



November 2014

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Director's Update



Special Year-End Offer on Produce Professional Certificate Program

Now through midnight on December 31, 2014 we are offering a special promotional discount on our exciting [Produce Professional Certificate Program](#). Those who enroll in this program in December 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 December 31st. To learn more about this exciting certificate program visit the [website](#) or [contact us](#).

Produce Safety Workshop Well Received

The November 4 – 6 Produce Safety Workshop, organized by Dr. Trevor Suslow, was exceptionally well received by participants. Every seat was taken for this course which featured lively interaction between the participants and instructors. One participant offered this feedback, "The real world challenge was an excellent way to get people in the group to think about what happens and the complexities of a food safety plan. It gives us the opportunity to meet and interact with other people in the produce industry. Great workshop, excellent speakers, well organized!" We hope you'll plan to join us for the 3rd Annual Produce Safety Workshop, scheduled for November 3-5, 2015.

--[Beth Mitcham](#)

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

The Postharvest Technology Center at UC Davis is pleased to announce that registrations and abstracts are now 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 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 to attend online](#) or by contacting the Registration Coordinator, [Ms. Penny Stockdale](#). This conference will take the place of the annual [Fresh-cut Products workshop](#) in 2015.

Enrollments to Open Soon for Additional 2015 Postharvest Technology Center Workshops

We invite you to mark your calendars, and plan to attend the [Fruit Ripening & Retail Handling Workshop](#) (March 17-18) and the [Postharvest Technology of Horticultural Crops Short Course](#) (June 15-19) and its optional Field Tour (June 22-26). We'll be opening up enrollments for these two excellent educational opportunities within the next few weeks. To add your name to the wait list, contact our enrollment coordinator, [Ms. Penny Stockdale](#).

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Featured Postharvest Bookstore Items

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

20% Off All Items

As a special end-of-year sale in appreciation to all those who support the work of the Postharvest Technology Center, from December 3rd through 31st, 2014, we are offering a 20% discount on every item we offer for sale. We invite you 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".

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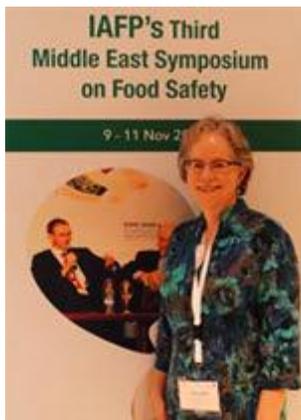
Postharvest Specialists' Updates & Other News

Suslow Named one of the "Packer 25"

[Dr. Trevor Suslow](#) was named to the 2014 "Packer 25", a list of leaders in the produce community. Steve Patricio from Westside Produce in Firebaugh, Calif., said that "There is no greater benefit to the perishable industry than Trevor Suslow." Read the [entire article](#) from The Packer.

Cantwell Instructor at First Postharvest Workshop, Guatemala

[Dr. Marita Cantwell](#) was an invited instructor at the first postharvest workshop organized by M.S. Ana Silva Colmnenares De Ruiz, Dept. Food Science and Engineering, Universidad del Valle, Guatemala. The 2-day workshop (Manejo Post Cosecha con énfasis en Arveja china y Ejote francés, Nov 18-19) was conducted at the Sololá campus of the university located in the highlands of Guatemala and had 30 attendees, most of whom are involved in the growing and export of snow peas, sugar snap peas and green beans, and other vegetables. A definite strength of the workshop was the significant amount of time spent by all attendees on practical demonstrations of quality measurement, temperature management, cooling, and solar drying. Other instructors were from the Universidad del Valle and included Emerson Herrera, Patricia Paloma, Edwin de León, and Ana Alicia Paz.



Harris Presentation at Ninth Dubai International Food Safety Conference

On November 10th, [Dr. Linda Harris](#) traveled to Dubai, United Arab Emirates, and gave a presentation entitled "Produce safety rules – how preventive controls work from farm to plate." This talk was part of an International Association for Food Protection (IAFP)-sponsored symposium on safety of vegetables, sprouts, and low moisture foods at the Ninth Dubai International Food Safety Conference. The conference was attended by over 1800 people. The symposia were also sponsored by IFT and IUFOST.

