Positive Feedback
Our team has been reviewing the evaluations from the late June Postharvest Technology Short Course, and the feedback has been overwhelmingly positive. We take all comments very seriously, and thank those who offer comments that give us the opportunity to make changes that will help us improve in the future, as well as, of course, appreciating the positive feedback.

We always appreciate it when participants find the course sufficiently valuable to recommend it to their colleagues. Several this year indicated they planned to do so, and some who attended are already planning on returning in the future!
“Superb, exactly what I was hoping for. I will send my coworkers next year!”
“Excellent content and value!! I don’t recall ever getting such good consistent content over a whole-week course before. Good job!! I will be back!”

Produce Professional Certificate Program
We have appreciated many expressions of interest in this new program, but have heard that in some instances, individuals are looking at paying for the certificate program out of their own pocket in order to enhance their value/marketability in the job market. To assist with this expense, we are now offering the opportunity to pay the Produce Professional Certificate Program registration fee in two installments over a six-month period.

Several produce news media outlets have recently published information about the UC Davis Postharvest Technology Center's new Produce Professional Certificate Program. We appreciate their help in getting the word out about this exciting new program!

Capital Press:  http://www.capitalpress.com/content/TH-uc-program-072613
Fresh Fruit Portal:  http://www.freshfruitportal.com/2013/07/18/u-s-california-university-launches-program-for-produce-professionals/?country=others
Western Farm Press:  http://westernfarmpress.com/management/postharvest-center-offers-produce-certificate-program
California Ag Today Blog:  http://californiaagtoday.blogspot.com/2013/07/from-yolo-county.html

We hope you'll pass the word along too about this great new program. Link to the web page to learn more or to enroll:  http://postharvest.ucdavis.edu/Education/Produce_Professional_Certificate.

-- Beth Mitcham

Postharvest Workshops at UC Davis
Fall 2013 Educational Opportunities

Enrollments Strong for Fresh-cut Products Workshop

The 18th annual Fresh-cut Products: Maintaining Quality & Safety workshop will be held September 24-26 at the UC Davis Alumni & Visitors Center. This 3-day workshop is organized by Dr. Marita Cantwell and a team of fifteen other experienced academic and industry instructors. The workshop provides an overview of many aspects of the production, processing, packaging, distribution and quality assurance of fresh-cut fruit and vegetable products. The workshop is relevant to all levels of fresh-cut produce industry professionals – from small, local and regional produce processors to large businesses with nationwide distribution.

The enrollment fee is $1150 for this 3-day workshop, and includes all instruction, instructional materials, lunches, morning and afternoon breaks, and an evening networking reception. To learn more, or to enroll, we invite you to visit the web page or contact Ms. Penny Stockdale.

We invite you to Attend our Produce Safety: A Science-based Framework Workshop

We are pleased to introduce this new workshop, organized by Dr. Trevor Suslow, which will feature 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. Held November 5-7, 2013 on the UC Davis campus, this two-and-a-half day interactive workshop is one of the core required components for the Produce Professional Certificate program.

The course delivery is largely interactive, with formal lectures, group assessment of case examples, and break-out group problem-solving challenges. The emphasis of the curriculum is the scientific-basis for audit standards, preparing for using audits, and targeted microbiological testing to improve performance. Key resources and tools for hazard awareness, risk identification, risk-based preventive controls, and verification of corrective actions will be provided. The enrollment fee for this workshop is $950. To learn more about it or to enroll, please visit the web page or contact Ms. Penny Stockdale.

Featured Postharvest Publication

Extended: Special 25% Discount on 2012 Fresh-cut Products: Maintaining Quality & Safety (including binder, portfolio, and flash drive)

Through the end of August, we’re offering a 25% discount on our comprehensive fresh-cut publication. Edited and compiled by Dr. Marita Cantwell, this publication includes a 552 page binder, 3 separately-bound publications in a portfolio, and a flash drive containing PDF files of all binder documents. The regular price is $175, now on sale through August 31, 2013 for $131.25!

This amazing resource includes all the information you’ll need to improve the quality and safety of your organization’s Fresh-cut Products. We invite you to order a copy for your library today. For a complete table of contents, with quick links to order a copy, please visit the Fresh-cut Workshop Binder and Portfolio webpage. If you order using the printed order form, be sure to write “FC25” on it.

