต่ออายุการเก็บรักษา และคุณภาพของ
สับปะรดพันธุ์ภูแลตัดแต่งพร้อมบริโภค, วารสารวิทยาศาสตร์เกษตร (พิเศษ) 39:3, 191-194
น.
- Agar, I. T., Massantini, R., Hess-Pierce, B. And Kader, A.A., 1999, **Postharvest CO₂ and ethylene production and quality maintenance of fresh-cut kiwifruit slices**, Journal of Food Science, Vol. 64, 443-450 p.
- Aguila, J.S. del., Fabiana, F.S., Lilia, S.H., Edwin, M.M.O., Angelo, P.J., Ricardo, A.K. 2006.
Fresh-cut radish using different cut types and storage temperatures. Postharvest Biol. and Technol, Vol. 42, 149-154 p.
- Ahmad, Saeed., Thompson, A.K., Asi, A.A., Khan, Mahmood., Chatha, Ghulam Abbas. And Shahid, M.A., 2001, **Effect of reduced O₂ and increased CO₂ (controlled atmosphere storage) on the ripening and quality of ripening and quality of ethylene treated banana fruit**, Int. Journal Agricultural Biological, Vol. 3, No. 4.
- Aked, J., 2000, **Fruits and vegetables**. In: **D. Kilcast and P. Subramaniam Editors**, The stability and shelf-life of food, Woodhead Publishing Ltd, Cambridge, pp. 249–278.
- Bartolomé, A.P., Rupérez, P., Fúster, C., 1995. **Pineapple fruit-morphological characteristics, chemical composition and sensory analysis of Red Spanish and Smooth Cayenne cultivars**. Food Chem, Vol. 53, 75–79 p.

- Beaudry, R.M., 1999, **Effect of O₂ and CO₂ partial pressure on selected phenomena affecting fruit and vegetable quality**, Postharvest Biology and Technology, Vol. 15, 293–303 p.
- Cenci, S. A., Soares, A. G., Mendes de Souza, M. L., & Balbino, J. M.S., 1997, **Study of storage sunrise _Solo_ papaya fruit under controlled atmosphere**, In A. A. Kader (Ed.), Seventh international controlled atmosphere research conference. Volume 3: Fruits other than apples and pears (pp. 205–211), University of California, Davis, Postharvest Horticulture Series 17.
- Colgan, R.J., Dover, C.J., Johnson, D.S., and Pearson, K., 1999, **Delayed CA and oxygen at 1 kPa or less control superficial scald without CO₂ injury on Bramley’s seedling apples**, Postharvest Biology and Technology, Vol. 16, No. 3, pp. 223-231.
- Coupe, S.A., Sinclair, B.K., Greer, L.A., Gapper, N.E., Watson, L.M., Hurst, P.L., 2003, **Analysis of acid invertase gene expression during the senescence of broccoli florets**, Postharvest Biology and Technology, Vol. 28, 27-37 p.
- De Wild, H.P.J., Otma, E.C., Peppelenbos, H.W., 2003, **Carbon dioxide action on ethylene biosynthesis of preclimacteric and climacteric pear fruit**, J. Exp. Bot. 54, 1537-1544 p.
- Devon, Z. and Kader, A.A., 1988, **Modified atmosphere packaging of fresh produce**, Food Technology, Vol. 42, 70-77 p.
- Eason, J.R., Ryan, D.J., Page, B., Watson, L.M., Coupe, S.A., 2007, **Harvested broccoli (*Brassica oleraceae*) responds to high CO₂ and low O₂ atmosphere by inducing stress-response genes**, Postharvest Biology and Technology, Vol. 43, 358-365 p.
- East, A.R., Trejo Araya, X.I., Hertog, M.L.A.T.M., Nicholson, S.E., Mawson, A.J., 2009, **The effect of controlled atmospheres on respiration and rate of quality change in ‘Unique’ feijoa fruit**, Postharvest Biology and Technology, Vol. 53, 66-71 p.
