Introduction to the Workshop

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Oxidative stress of fruits and vegetables reduces product storage quality and marketability; and oxidative stress occurs when active oxygen species (AOS) are in excess of the tissue scavenging capacity of fresh produce. AOS are linked to postharvest quality issues such as senescence and fruit scald. Knowledge of crucial

cycling enzymatic–nonenzymatic antioxidants and product treatments designed to reduce oxidative stress will help extend postharvest storage quality. Four international scientists, who currently research oxidative stress and its effects on senescence and postharvest disorders of horticultural crops, present the current knowledge on the formation of oxidative stress, the crucial cycling of enzymatic and nonenzymatic antioxidants, the relationship between oxidative stress and fruit scald, and the latest treatments designed to minimize oxidative stress.

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