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EDUCATION

- 1984-1988** **Doctor of Philosophy**, Tree Physiology, Oregon State University, Department of Horticulture, Corvallis, OR 97331. Role of Ethylene and Manipulation on Flower Bud Development of *Prunus persica* and *Prunus domestica* and on *Pyrus communis* Ovule Senescence.
- 1982-1983** **Master of Science**, University of California, Davis, Department of Pomology, Davis, CA 95616. Factors that Affect Olive (*Olea europea L.*) Seed Germination.
- 1973-1979** **Ingeniero Agronomo**, Catholic University of Chile. Departamento de Fruticultura e Enología. Santiago, Chile. Influencia de Amarra y Desbrote de Cargadores, Cycocel, y Anilladura en la Production de Parronales Vigorosos.

PROFESSIONAL EXPERIENCE

- 1990-Present** **Postharvest Specialist and Pomologist** in the Department of Plant Sciences, University of California, One Shields Avenue, Davis, CA 95616.
- 2008 -2019** **Director, Fruit and Nut Research and Information Center**, Department of Plant Sciences, University of California, One Shields Avenue, Davis, CA 95616.
- 2008-2014** **Associate Director of Postharvest Technology Center**, Department of Plant Sciences, University of California, One Shields Avenue, Davis, CA 95616.
- 2003–2004** **Researcher**, sabbatical leave at the Instituto Bioquímica e Ingeniería Molecular of Universidad Politécnica, Valencia (Spain).
- 1989-1990** **Plant Physiologist** at the Hawaiian Sugar Planter's Association (HSPA), Oahu HI. Developing technologies to synchronize coffee mechanical harvesting.
- 1979-1989** **Pomology Professor** at Catholic University of Chile, Santiago Chile.

WEBSITES

- <https://crisosto.ucdavis.edu/program-overview>
- http://fruitsandnuts.ucdavis.edu/about_us/staff/
- http://postharvest.ucdavis.edu/About_Us/Specialists_-_Faculty/
- http://kare.ucanr.edu/About_us/Staff_Directory/
- <https://ucanr.edu/portal/index.cfm>

FNRIC has ~ 628,035 and UC-PT, ~500,000 page views annually. In addition, FNRIC has 842 followers on Facebook and 1320 followers on Twitter, while UC-PT has 1,868 followers on Facebook and 2,608 followers on Twitter (Nov, 2020).

RESEARCH EXPERTISE AND INTERESTS

Expertise on postharvest physiology and technology of fruits and nuts, including peaches, nectarines, plums, apricots, table grapes, figs, kiwifruit, mangos, persimmons, blueberries, pistachios, almonds and walnuts, with an emphasis on the role of orchard factors in postharvest quality and safety. My main goal is to develop technologies that deliver flavorful and safe fruits and nuts to consumers, increasing fruit consumption. My approach is to develop short-term commercial solutions, while simultaneously pursuing the mid-term goal of better physiological understanding to support the long-term goal of plant improvement.

TEACHING

I have taught or contributed to Postharvest Biology and Technology (PLS 172), Advances in Postharvest Biology and Technology (PLS 212), Postharvest Technology of Horticulture Crops (PLS 196), Integrative Horticulture & Agronomy-Principles, Integrative Horticulture & Agronomy-Practices, Principles of Fruit & Nut Tree Growth, Cropping & Management, Fruit Ripening & Ethylene Management and graduate and/or undergraduate seminars.

HONORS AND AWARDS

- 2020 Distinguished Professor at UC Davis (the highest campus-level award for faculty who demonstrate outstanding scholarship).
- UCCE-ANR 2019/2020 Outstanding Research Distinguished Service (2020).
- California Fig Award for Distinguished Service Achievement, which "recognizes distinguished service supporting development and improving marketing and utilization of dried and fresh figs products", 2020.
- SaveMart Innovation Research Award; 2013.
- California Tree Fruit Agreement, 'Save the Stone Fruit Award', 2004.
- Award to Most Valuable Cooperator; Centro de Investigación en Alimentación y Desarrollo, AC., México (CIAD), 2002.
- 1999 National Peach Council-Carroll R. Miller Award, to recognize noteworthy research relating to improved marketing and utilization of stone fruit: first recipient in the UC system.

