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Ripening A functional food emphasize the need of tomato fruits in the .. towards environmental and pathological stresses. Journal of Food Science & Technology, 40, –PHYSIOLOGICAL CONSEQUENCES OF MINIMALLY PROCESSED FRUITS AND VEGETABLES Food Science & Nutrition, The Ohio State University, VH? Fyffe Road, The physiological consequences of minimal processing are dire. To prolong postharvest life, respiration must be reduced while producing.

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