Postharvest Position

Del Monte seeks Food Scientist

Del Monte is seeking a food scientist at their Richmond, California location. Applicant must have a minimum of a
B.S. in food and/or biological sciences, and 1-3 years’ experience in a similar role. Position will assist in the development of more efficient research protocols, perform food science experiments including shelf life study of fresh cut fruit, and microbial analysis of food samples, and train and oversee laboratory assistants in key lab tasks. Link here for a complete position description.

**Process Engineering for Post-Harvest Processes**

The Leibniz Institute for Agricultural Engineering Potsdam-Bornim (ATB) is seeking applications for a Process Engineer opening in their Department of Horticultural Engineering. The team works on complex problems of process design for refrigeration, storage, transportation, and processing and packaging of fresh horticultural and other perishable products. Requirements include a degree in scientific-technical studies with a focus on (thermal) process engineering, technical/applied physics or thermodynamics agricultural engineering; a PhD in a relevant subject; knowledge and practical experience in physical modeling of flows and processes; experience in raising third-party funds; interdisciplinary team-working skills; and good spoken and written English. For more information contact Dr. Martin Geyer (mgeyer@atb-potsdam.de) or visit their website www.atb-potsdam.de. A single PDF document application may be sent to karriere@atb-potsdam.de, using reference number “2013-6-5” no later than 8/18/2013.

**Postharvest Specialists’ Section**

**Harris and Suslow Attend Center for Produce Safety “Produce Research Symposium”**

On June 25-26, 2013, Postharvest Technology Center Cooperative Extension Specialists Drs. Linda Harris and Trevor Suslow attended the Center for Produce Safety Produce Research Symposium held in Rochester, NY.

Dr. Suslow gave a presentation entitled “Comparative assessment of field survival of *Salmonella enterica* and *E. coli* O157:H7 on cilantro (*Coriandrum sativum*) in relation to sequential cutting and re-growth.

Dr. Harris gave a talk entitled “Influence of the pre-harvest environment on the physiological state of *Salmonella* and its impact on increased survival capability”, and also was PI for two posters: “Distribution of *Salmonella* in pistachios and development of effective sampling techniques” (Linda Harris and Robert Atwill), and “Sources and mechanisms of transfer of *Salmonella* in the production and postharvest tree nut environment” (Linda Harris and Michele Jay-Russell).

**FreshCut Magazine Article on Fresh-cut Mango**

The July issue of the FreshCut Magazine includes an article about fresh-cut mango quality, including research findings by Dr. Adel Kader, that was commissioned by the National Mango Board.

**Mitcham presents on Specialty Crops Grant at ASHS**

At the 2013 American Society for Horticultural Sciences meeting in Palm Desert, Calif., Beth Mitcham presented an overview of the results and impacts from a University of California and University of Florida Specialty Crops Grant to enhance the flavor quality of fruits and vegetables available to consumers.

**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.*

**Almonds**
Du, Wen-Xian, M.D. Danyluk, L.J. Harris, Evaluation of cleaning treatments for almond-contact surfaces in hulling and shelling facilities. Food Protection Trends 27 (2007) 678-682

**Food Safety**

**Grape**
Liu, Yong-Biao, Controlled atmosphere treatment for control of grape mealybug, *Pseudococcus maritimus* (Ehrhorn)
**Ask the Produce Docs**

**Q.** I am a quality inspector and recently I saw mushrooms that were quite open. A while ago I was told that this is a sign of temperature abuse, but I am not a mushroom expert. Could you please advise me? (F.L.)

**A.** The separation of the veil from the cap to expose the gills of a mushroom cup is a major component of quality. This quality parameter is judged at harvest and during packing operations and should determine the market use that the common Agaricus mushroom will be directed towards. Maturity primarily, but temperature and humidity during production all play a role in whether the cup is closed or more open as expansion results in veil separation.

If closed at harvest, a sensible possibility is that elevated temperature, lower humidity (causing water loss) and/or age would cause veil separation and increase in cup openness. There is not enough information to be definitive; however, the degree of browning and deformity of the caps evident in the images is suggestive of advanced maturity of the mushrooms during distribution which is, of course, linked to temperature and time.

--Trevor Suslow

**End Notes and Disclaimers**

**Postharvest Questions.** If you have a perplexing postharvest question you’d like answered, please send it to