



April 2013

News from the UC Davis Postharvest Technology Center

Quick Links

- [Director's Update](#)
- [Postharvest Workshops @ UC Davis](#)
- [Featured Postharvest Publication](#)
- [Postharvest Endowment Contribution](#)
- [Postharvest Specialists' Activities](#)
- [What's New on Our Website](#)
- [Postharvest Calendar](#)
- [Ask the Produce Docs](#)

Director's Update

Counting Down...

Much of the work for the June 17-28 [Postharvest Technology Short Course](#) is well underway, including details for our famous annual Postharvest Technology Short Course BBQ and Pot Luck. We enjoy this annual opportunity to gather with friends old and new, and enjoy Michael Reid's amazing barbecued chicken. Of course, the Short Course is a huge undertaking, and includes the efforts of 16 instructors, as well as four lab managers, and four staff.

We have a limited number of spaces left, and we hope that you or one of your colleagues will consider joining us for this year's presentation of this world renowned course. We've offered a special \$500 certificate drawing for those who enroll between April 18-May 1. However, I am extending the offer for our newsletter subscribers to May 3 (indicate Director's Offer when you enroll), so if you've been thinking about coming, enroll soon so you can be entered in this fun drawing! Contact Penny Stockdale at pastockdale@ucdavis.edu.

Produce Professional Certificate Program

We have enjoyed visiting with quite a few individuals who have previously taken one of our workshops, and are planning to utilize that course to jumpstart earning their points for the Produce Professional Certificate Program! Link to the web page to learn more about the exciting new Produce Professional Certificate program, or to enroll:

http://postharvest.ucdavis.edu/Education/Produce_Professional_Certificate.

-- [Beth Mitcham](#)



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Postharvest Workshops at UC Davis

Excellent Educational Opportunities

June 2013 Postharvest Technology Short Course

A limited number of spaces remain for the 35th Annual Postharvest Technology Short Course which will be held June 17-21, 2013. The optional field tour will be held the week of June 24-28.

The course is an intensive study of the biology and current technologies used for handling fruits, nuts, vegetables and ornamentals in California. It is designed for research and extension workers, quality control personnel and other professionals interested in current advances in the postharvest technology of horticultural crops.

Enrollment for the complete 2-week session (lecture-labs plus the optional field tour) runs \$2895 and is limited to 55 participants. Enrollment for the first week (lecture-labs only) will cost \$1895. An additional lodging fee must be paid by all participants going on the field tour. Enrollments are made on a first-come, first-paid basis. For complete information or to register for this world-renown course, please visit the [webpage](#), or contact [Ms. Penny Stockdale](#).



Excellent 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](#).

[\[Back to Top\]](#)

Featured Postharvest Publication

25% Discount on Produce Quality Rating Scales and Color Charts

Through the end of May we are pleased to offer a special 25% discount when you purchase both the binder and CD of our excellent resource "Produce Quality Rating Scales and Color Charts." This discounted price is only \$75, a \$25 savings! It includes helpful photos for the quality evaluation of a wide range of commodities, from apple and apricot, to tomatillo and tree nuts. Many will find this to be a valuable on-the-job resource.

We invite you to order a copy for your library today. For a complete table of contents, with quick links to order a copy, see the [Produce Quality Rating Scales and Color Charts](#) webpage.



Postharvest Endowment Contribution

The Postharvest Endowment Fund Continues to Grow

We are very appreciative of the recent generous gifts from the following endowment contributors. These gifts were given in memory of Dr. Adel A. Kader:



COMPANIES

Bronze Category

Archer Daniels Midland Company

INDIVIDUALS

Patron Category

Rodrigo A. Cifuentes
Brooke E. Sawyer, Ed.D.

We appreciate these contributions, and continue to welcome any additional gifts, which may be designated to the endowment fund, or in support of scholarships for deserving individuals to attend our workshops or courses.

