
Contents

Preface	xi
Editors.....	xiii
Contributors	xv

Section I Biological, Chemical, and Nutritional Aspects of Vegetable Production

1. Vegetables as Sources of Nutrients and Bioactive Compounds: Health Benefits	3
<i>Delia B. Rodriguez-Amaya</i>	
2. Healthy Dietary Fibers from Plant Food By-Products.....	25
<i>Araceli Redondo-Cuenca, M. José Villanueva-Suárez, and Isabel Goñi</i>	
3. Vegetable Flavors and Sensory Characteristics	57
<i>Yaowapa Lorjaroenphon, Siree Chaiseri, and Wannee Jirapakkul</i>	
4. Use of Genetic Engineering: Benefits and Health Concerns.....	81
<i>Allah Bakhsh, Faheem Shehzad Baloch, Rüştü Hatipoğlu, and Hakan Özkan</i>	
5. Important Pests in Vegetable Crops.....	113
<i>Cengiz Kazak, Kamil Karut, and İsmail Döker</i>	
6. Commercially Important Vegetable Crop Diseases.....	137
<i>Yeşim Aysan and Sumer Horuz</i>	

Section II Preservation and Processing Technology: Principles and Applications

7. Thermal Processing: Canning and Aseptic Processing	157
<i>Ziynet Boz and Ferruh Erdoğdu</i>	
8. Dehydration of Vegetables.....	175
<i>E. Özgül Evranuz</i>	
9. Refrigeration and Frozen Preservation of Vegetables.....	201
<i>Guillermo Petzold and Jorge Moreno</i>	
10. Fermentation, Pickling, and Turkish Table Olives.....	209
<i>Hüseyin Erten, C. Pelin Boyacı-Gündüz, Bilal Ağırman, and Turgut Cabaroğlu</i>	

11. Novel Thermal and Nonthermal Processing Technologies	231
<i>Gökhan Bingöl</i>	
12. Application of Vacuum Impregnation in Vegetables	251
<i>Waraporn Boonsupthip, Dennis R. Heldman, and Jinnipar Choachamnan</i>	
13. Active and Intelligent Packaging for Fruits and Vegetables.....	275
<i>Panuwat Suppakul</i>	
14. Additives and Preservatives	301
<i>Meral Kilic-Akyilmaz and Zehra Gulsunoglu</i>	
15. Quality Preservation and Safety of Minimally Processed Vegetables.....	319
<i>Ana Cecilia Silveira, Víctor Hugo Escalona, Andrés Bustamante Pezoa, and Encarna Aguayo</i>	
16. Quality Monitoring and Management during Storage and Distribution of Frozen Vegetables.....	349
<i>Waraporn Boonsupthip, Dennis R. Heldman, and Jinnipar Choachamnan</i>	
17. Strategies for Controlling Major Enzymatic Reactions in Fresh and Processed Vegetables	377
<i>Ahmet Yemencioğlu</i>	
18. Computer and Control Applications in a Vegetable-Processing Plant.....	393
<i>Gökhan Bingöl, Rebecca R. Milczarek, Wei Yu, and Murat O. Balaban</i>	

Section III Processed Vegetables and Specialties

19. Brassica Vegetables	413
<i>Prasad S. Variyar, Satyendra Gautam, and Arun K. Sharma</i>	
20. Carrot Processing.....	449
<i>Ha Hong Vu Nguyen and Loc Thai Nguyen</i>	
21. Eggplant	479
<i>M.J. Zaro, Ariel R. Vicente, C.M. Ortiz, Alicia R. Chaves, and A. Concellón</i>	
22. Cultivated Mushrooms: Preservation and Processing.....	495
<i>Panagiota A. Diamantopoulou and Antonios N. Philippoussis</i>	
23. Greek Table Olives Processing	527
<i>Efstathios Z. Panagou</i>	
24. Peppers and Spice Capsicum	559
<i>Claudia Lizet Meneses Gutiérrez, Dario Iker Tellez Medina, and María Eugenia Jaramillo-Flores</i>	
25. Potato and Potato-Processing Technology	589
<i>Asiye Akyıldız, Süleyman Polat, Erdal Ağcam, and Hasan Fenercioğlu</i>	
26. Production and Handling of Tomato with High Nutrition Quality	629
<i>Miguel A. Cruz-Carrillo, Cipriano Garcia-Gutierrez, Daniel Arrieta-Baez, Adolfo Dagoberto Armenta-Bojorquez, Jorge Montiel-Montoya, and María Eugenia Jaramillo-Flores</i>	

27. Vegetable Seed Sprouts	649
<i>Zhan-Hui Lu and Wei Cao</i>	
28. Winter Squash and Pumpkins	671
<i>E. Özgül Evranuz and Dilek Arduzlar-Kağan</i>	

Section IV Fermented and Pickled Vegetable Products

29. Fermented Plant Products from Tropical and Warm Countries	691
<i>Yann Demarigny</i>	
30. Fermented Vegetable Juices and Health Attributes	703
<i>Maja Vukašinović Sekulić, Marica Rakin, and Maja Bulatović</i>	
31. Fermented Red Beet Juice	729
<i>Zsolt Zalán, Ferenc Hegyi, and Anna Halász</i>	
32. Fresh and Pickled Jalapeño Peppers: Volatile and Nonvolatile Compounds	741
<i>Patricia Ibarra-Torres, Ernestina Valadez-Moctezuma, Dario I. Tellez-Medina, and María Eugenia Jaramillo-Flores</i>	
33. Role of Lactic Acid Bacteria in the Fermentation and Biopreservation of Plant-Based Foods	779
<i>Lihua Fan, Lisbeth Truelstrup Hansen, Deana V. Sharpe, Si Chen, and Hong Zhang</i>	
34. Pickles and Sauerkraut: Manufacturing Sanitation	797
<i>Y.H. Hui</i>	
35. Science and Technology of Soymilk and Tofu Manufacturing	817
<i>Sam K.C. Chang</i>	
36. Shalgam (Şalgam): A Traditional Turkish Lactic Acid Fermented Beverage Based on Black Carrot	841
<i>Hüseyin Erten and Hasan Tanguler</i>	

Section V Vegetables Processing Safety

37. Quality Assurance in Vegetable Processing: State of the Science in Practice in the 2010s	853
<i>Dilek Arduzlar-Kağan, Sibel Özilgen, and Mustafa Özilgen</i>	
38. U.S. Regulatory Requirements for Sanitation and Safety of Processing Vegetables	871
<i>Y.H. Hui</i>	
39. Good Agricultural and Handling Practices	895
<i>Y.H. Hui</i>	
40. Quality and Safety Aspects of Vegetables	925
<i>Satyendra Gautam, Prasad S. Variyar, and Arun K. Sharma</i>	
Index.....	955