



BIBLIOGRAFI HASIL PENELITIAN PERTANIAN KOMODITAS BUAH-BUAHAN TROPIKA



**PUSAT PERPUSTAKAAN DAN PENYEBARAN TEKNOLOGI PERTANIAN
Badan Penelitian dan Pengembangan Pertanian
Kementerian Pertanian
2010**

Bibliografi

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Pusat Perpustakaan dan Penyebaran Teknologi Pertanian
Badan Penelitian dan Pengembangan Pertanian
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Diterbitkan oleh
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ISBN. 978-979-8943-40-9

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Bibliografi Hasil Penelitian Pertanian Komoditas Buah-buahan Tropika 2005-2009 ini diharapkan dapat digunakan oleh peneliti setiap waktu, sehingga mampu mempercepat dan mempermudah para peneliti dalam mencari informasi yang dibutuhkan.

Kepala Pusat,

Ir. Ning Pribadi, M.Sc.

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Keywords: Chemical control; Persea americana; Rosellinia necatrix

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**pests; Invasions; Invasive species; Microsatellites;
Mitochondrial DNA; Nucleotide sequences; Plant
pests; Population genetics**

**2008
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- 60 Biological studies of *Oligonychus punicae* (Acari: Tetranychidae) on grapevine cultivars / Carlos Vásquez...[et al.]
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- 61 Decomposition and macroinvertebrates in experimental litter along a secondary chronosequence of tropical montane forest / Simoneta Negrete-Yankelevich...[et al.]
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- 65 Recovery of avocado plants transformed with the antifungal plant defensin gene PDF1.2 / Simon H T Raharjo...[et al.]
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Keywords : Recovery; Avocado; Plants transform; Antifungal

- 66 Synonymy of five Scirtothrips species (Thysanoptera: Thripidae) described from avocados (*Persea americana*) in Mexico / Mark S Hoddle...[et al.]

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Keywords : Synonymy; Scirtothrips; Thysanoptera; Thripidae; Avocado; Persea americana; Mexico

SCIENCE DIRECT

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Postharvest Biology and Technology, Volume 48, Issue 3, June 2008, p. 383-390, ISSN 0925-5214,
Keywords: Avocado; Lenticel damage; Measles; Colletotrichum acutatum; Phomopsis
68. Avocado root distribution in fine and coarse-textured soils under drip and microsprinkler irrigation / E. Salgado, R. Cautin.
Agric. Water Management, Vol. 95, Iss 7, Jul 2008, p.817-824, ISSN 0378-3774
Keywords: *Persea americana* Mill.; Seasonal root frequency; Soil water monitoring; Instrument placement; Irrigation scheduling; Root location
69. Effect of delays in establishment of a static or dynamic controlled atmosphere on the quality of 'Hass' avocado fruit / J. Burdon... [et al.]
Postharvest Biology and Technology, Volume 49, Issue 1, July 2008, p.61-68, ISSN 0925-5214,
Keywords: Storage; Rot; Physiological disorder; Chilling injury; Oxygen; Carbon dioxide
70. Microwave processing of avocado: Volatile flavor profiling and olfactometry / Rosa I. Guzman-Geronimo, Mercedes G. Lopez, Lidia Dorantes-Alvarez.
Innovative Food Science & Emerging Technologies, Vol 9, Issue 4, Oct 2008, p.501-506, ISSN 1466-8564
Keywords: Avocado; Microwave treatment; Response surface; Volatiles; Olfactometry
71. Peptone stimulates *in vitro* shoot and root regeneration of avocado (*Persea Americana*/Duong T. Nhut...[et al.]
Scientia Horticulturae, Vol. 115, Iss 2, 7 Jan 2008, p.124-128, ISSN 0304-4238
Keywords: *In vitro*; Peptone; *Persea americana* Mill.; Rooting; Shoot regeneration

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Food Chemistry, Vol. 106, Iss. 3, 1 Feb 2008, p. 937-943, ISSN 0308-8146
Keywords: Rheology; Emulsions; Avocado; Watermelon; Apparent viscosity; Flow behaviour index
73. Root to leaf electrical signaling in avocado in response to light and soil water content / Pilar M. Gil ...[et al.]
Journal of Plant Physiology, Volume 165, Issue 10, 7 July 2008, p.1070-1078, ISSN 0176-1617,
Keywords: Electrical surface potential; Stress signal; Variation potential; Water stress
74. Suppression of ripening and induction of asynchronous ripening in tomato and avocado fruits subjected to complete or partial exposure to aqueous solutions of 1-methylcyclopropene / Sun Tay Choi...[et al.]
Postharvest Biology and Technology, Vol. 48, Issue 2, May 2008, p. 206-214, ISSN 0925-5214
Keywords: Avocado; Ethylene; Firmness; Lycopene; 1-Methylcyclopropene; Polygalacturonase; Tomato

TEEAL

75. Avocado root distribution in fine and coarse-textured soils under drip and microsprinkler irrigation / Salgado-E. Cautin-R,
Agricultural Water Management, 2008, 95 (7), 817-824
Keywords : Avocados; Coarse textured soils; Irrigation equipment; Irrigation scheduling; Irrigation systems monitoring; Orchard soils; Root systems. Root zone flux; Roots; Sand fraction; Seasonal variation; Soil depth; Soil temperature; Soil types; Soil water content; Spatial variation; Sprinkler irrigation; Trickle irrigation
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Keywords : Biochemistry and Molecular; Biophysics shear stress; Shear rate; Rheological property; Avocado oil; Watermelon seed oil

2009 PROQUEST

77. Biology of *Stethoconus praefectus* (distant) (Heteroptera: Miridae), a newly established predator of the avocado lace bug, *Pseudacysta perseae* (Heteroptera: Tingidae), in Florida / C M Holguin, J E Peña, T J Henry, F Acevedo.
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Keywords : Biology; Stethoconus praefectus; Heteroptera; Miridae; Predator; Avocado; Lace bug; Pseudacysta perseae; Heteroptera; Tingidae; Florida
78. De novo synthesis and degradation of Lx and V cycle pigments during shade and sun acclimation in avocado leaves / Britta Förster, C Barry Osmond, Barry J Pogson.
Plant Physiology. Rockville:Feb 2009. Vol. 149, Iss. 2, p. 1179-95 (17 pp.)
Keywords : Synthesis; Degradation; Pigments; Shading; Sun acclimation; Avocado; Leaves
79. First record of *Erythmelus klopomor* (Hymenoptera: Mymaridae) as a parasitoid of the avocado lace bug, *Pseudacysta perseae* (Heteroptera : tingidae) / J E Peña...[et.al.]
The Florida Entomologist. Lutz:Jun 2009. Vol. 92, Iss. 2, p. 394-395 (2 pp.)
Keywords : Erythmelus klopomor; Hymenoptera; Mymaridae; Parasitoids; Avocado; Lace bug; Pseudacysta perseae; Heteroptera; Tingidae

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Scientia Horticulturae, Volume 120, Issue 4, 19 May 2009, p.437-442, ISSN 0304-4238
Keywords: Fruit trees; Irrigation management; Split root design; Mineral distribution; Fruit quality; Water deficit
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82. Effects of an in vitro maturation treatment on plant recovery from avocado zygotic embryos / B. Marquez-Martin... [et al.]
Scientia Horticulturae, Volume 122, Issue 4, 3 November 2009, p.532-539, ISSN 0304-4238
Keywords: Avocado; Embryo rescue; In vitro maturation; *Persea americana* Mill.; Protein bodies; Starch grains
83. Evaluation of *Trichoderma spp.* as biocontrol agents against avocado white root rot / D. Ruano Rosa, C.J. Lopez Herrera.
Biological Control, Volume 51, Issue 1, October 2009, p. 66-71, ISSN 1049-9644
Keywords: Incompatibility in vitro, Control in vivo, *Persea americana*, *Rosellinia necatrix*, Avocado, *Trichoderma spp.*
84. Induction of ethylene in avocado fruit in response to chilling stress on tree / Vera HersHKovitz ...[et al.]
Journal of Plant Physiology, Volume 166, Issue 17, 15 November 2009, p. 1855-1862, ISSN 0176-1617
Keywords: Ethylene production; Ethylene receptor; Fruit Ripening; Gene expression; *Persea americana*

85. Influence of water and ABA supply on the ripening pattern of avocado (*Persea americana*) fruit and the prediction of water content using Near Infrared Spectroscopy / Robert J. Blakey, John P. Bower, Isa Bertling
Postharvest Biology and Technology, Volume 53, Issues 1-2, July-August 2009, p. 72-76, ISSN 0925-5214
Keywords: Avocado; ABA; Water; Infusion; NIR; Non destructive measurement
86. Microsatellite markers reveal low breeding system efficacy and pollen contamination can limit production of full-sib avocado progeny / H.A. Violi ...[et al.]
Scientia Horticulturae, Volume 120, Issue 3, 1 May 2009, p.360-366, ISSN 0304-4238
Keywords: Phytophthora cinnamomi; Root rot; Avocado; Persea americana; Dichogamy; Outcrossing; Breeding; Microsatellite markers
87. Modelling the transient effect of 1-MCP on 'Hass' avocado softening: A Mexican comparative study / Salvador Ochoa-Ascencio, Maarten L.A.T.M. Hertog, Bart M. Nicolai.
Postharvest Biology and Technology, Volume 51, Issue 1, January 2009, p. 62-72, ISSN 0925-5214,
Keywords: Avocado; Biological variation; Firmness; 1-MCP; Modelling; Ripening
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89. Sap flow in 'Hass' avocado trees on two clonal rootstocks in relation to xylem anatomy / Claudia Fassio... [et al.]
Scientia Horticulturae, Volume 120, Issue 1, 3 March 2009, p. 8-13, ISSN 0304-4238,
Keywords: Xylem vessel; Persea americana; Clonal rootstock; Root anatomy; Sap flow

90. Selection of potential pollinizers for 'Hass' avocado based on flowering time and male-female overlapping / M.L. Alcaraz, J.I. Hormaza.
Scientia Horticulturae, Volume 121, Issue 3, 2 July 2009, p. 267-271, ISSN 0304-4238
Keywords: Bloom; Dioecy; Lauraceae; Persea americana; Pollination

**3. BELIMBING
2006
SCIENCE DIRECT**

91. Discrimination and classification of fresh-cut starfruits (*Averrhoa carambola* L.) using automated machine vision system / M.Z. Abdullah... [et al.]
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Keywords: Linear discriminant analysis; Multi layer preceptron; Neural networks; Machine vision; Starfruit grading; Automated quality inspection

TEEAL

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Food Chemistry, 2006, 97 (2), p. 277-284
Keywords: Antioxidants; Carambolas; Chemical composition; Food processing; Fruit juice; Functional foods; Nutritive value; Phenolic compounds; Plant residues; Polyphenols; Waste utilization

