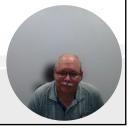




Classifications of Horticultural Crops and Their Usefulness in Relation to Postharvest Considerations

- Botanical classification
- Classification by geographical origin
- General groups of horticultural commodities
- Subgroups within general groups
- Grouping by plant parts





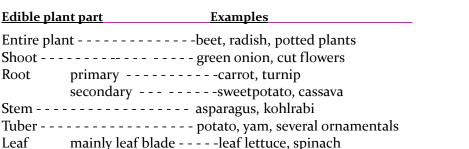
Grouping by Plant Parts

- This classification is the most useful in relation to postharvest considerations since, in most cases, commodities within a given group have similar postharvest requirements and recommendations.
- Couple with knowledge of geographical origin, which relates to chilling injury susceptibility



Grouping by Plant Parts





mainly petiole - - - - - - celery, rhubarb buds - - - - - - - - cabbage, head lettuce

Floral parts - - - - - - cut flowers, artichokes, cauliflower

Bulb - - - - - - - - - - - - onion, several ornamentals

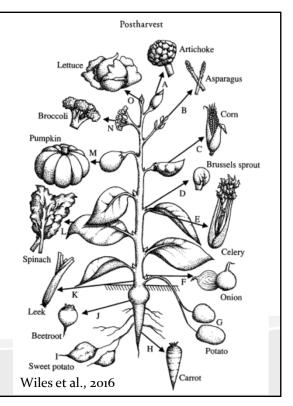
Fruits fleshy, mature - - - - - apples, pears, peaches, berries, grapes, citrus, melons, tomatoes, winter (hard-rind) squash

> fleshy, immature - - - - - cucumbers, summer (soft-rind) non fleshy, immature - - -peas, green beans, okra, sweetcorn non fleshy, mature - - - - seeds and nuts



Morphological Structure of Horticultural Commodities

 A diversity of plant parts and their structures are represented by harvested fruits and vegetables



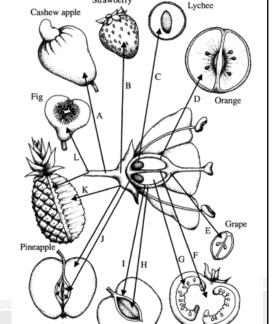
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Morphological Structure of Horticultural Commodities

 Note also the diversity of tissues that can develop into fruit flesh. All parts of the total inflorescence structure are, in one species or another, developed into fruit flesh

Derivation of some fruits from plant tissue. The letters indicate the tissues that comprise a significant portion of the fruit illustrated: (A) pedicel, (B) receptacle, (C) aril, (D) endodermal intra locular tissue, (E) pericarp, (F) septum, (G) placental intralocular tissue, (H) mesocarp, (I) endocarp, (J) carpels, (K) accessory tissue, (L) peduncle.



Wiles et al., 2016



Relationship between structure of horticultural commodities and their postharvest behavior

Group	General postharvest characteristics			
Rapidly growing vegetative and immature fruit structures	 Highly perishable Usually high respiration rate Rapid chemical changes Weight loss is a major cause of deterioration Continued growth can be a problem 			
Mature fruits	Vary in perishability from very high (strawberry) to low (apple)Undergo many physiological and compositional changes associated with ripening			
	- Decay can be an important deterioration factor			
	- Moisture content is important to storage-life			





Relationship between structure of horticultural commodities and their postharvest behavior

- Germination can be a factor

(Cont.)

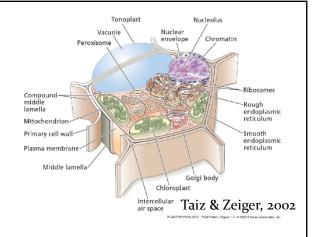
Group	General postharvest characteristics
Fleshy storage organs and propagules	Low perishabilityLow respiration rateGrowth can accelerate deterioration
Mature seeds and nuts	Very low perishabilityVery low respiration rateMoisture content is important to storage lifeGermination can be a factor

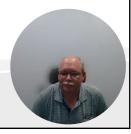




The Plant Cell

- A basic functional unit.
- Cell = cell wall+ protoplasm
 - Protoplasm = cytoplasm + nucleus
 - Nucleus
 - Information center
 - Cytoplasm = everything within the cell except the nucleus or the cell wall
 - cytosol watery matrix
 - organelles membrane-bound, specialized function



