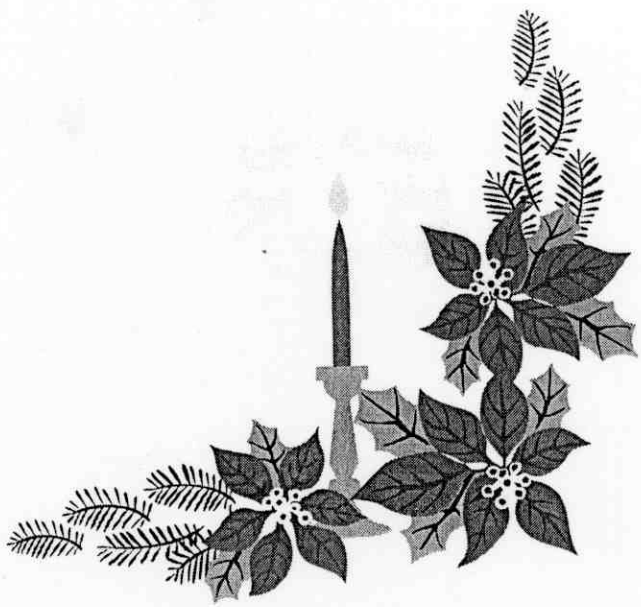
REFERENCES



8. REFERENCES

A.O.A.C. (1995). Official methods of analysis, 16th Ed. Association of Official Analytical Chemists, Ins. U.S.A.

Abbott, A.J.; Klein, D.J.; Campbell, T.A.; Conway, S.W. and Sams, C.E.(2000) Sensory and firmness measurements of calcium and heat treated apples. J.Texture Stud.; 31, 109-121.

Abd El-Salam, N.A. (1999) Studies on viscosity of some fruit juices. Ph.D. Thesis, Fac. of Agric., Ismailia, Suez Canal Univ., Egypt.

Adegoroye, A.S.; Jolliffe, P.A. and Tung M.A. (1989) Textural Characteristics of Tomato Fruits (Lycopersicon esculentum) Affected by Sunscald. J. Sci. Food Agric.49, 95-102.

Aguilar, C.; Rizvi, S.S.; Ramirez, J.F. and Inda, A.(1991) Rheoloical behavior of processed mustard. 2. Storage effects. J. Texture Stud.; 22(1) 85-103.

Alonso, J. and Alique, R.(2004) Influence of edible coating on shelf life and quality of "Picota" sweet cherries. Eur. Food Res. Technol.; 218, 535-539.

Alonso, J. and Rodriguez, M.T. (1993) Effect of various thermal per-treatment on the texture of frozen cherries (Prunus avium L.) related enzyme activities. Z. Lebens m. Unters, Forsch.(196)214-218.

Alonso, J.; Cancet, W. and Rodriguez, M.T.(1994) Mechanical assessment of texture of sweet cherries: effects of freezing. J. Sci. Food Agric.; 66 (1) 1-7.

Alonso, J.; Cancet, W. and Rodriguez, M.T.(1997) Thermal and calcium pre-treatment affects texture, pectinesterase and pectic substances of frozen sweet cherries. J. Food Sci., 62 (3) 511-515.

Alonso, M.L. and Zapico, J.(1996) Effect of storage on the rheological behavior of baby foods. J. Texture Stud.; 27 ; 361-369.

Alonso, M.L.; Larrode, O. and Zapico, J. (1995) Rheological behaviour of infant foods. J. Texture Stud.; 26 (1) 193-202.

Alvarado, J.D. (1991) Specific heat of dehydrated pulps of fruits. J. Food Process Eng. 14; 189-195.

Alvarez, M. D.; Fernandez, C. and Canet, W.(2004) Rheological behavior of fresh and frozen potato puree in steady and dynamic shear at different temperatures. Eur. Food Res. Technol.; 218, 544-553.

Alves, RV; Ortiz, SA; Jaime, SM and Ferreira, VP(1996) Catchup stability in commercial packages.Coletanea do Instituto de Tecnologia de Alimentos; 26 (2) 133-142.

Alviar, M.B. and Reid, D.S. (1990) Determination of rheological behavior of tomato concentrates using back extrusion. J. Food Sci.;55 (2) 554-555.

Anais, G. (1971) Study of a method of selection from tomato fruit firmness. Annales de l'Amelioration des Plantes; 21 (2) 169-178.

Andrich, G. and Fiorentini, R. (1986) Effects of controlled atmosphere on the storage of new apricot cultivars. J. Sci. Food Agric.; 37 (12) 1203-1208.

Apaiah, R.K. and Barringer, S.A. (2001) Quality loss during tomato paste production versus sauce storage. J. Food Proc. Pres.;25 (4) 237-250.

Arthey, D. and Ashurst, P.R. (1996) Fruit Processing. First edition, Chapman & Hall.

Artik, N. (1993) Chemical composition of wild apricot pulp. Fluessiges Obst; 60 (5) (Fruit Processing 3 (5) 178-181).

Ashurst, P.R. (1995) Production and packaging of non-carbonated fruit juices and fruit beverages. Second edition, Chapman & Hall.

Autio, K. and Houska, M. (1991) Measurement of flow curves for model liquids and real food systems with two commercial viscometers. J. Food Eng.; 13 (1) 57-66.

Bartley, L. and Knee, M. (1982) The chemistry of textural changes in fruit during storage. Food Chem. (9) 47-58.

Batisse, C; Buret, M; Coulomb, P.J. and Coulomb, C (1996) Ultrastructure of different textures of Bigarreau Burlat cherries during maturation. Canadian Journal of Botany; m74 (12) 1974-1981.

Batu, A. (1995) Controlled and modified atmosphere storage of tomatoes. PhD Thesis. Cranfield University, Silsoe College, Silsoe, Bedfordshire.

Batu, A. (2004) Determination of acceptable firmness and colour values of tomatoes. J. Food Eng.; 61; 471-475.

Batu, A. and Thompson, A.K.(1993) Effect of cross-head speed and probe diameter on instrumental measurement of tomato firmness. In: Proceedings of the International Conference for Agricultural Machinery and Process Engineering, Seoul, pp. 1340-1345.

Bayindirli (1992) Mathematical analysis of variotion of density and viscosity of apple juice with temperature and concentration. J. Food Proc. Pres.; (16) 23-28.

Bayindirli, L. and Özsan, O. (1992) Modeling of thermophysical properties of sour cherry juice. Gida 17(6) 405-407.