4. DELIMA
2005
PROQUEST

93. Pomegranate Fruit Extract Modulates UV-B-mediated Phosphorylation of Mitogen-activated Protein Kinases and Activation of Nuclear Factor Kappa B in Normal Human Epidermal Keratinocytes / Farrukh Afaq...[et al.]
Photochemistry and Photobiology. Augusta:Jan/Feb 2005. Vol. 81, Iss. 1, p. 38-45 (8 pp.)
Keywords : Pomegranate; Fruit; Extract; Modulates; Phosphorylation; Mitogen; Protein; Kinases; Nuclear; Kappa B; Human; Epidermal; Keratinocytes
94. *Punica granatum* L. Extract Inhibits IL-1[beta]-Induced Expression of *Matrix Metalloproteinases* by Inhibiting the Activation of MAP Kinases and NF-[kappa]B in Human Chondrocytes In Vitro / Salahuddin Ahmed...[et.al.]
The Journal of Nutrition. Bethesda:Sep 2005. Vol. 135, Iss. 9, p. 2096-102 (7 pp.)
Keywords : Punica granatum L.; Extract; Matrix metalloproteinases; MAP Kinases; Human; Chondrocytes; In Vitro
95. Synergic interaction between pomegranate extract and antibiotics against *Staphylococcus aureus* / L C Braga...[et al.]
Canadian Journal of Microbiology. Ottawa:Jul 2005. Vol. 51, Iss. 7, p. 541-7 (7 pp.)
Keywords : Synergic; Pomegranate; Extract; Antibiotics; Staphylococcus aureus

2006
PROQUEST

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Keywords : Linolenic acid; Absorbed; Rat; Intestine; Linoleic acid

97. Photochemopreventive effect of pomegranate fruit extract on UVA-mediated activation of cellular pathways in normal human epidermal keratinocytes / Deeba N Syed...[et al.]
Photochemistry and Photobiology. Aug:Mar/Apr 2006. Vol. 82, Iss. 2, p.398-405 (8 pp.)

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The Journal of Nutrition. Bethesda:Oct 2006. Vol. 136, Iss. 10, p. 2481-5 (5 pp.)

Keywords : Pomegranate; Juice; Ellagictannin; Metabolites; Human; Plasma; Urine

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European Journal of Clinical Nutrition. London:Feb 2006. Vol. 60, Iss. 2, p. 245-53

Keywords : Pomegranate; Juice; Supplementation; Chronic obstructive; Pulmonary disease; Double blind; Placebo controlled

SCIENCE DIRECT

100. Identification of steroid hormones in pomegranate (*Punica granatum*) using HPLC and GC-mass spectrometry / Don Woong Choi... [et al.]
Food Chemistry, Volume 96, Issue 4, June 2006, p.562-571, ISSN 0308-8146

Keywords: Pomegranate; Steroid estrogens; Estrone; Testosterone; HPLC-PDA; GC/MS

101. Nutrient-alginate encapsulation of in vitro nodal segments of pomegranate (*Punica granatum* L.) for germplasm distribution and exchange / Soumendra K. Naik, Pradeep K. Chand,
Scientia Horticulturae, Volume 108, Issue 3, 8 May 2006, p.247-252, ISSN 0304-4238
Keywords: Fruit tree; *Punica granatum* L.; Sodium alginate; Synthetic seed
102. Production of pomegranate (*Punica granatum* L.) juice concentrate by various heating methods: colour degradation and kinetics / Medeni Maskan
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Keywords: Pomegranate juice; Concentration; Colour; Kinetics
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Keywords: *Punica granatum*; Pomegranate; Antioxidant; Hepatoprotective; Fe NTA
104. RAPD markers reveal polymorphism among some Iranian pomegranate (*Punica granatum* L.) genotypes / A. Sarkhosh... [et al.]
Scientia Horticulturae, Volume 111, Issue 1, 4 December 2006, p. 24-29, ISSN 0304-4238
Keywords: Genetic diversity; PCR; Decamer primers; Dendrogram
105. Seed characterization of five new pomegranate (*Punica granatum* L.) varieties / J.J. Martinez...[et al.]
Scientia Horticulturae, Volume 110, Issue 3, 8 November 2006, p. 241-246, ISSN 0304-4238
Keywords: Acidity; Morphological characterization; Maturity index; Seeds; Pomegranate; *Punica granatum*

TEEAL

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Food Chemistry, 2006, 96 (4), p 562-571
Keywords: Analytical Methods; Estradiol; Estrone; Food chemistry; HPLC; Pomegranates; Steroid hormones; Testosterone

2007 PROQUEST

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International Journal of Obesity. London:Jun 2007. Vol. 31, Iss. 6, p. 1023-9 (7 pp.)
Keywords : Evidence; Anti obesity; Pomegranate; Leaf; Extract; Mice
108. Inhibition of UVB-mediated oxidative stress and markers of photoaging in immortalized HaCaT keratinocytes by pomegranate polyphenol extract POMx / Mohammad Abu Zaid...[et al.]
Photochemistry and Photobiology. Aug:Jul/Aug 2007. Vol. 83, Iss. 4, p. 882-8 (7 pp.)
Keywords : Inhibition; UVB-mediated; Oxidative stress; Markers; Photoaging; Keratinocytes; Pomegranate; Polyphenol; Extract; POMx

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109. Free radical scavenging, anti-glycation and tyrosinase inhibition properties of a polysaccharide fraction isolated from the rind from *Punica granatum*/
Rout-S. Banerjee-R,
Bioresource Technology, 2007, 98 (16), p. 3159-3163
Keywords: Antioxidant Properties; Catechol oxidase; Free

**radicals; Glucose; Medicinal plants;
Polysaccharides; Pomegranates**

110. Interspecific variability of RAPD and fatty acid composition of some pomegranate cultivars (*Punica granatum* L.) growing in Southern Anatolia Region in Turkey / Sezai Ercisli... [et al.]
Biochemical Systematics and Ecology, Volume 35, Issue 11, November 2007, p. 764-769, ISSN 0305-1978,
Keywords: Genetic diversity; FAMES; Punica granatum; RAPD
111. Mass modeling of pomegranate (*Punica granatum* L.) fruit with some physical characteristics / F. Khoshnam... [et al.]
Scientia Horticulturae, Volume 114, Issue 1, 11 September 2007, p.21-26, ISSN 0304-4238
Keywords: Pomegranate; Mass modeling; Physical characteristics; Grading; Packing; Saveh township
112. Seasonal changes of mineral nutrients and phenolics in pomegranate (*Punica granatum* L.) fruit / Seyed Hossein Mirdehghan, Majid Rahemi
Scientia Horticulturae, Volume 111, Issue 2, 4 January 2007, p. 120-127, ISSN 0304-4238,
Keywords: Pomegranate ; Mineral nutrients; Total phenolic compound; Fruit growth and development; Macro and micronutrients

TEEAL

113. Free radical scavenging, anti-glycation and tyrosinase inhibition properties of a polysaccharide fraction isolated from the rind from *Punica granatum*/ Rout-S Banerjee-R.
Bioresource Technology, 2007, 98 (16), p. 3159-3163
Keywords: Antioxidant properties; Catechol oxidase; Free Radicals; Glucose; Medicinal plants; Polysaccharides; Pomegranate

2008
PROQUEST

114. Can results from a laboratory bioassay be used as an indicator of field performance of rice cultivars with allelopathic potential against *Damasonium minus* (starfruit) / Seal-A-N. Pratley-J-E. Haig-T
Australian Journal of Agricultural Research, 2008, 59 (2), 183-188
Keywords : Allelopathy; Cultivars; Dry matter; Growth; Rice; Roots; Weeds
115. Extraction of essential oils from the seeds of pomegranate using organic solvents and supercritical CO₂ / Hajar Abbasi, Karamatollah Rezaei, Ladan Rashidi.
JAOCS, Journal of the American Oil Chemists' Society. Champaign:Jan 2008. Vol. 85, Iss. 1, p. 83-89 (7 pp.)
Keywords : Extraction; Essential oils; Seeds; Pomegranate; Organic solvents; Supercritical CO₂
116. Pomegranates (*Punica granatum*), kiwifruit (*Actinidia deliciosa*) and blood pressure: a pilot study / Hannah Wright, Fiona Broughton Pipkin.
The Proceedings of the Nutrition Society.: Summer Meeting 30 June-3 July 2008 Cambridge:May 2008. Vol. 67, Iss. OCE8
Keywords : Pomegranates; Punica granatum; Kiwifruit; Actinidia deliciosa; Blood pressure

SCIENCE DIRECT

117. Biofertilizers improve plant growth, fruit yield, nutrition, metabolism and rhizosphere enzyme activities of Pomegranate (*Punica granatum* L.) in Indian Thar Desert / G.K. Aseri... [et al.]
Scientia Horticulturae, Volume 117, Issue 2, 26 June 2008, p.130-135, ISSN 0304-4238
Keywords: AM fungi; Azotobacter; Azospirillum; Soil enzymes

118. Characterization of Tunisian pomegranate (*Punica granatum* L.) cultivars using amplified fragment length polymorphism analysis / Rania Jbir... [et al.]
Scientia Horticulturae, Volume 115, Issue 3, 1 February 2008, p. 231-237, ISSN 0304-4238
Keywords: AFLP; Pomegranate; *Punica granatum* L.; Cultivars; Tunisia
119. Study on the mechanism of browning of pomegranate (*Punica granatum* L. cv. Ganesh) peel in different storage conditions / You-lin ZHANG, Run-guang ZHANG
Agricultural Sciences in China, Volume 7, Issue 1, January 2008, p. 65-73, ISSN 1671-2927
Keywords: Pomegranate (*Punica granatum* L.); Storage; Peel; Browning

TEEAL

120. Antibacterial activity of the crude ethanolic extract of *Xylocarpus granatum* stem barks /Alam-M-A...[et al.]
Bangladesh J. of Veterinary Medicine, 2006, 4 (1), 69-72
Keywords: Antibacterial activity; *Xylocarpus granatum*; Kanamycin; Disc diffusion
121. Free radical scavenging, anti-glycation and tyrosinase inhibition properties of a polysaccharide fraction isolated from the rind from *Punica granatum* / Rout-S. Banerjee-R,
Bioresource Technology, 2007, 98 (16), 3159-3163
Keywords: Antioxidant properties; Catechol oxidase; Free radicals; Glucose; Medicinal plants; Polysaccharides; Pomegranates
122. Identification of steroid hormones in pomegranate (*Punica granatum*) using HPLC and GC-mass spectrometry / Choi-DonWoong...[et al.]
Food Chemistry, 2006, 96 (4), 562-571
Keywords: Analytical methods; Estradiol; Estrone; Food chemistry; GCMS; HPLC; Pomegranates; Steroid hormones; Testosterone

