

Abstract:

Texture is an important quality attribute of fresh fruit and vegetables. In this contribution, some recent developments in destructive and nondestructive measurement of texture properties of fruit and vegetables are reviewed. The latter include mechanical techniques such as vibration based, micro-deformation, impact response and ultrasound techniques, but also spectroscopic techniques such as NMR(I), X-ray CT, time resolved diffuse reflectance and NIR spectroscopy. Modelling of mechanical behaviour of fruits and its kinetics are discussed briefly.