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PUSAT PERPUSTAKAAN DAN PENYEBARAN TEKNOLOGI PERTANIAN
Badan Penelitian dan Pengembangan Pertanian
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Kepala Pusat,

Ir. Farid H. Baktir, M.Ec.

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143.	Regulation and function of the pepper pectin methylesterase inhibitor (CaPMEI1) gene promoter in defense and ethylene and methyl jasmonate signaling in plants/ Soo Hyun An...[*et al*.] *Planta*. Berlin:Nov 2009. Vol. 230, Iss. 6, p. 1223-1237 **Keywords: Ethylene; Methyl jasmonate; Gene promoter; Pectin methylesterase inhibitor**

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150.	Application of carbon dioxide in subcritical state (LCO_2) for extraction/fractionation of carotenoids from red paprika/ Jaroslawa Rutkowska, Andrzej Stolyhwo *Food Chemistry*, Vol. 115, Issue 2, 2009, p. 745-752 **Keywords: Carbon dioxide; Subcritical state; Capsicum annuum; Carotenoids; Extraction**

151.	BAX inhibitor-1 gene in *Capsicum annuum* is induced under various abiotic stresses and endows multi-tolerance in transgenic tobacco/ Mohammad Isbat…[*et al*.] *Journal of Plant Physiology*, Vol. 166, Issue 15, 2009, p. 1685-1693, **Keywords: Abiotic stresses; BAX inhibitor-1; Capsicum annuum; Transgenic tobacco**
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153.	Effect of air drying temperature on physico-chemical properties, antioxidant capacity, colour and total phenolic content of red pepper (*Capsicum annuum*, L. var. Hungarian)/ Antonio Vega-Galvez…[*et al*.] *Food Chemistry,* Vol.117, Issue 4, 2009, p. 647-653 **Keywords: Pepper; Air drying; Antioxidant properties; Total phenolic content; Radical scavenging activity; Vitamin C**
154.	Effect of drying method and storage on color characteristics of paprika/ Ayhan Topuz, Hao Feng, Mosbah Kushad *LWT - Food Science and Technology*, Vol. 42, Issue 10, 2009, p. 1667-1673 **Keywords: Drying methods; Refractance window drying; Paprika; Capsicum annuum; Color characteristics; Storage**
155.	Effectiveness of water pillow irrigation method on yield and water use efficiency on hot pepper (*Capsicum annuum* L.)/ Sinan Gercek, Nuray Comlekcioglu, Murat Dikilitas *Scientia Horticulturae*, Vol. 120, Issue 3, 2009, p. 325-329 **Keywords: Water pillow; Irrigation methods; Pepper; Water use; Efficiency; Yields**
156.	Effects of drip irrigation levels and planting methods on yield and yield components of green pepper (*Capsicum annuum,* L.) in Bako, Ethiopia/ Takele Gadissa, Desalegn Chemeda *Agricultural Water Management*, Vol. 96, Issue 11, 2009, p. 1673-1678 **Keywords: Drip irrigation; Planting method; Sweetpeppers; Yield components; Ethiopia**
157.	Evaluating variability of root size system and its constitutive traits in hot pepper (*Capsicum annum* L.) under water stress/ Manoj Kulkarni, Swati Phalke *Scientia Horticulturae*, Vol. 120, Issue 2, 2009, p. 159-166 **Keywords: Capsicum annuum; Root length; Root weight; Xylem; Lateral roots; Water stress;**
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159.	Influence of fruit sink strength on the distribution of leaf photosynthetic traits in fruit-bearing shoots of pepper plants (*Capsicum annuum* L.) *Environmental and Experimental Botany,* Vol. 66, Issue 2, 2009, p. 195-202 **Keywords: Leaf nitrogen content; Photosynthetic characteristics; Fruit sink strength; Light acclimation**
160.	Manganese nutrition of pepper (*Capsicum annuum* L.): growth, Mn uptake and fruit disorder incidence/ A. Silber…[*et al.*] *Scientia Horticulturae,* Vol.123, Issue 2, 2009, p. 197-203 **Keywords: Colour spots; Heat damage; Mn deficiency; Nitrite toxicity; Fruits**
161.	Salt tolerance of *Capsicum annuum* with introduced total DNA from *Rhizophora apiculata*/ Qifeng Lin…[*et al*.] *Ecological Engineering,* Vol. 35, Issue 4, 2009, p. 497-5017 **Keywords: Introduction; Exogenous DNA; Salt resistance; Capsicum annuum; Rhizophora apiculata**
162.	Sampling plans for estimating pepper fruit damage levels by oriental tobacco budworm, *Helicoverpa assulta* (Guenee), in hot pepper fields/ Sunghoon Baek...[*et al*.] *Journal of Asia-Pacific Entomology*, Vol. 12, Issue 3, 2009, p. 175-178 **Keywords: Taylor power law; Spatial distribution pattern; Fixed precision level sampling; Hot peppers**
163.	SCAR marker linked to the N gene for resistance to root knot nematodes *(Meloidogyne* spp.*)* in pepper *(Capsicum annuum* L.*)/* L.H. Wang…[*et al*.] *Scientia Horticulturae,* Vol. 122, Issue 2, 2009, p. 318-322 **Keywords: Pepper; Capsicum annuum; Disease resistance; Root knot nematodes; Meloidogyne.; N Gene; Marker assisted selection**
164.	Towards crop improvement in bell pepper (*Capsicum annuum* L.): Transgenics (uid A::hpt II) by a tissue-culture-independent Agrobacterium-mediated in planta approach/ A. Manoj Kumar…[*et al*.] *Scientia Horticulturae,* Vol. 119, Issue 4, 17 February 2009, p. 362-370 **Keywords: Capsicum annuum; Bell peppers; Planta transformation; Agrobacterium; Marker genes; Transgenics**

165.	Weed suppression in organic pepper (*Capsicum annuum* L.) with winter cover crops/ D. Isik, E. Kaya, M. Ngouajio, H. Mennan *Crop Protection*, Vol. 28, Issue 4, 2009, p. 356-363 **Keywords: Hairy vetch; Ryegrass; Oats; Weed control; Organic peppers**

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166.	Analysis of tomato and jalapeño and serrano pepper imports into the united states from mexico before and during a national outbreak of salmonella serotype saintpaul infections in 2008/ Karl C Klontz…[*et al*.] *Journal of Food Protection,* 2010. Vol. 73, Iss. 11, p. 1967-1974 (8 pp.) **Keywords: Serrano peppers; Tomatoes; Jalapeno; Salmonella serotype; Infection; National outbreak; Mexico**
167.	Effect of vermicompost on the growth and production of Amashito pepper, interactions with earthworms and rhizobacteria/ Esperanza Huerta…[*et al*.] *Compost Science & Utilization,* 2010. Vol. 18, Iss. 4, p. 282-288 (7 pp.) **Keywords: Amashito peppers; Earthworms; Rhizobacteria; Vermicompost; Growth production**
168.	Pepper 9-lipoxygenase gene CaLOX1 functions in defense and cell death responses to microbial pathogens1[C][W][OA]/In Sun Hwang, Byung Kook Hwang. *Plant Physiology,* 2010. Vol. 152, Iss. 2, p. 948-67 (20 pp.) **Keywords: Microbial pathogens; Pepper 9 lipoxygenase; Cell death**
169.	Production of habanero pepper seedlings with vermicompost generated from vermicompost / L G Rodríguez-Canché…[*et al*.] *Compost Science & Utilization*, 2010. Vol. 18, Iss. 1, p. 42-46 (5 pp.) **Keywords: Vermicompost; Habanero peppers; Seedlings**
170.	Synergistic effects of inoculating arbuscular mycorrhizal fungi and *Methylobacterium oryzae* strains on growth and nutrient uptake of red pepper (*Capsicum annuum* L.)/Kyounga Kim…[*et al*.] *Plant and Soil,* 2010. Vol. 327, Iss. 1-2, p. 429-440 **Keywords: Red peppers; Methylobacterium oryzae; Vesicular arbuscular mycorrhizae; Inoculating; Synergistic effects**

