

Tropical Fruits Crop Production Science In Horticulture

"Global papaya production has grown significantly over the last few years, mainly as a result of increased production in India. This is the first comprehensive book authored by an international team of experts at the forefront of research and covers botany, biotechnology, production, postharvest physiology and processing"--

Although thought of as a minor crop, peppers are a major world commodity due to their great versatility. They are used not only as vegetables in their own right but also as flavourings in food products, pharmaceuticals and cosmetics. Aimed at advanced students and growers, this second edition expands upon topics covered in the first, such as the plant's history, genetics, production, diseases and pests, and brings the text up to date with current research and understanding of this genus. New material includes an expansion of marker-assisted breeding to cover the different types of markers available, new directions, and trends in the industry, the loss of germplasm and access to it, and the long term preservation of Capsicum resources worldwide. It is suitable for horticultural researchers, extension workers, academics, breeders, growers, and students.

Exotic Fruits Reference Guide is the ultimate, most complete reference work on exotic fruits from around the world. The book focuses on exotic fruit origin, botanical aspects, cultivation and harvest, physiology and biochemistry, chemical composition and nutritional value, including phenolics and antioxidant compounds. This guide is in four-color and contains images of the fruits, in addition to their regional names and geographical locations. Harvest and post-harvest conservation, as well as the potential for industrialization, are also presented as a way of stimulating interest in consumption and large scale production. Covers exotic fruits found all over the world, described by a team of global contributors Provides quick and easy access to botanical information, biochemistry, fruit processing and nutritional value Features four-color images throughout for each fruit, along with its regional name and geographical location Serves as a useful reference for researchers, industrial practitioners and students Uitgebreide teelt- en verzorgingsgids voor steen-, pit- en citrusvruchten, noten, zacht fruit en andere fruitsoorten voor het klimaat van Nieuw-Zeeland

A comprehensive guide that covers the banana's full value chain – from production to consumption The banana is the world's fourth major fruit crop. Offering a unique and in-depth overview of the fruit's entire value chain, this important new handbook charts its progression from production through to harvest, postharvest, processing, and consumption. The most up-to-date data and best practices are drawn together to present guidelines on innovative storage, processing, and packaging technologies, while fresh approaches to quality management and the value-added utilization of banana byproducts are also explained. Additionally, the book examines the banana's physiology, nutritional significance, and potential diseases and pests. The book also Edited by noted experts in the field of food science, this essential text: Provides a new examination of the world's fourth major fruit crop Covers the fruit's entire value chain Offers dedicated chapters on bioactive and phytochemical compounds found in bananas and the potential of processing byproducts Gives insight into bananas' antioxidant content and other nutritional properties Identifies and explains present and possible effects of bioactive and phytochemical compounds Handbook of Banana Production, Postharvest Science, Processing Technology, and Nutrition offers the most far-reaching overview of the banana currently available. It will be of great benefit to food industry professionals specializing in fruit processing, packaging, and manufacturing banana-based products. The book is also an excellent resource for those studying or researching food technology, food science, food engineering, food packaging, applied nutrition, biotechnology, and more.

This work has been selected by scholars as being culturally important and is part of the knowledge base of civilization as we know it. This work is in the public domain in the United

States of America, and possibly other nations. Within the United States, you may freely copy and distribute this work, as no entity (individual or corporate) has a copyright on the body of the work. Scholars believe, and we concur, that this work is important enough to be preserved, reproduced, and made generally available to the public. To ensure a quality reading experience, this work has been proofread and republished using a format that seamlessly blends the original graphical elements with text in an easy-to-read typeface. We appreciate your support of the preservation process, and thank you for being an important part of keeping this knowledge alive and relevant.

This Trilogy explains "What is Horticulture?". Volume one of Horticulture: Plants for People and Places describes in considerable depth the science, management and technology which underpins the continuous production of fresh and processed horticultural produce. Firstly, there is a consideration of technological innovation derived from basic scientific discoveries which has given rise to entirely new industries, markets, novel crops and changed social habits. Then follows accounts of the modern production of: Field Vegetables, Temperate Fruit, Tropical Fruit, Citrus, Plantation Crops, Berry Crops, Viticulture, Protected Crops, Flower Crops, New Crops, Post-harvest Handling, Supply Chain Management and the Environmental Impact of Production. Each chapter is written by acknowledged world experts. Never before has such an array of plentiful, high quality fresh fruit, vegetables and ornamentals been available year-round in the World's retail markets. Horticulture gives consumers this gift of nutritious, high quality, safe and diverse fresh foods. This is achieved by manipulating plant growth, reproduction and postharvest husbandry. The multi-billion dollar international industry achieving this is Production Horticulture the subject of this informative book.