123. Phragmalin-type limonoids from the mangrove plant *Xylocarpus granatum* / Cui-JianXin...[et al.]
Phytochemistry, 2005, 66 (19), 2334-2339
Keywords: **Bark; Chemical analysis; Chemical composition; Chemical structure; Infrared spectroscopy; Isolation; Limonoids; Mangroves; Medicinal plants; Nuclear magnetic resonance spectroscopy; Plant composition; Trees**

2009 PROQUEST

124. Oil and conjugated linolenic acid contents of seeds from important pomegranate cultivars (*Punica granatum* L.) Grown in Turkey / Mustafa Kýralan, Muharrem Gölükcü, Haluk Tokgöz.
JAOCS, Journal of the American Oil Chemists' Society. Champaign:Oct 2009. Vol. 86, Iss. 10,p. 985-990 (6 pp.)
Keywords : **Oils; Linolenic acid; Seeds; Pomegranate; *Punica granatum* L.; Turkey**

SCIENCE DIRECT

125. Antidiabetic effect of *Punica granatum* flowers: Effect on hyperlipidemia, pancreatic cells lipid peroxidation and antioxidant enzymes in experimental diabetes / Priyanka Bagri... [et al.]
Food and Chemical Toxicology, Volume 47, Issue 1, January 2009, p.50-54, ISSN 0278-6915
Keywords: ***Punica granatum*; Streptozotocin; Anti hyperglycemic; Anti hyperlipidemic; Antioxidant; Lipid peroxidation; Pancreas**
126. Antimicrobial activity of pomegranate (*Punica granatum* L.) fruit peels / N.S. Al-Zoreky
International Journal of Food Microbiology, Volume 134, Issue 3, 15 September 2009, p. 244-248, ISSN 0168-1605

Keywords: Antimicrobial activity; Pomegranate; Food borne pathogens; L. monocytogenes; Phenolics; fish

127. Cultivar identification using 18S-28S rDNA intergenic spacer-RFLP in pomegranate (*Punica granatum* L.) / P. Melgarejo... [at al.]
Scientia Horticulturae, Volume 120, Issue 4, 19 May 2009, p.500-503, ISSN 0304-4238

Keywords: Genetic characterization; Pomegranate and 18S-28S rDNA-RFLP

128. Development of a machine for the automatic sorting of pomegranate (*Punica granatum*) arils based on computer vision / J. Blasco... [et al.]
Journal of Food Engineering, Volume 90, Issue 1, January 2009, p. 27-34, ISSN 0260-8774

Keywords: Image analysis; Real time; Fruit sorting; Machinery; Quality; Inspection

- Hepatoprotective role and antioxidant capacity of pomegranate
129. (*Punica granatum*) flowers infusion against trichloroacetic acid-exposed in rats / Ismail Celik, Atilla Temur, Ismail Isik.
Food and Chemical Toxicology, Volume 47, Issue 1, January 2009, p. 145-149, ISSN 0278-6915

Keywords: Punica granatum; Serum marker enzymes; Antioxidant defense system; Malondialdehyde; Rat

130. Identification and distribution of lignans in *Punica granatum* L. fruit endocarp, pulp, seeds, wood knots and commercial juices by GC-MS/ F. Bonzanini ...[et al.]
Food Chemistry, Volume 117, Issue 4, 15 December 2009, p. 745-749, ISSN 0308-8146

Keywords: Functional foods; Pomegranate juice; Pomegranate seeds; Lignans; Agroindustrial wastes

131. Physico-chemical and textural quality attributes of pomegranate cultivars (*Punica granatum* L.) grown in the Sultanate of Oman / F.A. Al-Said, L.U. Opara, R.A. Al-Yahyai,

Journal of Food Engineering, Volume 90, Issue 1, January 2009, p.129-134, ISSN 0260-8774

Keywords: *Punica granatum* L.; Fruit quality; Physical properties; Chemical properties; Textural properties; Pomegranate juice

132. Seasonal and cultivar variations in antioxidant and sensory quality of pomegranate (*Punica granatum* L.) fruit / Hamutal Borochoy-Neori... [et al.]

Journal of Food Composition and Analysis, Volume 22, Issue 3, May 2009, p.189-195, ISSN 0889-1575

Keywords: Pomegranate; *Punica granatum* L.; Anthocyanins; Antioxidants; Antioxidative capacity; Cultivar; Climatic conditions; Fruit quality; Phenolics; Biodiversity and nutrition; Food analysis; Food composition

133. Supercritical CO₂ extraction optimization of pomegranate (*Punica granatum* L.) seed oil using response surface methodology / Guangmin Liu... [et al.]

LWT - Food Science and Technology, Volume 42, Issue 9, November 2009, p. 1491-1495, ISSN 0023-6438,

Keywords: Pomegranate seed oil; Supercritical CO₂ extraction; Response surface methodology; Tocopherols; Fatty acids

2010 SCIENCE DIRECT

134. Anti-inflammatory effects of *Punica granatum* Linne *in vitro* and *in vivo* / Chia-Jung Lee... [et al.]

Food Chemistry, Volume 118, Issue 2, 15 January 2010, p.315-322, ISSN 0308-8146

Keywords: *Punica granatum* L.; Granatin B; Ellagictannin; Anti inflammation; Nitric oxide; Inducible nitric oxide synthase; Cyclooxygenase 2

135. Anthocyanins and polyphenol oxidase from dried arils of pomegranate (*Punica granatum* L.) / Vidhan Jaiswal, Ara DerMarderosian, John R. Porter

Food Chemistry, Volume 118, Issue 1, 1 January 2010, p. 11-16, ISSN 0308-8146,

Keywords: Pomegranate; Punica granatum L.; Polyphenol oxidase; Anthocyanin

136. Biological efficiency of polyphenolic extracts from pecan nuts shell (*Carya Illinoensis*), pomegranate husk (*Punica granatum*) and creosote bush leaves (*Larrea tridentata* Cov.) against plant pathogenic fungi / Eduardo Osorio... [et al.]

Industrial Crops and Products, Volume 31, Issue 1, January 2010, p.153-157, ISSN 0926-6690

Keywords: Larrea tridentata Cov.; Carya illinoensis; Punica granatum; Plant pathogenic fungi; Antifungal activity; Ellagic acid; Gallic acid

137. Evapotranspiration, crop coefficient and growth of two young pomegranate (*Punica granatum* L.) varieties under salt stress / Parashuram Bhandana, Naftali Lazarovitch.

Agricultural Water Management, Volume 97, Issue 5, May 2010, p.715-722, ISSN 0378-3774

Keywords: Pomegranate; Salt stress; Evapotranspiration; Lysimeter; Irrigation scheduling; Crop coefficient

**5. DUKU
2006
SCIENCE DIRECT**

138. Antimalarial tetranortriterpenoids from the seeds of *Lansium domesticum* Corr. / Nisakorn Saewan, John D. Sutherland, Kan Chantrapromma,
Phytochemistry, Volume 67, Issue 20, October 2006, p. 2288-2293, ISSN 0031-9422,
Keywords: *Lansium domesticum* Corr.; Meliaceae; Tetranortriterpenoid; Antimalarial activity; Plasmodium falciparum

TEEAL

- 139 Antimalarial tetranortriterpenoids from the seeds of *Lansium domesticum* Corr. / Saewan-N. Sutherland-J-D. Chantrapromma-K,
Phytochemistry, 2006, 67 (20), p. 2288-2293
Keywords: Antiprotozoal properties; Chemical composition; Chemical structure; Plant composition; Seeds; Triterpenoids

**6. DURIAN
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2005
PROQUEST

- 218 Some essential phytochemicals and the antioxidant potential in fresh and dried persimmon / Soon-Teck Jung, Yong-Seo Park, Zofia Zachwieja, Maria Folta *International Journal of Food Sciences and Nutrition*. Basingstoke:Mar 2005. Vol. 56, Iss. 2, p. 105-113
Keywords : Persimmon; Antioxidant; Phytochemical

SCIENCE DIRECT

- 219 Bruising injury of persimmon cv. Fuyu) fruits / Hee Jae Lee...[et al.]
Scientia Horticulturae, Volume 103, Issue 2, 1 January 2005, p. 179-185, ISSN 0304-4238
Keywords: Bruising; Lipid peroxidation; Mechanical injury; Polyphenol oxidase
- 220 Comparative study of catechin compositions in five Japanese persimmons / Takuya Suzuki...[et al.]
Food Chemistry, Volume 93, Issue 1, November 2005, p. 149-152, ISSN 0308-8146
Keywords: Catechin; Antioxidant; DPPH; Japanese persimmon;
- 221 Enzymatic activities and gene expression of 1-aminocyclopropane-1-carboxylic acid (ACC) synthase and ACC oxidase in persimmon fruit / Qiao-Lin Zheng...[et al.]
Postharvest Biology and Technology, Volume 37, Issue 3, September 2005, p. 286-290, ISSN 0925-5214,
Keywords: 1-Aminocyclopropane-1-carboxylic acid (ACC); ACC synthase; ACC oxidase; Ethylene production; Persimmon
- 222 Identification of persimmon cultivars and phenetic relationships between Diospyros species by more effective RAPD analysis / Masumi Yamagishi...[et al.]

Scientia Horticulturae, Volume 105, Issue 2, 10 June 2005, p. 283-290, ISSN 0304-4238

Keywords: Diospyros taitoensis; Long primer; Randomly amplified polymorphic DNA markers

- 223 Preparation and antioxidant properties of extracts of Japanese persimmon leaf tea (*kakinoha-cha*) / Senji Sakanaka, Yumi Tachibana, Yuki Okada
Food Chemistry, Volume 89, Issue 4, March 2005, p. 569-575, ISSN 0308-8146

Keywords: Persimmon leaf tea; Antioxidant activity; Radical scavenging activity; Total phenolics; Flavonoids

- 224 Viscoelastic behavior of persimmons dried at constant air temperature / J. F. Nicoleti...[et al.]
Lebensmittel-Wissenschaft und-Technologie, Volume 38, Issue 2, March 2005, P 143-150, ISSN 0023-6438

Keywords: Rheological properties; Air drying; Drying conditions; Water activity

TEEAL

- 225 Comparative study of catechin compositions in five Japanese persimmons Suzuki-T. Someya-S. Hu-FangYu. Tanokura-M.
Food Chemistry, 2005, 93 (1), p.149-152

Keywords: Antioxidants; Catechin; Chemical composition; Cultivars; Epicatechin; Flavanols; Phenolic compounds

- 226 Phenology of persimmon tree 'Rama Forte' in tropical climate/ Corsato-C-E. Filho-J-A-S. Verdial-M-F.
Bragantia, 2005, 64 (3), p. 323-329

Keywords: Development; Fruit crop

- 227 Preparation and antioxidant properties of extracts of Japanese persimmon leaf tea (*kakinoha-cha*) / Sakanaka-S, Tachibana-Y, Okada-Y

