

## References

- Abeytilakaratna, P. D., Fonseka, R. M., Eswara, J. P., and Wijethunga, K. G. N. A. B., 2013. Relationship between Total Solid Content and Red, Green and Blue Colour Intensity of Strawberry (*Fragaria x ananassa* Duch.) Fruits. *Journal of Agricultural Sciences*. 8 (2).
- Al-Haq, M. I., Y. Seo, S. Osita, and Y. Kawagoe. 2002. Disinfection effects of electrolyzed oxidizing water on suppressing fruit rot of pear caused by *Botryosphaeria berengeriana*. *Food Res. Int.* 35:657–664.
- Arpaia, M. L., Adaskaveg, J. E., Smilanick, J., and Elliot, R. 2014. Postharvest handling. Pages 369-382 in: Citrus Production Manual. L. Ferguson and E. E. Grafton-Cardwell, eds. *University of California Agriculture and Natural Resources Publication*. 3539, Oakland.
- Batisse, C., Buret, M., Coulomb, P.J. 1996. Biochemical differences in cell wall of cherry fruit between soft and crisp fruit. *J. Agric. Food. Chem.* 44:453–457.
- Beever, RE., Weeds, PL. 2007. *Taxonomy and genetic variation of Botrytis and Botryotinia*. In: Elad Y, Williamson B, Tudzynski P, Delen N, editors. *Botrytis: Biology, Pathology and Control*. Heidelberg: Springer. 29-52.
- Boal, A.K. 2009. On-site generation of disinfectants. *Tech Brief*. 9, 1–4.
- Bonde, M. R., S. E. Nester, J. L. Smilanick, R. D. Frederick, and N. W. Schaad. 1999. Comparison of effects of acidic electrolyzed water and NaOCl on *Telletia indica* teliospore germination. *Plant Dis.* 83:627–632.
- Brecht, J.K., Chau, K.V., Fonseca, S.C., Oliveira, F.A.R., Silva, F.M., Nunes, M.C.N., Bender, R.J. 2003. Maintaining optimal atmosphere conditions for fruits and vegetables throughout the postharvest handling chain. *Postharvest Biology and Technology*. 27:87–101.
- CAB International. *Fragaria annanasa (Strawberry)*. last modified July 2018. <https://www.cabi.org/isc/datasheet/24406>. Accessed on June, 2019.
- Chaidez, C., Campo, N.C.-D., Heredia, J.B., Contreras-Angulo, L., González-Aguilar, G., Ayala-Zavala, J.F. 2012. *Chlorine Decontamination of Fresh and Minimally Processed Produce*. Wiley-Blackwell, pp. 121–133.
- Charles, F., Guillaume, C., Gontard, N. 2008. Effect of passive and active modified atmosphere packaging on quality changes of fresh endives. *Postharvest Biol. Technol.* 48: 22–29.

