



December 2014

Quick Links

- [Director's Update](#)
- [Postharvest Education @ UC Davis](#)
- [Featured Postharvest Bookstore Item](#)
- [Postharvest Specialists' Updates](#)
- [Postharvest Opportunities](#)
- [What's New on Our Website](#)
- [Postharvest Calendar](#)
- [Ask the Produce Docs](#)

Director's Update



Reviewing a Great Year in 2014 and Looking Ahead to 2015!

As 2014 draws to a close, I've been reflecting back over some of my favorite highlights of the year.

We congratulated the first person to earn a Produce Professional Certificate, [Stefan Michel Droogendijk](#), who completed the 4 year program in just ten months. We anticipate that several more super-achievers will earn their Produce Professional Certificate in 2015!

We welcomed the 2014 Postharvest Technology Short Course scholarship recipient, [Chiamaka Nwammadu](#) from Owerri, Nigeria, to UC Davis. In January we will kick off our year by accepting applications for the 2015 Postharvest Technology Short Course Scholarship opportunity, stay tuned for details!

We organized an exciting UC Davis reception at the PMA Fresh Summit, and networked with hundreds of interesting produce industry professionals at our four annual workshops. We have received so many positive comments from participants about the direct application and top-notch content of each of our workshops, and we invite you to attend one of our workshops in 2015, especially the exciting 3rd International Conference on Fresh-cut Produce!

We have appreciated our continued opportunity to collaborate with a rich breadth of postharvest professionals from across the United States and around the world to improve the postharvest quality of horticultural crops and reduce postharvest losses worldwide. Here's to all we can accomplish in 2015!

Ending Very Soon: A Special Year-End Offer on Produce Professional Certificate Program

Lastly, a quick reminder that our special promotional discount on our exciting [Produce Professional Certificate Program](#) was scheduled to end on December 31st but due to the holidays has been extended through January 5th. Those who enroll in this program by the January 5th deadline and note this special offer will receive a \$500 discount when they enroll in the Postharvest Technology Short Course, one of the required "in person" components of the certificate program. Special instructions to receive the discount will be emailed to participants who [register](#) by the deadline. To learn more about this exciting certificate program visit the [website](#) or [contact us](#).

--[Beth Mitcham](#)

[\[Back to Top\]](#)



Fruit Ripening & Retail Handling Workshop – March 17-18, 2015

Enrollments are now open for the 21st annual Fruit Ripening & Retail Handling workshop, March 17-18, 2015 at the Buehler Alumni Center on the UC Davis campus. This workshop is intended for shippers and fruit handlers (wholesale and retail), and produce managers who are involved in the handling and ripening of fruits and fruit-vegetables. The workshop focuses on how to increase profits by reducing losses at the receiving end, and delivering ready-to-eat, delicious fruits and fruit-vegetables to the consumer. Registration for this 2-day workshop is priced at \$825 and includes all instruction, instructional materials, morning and afternoon coffee, and two lunches. Space is limited. To register, or for more information, see the [webpage](#) or contact [Ms. Penny Stockdale](#).



Postharvest Technology of Horticultural Crops Short Course June 15-19 (week one) and June 22-26 (optional tour), 2015

We are also excited to announce that we are now accepting enrollments for the 37th Annual Postharvest Technology of Horticultural Crops Short Course. The course is an intensive 1 or 2-week study of the biology and current technologies used for handling fruits, nuts, vegetables and ornamental crops in California. The first week includes lectures and hands-on demonstrations, and the optional 2nd week is a field tour that will visit a broad spectrum of postharvest operations in California's great valley and coastal regions. For more information or to enroll, visit the [webpage](#), or contact [Ms. Penny Stockdale](#).