Food Chemistry, 2005, 89 (4), p. 569-575

Keywords: Antioxidants; Free radicals; Persimmon

2006
SCIENCE DIRECT

- 228 Drying of persimmons and the following changes in the studied bioactive compounds and the total radical scavenging activities / Yong-Seo Park...[et al.]
Food Science and Technology, Volume 39, Issue 7, September 2006, p. 748-755, ISSN 0023-6438
Keywords: Fresh; Dry; Persimmon; Bioactive compounds; Antioxidant activity
- 229 Early growth and photosynthetic rate of Japanese persimmons (grafted onto different interstocks / Yoshiko Koshita, Kunihisa Morinaga, Yasuhisa Tsuchida
Scientia Horticulturae, Volume 109, Issue 2, 29 June 2006, p. 138-141, ISSN 0304-4238
Keywords: Japanese persimmon; Dwarf culture; Interstock; Photosynthesis
- 230 Effect of acidic solutions and acidic prochloraz on the control of postharvest decay caused by *Alternaria alternata* in mango and persimmon fruit / D. Prusky...[et al.]
Postharvest Biology and Technology, Volume 42, Issue 2, November 2006, p. 134-141, ISSN 0925-5214
Keywords: Disease control; Quiescent infections; Host alkalization; Host ammonification; Soluble prochloraz
- 231 Fruit set and embryo rescue in crosses using parthenocarpic 'Mopanshi' persimmon / P. Leng, H. Yamamura
Scientia Horticulturae, Volume 107, Issue 4, 27 February 2006, p. 332-336, ISSN 0304-4238,
Keywords: Pollination; Embryo culture; Rooting
- 232 Modified atmosphere packaging for extending the storage life of 'Fuyu' persimmon / Patricia Cia...[et al.]
Postharvest Biology and Technology, Volume 42, Issue 3, December 2006, p. 228-234, ISSN 0925-5214,
Keywords: Postharvest; Film packaging; Passive atmosphere

- 233 Pre-harvest nickel application to the calyx of 'Saijo' persimmon fruit prolongs postharvest shelf-life / Qiao-Lin Zheng...[et al.]
Postharvest Biology and Technology, Volume 42, Issue 1, October 2006, p. 98-103, ISSN 0925-5214
Keywords: 1-Aminocyclopropane-1-carboxylic acid (ACC) synthase; ACC oxidase; Ethylene production; Flesh firmness; Nickel ion; Persimmon
- 234 Supplementation of whole persimmon leaf improves lipid profiles and suppresses body weight gain in rats fed high-fat diet / J.S. Lee...[et al.]
Food and Chemical Toxicology, Volume 44, Issue 11, November 2006, p. 1875-1883, ISSN 0278-6915,
Keywords: Persimmon leaf; Hypolipidemic effect; High fat diet; Lowering body weight; Adipose tissue

TEEAL

- 235 Artificial ripening of 'Shiraz' persimmon (Thunb. cv. 'Shiraz') prior to marketing/ Jowkar-M-M., Rahmanian-A-R, Zakerin-A.
International Journal of Fruit Science, 2006, 6 (4), p.13-24
Keywords: Ascorbic acid; Chemical composition; Cultivars; Fruit juice; Fruit; pH; Postharvest physiology; Ripening; Tannins
- 236 The effect of change in meat quality parameters on pig *Longissimus dorsi* muscle by the addition of fermented persimmon shell diet/ Kim-HoiYun...[et al.]
Australasian Journal of Animal Sciences, 2006, 19 (2), p. 286-291
Keywords: Chemical composition; Diet; Feed conversion efficiency; Liveweight gain; Meat quality; Moisture content; Muscles; Pigeat; Sensory evaluation

2007 SCIENCE DIRECT

237. Effect of 1-methylcyclopropene (1-MCP) on softening of fresh cut kiwifruit, mango and persimmon slices / Eduardo V. de B. Vilas-Boas, Adel A. Kader,
Postharvest Biology and Technology, Volume 43, Issue 2, February 2007, p. 238-244, ISSN 0925-5214
Keywords: Colour; Ethylene; Firmness; Quality; Fresh cut fruit; Persimmon slices; Respiration
238. Effect of 1-methylcyclopropene on ripening of postharvest persimmon fruit / Zisheng Luo
Food Science and Technology, Volume 40, Issue 2, March 2007, p. 285-291, ISSN 0023-6438,
Keywords: Persimmon fruit; 1-Methylcyclopropene; Ripening; Pectic substance; Pectinmethylesterase; Polygalacturonase
239. Identification and characterization of ethylene receptor homologs expressed during fruit development and ripening in persimmon (Thumb.) / Jin Huan Pang...[et al.]
Postharvest Biology and Technology, Volume 44, Issue 3, June 2007, p. 195-203, ISSN 0925-5214
Keywords: Ethylene receptor; Fruit ripening; Gene cloning; Persimmon
240. Identification of genes involved in proanthocyanidin biosynthesis of persimmon fruit / Ayako Ikegami...[et al.]
Plant Science, Volume 172, Issue 5, May 2007, p. 1037-1047, ISSN 0168-9452,
Keywords: Anthocyanidin reductase; Condensed tannin; Ethanol treatment; Persimmon; Serine carboxypeptidase; Suppression subtractive hybridization
241. Quality improvement and shelf life extension of persimmon fruit Nizakat Bibi, Amal Badshah Khattak, Zahid Mehmood
Journal of Food Engineering, Volume 79, Issue 4, April 2007, p. 1359-1363, ISSN 0260-8774
Keywords: Deastringency; Persimmon; Carbon dioxide gas; Nitrogen

242. Physiological and structural changes during ripening and deastringency treatment of persimmon fruit cv. 'Rojo Brillante'/ A. Salvador...[et al.]
Postharvest Biology and Technology, Volume 46, Issue 2, November 2007, p. 181-188, ISSN 0925-5214
Keywords: Persimmon; Firmness; Deastringency treatment; Maturity stage; Cryo-SEM
243. Protective effect of persimmon peel polyphenol against high glucose-induced oxidative stress in LLC-PK1 cells / Takako Yokozawa...[et al.]
Food and Chemical Toxicology, Volume 45, Issue 10, October 2007, p. 1979-1987, ISSN 0278-6915
Keywords: Persimmon peel; High glucose; Oxidative stress; Reactive oxygen species; iNOS; COX-2; NF-[kappa]B

2008 PROQUEST

- 244 Identification of a new Apscaviroid from Japanese persimmon / Ryoji Nakaune, Masaaki Nakano.
Archives of Virology. New York:May 2008. Vol. 153, Iss. 5, p. 969-72
Keywords : Japanese persimmon; Identification
- 245 Persimmon cv. Hachiya fruit: some physical, chemical and nutritional properties / Ahmet Celik, Sezai Ercisli
International Journal of Food Sciences and Nutrition. Basingstoke:Nov 2008. Vol. 59, Iss. 7/8, p. 599
Keywords : Persimmon; Properties
- 246 Phenolic and antioxidant diversity among persimmon genotypes in Turkey / Sezai Ercisli...[et al.]
International Journal of Food Sciences and Nutrition. Basingstoke:Sep 2008. Vol. 59, Iss. 6, p. 477
Keywords : Persimmon; Diversity; Antioxidant

SCIENCE DIRECT

- 247 Comparison of antioxidant properties of persimmon vinegar and some other commercial vinegars in radical-scavenging assays and on lipid oxidation in tuna homogenates / Senji Sakanaka, Yuuya Ishihara
Food Chemistry, Volume 107, Issue 2, 15 March 2008, p. 739-744, ISSN 0308-8146
Keywords: Vinegar; Persimmon; Radical-scavenging activity; Tuna homogenates
- 248 Effect of water-assisted radio frequency heat treatment on the quality of 'Fuyu' persimmons / G. Tiwari, S. Wang, S.L. Birla, J. Tang
Biosystems Engineering, Volume 100, Issue 2, June 2008, p. 227-234, ISSN 1537-5110,
Keywords : Persimmon; Treatments; Quality
- 249 Improving storability of persimmon cv. Rojo Brillante by combined use of preharvest and postharvest treatments / C. Besada, L. Arnal, A. Salvador
Postharvest Biology and Technology, Volume 50, Issues 2-3, November 2008, p. 169-175, ISSN 0925-5214
Keywords: Gibberellic acid; Calcium nitrate; 1-Methylcyclopropene; Storability; Chilling injury
- 250 Incidence and growth of *Listeria monocytogenes* in persimmon (*Diospyros kaki*) fruit / C.A. Uchima...[et al.]
International Journal of Food Microbiology, Volume 126, Issues 1-2, 15 August 2008, p. 235-239, ISSN 0168-1605
Keywords: Persimmon fruit; Listeria monocytogenes; Growth modeling; Food safety
- 251 Induction of modified atmosphere-related browning disorders in 'Fuyu' persimmon fruit / Youn-Moon Park, Yong-Jae Lee
Postharvest Biology and Technology, Volume 47, Issue 3, March 2008, P 346-352, ISSN 0925-5214
Keywords: Persimmon; Modified atmosphere; Controlled atmosphere; Physiological disorder; Anaerobiosis

- 252 Influence of vacuum impregnation on respiration rate, mechanical and optical properties of cut persimmon / M. Igual...[et al.]
Journal of Food Engineering, Volume 86, Issue 3, June 2008, P 315-323, ISSN 0260-8774,
Keywords: Persimmon; Respiration rate; Vacuum impregnation; Texture; Colour
- 253 Phylogenetic analysis in some *Diospyros* spp. (*Ebenaceae*) and Japanese persimmon using chloroplast DNA PCR-RFLP markers / Dechang Hu, Qinglin Z., Zhengrong Luo
Scientia Horticulturae, Volume 117, Issue 1, 12 June 2008, p. 32-38, ISSN 0304-4238
Keywords: Diospyros spp.; Chloroplast DNA; PCR-RFLP; Genetic relationship
- 254 Reduced effectiveness of the treatment for removing astringency in persimmon fruit when stored at 15 [degree sign]C: Physiological and microstructural study / A. Salvador...[et al.]
Postharvest Biology and Technology, Volume 49, Issue 3, September 2008, p. 340-347, ISSN 0925-5214
Keywords: Tannins; Storage; Carbon dioxide; Acetaldehyde; Cell structure
- 255 Structural features and antioxidant activity of tannin from persimmon pulp / Hai-Feng Gu...[et al.]
Food Research International, Volume 41, Issue 2, 2008, p. 208-217, ISSN 0963-9969,
Keywords: Persimmon pulp; Condensed tannin; Structural features; Antioxidant activity

2009 PROQUEST

256. DkMyb4 is a Myb transcription factor involved in proanthocyanidin biosynthesis in persimmon fruit1[C][W][OA]
 / Takashi Akagi...[et al.]
Plant Physiology. Rockville:Dec 2009. Vol. 151, Iss. 4, p. 2028-45 (18 pp.)
Keywords : Persimmon, Trascription factor, Biosynthesis