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171.	Corrigendum to 'Fruits are more sensitive to salinity than leaves and stems in pepper plants (*Capsicum annuum* L.) [Sci. Hortic. 125 (2010) 171-8]/ Reona Azuma…[*et al*.] *Scientia Horticulturae*, Vol. 126, Issue 2, 2010, p. 314 **Keywords: Salinity; Corrigendum; Capsicum annuum; Fruits; Leaves; Stems**
172.	Cyclophosphamide-induced oxidative stress in brain: Protective effect of hot short pepper (*Capsicum frutescens* L. var. abbreviatum)/ Ganiyu O, Omodesola O. O. *Experimental and Toxicologic Pathology*, Vol. 62, Issue 3, 2010, p. 227-233 **Keywords: Pepper; Phenols; Antioxidant; Cyclophosphamide; Brain**
173.	Dehydration of red bell-pepper (*Capsicum annuum* L.): Change in drying behavior, colour and antioxidant content/ D. Arslan, M.M. Ozcan *Food and Bioproducts Processing, In Press, Corrected Proof, Available online* 2010 **Keywords: Drying; Red bell peppers; Colour; Antioxidant**
174.	Effect of Capsicum carotenoids on growth and aflatoxins production by *Aspergillus flavus* isolated from paprika and chilli/ L. Santos…[*et al*.] *Food Microbiology*, Vol. 27, Issue 8, 2010, p. 1064-1070 **Keywords: Aflatoxins; Aspergillus flavus; Growth; Carotenoids**
175.	Effect of capsicum carotenoids on growth and ochratoxin A production by chilli and paprika *Aspergillus* spp. isolates/ L. Santos…[*et al*.] *International Journal of Food Microbiology*, Vol. 142, Issue 3, 2010, p. 354-359 **Keywords: Ochratoxin A; Growth; Carotenoids**
176.	Effects of plant growth promoting bacteria and mycorrhizal on *Capsicum annuum* L. var. aviculare ([Dierbach] D'Arcy and Eshbaugh) germination under stressing abiotic conditions/ Edgar Omar Rueda-Puente…[*et al*.] *Plant Physiology and Biochemistry*, Vol. 48, Issue 8, 2010, p. 724-730 **Keywords: Vesicular arbuscular mycorrhizae; Plant growth promoting bacteria; Salinity**
177.	Fruits are more sensitive to salinity than leaves and stems in pepper plants (*Capsicum annuum* L.)/ Reona Azuma…[*et al*.] *Scientia Horticulturae*, Vol. 125, Issue 3, 2010, p. 171-178 **Keywords: Ascorbic acid; Capsicum annuum.; L-galactono-1,4-lactone dehydrogenase; Oxidative stress; Salinity stress**

178.	Gene expression profiles unique to chile (*Capsicum annuum* L.) resistant to Phytophthora root rot/ Richard D. Richins, Sandra Micheletto, Mary A. O'Connell *Plant Science*, Vol. 178, Issue 2, 2010, p. 192-201 **Keywords: Capsicum; Phytophthora; Cell wall protein; Fungal diseases; Microarray**
179.	Growth, yield and water use efficiency response of greenhouse-grown hot pepper under time-space deficit irrigation/ Shao Guang-Cheng…[*et al*.] *Scientia Horticulturae,* Vol. 126, Issue 2, 2010, p. 172-179, **Keywords: Regulated deficit irrigation; Partial root zone drying; Dry matter; Biomass; Total; Fresh fruits; Irrigation; Water use efficiency**
180.	Induction of sesquiterpenes, phytoesterols and extracellular pathogenesis-related proteins in elicited cell cultures of *Capsicum annuum*/ Ana B Sabater-Jara…[*et al.*] *Journal of Plant Physiology*, Vol.167, Issue 15, 2010, p. 1273-81, **Keywords: Capsicum annuum; β-Cyclodextrins; Methyl jasmonate; Pathogenesis related; Proteins; Terpenes**
181.	Non-pungent functional food components in the water extracts of hot pepper/ Yunbao Liu, Muraleedharan G. Nair *Food Chemistry,* Vol. 122, Issue 3, 2010, p. 731-736 **Keywords: Capsicum; Bhut jolokia; Scotch bonnet; Jalapeno; Antioxidant; Anti inflammatory; Capsianosides**
182.	Physicochemical and microbiological characterization of the dehydration processing of red pepper fruits for paprika production/ Lourdes Gallardo-Guerrero…[*et al*.] *LWT - Food Science and Technology*, Vol. 43, Issue 9, 2010, p. 1359-1367 **Keywords: Dehydration; Drying; Capsicum annuum; Red pepper; Paprika; Carotenoids; Pectin; Polygalacturonase; Microbial flora**

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83.	Carotenoid retention and storage stability of spray-dried encapsulated paprika oleoresin using gum Arabic and Soy protein isolate as wall materials/ Martha Paola Rascon…[*et al*.] *LWT - Food Science and Technology*, Vol. 44, Issue 2, 2011, p. 549-557 **Keywords: Spray drying; Carotenoids retention; Water activity; Minimum integral entropy; Degradation rate; Maximal stability**

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187.	Analysis of flavor volatile compounds by dynamic headspace in traditional and hybrid cultivars of Spanish tomatoes/ A A Carbonell-Barrachina, Ana Agustí, J J Ruiz. *European Food Research and* 2006. Vol. 222, Iss. 5-6, p. 536-542 **Keywords: Spanish tomatoes; Hybrid cultivars; Flavor volatile compounds; Dynamic headspace**
188.	Antimicrobial activities of the essential oils of various plants against tomato late blight disease agent *Phytophthora infestans*/ E. Mine Soylu, Soner Soylu, Sener Kurt *Mycopathologia*, 2006. Vol. 161, Iss. 2, p. 119-28 **Keywords: Antimicrobial activities; Essential oils; Against; Blight disease**
189.	Arbuscular mycorrhizas, microbial communities, nutrient availability, and soil aggregates in organic tomato production/ T R Cavagnaro…[*et al*.] *Plant and Soil,* 2006. Vol. 282, Iss. 1-2, p. 209-225 **Keywords: Vesicular arbuscular mycorrhizae; Microbial communities; Nutrient availability; Soil aggregates; Organic tomato; Production**
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191.	CAPS marker derived from tomato 12-oxophytodienoate reductase shows putative co-segregation with potato late blight resistance/ Dorothy K Madsen…[*et al*.] *American Journal of Potato Research,* 2006. Vol. 83, Iss. 4, p. 349-355 (7 pp.) **Keywords: Tomatoes; Marker derived**
192.	Characterisation of a quantitative resistance to vector transmission of tomato yellow leaf curl virus in *Lycopersicon pimpinellifolium*/ H Delatte…[*et al.*] *European Journal of Plant Pathology*, 2006. Vol. 114, Iss. 3, p. 245-253 **Keywords: Tomato yellow leaf curl virus; Quantitative resistance; Transmission**
193.	Characterization of an anther- and tapetum-specific gene and its highly specific promoter isolated from tomato/ S X Xu, G S Liu, R D Chen *Plant Cell Reports*, 2006. Vol. 25, Iss. 3, p. 231-240 **Keywords: Anther; Genes; Tapetum specific; Characterization**
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201.	Crop evapotranspiration of processing tomato in the San Joaquin Valley of California, USA/ Blaine R Hanson, Don M May *Irrigation Science*, 2006. Vol. 24, Iss. 4, p. 211-221 **Keywords: Processing; Crop; Evapotranspiration**
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	Irrigation and Drainage Systems, 2006. Vol. 20, Iss. 2-3, p. 155-175 **Keywords: Tomato cotton; Drip irrigation; Saline ground; Water conditions**
208.	Dual location of MAR-binding, filament-like protein 1 in Arabidopsis, tobacco, and tomato/ Rafael Samaniego…[*et al*.] *Planta,* 2006. Vol. 223, Iss. 6, p. 1201-1206 **Keywords: Tomatoes; Tobacco; Arabidopsis; Filament like protein**
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210.	Effects of a neem-based insecticide on different immature life stages of the leafminer *Liriomyza sativae* on tomato/ Mohammad Babul Hossain, Hans-Michael Poehling *Phytoparasitica*, 2006. Vol. 34, Iss. 4, p. 360-369 **Keywords: Liriomyza sativae; Neem based insecticide; Immature life stages**
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213.	Effects of ingestion of tomatoes, tomato juice and tomato purée on contents of lycopene isomers, tocopherols and ascorbic acid in human plasma as well as on lycopene isomer pattern/ Kati Fröhlich…[*et al*.] *British Journal of Nutrition,* 2006. Vol. 95, Iss. 4, p. 734-41 (8 pp.) **Keywords: Tomato juice; Tomato purée; Lycopene isomers; Tocopherols; Ascorbic acid; Pattern**