UNIVERSITY SERVICE

- Major Professor and thesis committee member for 28 students.
- Served on 25 University (Departmental and School) and four outside University committees.
- Member of 10 UC ANR Working Groups.
- Member of Horticultural and Agronomy Graduate Group Administration Committees.
- Academic Plant Sciences Graduate Program Adviser.
- Chair Organizer, Advances in 2015 Walnut Production UC ANR, November.
- Co-Chair Organizer, Advances in 2017 Pistachio Production UC ANR.
- Planned and executed the 2013 Emerging Postharvest Technologies for the UC-PT and Principles of Fruit & Nut Tree Growth, Cropping & Management (2015-2019).
- Organized and participated in retail and handling workshops for 2018 & 2019 MACFRUT in Rimini, Italy.

SERVICE TO THE PROFESSION

- 2020-2024** Chair, ISHS Fig working group.
2020 Co-editor of the new version of *The Peach: Botany, Production and Uses*, CABI.
2020 Co-Editor of *Acta Horticulturae* for the ISHS VI International Symposium on Fig (Rovinj, Croatia).
2010 Review Editor for Crop and Product Physiology for *Frontiers in Plant Science*.
2020 Co-Editor of *Manual on Postharvest Handling of Mediterranean Tree Fruits and Nuts*, CAB International.
2018-2020 Member-MacFruit Retail Educational Program Committee.
2013-2020 Carol R. Miller Ad Hoc Committee, Member.
2008-2020 Asociación Iberoamericana de Tecnología Postcosecha (AITEP); served as President 2014 to 2016.
2001-2020 Member of 17 ISHS working groups.
2001-2008 Evaluation Committee member of Centro de Investigación en Alimentación y Desarrollo (CIAD).

GOOGLE SCHOLAR

As of September 2021, Google Scholar lists 13,603 citations, an h-Index of 63 and an i10-Index of 188.

https://scholar.google.com/citations?hl=en&user=-c0i0yYAAAAAJ&view_op=list_works&sortby=pubdate

ORCID (16-digit identifier) <https://orcid.org/0000-0003-4451-2799>.

SOCIAL MEDIA

- [News blog](#)
- [Facebook](#)
- [Twitter @FruitandNut_UCD](#)
- [YouTube: UC Fruit & Nut](#)
- [Twitter @UCPostharvest](#)

REFEREED PUBLICATIONS

1. Zaini, P.A., Feinberg N., Grilo, F., Saxe H., Crisosto C.H., and Dandekar, A.M. (2020). Comparative proteomic analysis of English walnut (*Juglans regia* L.) pellicle maturation process in cultivars Chandler and Tulare. *Life* 10: 314.
2. Fields, R.P., Donis-Gonzalez, I.R., Lampinen, B., and Crisosto, C.H. (2020). Late maturity and excess irrigation trigger amber walnut (*Juglans regia* L.) kernel color at harvest in ‘Howard’, but not in ‘Chandler’. *Journal of the American Pomological Society* 74(3): 135-145.
3. Donis-Gonzalez, I., Sideli, G., Bergman, S., Slaughter, D., and Crisosto, C.H. (2020). Color vision system to assess English walnut (*Juglans regia*) kernel pellicle color. *Postharvest Biology and Technology* 167: 111199. doi.org/10.1016/j.postharvbio.2020.111199.
4. Young, C.A., Choudhury, R.A., Crisosto, C.H., and Gubler, W.D. (2020). Brown spot in table grape Redglobe controlled in study with sulfur dioxide and temperature treatments. *California Agriculture* 74(3): 163-168.