This most comprehensive text discusses the present state and economic importance of tropical fruit growing. This edition not only includes more recent information on the major export fruits, citrus, banana and pineapple, but also a much extended section on minor fruit crops which are becoming of greater importance in export markets.

Farmers have developed a range of agricultural practices to sustainably use and maintain a wide diversity of crop species in many parts of the world. This book documents good practices innovated by farmers and collects key reviews on good practices from global experts, not only from the case study countries but also from Brazil, China and other parts of Asia and Latin America. A good practice for diversity is defined as a system, organization or process that, over time and space, maintains, enhances and creates crop genetic diversity, and ensures its availability to and from farmers and other users. Drawing on experiences from a UNEP-GEF project on "Conservation and Sustainable Use of Wild and Cultivated Tropical Fruit Tree Diversity for Promoting Livelihoods, Food Security and Ecosystem Services", with case studies from India, Indonesia, Malaysia and Thailand, the authors show how methods for identifying good practices are still evolving and challenges in scaling-up remain. They identify key principles effective as a strategy for mainstreaming good practice into development efforts. Few books draw principles and lessons learned from good practices. This book fills this gap by combining good practices from the research project on tropical fruit trees with chapters from external experts to broaden its scope and relevance.

Tropical fruits such as banana, mango, papaya, and pineapple are familiar and treasured staples of our diets, and consequently of great commercial importance, but there are many other interesting species that are little known to inhabitants of temperate regions. What delicacies are best known only by locals? The tropical regions are home to a vast variety of edible fruits, tubers, and spices. Of the more than two thousand species that are commonly used as food in the tropics, only about forty to fifty species are well known internationally. Illustrated with high-quality photographs taken on location in the plants' natural environment, this field guide describes more than three hundred species of tropical and subtropical species of fruits, tubers, and spices. In *Tropical Fruits and Other Edible Plants of the World*, Rolf

Blancke includes all the common species and features many lesser known species, including mangosteen and maca, as well as many rare species such as engkala, sundrop, and the mango plum. Some of these rare species will always remain of little importance because they need an acquired taste to enjoy them, they have too little pulp and too many seeds, or they are difficult to package and ship. Blancke highlights some fruits—the araza (*Eugenia stipitata*) and the nutritious peach palm (*Bactris gasipaes*) from the Amazon lowlands, the Brunei olive (*Canarium odontophyllum*) from Indonesia, and the remarkably tasty soursop (*Annona muricata*) from Central America—that deserve much more attention and have the potential to become commercially important in the near future. *Tropical Fruits and Other Edible Plants of the World* also features tropical plants used to produce spices, and many tropical tubers, including cassava, yam, and oca. These tubers play a vital role in human nutrition and are often foundational to the foodways of their local cultures, but they sometimes require complex preparation and are often overlooked or poorly understood distant from their home context. Tropical and sub-tropical fruits have gained significant importance in global commerce. This book examines recent developments in the area of fruit technology including: postharvest physiology and storage; novel processing technologies applied to fruits; and in-depth coverage on processing, packaging, and nutritional quality of tropical and sub-tropical fruits. This contemporary handbook uniquely presents current knowledge and practices in the value chain of tropical and subtropical fruits world-wide, covering production and post-harvest practices, innovative processing technologies, packaging, and quality management. Chapters are devoted to each major and minor tropical fruit (mango, pineapple, banana, papaya, date, guava, passion fruit, lychee, coconut, logan, carombola) and each citrus and non-citrus sub-tropical fruit (orange, grapefruit, lemon/lime, mandarin/tangerine, melons, avocado, kiwifruit, pomegranate, olive, fig, cherimoya, jackfruit, mangosteen). Topical coverage for each fruit is extensive, including: current storage and shipping practices; shelf life extension and quality; microbial issues and food safety aspects of fresh-cut products; processing operations such as grading, cleaning, size-reduction, blanching, filling, canning, freezing, and drying; and effects of processing on nutrients and bioavailability. With chapters compiled from experts worldwide, this book is an essential reference for all professionals in the fruit industry.

In common with other books in this series, this volume describes the scientific principles of the biology and production of a particular horticultural crop. This volume considers tomatoes, one of the most important internationally grown and traded of such crops.