- El-Mir, M., Gerasopoulos, D., Metzidakis, I., and Kanellis, A.K., 2001, **Hypoxic acclimation prevents avocado mesocarp injury caused by subsequent exposure to extreme low oxygen atmosphere**, Postharvest Biology and Technology, Vol. 23, No. 3, pp. 215-226.
- Gapper, N.E., Coupe, S.A., McKenzie, M.J., Scott, R.W., Christey, M.C., Lill, R.E., McManus, M.T., Jameson, P.E., 2005, **Senescence-associated downregulation of 1-aminocyclopropane-1-carboxylate (ACC) oxidase delays harvest-induced senescence in broccoli**, Funct. Plant Biol. 32, 891-901 p.

- Gil, M.I., Gorny, J.R. and Kader, A.A., 1998, **Responses of 'Fuji' apple slices to ascorbic acid treatments and low-oxygen atmosphere**, HortScience, Vol. 33, 305-309 p.
- Gorny, J. R., & Kader, A. A., 1996, **Controlled-atmosphere suppression of ACC synthase and ACC oxidase in _Golden Delicious_ apple during long-term cold storage**, Journal of the American Society for Horticultural Science, Vol. 121, 751–755 p.
- Gorny, J.R, 1997, **A summary of CA and MA requirements and recommendations for the storage of fresh-cut (minimally processed) fruits and vegetables**, In: Gorny, J.R. (Ed.), Proceedings of Seventh International Controlled Atmosphere Research Conference, 13-18 July 1997, University of California, Davis, Vol. 5, 30-66 p.
- Harb, J., Streif, J., 2004, **Quality and consumer acceptability of gooseberry fruits (*Ribes uvacrispa*) following CA and air storage**, Journal Horticultural Science Biotechnol, Vol. 79, 329–334 p.
- Huyskens-Keil, S., H. Prono-Widayat, P. Ludders and M. Schreiner, 2006, **Postharvest quality of pepino (*Solanum muricatum* Ait.) fruit in controlled atmosphere storage**, Journal Food Engineering, Vol. 77, 628-634 p.
- Huyskens-Keil, S., Prono-Widayat, H., Ludders, P., Schreiner, M., 2005, **Postharvest quality of pepino (*Solanum muricatum* Ait.) fruit in controlled atmosphere storage**, Journal of Food Engineering, Vol. 77, 628–634 p.
- Imahori, Y., Kota, M., Furukawa, H., Ueda, H. and Chachin, K., 2000, **Ethanol fermentation enzymes, their products and transcription of alcohol dehydrogenase from bell pepper fruit held under various low oxygen atmospheres**, J. Jpn. Soc. Hort. Sci, Vol. 69, pp. 266–272 p.
- Kader, A. A., 2002, **Postharvest technology of horticultural crops**, University of California, Division of Agriculture and Natural Resources, Publication No. 3311.
- Kader, A.A., 1986, **Biochemical and physiological basis for effects of controlled and modified atmospheres on fruits and vegetables**, Food Technology, Vol. 40, 99–104 p.
- Kader, A.A., 1989, **A Summary of CA requirements and recommendation of fruit other than pome fruit**, Proceeding of the 5th International CA conference, 14-16 June 1989, Wenatchee, Washington, USA, Vol. 2 Other Commodities and Storage Recommendations, pp. 303-328.

- Kanellis, A. and T. Solomos, 1985, **The effect of low oxygen on the activities of pectin methylesterase and acid phosphate during the course of ripening bananas**, Controlled atmospheres for storage and transport of perishable agricultural commodities. *4th Natl. Controlled Atmosphere Res. Conf.*, July 20-26, 1985. North Carolina University, USA.
- Kays, S. J., 1991, **Metabolic process in harvested products-respiration. In Postharvest physiology of perishable plant products**, New York: Van Nostrand Reinhold Publication, pp. 75–79.
- Ke, D., Kader, A.A., 1992, **External and internal factors influence fruit tolerance to low-oxygen atmospheres**, *J. Am. Soc. Hort. Sci.* 117, 913–918 p.
- Ke, D., Rodriguez-Sinobas, L., & Kader, A. A., 1990, **Physiology and prediction of fruit tolerance to low-oxygen atmospheres**, *Journal of the American Society of Horticultural Science*, 116(2), 253–260 p.