Invitation to the Third International Conference on Fresh-cut Products: Maintaining Quality & Safety, September 13-18, 2015

Abstracts and early registrations are also being accepted for the 3rd International Conference on Fresh-cut Products: Maintaining Quality & Safety. The conference is organized by Dr. Marita Cantwell under the aegis of the International Society for Horticultural Science (ISHS). The conference will be organized under the general topics of: Quality & Product Development, Temperature & Handling Logistics, Preparation & Processing, Packaging & Modified Atmospheres, Food Safety & Sanitation, and Marketing & Consumer Acceptance. An industry-academia panel is also planned, focusing on future industry needs and emerging technologies in fresh-cut products.

Special events at the International Fresh-cut Products Conference will include a Welcome Reception, and a Gala Dinner at the California Railroad Museum with period entertainment.

The conference will be held on the UC Davis campus September 13-16, 2015, with an optional 2 day technical tour September 17-18. Conference attendance will be limited to 200 registrations. We appreciate the [sponsors](#) who with their generous support allow us to keep registration fees as low as possible.

To learn more about the conference, visit the [website](#). You can submit your [abstract online](#), and [register online to attend](#) or by contacting the Registration Coordinator, [Ms. Penny Stockdale](#). This conference will take the place of the annual [Fresh-cut Products workshop](#) in 2015.

[\[Back to Top\]](#)

Featured Postharvest Bookstore Items

EXTENDED SPECIAL!
20% OFF
OF ALL POSTHARVEST
BOOKSTORE ITEMS
END-OF-YEAR
SALE!

Due to a Computer Glitch, 20% Off All Items Sale Extended!

Our online Bookstore discount code didn't work quite right at first, so we have extended our special end-of-year sale through January 15th, 2015. We are offering a 20% discount on every item we offer for sale. There are only a few weeks left to take advantage of this rare discount! Please use [this link](#) for shipments to U.S. addresses. For international shipping addresses, please use our [PDF Order Form](#), and note "PTC20".

[\[Back to Top\]](#)

Postharvest Specialists' Updates & Other News



Cook Invited Speaker at The New York Produce Show and Conference

On Tuesday, December 2nd, Dr. Roberta Cook was invited to give a talk about "How New Technologies and New Export Markets are Increasing the Role of Mexico in the Global Produce Trade" at [The New York Produce Show and Conference](#). Dr. Cook spoke at the Global Trade Symposium portion of the event which was held at the New York Hilton. The expo portion of the event was held at the Jacob Javits Center North and was attended by more than 5,000 people and had more than 400 exhibitors. Read *Perishable Pundit's* in-depth interview with Dr. Cook at [this link](#).

Harris presented poster at the 2014 Almond Conference

Dr. Linda Harris presented a poster entitled "Prevalence and Levels of Salmonella on Raw Almond Kernels from the 2013 California Harvest" at the December 9-11, 2014 Almond Conference, sponsored by the Almond Board of California.

Barrett attended California Tomato Conference in Napa, California

From Nov. 16-18, 2014, Dr. Diane Barrett attended the annual California Tomato Conference in Napa, California, which was attended by California growers and processors.

Mitcham gave invited talk Postharvest Symposium in Vietnam

From December 8-11, 2014, Dr. Elizabeth Mitcham attended the 3rd Asian Pacific Symposium on Postharvest Research, Education and Extension where she gave an invited talk.

Applications Due for Next Generation Delegation to Attend Global Food Security Symposium

The Chicago Council is accepting applications for its "Next Generation Delegation" to attend the Global Food Security Symposium that will be held in Washington, D.C., April 15-16, 2015. [Applications](#) are due by January 15, 2015.



Esther Mwasiango Selected for 2014 Kader Award

The Postharvest Education Foundation board reviewed candidates for the 2014 Kader Award and selected a very deserving individual, Ms. Esther Mwasiango of Tanzania. Esther was one of the Postharvest Education Foundation's first batch of e-learners, funded through a Horticulture Innovation Lab project "A Postharvest Training & Services Center for Sub-Saharan Africa". [Link here](#) to read an article about this award. The Kader Award is offered in honor of [Dr. Adel Kader](#), one of the founders of the Postharvest Technology Center. (Photo courtesy of the Postharvest Education Foundation.)

