Advanced technologies by conditioning vegetables and fruits using heat treatment

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Fruits and vegetables are seasonal products. Maintaining product quality fresh longer requires application of appropriate technologies for the entire course on it go through from producer to consumer. In addition to sealing cover Films and other postharvest treatments, the range of environmental technologies in recent years are placed in centers of fruit and vegetables conditioning in the U.S., Spain, Latin America, Israel and Hawaii. Heat treatment using hot water, vapor superheated water and / or electromagnetic radiation. Although known since 1929, with Baker's attempt to remove some pathogens on fruit with water vapor, heat treatment became economically unprofitable in with the advent and development of fungicides and pesticides.