



May 2014

News from the UC Davis Postharvest Technology Center

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Director's Update

Final Countdown to the 36th Postharvest Technology of Horticultural Crops Short Course

Most of the details are in place for the June 16-27 [Postharvest Technology of Horticultural Crops Short Course](#). We have just a few spaces left in the 2-week session of the course, and would be pleased to welcome you or a colleague to join us for this informative course the last two weeks of June! Click the link above to register or for more information.



UC Davis Reception at PMA Fresh Summit

Please plan to join us on Saturday, October 18th for the UC Davis Reception at the PMA Fresh Summit in Anaheim. The reception will be held from 5-8:30 pm. We appreciate the generous sponsors who make this event possible, with early thanks to our Gold Level Sponsor, Ag Association Management Services, and our Silver Level Sponsors Ocean Mist Farms, Andrews & Williamson Fresh Products, Transfresh, QA Supplies, and Sensitech!

We are also looking for sponsors to support student scholarships to bring some of UC Davis's brightest and best students to the October 17-19 PMA Fresh Summit. If you would like to donate an \$1100 scholarship to a student, click on the "Make a Gift" button just below my picture, and from the drop-down menu, select "Postharvest Student Support." We'll make sure a top-notch student gets the opportunity to attend Fresh Summit and the UC Davis Reception to learn more about the produce industry!

--Beth Mitcham



Postharvest Education at UC Davis



September Fresh-cut Products: Maintaining Quality & Safety Workshop

Dr. Marita Cantwell has been hard at work contacting guest speakers and organizing the agenda for the September 23-25, 2014 Fresh-cut Products: Maintaining Quality & Safety workshop. Each year, she brings the most current information and cutting-edge speakers together to provide the fresh-cut industry with comprehensive and up-to-date content. The enrollment price remains at \$1150 for this 3-day workshop. To learn more or to enroll, visit the [webpage](#), or contact the Enrollment Coordinator, [Ms. Penny Stockdale](#).



Coming up Quickly: the 36th Annual Postharvest Technology of Horticultural Crops Short Course

We have just a few spaces left for the June 16-27, 2014 Postharvest Technology of Horticultural Crops Short Course! The course provides a two-week intensive study of the biology and current technologies used for handling fruits, vegetables and ornamentals in California. The first week will be held at the UC Davis Conference Center, and will include lectures and demonstrations on a broad spectrum of postharvest topics. The second week is a field tour visiting a variety of postharvest operations throughout California. The enrollment fee for the 2-week session is \$2995 (plus additional required lodging fees). Attendance at the 1st week session is a prerequisite to participating in the 2nd week field tour. 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

25% Discount on International Avocado Quality Manuals and Booklets (English and Spanish)

Through the end of June we are offering a 25% discount on the beautiful "[International Avocado Quality](#)" manuals and booklets, available in both English and Spanish.

The regular price for the manuals is \$45, now on sale for \$33.75; and the regular price for the booklets is \$15, now on sale for \$11.25.

We invite you to order a copy for your library today. U.S. addresses only, please use our [online store](#). International addresses, please use our printed [order form](#). Please use the code "IAQ25%" to receive the discount.



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Postharvest Positions

Juicero Position

Juicero, a food start up based in Silicon Valley, Calif. has an opening for a Research Post-harvest Technologist. The position will perform various tasks to facilitate and support the work and research of professional and technical staff in the R&D group; assist in the development of new products and processes, and perform tests on food products in the area of Fresh-Cut and Processed Fruits and Vegetables. A bachelor of science degree in Food Science, Chemistry, Agronomy or a related field, plus a minimum 1 year of applied research experience on projects related to fresh-cut, modified atmosphere, or processed fruits and vegetables, preferably in new product development within the fruit and vegetable industry is required. Experience in scale-up trials is desirable. There will be more than one position open in this area, and there is opportunity for long and short term collaboration. To apply or for a complete position description, contact simona@juicero.com

Fresh-cut Products Consultant

Fusades Proinnova is seeking a consultant who can assist Salvadoran SMEs in the food sector, so that they become more competitive allowing them access to new markets. Our various activities and technical advice in the fruit and vegetable subsector are focused on helping SMEs innovate on Fresh-Cut and Pre-Cut products. Expertise should include product development, technical assistance designing process lines and appropriate equipment, preservation technology, and packaging. Written reports must include appropriate development of specifications, specifications, quality control and process line equipment, as well as writing practical guidelines. A master of science degree in food science or other related topic is preferred, with 3-5 years of fresh-cut technical processing/design/product development experience required. Contact the following for more information, and interested consultants should send their resume and copies of diplomas/certificates to proinnova@fusades.org.

Postharvest Laboratory Technician sought - Duda Farm Fresh Foods, Inc.