Beresovsky, N.; Kopelman, I.J. and Mizrahi, S. (1995) The role of pulp interparticle interaction in determining tomato juice viscosity. J. Food Proc. Pres.;19 133-146.

Bernalte, M.J.; Hernandez, M.T.; Vidal, M.C. and Sabio, E. (1999) Physical, chemical, flavor and sensory characteristics of two sweet cherry varieties grown in 'Valle del Jerte' (Spain). J. Food Quality (22) 403-416.

Bernalte, M.J.; Sabio, E.; Hernandez, M.T. and Gervasini, C. (2003) Influence of storage delay on quality of `Van' sweet cherry. Post harvest Biol. Technol.; 28 (2) 303-312.

Bhasin, U.R.; Kaul, V.K. and Bains, G.S. (1988). Studies on the effect of processing on pulp particle size distribution in tomato juice and ketchup. Indian Food Packer; 42 (2) 65-71.

Bhattacharya, S. (1999) Yield stress and time-dependent rheological properties of mango pulp. J. Food Sci., 64 (6) 1029-1033.

Bistany, K.L. and Kokini, J. L. (1983 a) Dynamic viscoelastic properties of foods in texture control, J. Rheol. 27:605-620.

Bistany, K.L. and Kokini, J. L. (1983 b) Comparison of steady shear rheological properties and small amplitude dynamic viscoelastic properties of fluid food materials. J. Texture Stud. 14(1983) 113-124.

Blaha, J.(1975) Chemical analysis of sour-cherry varieties. Zeitschrift fuer Pflanzenzuechtung; 74 (2) 130-136.

Blahovec, J. and Patocka, K. (1996) Inelasticity and bruising of cherries. J. Texture Stud.; (27) 391-401.

Blahovec, J.; Jeschke, J. and Houska, M. (1995) Mechanical properties of the flesh of sweet and sour cherries. J. Texture Stud.; 26 (1) 45-57.

Bonnefin, G. (2000) Innovation in the world of sauces. International Food Ingredients; No. 2, 29-30.

Bottiglieri, P.; DeSio, F.; Fasanaro, G.; Mojoli, G.; Impembo, M. and Castaldo, D. (1991) Rheological characterization of ketchup. J. Food Quality; 14,497-512.

Bourne, M.C. (1982) Effect of temperature on firmness of raw fruits and vegetables. J. Food Sci.; 47 (2) 440-444.

Bourne, M.C. (2002) Food texture and viscosity: concept and measurement, 2nd Edition, Academic Press, New York.

Brown, S.K. (1988) Assessment of fruit firmness in selected sour cherry genotypes. HortScience ; 23 (5) 882-884.

Brown, S.K. and Bourne, M.C. (1988) Assessment of components of fruit firmness in selected sweet cherry genotypes. HortScience ; 23 (5) 902-904.

Burton, W. G. (1982) Ripening and senescence of fruits. In W. G. Burton (Ed.), Post harvest physiology of food crops (pp. 181–198). Logman Group Ltd.

Canovas, G.B. and Peleg, M. (1983) Flow parameters of selected commercial semi-liquid food products. J. Texture Stud.14 (3) 213-234.

Castaldo, D.; Leoni, C.; DeSio, F.; Fasanaro, G.; Rillo, L. and Villari, G. (1990) Sull omogeneizzazione del ketchup: Aspetti chimico- fisicie technologici. Ind. Cons. 65,122-126.

Castaldo, D.; Palmieri, L.; Lo,V.A. and Costabile, P.(1990) Flow properaties of Babaco (*Carica Pentagona*) purees and concentarates. J. Texture Stud.; 21, 253-264.

Chaffai, H.A. (1991) A comparative study of the rheology of four semi-solid foods. Sciences des Aliments; 11 (4) 673-681.

Charm, S.E. (1980) Fundamentals of food engineering. AVI publishing company Inc. West Port.Connecticut.P.54-78.

Chen,C.J.; Liao,H.J.; Okechukwu, P.E.; Damodaran, S. and Rao, M.A.(1996) Rheological properties of heated corn starch + soybean 7S and 11S globulin dispersions. J. Texture Stud.; 27 ,419-432.

Chernikova, V.V (1977) Effect of rheological properties of tomato juice on its heating characteristics. Izvestiya Vysshikh Uchebnykh Zavedenii Pishchevaya Tekhndogiya; No. (1): 165-167.

Chiampo, F.; Tasso, M.; Occelli, A. and Conti, R.(1996) Rheological properties of fruit purees. Industria Conserve; 71 (3) 331-336.

Chin S.C. (1993) Physical and rheological properties of juices. (C.f. Fruit juice processing technology. Nagy, S.; Chen, C.S. and Shaw, P.E. Agr. Sci. Inc., Auburndale, Florida 1993).

Choi, C.; Wiersma, P.A.; Toivonen, P. and Kappel, F. (2002) Fruit growth, firmness and cell wall hydrolytic enzyme activity during development of sweet cherry fruit treated with gibberellic acid (GA3). Journal of Horticultural Science & Biotechnology; 77 (5) 615-621.

Christensen, J.V. (1995) Evaluation of fruit characteristics of 20 sweet cherry cultivars. Fruit Varieties Journal; 49 (2) 113-117.

Claybon, K.T. and Barringer, S.A. (2002) Consumer acceptability of viscosity in processed tomato products by African American, Latino, and prototypical consumer groups. J. Food Sci.; 67 (6) 2380-2384.

Claybon, K.T. and Barringer. S.A. (2002) Consumer acceptability of color in processed tomato products by African-American, Latino and Prototypical consumers. J. Food Quality; 25 (6) 487-498.

Cliff, M.A.; Dever, M.C.; Hall, J.W. and Girard, B. (1996) Development and evaluation of multiple regression models for prediction of sweet cherry liking. Food Research International; 28 (6) 583-589.

Correia, L.R. and Mittal, G.S. (1999) Food rheological studies using coaxial rotational and capillary extrusion rheometers. International Journal of Food Properties; 2 (2) 139-150.

Costell, E and Duran, L.(1979) Rheology of apricot puree. Selection of method to determine the yield stress value. Revista de Agroquimica y Tecnologia de Alimentos; 19 (1) 89-101.

Costell, E. and Duran, L (1982) Physico-chemical rheology of apricot puree. I. Determination of chemical, physical and structural characteristics.Revista de Agroquimica y Tecnologia de Alimentos; 22 (3) 381-394.

