April 2014
News from the UC Davis Postharvest Technology Center

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Director’s Update

Getting Excited about the 36th Postharvest Technology of Horticultural Crops Short Course
Enrollments are coming in briskly, and it looks like we may have a sold-out crowd for the June 16-20 Postharvest Technology of Horticultural Crops Short Course, as well as the optional June 23-27 Field Tour!

We have a wonderful line-up of top-notch speakers, some excellent demonstrations planned, and our field tour stops promise to provide the group an overview of how industry implements the technologies learned during the lectures and demonstrations from the first week of the course.

We hope you will be able to join us for this interesting and comprehensive course!

--Beth Mitcham

Postharvest Education at UC Davis

Coming up Quickly: the 36th Annual Postharvest Technology of Horticultural Crops Short Course
Spaces are filling up quickly for the June 16-27, 2014 Postharvest Technology of Horticultural Crops Short Course! The course provides a one or 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 (optional) week is a field tour visiting a variety of postharvest operations throughout California. The enrollment fee for the 1-week session is $1975 and the enrollment fee for the 2-week session is $2995 (plus additional required lodging fees). Attendance at the 1st week is a prerequisite to participating in the 2nd week field tour. To learn more, we invite you to visit the webpage or contact our Enrollment Coordinator, Ms. Penny Stockdale.

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 works hard to bring 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.
25% Discount on International Avocado Quality Manuals and Booklets (English and Spanish)

Through the end of May 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.

Postharvest Positions

Postharvest Technology Center Program Analyst

The UC Davis Postharvest Technology Center has an opening for a Program Analyst III who would be responsible for a broad range of policy level administrative support, programmatic activities and financial leadership for the Center. Expertise with graphic design, communications and outreach strategy, experience with web-based designs and tools, and budgetary oversight and strategic planning are required. An advanced degree in agriculture or related field is preferred, with a broad understanding of postharvest research. See this webpage for more information or to apply: [www.employment.ucdavis.edu/applicants/Central?quickFind=67709](http://www.employment.ucdavis.edu/applicants/Central?quickFind=67709) The final filing date has been extended to May 2, 2014.

Postdoctoral Position in Plant Physiology

Located within the Food Science Program at Chapman University’s Orange, California campus, they are seeking applications for a postdoctoral position to investigate the effects of irradiation on plant cells. The project involves evaluation of the effects of low dose irradiation on the shelf-life and quality of temperate fruit destined for export markets. Investigations will include impact on cell integrity, respiration rate, ripening processes, activities of various enzymes, antioxidant capacity, nutrient content and analytes such as furans. Impact on commercial storage and distribution, and combination of irradiation with modified atmospheres or ethylene exposure on fruit quality will also be investigated. Applicant should have a PhD in Plant Sciences or related discipline, and ability to work independently. Ideal candidate will have experience and ability to set up GC, HPLC, and spectrophotometric systems for measuring respiration rates, ethylene production, pectin methylesterase and polyphenol oxidase, antioxidant capacity, and various analytes such as furans, vitamin C and phenolic compounds. In addition to their own research the candidate will also lead MS and undergraduate students in related research projects. Evidence of research productivity and scientific writing is required. Applications are sought immediately and will be accepted until the position is filled. This one-year contract position offers an annual salary of $45,000 plus benefits. Please send a statement of interest, curriculum vitae, samples of scholarly work, and three letters of recommendation to Anuradha Prakash at prakash@chapman.edu.

Summer Temporary Quality Positions at Unilever

Unilever has full time openings for Quality Summer temporary positions at their Stockton, California location. The work season is July to October, but ideal candidates may be able to work as early as June, and will be able to return to school in September. Preferred majors include Biological Sciences with Food Science desirable. Duties will include assisting in preseason training, learning the signing-off process for quality parameters, use SAP-QM and Ignition Database for any lab data results trends, monitor the defects, organize tomato sample bags for R&D and customers, assist with Safety, Health, Environmental and Production teams as need, and other duties as assigned. Ability to work with minimal supervision is preferred, and the successful candidate will have good people and computer skills. Resumes may be sent to cynthia.l.hill@unileverhrservices.com. Salary is dependent upon experience or academic status.
Postharvest Specialists’ Updates & Other News

Video Series by Marita Cantwell
We now have available on our website a series of 4 videos, prepared by Dr. Marita Cantwell in 2013, about Postharvest Handling to Maintain Quality of Fresh Produce. They were created in support of the WIC program, a federally-funded health and nutritional program targeting women, infants and children. The project was funded by the California Dept. of Food and Agriculture.

Barrett Selected as 2014 IFT Fellow
Dr. Diane Barrett was recently elected as a 2014 Fellow by the Institute of Food Technologists. The IFT Fellow designation is an honor bestowed upon IFT members by their peers, recognizing exemplary professionalism in the field of food science. Fifteen Fellows were elected from amongst the IFT membership for 2014.

Barrett to hold Juice Processing Workshop May 5-6
Dr. Diane Barrett will be holding a Juice Processing Workshop May 5-6, 2014 at the UC Davis Conference Center. The course is designed for those industry and government professionals working in the area of juice analysis, quality, research standards and regulations. A background in chemistry, food science & technology, or food physics/food engineering is useful. For more information about the workshop see the web page.

What’s New on Our Website

New this month 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.

Fig

Food Safety


Mango

Processed Fruits and Vegetables

Quality Evaluation

Walnut
Postharvest Calendar

- May 5-6, 2014. Juice Processing Course. UC Davis Campus
- 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
- September 16-18, 2014. 19th Fresh-cut Products: Maintaining Quality & Safety. UC Davis campus
- October 14-17, 2014. Postharvest Technology Course. Wageningen, The Netherlands
- 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

Ask the Produce Docs

Q. I work in the quality inspection of imported fresh fruits. We are importing various fresh fruits from different origins. I would like to understand how exactly Fresh Apple Fruit Pressure is measured at destination. If you can give us any variety wise / origin wise details of Apples pressure it would be very helpful to me. Presently we are focusing imported apples from USA, China, RSA, Italy & NZ. (V.J.)

A. Apple firmness (sometimes referred to as pressure) is measured with a penetrometer using an 11-mm round tipped probe. A very thin slice of the skin is removed on two sides of the fruit at the equator, and the probe is pressed into the flesh to obtain the reading. The measurement is made the same for all types of apples. You can see some examples of penetrometers on the following website http://www.qasupplies.com/firtes.html. For a guide to apple firmness levels, please refer to this linked PDF document by Philip Schwallier. These values are recommendations for harvest firmness for storage, so your values may be somewhat lower upon arrival in your market.

-Beth Mitcham

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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