

POSTHARVEST TECHNOLOGY CENTER

June 2010 News from UC Davis

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News from the Center



Fresh-cut Products: Maintaining Quality & Safety Workshop

The 15th Annual Fresh-cut Workshop is now accepting enrollments from those interested in learning more about fresh-cut products (cleaned, washed, cut, packaged and refrigerated fruits and vegetables). This is a rapidly expanding food category for the produce industry, food processors, retailers, and food service operators. Dr. Marita Cantwell, course academic coordinator, has assembled a dynamic team of instructors who offer a wide range of fresh-cut expertise. A series of hands-on and interactive sessions will be included. The course will be held September 14-16, 2010 on the UC Davis campus. For more information or to enroll, please see the course [web page](#).

2010 Postharvest Technology Short Course a Success

On June 14th, about 85 people gathered together on the UC Davis campus for the 32nd Annual Postharvest Technology Short Course. Lead faculty Marita Cantwell, Trevor Suslow, Beth Mitcham, and Michael Reid again provided the organizational leadership of this amazing course. Many dynamic and interactive sessions took place, covering a wide spectrum of current postharvest topics, from basic principles to very specific product handling information. The optional Field Tour segment ran from June 21-25, and participants visited a range of postharvest operations in the Central Valley, Monterey Coast, and San Francisco Bay Area.



**2010 Postharvest Technology
Short Course Participants**

What's New on our Website this Month

New Articles Added to Postharvest Publications Organized by Topic

- [Pre-cooling systems for small-scale producers](#), Lisa Kitinoja and James F. Thompson. Stewart Postharvest Review. 14 pgs. June 2010.
- [Focus on Consumers to Increase Sales](#), Elizabeth J. Mitcham. American/Western Fruit Grower. June 2010, p. 28.

Additions to “Other Useful Sites – Consumer Education”

Links to three useful postharvest-related “consumer education” sites were added to our website this month, see: <http://postharvest.ucdavis.edu/Links/postsite1.shtml#consumer>

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Postharvest Specialists’ Activities

Central Valley Postharvest Newsletter

The June issue of the Central Valley Postharvest newsletter by Specialist Carlos Crisosto is available at: http://www.uckac.edu/postharv/PDF%20files/CVPN_June2010.pdf.

Hort CRSP Inception Workshop

Drs. Barrett, Kader, Mitcham, and Reid attended the Inception Workshop for the new Horticulture CRSP (Collaborative Research Support Program) newly initiated with USAID support at UC Davis. The 3 day workshop was held in Singapore and approximately 100 attendees from all over the world participated. Dr. Barrett is on the Program Council, and also received one of the Immediate Impact Projects – which focuses on a novel ‘concentrated’ solar dryer to be used in Tanzania. Dr. Kader is a member of the Program and International Advisory Councils. Dr. Mitcham is Associate Director and Dr. Reid is Innovations Coordinator of the Horticulture CRSP.

Lake Tahoe Conference: Food Logistics Forum

Jim Thompson recently presented "How to get the best performance from refrigerated trailers" at the Food Logistics Forum in Lake Tahoe. The conference was sponsored by the Global Cold Chain Alliance.

Mitcham and Kader Join with Mango Quality Webinar

Organized by the National Mango Board, Beth Mitcham and Adel Kader from UC Davis joined with Jeff Brecht from the University of Florida in presenting information about maintaining mango quality. Almost 150 individuals joined in this informative and useful webinar to learn helpful tips about mango handling.

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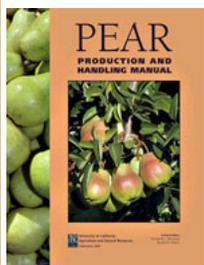
Postharvest Center’s Workshops @ UC Davis

2010-2011 UC Davis Postharvest Learning Opportunities

- *September 14-16: Fresh-cut Products: Maintaining Quality & Safety* - 15th Annual, scheduled to be held on the UC Davis campus. *Registration is now open.*
- *April 26-27, 2011: Fruit Ripening & Ethylene Management Workshop* - 17th Annual, scheduled to be held on the UC Davis campus.
- *June 13-24, 2011: Postharvest Technology Short Course* – 33rd Annual, scheduled to be held on the UC Davis campus.