Costell, E.; Clemente, G. and Duran, L. (1982) Physico-chemical rheology of apricot puree. II. Characterization of flow relations between rheological parameters and both chemical and physical characteristics of product. Revista de Agroquimica y Tecnologia de Alimentos; 22 (4) 539-550.

Crandall, P.G.; Chen, C.S. and Carter, R.D. (1982). Models for predicting viscosity of orange juice concentrate. Food Technol.; (5)245-252.

Cullen, P.J.; Duffy, A.P. and O'Donnell, C.P. (2001) In-line consistency monitoring of tomato based products using vibrational process viscometry. J. Food Proc. Pres.; 25 (5) 337-351.

DaSilva, J.L. and Rao, M.A: (1995) Rheology of structure development in high-methoxyl pectin/sugar systems. Food Technol.; (10)70-72.

Delwiche, M. and Sarig, Y. (1991) A Probe Impact Sensor for Fruit Firmness Measurement. Trans ASAE 34, 187-192.

DeMartino, G.; Massantini, R.; Botondi, R. and Mencarelli,F. (2002) Temperature affects impact injury on apricot fruit. Post harvest Biol. Technol.; 25 (2) 145-149.

Dervisoglu, M. (1986) Steady shear rheology and fluid mechanics of semi-solid foods and facilitation of their transport. Dissertation Abstracts International, B; 47 (1) 16.

Dervisoglu, M. and Kokini, J.L. (1986) Steady shear rheology and fluid mechanics of four semi-solid foods. J. Food Sci.; 51 (3) 541-546.

Dickerson, J.R. (1969) Thermal properties of food in: The freezing preservation of food, 4th edition, vol. (2) Tressler, D.K.; VanArsdel, W.B. and Copley, M.J. AVI Publishing CO., West Port.

Didin, M.; Kizilaslan, A. and Fenercioglu, H. (2000) Suitability of some Cornelian cherry cultivars for fruit juice. Gida; 25 (6) 435-441.

Djuric,Z. and Powell, L.C. (2001) Antioxidant capacity of lycopene-containing foods. International Journal of Food Sciences and Nutrition; 52 (2) 143-149.

Doublier, J.L.; Launay, B. and Cuvelier, G. (1992) Viscoelastic properties of food gels. In (Viscoelastic properties of food) ed. Rao, M.A. and Steffe, J.F.: Elsevier applied science publishers, New York.

Drake, S.R. and Elfving, D.C. (2002) Indicators of maturity and storage quality of `Lapins' sweet cherry. HortTechnology; 12 (4) 687-690.

Drake, S.R. and Fellman J.K. (1987) Indicators of maturity and storage quality of 'Rainier' sweet cherry. Hort Science 22 (2) 283-285.

Duran, L and Costell, E. (1982) Rheology of apricot puree: characterization of flow. J. Texture Stud.; 13 (1) 43-58.

El-Mansy, H.A; Bahlol, H.El.M; Mahmoud, H.M. and Sharoba, A.M.A. (2000a) Rheological properties of juice and concentrates of some tomato varieties. Annals of Agric Sc. Moshtohor 38(3) 1521-1538.

El-Mansy, H.A; Bahlol, H.El.M; Mahmoud, H.M. and Sharoba, A.M.A. (2000b) Comparative study on chemical and rheological properties of orange juice and its concentrates. Annals of Agric Sc. Moshtohor 38(3) 1557-1574.

El-Sayed, S.M.Z. (1990). Relation between processing operations and the constituents of some tomato varieties. M.Sc. Thesis, Fac. of Agric., Ain Shams Univ, Egypt.

Errington, N.; Mitchell, G.A. and Tucker, G.A. (1997) Changes in the force relaxation and compression responses of tomatoes during ripening: the effect of continual testing and polygalacturonase activity. Post harvest Biol. Technol.; 11 (3) 141-147.

Esti, M.; Cinquanta, L.; Sinesio, F.; Moneta. E. and Matteo, M. (2002) Physicochemical and sensory fruit characteristics of two sweet cherry cultivars after cool storage. Food Chem.; 76 (4) 399-405.

Euromonitor (2000) The German market for sauces, dressings and condiments. Market Research Europe; 32 (12) 59-108

Evaldsson, I. (1980) Suitability of sour cherry var. for juice manufacture. Livsmedelsteknik ; 22 (9) 419.

Ferrando, X.; Pujola, M. and Batllo, M. (1993) Comparative study of the efficacy of various treatments for manufacture of juices from different varieties of cherries. Alimentaria ; No. 242, 63-67.

Firmin, A. (1999) Changes in African cherry fruit (Dacryodes klaineana) during postharvest ripening. Tropical Science; 39 (1) 16-17.

Fortuna, T.; Juszczak, L. and Stachura, M.(2002)Influence of acetylated distarch adipate on some rheological properties of ketchup. Polish Journal of Food and Nutrition Sciences. 2002; 11/52(3): 39-43.

France, Centre de Recherches Foch (FCRF)(1990) Tomato ketchup.Medecine et Nutrition; 26 (5) 319.

Francis, F. J. (1982). Analysis of anthocyanins. Ch .7. In anthocyanins as food colore, P. Markakis (Ed.), P.182-207. Academic Press, New York.

Gallaher, D.M.; Gallaher, K.L. and Gallaher, D.A. (1999) Method for improving the texture of tomato paste products. United States Patent.

Galvis-Sanchez, A.C.; Fonseca, S.C.; Morais, A.M. and Malcata, F.X. (2004) Effects of preharvest, harvest and postharvest factors on the quality of pear (cv. "Rocha") stored under controlled atmosphere conditions. J. Food Eng.; 64, 161-172.

Giboreau, A.; Cuvelier, G. and Launay, B.(1994) Rheological behavior of three biopolymer/water systems, with emphasis on yield stress and viscoelastic properties. J. Texture Stud.; 25,119-137.

Giner, J.; Ibarz, A.; Garza, S. and Xhian, Q.S. (1996) Rheology of clarified cherry juices. J. Food Eng.; 30 (1/2) 147-154.

Giovanelli, G. and Lavelli, V. (2002) Evaluation of heat and oxidative damage during storage of processed tomato products. 1. Study of heat damage indices. J. Sci. Food Agric.; 82 (11) 1263-1267.

Girard, B. and Kopp, T.G. (1998) Physicochemical characteristics of selected sweet cherry cultivars. J. Agric. Food Chem.; 46 (2) 471-476.