Harris Instructor at 9th Pistachio Production Short Course

The Pistachio Production Short Course was coordinated by Dr. Louise Ferguson and presented by UC Cooperative Extension. It included presentations on all aspects of production, from field preparation and planting to harvesting. [Linda Harris](#) gave a presentation on food safety in pistachio production. The course was attended by 160 pistachio growers.

Arpaia Invited Speaker at International Seminar on Avocado Management

[Dr. Mary Lu Arpaia](#) spoke about the "Basics of Avocado Ripening – Factors to Consider" at the November 26-27, 2014 International Seminar on Avocado Management held in Viña del Mar, Región de Valparaíso, Chile.



UC Davis Junior Specialist Amrita Mukherjee in a produce market in Dacca.

Reid and Mitcham Participate in Launch of New Program in Bangladesh

Drs. [Beth Mitcham](#) and [Michael Reid](#) traveled to Bangladesh in mid-November for the launch of a new program whose primary goal is to assess the effects of recent and ongoing USAID horticulture and nutrition programs on the nutrition of rural Bangladeshis. The Horticulture Innovation Lab will be installing inexpensive coolrooms, solar driers, and floating gardens as part of the effort.

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Postharvest Opportunities

CNFA Farmer-to-Farmer Volunteers

CNFA relies upon the expertise of U.S. volunteers from diverse backgrounds to respond to the needs of Southern Africa region hosts which include farms, processors, cooperatives, and farmer associations of various sizes and commodity focus. Travel and lodging are provided for these [short-term opportunities](#).

What's New on Our Website

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

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

Chilling Injury

Pesis, E., O. Feygenberg, R. Sabban-Amin, S.E. Ebeler, E.J. Mitcham, R. Ben-Arie, [Low oxygen pre-storage treatment is effective in reducing chilling injuries of deciduous fruit](#). International Journal Postharvest Technology and Innovation 4 (2014) 23-32

Food Safety

Jensen, D.A., L.M. Friedrich, L.J. Harris, M.D. Danyluk, D.W. Schaffner, [Cross Contamination of *Escherichia coli* O157:H7 between lettuce and wash water during home-scale washing](#). Food Microbiology 46 (2015) 428-433.

Grain Storage

Espino, L.A., C.A. Greer, R.G. Mutters, J.F. Thompson, [Survey of rice storage facilities identifies research and education needs](#). California Agriculture 68 (2014) 38-46.

Kiwifruit

Minas, I.S., A.R. Vicente, A.P. Dhanapal, G.A. Manganaris, V. Goulas, M. Vasilakakis, C.H. Crisosto, A. Molassiotis, [Ozone-induced kiwifruit ripening delay is mediated by ethylene biosynthesis inhibition and cell wall dismantling regulation](#). Plant Science 229 (2014) 76-85.

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Postharvest Calendar

- December 8-11, 2014. [3rd Asia Pacific Symposium on Postharvest Research, Education and Extension](#) (ISHS). Ho Chi Minh City, Viet Nam
- December 19-20, 2014. [Present Scenario and Future Strategies for Processing and Value Addition in Agricultural Commodities](#). Punjab, India
- 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
- 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

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Ask the Produce Docs



Q. Does climacteric produce stop ripening after it is cut? One of our suppliers sends us under ripe cut fruit sometimes. (B.S.)

A. Since cut fruit are held at low temperatures, further ripening is retarded. However, there may be some softening and other changes but these will simply occur more slowly than they would during the ripening process at warmer temperatures.

Generally we consider that fruit have to be “near eating ripe” when cut and that there are few changes afterwards in the fresh-cut product. Therefore you should have some specifications regarding the stage of ripeness you want from your supplier. Usually this is based on a firmness measurement.

Please note that there can be some variation on the specific requirements depending upon the particular product.

--[Marita Cantwell](#)

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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.

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