214.	Effects of intercropping tomato (*Lycopersicon esculentum*) at different times with cowpea (*Vigna unguiculata*) or okra (*Abelmoschus esculentus*) on crop damage by major insect pests/ Olufemi O R Pitan, G O Olatunde *Journal of Agricultural Science,* 2006. Vol. 144, Part 4 p. 361-368 **Keywords: Tomatoes; Okra; Cowpea; Intercropping; Abelmoschus esculentus; Vigna unguiculata; Crop damage; Insect pests**
215.	Euchromatin and pericentromeric heterochromatin: comparative composition in the tomato genome/ Ying Wang…[*et al*.] *Genetics*, 2006. Vol. 172, Iss. 4, p. 2529-40 (12 pp.) **Keywords: Tomato genome; Comparative composition; Euchromatin; Pericentromeric; Heterochromatin**
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217.	Evaluation of *Frankliniella bispinosa* (Thysanoptera: Thripidae) as a vector of the tomato spotted wilt virus in pepper/ Yolanda Avila…[*et al*.] *Florida Entomologist*, 2006. Vol. 89, Iss. 2, p. 204-207 (4 pp.) **Keywords: Tomatoes spotted; Frankliniella bispinosa; Wilt virus; Vectors**
218.	Evaluation of primary and secondary treated and disinfected wastewater irrigation of tomato and cucumber plants under greenhouse conditions, regarding growth and safety considerations/ T Manios…[*et al*.] *Water Environment Research,* 2006. Vol. 78, Iss. 8, p. 797-804 (8 pp.) **Keywords: Tomato plants; Cucumber plants wastewater; Irrigation; Greenhouse; Safety considerations**
219.	Evidence for intracellular spatial separation of hexokinases and fructokinases in tomato plants/ Hila Damari-Weissler…[*et al*.] *Planta*, 2006. Vol. 224, Iss. 6, p. 1495-1502 **Keywords: Tomato plants; Hexokinases; Fructokinase; Spatial separation**
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222.	Expression of sarcotoxin IA gene via a root-specific tob promoter enhanced host resistance against parasitic weeds in tomato plants/ Aly Radi, Plakhin D., Achdari G. *Plant Cell Reports,* 2006. Vol. 25, Iss. 4, p. 297-303 **Keywords: Sarcotoxin IA; Gene expression; Root specific; Host resistance; Weeds**
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224.	Fruit-specific V-ATPase suppression in antisense-transgenic tomato reduces fruit growth and seed formation/ Tsuyoshi Amemiya…[*et al*.] *Planta*, 2006. Vol. 223, Iss. 6, p. 1272-1280 **Keywords: Tomatoes; Antisense transgenic reduces; Fruit growth; Seed**
225.	Functional analyses of two tomato APETALA3 genes demonstrate diversification in their roles in regulating floral development(W)/ Gemma de Martino…[*et al*.] *Plant Cell*. , 2006. Vol. 18, Iss. 8, p. 1833-45 (13 pp.) **Keywords: Tomatoes; Functional analysis; Regulating floral development**
226.	Goldfleck damage to tomato fruit caused by feeding of *Frankliniella occidentalis* (Thysanoptera: Thripidae)/ G M Ghidiu, E M Hitchner, J E Funderburk *Florida Entomologist*, 2006. Vol. 89, Iss. 2, p. 279-281 (3 pp.) **Keywords: Tomato fruits; Goldfleck damage; Frankliniella occidentalis; Feeding**
227.	Homeologous recombination in *Solanum lycopersicoides* introgression lines of cultivated tomato/ Michael A Canady, Yuanfu Ji, Roger T Chetelat *Genetics,* 2006. Vol. 174, Iss. 4, p. 1775-88 (13 pp.) **Keywords: Tomatoes; Cultivars; Homeologous recombination; Solanum lycopersicoides; Introgression lines**
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229.	Host-mediated phosphorylation of type iii effector avrpto promotes pseudomonas virulence and avirulence in tomato [W]/ Jeffrey C Anderson…[*et al*.] *Plant Cell.* , 2006. Vol. 18, Iss. 2, p. 502-14 (13 pp.) **Keywords: Tomatoes; Phosphorylation; Avirulence; Host mediated phosphorylation**
230.	Hybridization studies of five species of the *Solanum nigrum* complex found in South Africa and two cocktail tomato cultivars/ A Jacoby, M T Labuschagne *Euphytica.* , 2006. Vol. 149, Iss. 3, p. 303-307 **Keywords: Tomato cultivars; Hybridization; Solanum nigrum; Cocktail; South Africa**
231.	Induction of a leaf specific geranylgeranyl pyrophosphate synthase and emission of (E,E)-4,8,12-trimethyltrideca-1,3,7,11-tetraene in tomato are dependent on both jasmonic acid and salicylic acid signaling pathways/ Kai Ament…[*et al*.]. *Planta*, 2006. Vol. 224, Iss. 5, p. 1197-1208 **Keywords: Tomatoes; Leaves; Salicylic acid; Geranylgeranyl pyrophosphate synthase; Jasmonic acid**
232.	Integrated analysis of metabolite and transcript levels reveals the metabolic shifts that underlie tomato fruit development and highlight regulatory aspects of metabolic network behavior1[W]/ Fernando Carrari…[*et al*.] *Plant Physiology,* 2006. Vol. 142, Iss. 4, p. 1380-96 (17 pp.) **Keywords: Tomato fruits; Integrated analysis; Metabolic shifts; Highlight regulatory aspects; Metabolic network behavior**
233.	Jointless suppresses sympodial identity in inflorescence meristems of tomato/ Eugene J Szymkowiak, Erin E Irish *Planta,* 2006. Vol. 223, Iss. 4, p. 646-658 **Keywords: Tomatoes; Inflorescences**
234.	LeMAN4 endo-β-mannanase from ripe tomato fruit can act as a mannan transglycosylase or hydrolase/ Roswitha Schröder…[*et al*.] *Planta*, 2006. Vol. 224, Iss. 5, p. 1091-1102 **Keywords: Tomato fruits; LeMAN4 endo-β-Mannanase; Hydrolases; Mannan transglycosylase**
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236.	Liquid chromatography-mass spectrometry-based metabolome database for tomato1/ Sofia Moco…[*et al*.] *Plant Physiology*, 2006. Vol. 141, Iss. 4, p. 1205-18 (14 pp.) **Keywords: Tomatoes; Chromatography mass; Spectrometry based metabolome database**
237.	Novel function for the cathepsin D inhibitor in tomato1/ Purificación Lisón, Ismael Rodrigo, Vicente Conejero *Plant Physiology,* 2006. Vol. 142, Iss. 3, p. 1329-39 (11 pp.) **Keywords: Tomatoes; Cathepsin D inhibitor**
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239.	Ovipositional preferences, damage thresholds, and detection of the tomato-potato psyllid *Bactericera cockerelli* (Homoptera: Psyllidae) on selected tomato accessions/ D Liu, JT Trumble *Bulletin of Entomological Research*, 2006. Vol. 96, Iss. 2, p. 197-204 (8 pp.) **Keywords: Tomatoes; Ovipositional preferences; Damage thresholds; Bactericera cockerelli; Psylloidea; Accessions**
240.	Phenotypic characterization of *Pseudomonas fluorescens* PfG32R and its spontaneous gacS mutants and biocontrol activity against bacterial wilt disease of tomato/ W. Gusti Ngurah Alit-Susanta, Yuichi Takikawa. *Journal of General Plant Pathology : JGPP,* 2006. Vol. 72, Iss. 3, p. 168-175 **Keywords: Tomatoes; Bacterial wilt disease; Biocontrol activity against; Phenotypic characterization; Pseudomonas fluorescens PfG32R**
241.	Phenylalanine ammonia lyase activity in tomato seedlings and its relationship to bacterial canker disease resistance/ S Umesha. *Phytoparasitica*, 2006. Vol. 34, Iss. 1, p. 68-71 **Keywords: Tomato seedlings; Phenylalanine ammonia lyase; Bacterioses; Cankers; Disease resistance**
242.	Protective effects of tomato extract with elevated β-carotene levels on oxidative stress in ARPE-19 cells/ Gurunadh R Chichili…[*et al*.] *British Journal of Nutrition*. , 2006. Vol. 96, Iss. 4, p. 643-9 (7 pp.) **Keywords: Tomato extract; ARPE-19 cells; β-Carotene; Oxidative stress; Protective effects**