SCIENCE DIRECT

257. Ascorbate levels and the activity of key enzymes in ascorbate biosynthesis and recycling in the leaves of 22 Chinese persimmon cultivars / Mingjun Li...[et al.]
Scientia Horticulturae, Volume 120, Issue 2, 2 April 2009, p. 250-256, ISSN 0304-4238,
Keywords: Ascorbic acid; Ascorbate glutathione system; L-Galactono-1,4-lactone dehydrogenase; Diospyros kaki
258. Branch scoring encourages fruit development and climacteric in persimmon / M. Juan...[et al.]
Scientia Horticulturae, Volume 122, Issue 3, 1 October 2009, p. 497-500, ISSN 0304-4238,
Keywords: Ethylene; Fruit size; Fruit ripening; Girdling
259. Changes in tannins, ascorbic acid and sugar content in astringent persimmons during on-tree growth and ripening and in response to different postharvest treatments/ M. Del Bubba...[et al.]
Journal of Food Composition and Analysis, Volume 22, Issues 7-8, November-December 2009, p. 668-677, ISSN 0889-1575,
Keywords: Persimmon; Diospyros spp.; Postharvest treatment; Maturity stage; Tannins; Sugars; Vitamin C; Antiradical activity; Food analysis; Food composition
260. Effect of foliar applied phosphatic fertilizer on absorption pathways, yield and quality of sweet persimmon / M.B. Hossain, K.S. Ryu
Scientia Horticulturae, Volume 122, Issue 4, 3 November 2009, p. 626-632, ISSN 0304-4238,
Keywords: Radionuclide ³²P; Persimmon leaf surface; Duration; Foliar absorption; Fruit yield; Quality
261. Healing process of the wounds of the branches of the Japanese persimmon that were caused by girdling, scoring, and strangulation / Kazutoshi Hamada...[et al.]

Scientia Horticulturae, Volume 120, Issue 2, 2 April 2009, p. 276-281, ISSN 0304-4238

Keywords: Callus formation; Regeneration; Wounding

262. Occurrence of *Salmonella* spp. in persimmon fruit (*Diospyros kaki*) and growth of *Salmonella enteritidis* on the peel and in the pulp of this fruit / Ana Carolina B. Rezende...[et al.]
Food Control, Volume 20, Issue 11, November 2009, p. 1025-1029, ISSN 0956-7135

Keywords: Persimmon fruit; Salmonella enteritidis; Growth

263. Physico-chemical changes during growth of persimmon fruits in the East Mediterranean climate region / Elif Erturk Candir...[et al.]

Scientia Horticulturae, Volume 121, Issue 1, 2 June 2009, p. 42-48, ISSN 0304-4238

Keywords: Non astringent persimmon; Fruit growth; Double sigmoid; Quality; Maturity

264. Postharvest quality evaluation of 'Fuyu' and 'Taishuu' persimmons using a nondestructive vibrational method and an acoustic vibration technique / Mitsuru Taniwaki, Takanori Hanada, Naoki Sakurai

Postharvest Biology and Technology, Volume 51, Issue 1, January 2009, p. 80-85, ISSN 0925-5214

Keywords: Fruit ripening; Food texture; Ripeness; Storage; Laser doppler vibrometer; Piezoelectric sensor

265. Regulation of propylene and 1-Methylcyclopropene on expressions of ACS and ACO genes in persimmon Fruit / Le LIU...[et al.]

Agricultural Sciences in China, Volume 8, Issue 10, October 2009, p. 1187-1192, ISSN 1671-2927,

Keywords: Persimmon (*Diospyros kaki* L.); Propylene; 1-MCP; ACS; ACO

266. Root storage of nitrogen applied in autumn and its remobilization to new growth in spring of persimmon trees (*Diospyros kaki* cv. Fuyu)/ Young Kee Kim...[et al.]

Scientia Horticulturae, Volume 119, Issue 2, 6 January 2009,
p. 193-196, ISSN 0304-4238,

**Keywords: Leaf senescence; Nitrogen uptake efficiency;
Remobilization; Reserve nitrogen**

267. Selective recovery of precious metals by persimmon waste chemically modified with dimethylamine / Ying Xiong...[et al.]

Bioresource Technology, Volume 100, Issue 18, September 2009, p. 4083-4089, ISSN 0960-8524

**Keywords: Precious metal; Persimmon waste ;
Dimethylamine; Adsorption**

2010

SCIENCE DIRECT

268. Comparative study of primary and secondary metabolites in 11 cultivars of persimmon fruit/ Robert Veberic...[et al.]

Food Chemistry, Volume 119, Issue 2, 15 March 2010, P 477-483, ISSN 0308-8146

**Keywords: Sugars; Organic acids; Phenolic compounds;
Carotenoids**

269. Fermentative production of L(+)-lactic acid using hydrolyzed acorn starch, persimmon juice and wheat bran hydrolysate as nutrients, / Zhengdong Lu...[et al.]

Bioresource Technology, Volume 101, Issue 10, May 2010, p. 3642-3648, ISSN 0960-8524

**Keywords: L(+)-lactic acid; Non grain raw material;
Acorn; Persimmon; Response surface
methodology**

270. Influence of pre-treatment and storage temperature on the evolution of the colour of dried persimmon / J.A. Carcel...[et al.]

Food Science and Technology, In Press, Accepted Manuscript, Available online 21 April 2010, ISSN 0023-6438,

Keywords: Persimmon; Peleg's model; Colour change;

Drying; Sulphites; Citric acid

271. Response of 'Fuyu' persimmons to ethylene exposure before and during storage / Cristina Besada...[et al.]
Postharvest Biology and Technology, In Press, Corrected Proof, Available online 22 April 2010, ISSN 0925-5214
Keywords: Chilling injury; Softening; Ethylene production; Respiration rate
272. Time and frequency of thiamethoxam application for control of Japanese gall-forming thrips, *Ponticlothrips diospyrosi* (Thysanoptera: Phlaeothripidae) on persimmon / Bu-Keun Chung, Kyeong-Ae Son, Jae-Hyeok Choi
Journal of Asia-Pacific Entomology, In Press, Corrected Proof, Available online 19 March 2010, ISSN 1226-8615
Keywords: Persimmon; Ponticlothrips diospyrosi; Chemical control; Residue; Income

9. LENGKENG 2005

SCIENCE DIRECT

273. Genetic diversity of *Dimocarpus longan* in China revealed by AFLP markers and partial rbcL gene sequences / Tongxiang Lin, Yi Lin, Koshun Ishiki
Scientia Horticulturae, Volume 103, Issue 4, 15 February 2005, p. 489-498, ISSN 0304-4238
Keywords: **Dimocarpus longan; Litchi; Confinis dimocarpus confinis; Amplified fragment length polymorphism (AFLP); Ribulose 1,5 bisphosphatecarboxylase/oxygenase Large fragment (rbcL); Genetic diversity**
274. Year around off season flower induction in longan (*Dimocarpus longan*, Lour.) trees by KClO₃ applications: potentials and problems / P. Manochai...[et al.] *Scientia Horticulturae*, Volume 104, Issue 4, 15 May 2005, p. 379-390, ISSN 0304-4238
Keywords: **Flowering induction requirements; Potassium chlorate; Application method; Application time**

TEEAL

- 275 Anthocyanidin separation in exocarps of 'Mauritius' litchi (*Litchi chinensis* Sonn.) following methods to improve rind colour /Kaiser-C, Levin-J, Wolstenholme-B-N
South African Journal of Plant and Soil, 2005, 22 (3), p. 158-162
Keywords: **Anthocyanidins; Chemical composition; Cyanidin; Fruit; Pelargonidin; Rinds**
- 276 Effects of postharvest sulphur fumigation, steam and low pH treatments on polyphenol oxidase activity in litchi (*Litchi chinensis* Sonn.) fruit / Kaiser-C, Wolstenholme-B-N
South African Journal of Plant and Soil, 2005, 22 (3), p. 196-

Keywords: Catechol oxidase; Enzyme activity; Enzymes; Fruit; Fumigation; pH; Postharvest physiology; Steam; Sulfur

- 277 Effects of ultra-high pressure on biochemical and physical modification of lychee (*Litchi chinensis* Sonn.)/ Phunchaisri-C, Apichartsrangkoon-A

Food Chemistry, 2005, 93 (1), p. 57-64

Keywords: Canned fruit; Canning; Catechol oxidase; Enzyme activity; Food processing; Fruit production; Packing; Peroxidase; Physicochemical properties; Pressure treatment

- 278 Effects of O₂ and CO₂ concentrations on physiology and quality of litchi fruit in storage/ Tian-ShiPing, Li-BoQiang, Xu-Yong

Food Chemistry, 2005, 91 (4), p. 659-663

Keywords: Anthocyanidins; Anthocyanins; Browning; Catechol oxidase; Controlled atmosphere storage; Decay; Decomposition; Modified atmosphere storage; Pericarp; Phenol; Physicochemical properties; Storage life; Temperature; Fruits storage decay; Enzyme activity; Peroxidase

- 279 Role of peroxidase in anthocyanin degradation in litchi fruit pericarp/ Zhang-ZhaoQi...[et al.]

Food Chemistry, 2005, 90 (1-2), p. 47-52

Keywords: Anthocyanidins; Anthocyanins; Browning; Catechol oxidase; Chemical composition; Degradation; Enzyme activity; Enzymes; Fruit; Guaiacol; Hydrogen peroxide; Oxidation; Pericarp; Peroxidase; Phenols; Plant composition; Postharvest physiology; Storage

2006

SCIENCE DIRECT

280. Ascorbic acid and mineral composition of longan (*Dimocarpus*

longan), lychee (*Litchi chinensis*) and rambutan (*Nephelium lappaceum*) cultivars grown in Hawaii / Marisa M. Wall.

Journal of Food Composition and Analysis, Volume 19, Issues 6-7, Biodiversity and nutrition: a common path, September-November 2006, p. 655-663, ISSN 0889-1575

Keywords: Longan; Lychee; Litchi; Rambutan; Tropical fruit; Minerals; Vitamin C

281. Cultivars identification and their genetic relationships in *Dimocarpus longan* subspecies based on RAPD markers / Yoshimi Yonemoto...[et al.]