5. Crisosto, CH., Ferguson, L., Michailides, T., Lopez Corrales, M., and Crisosto, G.M. (2020). Developing the California fresh fig industry. Sixth International Symposium on Fig, *Acta Horticulturae*. (IN PRESS).
6. Gordon, P., Preece, J., Crisosto, C.H., Ferguson, L., Aradhya, M., Norton, M., Garrison, H., and DeBenedetto, C. (2020). Field evaluation of new and underutilized fig cultivars for fresh and dried markets. Sixth International Symposium on Fig, *Acta Horticulturae*. (IN PRESS).
7. Ortiz, C., Vicente, A.R., Fields, R., Grillo, F., Labavitch, J.M., Donis-Gonzalez, I., and Crisosto, C.H. (2019). Walnut (*Juglans regia* L.) kernel postharvest deterioration as affected by pellicle integrity, cultivar and oxygen concentration. *Postharvest Biology and Technology* 156: 110948. doi:10.1016/j.postharvbio.2019.110948.
8. Fernandez-Marti, A., Sasaki, C.A., Manganaris, G.A., Gasic, K., and Crisosto, C.H. (2018). Genomic sequencing of Japanese plum (*Prunus salicina* Lindl.) mutants provides a new model for Rosaceae fruit ripening studies. *Frontiers in Plant Science* 9. doi:10.3389/fpls.2018.00021.
9. Ortiz, M., Franceschinis, F., Gergoff, G.E., Chan, H., Labavitch, J.M., Crisosto, C.H., and Vicente, A.R. (2018). Pre-treatment with 1-methylcyclopropene alleviates methyl bromide induced internal breakdown, softening and wall degradation in blueberry. *Postharvest Biology and Technology* 146: 90-98.
10. Crisosto, C.H., Ferguson, L., Preece, J.E., Michailides, T.J., Haug, M.T., López Corrales, M., and Crisosto, G.M. (2017). Developing the California fresh fig industry. *Acta Horticulturae* 1173: 285-292.
11. Fresnedo-Ramírez, J., Chan, H.M., Parfitt, D.E., Crisosto, C.H., and Gradziel, T.M. (2017). Genome-wide DNA-(de)methylation is associated with noninfectious bud-failure exhibition in almond (*Prunus dulcis* [Mill.] D.A. Webb). *Scientific Reports* 7: Article number: 42686.
12. Holstein, H., Crisosto, G.M., and Crisosto, C.H. (2017). Fertigation with potassium increases size and yield in fresh figs growing in California. *Acta Horticulturae* 1173: 177-182.
13. Brecht, J.K., Plotto, A., Baldwin, E.A., Bai, J.E., Jamir, S., Crisosto, C.H., and Crisosto, G.M. (2017). Sensory quality of fresh-cut mango at the consumer level sampled through the year. *Proceedings of the Florida State Horticultural Society* 130: 158-164.
14. Allan, C., Crisosto, C.H., Michailides, T., Brar, G.S., and Ferguson, L. (2016). Evaluation of *Pistacia vera* 'Pete I' yield characteristics. *Acta Horticulturae* 1109: 57-60.
15. Castro, S.B., Crisosto, C.H., and DeJong, T.M. (2016). Variation in fruit constituent sugar concentrations and their stability during processing of selected genotypes in *Prunus domestica* breeding germplasm. *Journal of the American Pomological Society* 70: 138-148.
16. Crisosto, C.H., Crisosto, G.M., and Bermejo, J.R. (2016). Applying non-destructive sensors to improve fresh fruit consumer satisfaction and increase consumption. *Acta Horticulturae* 1119: 219-226.
17. Ferrara, G., Mazzeo A., Pacucci, C., Matarrese, A.M.S., Tarantino, A., Crisosto, C.H., Incerti, O., Marcotuli, I., Nigro, D., Blanco, A., and Gadaleta, A. (2016). Characterization of edible fig germplasm from Puglia, southeastern Italy: Is the distinction of three fig types (Smyrna, San Pedro and Common) still valid? *Scientia Horticulturae* 205: 52-58.
18. Fresnedo-Ramírez, J., Frett, T.J., Sandefur, P.J., Salgado-Rojas, A., Clark, J.R., Gasic, K., Peace, C.P., Anderson, N., Hartmann, T.P., Byrne, D.H., and Bink, M.C. (2016). QTL mapping and breeding value estimation through pedigree-based analysis of fruit size and weight in four diverse peach breeding programs. *Tree Genetics and Genomes* 12(2): 1-18.