243.	Pure lycopene from tomato preserves extra virgin olive oil from natural oxidative events during storage/ Domenico Montesano…[*et al*.] *JAOCS, Journal of the American Oil Chemists' Society*, 2006. Vol. 83, Iss. 11, p. 933-941 (9 pp.) **Keywords: Tomato preserves extra; Virgin olive oil; Natural oxidative events; Storage**
244.	Responses of 'Petopride' processing tomato to partial rootzone drying at different phenological stages/ Jorge A Zegbe, M Hossein Behboudian, Brent E Clothier *Irrigation Science*, 2006. Vol. 24, Iss. 3, p. 203-210 **Keywords: Tomatoes; Rootzone drying; Petopride processing; Phenological stages**
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	Crop Protection, Vol. 25, Issue 9, September 2006, p. 956-962 **Keywords: Acibenzolar S methyl; o Hydroxyethylorutin; Tomatoes; Resistance; Botrytis cinerea**
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471.	Defense gene expression patterns of three SAR-induced tomato cultivars in the field/ M.A.B. Herman, S. Restrepo, C.D. Smart *Physiological and Molecular Plant Pathology*, Vol.71, 2007, p. 192-200 **Keywords: Tomatoes; Solanum lycopersicum; Acibenzolar S ; Induced defense responses; Signaling; Real time quantitative PCR**
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485.	Mineral and trace element concentrations in cultivars of tomatoes/ M. Hernandez Suarez, E.M. Rodriguez Rodriguez, C. Diaz Romero *Food Chemistry*, Vol. 104, 2007, p. 489-499 **Keywords: Tomatoes; Trace elements; Multivariate analysis; Method of cultivation; Region of cultivation; Sampling period**
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489.	Stability of dehydrofrozen tomatoes pretreated with alternative osmotic solutes/ E.K. Dermesonlouoglou, M.C. Giannakourou, P. Taoukis *Journal of Food Engineering*, Vol. 78, 2007, p. 272-280 **Keywords: Osmotic dehydration; Frozen vegetables; Oligofructose; Trehalose; Maltodextrin; Colour; l-Ascorbic acid; Texture**

490.	Tomato phenylacetaldehyde reductases catalyze the last step in the synthesis of the aroma volatile 2-phenylethanol/ Denise M. Tieman…[*et al*.] *Phytochemistry*, Vol. 68, 2007, p. 2660-2669 **Keywords: Solanum lycopersicum; Phenylethanol; Tomato flavor; Reductases; Flower scent**
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499.	Aggregated model for water requirements of greenhouse tomato grown in closed rockwool culture with saline water/ Carmassi-G...[*et al.*] *Agricultural Water Management*, 2007, Vol.88 (1-3), p. 73-82 **Keywords**: **Closed systems; Crop yield; Drainage water; Electrical conductivity; Greenhouse; Growing media; Hydroponics; Irrigation; Irrigation water; Leaching requirement; Mineral uptake; Nutrient solutions**
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643.	Artificial neural network modelling to predict cuticle cracking in greenhouse peppers and tomatoes/ David L. Ehret…[*et al*.] *Computers and Electronics in Agriculture*, Vol. 61, 2008, p. 108-116 **Keywords: Cuticle cracking; Greenhouse; Pepper; Russeting; Tomato fruits**
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652.	Combination of cassia oil with magnesium sulphate for control of postharvest storage rots of cherry tomatoes/ Wu Feng…[*et al*.] *Crop Protection*, Vol. 27, 2008, p. 112-117 **Keywords: Cassia oil; Magnesium sulphate; Alternaria alternata; Cherry tomatoes; Combination**

653.	Combined enzymatic and colorimetric method for determining the uronic acid and methylester content of pectin: application to tomato products/ Gordon E. Anthon, Diane M. Barrett *Food Chemistry*, Vol.110, 2008, p. 239-247 **Keywords: Pectin; Tomatoes; Uronic acid; Methanol; Pectin methylesterase; Degree of esterification**
654.	Comparative analysis of PR gene expression in tomato inoculated with virulent *Fusarium oxysporum* f. sp. lycopersici and the biocontrol strain *F. oxysporum* Fo47/ Sebastien Aime…[*et al*.] *Physiological and Molecular Plant Pathology*, Vol. 73, 2008, p. 9-15 **Keywords: Fusarium oxysporum; Lycopersicon esculentum; Cell culture; Northern blot; Real time RT PCR; Acidic glucanase; Basic glucanase; Acidic chitinase; Basic chitinase**
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658.	Correlation between endogenous hormones of stem apices and fruit locule numbers in tomatoes during floral bud differentiation stages/ Yue LI, Tian-lai LI, Dan Wang *Agricultural Sciences in China*, Vol. 7, 2008, p. 447-454 **Keywords: Tomatoes; Endogenous hormones; Locule numbers; Correlation**

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668.	Dry fermented sausages enriched with lycopene from tomato peel/ M.M. Calvo, M.L. Garcia, M.D. Selgas *Meat Science*, Vol.80, 2008, p. 167-172 **Keywords: Dry fermented sausages; Dry tomato peel; Lycopene**
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675.	Effect of mechanical impact-bruising on polygalacturonase and pectinmethylesterase activity and pectic cell wall components in tomato fruit/ Veerle Van linden…[*et al*.] *Postharvest Biology and Technology*, Vol. 47, 2008, p. 98-106 **Keywords: Tomatoes; Impact bruise damage; Pectin; Polygalacturonase; Pectinmethylesterase; Size exclusion chromatography**
676.	Effect of minimal processing on bioactive compounds and color attributes of fresh-cut tomatoes/ Isabel Odriozola Serrano, Robert Soliva Fortuny, Olga Martin Belloso *LWT - Food Science and Technology*, Vol. 41, 2008, p. 217-226 **Keywords: Fresh cut tomato; Minimal processing; Bioactive compounds; Antioxidant capacity; Colour**
677.	Effect of thermosonication on quality improvement of tomato juice/ J. Wu…[*et al*.] *Innovative Food Science & Emerging Technologies*, Vol. 9, 2008, p. 186-195 **Keywords: Tomatoes; Thermosonication; Sonication; Heat treatment; Particle size distribution; Viscosity**
678.	Effectiveness of grafting to improve salt tolerance in tomato when an `excluder' genotype is used as scion/ M.M. Martinez-Rodriguez…[*et al*.] *Environmental and Experimental Botany*, Vol. 63, 2008, p. 392-401 **Keywords: Fruit yield; Ion contents; Rootstocks; Salt tolerance; Salt stress**
679.	Effects of high electrical conductivity of nutrient solution and its application timing on lycopene, chlorophyll and sugar concentrations of hydroponic tomatoes during ripening/ Min Wu, Chieri Kubota *Scientia Horticulturae*, Vol. 116, 2008, p. 122-129 **Keywords: Controlled environment; Greenhouse; Fructose; Glucose; Lycopene; Lycopersicon esculentum; Ripening stage; Total soluble solids**
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725.	Physiological basis of UV-C induced resistance to *Botrytis cinerea* in tomato fruit: III.

