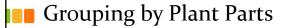


Classifications of Horticultural Crops and Their Usefulness in Relation to Postharvest Considerations

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





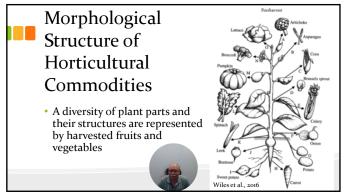
- This classification is the most useful in relation to postharvest considerations since, in most cases, commodities within a given group have similar postharvest requirements and recommendations.
- Couple with knowledge of geographical origin, which relates to chilling injury susceptibility

3

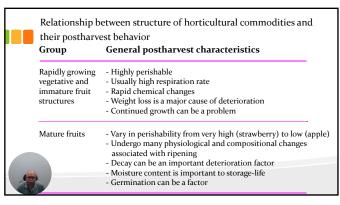


Grouping by Plant Parts Edible plant part Entire plant - - - - - - - - beet, radish, potted plants ---- green onion, cut flowers Tuber - - - - - - - potato, yam, several ornamentals
Leaf mainly leaf blade - - - - leaf lettuce, spinach
mainly petiole - - - - - - celery, rhubarb buds ------cabbage, head lettuce Floral parts -----cut flowers, artichokes, cauliflower ------onion, several ornamentals 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

2



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 on of some fruits from plant tissue. The letters indicate the tissues that a significant portion of the fruit illustrated: (A) pedicel, (B) receptacle, (C) andodermal intra locular tissue, (E) pericarp, (F) septum, (G) placental lar tissue, (H) mesocarp, (I) endocarp, (I) carpels, (K) accessory tissue, (L)



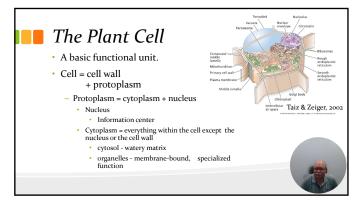
Relationship between structure of horticultural commodities and their postharvest behavior
(Cont.)

Group General postharvest characteristics

Fleshy storage organs and - Low respiration rate propagules - Growth can accelerate deterioration

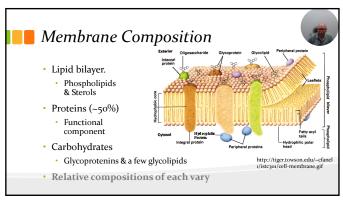
Mature seeds and nuts - Very low perishability - Very low respiration rate - Moisture content is important to storage life - Germination can be a factor

7



Plasma Membrane Compound Boundary between the living and non-living world middle lamella · Selectively permeable Mitochondrion · Physically limits the cell Primary cell wall-Controls exchange of Plasma membrane Maintains differences between cell & environment Middle lamella Hormone perception Taiz & Zeiger, 2002 Direct synthesis of cellulose

9 10



Properties of Bilayer

• Highly fluid

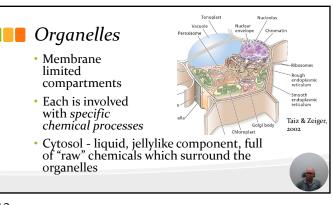
• Impermeable to polar molecules

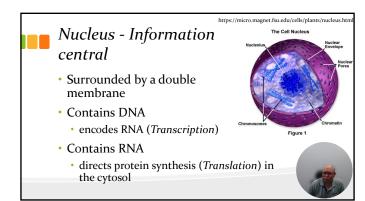
• Exception: H₂O

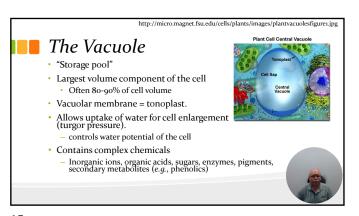
• CO₂ & O₂ (non-polar) can pass readily

• Contains unsaturated fatty acids (= "kinks" in their "tails")

11 12

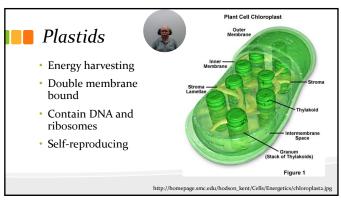


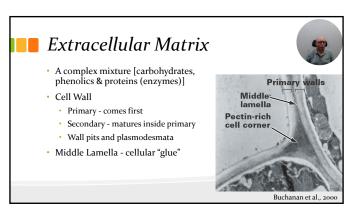




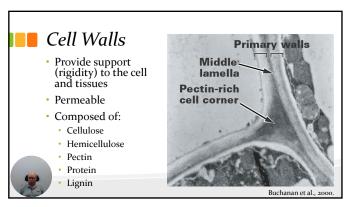
Energy metabolism – site of cellular respiration
 Double membrane
 Sugar oxidation drives synthesis and transport of ATP
 Contain DNA
 Self replicating
 100 to 1,000s per cell
 Mitochondria Inner Structure
 Membrane
 Outer
 Membrane
 Cristae
 Matrix
 Figure 1