To make a contribution to the Postharvest Program Endowment fund in memory of Dr. Adel Kader, or to assist with providing scholarship funds for worthy students attending the annual Postharvest Technology Short Course, please visit our [Make a Gift](#) web page.

[\[Back to Top\]](#)

Specialists' Activities & Postharvest News

Harris Elected to Executive Board of International Association for Food Protection

Linda Harris, a Cooperative Extension specialist who is affiliated with the Postharvest Technology Center, was recently elected to the International Association for Food Protection's executive board. She will serve a five year commitment, beginning as secretary to the association, and eventually will serve as president in 2016.

California League of Food Processors' Tomato Research Committee Meeting

The California League of Food Processors recently held their annual research meeting for tomato-related projects. Dr. Diane Barrett and two individuals from her research group, Dr. Gordon Anthon and Matthew Held, MS student, made presentations on tomato variety evaluation, effects of bruising on tomato juice and paste viscosity and effects of heat on tomato juice.

Mitcham and Cantwell Give Postharvest Workshop for Customers of Maersk Container Industries

Beth Mitcham and Marita Cantwell traveled to Denmark to give a postharvest workshop on April 23-24 for Maersk Container Industries and their customers, and learned about the latest technologies available in marine containers.

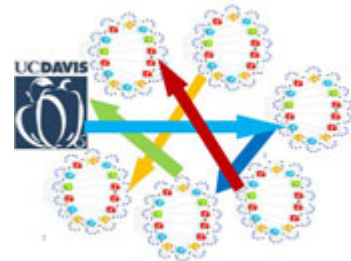
[\[Back to Top\]](#)

What's New on Our Website

Related Postharvest Websites

This month we are featuring the "Related Websites" section of our website! It includes links to many other useful sites under the subcategories of:

- [Biotechnology extension and information](#)
- [Commissions, Boards, Organizations](#)
- [Consumer Education](#)
- [Federal and State Government Agencies](#)
- [Food Safety](#)
- [International Postharvest Information](#)
- [NGOs Involved in Postharvest Food Loss Reduction Activities](#)
- [Organic Information](#)
- [Research & Extension Information](#)
- [Seed Sources](#)



New this month in the "Postharvest Publications Organized by Topic" Library

Access the [listing of main topics](#) for this free, comprehensive postharvest library.

Almonds

Abd, S.J., K.L. McCarthy, L.J. Harris. Impact of storage time and temperature on thermal inactivation of *Salmonella enteritidis* PT 30 on oil-roasted almonds. *Journal of Food Science* 71 (2012) 42-47

Blessington, T., E.J. Mitcham, L.J. Harris. Survival of *Salmonella enterica*, *Escherichia coli* O157:H7, and *Listeria monocytogenes* on inoculated walnut kernels during storage. *Journal of Food Protection* 75 (2012) 245-254

Kimber, M.A., H. Kaur, L. Wang, M.D. Danyluk, L.J. Harris. Survival of *Salmonella*, *Escherichia coli* O157:H7, and *Listeria monocytogenes* on inoculated almonds and pistachios stored at -19, 4, and 24°C. *Journal of Food Protection* 75 (2012) 1394-1403

Harris, L.J., J. Bender, E.A. Bihn, T. Blessington, M.D. Danyluk, P. Delaquis, L. Goodridge, M. Ibekwe, S. Ilic, K. Kniel, J.T. LeJeune, D.W. Schaffner, D. Stoeckel, T.V. Suslow. A framework for developing research protocols for evaluation of microbial hazards and controls during production that pertain to the quality of agricultural water contacting fresh produce that may be consumed raw. *Journal of Food Protection* 75 (2012) 2251-2273

Du, Wen-Xian, M.D. Danyluk, L.J. Harris. Efficacy of aqueous and alcohol-based quaternary ammonium sanitizers for reducing *Salmonella* in dusts generated in almond hulling and shelling facilities. *Journal of Food Science & Technology* 76 (2010) 7-13

