



February 2013

News from the UC Davis Postharvest Technology Center

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Director's Update

Off and Running!

Produce Professional Certificate Program

Our team has been working hard to put the finishing touches on our new Produce Professional Certificate program, and I'm pleased to announce that we are **now accepting registrations**. This exciting, first-of-its-kind, certificate program will be of interest to those in the produce industry who want to enhance their produce knowledge and **boost their credibility** with a Produce Professional Certificate from the UC Davis Postharvest Technology Center.

Participants work to earn a minimum of 120 points through attendance at several mandatory on-site courses, optional courses and on-line modules selected on an a-la-carte basis within a four year period, and must pass an exam after each course. A registration fee of \$2,500, plus individual course fees, is required for the certificate program.

As a special benefit for those of you who have been waiting patiently for us to launch this great new program, we have a special **introductory offer!** Participants who register for the Produce Professional Certificate program before May 1, 2013 will receive a complimentary **10% discount on their enrollment** fees for the mandatory in-person courses (these include Postharvest Technology Short Course – week 1, Produce Safety, and Fruit Ripening & Retail Handling workshop OR Fresh-cut Products: Maintaining Quality & Safety workshop) required to complete the certificate. This is a value of \$377 to our early registrants!

Link to the web page to learn more about this program, or to enroll:
http://postharvest.ucdavis.edu/Education/Produce_Professional_Certificate.

Postharvest Technology Short Course Scholarship Opportunity

We are pleased to announce, with thanks to funding from the Leonard and Marsaille Morris Trust, and additional targeted donations to the scholarship fund, that we are able to once again provide for one scholarship for an All-Inclusive enrollment to the 2013 2-week session of the Postharvest Technology Short Course, valued at approximately \$5,600 US. The **goal of this scholarship opportunity** is to provide an individual from a developing country the opportunity to learn about postharvest handling of horticultural crops with an intent to take that information back to their home country and utilize it to benefit others in their region. Applications must be completed online no later than March 1, and the recipient will be notified no later than March 28. Applicants must be able to provide for their own travel and personal expenses. For complete information, visit the 2013 Postharvest Technology Short Course [Scholarship Opportunity](#) page.

--Beth Mitcham



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Coming up Quickly: Emerging Postharvest Technologies Workshop

Spaces are limited for the March 14-15, 2013 Emerging Postharvest Technologies Workshop, and we encourage you to enroll soon. Busy produce professionals from California and beyond will benefit from this short course, presented in a shortened, interactive, and more convenient time format. Experts from the world will deliver cutting-edge information on current produce trends, such as nanotechnology; superfoods, improving automation and packaging and more will be discussed. This exciting new course is supported by the UC Division of Agriculture and Natural Resources (ANR), the Postharvest Technology Center, and UC Davis Department of Plant Sciences. The enrollment fee of \$775 includes all instruction, course materials, coffee breaks, lunches, and an evening networking reception. For more information or to register, please visit the [workshop's web page](#), or contact [Ms. Penny Stockdale](#).



Dr. Carlos Crisosto

Fruit Ripening & Retail Handling Workshop Focuses on Quality

Coordinated by Dr. Carlos Crisosto, the March 18-19, 2013 "Fruit Ripening and Retail Handling" workshop will be held on the UC Davis campus, and will focus on how to increase profits by reducing losses at the receiving end, and delivering ready-to-eat, delicious fruits and fruit-vegetables to the consumer.



The cost of the workshop is \$775, and registration includes all instruction, breakout sessions, demonstrations, course materials, coffee breaks, lunches, and an evening networking reception. Sensory, quality measurements, and environmental equipment demonstrations will be held, and lectures will include topics such as maturity and quality relationships, retail temperature storage conditions, tools to control ripening and senescence, physiological disorders and other losses, and ripening facilities and equipment.

To learn more about this workshop, or to register, please see the [web page](#), or contact [Ms. Penny Stockdale](#).

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Enrollments are Strong for the June 2013 Postharvest Technology Short Course

The 35th Annual Postharvest Technology Short Course will be held June 17-21, 2013, with the optional field tour being 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.

Registration for the complete 2-week session (lecture-labs plus the optional field tour) will cost \$2895 and is limited to 55 participants. Registration 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. Registration often fills up early, and 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](#).





Fresh-cut Products Workshop now accepting enrollments

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](#).

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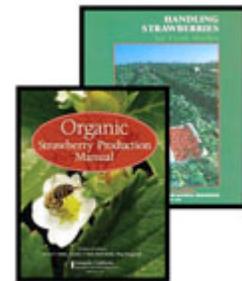
Featured Postharvest Publication

20% Discount on Strawberry Resources

Through the end of March we are offering a 20% discount on our two Strawberry titles: [Handling Strawberries for Fresh Market](#) (regularly \$5.00), and the [Organic Strawberry Production Manual](#) (regularly \$30.00).

These in-depth resources include all the information you'll need for producing or handling strawberries, including helpful information about the postharvest handling of these delicate fruit.

We invite you to order a copy for your library today. U.S. and Canadian addresses only please use our [online store](#), and international addresses please use our printed [order form](#).



