Title: Postharvest Biology and Technology in Horticultural Crops

Contents:
1. MA packaging of sweet cherry and pear fruit
Yamagata prefecture produced about 70% of sweet cherry and 60% of pear in Japan. We try to establish their suitable storage.

2. Pear ripening on the tree
Pears require several days or weeks after harvest to ripen and develop good quality. By contrast, pear fruit never soften appreciably on the tree. Then, we have some questions. Why don’t pear fruit usually ripen on the tree? What happens after harvest in pear fruit? Is there any differences in ripening after harvest between pear and Japanese pear fruit?

3. Vase life of cut flowers using silver nanoparticles
Silver nanoparticles is known to have an antimicrobial activity. We have surveyed the vase life of cut flower and woody ornamental cherry using flower vessels coated with silver nanoparticles.

-Various Research Data-

1. MA packaging

2. Pear ripening on the tree

3. Flower vessels coated with silver nanoparticles
• Three types of pear
  The are three types of pears, European, Chinese and Japanese, in the world. I would like to clarify their ripening characteristics on and off the tree.
• International cooperative research
  I am interested in International cooperative research on postharvest biology and technology in horticultural crops.
• Increase in fruit consumption in Japan
  Consumption of fruit as an essential part of healthy diet was very low in Japan. I hope that I contribute to increase them near future.