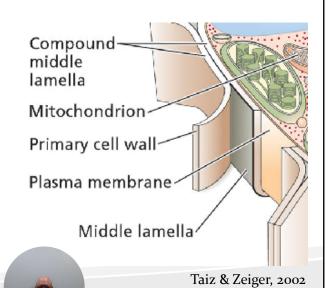


a



Plasma Membrane

- Boundary between the living and non-living world
- Selectively permeable
 - Physically limits the cell
 - Controls exchange of "stuff"
 - Maintains differences between cell & environment
- Hormone perception
- Direct synthesis of cellulose



Membrane Composition



Hydrophilic pola

- · Lipid bilayer.
 - Phospholipids & Sterols
- Proteins (~50%)
 - **Functional** component
- Carbohydrates
 - Glycoprotenins & a few glycolipids

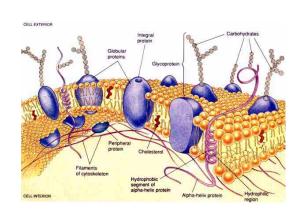
http://tiger.towson.edu/~cfanel 1/istc301/cell-membrane.gif

Relative compositions of each vary

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Properties of Bilayer

- Highly fluid
- Impermeable to polar molecules
 - Exception: H₂O
 - CO₂ & O₂ (non-polar) can pass readily
- Contains unsaturated fatty acids (= "kinks" in their "tails")



http://bio.winona.edu/ber g/ILLUST/memb-mod.jpg

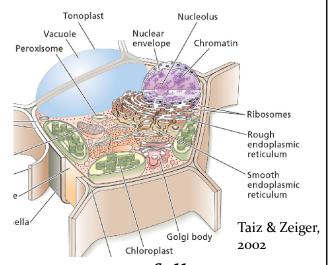




Organelles

- Membrane limited compartments
- Each is involved with specific chemical processes

 Cytosol - liquid, jellylike component, full of "raw" chemicals which surround the organelles



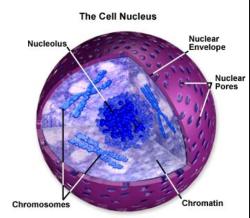


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Nucleus - Information central

- Surrounded by a double membrane
- Contains DNA
 - encodes RNA (Transcription)
- Contains RNA

 directs protein synthesis (*Translation*) in the cytosol



https://micro.magnet.fsu.edu/cells/plants/nucleus.html

Figure 1

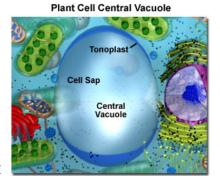


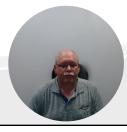
http://micro.magnet.fsu.edu/cells/plants/images/plantvacuolesfigure1.jpg



The Vacuole

- "Storage pool"
- Largest volume component of the cell
 - Often 80-90% of cell volume
- Vacuolar membrane = tonoplast.
- Allows uptake of water for cell enlargement (turgor pressure).
 - controls water potential of the cell
- Contains complex chemicals
 - Inorganic ions, organic acids, sugars, enzymes, pigments, secondary metabolites (e.g., phenolics)

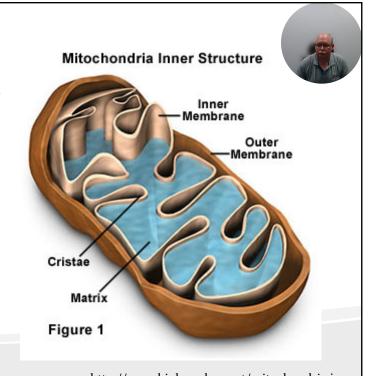




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Mitochondria

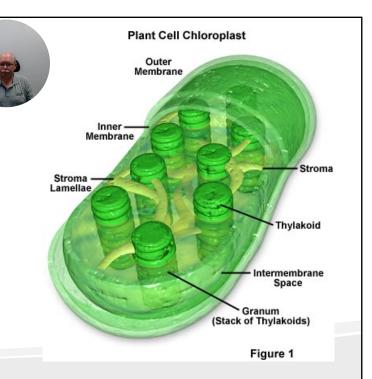
- Energy metabolism site of cellular respiration
- Double membrane
- Sugar oxidation drives synthesis and transport of ATP
- Contain DNA
- Self replicating
- 100 to 1,000s per cell



http://www.biologyclass.net/mitochondria.jpe

Plastids

- Energy harvesting
- Double membrane bound
- Contain DNA and ribosomes
- Self-reproducing