This work offers comprehensive, current coverage of preharvest and postharvest handling and production of fruits grown in tropical, subtropical and temperate regions throughout the world. It discusses over 60 major and minor crops, and details developments in fruit handling and disease control, storage practices, packaging for fruit protection, siz

The various aspects of fruit cultivation mainly covered are nutritive and cultural significance; origin, history, and distribution; taxonomical and botanical description; climatic and soil adaptability; propagation technology and rootstocks; plant and fruit physiology; recommended and popular cultivars; soil cultural practices technology - water need, nutritional need, weed control, inter culture; plant cultural practices technology- training and pruning, fruit thinning, fruit quality improvement, use of plant growth regulators; special problems; harvesting and production of fruits; post-harvest fruit technology; insect-pests and diseases management; marketing and export potential. Section-1 covers 2 leading sub- tropical fruits of the country. Similarly, section- 2 covers 4 and section-3 covers 6 sub- tropical fruits in order of their importance. Scientists working in different Universities/ Institutions and Research Stations have contributed chapter on fruit crops in their respective areas of specialization. The book will be highly beneficial to the graduate and post-graduate students in Fruit Science, fruit growers, scientists and extension workers.

The book is a comprehensive and need oriented volume encompassing the latest and

balanced information about various aspects of fruit culture (tropical & subtropical). Following is a sampling of topics covered. Introductory on Fruit Industry deals briefly with production statistics, social, nutritive and industrial relevance and importance of fruit production. Second provides a complete overview of all principles and practices associated with Orchard planning, Layout and Management in a very abridged manner. The third on Classification of fruit crops includes botanical, horticultural and environmental grouping in a very precise but meaningful manner. Following s give a detailed account on different aspects including origin, distribution, botany & varieties, classification, climate & soil requirements, propagation, cultivation methods, flowering, harvesting, post harvest methods and crop protection of different fruit crops coming under each group such as tropical, subtropical and arid & semi-arid fruits. IV is on tropical fruits - Banana, Guava, Mangosteen, Papaya Pineapple and Sapota. V is on ten major subtropical fruits Avocado, Citrus, Grapes, Litchi, Loquat, Mango, Olive, Passion fruit, Persimmon and Pomegranate. VI contains details of eight major arid & semi-arid fruit crops namely, Aonla, Ber, Custard apple, Date, Fig, Jack, Jamun and Phalsa. Apart from these major fruit crops, VII gives a brief but comprehensive account on a large number of under and un - exploited fruit crops of tropical and subtropical parts of the world. This gives details of well-known minor fruits and a list of other very less known fruit species, which can be made the subject of detailed study for further utilization and information generation. Information provided in this compilation will be of use to students, teachers, scientists, extension workers, orchardists and others interested in fruit culture.

Guava (*Psidium guajava* L.) is an exquisite, nutritionally and economically valuable crop of tropical and subtropical regions of the world. It outshines other tropical fruits in productivity, hardiness, adaptability, nutritional value, and ensures higher economic returns to growers. Guava is commercially grown in over 70 countries, and is gaining in popularity as a 'super fruit' due to its nutritional and health benefits. With contributions from international experts, this is a valuable resource for researchers and students in horticulture, and guava-industry support personnel.

Completely updated with new content and full-colour figures throughout, the second edition of this successful book continues to provide a comprehensive coverage of pineapple breeding, production and yield. Pineapple is an increasingly important crop and demand for fresh pineapple is steadily growing; stakeholders in the value chain are worldwide. The Pineapple: Botany, Production and Uses provides essential coverage from botany through to postharvest handling and provides the technical information required by all those working with the crop. The second edition: - Contains new chapters on organic production and production for other uses (fibre and ornamentals). - Includes major updates to content on taxonomy, biotechnology, cultural systems, nutrition, varieties and genetic improvement. - Explores physiological changes associated with the year-round growing of pineapple in addition to the associated cultural practices and mineral nutrition. - Considers the impacts of climate change and environmental issues on pineapple crops, and relevant mitigation strategies. - Looks at the effects of new cultivars and technologies on cultural practices and plant nutrition. Written by an international team of experts, this book is an essential resource for researchers, growers and all those involved in the pineapple industry.