- Dagnas, S., & Membre, J.-M. 2013. Predicting and preventing mold spoilage of food products. *Journal of Food Protection*. 76:538–551.
- Dean, R., van Kan, JAL., Pretorius, ZA., Hammond-Kosack, KE., Di Pietro, A., Spanu, PD., et al. 2012. The Top 10 fungal pathogens in molecular plant pathology. *Mol Plant Pathol*. 13:414-30.
- Deza, M. A., M. Araujo, and M. J. Garrido. 2005. Inactivation of *Escherichia coli*, *Listeria monocytogenes*, *Pseudomonas aeruginosa* and *Staphylococcus aureus* on stainless steel and glass surfaces by neutral electrolysed water. *Lett. Appl. Microbiol*. 40:341–346.
- FAO, 2011. Food and Agriculture Organization statistical database. Available at: [www.faostat.fao.org](http://www.faostat.fao.org)
- Feliziani, E., Romanazzi, G. 2016. Postharvest decay of strawberry fruit: Etiology, epidemiology, and disease management. *Journal of Berry Research*. 6: 47-63.
- Fujiwara, K., Doi, R., Imoto, M., Fugii, T. 2000. Fundamental studies on crop disease control by spraying electrolyzed anode-side water. 4: effects of pH and available chlorine concentration on the severity of powdery mildew infection and percentage of leaves with a leaf burn-like physiological disorder on tomato leaves (in Japanese with English abstract). *Environ Cont Biol*. 38:263–271.
- Fukumori, Y., Nakajima, M., Akutsu, K. 2004. Microconidia act the role as spermatia in the sexual reproduction of *Botrytis cinerea*. *J Gen Plant Pathol*. 70:256-60.
- Garcia-Ramos, F.J., Valero, C., Homer, I., Ortiz-Canavate, J., Ruiz-altisent, M. 2005. Non-destructive fruit firmness sensors: a review. *Spanish Journal of Agricultural Research*. 3:61-73.
- Gómez-López, V.M., Marín, A., Medina-Martínez, M.S., Gil, M.I., Allende, A. 2013. Generation of trihalomethanes with chlorine-based sanitizers and impact on microbial: nutritional and sensory quality of baby spinach. *Postharvest Biol. Technol*. 85:210–217.
- Gougouli, M., & Koutsoumanis, K. P. 2012. Modeling germination of fungal spores at constant and fluctuating temperature conditions. *International Journal of Food Microbiology*. 152: 153–161.
- Grech, N. M., and F. H. Rijkenberg. 1992. Injection of electronically generated chlorine into citrus micro-irrigation systems for the control of certain waterborne root pathogens. *Plant Dis*. 76:457–461.
- Hati, S., Mandal, S., Minz, P.S., Vij, S., Khetra, Y., Sing, B.P., and Yadav, D. 2012. Electrolyzed Oxidized Water (EOW): Non-Thermal Approach for

Decontamination of Food Borne Microorganisms in Food Industry. *Food and Nutrition Sciences*. 3: 760-768.

- Hayta, E., and Aday, M. S. 2015. The Effect of Different Electrolyzed Water Treatments on the Quality and Sensory Attributes of Sweet Cherry During Passive Atmosphere Packaging Storage. *Postharvest Biology and Technology*. 102: 32–41.
- Hirayama, Y., Asano, S., Watanabe, K., Sakamoto, Y., Ozaki, M., Okayama, K., Ohki, S.T., Tojo, M. 2016. Control of *Colletotrichum fructicola* on strawberry with a foliar spray of neutral electrolyzed water through an overhead irrigation system. *J Gen Plant Pathol*. 82:186-189.
- Horev, B., Sela, S., Vinokur, Y., Gorbatshevich, E., Pinto, R., Rodov, V. 2012. The effects of active and passive modified atmosphere packaging on the survival of *Salmonella enterica* serotype typhimurium on washed romaine lettuce leaves. *Food Res. Int*. 45: 1129–1132.
- Hricova, D., Stephan, R., Zweifel, C. 2008. Review: Electrolyzed Water and Its Application in the Food Industry. *Journal of Food Protection*. 71:1934-1947.
- Huang, Y.-R., H.-S. Hsieh, S.-Y., Lin., S.-J. Lin., Y.-C. Hung, and D.-F. Hwang. 2006. Application of electrolyzed water on the reduction of bacterial contamination for seafood. *Food Control*. 17: 987–993.
- Hung, Y.C., Tilly, P., Kim, C. 2010. Efficacy of electrolyzed oxidizing (EO) water and chlorinated water for inactivation of *Echericia coli* O157:H7 on strawberry and broccoli. *Journal of Food Quality*. 33:559-577.
- Hung, Y.C., Tilly, P., Kim, C. 2010. Efficacy of electrolyzed oxidizing (eo) water and chlorinated water for inactivation of *Escherichia coli* o157:H7 on strawberries and broccoli. *J. Food Qual*. 33:559–577.
- Hung, Y-C., Water, B-W., Yemmireddy, V-K., and Huang, C-H. 2017. pH effect on the formation of THM and HAA disinfection byproducts and potential control strategies for food processing. *Journal of Integrative Agriculture*. 12: 60345-7
- Izumi, H. 1999. Electrolyzed water as a disinfectant for fresh-cut vegetables. *J. Food Sci*. 64:536–539.
- Kiura, H., K. Sano., S. Morimatsu., T. Nakano., C. Morita., M. Yamaguchi., T. Maeda., and Y. Katsuoka. 2002. Bactericidal activity of electrolyzed acid water from solution containing sodium chloride at low concentration, in comparison with that at high concentration. *J. Microbiol. Methods*. 49:285–293.