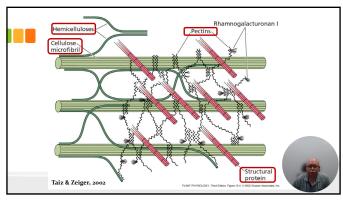
15 16

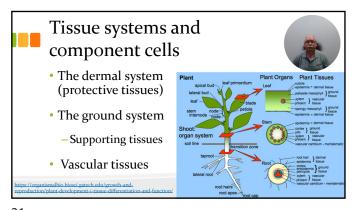


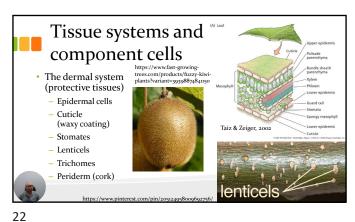


17 18

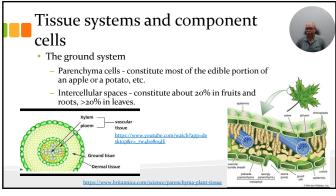


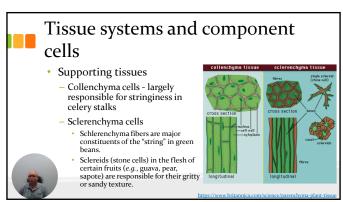




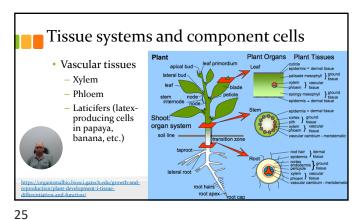


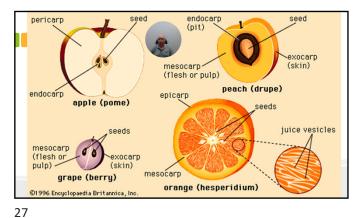
21





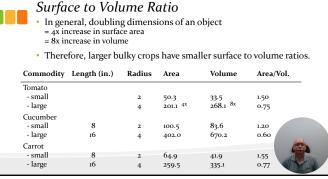
23 24





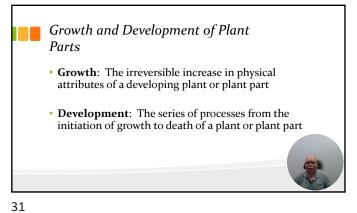
Surface to Volume Ratio · Commodities with large surface to volume ratios (i.e., leaf lettuce) experience much faster evaporative water loss. · However, large, bulky commodities with low surface to volume ratios may not exchange gases (i.e., O₂) rapidly enough to satisfy aerobic respiratory demand.

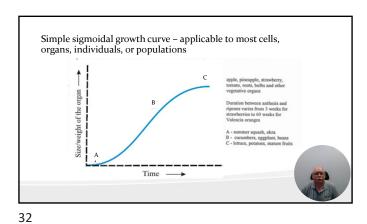
28

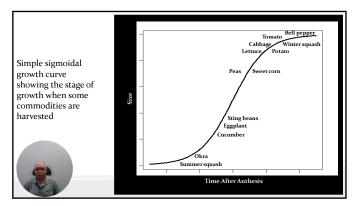


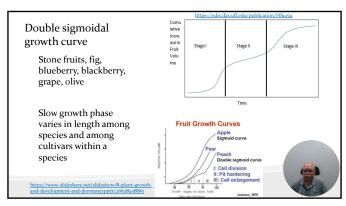
Changes After Harvest **Growth** - sprouting, rooting, elongation, seed germination **Toughening** (due to increased lignification); fiber content Softening (due to changes in cell wall) Wound periderm (formed in response to wounding) Increased thickness of cuticle and wax deposits with Changes in water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

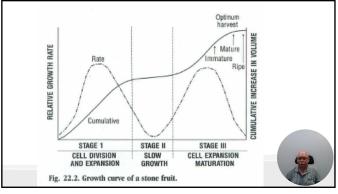
29 30

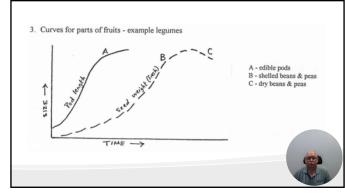








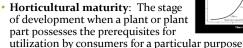




Developmental Changes

ethylene

39

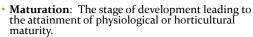


• Physiological maturity: The stage of development when a plant or plant part will continue ontogeny even if detached

Developmental Changes

38

40



• Ripening: The composite of the processes that 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

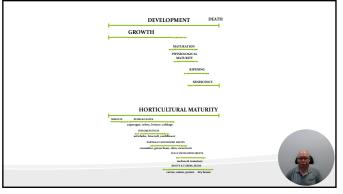
37

Developmental Changes Climacteric period: The period in the development of some plant organs involving CO, a series of biochemical changes associated with the natural respiratory rise and autocatalytic production of

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



41 42