Golias, J. and Lebeda, A. (1976) Mechanical–Physical Properties and Composition of Tomato Fruit During Ontogenesis.2.Effects of Cropping Time on Fruit Strength, Rind Thickness, and Specific Weight. Brno 24 (2) 277-287.

Gomez, K.A. and Gomez, A.A. (1984) Statistical Procedures for Agriculture Research. John Wiliy and Sons Editor Inc. USA 2Ed., Chabter 3,129-184.

Gonzalez, J.J.; McCarthy, L.K. and McCarthy, J.M. (1998) MRI method to evaluate internal structural changes of tomato during compression. J. Texture Stud.; 29, 537-551.

Gormley, L., and Egan, S. (1978) Firmness and colour of the fruit of some tomato cultivars from various sources during storage. J. Sci. Food Agric.; (29) 534-538.

Guenther, F.; Burckhart, O. and Oostinga, I. (1969) Composition of tomato ketchup. Feinkostwirtschaft. 6 (2) 45-50.

Guerin, R.; Delaplace, G.; Dieulot, J. ; Leuliet, J. and Lebouche, M.(2004) A method for detecting in real time structure changes of food products durind a heat transfer process. J. Food Eng.; 64, 289-296.

Gupta, R.K. (1998) Handbook of Export Oriented Food Processing Projects. SBP Consultants and Engineers Pvt. Ltd.

Gurhan, R.; Vatandas, M. and Guner, M. (2001) Determination of mechanical behaviour of apricot. Tarim Bilimleri Dergisi; 7 (4) 136-140.

Guyer, D.E.; Sinha, N.K; Chang, T.S. and Cash, J.N. (1993) Physiochemical and sensory characteristics of selected Michigan sweet cherry (Prunus avium L.) cultivars. J. Food Quality 16: 355-370.

Halim, A. and Chaudhry, M.S. (1973) Studies on the evaluation of important tomato varieties for the preparation of tomato ketchup. Pakistan Journal of Scientific Research; 25 (1/2) 75-80.

Hansen, M. (1999) Temperature is key in cherry postharvest handling. Good Fruit Grower; 50 (8) 36.

Harnanan, S.W.; Tejinder, S. and Bains, G.S. (2001) Effect of processing, preservation and storage on rheology of guava pulp. J. Texture Stud.; 32; 271-284.

Harper, J.C. and El Sahrigi, A.F (1965) Viscometric behavior of tomato concentrates J. Food Sci 30,470-476.

Hayes, W.A.; Smith, P.G. and Morris, A.J. (1998) The production and quality of tomato concentrates. Critical Reviews in Food Science and Nutrition; 38 (7) 537-564.

Hein, K. (1978) Properties of different varieties of sour cherry. Erwerbsobstbau ; 20 (4) 66-67.

Hendrikx, P. (1999) Saucy thoughts. Food Processing, UK; 68 (5) 7, 9

Holdsworth, SD. (1971). Applicability of rheological models to interpretation of flow and processing behavior of fluid food products. J. Texture Stud.; 2(4): 393.

Holland, B., Welch, A.A., Unwin, I.D., Buss, D.H., Paul, A.A. and Southgate, D.T.(1992) In McCance and Widdowson The Composition of foods, 5th edn. The Royal Society of CHEMISTRY; Cambridge.

Holt, C.B. (1970) Measurement of tomato firmness with a Universal Testing Machine. J. Texture Stud.; 1 (4) 491-501.

Howard, D.W. (1991). A look at viscometry. Viscosity measurements help us understand flow behavior. In special report: Viscosity measurement. Food Technol. 45(7) 82-84.

Hyeon, G.L. and Ki-Young, L. (1996) Use of dynamic rheometer to determine a rheological model for a viscoelastic food sol. Foods and Biotechnology; 5 (3) 201-205.

Ibarz, A.; Garvin, A. and Casta, J. (1996a) Rheological Behaviour of sloe (prunvs spinosa) Fruit Juices. J. Food Eng.; 27:423-430.

Ibarz, A.; Garvin, A. and Costa, J. (1996b) Rhological behaviour of toquat (Eriobotrya Japonica) juices. J. Texture Stud.; 27: 175-184.

Ibarz, A.; Giner, J.; Pagan, J.; Gimeno, V. and Garza, S. (1995). Rheological behaviour of kiwi fruit juice concentrates. J. Texture Stud.; 26: 137-145.

Ibarz, A.; Gonzalez, C. and Esplugas, S. (1994). Rheology of clarified fruit juices. III- Orange juices. J. Food Eng.; 21: 485-494.

Ibarz, A.; Gonzalez, C.; Esplugas, S. and Vicente, M. (1992a). Rheology of clarified fruit juices I: Peach juices. J. Food Eng.; 15: 49-61.

Ibarz, A.; Pagàn, J. and Miguelsanz, R. (1992b). Rheology of clarified fruit. II. Balckcurrant juices. J. Food Eng.; 15: 63-73.

Ibarz, A.; Pagan, J.; Gutierrez, J. and Vicente, M. (1989). Rheological properties of clarified pear juice concentrates. J. Food Eng.; 10: 57-63.

Ibarz, A.; Vicente, M. and Graell, J. (1987). Rheological behaviour of apple juice and pear juice and their concentrates. J. Food Eng.; 6: 257-267.

Ikediala, J.N.; Tang, J.; Neven, L.G. and Drake, S.R. (1999) Quarantine treatment of cherries using 915 MHz microwaves: temperature mapping, codling moth mortality and fruit quality. Post harvest Biol. Technol.; 16 (2) 127-137.

Ing, G. (1998) Growing, packing, and marketing cherries in Europe & Turkey. Good Fruit Grower; 49 (3) 28-32.

ISO (1994). Sensory analysis. Identification and selection of descriptors for establishing a sensory profile by a multidimensional approach. ISO 11035:1994, Geneve, Switzerland.

Iwata, T. and Kinoshita, M. (1978) Studies on storage and chilling injury of Japanese apricot (Mume, Prunus mume Sieb et Zucc.) fruits. II. Chilling injury in relation to storage temperature, cultivar, maturity

and polyethylene packaging. Journal of the Japanese Society for Horticultural Science; 47 (1) 97-104.

Jackman, R.L. and Stanley, D.W. (1992a) Failure mechanisms of tomato pericarp tissue suggested by large and small deformation tests. J. Texture Stud.; 23, 475-489.