19. Hong, G., Crisosto, C.H., and Cantwell, M.I. (2016). Quality and physiology of two cultivars of fresh-cut figs in relation to ripeness, storage temperatures and controlled atmospheres. *Acta Horticulturae* 1141: 213-220.
20. Novillo, P., Salvador, A., Crisosto, C., and Besada, C. (2016). Influence of persimmon astringency type on physico-chemical changes from the green stage to commercial harvest. *Scientia Horticulturae* 206: 7-14.
21. Scattino, C., Negrini, N., Morgutti, S., Cocucci, M., Crisosto, C.H., Tonutti, P., Castagna, A., and Ranieri, A. (2016). Cell wall metabolism of peaches and nectarines treated with UV-B radiation: a biochemical and molecular approach. *Journal of the Science of Food and Agriculture* 96: 939-947.
22. Tomazeli, V.N., Abramo Marchese, J.A., Danner, M.A., Perboni, A.T., Finatto, T., and Crisosto, C.H. (2016). Improved resistance to disease and mites in strawberry, through the use of acibenzolar-S-methyl and harpin to enhance photosynthesis and phenolic metabolism. *Theoretical and Experimental Plant Physiology* 28: 287-296.
23. Crisosto, C.H., Ferguson, L., and Rodriguez-Bermejo, J. (2015). Emerging postharvest technologies. *Acta Horticulturae* 1079: 47-52.
24. Crisosto, C.H., and Tonutti, P. (2015). Innovations in peach postharvest research and storage technology. *Acta Horticulturae* 1084: 821-828.
25. Fresnedo-Ramírez, J., Bink, M.C., Van de Weg, E., Famula, T.R., Crisosto, C.H., Frett, T.J., Gasic, K., Peace, C.P., and Gradziel, T.M. (2015). QTL mapping of pomological traits in peach and related species breeding germplasm. *Molecular Breeding* 35(8): 1-19.
26. Fresnedo-Ramírez, J., Crisosto, C.H., and Gradziel, T.M. (2015). Pedigree correction and estimation of breeding values for peach genetic improvement. *Acta Horticulturae* 1084: 249-256.
27. Kim, H.Y., Faruh, M., Cohen, Y., Crisosto, C., Sadka, A., and Blumwald, E. (2015). Non-climacteric ripening and sorbitol homeostasis in plum fruits. *Plant Science* 231: 30-39.
28. Minas, I.S., Forcada, C.F., Dangl, G.S., Gradziel, T.M., Dandekar, A.M., and Crisosto, C.H. (2015). Discovery of non-climacteric and suppressed climacteric bud sport mutations originating from a climacteric Japanese plum cultivar (*Prunus salicina* Lindl.). *Frontiers in Plant Science* 6: 316.
29. Pons Puig, C., Dagar, A., Ibanez, C.M., Singh, V., Crisosto, C.H., Friedman, H., Lurie, S., and Granell, A. (2015). Pre-symptomatic transcriptome changes during cold storage of chilling sensitive and resistant peach cultivars to elucidate chilling injury mechanisms. *BMC Genomics* 16(1): 1.
30. Resende Nassur, R.C.M., González-Moscoso, S., Crisosto, G.M., Lima, L.C.O., Vilas Boas, E., and Crisosto, C.H. (2015). Describing quality and sensory attributes of three mango (*Mangifera indica* L.) cultivars at three ripeness stages based on firmness. *Journal of Food Science* 80(9): S2055-S2063.
31. Minas, I.S., Vicente, A.R., Dhanapal, A.P., Manganaris, G.A., Goulas, V., Vasilakakis, M., Crisosto, C.H., and Molassiotis, A. (2014). Ozone-induced kiwifruit ripening delay is mediated by ethylene biosynthesis inhibition and cell wall dismantling regulation. *Plant Science* 229: 76-85.
32. Pons, C., Marti, C., Forment, J., Crisosto, C.H., Dandekar, A.M., and Granell, A. (2014). A bulk segregant gene expression analysis of a peach population reveals components of the underlying mechanism of the fruit cold response. *PLoS ONE* 9(3): e90706.
33. Scattino, C., Castagna, A., Neugart, S., Chan, H.M., Schreiner, M., Crisosto, C.H., Tonutti, P., and Ranieri, A. (2014). Post-harvest UV-B irradiation induces changes of phenol contents and corresponding biosynthetic gene expression in peaches and nectarines. *Food Chemistry* 163: 51-60.