Pineapple is the third most important tropical fruit in the world, with production occurring throughout the tropics. The demand for low acid fresh pineapples and its processed products is one of the fastest growing markets, especially in Europe and North America. This book provides an in depth and contemporary coverage of knowledge and practices in the value chain of this popular fruit, from production through to consumption. The chapters explore all the most recent developments in areas such as breeding, novel processing technologies, postharvest physiology and storage, packaging, nutritional quality and safety aspects. An outstanding team of authors from across the globe have contributed to make this the definitive

pineapple handbook. Handbook of Pineapple Technology: Production, Postharvest Science, Processing and Nutrition is the ultimate guide for scientists in the food industries specializing in fruit processing, packaging and manufacturing. It is also a useful resource for educators and students of food technology and food sciences as well as research centers and regulatory agencies around the world.

Introduction: botany and importance. Taxonomy and systematics. Important mango cultivars and their descriptors. Breeding and genetics. Reproductive physiology. Ecophysiology. Fruit diseases. Foliar, floral and soilborne diseases. Physiological disorders. Pests. Crop production: propagation. Crop production: mineral nutrition. Crop production management. Postharvest physiology. Postharvest technology and quarantine treatments. World mango trade and the economics of mango production. Fruit processing. Biotechnology.

The book is a compilation of articles on various issues, presented at the workshop on the Influence of Environment on Growth, Production, Physiology and Disease of Crops that was held at the University of Helsinki, Finland, December 2000. The main focus of the book is a review of the environmental factors influencing the growth, development and production of food crops grown under various conditions. The book will be useful to scientists, researchers, students or experts dealing with agronomy, plant physiology, plant nutrition, plant pathology and crop cultivation.

Bananas and plantains are major fruit crops in the tropics and subtropics, making a vital contribution to the economies of many countries. In the last 15 years, substantial changes have occurred in banana production, among them the increased importance of fungal and viral diseases and their serious impact on Cavendish export cultivars, smallholder plantains and cooking bananas. Changes in production systems such as protected greenhouse cultivation, organic, fair-trade and integrated cultivation and their respective certification schemes have also become prominent. This book provides an accessi.

Insects and other pests cause major economic damage on fruit crops in the tropics. However, some insects are beneficial and have a role in pollinating flowers and thus enabling a fruit set. This book, written by leading authors from around the world, reviews the injurious and beneficial organisms and how they might be controlled to enhance fruit production and quality. Environment; Botany of tropical fruits; Crop husbandry; Citrus; Banana and plantain; Pineapple; Mango. avocado and papaya.

Annotation. Comprehensive information on diseases of the most important tropical fruit crops Chapters are devoted to a single or, in some cases, a related group of host plants The history, distribution, importance, symptoms, aetiology, epidemiology and management of diseases of each crop are described in detail This book offers a comprehensive review of diseases of important tropical and some subtropical fruit crops. The history, distribution, importance, etiology, epidemiology and control of diseases of each host crop are covered, along with brief summaries on the taxonomy, origins and characteristics of each host. Additional information is given on the biology and pathology of the causal agents and on new advances that change or otherwise enhance our understanding of the nature and cause of these diseases. Plant pathologists, plantation and nursery managers, lecturers and those who are involved in tropical agriculture and horticulture will find this an essential reference.

Tropical Fruits CABI

The book covers interplay between pest management strategies and safety of pollinators. Detailed information is provided on pests and pollinators of temperate, subtropical and tropical fruit crops. Most of the fruit crops are highly cross pollinated and depend upon insects or benefit from insect pollination for fruit set. Insect pests on the other hand cause major economic damage on fruit crops in tropics, subtropics and temperate. Evidently, pest management in fruit crops on one hand and providing safety

to the pollinators on the other is a challenging task in the context of increasing horticultural productivity without upsetting the ecological balance. This book aims to integrate and develop pest control strategies in a way to minimize their impact on beneficial insect species such as natural enemies and pollinators to enhance fruit production and quality. The book covers interplay between pest management strategies and safety of pollinators. Detailed information is provided on pests and pollinators of temperate, subtropical and tropical fruit crops. Pollinators play a crucial role in flowering plant reproduction and in the production of most fruits and vegetables. Most of the fruit crops are highly cross pollinated and depend upon insects or benefit from insect pollination for fruit set. Insect pests on the other hand cause major economic damage on fruit crops in tropics, subtropics and temperate. Evidently, pest management in fruit crops on one hand and providing safety to the pollinators on the other is a challenging task in the context of increasing horticultural productivity without upsetting the ecological balance. This book aims to integrate and develop pest control strategies in a way to minimize their impact on beneficial insect species such as natural enemies and pollinators to enhance fruit production and quality. Most of the fruit crops are highly cross pollinated and depend upon insects or benefit from insect pollination for fruit set. Insect pests on the other hand cause major economic damage on fruit crops in tropics, subtropics and temperate. Evidently, pest management in fruit crops on one hand and providing safety to the pollinators on the other is a challenging task in the context of increasing horticultural productivity without upsetting the ecological balance. This book aims to integrate and develop pest control strategies in a way to minimize their impact on beneficial insect species such as natural enemies and pollinators to enhance fruit production and quality. The book covers interplay between pest management strategies and safety of pollinators.