[\[Back to Top\]](#)

Postharvest Opportunities

International Postharvest Specialist at UC Davis, Department of Plant Sciences

The UC Davis Department of Plant Sciences is seeking applications for the position of International Postharvest Specialist. The appointee will provide technical support in postharvest technology to international development projects led by UC Davis Postharvest Technology Center PIs and by the Horticulture Innovation Lab. The position is supported by grants. A Master's or preferably Ph.D. degree in horticulture or related field with an emphasis on postharvest biology and technology is required, as well as experience/familiarity with postharvest handling of horticultural crops in developing countries. Candidate must have the ability to travel extensively to remote and challenging locations. See the [position announcement](#) for complete information.

University of California Postharvest Systems Engineer Assistant Specialist in Cooperative Extension

The Postharvest Systems Engineering Specialist position will hold a 100% appointment in Cooperative Extension, and will be housed academically in the Department of Biological and Agricultural Engineering on the UC Davis campus. The position will require extensive travel, and will address the state of California's need for expertise on postharvest handling and technologies for California crops with a goal of reducing energy consumption while ensuring superior food quality and safety. The position's recruitment period is November 20, 2014 through June 30, 2015. Apply by February 27, 2015 to ensure full consideration by the

committee. For complete information see [this webpage](#).

Postdoctoral Research Associate in the School of Packaging, Michigan State University

The fresh produce packaging group at the School of Packaging at Michigan State University is seeking a highly motivated Postdoctoral Research Associate for a new project. Primary activities of the position include online and library research for publications, identification or design of appropriate instrumentation, training and conducting descriptive analysis sensory panel for quality assessment, collection of quantitative data, analysis of data, conduction of statistical analysis, interpretation of results, and document of progress to be disseminated in peer-reviewed journals and conference presentations. Grant proposal writing and support activities are also included. Applicant qualifications include Ph.D. in Packaging, Food Science, Horticulture, with experience and/or knowledge of active packaging, modified atmosphere packaging, postharvest, sensory evaluation, produce physical-chemical/microbial evaluations, grant proposal identification/writing, and mentoring. Applicant should have a strong work ethic, publication record, good oral and written communication skills in English, and a strong publication record. Position begins 2/2015 and ends on 12/2015 with the possibility of extension for an additional 6-12 months. Submit via email 1) letter of motivation, 2) CV with list of publications, and 3) three letters of recommendation to: [Dr. Eva Almenar](#) with "Application for Postdoctoral Research Associate Position" in the subject line before 1/7/15. Early application is encouraged.

What's New on Our Website

New in December 2014 in the "Postharvest Publications Organized by Topic" Library

This extensive [free postharvest resource library](#) currently offers more than 1,900 (pdf) articles on a wide variety of topics.

Date

Ferchichi, C., H. Bessi, K. Grissa, V. Bikoba, E.J. Mitcham, S. Bellagha, [Efficiency of ethyl formate and Vapormate® on dates fumigation: Effects on fruit quality](#). Proc 9th International Conference on Controlled Atmosphere and Fumigation in Stored Products (2012) pp. 321-324

Peach

Salazar, J.A., D. Ruiz, J.A. Campoy, R. Sánchez-Pérez, C.H. Crisosto, P.J. Martínez-García, A. Blenda, S. Jung, D. Main, P. Martínez-Gómez, M. Rubio, [Quantitative Trait Loci \(QTL\) and Mendelian Trait Loci \(MTL\) analysis in Prunus: a breeding perspective and beyond](#). Plant Molecular Biology Reporter 32 (2014) 1-18

Water Disinfection

Olivieri, A.W., E. Seto, R.C. Cooper, M.D. Cahn, J. Colford, J. Crook, J.R. Debroux, R. Mandrell, T. Suslow, G. Thobanoglous, R.A. Hultquist, D.P. Spath, J.J. Mosher, [Risk-based review of California's water-recycling criteria for agricultural irrigation](#). Journal of Environmental Engineering. Vol. 140 (2014) 10 pgs.

