

## **Postharvest physiological processes: Their understanding lead to improved crop quality**

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After harvest fruits and vegetables are undergoing controlled physiological and biochemical changes occurring in parallel and affecting taste, texture, aroma, nutrient quality, color, and susceptibility to opportunistic pathogens. This ripening program culminates in fruit deterioration and cold storage can delayed these processes. However, cold storage can also hinder normal ripening and lead to fruit damage. Ethylene in many fruits like tomato, banana or apple is a positive regulator of fruit ripening. However, recently new transcriptions factors have been discovered which control ethylene production and are involved in other hormones signalling pathways. The understanding of the processes which occur after harvest and their interference by cold storage can pave the way to breeding and development of new data-based technologies to improve fruit shelflife and quality.