Volume 2 of this revised edition of ""Tropical Fruits"" examines the more specialist tropical fruits such as guava, durian, mangosteen, passion fruits and palm fruits. With growing interest in the cultivation, production, study, sales and marketability of these specialist fruits, this is a timely and informative book. Topics like botany, soil and climate requirements, cultivar development, world production and harvesting and postharvest handling are covered in-depth for each crop. This practical and accessible book is an ideal text for horticulture academics, researchers, extension workers, st This volume, *Temperate Fruits: Production, Processing, and Marketing*, presents the latest pomological research on the production, postharvest handling, processing and storage, and information on marketing for a selection of temperate fruits. These include apple, pear, quince, peach, plum, sweet cherry, kiwifruit, strawberry, mulberry, and chestnut. With chapters from fruit experts from different countries of the world, the book provides the latest information on the effect of climate change on fruit production, organic fruit growing and advanced fruit breeding, the nutraceutical value and bioactive compounds in fruits and their role in human health, and new and advanced methods of fruit production. Topics include microirrigation, sustainable nutrient management, crop protection and plant health management, and farm mechanization.

A major reference work on exotic and underutilised fruits and nuts of the New World. While many of these are well known in the local markets and in Spanish-language literature, they have rarely been brought to the attention of the wider English-speaking audience, and as such this book will offer an entirely new resource to those interested

in exotic crops.

Tropical and subtropical fruits are popular products, but are often highly perishable and need to be transported long distances for sale. The four volumes of Postharvest biology and technology of tropical fruits review essential aspects of postharvest biology, postharvest technologies, handling and processing technologies for both well-known and lesser-known fruits. Volume 1 contains chapters on general topics and issues, while Volumes 2, 3 and 4 contain chapters focused on individual fruits, organised alphabetically. Volume 1 provides an overview of key factors associated with the postharvest quality of tropical and subtropical fruits. Two introductory chapters cover the economic importance of these crops and their nutritional benefits. Chapters reviewing the postharvest biology of tropical and subtropical fruits and the impact of preharvest conditions, harvest circumstances and postharvest technologies on quality follow. Further authors review microbiological safety, the control of decay and quarantine pests and the role of biotechnology in the improvement of produce of this type. Two chapters on the processing of tropical and subtropical fruit complete the volume. With its distinguished editor and international team of contributors, Volume 1 of Postharvest biology and technology of tropical and subtropical fruits, along with the other volumes in the collection, will be an essential reference both for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area. Along with the other volumes in the collection, Volume 1 is an essential reference for professionals involved in the postharvest handling and processing of tropical and subtropical fruits and for academics and researchers working in the area. Focuses on fundamental issues of fruit physiology, quality, safety and handling relevant to all those in the tropical and subtropical fruits supply chain. Chapters include nutritional and health benefits, preharvest factors, food safety, and biotechnology and molecular biology.

The world population has been increasing day by day, and demand for food is rising. Despite that, the natural resources are decreasing, and production of food is getting difficult. At the same time, about one-quarter of what is produced never reaches the consumers due to the postharvest losses. Therefore, it is of utmost importance to efficiently handle, store, and utilize produce to be able to feed the world, reduce the use of natural resources, and help to ensure sustainability. At this point, postharvest handling is becoming more important, which is the main determinant of the postharvest losses. Hence, the present book is intended to provide useful and scientific information about postharvest handling of different produce.

This book covers the biotechnology of all the major fruit and nut species. Since the very successful first edition of this book in 2004, there has been rapid progress for many fruit and nut species in cell culture, genomics and genetic transformation, especially for citrus and papaya. This book covers both these cutting-edge technologies and regeneration pathways, protoplast culture, in vitro mutagenesis, ploidy manipulation techniques that have been applied to a wider range of species. Three crop species, *Diospyros kaki* (persimmon), *Punica granatum* (pomegranate) and *Eriobotrya japonica* (loquat) are included for the first time. The chapters are organized by plant family to make it easier to make comparisons and exploitation of work with related species. Each chapter discusses the plant family and the related wild species for 38 crop species, and has colour illustrations. It is essential for scientists and post graduate students who are

engaged in the improvement of fruit, nut and plantation crops.

