

Title Postharvest handling practices of fresh produce in Indonesia
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Abstract

Postharvest handling practices of fresh horticultural products in Indonesia is described initiating from on-farm activities, and continued to the packing house, transportation and distribution point, until reach the selling point at the market. Efforts to implement Good Postharvest Handling Practices to meet the required quality demand set up by the market are outlined. The state of the art of cold chain management applied along postharvest line is discussed with possible improvement to gain value added. Examples of postharvest handling practices for various fruits and vegetables are viewed such as mango, banana, fresh cut lettuce and frozen fresh cut fruits.