- Klann, E., Yelle, S., & Bennett, A. B., 1992, **Tomato fruit acid invertase complementary DNA**, *Plant Physiology*, Vol. 99, 351–353 p.
- Knee, M., 1980, **Physiological response of apple fruits to oxygen concentrations**, *Ann. App. Biol.*, Vol. 96: 243–5 p.
- Lee, S.K., Kader, A.A., 2000. **Preharvest and postharvest factors influencing vitamin C content of horticultural crops**. *Postharvest Biol. Technol.* 20, 207–220 p.
- Lidster, P.D., Blanpied, G.D., Prange, R.K., 1990, **Controlled atmosphere Disorders of Commercial Fruits and Vegetables**, Agriculture Canada Publication 1947:E, Communications Branch, Agriculture Canada, Ottawa, Ontario, Canada.
- Lu, S., 2007, **Effect of packaging on shelf-life of minimally processed Bok Choy (*Brassica chinensis* L.)**, *LWT Food Science and Technology*, Vol. 40, pp. 460–464
- Luengwilai, Kietsuda., Sukjamsai, Kawita., Kader, Adel A., 2007, **Responses of ‘Clementines’ and ‘W. Murcott’ mandarins to low oxygen atmospheres**, *Postharvest Biology and Technology*, Vol. 44, 48–54 p.
- Mark Hodges, D., Munro, Kathleen D., Forney, Charles F., McRae, Kenneth B., 2006, **Glucosinolate and free sugar content in cauliflower (*Brassica oleracea* var. *botrytis* cv. *Freemont*) during controlled-atmosphere storage**, *Postharvest Biology and Technology* 40, 123–132 p.

- Marrero, A., Kader, A.A., 2006. **Optimal temperature and modified atmosphere for keeping quality of fresh-cut pineapples.** *Postharvest Biol. Technol.*, Vol. 39, 163-168 p.
- Mathooko, F.M., 1996, **Regulation of respiratory metabolism in fruits and vegetables by carbon dioxide,** *Postharvest Biology and Technology*, Vol. 9, 247-264 p.
- Mattheis, J., Fellman, J.K., 2000, **Impacts of modified atmosphere packaging and controlled atmospheres on aroma, flavor, quality of horticultural commodities,** *HortTechnology* 10, 507-510 p.
- Mir, N.A., Curell, E., Khan, N., Whitaker, M. and Beaudry, R.M., 2002, **Harvest maturity, storage temperature, and 1-MCP application frequency alter firmness retention and chlorophyll fluorescence of 'Redchief Delicious' apple,** *Journal of The America Society for Horticultural Science*, Vol. 126, pp. 618-624.
- Montero-Calderon, M., Maria, A.R.G., Olga, M.B., 2008. **Effect of packaging conditions on quality and shelf-life of fresh-cut pineapple (*Ananas comosus*).** *Postharvest Biol. Technol.*, Vol. 50, 182-189 p.
- Morales-Castro, J., Roa, M.A., Hotchkiss, J.H. and Downing, D.L., 1994, **Modified atmosphere packaging of head lettuce,** *Journal of Food Processing and Preservation*, Vol. 18, 295-304 p.
- Noctor, G., Foyer, C.H., 1998. **Ascorbate and glutathione: keeping active oxygen under control.** *Annu. Rev. Plant Physiol. Plant Mol. Biol.*, Vol. 49, 249–279 p.
- Pal, R.K., Buescher, R.W., 1993, **Respiration and ethylene evolution of certain fruits and vegetables in responses to CO₂ in controlled atmosphere storage,** *Journal Food Science Technology (Mysore)*, Vol. 30, 29–32 p.
- Paull, R.E. 1993 **Pineapple and papaya. In Biochemistry of Fruits Ripening.** G. Seymour, J. Taylor., and G. Tucker (Eds.), pp. 291-323. Chapman and Hall, London.
- Paull, R.E., Chen, C.C., 2003. **Postharvest physiology, handling and storage of pineapple.** In: Bartholomew, D.P., Paull, R.E., Rohrbach, K.G. (Eds.), *The Pineapple: Botany, Production and Uses.* CABI Publishing, New York, pp. 253–280.