- Koseki, S., and K. Itoh. 2000. Fundamental properties of electrolyzed water. *J. Jpn. Soc. Food Sci. Technol.* 47:390–393.
- Kurakov, A.V., Lavrent'ev, R.B., Nechitailo, T.Y. 2008. Diversity of facultatively anaerobic microscopic mycelial fungi in soils. *Microbiology.* 77: 90-97.
- Lara, I., García, P., & Vendrell, M. 2004. Modifications in cell wall composition after cold storage of calcium-treated strawberry (*Fragaria × ananassa* Duch.) fruit. *Postharvest Biology and Technology.* 34:331–339.
- Lee, L., Arul, J., Lencki, R., & Castaigne, F. 1996. A review on modified atmosphere packaging and preservation of fresh fruits and vegetables: physiological basis and practical aspects e part 2. *Packaging Technology and Science.* 9:1-17.
- Leithner, M. 2017. *Simulating Economic Impacts of Food Losses in Strawberry Supply Chains.* University of Natural Resources and Life Sciences.
- Len, S.-V., Y.-C. Hung, D. Chung, J. L. Anderson, M. C. Ericksen, and K. Morita. 2002. Effects of storage conditions and pH on chlorine loss in electrolyzed oxidizing (EO) water. *J. Agric. Food Chem.* 50:209–212.
- Maas, J.L. *Compendium of strawberry diseases, 2nd ed.* APS Press, St. Paul. 1998.
- Maltini, E., Torreggiani, D., Venir, E., Bertolo, G. 2003. Water activity and the pretanovation of plant foods. *Food Chem.* 82:79–86.
- Ntirapemba, G., Langlois, BE., Archbold, DD., Hamilton-Kemp, TR., and Barth, MM. 1998. Microbial populations of *Botrytis cinerea*-inoculated strawberry fruit exposed to four volatile compounds. *J Food Prot.* 10:1352-1357.
- Nunes, M. C. N., Brecht, J. K., Morais, A. M. M. B., and Sargent, S. A. 2006. Physicochemical Changes During Strawberry Development in the Field Compared with Those that Occur in Harvested Fruit During Storage. *Journal of The Science of Food and Agriculture.* 86: 180-190.
- Ohta, H., Shiina, T., Sasaki, K. 2002. *Dictionary of Freshness and Shelf Life of Fruit.* Science Forum, Tokyo.
- Oliveira, M., Abadias, M., Usall, J., Torres, R., Teixido, T., Vinas, I. 2015. Review: Application of modified atmosphere packaging as a safety approach to fresh-cut and vegetable. *Trends in Food Science & Technology.* 46:13-36.
- Ongeng, D., F. Devlieghere, J. Debevere, J. Coosemans, and J. Ryckeboer. 2006. The efficacy of electrolyzed oxidizing water for inactivating spoilage