Jackman, R.L. and Stanley, D.W. (1992b) Area-and perimeter-dependent properties and failure of mature-green and red-ripe tomato pericarp tissue. J. Texture Stud.; 23, 461-474.

Jackman, R.L. and Stanley, D.W. (1994) Influence of the skin on puncture properties of chilled and nonchilled tomato fruit. J. Texture Stud.; 25, 221-230.

Jackman, R.L. and Stanley, D.W. (1995) Creep behaviour of tomato pericarp tissue as influenced by ambient temperature ripening and chilled storage. J. Texture Stud.; 26, 537-552.

Jackman, R.L.; Gibson, H.J. and Stanley, D.W. (1992a) Effect of chilling on tomato fruit texture. Physiologia Plantarum; 86(4) 600-608.

Jackman, R.L.; Marangoni, A.G. and Stanley, D.W. (1990) Measurement of tomato fruit firmness. Hort Science 25(7) 781-783.

Jackman, R.L.; Marangoni, A.G. and Stanley, D.W. (1992b) The effects of turgor pressure on puncture and viscoelastic properties of tomato tissue. J. Texture Stud.; 23, 491-505.

Jaipal, S.S.; Bawa, A.S. and Narpinder, S.(1997) Studies on the effect of hydrocolloids on the consistency of tomato ketchup. Journal of Food Science and Technology, India; 34 (5) 423-424.

Jawaharlal, M.; Seemanthini, R. and Veeraragavathatham, D. (1999) Evaluation of parents and hybrids of tomato (Lycopersicon esculentum Mill) for their suitability to prepare ketchup and paste. South Indian Horticulture; 47 (1-6) 38-41.

Jemric, T. (1996) Sweet cherry fruit quality. Pomologia Croatica; 2 (1/4) 63-77.

Jimenez, L.; Ferrer, J.L. and Chica, A. (1989a) Comparison of Rheological, Chemical and Sensory Properties of Pulped Tomatoes Preserved by Various Techniques. Acta Alimentaria, (18) 167-176.

Jimenez, L.; Ferrer, L. and Paniego, M.L. (1989b) Rheology, Composition and Sensory Properties of Pulped Tomatoes. J. Food Eng.; 9, 119-128.

Kappel, F.; Fleming, F.B. and Hogue, E. (1996) Fruit characteristics and sensory attributes of an ideal sweet cherry. HortScience ; 31 (3) 443-446.

Kappel, F.; Toivonen, P.; McKenzie, D. and Stan, S. (2002) Storage characteristics of new sweet cherry cultivars. HortScience ; 37 (1) 139-143.

Katsuta, K., and Kinsella, J. E.(1990) Effects of temperature on viscoelastic properties and activation energies of whey protein gels. J. Food Sci., (55) 1296-1302.

Kaya, A. (2001) Rheology of mulberry pekmez. J. Texture Stud.; (32) 335-342.

Kee, D.; Turcotte, G.; Fildey, K. and Harrison, B. (1980) New method for the determination of yield stress. J. Texture Stud.; 10 (3) 281-288.

Khan, A.A.(1989) Mechanical properties of fruit and vegetables. Ph.D. thesis. University of Reading.

Kokini, J.L. and Dickie, A. (1981) An attempt to identify and model transient viscoelastic flow in foods. J. Texture Stud.; 12 (4) 539-557.

Kunzek, H.; Opel, H. and Senge, B.(1997) Rheological examination of material with cellular structure 2. Creep and oscillation measurements of apple material with cellular structure. Z Lebensm Unters Forsch 205:193-203.

Kyzlink, B. and Curdova, M. (1969) Chemical and physico-chemical evaluation of ketchups. Prumysl Potravin; 20 (12) 356-58.

Landy,P.; Boucon, C.; Kooyman, G.M.; Musters, P.D.; Rosing, E.E.; Joode, T.; Laan,J. and Haring, P.M. (2002) Sensory and chemical changes in tomato sauces during storage. J. Agric. Food Chem.; 50 (11) 3262-3271.

Langenakens, J.J.; Vandewalle, X. and Baerdemaeker, J. (1997) Influence of global shape and internal structure of tomatoes on the resonant frequency. Journal of Agricultural Engineering Research; 66 (1) 41-49.

Leoni, C.; Sandei, L.; Bergamini, D.; Cacchioli, C.; Piva, A. and Dadomo, M. (1998) Suitability of tomato cultivars for processing into diced or crushed tomato products. Trials performed in 1997.Industria Conserve; 73 (2) 97-109.

Lesage, P. and Destain, M.F. (1996) Measurement of tomato firmness by using a non-destructive mechanical sensor. Post harvest Biol. Technol.; 8 (1) 45-55.

Lewis, M.J. (1987) physical properties of foods and food processing systems, pp.220-229, Ellis Horwood Ltd., Chichester, England.

Lidster, P.D.; Porritt, S.W.; Tung, M.A. and Voisey, P.W. (1978) A texture measurement technique for sweet cherries. HortScience ; 13 (5) 536-538.

Lin, z. and Schyvens, E. (1995) Influence of blanching treatments on the texture and color of some processed vegetables and fruits. J. Food Proc. Pres.; (19) 451-465.

Lorenzo, M.A.; Gerhards, C. and Peleg, M. (1997) Imperfect squeezing flow viscosimetry of selected tomato products. J. Texture Stud.; 28 (5) 543-567.

Luh, B.S. and Daoud, H.N. (1971). Effect of Break temperature and holding time on pectin and pectic enzymes in tomato pulp. J. Food Sci., 36: 1039-1043.

Luh, B.S.; Sarham, M.A. and Wang, Z. (1984) Pectins and fibres in processing tomatoes. Food Tech. (Australia) 36(2): 7.

Mabbett, T. (1994) Texture Control for Firmer Fruit. African Farming and Food Processing; March/April, 25.

Manohar, B.; Ramakrishna, P. and Ramteke, R.S.(1990) Effect of pectin content on flow properties of mango pulp concentrates. J. Texture Stud. 21; 179-190.

Manzano, M.J.; Hicks, J.R. and Masters, J.F. (1984) Influence of storage temperature and ethylene on firmness, acids, and sugars of chilling-sensitive and chilling-tolerant tomato. Journal of the American Society for Horticultural Science; 109 (2) 273-277.

Marquina, P.L.; Burgos, J. and Oria, R. (2001) Application of a compression-relaxation test for the characterization of Burlat sweet cherry. J. Texture Stud.; 32 (1) 15-30.

