



Dr. Jinhe Bai

Dr. Jinhe Bai's research projects encompass quality and safety of fruits and vegetables affected by postharvest storage, transportation and marketing. He developed various packaging systems for apples, citrus, bananas, small fruits, and fresh-cut fruits to prevent food loss of fresh produce. Dr. Bai's modified humidity clamshell is a low cost and high efficient packaging system for small fruits. A combination of the clamshell and slow release natural fungicides was tested and showed great potential for commercial uses.