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The Biochemistry of the Grape Berry

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About the ebook

This e-book is a pioneer offering for readers - giving a focused and integrated coverage of the key biochemical and molecular aspects of grape berry development and ripening. The comprehensive range of topics covered in this e-book is valuable to a multidisciplinary readership including plant physiologists, enologists, microbiologists, wine makers, biochemists and students.

Contents

- ▶ Water Relations of the Grape Berry and Aquaporins
- ▶ Mineral Compounds in the Grape Berry
- ▶ Source/Sink Relationships and Molecular Biology of Sugar Accumulation in Grape Berries
- ▶ The Biochemistry of Organic Acids in the Grape
- ▶ Phenolics in Grape Berry and Key Antioxidants
- ▶ Aroma and Aroma Precursors in Grape Berry
- ▶ Polyamines and Grape Berry Development
- ▶ Grape Cell Vacuoles: Structure-Function and Solute Transport Across the Tonoplast

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