	Ultrastructural modifications and their impact on fungal colonization/ Marie Therese Charles, Nicole Benhamou, Joseph Arul *Postharvest Biology and Technology*, Vol.47, 2008, p. 27-40 **Keywords: Cell wall stacking zone (CWSZ); Cytochemical labeling; Gray mold; Lycopersicon esculentum; UV light; Hormesis; Host defense mechanisms; HR like cell death; Physical barriers**
726.	Physiological basis of UV-C induced resistance to *Botrytis cinerea* in tomato fruit: II. Modification of fruit surface and changes in fungal colonization/ Marie Therese Charles, Joseph Makhlouf, Joseph Arul *Postharvest Biology and Technology*, Vol. 47, 2008, p. 21-26 **Keywords: Cuticular wax; Gray mold; UV light; Hormesis; Lycopersicon esculentum; Postharvest; Pre storage treatment; Scanning electron microscopy**
727.	Physiological basis of UV-C induced resistance to *Botrytis cinerea* in tomato fruit: IV. Biochemical modification of structural barriers/ Marie Therese Charles, Alain Goulet, Joseph Arul *Postharvest**Error! Bookmark not defined.** *Biology and Technology*, Vol. 47, 2008, p. 41-53 **Keywords: Lycopersicon esculentum; Host defense mechanisms; Biochemical barriers; UV light; Hormic dose; Hormesis; Berberine fluorescence; Lignin; Maule test; Phenolic compounds; Prussian blue; Suberin**
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732.	Rheological and structural characterization of tomato paste and its influence on the quality of ketchup/ Elena Bayod, Ene Pilman Willers, Eva Tornberg *LWT - Food Science and Technology*, Vol. 41, 2008, p. 1289-1300 **Keywords: Rheology; Structure; Tomato paste; Quality; Ketchups**
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748.	Basal tomato defences to *Botrytis cinerea* include abscisic acid-dependent callose formation/ Asselbergh-B. Hofte-M *Physiological and Molecular Plant Pathology*, 2007, Vol.71 (1-3), p. 33-40 **Keywords: Abscisic acid; Callose; Defence mechanisms; Disease resistance; Plant growth regulators; Plant pathogens; Botrytis; Fungi; ABA**
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906.	Effects of X-ray radiation on *Escherichia coli* O_{157}:H_7, *Listeria monocytogenes*, *Salmonella enterica* and *Shigella flexneri* inoculated on whole Roma tomatoes/ Barakat S.M. Mahmoud *Food Microbiology*, Vol. 27, 2010, p. 1057-1063 **Keywords: Escherichia coli; Inactivation; Listeria monocytogenes; Pathogens; Salmonella enteric; Shigella flexneri; Roma tomatoes**
907.	Effects of yeast antagonists in combination with hot water treatment on postharvest diseases of tomato fruit/ Yuanyuan Zong...[*et al.*] *Biological Control*, Vol. 54, 2010, p. 316-321 **Keywords: Hot water treatment; Tomato fruits; Botrytis cinerea; Candida guilliermondii; Pichia membranaefaciens**
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911.	Essential and non-essential element composition of tomato plants fertilized with poultry manure/ K. Demir...[*et al*.] *Scientia Horticulturae*, Vol. 127, 2010, p. 16-22 **Keywords: Lycopersicon esculentum; Mineral analysis; X-ray fluorescence; Farmyard manure; Organic fertilizers; Zinc nutrition**
912.	Estimation of oxygen uptake rate of tomato (*Lycopersicon esculentum* Mill.) fruits by artificial neural networks modelled using near-infrared spectral absorbance and fruit mass/ Yoshio Makino...[*et al*.] *Food Chemistry*, Vol.121, 2010, p. 533-539 **Keywords: Cytochrome c oxidase; Lycopersicon esculentum; Mass; Near infrared spectroscopy; O_2 uptake rate; Proteome analysis; Tomatoes**
913.	Ethanol, vinegar and *Origanum vulgare* oil vapour suppress the development of anthracnose rot in tomato fruit/ Nikos G. Tzortzakis *International Journal of Food Microbiology*, Vol. 142, 2010, p. 14-18 **Keywords: Tomatoes; Ethanol; Vinegar; Essential oils; Anthracnose; Fungal growth**
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1097	Arginine and ornithine decarboxylases in embryogenic and non-embryogenic carrot cell suspensions / Natalia Loukanina, Trevor A Thorpe *In Vitro Cellular & Developmental Biology*, 2008. Vol. 44, Iss. 1, p. 59-64 **Keywords: Carrots; Cell suspention; Argiine; Ornithine**
1098	Biofortified carrot intake enhances liver antioxidant capacity and vitamin a status in mongolian gerbils1,2 / Jordan P Mills, Philipp W Simon, Sherry A Tanumihardjo *Journal of Nutrition*, 2008. Vol. 138, Iss. 9, p. 1692-8 **Keywords: Carrots; Biofortified; Vitamin A; Antioxidant**
1099	Bringing up baby (carrots)/ Tina Peterson *Gastronomica*, 2008. Vol. 8, Iss. 4, p. 55-59 **Keywords: Baby carrots**
1100	Comparative expression of β-glucuronidase with five different promoters in transgenic carrot (*Daucus carota* L.) root and leaf tissues/ O Wally, J Jayaraj, Z K Punja *Plant Cell Reports,* 2008. Vol. 27, Iss. 2, p. 279-287 **Keywords: Daucus carota; Roots; Transgenic plants; β-Glucuronidase**
1101	Compatibility relations between the edible carrot Daucus carota and D. pusillus, a related wild species from the Argentinian Pampas/ Elsa L Camadro, Miguel A Cauhépé, Philipp W Simon *Euphytica*, 2008. Vol. 159, Iss. 1-2, p. 103-109 **Keywords: Daucus carota; Daucus Pusillus; Wild species**
1102	Effect of tillage regimens on soil erosion, nematodes, and carrot yield in Prince Edward Island / D Holmstrom, K Sanderson, J Kimpinski *Journal of Soil and Water Conservation*. Ankeny: Sep/Oct 2008. Vol. 63, Iss. 5, p. 322-328 **Keywords:Carrots; Yields; Nematoda; Soil erosion; Tillage regimes**
1103	Effects of carrot and tomato juice consumption on faecal markers relevant to colon carcinogenesis in humans / Kerstin Schnäbele...[*et al.*] *The British Journal of Nutrition*, 2008. Vol. 99, Iss. 3, p. 606-13

	Keywords: Carrots; Tomatoe juice; Juice consumption
1104	Impact of carrot resistance on development of the Alternaria leaf blight pathogen (*Alternaria dauci*) / Cora Boedo…[*et al.*] *European Journal of Plant Pathology*,2008. Vol. 121, Iss. 1, p. 55-66 **Keywords: Carrots; Alternaria leaf blight pathogen; Alternaria dauci**
1105	Lateral roots of carrot have a low impact on alloinfections in cavity spot epidemic caused by *Pythium violae* / F Suffert, J-M Lucas *Journal of General Plant Pathology* ,2008. Vol. 74, Iss. 4, p. 296-301 **Keywords: Daucus carota; Pythium violae; Lateral roots; Carity spot epidemic; Alloinfections**
1106	Pathometric relationships reveal epidemiological processes involved in carrot cavity spot epidemics/ Frédéric Suffert, Françoise Montfort *European Journal of Plant Pathology*, 2008. Vol. 122, Iss. 3, p. 425-436 **Keywords: Carrots; Cavity spot epidemic; Pathometic relationships**
1107	Physiological state of female and light intensity affect the host-plant selection of carrot psyllid, *Trioza apicalis* (Hemiptera: Triozidae) / Anne Nissinen, Lina Kristoffersen, Olle Anderbrant *European Journal of Entomology*,2008. Vol. 105, Iss. 2, p. 227-232 **Keywords: Daucus carota; Physiological state; Host plant selection**
1108	Pressurized acidified water extraction of black carrot [Daucus carota ssp. sativus var. atrorubens Alef.] anthocyanins / A Murat Gizir, Nuzhet Turker, Erdem Artuvan *European Food Research and Technology* ,2008. Vol. 226, Iss. 3, p. 363-370 **Keywords: Black carrot; Pressurized acidified; Water extraction**
1109	Susceptibility of wild carrot (*Daucus carota* ssp. carota) to *Sclerotinia sclerotiorum*/ B D Jensen...[*et al*.] *European Journal of Plant Pathology*, 2008. Vol. 122, Iss. 3, p. 359-367 **Keywords: Wild carrot; Susceptibility; Sclerotinia sclerotiorum**
1110	Upregulation of the promoter activity of the carrot (*Daucus carota*) phenylalanine ammonia-lyase gene (DcPAL3) is caused by new members of the transcriptional regulatory proteins, DcERF1 and DcERF2, which bind to the GCC-box homolog and act as an activator to the DcPAL3 promoter/ Soichi Kimura…[*et al.*] *Journal of Plant Research,* 2008. Vol. 121, Iss. 5, p. 499-508 **Keywords: Daucus carota; Phenylalanine ammonia lyase; Genes**

1111	Antimicrobial activity of lactic acid and copper on growth of Salmonella and *Escherichia coli* O157:H7 in laboratory medium and carrot juice/ Salam A. Ibrahim, Hong Yang, Chung W. Seo *Food Chemistry*, Vol. 109, Issue 1, 2008, p. 137-143, ISSN 0308-8146 **Keywords: Lactic acid; Copper; Salmonella; Escherichia coli;Antimicrobial activities**
1112	Carrot G-box binding factor-type basic region/leucine zipper factor DcBZ1 is involved in abscisic acid signal transduction in somatic embryogenesis/ Hajime Shiota...[*et al.*] *Plant Physiology and Biochemistry*, Vol. 46, Issues 5-6, 2008, p. 550-558, ISSN 0981-9428 **Keywords: Basic region; Leucine zipper factor; Daucus carota; Seed maturation; Somatic embryogenesis**
1113	Chitosan coating surface properties as affected by plasticizer, surfactant and polymer concentrations in relation to the surface properties of tomato and carrot/ A. Casariego...[*et al.*] *Food Hydrocolloids*, Vol. 22, Issue 8, 2008, p. 1452-1459, ISSN 0268-005X **Keywords: Chitosan; Edible coating; Surface properties; Modelling; Coating composition**
1114	Combined effects of heat, nisin and acidification on the inactivation of Clostridium sporogenes spores in carrot-alginate particles: from kinetics to process validation/ F. Naim...[*et al*.] *Food Microbiology*, Vol. 25, Issue 7, 2008, p. 936-941, ISSN 0740-0020 **Keywords: Thermal inactivation; Clostridium sporogenes; ATCC 11437; Spores; Hurdles; Acidification; Nisin; Carrot alginate particles; Aseptic processing; Validation**
1115	Correlations of carotene with sensory attributes in carrots under different storage conditions/ Matthias Berger...[*et al.*] *Food Chemistry*, Vol. 106, Issue 1, 2008, p. 235-240, ISSN 0308-8146 **Keywords: Carrots; Carotenoe; Storage; Sensory attributes**
1116	Differential effects of fenpropimorph and fenhexamid, two sterol biosynthesis inhibitor fungicides, on arbuscular mycorrhizal development and sterol metabolism in carrot roots/ Estelle Campagnac...[*et al.*] *Phytochemistry*, Vol. 69, Issue 17, 2008, p. 2912-2919, ISSN 0031-9422 **Keywords: Daucus carota; Glomus intraradices; Vesicular arbuscular mycorrhizae; Symbiosis; Lipids; Fungicides; Sterol biosynthesis inhibitor (SBI); Monoxenic cultures**
1117	Drying of foods using supercritical carbon dioxide -- Investigations with carrot/ Z.K. Brown...[*et al.*] *Innovative Food Science & Emerging Technologies*, Vol. 9, Issue 3, 2008, p. 280-289, ISSN 1466-8564

