



## Special Edition - June 2011 News from UC Davis

### Director's Update

#### UC Davis Postharvest Technology Center gets a Fresh Look!!



**Center Director Beth Mitcham**

The Specialists and staff at the UC Davis Postharvest Technology Center are pleased to introduce our fresh, new look. We have officially changed our name to the **Postharvest Technology Center** and have launched an updated logo and newly redesigned website. In addition to our new look, we are proud to announce that the Postharvest Technology Center is now recognized as an official Center of the UC Davis College of Agricultural and Environmental Sciences, in addition to our ongoing affiliation with the Department of Plant Sciences.

While we have a fresh look, we have maintained the features that have made our Center the "go to" site for postharvest information and training, including an outstanding team of Experts, our Specialists, and great information. We encourage you to peruse our educational offerings under the Education & Workshops tab on the home page. Our courses have been very popular and highly subscribed for many years.

Our Center's staff will have invested over 1,000 hours in building our new website by the time every component is completely updated. Special thanks to our fabulous Center staff, especially Mary Reed and Janet Zalom, and to Adel Kader for countless hours on this project.

We greatly appreciate all past and future contributions to the postharvest endowment that will help offset this huge investment of time that will be of benefit to many who access our free website.

We invite you to visit and enjoy our freshly updated website, and utilize the wealth of postharvest information available. Please feel free to contact me, or our staff, if you should have any suggestions for future improvements.

--Elizabeth Mitcham

### 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](#)



## 2011 Website Redesign Features

Here are a few of our website's new features that we hope you'll find both easy to navigate, and rich in useful content:

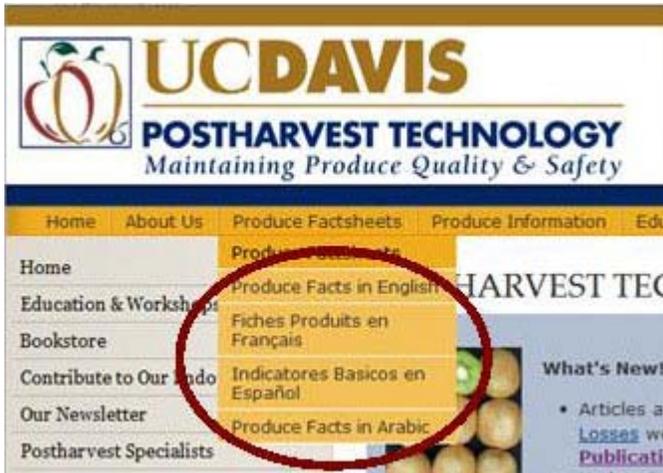
### Postharvest Workshops and Courses.

We have a minimum of three postharvest learning opportunities annually, and in some years we have as many as seven. These workshops and courses provide top notch instruction from University of California Extension Specialists and Faculty, and Industry Experts. A wide range of postharvest topics are covered, including: Fruit Ripening and Ethylene Management; Fresh Produce Marketing and Business Strategies; Fresh-cut Products: Maintaining Quality & Safety; and the venerable Postharvest Technology Short Course that includes one week of lectures and labs, and an optional week of field tour which includes visits to a wide spectrum of postharvest operations. We offer additional topic-specific workshops which we announce in our monthly e-newsletter. The online registration forms are now completely integrated into the website so you don't need to open an external page in your browser to enroll.



Postharvest Bookstore. The Postharvest Technology Center's Bookstore features a wide selection of titles with information about the handling of produce. Some of our most popular titles include: "Postharvest Technology of Horticultural Crops", "Produce Quality Rating Scales and Color Charts," and our Transportation Series which includes information about Air, Refrigerated Trailer, and Marine Container Transportation of Produce.





**Produce Fact Sheets.** These useful fact sheets provide recommendations in English, Spanish, French, and Arabic for maintaining postharvest quality of 142 commodities. Each factsheet is consistently formatted so you can find information you need about maturity and quality standards, optimal temperatures and controlled atmosphere recommendations, descriptions of common physiological, physical, and pathological disorders, and any special recommendations. On the first page there is a “Link to Produce Photo Album” icon where you can view thumbnails of all the photos on the website associated with each commodity. You can then link to the enlarged photo.