Marsh, G.L.; Buhlert, J.E. and Leonard, S.J. (1980) Effect of composition upon Bostwick consistency of tomato concentrate. J. Food Sci., 45: 703-706.

Marsh, G.L.; Leonard, S.J. and Buhlert, J.E. (1979) Yield and quality of catsup produced to a standard solids and consistency level. I. Method of determining the amount of tomato solids required. J. Food Proc. Pres.; 3 (3) 189-193.

McGlone, V.A. and Jordan, R.B. (2000) Kiwifruit and apricot firmness measurement by the non-contact laser air-puff method. Post harvest Biol. Technol.; 19 (1) 47-54.

Meydov, S.; Saguy, I. and Kopelman, I.J. (1977) Browning determination in citrus products. J. Agri. Food Chem.25 (3): 602.

Mezger, T. (2003) Characterization of the structure at rest in foods (example: ketchup).food/campden 11-03/ ketchup struc at rest / 01.08.03 /Mez. Physica Messtechnik GmbH, Ostfildern(Stuttgart),Germany.

Mikla, O. and Gruell, D. (2000) Method for enhancing the pulp-like or granular texture of foodstuffs. PCT International Patent Application.

Mitcham, E.J.; Clayton, M. and Biasi, W.V. (1998) Comparison of devices for measuring cherry fruit firmness. HortScience ; 33 (4) 723-727.

Mitcham, E.J.; Gross, K.C. and Ng, T.J. (1989) Tomato fruit cell wall synthesis during development and synthesis. Plant Physiol. 89;477 – 481.

Molnar, P.; Toth, M.M. and Boross, F. (1992) Sensory evaluation of selected fruit juices and nectars by a panel group and by consumers. Food Control; 3 (4) 213-217.

Morris, E.R. and Taylor, L.J. (1982) Oral perception of fluid viscosity. Progress in Food and Nutrition Science; 6, 285-296.

Noomhorm, A. and Tansakul, A. (1992) Effect of pulper-finisher operation on quality of tomato juice and tomato puree. J Food Process Eng.; 15 (4) 229-239.

Ofoli, R.Y.; Morgan, R.G. and Steffe, J.F (1987). A generalized rheological model for inelastic fluid foods. J. Texture Stud.; 18; 213-230.

Olorunda, A.O. and Tung, M.A. (1985) Simulated Transit Studies on Tomatoes: Effects of Compressive Load, Container, Vibration and Maturity on Mechanical Damage. J. Food Technol. 20;669-678.

Orzaez, V.T.; Matallana, G.C.; Palomino, F.P.; Valdehita, V.T. and Diaz, M.A. (1991) Changes in vitamin C contents of tomato products. *Anales de* Bromatologia; 43 (1) 45-49.

Otteneder, H. (1986) Analytical evaluation of tomato puree and tomato ketchup. Deutsche Lebensmittel Rundschau; 82 (1) 14-18.

Ouden, F.C. and Vliet, T.(2002) Effect of concentration on the rheology and serum separation of tomato suspensions. J. Texture Stud.; 33 (1) 91-104.

Özilgen, M. and Bayindirli, L. (1992) Frequency factor-activation energy compensation relations for viscosity of the fruit juice. J. Food Eng.; (17) 143-151.

Paraskova, P.; Genchev, E. and Dimitrov, D. (1980) Scale for evaluating the quality of apricots in canneries. Nauchni Trudove, Nauchnoizsledovatelski Institut po Konserva Promishlenost, Plovdiv; 16, 57-66.

Patten, K.D. and Patterson, M.E. (1985) Fruit moisture status effects on the texture and mechanical properties of sweet cherries. Journal of the American Society for Horticultural Science; 110 (4) 537-541.

Paull, R.E. (1999) Effect of temperature and relative humidity on fresh commodity quality. Post harvest Biol. Technol. (15) 263-277.

Pearson, D. (1976) The Chemical Analysis of Food 7th Ed. Churchill London U.D.

Peschel, S.; Beyer, M. and Knoche, M. (2003) Surface characteristics of sweet cherry fruit: stomata-number, distribution, functionality and surface wetting. Scientia Horticulturae; 97 (3-4) 265-278.

Picha, D.H. (1986) Effect of harvest maturity on the final fruit composition of cherry and large-fruited tomato cultivars. Journal of the American Society for Horticultural Science; 111 (5) 723-727.

Porretta, S. (1991) Analytical profiling of ketchup. J. Sci. Food Agric.; 57 (2) 293-301.

Porretta, S. and Birzi, A. (1995) Effect of storage temperature on sensory shelf life of two ketchups made of wine or spirit vinegar. Sciences des Aliments; 15 (6) 529-540.

Porretta, S.(1993) Analysis of sensory and physicochemical data on commercial tomato puree with pattern recognition techniques.Zeitschrift fuer Lebensmittel Untersuchung und Forschung; 197 (6) 531-536.

Porretta, S.; Birzi, A.; Colla, F.; Greci, F. and Percudani, A. (1997) Possibility of using electronic nose with metallic semiconductor sensors (MOS) for quality and shelf life evaluation of different preserved foods. Industrie Alimentari; 36 (356) 161-165.

Proebsting, E.L. and Swindeman, M.A. (1987) Variability of fruit quality characteristics within sweet cherry trees in central Washington. HortScience ; 22 (2) 227-230.

Prokupkova, L. and Novotna, P. (1998) Ketchup colour. Czech Journal of Food Science; 16 (2) 65-71.

Ramadan, M.M. (1982) The biochemistry and genetics of tomato firmness. Dissertation Abstracts International, B; 42 (8) 3118.

Ramos, A.M. and Ibarz, A. (1998) Density of juice and fruit puree as a function of soluble solids Content and temperature. J. Food Eng., 35(1998) 57-63.

Ranganna, S. (1977) Manual of analysis of fruit and vegetable products. Tata Mcagaw hill Publishing Company Limited. New Delhi, India.

Rao, K.L.; Eipeson, W.E.; Srinivasa, R.N.; Patwardhan, M.V. and Ramanathan, P.K.(1985) Rheological properties of mango pulp and concentrates. Indian Food Packer (22) 30-33.

Rao, M.A. and Cooley, H.J. (1992) Rheological behavior of tomato pastes in steady and dynamic shear. J. Texture Stud.; 23, 415-425.

Rao, M.A.(1987) Predicting flow properties of food suspensions of plant origin. Food Technol.41 (8) 85-88.