Scientia Horticulturae, Volume 109, Issue 2, 29 June 2006, p. 147-152, ISSN 0304-4238

Keywords: Cultivar identification; Longan; RAPD marker

282. Effect of ozone in combination with some organic acids on the control of postharvest decay and pericarp browning of longan fruit / K. Whangchai, K. Saengnil, J. Uthaibutra

Crop Protection, Volume 25, Issue 8, August 2006, p. 821-825, ISSN 0261-2194

Keywords: Ozone; Dimocarpus longan; Postharvest decay; Citric acid; Ascorbic acid; Oxalic acid; Polyphenol oxidase

283. Genes uniquely expressed in vegetative and potassium chlorate induced floral buds of *Dimocarpus longan*/ Tracie K. Matsumoto

Plant Science, Volume 170, Issue 3, March 2006, p. 500-510, ISSN 0168-9452

Keywords: Longan; Flowering; SSH; Differential expression

284. KClO₃ applications affect Phalaenopsis orchid flowering / G.S. Li...[et al.] *Scientia Horticulturae*, Volume 110, Issue 4, 27 November 2006, p. 362-365, ISSN 0304-4238

Keywords: Phalaenopsis; Potassium chlorate; Flowering

285. Nitrate reduces the detrimental effect of potassium chlorate on longan (*Dimocarpus longan* Lour.) trees, / Xu-

Ming Huang...[et al.]

Scientia Horticulturae, Volume 108, Issue 2, 10 April 2006, p. 151-156, ISSN 0304-4238

Keywords: Chlorate; Dimocarpus longan; Flowering; Nitrate; Leaf drop

286. Quantification of gallic acid and ellagic acid from longan (*Dimocarpus longan* Lour.) seed and mango (*Mangifera indica* L.) kernel and their effects on antioxidant activity / Yean-Yean Soong, Philip J. Barlow
Food Chemistry, Volume 97, Issue 3, August 2006, p. 524-530, ISSN 0308-8146
Keywords: HPLC; Ellagic acid; Gallic acid; Longan seed; Mango kernel

TEEAL

- 287 Effect of oxalic acid on control of postharvest browning of litchi fruit/ Zheng-XiaoLin, Tian-ShiPing
Food Chemistry, 2006, 96 (4), p. 519-523
Keywords: Anthocyanins; Antioxidants; Browning; Enzyme activity; Food storage; Oxalic acid; Oxidation; Pericarp; Peroxidase
- 288 Effects of anti-ethylene treatments on browning and energy metabolism of harvested litchi fruit/ Qu-H...[et al.]
Australian Journal of Experimental Agriculture, 2006, 46 (8), p. 1085-1090
Keywords: 1 Methylcyclopropene; Browning; Catechol oxidase; Enzyme activity; Enzymes; Ethylene; Fruit; Peroxidase; Phenylalanine ammonia lyase; Postharvest physiology; Storage decay
- 289 Postharvest characteristics and handling of litchi fruit - an overview / Jiang-Y-M...[et al.]
Australian Journal of Experimental Agriculture, 2006, 46 (12), p. 1541-1556
Keywords: Browning; Chemical control; Cold storage; Crop quality; Disinfection; Fruit; Fumigation;

Fungicides; Pericarp; Postharvest decay; Postharvest treatment; Refrigeration; Storage quality; Sulfur dioxide

- 290 The influences of cultivar and thermal processing on the allergenic potency of lychees (*Litchi chinensis* Sonn.) /Hoppe-S...[et al.]
Food Chemistry, 2006, 96 (2), p. 209-219
Keywords: Allergens; Canning; Cultivars; Food allergies; Heat treatment; Preservation; Proteins; Storage

2007

SCIENCE DIRECT

- 291 Combined microwave-hot air drying of peeled longan / J. Varith...[et al.]
Journal of Food Engineering, Volume 81, Issue 2, July 2007, p. 459-468, ISSN 0260-8774
Keywords: Microwave; Hot air; Drying; Specific energy consumption; Peeled longan; Golden brown
- 292 Effect of nitric oxide on pericarp browning of harvested longan fruit in relation to phenolic metabolism / Xuewu Duan...[et al.]
Food Chemistry, Volume 104, Issue 2, 2007, p. 571-576, ISSN 0308-8146
Keywords: Longan; Nitric oxide; Browning; Phenolic metabolism; Quality
- 293 Evaluation of free radical scavenging and antityrosinase activities of standardized longan fruit extract / Nuchanart Rangkadilok...[et al.]
Food and Chemical Toxicology, Volume 45, Issue 2, February 2007, p. 328-336, ISSN 0278-6915
Keywords: Longan seed; Ellagic acid; Gallic acid; Corilagin; Free radical scavenging; Antityrosinase
- 294 The advancement of research on litchi and longan germplasm resources in China / Yuanli Wu...[et al.]
Scientia Horticulturae, Volume 114, Issue 3, 1 November 2007,

p. 143-150, ISSN 0304-4238

Keywords: Litchi chinensis Sonn .; Dimocarpus longana Lour.; Germplasm

TEEAL

295 Antioxidant properties of anthocyanins extracted from litchi (*Litchi chinensis* Sonn.) fruit pericarp tissues in relation to their role in the pericarp browning/ Duan-XueWu...[et al.]

Food Chemistry, 2007, 101 (4), p. 1365-1371

Keywords: Anions; Anthocyanins; Antioxidant properties; Browning; Degradation; Free Radicals; Fruit; Linoleic acid; Lipid peroxidation; Membrane permeability; Oxidation; Pericarp; Plant extractsworrds

296 A-type procyanidins from *Litchi chinensis* pericarp with antioxidant activity/ Liu-Li Ang...[et al.]

Food Chemistry, 2007, 105 (4), p. 1446-1451

Keywords: Antioxidant propertiesEpicatechin; Pericarp

297 First report of *Dolabra nepheliae* on rambutan and litchi in Hawaii and Puerto Rico/ Rossman-AY, Goenaga R, Keith L

Plant Disease, 2007, 91 (12), p. 1685

Keywords: Fungal diseases; Geographical distribution; Hosts; New geographic records; New host records; Plant diseases; Plant pathogenic fungi; Plant pathogens; Rambutans; Symptoms

298 Flower sex expression in lychee (*Litchi chinensis* Sonn.) is affected by gibberellic acid and naphthalene acetic acid / Kerdchoechuen-O, Matta-F-B,

International Journal of Fruit Science, 2007, 7 (3), p. 33-40

Keywords: Crop yield; Flowers; Fruit set; Fruiting; Fruit; Gibberellic acid; NAA; Panicles; Plant development; Plant growth regulators; Sex; Sex differentiation

2008
SCIENCE DIRECT

- 299 Antioxidant activity of microwave-assisted extract of longan (*Dimocarpus Longan* Lour.) Peel / Yingming Pan...[et al.]
Food Chemistry, Volume 106, Issue 3, 1 February 2008, p. 1264-1270, ISSN 0308-8146
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Angiosperms; Spermatophyta; Plants;
Eukaryotes; South Atlantic States Of USA;
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Issue 2, 30 June 2007, p. 192-200, ISSN 0168-1605

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Keywords: High pressure processing; Melon; Cultivar; Vitamin C; [beta]-carotene; Ferric ion reducing capacity

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Keywords : SSR markers; Identification; Purity; Melon Hybrids

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Euphytica. Dordrecht:Jul 2008. Vol. 162, Iss. 1, p. 129-143

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691. Antioxidant and free radical scavenging activities of wild bitter melon (*Momordica charantia* Linn. var. *abbreviata* Ser.) in Taiwan/ Shu-Jing Wu, Lean-Teik Ng

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**Keywords: Fusarium oxysporum; Compost; Biocontrol; Melon
plant**

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Keywords: Polyphenoloxidase; Peroxidase; Phenylalanine ammonia-lyase; Internal browning; Pineapple fruit
773. Postharvest hot water treatment for the control of Thielaviopsis black rot of pineapple / R.S. Wilson Wijeratnam, I.G.N. Hewajulige, N. Abeyratne
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Journal of Food Engineering, Volume 66, Issue 2, January 2005, P 259-265, ISSN 0260-8774
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Keywords: Deletions; Disease transmission; Disease vectors; Genetic diversity; Germplasm; Insect pests; Monoclonal antibodies; Mutants; Mutations; Open reading frames; Pineapples; Plant diseases; Plant pathogens; Plant pests; RNA; RNA polymerase; Vector borne diseases

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Keywords: Low cost micropropagation; Pineapple
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Keywords: Phytosanitary; Pathway pest; Quarantine; Gamma irradiation

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781. Thermal inactivation of polyphenoloxidase in pineapple puree / Benjar Chutintrasri, Athapol Noomhorm
Food Science and Technology, Volume 39, Issue 5, June 2006, p. 492-495, ISSN 0023-6438
Keywords: Pineapple puree; Polyphenoloxidase; Enzymatic browning; Thermal inactivation; Kinetics

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Journal of Nematology, 2006, 38 (3), p. 319-325
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Keywords: Geographical distribution; New geographic records; Pineapples; Plant diseases; Plant pathogenic bacteria; Plant pathogens; Ribosomal DNA

2007 SCIENCE DIRECT

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Scientia Horticulturae, Volume 112, Issue 3, 23 April 2007, p. 297-303, ISSN 0304-4238
Keywords: Ananas comosus; Fruit acidity; Total soluble

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Aconitase; Malate**

785. Seasonal patterns of carbon dioxide, water vapour and energy fluxes in pineapple / Jose San Jose, Ruben Montes, Nina Nikonova
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Keywords: Pineapple field; Eddy covariance; Seasonal fluxes; CO2 and water vapour; Orinoco lowlands
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787. Effect of different levels of dehydrated pineapple by-products on intake, digestibility and performance of growing goats / R.G. Costa, M.X.C. Correia...[et al.]
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Keywords: Alternative feedstuffs; Pelleting goat diet; Pineapple by-product; Weight gain
788. *In vitro* binding of bile acids by bananas, peaches, pineapple, grapes, pears, apricots and nectarines / T.S. Kahlon, G.E. Smith
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Keywords: Banana; Peaches; Pineapple; Grapes; Pears; Apricots; Nectarines; Bile acid binding
789. Water desorption thermodynamic properties of pineapple / Susana Simal...[et al.]
Journal of Food Engineering, Volume 80, Issue 4, June 2007, p. 1293-1301, ISSN 0260-8774
Keywords: Isotherm; Pineapple; GAB model; Isotheric

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Keywords: Restructured fruit; Pineapple pulp; Hydrocolloids; Response surface; Optimization
791. Compositional and physicochemical changes associated to successive osmodehydration cycles of pineapple (*Ananas comosus*)/ R. Peiro-Mena, M.M. Camacho, N. Martinez-Navarrete
Journal of Food Engineering, Volume 79, Issue 3, April 2007, p. 842-849, ISSN 0260-8774
Keywords: Osmotic solution; Fruit; Soluble solids; Citric acid; Minerals; Pectin; Electrical conductivity; Viscosity
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Keywords: IP type cytokinins; Nitrogen signaling; Root to shoot signaling; Z type cytokinins

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Keywords: Energy balance; Evapotranspiration; Irrigation systems; Pineapples; Plant water relations;

