REFERENCES


34. Crisosto, Mitcham, Kader, Cantwell, Thompson, Suslow et al. 2010. *Fruit ripening and ethylene management*. CA.


54. Falade, KO & Okocha, JO 2012, 'Foam mat drying of plantain and cooking banana (Musa spp.)', Food and Bioprocess Technology, Vol. 5, no. 4, pp. 1173-1180.


57. Fazaeli, M, Emam-Djomeh, Z, Ashtari, AK & Omid, M 2012, 'Effect of spray drying conditions and feed composition on the physical properties of black mulberry juice powder', Food and Bioproducts Processing, Vol. 90, no. 4, pp. 667-675.


75. Hammershøj, M & Qvist, KB 2001, 'Importance of hen age and egg storage time for egg albumen foaming', LWT- Food Science and Technology, Vol. 34, no. 2, pp. 118-120.


82. Indian Horticultural Database. 2014. Gurgaon: Ministry of Agriculture, Government of India.


134. Onwulata, C & Peter, H 2009, Whey processing, functionality and health benefits (Vol. 82), John Wiley & Sons.


165. Singh, G 2012, Checklist of commerical varieties of vegetables, Department of Agriculture and Cooperation, Ministry of Agriculture, New Delhi.


175. Tze, NL, Han, CP, Yusof, YA, Ling, CN, Talib, RA, Taip, FS & Aziz, MG 2012, 'Physicochemical and nutritional properties of spray-dried pitaya fruit powder as natural colorant', Food Science Biotechnology, Vol. 21, no. 3, pp. 675-682.