Rao, M.A.(1999) Rheology of fluid and semisolid foods, principles and applications. A Chapman & Hall Food Science Book, Aspen Publishers, Inc, Gaithersburg, Maryland.

Rao, M.A.; Bourne, M.C. and Cooley, H.J. (1981) Flow properties of tomato concentrates. J. Texture Stud.; (12)521-538.

Rao, M.A.; Cooley, H.J. and Liao, H.J. (1999) High temperature rheology of tomato puree and starch dispersion with a direct-drive viscometer. J Food Process Eng.; 22 (1) 29-40.

Rha, C.(1975) Theories and principles of viscosity. In *Theory, determination and control of physical properties of food materials*. (C.Rha, ed.) D.Reidel Publishing Co., Boston.

Ribbens (2000) Making great table sauces! European Food & Drink Review; Winter (21) 23-24.

Richardson, R.K.; Morris, E.R.; Ross, S.B.; Taylor, L.J. and Dea, I.M. (1989) Characterization of the perceived texture of thickened systems by dynamic viscosity measurements. Food Hydrocolloids; 3 (3) 175-191.

Saleh, M.A.(1998) Stability of selected processed vegetables under different storage conditions. Ph.D. Thesis, Fac. Of Agric., Ain Shams Univ. Egypt.

Sanchez, M.C.; Valencia, C.; Gallegos, C.; Ciruelos, A. and Latorre, A. (2002) Influence of processing on the rheological properties of tomato paste. J. Sci. Food Agric.; 82 (9) 990-997.

Santerre, C.R.; Cash, J.N. and Iezzoni, A.F.(1991) Textural determination of Montomorency cherries using shear/compression and stone removal forces. J. Food Sci.; 56 (1) 260-261.

Saravacos, G.D. (1970) Effect of temperature on viscosity of fruit juice and purees. J. Food Sci.; 35,122-125.

Saravacos, G.D. and Kostaropoulos, A.E. (1995) Transport properties in processing of fruits and vegetables. Food Technol.; (9) 99-105.

Schramm, G. (1984) Introduction to practical viscosity. Gebruder HAAKE GmbH, D-7500 Karlsruhe 41, Dieselstrasse 4, Germany.

Sekse, L. (1986) Fruit quality of sweet cherry cultivars. Forskning og Forsok i Landbruket; 37 (4) 225-229.

Senge, B. (2001) Optimierung des transport und Mischverhaltens nicht-Newtonscher plastischer Medien am Beispiel von Speisequark. GDL Kongress, Lebensmitteltechnologie, 8-10 November 2001 Berlin, Deutschland.

Senge, B. (2002) Materialsammlung zur Vorlesung Spezielle Lebensmittelrheologie. Technische Universität Berlin. Oktober 2002 Berlin, Deutschland.

Senge, B.; Opel, H. and Kunzek, H.(1996). Rheological examination of material with cellular structure. 1. Communication: conventional examination of apple-material with cellular structure. Z Lebensm Unters Forsch 203:351-365.

Seung, J.L. (2000) Wall slip characteristics in rotational viscometry and squeezing viscometry. Food Science and Biotechnology; 9 (2) 130-132.

Shackel, K.A.; Greve, C.; Labavitch, J.M. and Ahmadi, H. (1991). Cell turgor changes associated with ripening in tomato pericarp tissue. Plant Physiol. 97, 814-816.

Shah, G.H. and Bains, G.S. (1991) Flow behaviour of peach and apricot pulps and concentrates of some Indian varieties. J. Food Sci. Tech., India; 28 (5) 308-311.

Shama, F.; Parkinson, C. and Sherman, P. (1973) Identification of stimuli controlling the sensory evaluation of viscosity. I. Non-oral methods. J. Texture Stud.; 4 (1) 102-110.

Sharoba, A.M.A. (1999) Rheological studies on some foods. M.Sc. Thesis, Fac. of Agric., Moshtohor, Zagazig Univ., Egypt.

Singh, G.H.; Abhishek, S. and Narpinder, S. (2002) Effect of hydrocolloids, storage temperature, and duration on the consistency of tomato ketchup. International Journal of Food Properties; 5 (1) 179-191.

Singh, N.I. and Eipeson, W.E. (2000) Rheological behaviour of clarified mango juice concentrates J.Texture Stud. ; 31, 287-295.

Singh, P.P. and Jindal, V.K. (2003) Pressure drop estimation in tube flow of non-Newtonian fluid foods by neural networks. J. Food Process Eng.; 26 (1) 49-65.

Sio, F.de.; Fasanaro, G.; Villari, G.; Loiudice, R. and Castaldo, D. (1995) Yellow tomatoes: composition characteristics of juice and concentrates. Industria Conserve; 70 (4) 423-426.

Skatski, C. and Sistrunk, W.A. (1973) Factors influencing color degradtion in concorde grape juice. J. Food Sci.; 38, 1060-1064.

Skripitsyn, V.G. (2001) The Russian modified starches from the closed-type joint stock company Rada M. Pishchevaya Promyshlennost', Moscow; No. 1, 55

Sobotka, F.E.; Watada, A.E. and Diener, R.G. (1972) Effectiveness of the pressure-load meter in measuring firmness of tomato fruit. HortScience ; 7 (1) 34-36.

Stanley, J. (2002) Tomatoes, lycopene and prostate cancer. Lipid Technology; 14 (4) 85-87.

Steffe, J.F. (1996) Rheological methods in food process engineering. 2 th Ed. Freeman Press, East Lansing, MI 48823, USA.

Steffe, J.F.; Mohammed, I.O. and Ford, E.W. (1986). Rheological properties of fluid foods: data compilation. In Physical and chemical properties of food, Okos, MR. (Editor). Am. Soc. Agric. Eng., St. Joseph, MI.

Steventon, A.J.; Parkinson, C.J.; Fryer, P.J. and Bottomley, R.C.(1991) The rheology of yoghurt, in Rheology of Food, Pharmaceutical and Biological Materials with General Rhology (ed. R.E. Carter), Elsevier Applied Science, pp. 196-210.

Tanglertpaibul, T. and Rao, M.A. (1987) Flow properties of tomato concentrates: Effect of serum viscosity and pulp content. J. Food Sci. 52(2): 318-321.

Tavares, C.A. and Rodriguez, D.B. (1994) Carotenoid composition of Brazilian tomatoes and tomato products. Lebensmittel Wissenschaft und Technologie; 27 (3) 219-222.

