



November 2013

## News from the UC Davis Postharvest Technology Center

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### Director's Update

#### Produce Safety Workshop a Great Success

Our first annual Produce Safety Workshop, organized by Dr. Trevor Suslow, was held this year at the UC Davis Conference Center. There was such interest in the workshop that we ended up allowing a few more people to attend than comfortably fit into the meeting room. Despite the slight crowding, participants were very engaged in the various interactive sessions and lectures from top-notch academic and industry representatives.

Some highlights of the workshop included Core Lessons learned from Outbreaks presented by Dr. Suslow and Dr. James R Gorny (V.P. Food Safety & Technology at PMA); as well as an interesting afternoon presentation by keynote speaker William Marler, a food poisoning and food safety attorney. Next year we'll make sure to reserve a more spacious facility.

#### Year-End Gifting

I would like to encourage our friends and [supporters](#) to consider making a generous year-end gift to support the work of the UC Davis Postharvest Technology Center. We often receive emails and letters from our readers who have benefitted from the wealth of resources on our website as well as our workshops. Donations such as these allow us to offer our extensive website for free and continue to expand its offerings. This year we modernized the Selected Postharvest References section of the website, enhancing your access to hundreds of references. This project required more than 600 hours of work. Your assistance in growing and maintaining these resources is truly appreciated.

Gifts may be designated according to your area of interest, including supporting student attendance at workshops, special project support, or the Postharvest Endowment Fund.

Thanks for taking a moment to [make a gift](#) today!

--Beth Mitcham



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### Postharvest Workshops at UC Davis



## Methods of Measuring Fruit & Vegetable Color, Flavor & Texture Workshop

This 1-day workshop is scheduled for January 22, 2014, and will include lectures on the principles and applications of measuring produce color, flavor, and texture. The workshop will also include demonstrations of a variety of the latest equipment.

The discounted course enrollment fee of \$295 is made possible by a USDA Specialty Crops Research Initiative Grant. To learn more about the workshop or to enroll, please visit the [web page](#) or contact [Ms. Penny Stockdale](#).

## Other 2014 Workshops will open for Enrollment Soon

Over the next few weeks, several of our other 2014 workshops will be opening for enrollment, please check [this link](#) for an updated status.

## Featured Postharvest Bookstore Item

### Extended 25% Discount on "International Avocado Quality" Manuals and Booklets

Extended through the month of December, we are offering a 25% discount on our International Avocado Quality publications, available in both English and Spanish. The sale price for the manuals is \$33.75, and the sale price for the booklets is \$11.25!

Edited by Anne White, Allan Woolf, Peter Hofman, and Mary Lu Arpaia, these wonderful manuals and booklets include numerous photographs and provide information on avocado quality, ripening, cultivars (in the manual only), disorders, damage scenarios, and more. Link to [this page](#) for a complete table of contents and additional information about these beautiful publications.

We invite you to order a copy for your library today at our online bookstore using [this link](#) for shipments to U.S. addresses; for international shipping addresses, please use our [PDF Order Form](#), and note "25%Avo".

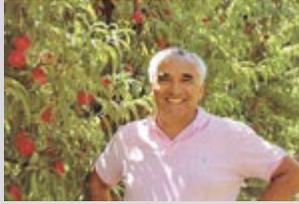


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## Postharvest Positions

Chiquita Brands International, a leading international marketer and distributor of fresh and processed food products is currently seeking a Senior Research Technologist for their R&D group located in Salinas, California. The Sr. Research Technologist - Post Harvest will perform various tasks to facilitate and support the work and research of professional and technical staff in R&D group; assist in the production of fresh and processed food products, perform tests on food products, or assist in the development and execution of new products and processes in the area of Postharvest Quality and Safety. **Required Education:** BS degree in Food Science, Biology, Chemistry, Environmental Sciences, Horticulture, Agronomy or related field. **Required Experience:** Minimum of 3 years of research experience, preferably within the food or produce industry, in a postharvest quality or food microbiology laboratory. MS can be a substitute of professional experience. For more information: [http://hire.jobvite.com/?cj=oaIPXfw1&s=Mgr's\\_network](http://hire.jobvite.com/?cj=oaIPXfw1&s=Mgr's_network)