Consumer Issues

Lee, L.E., D. Metz, M. Giovanni, C.M. Bruhn, Consumer knowledge and handling of tree nuts: food safety implications. *Food Protection Trends* 31 (2011) 18-27

Mandarins

Obenland, D., S. Collin, J. Sievert, M.L. Arpaia. Mandarin flavor and aroma volatile composition are strongly influenced by holding temperature. *Postharvest Biology and Technology* 82 (2013) 6-14

[\[Back to Top\]](#)

Postharvest Calendar

- May 4, 2013. IARW-WFLO Annual Convention and Expo. Hollywood, Florida
- May 22-23, 2013. Opportunities in Phytosanitary Irradiation for Fresh Produce Workshop. Orange, CA
- June 3-7, 2013. XI International Controlled and Modified Atmosphere Research Conference. Bari, Italy
- June 17-28, 2013. 35th Annual Postharvest Technology Short Course. UC Davis
- June 23-27, 2013. VII International Cherry Symposium. Plasencia, Spain
- July 1-5, 2013. III International Conference on Quality Management of Horticultural Products of Interest in the Tropics. Port of Spain, Trinidad.
- August 5-8, 2013. International Symposium on Quality Management of Fruit and Vegetables for Human Health. Bangkok and Pattaya, Thailand
- August 5-8, 2013. International Symposium on Agri-Foods for Health and Wealth. Bangkok and Pattaya, Thailand.
- August 5-8, 2013. International Symposium on Tropical and Subtropical Ornamentals. Bangkok and Pattaya, Thailand
- August 19-21, 2013. I International Symposium on Marketing and Consumer Research in Horticulture. Portland, Oregon
- September 2-5, 2013. VI International Conference on Managing Quality in Chains MQUIC 2013. Cranfield, United Kingdom
- September 17-19, 2013. 18th Annual Fresh-cut Products: Maintaining Quality & Safety Workshop. UC Davis campus
- October 22-24, 2013. EAPR Post-Harvest Section Meeting. Warsaw, Poland
- November 6-8, 2013. Produce Safety Workshop. UC Davis campus.
- December 4-6, 2013. Southeast Asia Symposium on Quality Management in Postharvest Systems. Vientian, Lao, P.D.R.
- March 25-26, 2014. 20th Annual Fruit Ripening & Retail Handling Workshop. UC Davis campus

- June 10-13, 2014. [V International Conference Postharvest Unlimited](#). Lemesos, Cyprus
- June 16-27, 2014. [36th Postharvest Technology Short Course](#). UC Davis
- August 27-22, 2014. [XXIX International Horticultural Congress](#). Brisbane, Australia
- September 16-18, 2014. [19th Fresh-cut Products: Maintaining Quality & Safety](#). UC Davis campus
- November 4-6, 2014. [Produce Safety Workshop](#). UC Davis campus

[\[Back to Top\]](#)

Ask the Produce Docs

Q. Can I freeze broccoflower? (R.W.)

A. I couldn't find any specifics in the literature, but just based on broccoli & cauliflower experience, I suggest that you blanch florets (approx. 1-1.5" diameter) for 3 min in boiling water and then freeze. The blanching inactivates (kills) enzymes that would cause off-flavor or color change in the product during temperature fluctuations while frozen (frost-free freezers always cycle the temp to warm coils & defrost) or during thawing.

--[Diane Barrett](#)



[\[Back to Top\]](#)

- If you have a perplexing postharvest question that you'd like answered, please send it to postharvest@ucdavis.edu
- Link to a data store of all our previous "[Ask the Produce Docs](#)" questions and answers, or link to archived copies of our [monthly E-Newsletters](#) as PDF documents.

This publication is produced monthly by the UC Davis Postharvest Technology Center. For more information visit our [website](#) or [email](#) us. If you, or a colleague, wish to receive a copy of this free monthly E-Newsletter, click [here to subscribe](#). If you no longer wish to receive this publication, please click on "reply" to this e-mail and type "unsubscribe" on the subject line.

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