34. Cano-Salazar, J., Lopez, M.L., Crisosto, C.H., and Echeverría, G. (2013). Cold storage of six nectarine cultivars: consequences for volatile compounds emissions, physiochemical parameters, and consumer acceptance. *European Food Research and Technology* 237: 571-589.
35. Cano-Salazar, J., López, M.L., Crisosto, C.H., and Echeverría, G. (2013). Volatile compound emissions and sensory attributes of 'Big Top' nectarine and 'Early Rich' peach fruit in response to a pre-storage treatment before cold storage and subsequent shelf-life. *Postharvest Biology and Technology* 76: 152-162.
36. Dagar, A., Pons Puig, C., Marti Ibanez, C., Ziliotto, F., Bonghi, C., Crisosto, C.H., Friedman, H., Lurie, S., and Granell, A. (2013). Comparative transcript profiling of a peach and its nectarine mutant at harvest reveals differences in gene expression related to storability. *Tree Genetics & Genomes* 9: 223-235.
37. Delgado, C., Crisosto, G.M., Heymann, H., and Crisosto, C.H. (2013). Determining the primary drivers of liking to predict consumers' acceptance of fresh nectarines and peaches. *Journal of Food Science* 78: S605-S614.
38. Dhanapal, A.P., and Crisosto, C.H. (2013). Association genetics of chilling injury susceptibility in peach (*Prunus persica* (L.) Batsch) across multiple years. *Biotech* 3: 481-490.
39. Fresnedo-Ramírez, J., Martínez-García, P.J., Parfitt, D.E., Crisosto, C.H., and Gradziel, T.M. (2013). Heterogeneity in the entire genome for three genotypes of peach [*Prunus persica* (L.) Batsch] as distinguished from sequence analysis of genomic variants. *BMC Genomics* 14(1): 750. doi10.1186/1471-2164-14-750.
40. Haug, M.T., King, E.S., Heymann, H., and Crisosto, C.H. (2013). Sensory profiles for dried fig (*Ficus carica* L.) cultivars commercially grown and processed in California. *Journal of Food Science* 78: S1273-S1281.
41. Johnson, R.S., Olivos, A., Xiao, Q., Crisosto, C.H., and Michilaides, T. (2013). Proper nectarine nutrition improves fruit quality. *Better Crops with Plant Food* 97(3): 11-13.
42. Kong, M., Lampinen, B., Shackel, K., and Crisosto, C.H. (2013). Fruit skin side cracking and ostiole-end splitting shorten postharvest life in fresh figs (*Ficus carica* L.) but are reduced by deficit irrigation. *Journal of Food Engineering* 85: 154-161.
43. Martínez-García, P.J., Parfitt, D.E., Bostock, R., Fresnedo-Ramírez, J., Vazquez-Lobo, A., Ogundiwin, E.A., Gradziel, T.M., and Crisosto, C.H. (2013). Application of genomic and quantitative genetic tools to identify candidate resistance genes for brown rot resistance in peach. *PLoS ONE* 11.
44. Martínez-García, P.J., Fresnedo-Ramírez, J., Parfitt, D.E., Gradziel, T.M., and Crisosto, C.H. (2013). Effect prediction of identified SNPs linked to fruit quality and chilling injury in peach [*Prunus persica* (L.) Batsch]. *Plant Molecular Biology* 81: 161-174.
45. Minas, I.S., Crisosto, G.M., Holcroft, D., Vasilakakis, M., and Crisosto, C.H. (2013). Postharvest handling of plums (*Prunus salicina* Lindl.) at 10°C to save energy and preserve fruit quality using an innovative application system of 1-MCP. *Postharvest Biology and Technology* 76: 1-9.
46. Minas, I.S., Crisosto, G.M., Day, K.R., and Crisosto, C.H. (2013). Forced-air cooling reduces 1-MCP application duration on plums (*Prunus salicina* Lindl.) without reducing effectiveness. *Acta Horticulturae* 985: 257-259.
47. Salazar, J.A., Ruiz, D., Campoy, J.A., Sánchez-Pérez, R., Crisosto, C.H., Martínez-García, P.J., Blenda, A., Jung, S., Main, D., Martínez-Gómez, P., and Rubio, M. (2013). Quantitative Trait Loci (QTL) and Mendelian Trait Loci (MTL) analysis in *Prunus*: A breeding perspective and beyond. *Plant Molecular Biology Reporter* 32: 1-18.
48. Slaughter, D.C., Crisosto, C.H., and Tiwari, G. (2013). Nondestructive determination of flesh color in clingstone peaches. *Journal of Food Engineering* 116: 920-925.