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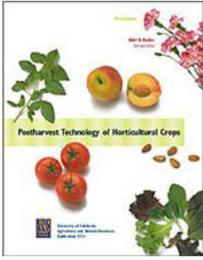
Featured Postharvest Publication



Discount Offered on Pear Manual

Until July 15th, we're offering a 20% discount on our "[Pear Production and Handling Manual](#)." This excellent publication was written by Beth Mitcham, Postharvest Pomologist, and Rachel Elkins, a Pomology Farm Advisor and Master Gardener Advisor. It covers information on orchard and tree management, propagation and rootstock selection, training pruning, orchard floor management, irrigation, fertilization, irrigation systems, frost protection, nutrition, pest management, harvesting, and extensive information on

postharvest storage and handling. Please use our [Order Form](#), and be sure to note “June-July Discount” on the order form to receive your discount.



Special SUMMER Discount for “Postharvest Technology of Horticultural Crops”

Through August 31st, a special 30% Discount is being offered on our cornerstone publication, the “[Postharvest Technology of Horticultural Crops](#), 3rd Edition.” This amazing book offers readers the A-Z of Postharvest Technology, and this is a great discount, too! To order a copy for your library, please use our [Order Form](#) and be sure to note “30% Summer Special” to receive your discount.

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Postharvest Positions

Chiquita Brands International Seeking Research Scientist

A leading international marketing and distributing company, Chiquita Brands International is looking for a Research Scientist for their R&D group located in PEV, Florida. The position would effectively assist in the evaluation, qualification and optimization of new products and processes in the area of fruits and vegetables. Projects will typically address significant innovations within the area of fruit and vegetables from freshly prepared to minimally or fully processed. Requirements include a MS degree in Horticulture, Food Science, Postharvest Physiology, or related field, with 3-5 years experience in related new product development. For more information contact Jiwon Jeong (jjjeong@chiquita.com).

Food Scientist in Watsonville, CA and Ft. Lauderdale, FL

I am an executive recruiter specializing in food science and a wonderful foods company has asked me to find a Food Scientist to join their R&D program (Watsonville, CA, and Ft. Lauderdale, FL) regarding product research and applications development for fruits and vegetables. Must have some expertise with fruits or vegetables. This is one of the best managed and progressive international foods companies in America. Excellent salary and outstanding benefits including relocation assistance. For more information contact Michael Druley mike@erpm.com

Produce Development Manager Sought

A recruiting company is searching for candidates for a position: Product Development Manager- Western Region. The successful candidate will have a Masters or Ph.D. in an agricultural science field with between 7-15 years of experience. Some preference will be given to candidate with an advanced degree in Plant Pathology. Needs a working diverse knowledge of the agronomic practices for crops grown in California, including product testing, product chemistry for herbicides, insecticides, fungicides and plant and insect growth regulators; and the ability to conduct and guide field trials. For complete information contact Topher Kissam (tkissam@prioritysearch.com)

Project Engineer sought for Food Manufacturing Company

An executive search company is looking for a Project Engineer for a privately owned food manufacturing company with an annual revenue of over \$100M. Five to ten years experience in engineering, along with expertise in installation and integration of packaging equipment. The position offers a highly competitive package. Send your resume (MSWord) to Michael Chew (mc@fepsearchgroup.com).

Short Term Post-Harvest Advisor Sought for Rwanda

CARANA Corporation, a contractor for USAID, is seeking a highly-skilled international development professional for their Rwanda Post-Harvest Handling and Storage Project focusing on a country-wide post harvest handling and storage strategy, including mobilizing private sector investment. They are recruiting for someone who can assist, for 2 months, in developing a policy framework for the Rwandan government related to post-harvest handling of staple foods, such as grains or pulses. Minimum qualifications include 15 years of experience working with staple crop producers in improving their post-harvest handling, experience working in Eastern-

Central Africa, a Masters degree in a related field, and a working knowledge of French. To apply: <http://carana.resume-management.com/apply>; select "Post-Harvest – Rwanda" from the list of current open positions.