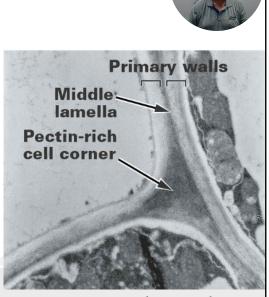


 $http://homepage.smc.edu/hodson_kent/Cells/Energetics/chloroplast2.jpg$

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Extracellular Matrix

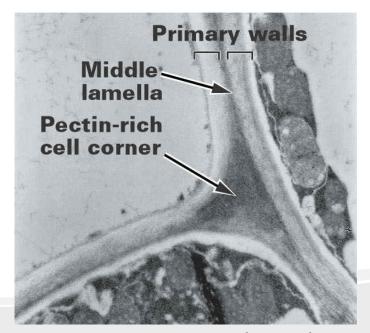
- A complex mixture [carbohydrates, phenolics & proteins (enzymes)]
- Cell Wall
 - Primary comes first
 - Secondary matures inside primary
 - Wall pits and plasmodesmata
- · Middle Lamella cellular "glue"



Buchanan et al., 2000

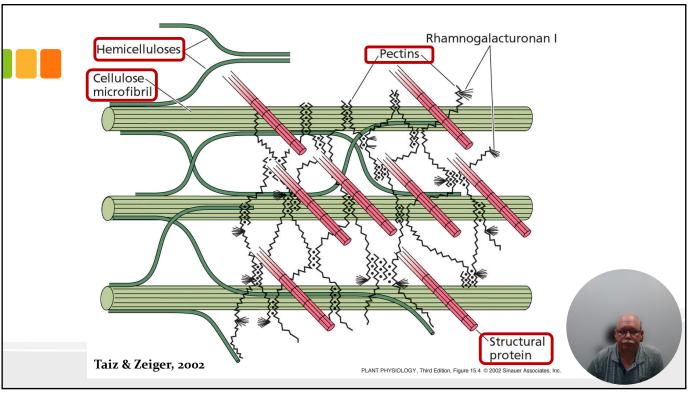
Cell Walls

- Provide support (rigidity) to the cell and tissues
- Permeable
- Composed of:
 - Cellulose
 - Hemicellulose
 - Pectin
 - Protein
 - Lignin



Buchanan et al., 2000.

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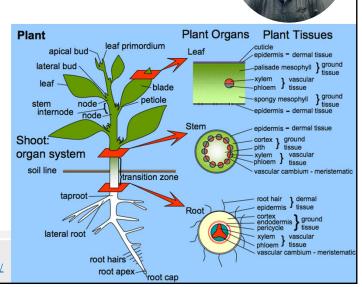




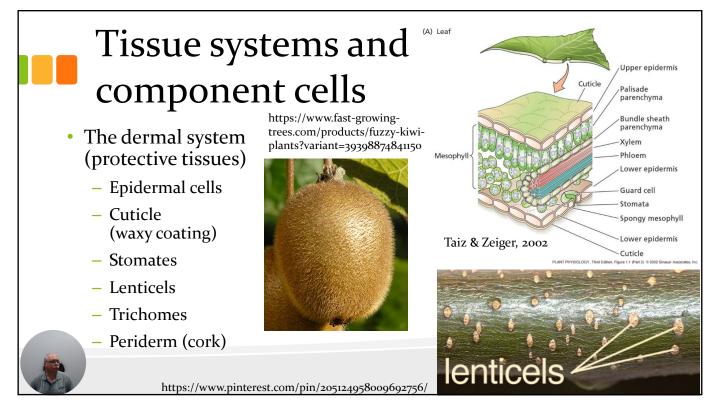
Tissue systems and component cells

- The dermal system (protective tissues)
- The ground system
 - Supporting tissues
- Vascular tissues

https://organismalbio.biosci.gatech.edu/growth-and-reproduction/plant-development-i-tissue-differentiation-and-function/



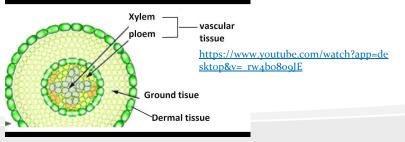
21







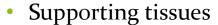
- The ground system
 - Parenchyma cells constitute most of the edible portion of an apple or a potato, etc.
 - Intercellular spaces constitute about 20% in fruits and roots, >20% in leaves.