	Keywords: Carrots; Air drying; Supercritical carbon dioxide; Drying kinetics; Microstructure
1118	Early identification of stable transformation events by combined use of antibiotic selection and vital detection of green fluorescent protein (gfp) in carrot (*Daucus carota* L.) callus/ Yuan-Yeu Yau...[*et al*.] *Agricultural Sciences in China*, Vol. 7, Issue 6, 2008, p. 664-671, ISSN 1671-2927 **Keywords: Agrobacterium tumefaciens; Antibiotic selection; Daucus carota; Genetic transformation; Reporter gene; Stable transformed transgene**
1119	Effect of a continuous low ozone exposure (50 nL L-1) on decay and quality of stored carrots/ Paul D. Hildebrand...[*et al*.] *Postharvest Biology and Technology*, Vol. 49, Issue 3, 2008, p. 397-402, ISSN 0925-5214 **Keywords: Daucus carota; Botrytis cinerea; Sclerotinia sclerotiorum; Decay; Ozone**
1120	Effect of adding ascorbic acid and glucose on the antioxidative properties during storage of dried carrot/ Yue-Horng Yen, Chia-Ho Shih, Ching-Hui Chang *Food Chemistry*, Vol. 107, Issue 1, 2008, p. 265-272, ISSN 0308-8146 **Keywords: Carrots; Antioxidant; Antioxidative activity; Drying; Storage**
1121	Effect of beet and honey on quality improvement and carotene retention in a carrot fortified milk product/ Mahuya Bandyopadhyay, Runu Chakraborty, Utpal Raychaudhuri *Innovative Food Science & Emerging Technologies*, Vol. 9, Issue 1, 2008, p. 9-17, ISSN 1466-8564 **Keywords: Beet; Honey; Antioxidant activity; Sensory evaluation; Carrots**
1122	Effect of carrot (*Daucus carota*) antifreeze proteins on texture properties of frozen dough and volatile compounds of crumb/ Chao Zhang...[*et al*.] *LWT - Food Science and Technology*, Vol. 41, Issue 6, 2008, p. 1029-1036, ISSN 0023-6438 **Keywords: Antifreeze proteins; Frozen dough; Carrots; Texture property; Volatile compounds**
1123	Effect of high pressure/high temperature processing on cell wall pectic substances in relation to firmness of carrot tissue/ Ans De Roeck...[*et al.*] *Food Chemistry*, Vol. 107, Issue 3, 2008, p. 1225-1235, ISSN 0308-8146 **Keywords: Carrots; Pectin; Texture; High pressure sterilization**
1124	Effect of high-voltage electrostatic field on quality of carrot juice during refrigeration/ Chang-Wei Hsieh, Wen-Ching Ko *LWT - Food Science and Technology*, Vol. 41, Issue 10, 2008, p. 1752-1757, ISSN 0023-6438 **Keywords: Carrot juice; High voltage electrostatic field**; Freshness keeping; Shelf life

1125	Effect of osmotic dehydration on the dielectric properties of carrots and strawberries/ V. Changrue...[*et al*.] *Journal of Food Engineering*, Vol. 88, Issue 2, 2008, p. 280-286, ISSN 0260-8774 **Keywords: Osmotic dehydration; Dielectric properties; Carrots; Strawberries**
1126	Effect of pretreatments on carrot texture after thermal and pressure-assisted thermal processing/ N.K. Rastogi, Loc Thai Nguyen, V.M. Balasubramaniam *Journal of Food Engineering*, Vol. 88, Issue 4, 2008, p. 541-547, ISSN 0260-8774 **Keywords: Carrots; Texture; Pressure assisted thermal processing; Thermal processing; Pretreatments; Calcium infusion**
1127	Effect of vacuum-microwave drying on selected mechanical and rheological properties of carrot/ Bogdan Stepien *Biosystems Engineering*, Vol. 99, Issue 2, 2008, p. 234-238, ISSN 1537-5110 **Keywords: Carrots; Vacuum microwave drying; Selected mechanical; Rheological properties**
1128	Effective chemical control of psychrotrophic *Bacillus cereus* EPSO-35AS and INRA TZ415 spore outgrowth in carrot broth/ L.A. Hernandez-Herrero, M.J. Giner, M. Valero *Food Microbiology*, Vol. 25, Issue 5, 2008, p. 714-721, ISSN 0740-0020 **Keywords: Bacillus cereus; Hurdle technology; Food preservatives; Essential oil components; Minimally processed foods**
1129	Effects of addition of carrot dietary fibre on the ripening process of a dry fermented sausage (sobrassada)/ Valeria S. Eim...[*et al*.] *Meat Science*, Vol. 80, Issue 2, 2008, P. 173-182, ISSN 0309-1740 **Keywords: Fermented sausages; Dietary fibre; Ripening; Lipolysis; Free fatty acids**
1130	Investigation of bitterness in carrots (*Daucus carota* L.) based on quantitative chemical and sensory analyses/ Stine Kreutzmann, Lars P. Christensen, Merete Edelenbos *LWT - Food Science and Technology*, Vol. 41, Issue 2, 2008, p. 193-205, ISSN 0023-6438 **Keywords: Daucus carota; Bitterness; Polyacetylenes; 6-Methoxymellein; Phenolic acids; Sensory profiling**
1131	Isomerisation kinetics and antioxidant activities of β-carotene in carrots undergoing different drying techniques and conditions/ Bhudsawan Hiranvarachat, Peamsuk Suvarnakuta, Sakamon Devahastin *Food Chemistry*, Vol. 107, Issue 4, 2008, p. 1538-1546, ISSN 0308-8146 **Keywords: Antioxidant activity; Degradation; Hot air drying; Low pressure superheated steam drying; Cis/trans Isomerisation; Vacuum drying; β-Carotene**
1132	Predicting moisture profiles in potato and carrot during convective hot air drying using isothermally measured effective diffusivity/ Jaruk Srikiatden, John S. Roberts *Journal of Food Engineering*, Vol. 84, Issue 4, 2008, p. 516-525, ISSN 0260-8774

	Keywords: Drying; Diffusion; Potatoes; Carrots; Modelling; Isothermal; Convective
1133	Prediction of sensory quality in raw carrots (*Daucus carota* L.) using multi-block LS-ParPLS/ Stine Kreutzmann…[*et al.*] *Food Quality and Preference*, Vol. 19, Issue 7, 2008, p. 609-617, ISSN 0950-3293 **Keywords: Daucus carota; Sensory profiling; Multi block analysis; Principal component analysis**
1134	Processing yield of the carrot cultivar Esplanada as affected by harvest time and planting density/ Joao Bosco C. da Silva, Jairo V. Vieira, Milza M. Lana *Scientia Horticulturae*, Vol. 115, Issue 3, 2008, p. 218-222, ISSN 0304-4238 **Keywords: Daucus carota; Fresh cut carrots; Harvest time; Population density**
1135	Production of antioxidant high dietary fiber powder from carrot peels/ Prawta Chantaro, Sakamon Devahastin, Naphaporn Chiewchan *LWT - Food Science and Technology*, Vol. 41, Issue 10, 2008, p. 1987-1994, ISSN 0023-6438 **Keywords: Antioxidant activity; Blanching; Carrot peels; Dietary fibre; Drying; Swelling capacity; Water retention capacity**
1136	Seaweed extract reduces foliar fungal diseases on carrot/ J. Jayaraj...[*et al*.] *Crop Protection*, Vol. 27, Issue 10, 2008, p. 1360-1366, ISSN 0261-2194 **Keywords: Disease resistance; Elicitor; Fungal pathogens; Daucus carota; Alternaria radicina; Botrytis cinerea**
1137	Selection and use of autochthonous mixed starter for lactic acid fermentation of carrots, French beans or marrows/ Raffaella Di Cagno...[*et al*.] *International Journal of Food Microbiology*, Vol. 127, Issue 3, 2008, p. 220-228, ISSN 0168-1605 **Keywords: Fermented vegetable; Starter cultures; Lactic acid bacteria**
1138	Transgenic carrot plants accumulating ketocarotenoids show tolerance to UV and oxidative stresses/ Jayaraman Jayaraj, Zamir K. Punj *Plant Physiology and Biochemistry*, Vol. 46, Issue 10, 2008, p. 875-883, ISSN 0981-9428 **Keywords: β-Carotene ketolase; Oxidative stress; UV-B tolerance; Daucus carota**
1139	Validated mechanistic model of carrot (*Daucus carota* L.) growth/ S.I. Hussain, P. Hadley, S. Pearson *Scientia Horticulturae*, Vol. 117, Issue 1, 2008, p. 26-31, ISSN 0304-4238 **Keywords: Photosynthetically active radiation; Leaf area ratio; Root dry matter; Temperature; Structural dry matter; Light interception**

