



January 2013

## News from the UC Davis Postharvest Technology Center

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### Director's Update

#### *2013 Brings New Opportunities*

The loss of our dear friend and colleague, Adel Kader, has been keenly felt over the past few weeks since we first learned of his death. His scope of influence was incredibly broad, and he had a remarkable ability to strategically focus his efforts to have the greatest impact whether it was on the UC Davis campus, or through his international humanitarian efforts.

We hope that many of our friends and colleagues will be able to join us at his Memorial Service which will be held on Saturday, Jan. 26, 2013, at the [Buehler Alumni and Visitors Center](#) located on the UC Davis campus. There will be a luncheon reception at 11 a.m., memorial service at 1 p.m., and post-reception at 3 p.m. The Kader Family has requested that in lieu of flowers, any memorial gifts be made to the [Postharvest Program Endowment Fund](#). Additionally, they have created an [Adel Kader Memorial](#) Facebook page, and welcome your thoughts and photos.

#### **Produce Professional Certificate Program**

Our team has been working hard to put the finishing touches on our new Produce Professional Certificate program. 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 Postharvest Technology Center. Participants work to earn a minimum of 120 points through attendance at several mandatory on-site courses and 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.

This certificate will equip individuals with a set of tools representing all aspects of postharvest handling. Enrollment for the certificate program will open February 1, 2013:

[http://postharvest.ucdavis.edu/Education/Produce\\_Professional\\_Certificate](http://postharvest.ucdavis.edu/Education/Produce_Professional_Certificate).

--Beth Mitcham



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### Postharvest Workshops at UC Davis

**Three Educational Opportunities: NOW accepting enrollments**

## NEW SHORT COURSE! Emerging Postharvest Technologies

We're pleased to announce the opening of enrollments for the first offering of the March 14-15, 2013 Emerging Postharvest Technologies workshop. Busy produce professionals from California and beyond will benefit from this short course, presented in a shortened, interactive, and more convenient time format. 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 will include 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](#).



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: <http://postharvest.ucdavis.edu/Education/fruitripening/>

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## Enrollments are Strong for the June 2013 Postharvest Technology Short Course

The 35<sup>th</sup> 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 session plus the optional field tour) will cost \$2895 and is limited to 55 participants. Registration for the first week (lecture-labs only) session will cost \$1895. An additional lodging fee must be paid by all participants going on the field tour. Registration often fills up early, and registrations are made on a first-come, first-paid basis. For complete information or to register for this world-renown course, please link to:

<http://postharvest.ucdavis.edu/Education/PTShortCourse/>

We hope you will plan to join us for all of these top notch educational opportunities!



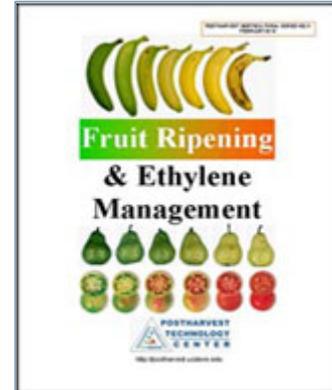
**Featured Postharvest Publication**

## 25% Discount on "Fruit Ripening and Ethylene Management" Binder

Through the month of January we are offering a 25% discount on the "Fruit Ripening and Ethylene Management" binder. This binder is the course material for our annual Fruit Ripening and Retail Handling workshop. The regular price for the binder is \$75; with the 25% discount the price is \$56.25!

This in-depth resource includes information about ripening pears, bananas, kiwifruit, stonefruit, and avocados, degreening citrus and much more. Please link to [this web page](#) for the table of contents and additional information about ordering this publication.

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](#).



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## Postharvest Endowment Contribution

### A Heartfelt Thank You

We are very appreciative of the generous gifts received through the end of December 2012 from the following endowment contributors. All gifts were given in memory of Dr. Adel A. Kader:

#### COMPANIES

##### Silver Category

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We are truly appreciative of all 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 Specialists Activities

## Cook was Invited Speaker at National Onion Association

Dr. Roberta Cook presented a talk about the "Fundamental Forces Affecting U.S. Fresh Produce Growers and Marketers" on November 29, 2012 at the National Onion Association's annual meeting, which was held in Rancho Mirage, California.

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## What's New on Our Website

### Need Postharvest Information? Most Useful Postharvest Websites

We invite you to check out our comprehensive listing of the most useful and unrestricted internet sites for postharvest information. It is organized by categories, including: comprehensive postharvest handling resources (including our site!); global postharvest handling; other university and commodity specific postharvest handling; quality standards; pesticides, additives, organics, and quarantine requirements; nutrition; and food safety, traceability, and defense.

If you have suggestions for additional useful sites, please forward them to [Dr. Marita Cantwell](#).