49. Teles, C., Benedetti, C., Gubler, F.D., and Crisosto, C.H. (2013). Prestorage application of high carbon dioxide combined with controlled atmosphere storage as a dual approach to control *Botrytis cinerea* in organic 'Flame Seedless' and 'Crimson Seedless' table grapes. *Postharvest Biology and Technology* 89: 32-39.
50. Cantin, C.M., Minas, I.S., Goulas, V., Jiménez, M., Manganaris, G.A., Michailides, T.J., and Crisosto, C.H. (2012). Sulfur dioxide fumigation alone or in combination with CO₂-enriched atmosphere extends the market life of highbush blueberry fruit. *Postharvest Biology and Technology* 67: 84-91.
51. Crisosto, G.M., Hasey, J.K., Zegbe, J.A., and Crisosto, C.H. (2012). New quality index based on dry matter and acidity proposed for Hayward kiwifruit. *California Agriculture* 66(2): 70-75.
52. Ferguson, L., Glozer, K., Crisosto, C., Rosa, U.A., Castro-Garcia, S., Fichtner, E.J., Guinard, J.X., Lee, S.M., Krueger, W.H., Miles, J.A., and Burns, J.K. (2012). Improving canopy contact olive harvester efficiency with mechanical pruning. *Acta Horticulturae* 965: 83-88.
53. Frett, T.J., Gasic, K., Clark, J.R., Byrne, D., Gradziel, T., and Crisosto, C.H. (2012). Standardized phenotyping for fruit quality in peach [*Prunus persica* (L.) Batsch]. *Journal of the American Pomological Society* 66(4): 214-219.
54. King, E.S., Hopfer, H., Haug, M.T., Orsi, J.D., Heymann, H., Crisosto, G.M., and Crisosto, C.H. (2012). Describing the appearance and flavor profiles of fresh fig (*Ficus carica* L.) cultivars. *Journal of Food Science* 77: S419-S429.
55. Martínez-García, P.J., Parfitt, D.E., Ogundiwin, E.A., Fass, J., Chan, H.M., Ahmad, R., Lurie, S., Dandekar, A., Gradziel, T.M., and Crisosto, C.H. (2012). High density SNP mapping and QTL analysis for fruit quality characteristics in peach (*Prunus persica* L.). *Tree Genetics and Genomes* 9(1): 19-36.
56. Palou, L.I., Smilanick, J.L., and Crisosto, C.H. (2012) Evaluation of food additives and low-toxicity compounds as non-polluting means to control the main postharvest diseases of California peaches. *Acta Horticulturae* 962: 539-548.
57. Prabhu Dhanapal, A., Martínez-García, P.J., Gradziel, T.M., and Crisosto, C.H. (2012) First genetic linkage map of chilling injury susceptibility in peach (*Prunus persica* (L.) Batsch) fruit with SSR and SNP markers. *Journal of Plant Science and Molecular Breeding* 1(3): 1-12.
58. Olivos, A., Johnson, S., Xiaoqiong, Q., and Crisosto, C.H. (2012) Fruit phosphorous and nitrogen deficiencies affect 'Grand Pearl' nectarine flesh browning. *HortScience* 47(3): 391-394.
59. Martinez-Garcia, P.J., Peace, C.P., Parfitt, D.E., Ogundiwin, E.A., Fresendo-Ramirez, J., Dandekar, A.M., Gradziel, T.M., and Crisosto, C.H. (2012). Influence of year and genetic factors on chilling injury susceptibility in peach (*Prunus persica* (L.) Batsch). *Euphytica* 185: 267-280.
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61. Cano-Salazar, J.A., Echeverria, G., Crisosto, C.H., and Lopez, L. (2011). Cold storage potential of four yellow-fleshed peach cultivars defined by their volatile compound emissions, standard quality parameters, and consumer acceptance. *Journal of Agricultural and Food Chemistry*. 60: 1266-1282. Doi:10.1021/jf204126m.
62. Cantin, C.M., Bremer, V., Ferreira, A.L., Michailides, T., Palou, L., and Crisosto, C.H. (2011). Evaluation of the use of sulfur dioxide (SO₂) to reduce postharvest losses on dark and green figs. *Postharvest Biology and Technology* 59: 150-158. Doi:10.1016/j.postharvbio.2010.09.016.

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65. Cantín, C.M., Tian, T., Xiaoqiong, Q., and Crisosto, C.H. (2011). Copigmentation triggers the development of skin burning disorder on peach and nectarine fruit [*Prunus persica* (L.) Batsch]. *Journal of Agricultural and Food Chemistry* 59: 2393-2403. doi:10.1021/jf104497s.
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ALTERNATIVE MEDIA

(Short, ~ five-minute videos, prepared in English and Spanish as part of the Fruits and Nuts–FNRIC Online Training.)

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