- Pesis, E., Ackerman, M., Ben-Aire, R., Feygenberg, O., Feng, X., Apelbaum, A., Goren, R. And Prusky, D., 2002, **Ethylene involvement in chilling injury symptoms of avocado during cold storage,** *Postharvest Biology and Technology*, Vol. 24, pp. 171-181.

- Portela, S., Nie, X., Suslow, T. and Cantwell, M., 1997, **Changes in sensory quality and fermentative volatile concentration of minimally processed cantaloupe stored in controlled atmospheres**, In: Proc 7th International Controlled Atmosphere Research Conference, University of California Davis CA Postharvest Hort Series No. 19 Vol. 5, 116-121 p.
- Qi, L. and Watada, A.E., 1997, **Quality changes of fresh-cut fruits in CA storage**, In: Gorny, J.R. (Editor), Proceedings of Seventh International Controlled Atmosphere Research Conference, 13-18 July 1997, University of California, Davis. 5: 116-121 p.
- Riquelme, F., Pretel, M.T., Martinez, G., Serrano, M., Amoros, A., and Romo Jaro, F., 1994. **Packaging of fruits and vegetables: recent result. In Food Packing and Preservation. M.Mathlouthi(Ed.)**, pp. 141-168. U.K. Blackie Academic and Professional.
- Rogiers, S.Y., Knowles, N.R., 2000, **Efficacy of low O₂ and high CO₂ atmospheres in maintaining the postharvest quality of saskatoon fruit (*Amelanchier alnifolia* Nutt.)**, Can. Journal Plant Science, Vol. 80, 623–630 p.
- Saltveit, M. E., 2003, **A summary of CA requirements and recommendations for vegetables**, Acta Horticulturae, 600, 723–727 p.
- Singh, S. P. and PAL, R. K., 2008, **Controlled atmosphere storage of guava (*Psidium guajava* L.) fruit**, Postharvest biology and technology, Vol. 47, pp. 296-306.
- Soliva-Fortuny, R.C. and Martin-Belloso, O., 2003, New advances in extending the shelf-life of fresh-cut fruits: a review, Trends in Food Science and Technology, Vol. 14, 341-353 p.
- Soliva-Fortuny, R.C., Grigelmo-Miguel, N., Hernando, I., Lluch, M.A., Martín-Belloso, O., 2002. **Effect of minimal processing on the texture and structural properties of fresh-cut pears**. J. Sci. Food Agric, Vol. 82, 1682–1688 p.
- Varoquaux, P., Mazollier, J. and Albagnac, G., 1996, **The influence of raw material characteristics on the storage life of fresh-cut butterhead lettuce**, Postharvest Biology and Technology, Vol. 9, 127-139 p.
- Voisine, R., Hombourger, C., Willemot, C., Castaigne, F., Makhlof, J., 1993, **Effect of high carbon dioxide storage and gamma irradiation on membrane deterioration in cauliflower florets**, Postharvest Biology and Technology, Vol. 2, 279–289 p.

- Volz, Richard K., Biasi, William V., Grant, Joe A., Mitcham, Elizabeth J., 1998, **Prediction of controlled atmosphere-induced flesh browning in 'Fuji' apple**, Postharvest Biology and Technology, Vol. 13, 97–107 p.
- Weichmann. J., 1986, **The effect of controlled-atmosphere storage on the sensory and nutritional quality of fruit\ and vegetables**, Hort. Rev, Vol. 8, 101-127 p.
- Wells, J.M. and M. Uota, 1970, **Germination and growth of five fungi in low-oxygen and high-carbondioxide atmosphere**, Phytopathology, Vol. 60, 50-53 p.
- Whitaker, B. D., Solomos, T., Harrison, D. J., 1997, **Quantification of R-farnesene and its conjugated trienol oxidation products from apple peel by C18-HPLC with UV detection**, Journal Agricultural Food Chemical, Vol. 45, 760-765 p.
- Yang, S. F., 1985, **Biosynthesis and action of ethylene**, Horticultural Science, Vol. 20, 41-45 p.