



October 2014

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Director's Update



★ Make a Gift

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Full House!

We have started a wait list for the November 4-6 Produce Safety: A Science-based Framework Workshop. Given the ever-increasing importance of safe food handling practices within the produce industry, we are very pleased that many will be joining us for this top notch workshop organized by Dr. Trevor Suslow. To add your name to the wait list, contact [Ms. Penny Stockdale](#), enrollment coordinator.

A Wonderful Evening: the UC Davis Reception at PMA's Fresh Summit!

I enjoyed the opportunity to meet many friends of UC Davis at the October 18th reception held at the Fresh Summit in Anaheim, California. Many enjoyed the opportunity to meet Helene Dillard, the new Dean of the College of Agricultural & Environmental Sciences at UC Davis. Our student scholarship recipients did a great job of presenting their posters as well as mingling with those in attendance. We congratulate Dhayra Machado, the grand prize winner who won a free registration in the [Produce Professional Certificate Program](#), valued at \$2500!

Thanks once again to our wonderful sponsors who made the reception and student scholarships possible:

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--[Beth Mitcham](#)

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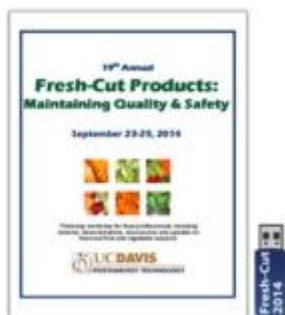


Produce Safety: A Science-based Framework Workshop

Next week we host the November 4-6, 2014 Produce Safety: A Science-based Framework Workshop. This will be an interactive 2½ day workshop held on the UC Davis Campus, with a focus on Microbial Produce Safety Systems from Preharvest to Postharvest. Coordinated by Dr. Trevor Suslow, the workshop provides an integrated approach to building a foundation of awareness and improved understanding of the current scientific basis for produce microbial safety systems and preventive controls. The enrollment fee remains at \$950 for this 2½ day course. To learn more, we invite you to visit the [web page](#) or contact our Enrollment Coordinator, [Ms. Penny Stockdale](#).

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Featured Postharvest Bookstore Item



Updated 2014 Fresh-cut Workshop Binder Now Available

This publication is the course material for the Fresh-cut Products: Maintaining Quality & Safety workshop held September 23-25, 2014. It includes a 477 page binder, 4 separately-bound publications in a portfolio and a flash drive containing PDF files of all binder documents, including copies of the Powerpoint presentations. The price for this cutting-edge and comprehensive binder is \$175. Please [link here](#) for complete information including the Table of Contents. Please use [this link](#) for shipments to U.S. addresses. For international shipping addresses, please use our [PDF Order Form](#), and select HS 10 "Fresh-cut Products Workshop binder".

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Postharvest Specialists' Updates & Other News

National Nutrient Database

The U.S. Dept. of Agriculture (USDA) has released a [new version](#) of its National Nutrient Database for Standard Reference, Release 27. We frequently receive questions about the nutritional value of various items (see the "Ask the Produce Docs" question below) and this database can be very useful for these types of applications.

Mitcham Invited to Kansas State University to Participate in ADVANCE Distinguished Lecture Series

On October 14th, Dr. Elizabeth Mitcham visited the Department of Horticulture, Forestry and Recreation Resources at Kansas State University to present a lecture and a seminar as part of an ADVANCE distinguished lecture series. Her visit was hosted by Assistant Professor Eleni Pliakoni.



Bruhn Receives Award of Distinction

On Friday, October 10th, [Dr. Christine Bruhn](#) was honored with an Award of Distinction at the UC Davis College of Agriculture and Natural Resources' College Celebration. Dr. Bruhn is a consumer food marketing specialist, and she was the only faculty honored as an "Outstanding Faculty" at this year's celebration. The nomination statement read, "Through her distinguished research in consumer attitudes and behavior, coupled with expertise in communications, Dr. Bruhn has shaped food safety and health communication and helped bring science-based information to the public, the food industry, and government decision makers." We offer Dr. Bruhn our warmest congratulations on this well-deserved honor!

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What's New on Our Website

Storing Fresh Fruits & Vegetables for Better Taste Translated into Spanish

This handy home storage of fruits and vegetables poster is now available in Spanish. With thanks to Myriam Grajales-Hall for her translation work, "[Almacenamiento de Frutas y Verduras Frescas para que Conserve su Sabor](#)" is now available as a high-quality PDF download.

New in October 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.

Fresh-cut Vegetables

Wang, Q., M. Cantwell, Quality changes and respiration rates of fresh-cut sunchoke tubers (*Helianthus tuberosus* L.), Journal of Food Processing and Preservation ISSN 1745-4549 (2014), 11 pgs.

Mango

Ngamchuachit, P., D.M. Barrett, E.J. Mitcham, Effects of 1-methylcyclopropene and hot water quarantine treatment on quality of "Keitt" mangos. Journal of Food Science 79 (2014) C505-C509.

Walnut

Blessington, T., E.J. Mitcham, L.J. Harris, Growth and survival of *Enterobacteriaceae* and inoculated *salmonella* on walnut hulls and maturing walnut fruit. Journal of Food Protection 77 (2014) 1462-1470.

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Postharvest Calendar

- November 4-6, 2014. 2nd Annual Produce Safety Workshop. UC Davis campus
- November 12-14, 2014. VII Congreso Iberoamericano de Tecnología Postcosecha y Agroexportaciones. Quito, Ecuador
- December 8-11, 2014. 3rd Asia Pacific Symposium on Postharvest Research, Education and Extension (ISHS). Ho Chi Minh City, Viet Nam
- February 23-27, 2015. Small-Scale Postharvest Technologies Short Course/Study Tour, Arusha, Tanzania
- March 17-18, 2015. 21st Fruit Ripening & Retail Handling Workshop. UC Davis campus
- 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 Produce. ISHS. UC Davis campus.

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Ask the Produce Docs



Q. Could someone at UC Davis tell me if in your experience a Durometer gives more consistent readings if used on a motorized stand? In other words, if the durometer tip is contacting the fruit at a steady rate of speed and direction, does this give more reliable readings than using it "hand held"? (K.A.J.)

A. The durometer does give more consistent readings if used on a controlled velocity and controlled force stand (not necessarily motorized). Here is one website where you can get an idea of stands available: <http://www.rexqauge.com/operating-stands>. Look at something like Model OS-2H Operating Stand.

Important features to consider include: Air Dampened Controlled Rate of Descent. This stand features a load weight for the proper testing pressure as noted in ASTM D2240.

I'm sure you can also find other stands that meet these specifications.

--David Slaughter

Q. Can you provide information on regulations for nutritional labeling for fresh cut produce sold at grocery stores in the US? This would include individual products as well as blends such as salsa. (D.H.)

A. The US Dept. of Agriculture has a database of nutrient content of fresh and processed fruits and vegetables, the link is below. There may not be that much information on fresh-cut products per se, but you could use the fresh values and then assume some degradation over the shelf life, depending on how the product is handled (temperature and relative humidity) and the time following harvest and cutting: <http://ndb.nal.usda.gov/>.

Additional information about nutrition labeling requirements may be found at:

Nutrition Facts	
8 servings per container	
Serving size	2/3 cup (50g)
Amount per 2/3 cup	
Calories	30
% DV*	
12%	Total Fat 1g
5%	Saturated Fat 1g
	Trans Fat 0g
0%	Cholesterol 0mg
7%	Sodium 100mg
12%	Total Carbs 3g
14%	Dietary Fiber 4g
	Sugars 1g
	Added Sugars 0g

--[Diane Barrett](#)

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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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