Vegetable and Fruit Extension Specialist at Kansas State University (repeated)

The Kansas State University's Department of Horticulture, Forestry and Recreation Resources has an opening for an Assistant Professor of Horticulture. This is a 12-month, tenure-track position that is 60% extension and 40% research, and will focus on the improvement of production, quality and profitability of the vegetable and fruit industries of Kansas, with a focus on integrated and sustainable production systems addressing organic methods. A Ph.D. in Horticulture or closely related Plant Science discipline, earned or all but dissertation is required. For questions about the position contact Jason Griffin (jgriffin@ksu.edu). Screening of applicants will begin August 1, 2010.

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Postharvest Calendar: Upcoming Conferences, Courses and Workshops

- June 27 to July 2, 2010. **Gordon Research Conference on Postharvest Physiology**. Tilton, New Hampshire, USA
- August 2-4, 2010. **Asia Pacific Symposium on Postharvest Research Education and Extension**. Bangkok, Thailand
- August 22-27, 2010. **28th International Horticultural Congress**. Lisbon, Portugal.
- September 8-10, 2010. **Asia Fruit Logistica 2010**. Hong Kong.
- September 14-16, 2010. **Fresh-cut Products: Maintaining Quality and Safety Workshop**. 15th Annual. UC Davis campus.
- October 25-28, 2010. **International Workshop on Biological Control of Postharvest Diseases: Challenges and Opportunities**. Leesburg, Virginia.
- October 26-30, 2010. **Second International Fruticultura 2010**. La Habana, Cuba
- April 26-27, 2011. **Fruit Ripening & Ethylene Management Workshop**. 17th Annual. UC Davis campus.

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Ask the Produce Docs

Q. I have one vine, probably of white wine grapes, though no one knows what variety. Not enough for wine, so I make jelly. How do I prevent the juice from oxidizing and turning brown? I put lemon juice into it, it didn't help. (I.F.)



A. The browning is caused by an enzyme naturally found in grapes called 'polyphenol oxidase' that oxidizes phenolic compounds – also naturally present in the grapes. This reaction is slowed down by either refrigerating or freezing the product, lowering the pH (e.g. adding lemon juice as you did – but perhaps MUCH more!!) and/or by heating the product prior to bottling. I would suggest that you try one of these methods on a small quantity and when you perfect your method, apply it to your entire harvest. Let me know how it works out!

– [Diane Barrett](#)



Q. I've been trying to find an answer to a question about pesticides, and I'm wondering if you can help. A friend has the understanding that pesticides can be applied after harvest and still be called organic. Do you know if a product can legally be labeled as organic, if pesticides have been applied at any time--either before or after harvest? I'd greatly appreciate any knowledge you might be able to share! (K.M.)

A. A common misconception regarding both USDA Certified Organic production and other variant certifying programs of organic produce production and handling is that no pesticides are used. There are various

Allowed, Restricted, and Prohibited materials defined by the National Organic Program that include various inorganic (such as copper, and sulfur) and natural organic (such as various plant extracts, essential oils, and other botanicals) pesticides but also allow various sanitizers and disinfectants with certain restrictions in dose and residue contact with non-food or food handling surfaces. Postharvest treatments of certain disinfectants or wash and cooling water treatments, such as chlorine, are allowed with restrictions for dose.

Listed below are various resources if you are interested to find out more specific information. The OMRI website has a fairly user-friendly listing of many of the Allowed pesticides and postharvest materials approved for use.

In general, pest control products for home garden in nursery retailers have clear labeling for their organic or Certified Organic status. The label below USDA Organic provides an easily recognized symbol. Other products that are made with natural pesticidal materials but have not sought USDA approvals may also be comparable in active and inert (carrier materials) ingredients. Always read the label. A nice website for Home Garden Organic How To's is Squidoo at <http://www.squidoo.com/Organic-Garden-Pesticides>

Information Resources

National Organic Standards Board <http://www.ams.usda.gov/AMSV1.0/nosb>

National Organic Program <http://www.ams.usda.gov/AMSV1.0/nop>

Organic Materials Review Institute <http://www.omri.org/>

Organic Trade Association <http://www.ota.com/standards/nosb/definition.html>

Hope this answers your question. – [Trevor Suslow](#)

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.

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Editorial Review: Adel Kader (lead), Pam Devine

Writing: Mary Reed, Diane Barrett, Trevor Suslow, Jim Thompson, Adel Kader

Layout & Design: Mary Reed

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