**Photo Albums.** We have uploaded more than 650 of our freshly updated, full-size produce photos into a repository and organized them into commodity albums. Within each album, they are consistently organized in sub-categories of “Maturity & Quality”, “Temperature & Controlled Atmosphere” and “Disorders”. Click on the thumbnails to view a full-sized photo and associated identification information.



**Postharvest Libraries.** This section of the website, entitled “Postharvest Publications Organized by Topic”, features our collection of more than 1,800 PDF articles and presentations on a wide range of subjects. We also have a section of Small-Scale Postharvest Handling publications available in ten languages, links to videos available both on our You Tube channel and other video resources, and several other postharvest resources.



**Postharvest Info** provides recommendations and guidelines for transport and storage of fruits and vegetables, modified atmosphere recommendations, and compatibility and storage information, and the popular “Ask the Produce Docs” section, a collection of ten years of perplexing questions asked of our team of Postharvest Specialists, and their helpful responses.

**Postharvest Yellow Pages.** Organized into 16 main categories, the Postharvest Yellow Pages contains contact information for more than 550 businesses who offer services and resources in the area of postharvest technology. The business listings are reviewed annually for accuracy. Recommendations for additions and updated information are always welcome.

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## Upcoming Fresh-cut Workshop



### 2011 Fresh-cut Products: Maintaining Quality & Safety Workshop

Enrollments are brisk for the September 13-15, 2011 Fresh-cut Products: Maintaining Quality & Safety Workshop, which will be held at the Buehler Alumni and Visitors Center. This workshop will provide an overview of many issues affecting the freshness, nutrition, and safety of fresh-cut products.

Topics on the production, processing, packaging, sanitation, temperature, raw material quality, marketing trends and more are included. In 2011, along with all the traditional topics, more emphasis will be placed on sensory evaluation of fresh-cut fruit and vegetable products, with sessions on the principles of sensory testing and practical sensory demonstrations. 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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## Postharvest Positions

### UC Agricultural Research Station Opening for Pre/Post Harvest Lettuce Quality Research

The University of California, Davis has an opening for a postdoctoral scientist to develop and use modern approaches to research pre/post harvest quality in lettuce. This position will be co-supervised by UC and USDA Scientists and be predominantly located in Salinas, CA.

A PhD in Plant Physiology, Plant Breeding, Genetics, Molecular Biology or a closely related field is required. Experience with contemporary approaches to mapping, gene identification, sequencing, plant breeding, experimental design, and statistical analyses is strongly preferred. The candidate must demonstrate proficiency of oral and written English. Qualified applicants should submit a letter of application, resume, official transcripts, and contact information for three references to Dr. Ryan Hayes, Agricultural Research Station, 1636 E. Alisal St. Salinas, CA 93960, or email to [Ryan.Hayes@ars.usda.gov](mailto:Ryan.Hayes@ars.usda.gov).

### D'Arrigo Bros. Seeks Northern and Southern District Food Safety Technician – Field

This position will assist with the development, implementation and administration of the food safety programs to staff and harvesting crews in California and Arizona. The food safety programs include adherence to the Leafy Greens

Marketing Agreement, Hazard Analysis Critical Control Point (HACCP), Good Manufacturing Practices (GMP) and Good Agricultural Practices (GAP) programs, and internal and external audit requirements. This position reports directly to the Food Safety Director. This position requires seasonal work between Yuma, Arizona and Salinas, California. Applicant must be able to work with minimal supervision, have a background in an agricultural field of study; preferably a bachelor degree, with some chemistry and understanding of microbiology; skilled in Microsoft Office programs; and bilingual (speaking, reading and writing) in English and Spanish is required. Work schedule may include occasional after hours and weekends. Applicant must be capable of lifting up to 50 pounds, walking fields, climbing on equipment, and must have a valid driver's license and clean record. E-mail cover letter and resume to [PersonnelRecruitment@darrigo.com](mailto:PersonnelRecruitment@darrigo.com).

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## Postharvest Calendar: Upcoming Conferences, Courses and Workshops

- June 28, 2011. **2<sup>nd</sup> Annual Produce Research Symposium**. Orlando, Florida.
- July 17-21, 2011. **Second International Conference on Quality Management of Fresh Cut Produce: Convenience Food for a Tasteful Life**. Torino, Italy.
- 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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*If you have a 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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This publication is produced monthly by the UC Davis Postharvest Technology Center. For more information visit our [website](#) or [e-mail](#) us. If you, or a colleague, wish to receive 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” in the subject line.

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