

Postharvest losses due to poor flavor quality

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Short summary

In many occasions, postharvest food losses may result from low sensory quality, making the produce inedible. This is especially true in two main scenarios: 1) when harvesting and marketing early-season unripe produce, and 2) after long storage, in which internal flavor quality markedly declines below acceptable level. The presentation will describe flavor quality, and propose what actions are necessary to conduct in order to assure marketing of edible and tasty produce.