1140	Bioavailability and nutritional effects of carotenoids from organically and conventionally produced carrots in healthy men/ Berenike A Stracke…[*et al.*] *British Journal of Nutrition****Error! Bookmark not defined.***, 2009. Vol. 101, Iss. 11, p. 1664-72 **Keywords:Carrots; Bioavailability; Nutritional effects; Healthy; Humans**
1141	Broad-spectrum disease resistance to necrotrophic and biotrophic pathogens in transgenic carrots (*Daucus carota* L.) expressing an Arabidopsis NPR1 gene/ Owen Wally, Jayaraman Jayaraj, Zamir K Punja *Planta*, 2009. Vol. 231, Iss. 1, p. 131-141 **Keywords: Broad spectrum diseases; Resistance; Pathogens**
1142	Comparative resistance to foliar fungal pathogens in transgenic carrot plants expressing genes encoding for chitinase, β-1,3-glucanase and peroxidise/ Owen Wally, Jayaraman Jayaraj, Zamir Punja *European Journal of Plant Pathology*, 2009. Vol. 123, Iss. 3, p. 331-342 **Keywords: Carrots; Resistance; Foliar fungal pathogens; Transgenic plants; Chitinase; Peroxidase**
1143	Identification of a bacterium isolated from galls on carrot and weeds/Hideshi Kawarazaki…[*et al.*] *Journal of General Plant Pathology* , 2009. Vol. 75, Iss. 3, p. 235-240 **Keywords: Carrots; Weeds; Bacterium isolated**
1144	Optimization of growth performance of freshly induced carrot suspensions concerning PMP production/ Heike Mikschofsky…[*et al.*] *In Vitro Cellular & Developmental Biology*, 2009. Vol. 45, Iss. 6, p. 740-749 **Keywords: Carrots; Growth; PMP production; Suspention**
1145	Soil adaptation of transgenic *in vitro* carrot plantlets/ H Mikschofsky, G Mann, I Broer *Journal of Agricultural Science*. Cambridge:Feb 2009. Vol. 147, Iss. 1, p. 43-49 (7 pp.) **Keywords: Carrots; Soil adaptation; Transgenic**

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1146	Barrier and optical properties of edible hydroxypropyl methylcellulose coatings containing surfactants applied to fresh cut carrot slices/ Ricardo Villalobos-Carvajal...[*et al.*] *Food Hydrocolloids*, Vol. 23, Issue 2, 2009, p. 526-535, ISSN 0268-005X **Keywords: Water vapour resistance; Optical properties; HPMC surfactant coatings; Sorbitan monostereate; Sucrose palmitate; Carrot slices**
1147	Carrot pectin methylesterase and its inhibitor from kiwi fruit: Study of activity, stability and inhibition/ Ruben P. Jolie…[*et al.*] *Innovative Food Science & Emerging Technologies*, Vol. 10, Issue 4, 2009, p. 601-609, ISSN 1466-8564 **Keywords: Pectin methylesterase; Catalytic activity; Enzyme stability; Inhibition; Thermal and high pressure processing**
1148	Combining physical, chemical and biological methods for synergistic control of postharvest diseases: a case study of black root rot of carrot/ Dani Eshel...[*et al.*] *Postharvest Biology and Technology*, Vol. 54, Issue 1, 2009, p. 48-52, ISSN 0925-5214 **Keywords: Carrots; Biological control; Postharvest disease; Steam; Thielaviopsis basicola**
1149	Comparison of the inactivation kinetics of pectin methylesterases from carrot and peach by high-pressure carbon dioxide/ Linyan Zhou...[*et al.*] *Food Chemistry*, Vol. 115, Issue 2, 2009, p. 449-455, ISSN 0308-8146 **Keywords: Carrots; Peach; Inactivation kinetics;Methylesterases; High pressure; Carbon dioxide**
1150	Determination of falcarinol in carrot (*Daucus carota* L.) genotypes using liquid chromatography/mass spectrometry/ Eva-Maria Pferschy-Wenzig...[*et al*.] *Food Chemistry,* Vol. 114, Issue 3, 2009, p. 1083-1090, ISSN 0308-8146 **Keywords: Carrots; Falcarinol**
1151	Determination of minor carbohydrates in carrot (*Daucus carota* L.) by GC-MS/ A.C. Soria, M.L. Sanz, M. Villamiel *Food Chemistry*, Vol. 114, Issue 2, 2009, p. 758-762, ISSN 0308-8146 **Keywords: Carrots; Carbohydrates; Scyllo inositol; Sedoheptulose; Gas chromatography**

1152	Development of a new mathematical model for inactivation of *Escherichia coli* O157:H7 and *Staphylococcus aureus* by high hydrostatic pressure in carrot juice and peptone water/ Mutlu Pilavtepe-Celik...[*et al*.] *Journal of Food Engineering*, Vol. 90, Issue 3, 2009, p. 388-394, ISSN 0260-8774 **Keywords: High hydrostatic pressure; Escherichia coli; Staphylococcus aureus 485; Carrot juice; Predictive microbiology**
1153	Edible coatings containing chitosan and moderate modified atmospheres maintain quality and enhance phytochemicals of carrot sticks/ Adriano D.N. Simoes...[*et al.*] *Postharvest Biology and Technology*, Vol. 51, Issue 3, 2009, p. 364-370, ISSN 0925-5214 **Keywords: Carrot sticks; Minimal processing; Fresh cut carrots; Ready to eat; Ascorbic acid; Carotenoids; Polyphenols; Chitosan**
1154	Effect of chitosan-based edible coatings applied by vacuum impregnation on quality preservation of fresh-cut carrot/ Maria Vargas...[*et al.*] *Postharvest Biology and Technology*, Vol. 51, Issue 2, 2009, p. 263-271, ISSN 0925-5214 **Keywords: Oleic acid; Methylcellulose; Water vapour resistance; Mechanical properties; Colour; Respiration rate; Fresh cut carrots**
1155	Effect of exogenous ethylene and methyl jasmonate on pal activity, phenolic profiles and antioxidant capacity of carrots (*Daucus carota*) under different wounding intensities/ J. Basilio Heredia, Luis Cisneros-Zevallos *Postharvest Biology and Technology*, Vol. 51, Issue 2, 2009, p. 242-249, ISSN 0925-5214 **Keywords: Carrots; Chlorogenic acid; Antioxidant capacity; Methyl jasmonate; Ethylene; Wounding; PAL activity**
1156	Effect of foliar application of selenium on its uptake and speciation in carrot/ Emese Kapolna...[*et al.*] *Food Chemistry*, Vol. 115, Issue 4, 2009, p. 1357-1363, ISSN 0308-8146 **Keywords: Daucus carota; Foliar application; Selenium speciation; HPLC-ICP-MS; HPLC-ESI-MS**
1157	Effect of high pressure carbon dioxide on the quality of carrot juice/ Linyan Z...[*et al.*] *Innovative Food Science & Emerging Technologies*, Vol. 10, Issue 3, 2009, p. 321-327, ISSN 1466-8564 **Keywords: High pressure carbon dioxide; Carrot juice; Colour; Clouds; Particle size distribution**

