



July 2011

## News from UC Davis Postharvest Technology Center

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### Director's Update

#### UC Davis Postharvest Technology Center Soars Ahead!!



We just finished our two-week Postharvest Technology of Horticultural Crops short course which includes five days of lectures, discussions and demonstrations, and a five-day field trip to major production areas of California. A new group of 90 students received their certificate and joined the approximately 2,560 who previously graduated from this postharvest course. We greatly enjoyed the discussion of the different topics among students and teachers. As we have participants from all over the world and working at different steps in the postharvest handling chain, this enriches the depth of the experience exchange.

We are blessed that we still have 15 instructors from the University of California Davis, and two postharvest faculty from UC Riverside (Adaskaveg and Arpaia) as well as industry and regulatory representatives actively participating in our Postharvest Technology Short Course and other outreach-education programs such as our Fruit Ripening & Ethylene Management, and Fresh-cut Products: Maintaining Quality & Safety Workshops.

As our members are experts on their assigned commodities and areas of expertise, and work closely with the industry (*growers, shippers, marketers, carriers, distributors, retailers, processors, and consumers of fresh horticultural crops*), developing active research programs, and training students/visitors, they provide an exceptional depth and expertise

### Website Highlights

- [Fresh-cut Products Workshop Information](#)
- [Online Calendar of Postharvest Events](#)
- [Produce Fact Sheets: Recommendations for Maintaining Postharvest Quality](#)
- [New Additions to Postharvest Yellow Pages](#)

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in a wide spectrum of postharvest topics. This unique group supporting our outreach-educational program activities allows us to keep adding new and/or updating existing courses. This is very important as new postharvest technology, problems, solutions and opportunities arise.

Finally, we invite you to surf and enjoy our freshly updated website, and utilize the wealth of postharvest information available. Please feel free to contact us if you should have any suggestions for future improvements.

–*Carlos H. Crisosto, PTC Associate Director*

## Postharvest Workshops @ UC Davis



### Updated for 2011: Fresh-cut's Most Current Topics

The September 13-15, 2011 **Fresh-cut Products: Maintaining Quality & Safety Workshop**, will be held at the Buehler Alumni and Visitors Center.

During the workshop we will provide an overview of many issues on the production, processing, packaging, distribution, and quality and safety assurance of fresh-cut products through topic-related sessions. The workshop will feature hands-on sessions, discussions on microbial food safety, effects of temperature and modified atmospheres on sensory and aroma quality, as well as fresh-cut marketing trends. We continue to refresh and update this workshop and this year we will have new instructors and more emphasis in the area of sensory evaluation.

The enrollment cost for this 3-day workshop remains at \$1,050, and includes instruction, course materials, lunches and break refreshments. For more information, or to enroll, link to the web page:

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

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## News from the Center

### Website Page Views Increase, New Pages Added

The Postharvest Technology Center's [website](#) received 33% **more page views** in June than in May. Thanks for taking a look! Additional content has been recently added, including [Storage Compatibility](#) information, and [Most Useful Internet Sites for Postharvest Information](#).

### Harris and Suslow Present Findings at Center for Produce Safety Research Symposium

Drs. Trevor Suslow and Linda Harris presented findings from their research projects at the June 28<sup>th</sup> [Center for Produce Safety's](#) Research Symposium in Orlando, Florida.

### Need Help with Broken Links?

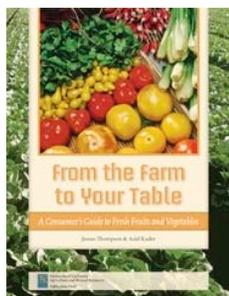
We have heard back from a few of our Postharvest friends and colleagues that they needed some help with repairing broken links created by our freshly updated website. We're happy to help with tracking down the new URLs for any links that might have been broken on your website, just send an email to [postharvest@ucdavis.edu](mailto:postharvest@ucdavis.edu).

### Inoue Receives Excellence in Education Award

UC Davis Associate Professor **Kentaro Inoue**, who has been a regular instructor for the Postharvest Technology Short Course, was presented with an Associated Students of the University of California (ASUCD) Excellence in Education Award. His students told him that they appreciate how he makes difficult topics understandable, and is always willing to spend extra time answering their questions.

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## Featured Postharvest Publication



### Special 25% Discount Offer

“From the Farm to Your Table: A Consumer’s Guide to Fresh Fruits and Vegetables” is a 16 page booklet that offers information that will help consumers pick good-quality, healthy fruits and vegetables, recognized as a vital part of one's daily diet. Information on how to handle those fresh fruits and vegetables once you get them home, and also how growing and harvesting factors affect quality is also included. There are flow diagrams that show the number of steps between the field and your table, and tables that show which items should be stored in the refrigerator and which should be stored on the counter.