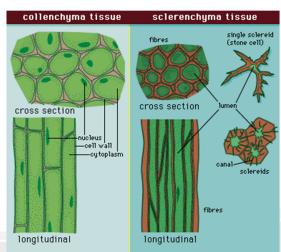




Tissue systems and component cells

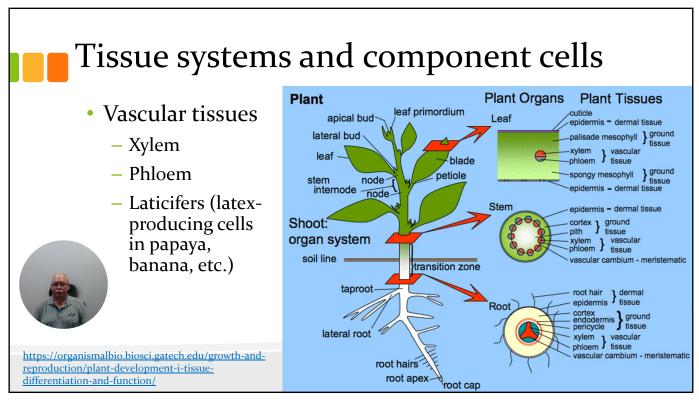


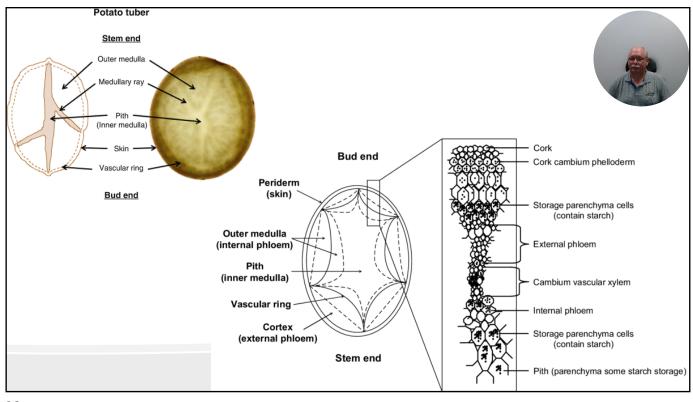
- Collenchyma cells largely responsible for stringiness in celery stalks
- Sclerenchyma cells
 - Schlerenchyma fibers are major constituents of the "string" in green beans.
 - Sclereids (stone cells) in the flesh of certain fruits (e.g., guava, pear, sapote) are responsible for their gritty or sandy texture.

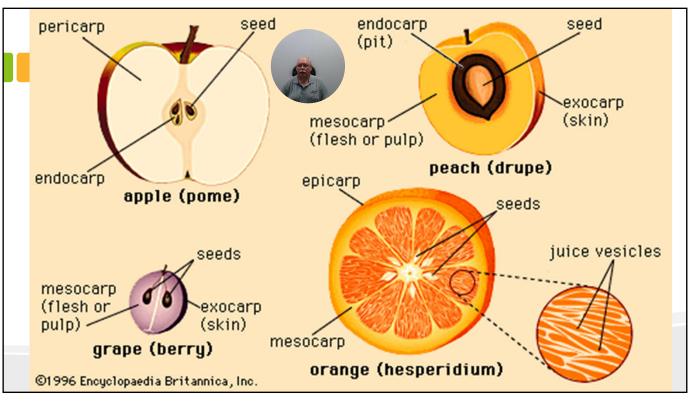


https://www.britannica.com/science/parenchyma-plant-tissue











Surface to Volume Ratio

- Commodities with large surface to volume ratios (*i.e.*, leaf lettuce) experience much faster evaporative water loss.
- However, large, bulky commodities with low surface to volume ratios may not exchange gases (i.e., O₂) rapidly enough to satisfy aerobic respiratory demand.





Surface to Volume Ratio

- In general, doubling dimensions of an object
 - = 4x increase in surface area
 - = 8x increase in volume
- Therefore, larger bulky crops have smaller surface to volume ratios.