Postharvest Endowment Contribution

A Heartfelt Thank You

We are very appreciative of the generous gifts received through the end of January 31, 2013, from the following endowment contributors. All gifts were given in memory of Dr. Adel A. Kader:

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We truly appreciate all these contributions, and continue to welcome any additional contributions, 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 a scholarship, please visit our [Make a Gift](#) web page.

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Postharvest Position

Syngenta Offers Postharvest Specialist Job

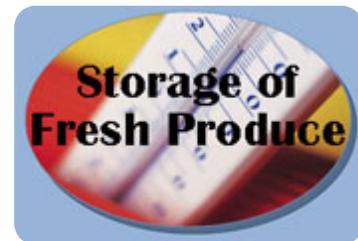
Syngenta is searching for a postharvest specialist in their Field, Wash. location. The position (Job ID 3816) will be responsible to maximize Syngenta's Postharvest sales, in the assigned territory/district, including resource management and product stewardship. The candidate would need to have a minimum of a BS degree in Horticulture/Agriculture or Science, preferably with technical and sales experience in postharvest. A broad technical knowledge base of postharvest handling and products is preferred. The candidate should have a minimum of 4 years' experience in sales or a technical sales role, preferably in postharvest and having experience selling to large key accounts. For a complete position description, see: <http://jobs.syngenta.com/job/Field-Post-Harvest-Specialist-Job-WA-9827712426676/>. Send resumes to Vanessa.hansen@yoh.com

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What's New on Our Website

Need Produce Storage Information?

Our website includes several useful [fresh produce storage resources](#) for both consumers and the industry. A comprehensive table "Properties and Recommended Conditions for the Long Term Storage of Fresh Fruits and Vegetables" and the "Compatibility Chart for Short-term Transport or Storage" will be helpful for industry.



Consumers will appreciate the colorful "Storing Fresh Fruits and Vegetables for Better Taste" ([pdf poster](#)) they can print at home. It provides helpful information about what should be stored in their refrigerator or on their counter. We also offer [copies of this poster for sale](#).

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

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

Avocado

Faubion, Dana F., F. Gordon Mitchell, Gene Mayer, [Response of 'Hass' avocado to postharvest storage in controlled atmosphere conditions](#). Proceedings of Second World Avocado Congress (1992) 467-472

Arpaia, Mary Lu, David Stottlemeyer, Loretta M. Bates, Eric Focht, [The California cross pollination experiment – a progress report on the influence of pollinizer variety and proximity on 'Hass' yield](#). New Zealand and Australia Avocado Grower's Conference (2005) 20-22

Food Safety

Bruhn, Christine, Howard G. Schutz, [Consumer food safety knowledge and practices](#). Journal of Food Safety 19 (1999) 73-87

Peach

Ahmad, Riaz, Dan E. Parfitt, Joseph Fass, Ebenezer Ogundiwin, Amit Dhingra, Thomas M. Gradziel, Dawei Lin, Nikhil A. Joshi, Pedro J. Martinez-Garcia, Carlos Crisosto, [Whole genome sequencing of peach \(*Prunus persica* L.\) for SNP identification and selection](#). BMC Genomics 12 (2011) 569-575

Processed Fruits and Vegetables

Asavasanti, Suvaluk, Pieter Stroeve, Diane M. Barrett, Judith A. Jernstedt, William D. Ristenpart, [Enhanced electroporation in plant tissues via low frequency pulsed electric fields: Influence of cytoplasmic streaming](#). Biotechnology Progress 28 (2012) 445-453

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Postharvest Calendar

- March 14-15, 2013. [Emerging Postharvest Technologies Short Course](#). UC Davis campus.
- March 18-19, 2013. [19th Annual Fruit Ripening & Retail Handling Workshop](#). UC Davis campus.
- April 9-12, 2013. [InsideFood Symposium](#). Leuven, Belgium
- April 23-24, 2013. [35th Annual Citrus Postharvest Pest Control meeting](#). Santa Barbara, California
- April 28-May 2, 2013. [II International Symposium on Discovery and Development of Innovative Strategies for Postharvest Disease Management](#). Kusadasi, Turkey
- May 4, 2013. [IARW-WFLO Annual Convention and Expo](#). Hollywood, Florida
- 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 MOUIC 2013](#). Cranfield, United Kingdom
- September 17-19, 2013. [18th Annual Fresh-cut Products: Maintaining Quality & Safety Workshop](#). UC Davis campus
- November 4-7, 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

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Ask the Produce Docs

Q. Can someone please advise if iceberg lettuce with the russet spotting is harmful to ingest? (L.K.)

A. Russet spotting is strictly a visual defect. It is due to formation of colored compounds from simple phenolics and is generally induced by ethylene exposure in the postharvest environment. It is in no way harmful to eat lettuce that has those discolored spots. That being said, you want to clearly identify it as russet spotting and not some other problem (like bacterial). For more photos of this disorder, click on the photo album associated with the lettuce produce facts on our website: <http://postharvest.ucdavis.edu/pfvegetable/LettuceCrisphead/>.

--[Marita Cantwell](#)



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- 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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