The regular price is \$7.00/copy, but for a limited time we are offering it for \$5.25/copy (a 25% discount). This offer is good through 8/19/11. Please use our online order form to place your order for this informative booklet:

[http://postharvest.ucdavis.edu/bookstore/Online\\_Order\\_Form\\_From\\_Farm\\_To\\_Table/](http://postharvest.ucdavis.edu/bookstore/Online_Order_Form_From_Farm_To_Table/)

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## What's New on Our Website

### Central Valley Postharvest Newsletter Issues Added

Fifty-six issues of Central Valley Postharvest Newsletter, edited by Dr. Carlos Crisosto, have been added to the Postharvest Technology Center’s website. This newsletter addresses the postharvest concerns of fruit growers, packers and shippers in the San Joaquin Valley of California.

### New Additions to the Postharvest Publications Organized by Topic

- [Retail Fruit & Vegetable Marketing Guide](#), California Department of Public Health’s “Network for a Healthy California” 56 pgs (2011)
- [Observations of Consumer Salad Preparation](#), Ho S. Phang, and Christine M. Bruhn. Food Protection Trends 31:274-279 (2011)
- [Principles and Practices of Small- and Medium-Scale Fruit Juice Processing](#), R.P. Bates, J.R. Morris, and P.G. Crandall. FAO Agricultural Services Bulletin 146. 221 pgs (2001)
- [Small-scale Palm Oil Processing in Africa](#), FAO Agricultural Services Bulletin 148. 59 pgs (2002)
- [Freezing of Fruits and Vegetables: An Agribusiness Alternative for Rural and Semi-Rural Areas](#), Gustavo V. Barbosa-Cánovas, Bilge Altunakar, Danilo J. Mejía-Lorío. FAO Agricultural Services Bulletin 158. 76 pgs. (2005)
- [Addressing Marketing and Processing Constraints that Inhibit Agrifood Exports – A Guide for Policy Analysts and Planners](#), Michael Westlake. FAO Agricultural Services Bulletin 160. 129 pgs (2005)
- [The Role of Post-harvest Management in Assuring the Quality and Safety of Horticultural Produce](#), Adel A Kader, and Rosa S. Rolle. FAO Agricultural Services Bulletin 152. 52 pgs. (2004)
- [Summary Report of the Regional Workshop for the West Asia North Africa \(WANA\) Region](#), Dr. Elhadi M. Yahia. FAO/GFAR Global Initiative on Post-harvest Phase 1. 27 pgs. (2002)
- [FAO/GFAR Asia Pacific Regional Consultation on Post-harvest Summary Report](#), Dr. Nerlita M. Manalili, Dr.

Christopher Wheatley. 33 pgs. (2001)

- [Summary Report of An FAO/GFAR Regional Workshop on Innovation and Post-Production in Latin America and the Caribbean](#), Marisela Benavides, and Hernando Riveros. 28 pgs. (2002)
- [Summary Report of the Regional Workshop for Africa](#), FAO/GFAR Global Initiative on Post-harvest Technology, Phase 1, Dr. Shaun Ferris, and Dr. Chris Wheatley. 31 pgs. (2001)
- [Summary Report Regional Workshop on Post-Harvest in Central Asia and the Caucasus](#), National Academic Centre of Agrarian Research. 13 pgs. (2002)
- [High Hopes for Post-Harvest – A New Look at Village-Scale Crop Processing](#), Brian Clarke. FAO Diversification Booklet 4. 45 pgs. (2004)

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## Postharvest Position

### Senior Researcher Postharvest Technology

A recruiting company is looking for a Senior Researcher in Postharvest Technology for Wageningen UR Food & Biobased Research, with a focus on leading research for quality and sustainability in fresh chains. The candidate would also play a key role in guiding the Postharvest Technology team; contribute to the content of project proposals and generate ideas for new projects and research directions. They would also take part in research projects, where, as senior researcher, they would give direction to the content of the multidisciplinary projects and write publications for scientific as well as professional journals. The candidate would work to expand the visibility of the research and broadening the international scientific and business network, maintaining close contact with industry and collegial-research institutes, and travel frequently travel (internationally) to give presentations at companies, conferences and fairs.

The PHT team performs leading postharvest research and has a proven track record translating science to (industry) practice. Examples of the many successful innovations that have been brought to the market are the patented Dynamic Control System® and QUESTTM. DCS gives the optimal CA conditions for storage facilities, on basis of product response. With the QUESTTM energy saving software for reefer containers, 380,000 tons of CO2 are saved each year. The focus is on sustainable chains and excellent produce quality, by combining postharvest physiology and technologies such as: packaging, storage, cooling, CA & MA, sensors, control engineering and quality development modeling. We focus primarily on international fresh chains, e.g. fruit and ornamentals.