Commodity	Length (in.)	Radius	Area	Volume	Area/Vol.
Tomato					
- small		2	50.3	33.5	1.50
- large		4	201.1 ^{4X}	268.1 8x	0.75
Cucumber					
- small	8	2	100.5	83.6	1.20
- large	16	4	402.0	670.2	0.60
Carrot					
- small	8	2	64.9	41.9	1.55
- large	16	4	259.5	335.1	0.77

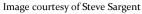
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Changes After Harvest

- Growth sprouting, rooting, elongation, seed germination
- Toughening (due to increased lignification); fiber content
- **Softening** (due to changes in cell wall)
- Wound periderm (formed in response to wounding)
- **Increased thickness of cuticle and wax deposits** with fruit ripening
 - Changes in water loss/gas diffusion







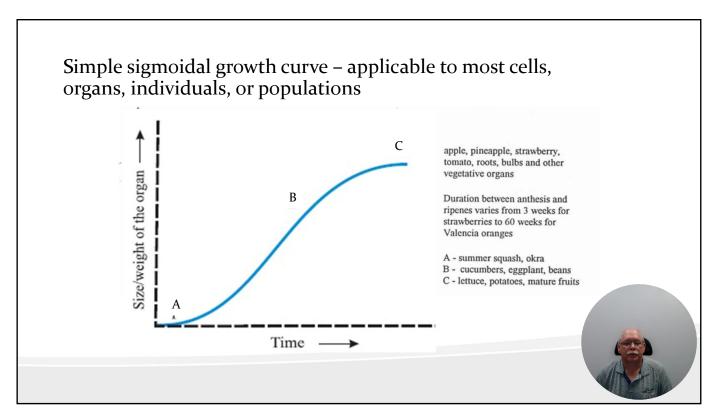


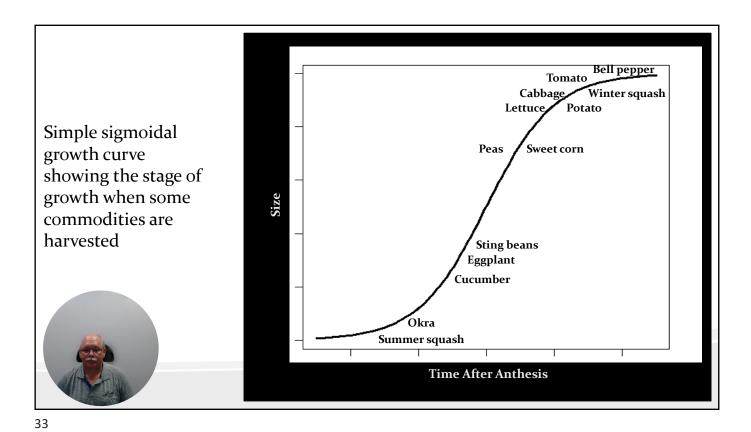
Growth and Development of Plant Parts

- Growth: The irreversible increase in physical attributes of a developing plant or plant part
- **Development**: The series of processes from the initiation of growth to death of a plant or plant part