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**2008
SCIENCE DIRECT**

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Journal of Food Engineering, Volume 87, Issue 4, August 2008, p. 447-454, ISSN 0260-8774
Keywords: High performance liquid chromatography; Sugars; Pineapple juice; Micro-filtration; Ultrafiltration
797. Effect of packaging conditions on quality and shelf-life of fresh-cut pineapple (*Ananas comosus*) / Marta Montero-Calderon, Maria A. Rojas-Grau, Olga Martin-Belloso
Postharvest Biology and Technology, Volume 50, Issues 2-3, November 2008, p. 182-189, ISSN 0925-5214,
Keywords: Fresh cut pineapple; Shelf-life; Modified atmosphere Packing; Storage
798. Effect of sequential subcultures on *in vitro* proliferation capacity and shoot formations pattern of pineapple (*Ananas comosus* L. Merr.) over different incubation periods / Abdelhamid M. Hamad, Rosna Mat. Taha
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Keywords: Total shoots; Tissue culture; Micropropagation

799. Osmotic dehydration of pineapple as a pre-treatment for further drying / G.E. Lombard, J.C. Oliveira, P. Fito, A. Andres
Journal of Food Engineering, Volume 85, Issue 2, March 2008, p. 277-284, ISSN 0260-8774,
Keywords: Pineapple; Osmotic dehydration; Vacuum impregnation; Translucency; Quality
800. Use of reverse micellar systems for the extraction and purification of bromelain from pineapple wastes / H. Umesh Hebbar, B. Sumana, K.S.M.S. Raghavarao
Bioresource Technology, Volume 99, Issue 11, Exploring Horizons in Biotechnology: A Global Venture, July 2008, p. 4896-4902, ISSN 0960-8524,
Keywords: Bromelain; Pineapple Waste; Reverse micellar extraction
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Keywords: Pineapple; Non destructive test; Acoustic impulse response; Multiple parameters; Maturity; Marbling defect
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Keywords: Niger fermented raw liquid; Citric acid; Heavy metals; Pineapple wastes; Sewage sludge
803. Comparison of biological and conventional insecticide treatments for the management of the pineapple fruit borer, *Strymon megarus* (Lepidoptera: Lycaenidae) in Costa Rica / Diego J. Inclan...[et al.]
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management and sustainable development in the humid tropics of Costa Rica, 5 November 2008, p. 328-331, ISSN 0925-8574

Keywords: Pineapple; Thecla; Fruit borer; Strymon megarus; Natural insecticides; Carbaryl; Economics

804. Shrinkage and porosity of banana, pineapple and mango slices during air-drying / Zhengyong Yan, Maria J. Sousa-Gallagher, Fernanda A.R. Oliveira

Journal of Food Engineering, Volume 84, Issue 3, February 2008, p. 430-440, ISSN 0260-8774

Keywords: Banana; Drying; Image analysis; Mango; Pineapple; Porosity; Specific volume; Shrinkage

805. Effect of chitosan/methyl cellulose films on microbial and quality characteristics of fresh-cut cantaloupe and pineapple / Jurmawan Sangsuwan, Nithiya Rattanapanone, Pornchai Rachtanapun

Postharvest Biology and Technology, Volume 49, Issue 3, September 2008, p. 403-410, ISSN 0925-5214

Keywords: Chitosan; Methyl cellulose; Fresh-Cut; Cantaloupe; Pineapple; Vanillin; Antimicrobial film

806. Inactivation of *Escherichia coli* and *Listeria innocua* in kiwifruit and pineapple juices by high hydrostatic pressure / Sencer Buzrul...[et al.]

International Journal of Food Microbiology, Volume 124, Issue 3, 10 June 2008, p. 275-278, ISSN 0168-1605

Keywords: High hydrostatic pressure; Pulse pressure treatment; Kiwifruit juice; Pineapple Juice; E. coli; L. innocua

807. Application of statistical experimental designs for the optimization of medium constituents for the production of citric acid from pineapple waste / Sarat Babu Imandi...[et al.]

Bioresource Technology, Volume 99, Issue 10, July 2008, p. 4445-4450, ISSN 0960-8524

Keywords: Citric acid; Pineapple waste; Plackett burman design; Central composite design; Yarrowia lipolytica

**2009
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Plant Physiology. Rockville:Oct 2009. Vol. 151, Iss. 2, p. 515-27 (13 pp.)
Keywords : Pineapple; Cysteine; Trunk; Ripening
809. The effects of concentrate added to pineapple (*Ananas Comosus* linn. Mer.) waste silage in differing ratios to form complete diets, on digestion, excretion of urinary purine derivatives and blood metabolites in growing, male, Thai swamp buffaloes / T Jetana...[et al.]
Tropical Animal Health and Production. Dordrecht:Apr 2009. Vol. 41, Iss. 4, p. 449-59 (11 pp.)
Keywords : Ananas comosus; Silage; Waste; Diet; Purine; Bloods metabolites; Buffaloes

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810. Determination of pineapple (*Ananas comosus*, MD-2 hybrid cultivar) plant maturity, the efficiency of flowering induction agents and the use of activated carbon / B. Van de Poel, J. Ceusters, M.P. De Proft
Scientia Horticulturae, Volume 120, Issue 1, 3 March 2009, p. 58-63, ISSN 0304-4238
Keywords: Pineapple; Ananas comosus; Flowering; Ethylene; Maturity; Activated carbon
811. Shelf stable intermediate moisture pineapple (*Ananas comosus*) slices using hurdle technology / Sudhanshu Saxena...[et al.]

Food Science and Technology, Volume 42, Issue 10, December 2009, p. 1681-1687, ISSN 0023-6438

Keywords: Pineapple; Hurdle technology; Osmotic dehydration; Infrared drying; Gamma radiation

812. Evaluation of shelf-life of fresh-cut pineapple using FT-NIR and FT-IR spectroscopy / Valentina Di Egidio...[et al.]

Postharvest Biology and Technology, Volume 54, Issue 2, November 2009, p. 87-92, ISSN 0925-5214

Keywords: Fresh cut fruit; Pineapple; Shelf life; NIR spectroscopy; MIR spectroscopy; Cut fruits

813. PQM-1: A newly developed superior clone of pineapple for Northeastern India as evident through phenotype, fruit quality and DNA polymorphism / Jai Prakash...[et al.]

Scientia Horticulturae, Volume 120, Issue 2, 2 April 2009, p. 288-291, ISSN 0304-4238

Keywords: Pineapple; Clone; Fruit quality; Plant Characterization; ISSR; RAPD

814. Evaluation of the antioxidant activity of non-transformed and transformed pineapple: A comparative study / Minal Mhatre...[et al.]

Food and Chemical Toxicology, Volume 47, Issue 11, November 2009, p. 2696-2702, ISSN 0278-6915

Keywords: Pineapple; Transformed and non-transformed; Aqueous and ethanolic extracts; Antioxidant activity; Phenolics and flavonoids, HPLC analysis

815. *Byssochlamys nivea* inactivation in pineapple juice and nectar using high pressure cycles / Elisa Helena da Rocha Ferreira...[et al.]

Journal of Food Engineering, Volume 95, Issue 4, December 2009, p. 664-669, ISSN 0260-8774

Keywords: High pressure; Byssochlamys nivea; Pineapple juice

816. Is there a pilot in the chain? Identifying the key drivers of

change in the fresh pineapple sector / Isabelle Vagneron,
Guy Faure, Denis Loeillet
Food Policy, Volume 34, Issue 5, October 2009, p. 437-
446, ISSN 0306-9192

**Keywords: Global value chains; Innovation; Pineapple;
Costa rica; Cote d'Ivoire**

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and quality changes of fresh-cut pineapple / Pietro
Rocculi...[et al.]

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March 2009, p. 371-377, ISSN 0925-5214

**Keywords: Pineapple; Fresh cut; 1-MCP; Modified
atmosphere Packing; N2O; Quality
maintenance**

818. Modeling of pre-treatment protocols for frozen pineapple
slices / O.P. Chauhan...[et al.]

Food Science and Technology, Volume 42, Issue 7,
September 2009, p. 1283-1288, ISSN 0023-6438

**Keywords: Freezing; Pineapple; Slices; Pretreatment;
Modelling; Optimization**

819. Pilot-scale vermicomposting of pineapple wastes with
earthworms native to Accra, Ghana / Nana O.K.
Mainoo...[et al.]

Bioresource Technology, Volume 100, Issue 23, December
2009, p. 5872-5875, ISSN 0960-8524

**Keywords: Vermicompost; Accra; Pineapple waste;
Nutrient content; Pathogen loads**

2010 PROQUEST

820. Whole foods market; whole foods market spotlights
pineapple with a purpose, sets sweeter standards to lead
market in Ethical Sourcing / Anonymous.

Food Business Week. Atlanta:Apr 15, 2010. p. 38

**Keywords: Pineapple; Foods; Sweeter standards;
Markets; Spotlights; Lead market; Ethical**

sourcing

821. Banana-pineapple oatmeal breakfast cake / Tara Fitzpatrick.
Food Management. Cleveland:Mar 2010. Vol. 45, Iss. 3, p. 60
Keywords: Banana; Pineapple; Oatmeal; Cake; Breakfast

SCIENCE DIRECT

822. Taxonomic structure of the yeasts and lactic acid bacteria microbiota of pineapple (*Ananas comosus* L. Merr.) and use of autochthonous starters for minimally processing / Raffaella Di Cagno...[et al.]
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Keywords: Yeasts; Lactic acid bacteria; Fermented pineapple; Autochthonous starter
823. Biological control of *Thielaviopsis paradoxa* on pineapple by an isolate of *Trichoderma asperellum* / C.J. Wijesinghe...[et al.]
Biological Control, Volume 53, Issue 3, June 2010, p. 285-290, ISSN 1049-9644
Keywords: Trichoderma asperellum; Biocontrol Formulations; Pineapple (Ananas comosus) Black rot disease
824. *Fusarium ananatum* sp. nov. in the *Gibberella fujikuroi* species complex from pineapples with fruit rot in South Africa Uncorrected / Adriaana Jacobs...[et al.]
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Keywords: DNA Sequence comparisons; Fungi; Fusariosis; Phylogenetic analyses; Pineapple diseases
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Postharvest Biology and Technology, Volume 56, Issue 3, June 2010, p. 239-245, ISSN 0925-5214

Keywords: Electronic nose; Fresh cut fruit; Freshness; Pineapple; Shelf life; Temperature

826. Dehydrofreezing of pineapple / L.A. Ramallo, R.H. Mascheroni
Journal of Food Engineering, Volume 99, Issue 3, August 2010, p. 269-275, ISSN 0260-8774
Keywords: Pineapple; Freezing; Drip loss; Ascorbic acid; Mechanical properties
827. Influence of gas sparging on clarification of pineapple wine by microfiltration / Wirote Youravong, Zhenyu Li, Aporn Laorko
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Keywords: Microfiltration; Clarification; Pineapple Wine; Gas sparging
828. Analysis of volatile compounds of pineapple wine using solid-phase microextraction techniques / Jorge A. Pino, Oscar Queris
Food Chemistry, In Press, Corrected Proof, Available online 11 March 2010, ISSN 0308-8146
Keywords: Pineapple; Wine; Volatile compounds; HS-SPME
829. Hydrogels prepared from pineapple peel cellulose using ionic liquid and their characterization and primary sodium salicylate release study, carbohydrate polymers / Xiuyi Hu...[et al.]
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Keywords: Hydrogels; Pineapple peel cellulose; Ionic liquid; characterization; Polyvinyl pyrrolidone
830. Isolation of nanocellulose from pineapple leaf fibres by steam explosion, Carbohydrate Polymers / Bibin Mathew Cherian...[et al.]