This fully updated second edition covers all aspects of practical plant nematology in subtropical and tropical agriculture. It covers the major food and cash crops including; rice, cereals, solanum and sweet potatoes and other root and tuber crops, food legumes, vegetables, peanut, citrus, tree and fruit crops, coconut and other palms, coffee, cocoa, tea, bananas, sugarcane, tobacco, pineapple, cotton, other tropical fibres, spices, condiments and medicinal plants. It provides practical guidance on methods of extraction, processing and diagnosing of different plant and soil nematodes and on integrated pestmanagement.

This book is one volume in the Crop Production Science in Horticulture Series focusing on horticultural crops from major production systems in temperate, subtropical and tropical climatic areas. The first volume on tropical fruits presented the general aspects of tropical fruit production and covered the major tropical fruits in the international trade, such as banana, pineapple, pawpaw, mango and avocado. This volume focuses on tropical fruits that are already well-known in the tropics but are just recently being introduced to larger temperate city markets. Each of the 12 chapters presents information on taxonomy, cultivars, propagation and orchard management, biotic and abiotic problems, cultivar development and postharvest handling. This book should be of use to all readers and students interested in an introductory text on tropical fruit production.

This book comprises 5 parts and 21 chapters discussing the domestication of indigenous fruit trees in Africa, Oceania, Latin America and Asia; and describes the biophysical and socio-economic aspects of Miombo fruit trees.

A wide variety of fruits is grown in the tropics, under a range of climatic conditions and soil types. Some have been widely used both within the tropics and also exported to temperate countries for many years, whereas others are currently grown almost exclusively for local or regional use. However, consumer demands and improvements in postharvest treatment have meant that the number of species available in temperate markets is increasing. This book provides a broad survey of all aspects of tropical fruit production and usage. It begins by defining the climate and soils of the tropics and outlining the general principles of cultivation and postharvest handling. Each type of fruit is then examined in terms of botany, origin and distribution, ecology, genetics and cultivar development, culturing practices, pests and diseases, harvest and postharvest handling and utilization. Finally, fruits which have potential for future development are considered. The book is essential reading for students and professionals in horticulture, agronomy and food science.

Fruit Crops: Diagnosis and Management of Nutrient Constraints is the first and only resource to holistically relate fruits as a nutritional source for human health to the state-of-the-art methodologies currently used to diagnose and manage nutritional constraints placed on those fruits. This book explores a variety of advanced management techniques, including open field hydroponic, fertigation/bio-fertigation, the use of nano-fertilizers, sensors-based nutrient management, climate- smart integrated soil fertility management, inoculation with microbial consortium, and endophytes backed up by ecophysiology of fruit crops. These intricate issues are effectively presented, including real-world applications and future insights. Presents the latest research, including issues with commercial application Details comprehensive insights into the diagnosis

and management of nutrient constraints Includes contributions by world renowned researchers, providing global perspectives and experience

This book examines economically important horticultural crops selected from the major production systems in temperate, subtropical and tropical climatic areas. The general aspects of the tropical climate, fruit production techniques, tree management and postharvest handling and the principal tropical fruit crops that are common in temperate city markets are discussed. The taxonomy, cultivars, propagation and orchard management, biotic and abiotic problems and cultivar development of these fruit crops are also highlighted.

Principles of Tropical Horticulture leads the reader through a background of environmental influences and plant physiology to an understanding of production and post-harvest systems, environmental adaptation techniques and marketing strategies. Focusing on the principles behind production practices and their scientific basis, rather than detailed biological traits of each crop, this text outlines successes and failures in practices to date and sets out how the quantity and quality of horticultural produce can improve in the future. Case studies are frequently used and chapters cover the production of vegetables, fruit and ornamental crops, including temperate zone crops adapted to grow in the tropics.

This book is a comprehensive and up-to-date resource covering the botany, production and uses of limes. The lime is an important fruit crop throughout citrus producing regions of the world, with its own specific benefits, culture and marketplace, but producers face issues affecting successful cultivation and production. Authored by an international team of experts and presented in full colour throughout, this book is an essential resource for academic researchers and specialist extension workers, in addition to growers and producers involved in the citrus industry.

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