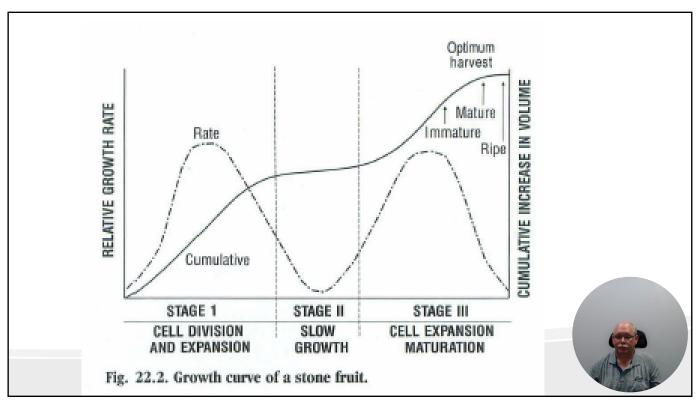


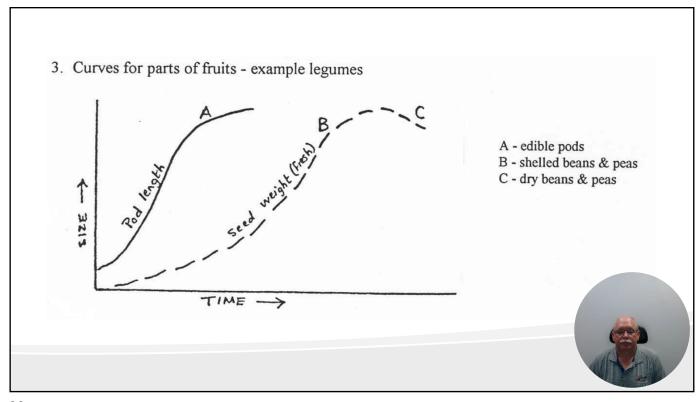
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https://edis.ifas.ufl.edu/publication/HS1459 Cumu Double sigmoidal lative Incre growth curve ase in Stage I Stage II Stage III Fruit Volu Stone fruits, fig, blueberry, blackberry, grape, olive Slow growth phase varies in length among **Fruit Growth Curves** Apple species and among Sigmoid curve cultivars within a RELATIVE VOLUME Peach species Double sigmoid curve I: Cell division II: Pit hardening III: Cell enlargement https://www.slideshare.net/slideshow/8-plant-growthand-development-and-dormancypptx/266284588#1 Jackson, 1975

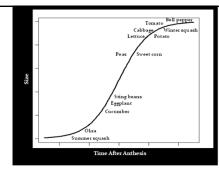






Developmental Changes

• Horticultural maturity: The stage of development when a plant or plant part possesses the prerequisites for utilization by consumers for a particular purpose



• **Physiological maturity**: The stage of development when a plant or plant part will continue ontogeny even if detached

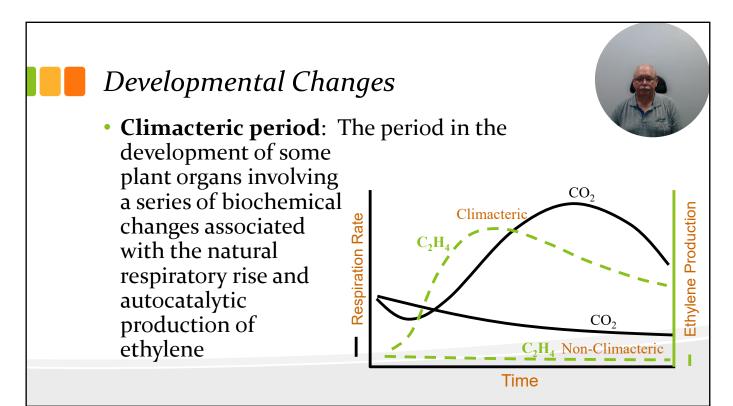
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Developmental Changes

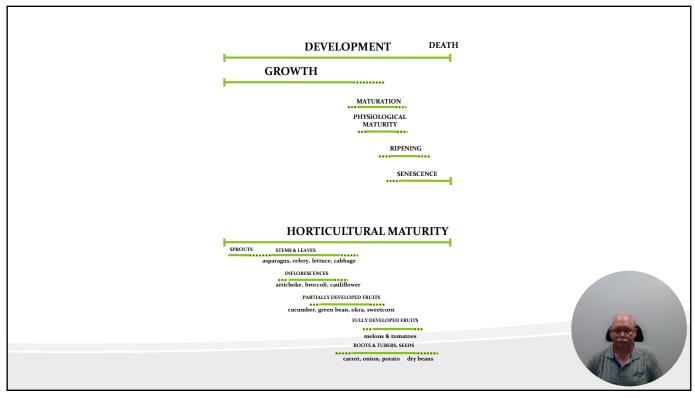


- **Maturation**: The stage of development leading to the attainment of physiological or horticultural maturity.
- **Ripening**: The composite of the processes that occur from the latter stages of growth and development through the early stages of senescence and that result in characteristic esthetic and/or food quality, as evidenced by changes in composition, color, texture, or other sensory attributes



Developmental Changes

- Senescence: Those processes that follow physiological maturity or horticultural maturity and lead to death of tissue
- Aging: Any increment of time, which may or may not be accompanied by physiological change





Importance of Stage of Development

- Time of harvest
- Quality when harvested
- Frequency of harvest ("harvest window")
- Potential for mechanical harvest
- Intended use
- Behavior after harvest