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Keywords: Pineapple Leaf; Nanocellulose; PALF; Natural fibres; Nanofibril; Atomic force microscopy

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Innovative Food Science & Emerging Technologies,
Volume 11, Issue 1, January 2010, p. 39-46, ISSN 1466-8564

Keywords: High pressure processing; Minimal processing; Enzymatic browning; Texture; Pineapple Juice; Apples

**16. PEPAYA
2005
PROQUEST**

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Keywords : In vitro; tropical plants; Development; parasitic nematode; Trichostrongylus colubriformis

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Plant Science, Volume 168, Issue 6, June 2005, p. 1433-1441, ISSN 0168-9452,
Keywords: Ficus carica Transformation; Regeneration; GUS; nptII; Agrobacterium tumefaciens
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Scientia Horticulturae, Volume 103, Issue 2, 1 January 2005, p. 199-208, ISSN 0304-4238
Keywords: Anther culture; Embryo induction; Papaya; Sex determination

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Keywords : Mineral nutrients; Air temperature; Thermal amplitude; Papaya; Air vapor Pressure deficit

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Phytopathology, 2005, 95 (2), p. 128-135
Keywords: Amino acids; Biotypes; Coat proteins; Genetic variation; Nucleotide sequences; Nucleotides; Open reading frames; Pawpaws; Plant pathogens
837. Engineered mild strains of papaya ringspot virus for broader cross protection in cucurbits / You-BangJau... [et al.]
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Keywords: Coat proteins; Disease resistance; Genetic engineering ; Genetic transformation; Genetically engineered microorganisms; Induced resistance; Marrows; Pawpaws; Plant diseases; Plant pathogens; Squashes; Strains
838. Field resistance of coat protein transgenic papaya to Papaya ringspot virus in Jamaica/ Tennant-P, Ahmad-M-H, Gonsalves-D
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Keywords : Coat proteins; Disease resistance; Fruit; Leaves; Pawpaws; Plant diseases; Plant pathogens; Transgenic plants
839. First report of Papaya ringspot virus-W in bottle gourd (*Lagenaria siceraria*) from India / Mantri-N-L...[et al.]
Plant Pathology, 2005, 54 (6), p. 806
Keywords : Hosts; New host records; Plant diseases; Plant pathogens; Symptoms
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Keywords: Grapes; Hosts; New host records; Pawpaws; Plant diseases; Plant pathogenic Bacteria; Plant pathogens; Symptoms

2006
SCIENCE DIRECT

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Keywords: Papaya; Sap flow; Gas exchange
842. Brief deviations from set point temperatures during normal airport handling operations negatively affect the quality of papaya (*Carica papaya*) fruit/ M.C.N. Nunes, J.P. Emond, J.K. Brecht
Postharvest Biology and Technology, Volume 41, Issue 3, September 2006, p. 328-340, ISSN 0925-5214
Keywords: Colour; Firmness; Chilling injury; Decay; Soluble solids content; Ascorbic acid; Tropical fruit; Shipping
843. Ascorbic acid, vitamin A, and mineral composition of banana (*Musa* sp.) and papaya (*Carica papaya*) cultivars grown in Hawaii/ Marisa M. Wall
Journal of Food Composition and Analysis, Volume 19, Issue 5, August 2006, p. 434-445, ISSN 0889-1575
Keywords: Banana; Papaya; Carotenoids; [beta]-Carotene; Minerals; Vitamin A; Vitamin C
844. Evaluation of thin-layer drying models for describing drying kinetics of figs (*Ficus carica*)/ Stamatios J. Babalis...[et al.]
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Keywords: Thin-layer drying; Drying Curves; Drying of figs; Drying models; Drying kinetics
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Keywords: Osmotic dehydration; Experimental design;

Papaya

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Keywords: Papaya; Optimization; Osmotic dehydration; Drying
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Scientia Horticulturae, Volume 107, Issue 4, 27 February 2006, p. 347-351, ISSN 0304-4238
Keywords: Common fig; DNA markers; RAPD; Jordan
848. Discovery of genes associated with fruit ripening in *Carica papaya* using expressed sequence tags/ Luke C. Devitt...[et al.]
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Keywords: Expressed sequence tag; Carica papaya; Library; Fruit ripening; Carotenoid

TEEAL

849. Distribution of Papaya ringspot virus and Papaya mosaic virus in papaya plants (*Carica papaya*) in Mexico / Noa-Carranza-J-C...[et al.]
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Keywords: Coat proteins; Geographical distribution; Pawpaws; Plant diseases; Plant pathogens; Plant viruses
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Keywords: Backcrossing; Disease resistance; Genetic resistance; Hybrids; In vitro culture; In vitro regeneration; Intergeneric hybridization; Pawpaws; Plant diseases; Plant pathogens; Plant viruses; Pollen; Pollination; Tissue culture

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Keywords: Disease resistance; Hybrids; Intergeneric hybridization; Pawpaws; Plant diseases; Plant pathogens; Plant viruses; Varietal resistance
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Keywords: Dioecious; Leaf markers; RAPD analysis
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Keywords: Endomycorrhizas; Growth; Hyphae; Methanol; Passion fruits; Plant extracts; Roots; Seedling growth; Symbiosis; Vesicular Arbuscular; Violaes; Papaya; Algae;
854. Influence of ripening stage on physical and chemical attributes of 'Golden' papaya fruit treated with 1-Methylcyclopropene / Bron-I-U. Jacomino-A-P. Pinheiro-A-L,
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Keywords: Papaya; Postharvest; Conservation
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Cut; Papaya fruit**

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Keywords : Banana; Lectins; Beta; Glucosy
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Keywords : Crystal structure; Banana; Lectins
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Cambridge:Jun 2005. Vol. 25, Iss. 2, p. 80-85

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Keywords : Characterization; Banana; Mysore virus; Evidence; DNA; B genome; Cultivated musa

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Curculionidae; Oviposition;**

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**Keywords: Microbiological; Physicochemical;
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banana; Musa cavendishii; Chips
production; Southern Philippines**

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Keywords : Technology transfer; Benefits; Banana

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**Keywords: Musa sp.; Germplasm; Genomic group; Clone
set; Principal component analysis**

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**Keywords: Water consumption; Water balance; SWAP;
Banana**

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Agricultural and Forest Meteorology, Vol. 129, Issues 1-2, 28 Mar 2005, p. 95-100, ISSN 0168-1923,

**Keywords: 3-D digitising; Rainfall interception;
Stemflow; Throughfall; Leaching**

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J.L. Guimaraes, F. Wypych, C.K. Saul, L.P. Ramos, K.G.
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Lignocellulosic fibers; Compression molding;
Morphology; Strength properties**

1208. Study mechanical, swelling and dielectric properties of
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M. Mahani,

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Polyurethane; Maleic anhydride; Aluminum
silicate**

18. RAMBUTAN
2005
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TEEAL

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2007
TEEAL

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2008
SCIENCE DIRECT

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TEEAL

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2009

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2010
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2009
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2005
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Canary Islands; Spain**

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2007

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Keywords : Watermelon; Vine decline; Guard against

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Keywords : Serological; Molecular variability; Watermelon mosaic virus; Potyvirus

2008

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Keywords : Evidence; Natural populations; Watermelon; Mosaic virus; Potyvirus
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Keywords : Synthase; Genes; Polymorphic; Watermelon; Citrullus spp.; Flowers; Auxin; Gibberellin
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Keywords : Biological; Molecular; Characterization; Tospoviruses; Thailand

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Keywords : Evaluation; Herbicides; Weed control; Watermelons

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2009
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Keywords : Seasonal; Water stress; Irrigated; Crop; Watermelon; Grown; Semi arid climatic
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21. SIRSAK

2005

TEEAL

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2007

PROQUEST

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epi- α -cadinol, α -cadinol.**

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Keywords: Soursop juice; Rheology; Power law; Friction factor; Laminar flow; Concentric annuli

TEEAL

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2008

TEEAL

1271. Insecticidal activity of *Annona muricata* (Anonaceae) seed extracts on *Sitophilus zeamais* (Coleoptera: Curculionidae) / Hincapie Llanos-C-A. Lopera-Arango-D. Ceballos-Giraldo-M,
Revista Colombiana de Entomologia, 2008, 34 (1), 76-82
Keywords: Crop damage; Eclosion; Insect pests; Insecticidal properties; Plant extracts; Seeds; Stored products pests
1272. Effect of harvest time and L-cysteine as an antioxidant on flesh browning of fresh-cut cherimoya (*Annona cherimola* Mill.) / Campos-Vargas-R...[et al.]

Journal of Agricultural Research, 2008, 68 (3), 217-227

Keywords: Application rates; Browning; Catechol oxidase; Cherimoyas; Cysteine; Enzymes; Fruit; Harvesting date; Phenolic compounds; Postharvest treatment; Sensory evaluation annona; Eukaryotes

1273. Biochemical, biophysical and physiological changes during the growth and maturation of ilama fruit (*Annona diversifolia* Saff.) / Moreno-Velazquez-D ...[et al.] *Agrociencia*, 2008, 42 (4), 407-414

Keywords: Ascorbic Acid; Chemical composition; Ethylene production; Fruit; Gas exchange; Maturation; Plant composition; Reducing sugars; Ripening; Sugar content

1274. Species of *Colletotrichum* in cherimoya (*Annona cherimola* Mill.) / Villanueva-Arce-R. Yanez-Morales-M-de-J. Hernandez-Anguiano-A-M, *Agrociencia*, 2008, 42 (6), 689-701

Keywords: Cherimoyas; Fruit; Fungal diseases; Intergenic DNA; Leaves; Pathogenicity; Plant diseases; Plant pathogenic fungi; Plant pathogens; Polymerase chain reaction; Ribosomal RNA

2009

SCIENCE DIRECT

1275. New starches: Physicochemical properties of sweetsop (*Annona squamosa*) and soursop (*Annona muricata*) starches / Louis M. Nwokocha, Peter A. Williams. *Carbohydrate Polymers*, Volume 78, Issue 3, 15 October 2009, p. 462-468, ISSN 0144-8617.

Keywords: Sop-starches; Composition; Physicochemical; Rheological properties

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