1158	Effect of thermal and high pressure processing on antioxidant activity and instrumental colour of tomato and carrot purees/ Ankit Patras...[*et al.*] *Innovative Food Science & Emerging Technologies,* Vol.10, Issue 1, 2009, p. 16-22, ISSN 1466-8564 **Keywords: High pressure processing; Tomato puree; Carrot puree; Antioxidant activity; PCA; Colour**
1159	Effect of various nitrogen fertilization and foliar nutrition regimes on the concentrations of nitrates, ammonium ions, dry matter and N-total in carrot (*Daucus carota* L.) roots/ Sylwester Smolen, Wlodzimierz Sady *Scientia Horticulturae*, Vol. 119, Issue 3, 2009, p. 219-231, ISSN 0304-4238 **Keywords: Nitrogen fertilizers; Foliar nutrition; Nitrate; Nitrogen uptake; Nitrification inhibitor ; N total in carrots**
1160	Effect of various nitrogen fertilization and foliar nutrition regimes on the concentrations of sugars, carotenoids and phenolic compounds in carrot (*Daucus carota* L.)/ Sylwester Smolen, Wlodzimierz Sady *Scientia Horticulturae*, Vol.120, Issue 3, 2009, p. 315-324, ISSN 0304-4238 **Keywords: Nitrogen fertilizers; Foliar nutrition; Carrots; Sugars; Carotenoids; Phenolic compounds; DMPP**
1161	Extraction and characterisation of pectin methylesterase from black carrot (*Daucus carota* L.)/ M. Umit Unal, Ender Bellur *Food Chemistry*, Vol. 116, Issue 4, 2009, p. 836-840, ISSN 0308-8146 **Keywords: Black carrots; Pectin methylesterase; Kinetics; Thermal inactivation kinetics; Heat stability**
1162	Impact of a decontamination step with peroxyacetic acid on the shelf-life, sensory quality and nutrient content of grated carrots packed under equilibrium modified atmosphere and stored at 7 [degree sign]C/ Isabelle Vandekinderen...[*et al.*] *Postharvest Biology and Technology*, Vol. 54, Issue 3, 2009, p. 141-152, ISSN 0925-5214 **Keywords: Disinfection; EMAP; Spoilage; Sensory quality; Antioxidant; Carotenoids; Modified atmosphere storage**
1163	Matrix dependent impact of sugar and ascorbic acid addition on color and anthocyanin stability of black carrot, elderberry and strawberry single strength and from concentrate juices upon thermal treatment/ Eva Sadilova…[*et al.*] *Food Research International*, Vol. 42, Issue 8, 2009, p. 1023-1033, ISSN 0963-9969 **Keywords: Anthocyanins; Colour; Heat stability; Thermal degradation; Black carrots; Elderberry; Strawberry; Ascorbic acid; Saccharides**
1164	Model for convective drying of carrots for pyrolysis/ F.M. Berruti...[*et al.*] *Journal of Food Engineering*, Vol. 92, Issue 2, 2009, p. 196-201, ISSN 0260-8774 **Keywords: Carrots; Drying; Diffusion; Mass transfer; Mathematical modelling;**

	Shrinkage; Pyrolysis
1165	Modelling the effect of different sterilisation treatments on antioxidant activity and colour of carrot slices during storage/ A. Patras...[*et al*.] *Food Chemistry*, Vol. 114, Issue 2, 2009, p. 484-491, ISSN 0308-8146 **Keywords: Carrot slices; Sterilisation; Modelling; Antiradical power; Colour**
1166	Performance analysis of drying of carrot slices in a semi-industrial continuous band dryer/ Mortaza Aghbashlo…[*et al.*] *Journal of Food Engineering*, Vol. 91, Issue 1, 2009, p. 99-108, ISSN 0260-8774 **Keywords: Continuous band dryer; Carrot slices; Exergy and energy; Thin layer drying**
1167	Quality attributes of shredded carrot (*Daucus carota* L. cv. Nantes) as affected by alternative decontamination processes to chlorine/ Carla Alegria...[*et al.*] *Innovative Food Science & Emerging Technologies*, Vol. 10, Issue 1, 2009, p. 61-69, ISSN 1466-8564 **Keywords: Shredded carrot; Ozonated water; Ultrasonication; Hot water; Processing; Microbiological quality; Sensory quality**
1168	Quorum sensing and butanediol fermentation affect colonization and spoilage of carrot slices by *Serratia plymuthica*/ Eva Wevers, Pieter Moons...[*et al.*] *International Journal of Food Microbiology*, Vol. 134, Issues 1-2, 2008p. 63-69, ISSN 0168-1605 **Keywords: Carrot slices ; Serratia; Quorum sensing; Butanediol fermentation**
1169	Sensory perception and quality attributes of high pressure processed carrots in comparison to raw, sous-vide and cooked carrots/ Ximenita I. Trejo Araya...[*et al.*] *Innovative Food Science & Emerging Technologies*, Vol. 10, Issue 4, 2009, P. 420-433, ISSN 1466-8564 **Keywords: High pressure processing; Sous vide; Cooked carrots; Sensory perception; Quality**
1170	Temperature effect on the rheological behavior of carrot juices/ Solange Vandresen...[*et al.*] *Journal of Food Engineering*, Vol. 92, Issue 3, 2009, p. 269-274, ISSN 0260-8774 **Keywords: Modelling; Activation energy; Physicochemical characterization; Thermal treatment.; Carrot juice**
1171	Thermal pretreatments of carrot pieces using different heating techniques: Effect on quality related aspects/ Lien Lemmens…[*et al.*] *Innovative Food Science & Emerging Technologies*, Vol. 10, Issue 4, 2009, p. 522-529, ISSN 1466-8564 **Keywords: Carrot pieces; Thermal pretreatments; Quality related enzymes; Structure; β-Carotene; Microwave heating; Ohmic heating; Conventional heating**

1172	Towards a better understanding of the relationship between the [beta]-carotene in vitro bio-accessibility and pectin structural changes: a case study on carrots/ Lien Lemmens...[*et al.*] *Food Research International*, Vol. 42, Issue 9, 2009, p. 1323-30, ISSN 0963-9969 **Keywords: Carrots; β-Carotene; In vitro bioaccessibility; Processing; Structure**
1173	Variation in moisture, total sugar, and carotene content of Japanese carrots: use in sample size determination/ Yoshiki Tsukakoshi...[*et al.*] *Journal of Food Composition and Analysis*, Vol. 22, Issue 5, 2009, p. 373-380, ISSN 0889-1575 **Keywords: Carrots; Moisture content; Dry matter content; Total sugar content; α-Carotene; β-Carotene; Sampling plan; Contribution rates; Analysis of variance; Distribution of concentration; Seasonality; Regionality; Proximate composition; Data compilation**

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1174	Chromoplasts ultrastructure and estimated carotene content in root secondary phloem of different carrot varieties/ Ji Eun Kim...[*et al*.] *Planta,* 2010. Vol. 231, Iss. 3, p. 549-558 **Keywords: Chromoplasts; Carotenoids; Phloem**
1175	*In vitro* propagation of the wild carrot *Daucus carota* L. subsp. halophilus (Brot.) A. Pujadas for conservation purposes/Ana Cristina Tavares, Lígia R Salgueiro, Jorge M Canhoto *In Vitro Cellular & Developmental Biology*, 2010. Vol. 46, Iss. 1, p. 47-56 **Keywords: Daucus carota; Conservation**

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1176	Anatomical and physiological evidence of white blush on baby carrot surfaces/ Adriano do N. Simoes...[*et al.*] *Postharvest Biology and Technology*, Vol. 55, Issue 1, 2010, p. 45-52, ISSN 0925-5214 **Keywords: Minimal processing; Cell structure; White blush; Dehydration; Lignification; Suberization; Baby carrots**

1177	Antilisterial activity of carrots: effect of temperature and properties of different carrot fractions/ Estefania Noriega...[*et al.*] *Food Research International*, Vol. 43, Issue 10, 2010, p. 2425-2431, ISSN 0963-9969 **Keywords: Listeria monocytogenes; Carrot slices ; Carrot juice; Alcohol insoluble extract; Antilisterial effect**
1178	Antioxidant phytochemicals in fresh-cut carrot disks as affected by peeling method/ Olive Kenny, David O'Beirne *Postharvest Biology and Technology*, Vol. 58, Issue 3, 2010, p. 247-253, ISSN 0925-5214 **Keywords: Antioxidant; Phytochemicals; Fresh cut carrots; Minimal processing;**
1179	Benzene in infant carrot juice: further insight into formation mechanism and risk assessment including consumption data from the DONALD study/ Dirk W. Lachenmeier...[*et al.*] *Food and Chemical Toxicology*, Vol. 48, Issue 1, 2010, p. 291-297, ISSN 0278-6915 **Keywords: Benzene; Carrot juice; β-Carotene; Phenylalanine; Baby foods; Infant nutrition**
1180	Bioavailability of β-carotene isomers from raw and cooked carrots using an *invitro* digestion model coupled with a human intestinal Caco-2 cell model/ S. Aisling Aherne...[*et al*.] *Food Research International*, Vol. 43, Issue 5, 2010, p. 1449-1454, ISSN 0963-9969 **Keywords: Carrots; In vitro digestion; Micelles; β-Carotene isomers; Caco-2 cells; Transport**
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