

## **INDEX**

### **INTRODUCTION 1**

### **GENERAL OBJECTIVES 39**

### **CHAPTER 1 43**

Effect of maturity stage at processing and antioxidant treatments on the physico-chemical, sensory and nutritional quality of fresh-cut 'Rojo Brillante' persimmon.

Reference: *Postharvest Biology and Technology*, 2015, 105: 33-44.

### **CHAPTER 2 73**

Physico-chemical, sensory and nutritional quality of fresh-cut 'Rojo Brillante' persimmon affected by maturity stage and antibrowning agents

Accepted in *Food Science and Technology International*.

### **CHAPTER 3 101**

Effect of postharvest 1-MCP treatment on shelf life of fresh-cut persimmons cv. Rojo Brillante dipped in antioxidants

Reference: *Acta Horticulturae*, 2015, 1071:349-354.

### **CHAPTER 4 113**

Effect of controlled atmosphere storage and antioxidant dips on the physico-chemical, visual and nutritional quality of minimally processed 'Rojo Brillante' persimmons

Submitted to *Food Science and Technology International*.

<b>CHAPTER 5</b>	<b>141</b>
Quality changes in fresh-cut ‘Rojo Brillante’ persimmons packed in modified atmosphere and dipped in antibrowning agents Submitted to <i>Food Science and Technology International</i> . <i>Research note</i> .	
<b>CHAPTER 6</b>	<b>155</b>
Antioxidant edible coatings help to maintain the physical, sensory and nutritional quality of fresh-cut ‘Rojo Brillante’ persimmon	
<b>CHAPTER 7</b>	<b>183</b>
Browning inhibition and microbial control in fresh-cut persimmon ( <i>Diospyros kaki</i> Thunb. cv. Rojo Brillante) by apple pectin-based edible coatings Reference: <i>Postharvest Biology and Technology</i> , 2016,112:186-193	
<b>CHAPTER 8</b>	<b>211</b>
Integration of antimicrobial pectin-based edible coating and active modified atmosphere packaging to preserve the quality and microbial safety of fresh-cut persimmon ( <i>Diospyros kaki</i> Thunb. Cv. Rojo Brillante) Submitted to <i>Journal of Food Science and Technology</i>	
<b>GENERAL DISCUSSION</b>	<b>239</b>
<b>CONCLUSIONS</b>	<b>26</b>

