

Abstract

Post harvest handling has a decisive effect on the extent of post harvest losses, the final quality, and the market value. Appropriate production practices, careful harvesting, and proper grading, packaging, precooling, storage and transport all contribute to minimize losses, good produce quality and enhance value-added of Fruits and Vegetables. These modern technologies have been used successfully in China. This article covers mostly post harvest commercial chain of Fruits and Vegetables and points out the importance of production and harvesting techniques for improving quality and storability, a brief review of modern technologies are introduced.