Requirements:

- Recognized expert in the field and are known through your publications and presentations about your (applied) research.
- Ample experience (>10 years) in performing (applied) research in a relevant field
- Relevant market- and research- related network.
- Self starting team player, who gains energy from contact with peers and (potential) customers.
- Excellent communicative skills and are fluent in English (preferably also Dutch, Spanish and/or another language).
- Experience with industrial projects and the acquisition of projects and funding from the private and public sector is valuable.

For more information contact [Geraud Kuipers](#) at Flinter.

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## Postharvest Calendar: Upcoming Conferences, Courses and Workshops

- September 10-12, 2011. **International Symposium on Mycotoxins in Nuts and Dried Fruits**. Damghan, Iran.
- September 13-15, 2011. **Fresh-cut Products: Maintaining Quality & Safety**. 16<sup>th</sup> Annual. UC Davis campus.
- September 18-22, 2011. **Australasian Postharvest Horticulture Conference**. Lome, Victoria, Australia.
- October 14-17, 2011. **Fresh Summit International Convention & Expo**, Atlanta, GA, USA; Produce Marketing Association.
- December 3-6, 2011. **International Conference on Quality Management in Supply Chains of Ornamentals**. Radisson Hotel, Bangkok, Thailand. Contact Sirichai Kanlayanarat (66)2-470-7720 or [gmsco@kmutt.ac.th](mailto:gmsco@kmutt.ac.th).
- December 3-6, 2011. **Southeast Asia Symposium on Quality Management in Postharvest Systems** (SEAsia2011). Bangkok, Thailand. Contact Sirichai Kanlayanarat (66)2-470-7720 or [seasia@kmutt.ac.th](mailto:seasia@kmutt.ac.th)
- December 3-6, 2011. **Asia Pacific Symposium on Postharvest Quality Management of Root and Tuber Crops**. Radisson Hotel, Bangkok, Thailand. Contact Sirichai Kanlayanarat (66)2-470-7720 or [sirichai.kan@kmutt.ac.th](mailto:sirichai.kan@kmutt.ac.th).
- March 27-29, 2012. **18<sup>th</sup> Annual Fruit Ripening & Ethylene Management Workshop**. UC Davis campus.
- June 18-29, 2012. **34<sup>th</sup> Annual Postharvest Technology Short Course**. UC Davis Campus, plus optional field tour.
- June 25-29, 2012. **7<sup>th</sup> International Postharvest Symposium**. Kuala Lumpur, Malaysia.
- September 18-20, 2012. **17<sup>th</sup> Annual Fresh-cut Products: Maintaining Quality & Safety Workshop**. UC Davis campus.
- October 16-19, 2012. **X International Symposium on Postharvest Quality of Ornamental Plants**. Porto de Galinhas, Pernambuco, Brazil. Contact Prof. Fernando Luiz Finger (55) 3138991128 or [ffinger@ufv.br](mailto:ffinger@ufv.br).

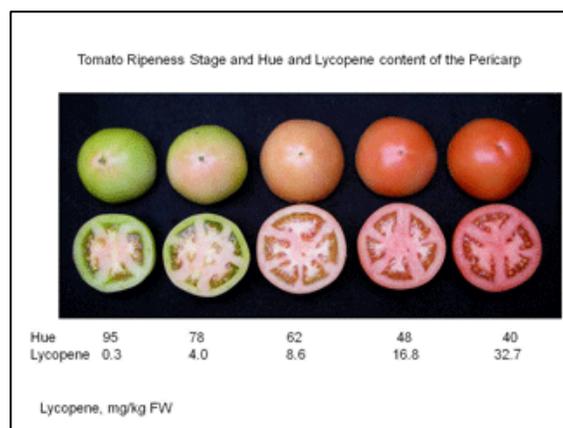
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## Ask the Produce Docs

**Q.** I am writing to ask for your help because I need information about extracting lycopene and amino acids from the skins and seeds of tomatoes. (J.I.)

**A.** I have provided a link to a paper titled "[A rapid spectrophotometric method for analyzing lycopene content in tomato and tomato products](#)" that you may find useful. This is basically the method we use; its advantage is using small amounts of solvents compared with older techniques. Lycopene concentrations are also well correlated with nondestructive color measurements. I have also provided a link to a second article "[Glutamine and glutamate levels and related metabolizing enzymes in tomato fruits with different shelf life](#)". This is a recent reference in which they determined amino acids.

–Marita Cantwell



*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-Newsletter](#) as PDF documents. Link to our [Postharvest Yellow Pages](#), or email us with [additions or corrections](#).*

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