[\[Back to Top\]](#)

Postharvest Calendar

- December 31, 2014. Deadline to apply for [2015 Global Small-scale Postharvest E-learning Program](#).
- February 23-27, 2015. [Small-Scale Postharvest Technologies Short Course/Study Tour](#), Arusha, Tanzania
- March 15, 2015. [III International Conference on Fresh-cut Products: call for Abstracts closes](#)
- March 17-18, 2015. [21st Fruit Ripening & Retail Handling Workshop](#). UC Davis campus
- April 14-17, 2015. [Fifth Eucarpia Leafy Vegetables Congress](#). Murcia, Spain.
- June 7-11, 2015. [III International Symposium on Postharvest Pathology](#). Bari, Italy
- June 15-26, 2015. [37th Annual Postharvest Technology of Horticultural Crops Short Course](#). UC Davis
- September 13-18, 2015. [III International Conference on Fresh-cut Products](#). ISHS. UC Davis campus
- November 3-5, 2015. [3rd Produce Safety: A Science-based Framework Workshop](#). UC Davis campus

[\[Back to Top\]](#)

Ask the Produce Docs



Q. Can I ask a couple of questions about watermelon storage?

1) We greatly increased our mini-seedless watermelon program this year. However, we also have a big vine-ripe heirloom tomato program. And we only have one forced air cooler. The melons will be forced air cooled in the same warehouse where the tomatoes are stored. They will not be stored there but will potentially be exposed to ethylene as they are force air cooled and stored on location for up to 6 hours.

Will this cause significant impact to the shelf life of the melon?

2) Ethylene scrubber. If we installed an ethylene scrubber in the room where the tomatoes are stored will this significantly improve the shelf life of the tomatoes/ or significantly reduce collateral damage to watermelons? Is there a type of scrubber you prefer, and do you have any tips for installation? (N.B.)

A. Watermelons, at least the traditional varieties, are not very susceptible to ethylene damage. Our webpage "[Produce Facts: Recommendations for Maintaining Postharvest Quality of Watermelon](#)" indicates:

"Exposure to ethylene concentrations as low as 5ppm for 7 days at 18°C (64°F) will cause unacceptable loss of firmness and eating quality."

5ppm is a relatively high concentration of ethylene for most storages and you likely do not exceed this level, although it would be useful to measure the ethylene levels in the storage room. You can test your system by setting aside a sample of the melons for several days to see if they develop a mushy texture.

Generally speaking, ventilation with outside air is the least expensive way to reduce ethylene levels. The easiest way to accomplish this is to install an exhaust fan with a capacity of one to two air exchanges per hour. The cost of the electricity to refrigerate the incoming air will usually be less than the capital and operating costs of other ethylene control methods.

I hope this helps.

--[Jim Thompson](#)

[\[Back to Top\]](#)

End Notes and Disclaimers

Postharvest Questions. If you have a perplexing postharvest question you'd like answered, please send it to postharvest@ucdavis.edu, and we'll see if one of our specialists can help.

Archived Items. Link to a data store of all our previous "[Ask the Produce Docs](#)" questions, or link to [archived copies](#) of our monthly e-newsletter as PDF documents.

Frequency of Distribution. This publication is produced monthly by the UC Davis Postharvest Technology Center. For more information, we invite you to [visit our website](#) or [email us](#).

Subscribe/Unsubscribe. If you or a colleague wish to receive this free monthly e-newsletter, [click here](#) to subscribe. If you no longer wish to receive this publication, please click on "reply" to this email and type "unsubscribe" in the subject line.

Copyright/Legal Notices. Kindly observe all [copyright and legal notices](#).



Editorial Review. Beth Mitcham



Writing. Mary Reed, Beth Mitcham, Jim Thompson, Diane Barrett



Layout & Design. Mary Reed



The University of California does not discriminate in any of its policies, procedures, or practices. The University is an affirmative action/equal opportunity employer.