Testoni, A. and Albertini, A.(1983) Evaluation of the quality characteristics of sour (morello) cherries. Rivista di Frutticoltura edi Ortofloricoltura; 45 (2) 31-40.

Thakur, B.R. and Singh, R.K.(1995) Effect of homogenisation pressure on consistency of tomato juicec. J. Food Quality (18)389-396.

Thiagu, R; Chand, N. and Ramana, K.R. (1993) Evolution of Mechanical Characteristics of Tomatoes of Two Varieties During Ripening. J. Sci. Food Agric. (62) 175-183.

Thomas, H.A.; Sidel, J.L. and Stone, H. (1995) Relationships between rheological and sensory properties of liquid foods, Trogon Corp. Symposium, USA.

Toledo, R.T. (1980) Fundamental of food process engineering. AVI publishing company Inc. West Port.Connecticut.P.152-196.

Tonucci, L.H.; Holden, J.M.; Beecher, G.R.; Khachik, F.; Davis, C.S. and Mulokozi, G. (1995) Carotenoid content of thermally processed tomato-based food products. J. Agric. Food Chem.; 43 (3) 579-586.

Trifiro, A.; Bassi, A.; Castaldo, D.; Bigliardi, D. and Gherardi, S. (1986) Effects of composition and temperature on the rheology of apricot puree. Industria Conserve; 61 (3) 246-251.

Trifiro, A.; Pagliari, F. and Gherardi, S. (1994) Pressure losses calculation in continuous heat exchangers for tomato paste. J. Food Eng.; 23 (2) 233-248.

Trifiro, A.; Simone, L. and Gherardi, S. (1994) Temperature effects on rheological parameters of vegetable food fluids in relation to their pulp contents. Industria Conserve; 69 (2) 139-147.

Upasana, R and Bains, G.S. (1987) Flow behaviour of tomato ketchups. J. Texture Stud.; 18 (2) 125-135.

Valencia, C.; Sanchez, M.C.; Ciruelos, A.; Latorre, A.; Franco, J.M. and Gallegos, C. (2002) Linear viscoelasticity of tomato sauce products: influence of previous tomato paste processing. Eur. Food Res. Technol.; 214 (5) 394-399.

Vangdal, E. (1984) Postharvest ripening of sweet cherries. Forskning og Forsok i Landbruket; 35 (1) 41-48.

VanWazer, J.R.; Lyons, J.W.; Kin, K.Y. and Colwell, R.E. (1963) "viscosity and flow Measurement." Interscience Pubisherrs, New York.

Varela, P.; Gambaro, A.; Gimenez, A.M.; Duran, I. and Lema, P.(2003) Sensory and instrumental texture measures on ketchup made with different thickeners. J. Texture Stud.; 34(3) 317-330.

Vestrheim, S. (1986) Studies on 11 sour cherry cultivars. Meldinger fra Norges Landbrukshogskole; 65 (11) 18pp.

Vitacel (2002) Tomato ketchup made with Vitacel tomato fiber. www.jrs.de/jrs/uk/nm/a_tomato.htm.

Vitali, A.A. and Rao, M.A. (1984) Flow properties of low-pulp concentrated orange juice: Effect of temperature and concentration. J. Food Sci., 49: 882-888.

Voi, A.L.; Impembo, M.; Fasanaro, G. and Castaldo, D. (1995) Chemical characterization of apricot puree. Journal of Food Composition and Analysis; 8 (1) 78-85.

Watanabe, H.; Suzuki,T.; Takai, R.; Nishina, A. and Hasegawa, H. (1983) Ostwald flow behaviour of several foods. Journal of Japanese Society of Food Science and Technology; 30 (1) 33-37.

Wei, W.; Walton, J.H. and McCarthy, K.L. (1999) Flow profiles of power law fluids in scraped surface heat exchanger geometry using MRI. J. Food Process Engr.; 22 (1) 11-27.

Wells, J.H. and Singh, R.P. (1988) A kinetic approach to food quality prediction using full-history time-temperature indicators. J. Food Sci.; 53 (6) 1866-1871, 1893.

Wettestein, D.V.(1957) Chlorophyll-Ltale und der Submikro Skopische from weckses der plastiden experimental Cell Research 12: 427-433.

Wilberg, V.C. and Rodriguez, D.B. (1993) Quantification of beta-carotene and lycopene in tomatoes and some tomato products by HPLC. Ciencia e Tecnologia de Alimentos; 13 (2) 132-141.

Yamaguchi, M.; Sato, I. and Ishiguro, M. (2002) Influences of epidermal cell sizes and flesh firmness on cracking susceptibility in sweet cherry (Prunus avium L.) cultivars and selections. Journal of the Japanese Society for Horticultural Science; 71 (6) 738-746.

Ying, S.X.; Shoemaker, C.F. and Luh, B.S. (1986) Effect of break temperature on rheological proprieties and microstructure of tomato juices and pastes. J. Food Sci., (51) 399-402

Yoo, B. (2001) Rheological properties of hot pepper-soybean paste. J.Texture Stud.; 32, 307-318.

Yoo, B. (2004) Effect of temperature on dynamic rheology of Korean honeys. J. Food Eng.; 65, 459-463.

Yoo, B. and Rao, M.A. (1994) Effect of unimodal particle size and pulp content on rheological properties of tomato puree. J. Texture Stud.; 25 (4) 421-436.

Yoo, B. and Rao, M.A. (1995) Yield stress and relative viscosity of tomato concentrates: effect of total solids and finisher screen size. J. Food Sci., (60) 777-785.

Yoo, B. and Rao, M.A. (1996a) Creep and dynamic rheological behavior of tomato concentrates: effect of concentration and finisher screen size. J. Texture Stud.; 27, 451-459.

Yoo, B.; Rao, M.A. and Steffe, J.F. (1995) Yield stress of food dispersions with the vane method at controlled shear rate and shear stress. J. Texture Stud.; 26 (1) 1-10.

Yoshimura, K., Terashima, M., Hozan, D., Ebato, T., Nomura, Y., Ishii, Y., and Shirai, K. (2000) Physical properties of shark gelatin compared with pig gelatin. Journal of Agricultural and Food Chemistry, 48,2023-2027.

Younce, F.L. and Davis, D.C. (1995) A dynamic sensor for cherry firmness. Transactions of the ASAE; 38 (5) 1467-1476.

Young, I.L.; Seung, J.L. and Wan, S.N.(1997) Effect of the modified starch on the physical properties of tomato ketchup. Agricultural Chemistry and Biotechnology; 40 (1) 48-52.