## Postharvest Specialists' Updates



## Crisosto Stone Fruit Pre-Conditioning Recommendation Widely Accepted

Based upon his research in the 1990's, [Dr. Carlos Crisosto](#) developed a pre-conditioning step for peaches and other stone fruit. That special handling recommendation is now estimated to be implemented by about 80% of the California stone fruit industry, according to an article in the [Western Farm Press](#).

## 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

Kong, M., B. Lampinen, K. Shackel, C.H. Crisosto, [Fruit skin side cracking and ostiole-end splitting shorten postharvest life in fresh figs \(\*Ficus carica\* L.\), but are reduced by deficit irrigation](#). *Postharvest Biology and Technology* 85 (2013) 154-161

#### Ornamental Crops

Reid, M.S., [Poscosecha de las flores cortadas: Manejo y recomendaciones](#). (2009) 36 pp.

#### Plum

Minas, I.S., G.M. Crisosto, D. Holcroft, M. Vasilakakis, C.H. Crisosto, [Postharvest handling of plums \(\*Prunus salicina\* Lindl.\) at 10°C to save energy and preserve fruit quality using an innovative application of 1-MCP](#). *Postharvest Biology and Technology* 76 (2013) 1-9

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## Postharvest Calendar

- December 4-6, 2013. [Southeast Asia Symposium on Quality Management in Postharvest Systems](#). Vientian, Lao, P.D.R.
- December 5, 2013. [The Honeycrisp Experience. Production, Harvest and Storage](#). Wenatchee, Washington
- January 22, 2014. [Methods of Measuring Fruit & Vegetable Color, Flavor and Texture](#). UC Davis campus
- February 11-14, 2014. [Better Process Control School](#). UC Davis
- February 18, 2014. [Tomato Processing School](#). Sacramento, CA
- March 25-26, 2014. [20<sup>th</sup> Annual Fruit Ripening & Retail Handling Workshop](#). UC Davis campus
- May 5-6, 2014. [Juice Processing Course](#). UC Davis Campus
- May 26-29, 2014. [The International Food Congress: Novel Approaches in Food Industry](#). Kusadasi, Turkey
- June 10-13, 2014. [V International Conference Postharvest Unlimited](#). Lemesos, Cyprus
- June 16-27, 2014. [36<sup>th</sup> Postharvest Technology 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. [19<sup>th</sup> Fresh-cut Products: Maintaining Quality & Safety](#). UC Davis campus
- November 4-6, 2014. [2<sup>nd</sup> Annual Produce Safety Workshop](#). UC Davis campus

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## Ask the Produce Docs

**Q.** Are you really sure that pineapples are non-climacteric fruits? I was taught that sugar content (Brix value) will increase after harvest and during transport in normal containers at 50°F from 12° (minimum for picking) to 16°. Have you done any additional research on this matter? (W.S.)

**A.** All the available literature states that pineapples are nonclimacteric. Climacteric fruit are characterized by an increase in respiration associated with ripening followed by decreased respiration at the end of ripening. Classic examples of climacteric fruit are apples, pears, tomatoes and avocados. Nonclimacteric fruit on the other hand tend to exhibit a decline in respiratory activity associated with ripening events. Examples of nonclimacteric fruits are grapes and citrus. In citrus, as well as pineapple, soluble solids may increase during long term storage as well as titratable acidity decreasing. This is due to continued fruit respiration and transpiration following harvest.



Pineapple, again like citrus, will respond to low dose ethylene treatment which triggers the degradation of chlorophyll (green color) in the citrus peel, ethylene also can cause the degradation of chlorophyll in the rind of the pineapple; but this is not tied to internal ripening effects.

--Mary Lu Arpaia

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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](mailto: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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