

Fruit Quality (HS 590F / FS 591O)

is a new three-credit hour course aimed at exploring the many different components of fruit quality and the important aspects of fruit physiology, development, and biochemistry that impact them.



Fruit Quality

Fall 2008

Mondays 4:35 – 7:20 pm

Also available DE (Internet)

Topics to be covered include:

- Fruit Development and Ripening
- Maturity Determination
- Pigments and Color Measurement
- Texture and Firmness
- Sugars and Acids
- Flavors and Volatile Metabolism
- Role of Enzymes in Fruit Spoilage
- Microbial Spoilage
- Nutrient-Related Disorders
- Role of Ethylene & Growth Hormones
- Role of Pesticides
- Grading Fresh Fruit
- Food Safety Considerations

For more information contact:
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