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PHYTOCHEMISTRY OF FRUITS AND VEGETABLES

“Horticulture is an excellent base for zero malnourishment and hidden hunger in India”

Phytochemistry of Fruits and Vegetables assembles 15 chapters authored by 38 eminent scientists working in the top research Institutes of the country. Phytochemistry of lipids and pigments in fruits and vegetables; Chemistry of antioxidants which desalinize soils; Fermentation chemistry of palm neera; Chemistry of macronutrients in acidic soils; Physiology and biochemistry of fruit ripening; Biochemical and molecular aspects of latex production in natural rubber; Strategies for mitigation of climate change on sub-tropical fruits; Micro-irrigation for higher productivity in horticultural crops; Nutritive values of vegetables; G.M. vegetables for higher productivity and resistance to biotic stresses; Scientific cultivation of onion; Yams for nutritional security; Improvement of seed spices; Floral crops of family Proteaceae and Food quality and Food safety are discussed in the book.

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| <ol style="list-style-type: none"> 1. Phytochemistry of lipids and pigments in fruits and vegetables 2. Chemistry of Antioxidants desalinizing soils 3. Fermentation Chemistry of Palm Neera 4. Chemistry of macronutrients fixation in acidic soils 5. Physiology and Biochemistry of Fruit Ripening 6. Biochemical and Molecular Aspects of Latex Production in Hevea 7. Strategies for mitigation of impact of climate change on sub-tropical fruits 8. Micro-Irrigation for higher Water Productivity in Horticultural Crops | <ol style="list-style-type: none"> 9. Nutritive values of vegetables 10. GM Vegetables for Higher Productivity and Resistance to Biotic Stresses 11. Scientific Cultivation of Onion (<i>Allium cepa</i> L.) 12. Yams for nutritional security 13. Improvement of Seed Spices 14. Floral Crops under Proteaceae 15. Food Quality and Food safety |
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