- microorganisms in process water and on minimally processed vegetables. *Int. J. Food Microbiol.* 109:187–197.
- Park, C. M., Y.-C. Hung, M. P. Doyle, G. O. Ezeike, and C. Kim. 2001. Pathogen reduction and quality of lettuce treated with electrolyzed oxidizing and acidified chlorinated water. *J. Food Sci.* 66:1368–1372.
- Park, C.-M., Y.-C. Hung., C.-S. Lin., and R. E. Brackett. 2005. Efficacy of electrolyzed water in inactivating *Salmonella Enteritidis* and *Listeria monocytogenes* on shell eggs. *J. Food Prot.* 68:986–990.
- Park, JE., Kim, HM., and Hwang, SJ. 2012. Effect of harvest time, precooling, and storage temperature for keeping the freshness of ‘Maehyang’ strawberry for export. *Journal of Bio-Environment Control.* 21(4):404-410.
- Proteggente, AR., Pannala, AS., Paganga, G., Van Buren, L., Wagner, E., Wiseman, S, et al. 2002. The antioxidant activity of regularly consumed fruits and vegetables reflects their phenolic and vitamin C composition. *Free Radic Res.* 36:217–33.
- Rahman, S.M.E., Jin, Y.-G., Oh, D.-H., 2011. Combination treatment of alkaline electrolyzed water and citric acid with mild heat to ensure microbial safety shelf-life and sensory quality of shredded carrots. *Food Microbiol.* 28, 484–491.
- Rasing, F., J. Hulstein, R. Maas. 2003. *Firmness of strawberry: improvement of fruit quality through manipulation of texture.* International Symposium on Food Rheology and Structure.
- Rico, D., Martín-Diana, A.B., Barry-Ryan, C., Frías, J.M., Henehan, G.T.M., Barat, J.M. 2008. Use of neutral electrolysedwater (EO) for quality maintenance and shelflife extension of minimally processed lettuce. *Innov. Food Sci. Emerg. Technol.* 9: 37–48.
- Romanazzi G, Feliziani E. 2014. *Botrytis cinerea.* In: *Bautista-Bañnos S*, editor. Postharvest decay: Control strategies. Elsevier. 131-146.
- Sandhya. 2010. Modified atmosphere packaging of fresh produce: current status and future needs. *Food Science and Technology.* 43:381-392.
- Sawe, Benjamin Elisha. "Countries That Produce the Most Strawberries." WorldAtlas, Apr. 25, 2017, [worldatlas.com/articles/which-countries-are-the-leading-producers-of-strawberries-in-the-world.html](http://worldatlas.com/articles/which-countries-are-the-leading-producers-of-strawberries-in-the-world.html). Accessed on July, 2019.
- Serrano, M., Guillen, F., Martinez-Romero, D., Castillo, S., and Valero, D. 2005. Chemical Constituents and Antioxidant Activity of Sweet Cherry at Different Ripening Stages. *J. Agric. Food Chem.* 53:2741-2745.

- Sharma, R.R., Demirci, A., 2003. Treatment of Escherichia coli o157:H7 inoculated alfalfa seeds and sprouts with electrolyzed oxidizing water. *Int. J. Food Microbiol.* 86: 231–237.
- Snowdon, AL. *A color atlas of post-harvest diseases and disorders of fruits and vegetables*. Boca Raton: CRC Press. 1990. pp. 416.
- Stopforth, J. D., T. Mai, B. Kottapalli, and M. Samadpour. 2008. Effect of acidified sodium chlorite, chlorine, and acidic electrolyzed water on Escherichia coli O157:H7, Salmonella, and Listeria monocytogenes inoculated onto leafy greens. *J. Food Prot.* 71:625– 628.
- Tano, K., Kamenan, A., and Arul, J. 2009. Respiration and transpiration characteristics of selected fresh fruits and vegetables. *Agronomie Africaine.* 17(2):103-115.
- Thompson, Daniel. "What Plant Family Are Strawberries In?" Home Guides | SF Gate, <http://homeguides.sfgate.com/plant-family-strawberries-in-60828.html>. Accessed on July, 2019.
- Tomás-Callejas, A., Martínez-Hernández, G.B., Artés, F., Artés-Hernández, F., 2011. Neutral and acidic electrolyzed water as emergent sanitizers for fresh-cut mizuna baby leaves. *Postharvest Biol. Technol.* 59:298–306.
- Torrieri, E., Perone, N., Cavella, S., Masi, P. 2010. Modelling the respiration rate of minimally processed broccoli (Brassica rapa var: Sylvestris) for modified atmosphere package design. *Int. J. Food Sci. Tech.* 45:2186–2193.
- US Department of Agriculture, Agriculture Research Service. USDA national nutrient for standard references, release 23. *Fruits and fruit juices*; 2010, pp. 785–7. Available at: <http://www.ars.usda.gov/Services/docs.htm?docid=8964>. Accessed on March 10, 2019.
- Van, D.V.F., Tarola, A.M., Güemes, D., Pirovani, M.E. 2013. Bioactive compounds and antioxidant capacity of camarosa and selva strawberries (Fragaria×ananassa Duch.). *J. Food Sci.* 2 (2): 120–131.
- Yang, H., B. L. Swem, and Y. Li. 2003. The effect of pH on inactivation of pathogenic bacteria on fresh-cut lettuce by dipping treatment with electrolyzed water. *J. Food Sci.* 68:1013–1017.