CONTENT

	Page
Foreword	7
List of Participants	10
COMMUNICATION	
Plenary Session	
Controlling ripening, from the physiological and practical points of view	15
The Cold chain	25
Storage possibilities and limitations in practice	43
Quality of produce as influenced by prestorage treatment and packaging	51
Section 1	
Control of ripening from the physiological and practical points of view	
Controlling the ripening evolution of "Passe-crassane" pears by various thermal and gaseous	
treatments Dhysiology of apple fruits at law temporatures	69 75
Physiology of apple fruits at low temperatures The preservation capacity of apples and pears in relation to the stage of ripening at the moment of	13
storage	79
Controlled ripening and keeping quality of "Kelsey" plums	85
A maturity index threshold for controlling the market quality of CA-stored "Dr.Jules Guyot" pears	
The ripening of bananas "Poyo variety" studies on soluble proteins and some enzymes	99
Effect of ethylene on respiration rate and softening of avocado fruit at various stages of	107
Development The Effect of temperature on the ripening of bananas : physiological and practical aspects	107 111
Section 2	
New methods of controlled atmosphere storage and some results arising from their use Extension of CA storage by use of gases other than O_2 and CO_2	121
Total CO ₂ content and brownheart in "Blanca de Aranjuez" pears under CA storage	129
The use of interferometer for CO ₂ analysis in controlled atmosphere storage	137
New types of exchanger-diffusers and diffusion window-bags for the CA storage of fruits	139
Prolonging shelf-life of strawberries by packaging in selected plastic films	149
Section 3	
Influence of prestorage treatment and packaging on quality	
Influence of previous treatment on the ripening of the peach "Cardinal"	161
The use of precooling in the storage and transport of "Haogen" melons	167
The effect of maturity t harvest on the keeping quality of "Fuyu" persimmons	173
The rapid precooling of fragile fruits at collecting centers	181
The preservation capacity of apples as a function of certain factors relating to growth and ripening	187
Influence of the application of gibberellic acid on the subsequent storage of "Blanca de Aranjuez" Pears	193
Reduction of ethylene dibromide peel injury in citrus fruits by thaibendazole	205
Section 4	
Miscellaneous Exposure of citrus fruit to low temperatures in refrigerated containers	213
Thermal conductivity in transient cooling of oranges	223
Measuring the electrical resistance of banana skin in the preclimacteric phase in order to	
Characterise a low temperature injury and which may possibly modify ripening control	231
Storage of eggplant at different temperatures	239
Effect of changing temperature and relative humidity on keeping quality of grape fruit in storage	245