

Citrus Science and Technology Vol. 2:
Fruit Production, Processing Practice,
Derived Products and Personnel Management

Contents of Volume 2

CHAPTER	PAGE
1. FRUIT PRODUCTION-WITH SPECIAL EMPHASIS ON FRUIT FOR PROCESSING, <i>William C. Cooper and Henri Chapot</i>	1
2. PACKINGHOUSE PROCEDURES RELATING TO CITRUS PROCESSING, <i>William Grierson and Wilfred F. Wardowski</i>	128
3. PRODUCTION COSTS-FRUIT PRODUCTION, HAR- VESTING, PACKINGHOUSE, PROCESSING, <i>Donald L. Brooke and Alvin H. Spurlock</i>	141
4. PROCESSING OF ORANGES, GRAPEFRUIT AND TANGERINES, <i>Robert E. Berry and Matthew K. Veldhuis</i>	177
5. LEMON AND LIME JUICE PROCESSING, <i>Horton E. Swisher and Laverra H. Swisher</i>	253
6. SPECIALTY CITRUS PRODUCTS, <i>Horton E. Swisher and Laverra H. Swisher</i>	290
7. SQUASHES, CORDIALS AND COMMUNUTED CITRUS BEVERAGES, <i>J. F. Kefford and B. V. Chandler</i>	346
8. MANUFACTURE OF CITRUS PULP AND MOLASSES, <i>H. M. Rebeck and R. W. Cook</i>	368
9. NEW CITRUS PRODUCTS INVESTIGATIONS, <i>John A. Attaway, Cedric D. Atkins and Matthew D. Maraulja</i>	382
10. NUTRITIONAL LABELING OF CITRUS PRODUCTS, <i>S. V. Ting</i>	401
11. MICROBIOLOGY OF CITRUS PRODUCTS, <i>D. I. Murdock</i>	445
12. QUALITY CONTROL, ASSURANCE, AND EVALUA- TION IN THE CITRUS INDUSTRY, <i>Charles M. Hendrix, Jr., Hector E. Viale, Joe D. Johnson and Robert J. Vilece</i>	482
13. CITRUS PROCESSING WASTE PREVENTION, HAND- LING AND TREATMENT, <i>Morris W. Ratcliff</i>	546
14. PERSONNEL MANAGEMENT IN THE CITRUS IN- DUSTRY, <i>Charles E. True</i>	558
15. CITRUS PROCESSING AROUND THE WORLD	
PART 1. SPAIN, <i>J. Royo Iranzo</i>	585
PART 2. JAPAN, <i>Saburo Ito</i>	598

PART 3.	AUSTRALIA, <i>J. F. Kefford and B. V. Chandler</i>	609
PART 4.	ISRAEL, <i>Chaim H. Mannheim</i>	616
PART 5.	ITALY, <i>Giuseppe Safina</i>	623
PART 6.	MEXICO, <i>S. Lakshminarayana and Salvador Sánchez Colín</i>	629
PART 7.	BRAZIL, <i>James B. Redd</i>	641
INDEX		655