Duda Farm Fresh Foods Inc. is seeking a Laboratory Technician who can develop and operate one or more seed postharvest laboratories located at their Salinas, Calif. location. The position will be responsible for developing protocols to analyze product's postharvest attributes, including flavor and quality, optimize transplant survival, and utilize data from various lab tests to coordinate seed processing operation with a constant goal to improve the process. A bachelor of science degree in biology or food science is required, and the candidate must have 1 year of experience in a botany or food laboratory environment, familiarity with an array of laboratory equipment, advanced MS Office experience, good communication skills and ability to work well with others, and an ability to multitask. Submit resume at this link: <http://www.duda.com/viewjobid.php?vac=88>

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Postharvest Specialists' Updates & Other News

Juice Processing Course, May 5-6, 2014

Dr. Diane Barrett coordinated a two day short course on the essentials of juice processing for the food industry, attracting 65 attendees. Topics covered juice extraction, filtration, enzyme treatment and concentration, as well as novel methods for thermal and 'advanced' preservation of juices. The advanced technologies included high pressure, pulsed electric field and ohmic processing. Juice microbiology and safety, HACCP and other FDA regulations, quality preservation, ingredient specifications and organic juice requirements were also topics presented by speakers. The entire 2 day course was videotaped and will be available to the public free on Dr. Barrett's website by August 2014.

Advocate for a New Postharvest Specialist!

In light of the recent retirements from our team of Postharvest Specialists, we are very excited that our department has submitted a proposal for a new position, "Produce Quality Cooperative Extension Specialist". These requests for positions are highly competitive statewide, and we need your support to advocate for filling this position next year!

Please visit the following webpage and add your comments for the Produce Quality Specialist.
http://ucanr.edu/sites/anrstaff/Divisionwide_Planning/2014_Call_for_Positions/?propnum=3204

Advocate for a New Small Scale Fruit & Vegetable Processing Specialist

You also have the opportunity to comment on a potential new ANR Cooperative Extension position that would support California Small Scale Fruit & Vegetable Processing. This position would be based in the Department of Food Science and Technology. Use the following link to provide support for this position as well. Thanks!
http://ucanr.edu/sites/anrstaff/Divisionwide_Planning/2014_Call_for_Positions/?propnum=3100

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What's New on Our Website

New in May 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.

Consumer Issues

Diehl, D.C., N.L. Sloan, C.M. Bruhn, A.H. Simonne, J.K. Brecht, E.J. Mitcham, [Exploring produce industry attitudes: Relationships between postharvest handling, fruit flavor, and consumer purchasing](#). HortTechnology 23 (2013) 642-650/

Food Safety

Poza-Carrion, C., T.Suslow, S. Lindow, [Resident bacteria on leaves enhance survival of immigrant cells of *Salmonella enterica*](#). Human Pathogens on Plants 103 (2013) 341-351.

Mango

Ngamchuachit, P., H.K. Sivertsen, E.J. Mitcham, D.M. Barrett, [Effectiveness of calcium chloride and calcium lactate on maintenance of textural and sensory qualities of fresh-cut mangos](#). Journal of Food Science 79 (2014) 786-794.

Orange

McDonald, H., M.L. Arpaia, F. Caporaso, D. Obenland, L. Were, C. Rakovski, A. Prakash, [Effect of gamma irradiation treatment at phytosanitary dose levels on the quality of 'Lane Late' navel oranges](#). *Postharvest Biology and Technology* 86 (2013) 91-99.

Plum

Minas, I.S., G.M. Crisosto, K.R. Day, C.H. Crisosto, [Forced-air cooling reduces 1-MCP application duration on plums \(*Prunus salicina* Lindl.\) without reducing effectiveness](#). *ISHS Acta Horticulturae* 985: X International Symposium on Plum and Prune Genetics, Breeding and Pomology (2013) 257-260.

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Postharvest Calendar

- June 10-13, 2014. [V International Conference Postharvest Unlimited](#). Lemesos, Cyprus
- June 16-27, 2014. [36th Postharvest Technology of Horticultural Crops Short Course](#). UC Davis
- August 17-22, 2014. [XXIX International Horticultural Congress](#). Brisbane, Australia
- August 25-29, 2014. [Small-Scale Postharvest Horticultural Technologies Short Course & Study Tour](#). Bali, Indonesia
- September 16-18, 2014. [19th Fresh-cut Products: Maintaining Quality & Safety](#). UC Davis campus
- October 14-17, 2014. [Postharvest Technology Course](#). Wageningen, The Netherlands
- October 18, 2014. [UC Davis Reception at PMA Fresh Summit](#). Anaheim, CA
- 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
- 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

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Ask the Produce Docs

Q. I am an Agriculture Teacher in Brisbane, Australia and I was asked by a gentleman if there was any truth in rice speeding up the ripening fruit, as his wife places a handful of rice in a bowl to ripen her fruit. I said I didn't think rice would produce that much ethylene to make a difference and that the rice may act only as a semi enclosure around the fruit that is already producing ethylene. Can you advise if this practice has any truth behind it? (M.K.)

A. I agree with you, there should be no reason why rice (I assume it is dry) would cause fruit to ripen faster. Dried grain does not produce ethylene. If the rice is wet then it would support mold growth and some molds produce ethylene, which could speed ripening.

You may be on to something supposing the bowl makes a difference, particularly if it is covered in some way. This would act like a ripening bowl, especially if ethylene producing fruits are also in the bowl. One disadvantage to the rice is that it would cause low relative humidity conditions around the fruit and speed the development of noticeable shriveling. I hope this helps.

--[Jim Thompson](#)



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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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