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

#### **Almond**

Harris, Linda J., Aaron R. Uesugi, Shirin J. Abd, Kathryn L. McCarthy, Survival of *Salmonella* Enteritidis PT 30 on inoculated almond kernels in hot water treatments. Food Research International 45 (2012) 1093-1098

Blessington, Tyann, Christopher G. Theofel, Linda J. Harris, A dry-inoculation method for nut kernels. Food Microbiology 33 (2013) 292-297

#### **Avocado**

Peña, J.E., D. Carrillo, R.E. Duncan, J.L. Capinera, G. Brary, S. McLean, M.L. Arpaia, E. Focht, J.A. Smith, M. Hughes, and P.E. Kendra, Susceptibility of *Persa* spp. and other Lauraceae to attack by edbay Ambrosia Beetle, *Syleborus glabratus* (Coleoptera: Curculionidae: Scolytinae) BioOne 95 (2012) 783-787

#### **Consumer Issues**

Eustice, Ronald F., Christine M. Bruhn, Consumer acceptance and marketing of irradiated foods. Chapter 10, Food Irradiation Research and Technology, 2012, pgs. 173-194

Lee, Louise E., Omar Niode, Amarat H. Simonne, Christine M. Bruhn, Consumer perceptions on food safety in Asian and Mexican restaurants. Food Control 26 (2012) 531-538

#### **Mango**

Sirijariyawat, Arpassorn, Sanguansri Charoenrein, and Diane M. Barrett, Texture improvement in fresh and frozen mangoes with pectin methylesterase. Journal Science of Food and Agriculture 92 (2012) 2581-2586

#### **Ornamental Crops**

Reid, Michael, Cai-Zhong Jiang, Postharvest Biology and Technology of Cut Flowers and Potted Plants, Chapter 1, Horticultural Reviews, Volume 40. 2012, pgs. 1-54

#### **Pitaya**

Tonetto de Freitas, Sergio, Elizabeth Jeanne Mitcham, Quality of Pitaya Fruit (*Hylocereus undatus*) as influenced by storage temperature and packaging. XXII Congresso Brasileiro de Fruticultura (2012) 5 pgs.

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## Postharvest Calendar

- February 6-8, 2013. [Fruit Logistica](#). Berlin, Germany
- March 14-15, 2013. [Emerging Postharvest Technologies Short Course](#). UC Davis campus.
- March 18-19, 2013. [19<sup>th</sup> Annual Fruit Ripening & Retail Handling Workshop](#). UC Davis campus.
- April 9-12, 2013. [InsideFood Symposium](#). Leuven, Belgium
- April 23-24, 2013. [35<sup>th</sup> 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. [35<sup>th</sup> Annual Postharvest Technology Short Course](#). UC Davis
- June 23-27, 2013. [VII International Cherry Symposium](#). Plasencia, Spain
- August 5-8, 2013. [International Symposium on Quality Management of Fruit and Vegetables for Human Health](#). 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. [18<sup>th</sup> Annual Fresh-cut Products: Maintaining Quality & Safety Workshop](#). UC Davis campus
- 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 27-22, 2014. [XXIX International Horticultural Congress](#). Brisbane, Australia
- September 16-18, 2014. [19<sup>th</sup> Fresh-cut Products: Maintaining Quality & Safety](#). UC Davis

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## Ask the Produce Docs

**Q.** I am writing this email from South America where I am an agricultural engineer. I specialize in perishable logistics. Five years ago I bought your [transportation series](#) which I use constantly.

We export in containers, cut flowers, tropical fruits, and vegetables, but exporters do not fill the entire container (consolidation), so this increases the cost of exports. I want to know where to get technical literature on strategies to consolidate where possible containers of various tropical products without damaging the items. (A.E.)



**A.** If I understand your question correctly, you would like to know how to setup a load of mixed produce including flowers that are compatible with each other.

The [refrigerated trailer book](#) has a section on pages 3 - 5 that describes how to set up a mixed load of fruits and vegetables. Cut flowers should be considered an ethylene sensitive commodity and grouped with the top group of ethylene sensitive fruits and vegetables. There is one exception to this and that is flowers that have been treated to make them insensitive to ethylene. They can be treated like the middle rows of produce that are not sensitive to ethylene. If you are not sure, then be safe and assume the flowers are ethylene sensitive.

Most flowers should be held at 0 - 2°C and grouped in the first temperature column. Tropical origin flowers may be injured by these low temperatures and should be grouped with items held at warmer temperatures.

-[Jim Thompson](#)

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- If you have a perplexing postharvest question that you'd like answered, please send it to [postharvest@ucdavis.edu](mailto: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.
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