

July 2009 News from UC Davis

POSTHARVEST TECHNOLOGY

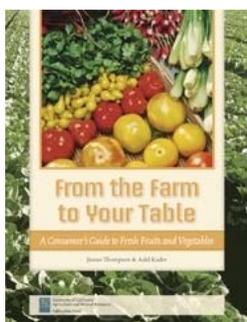
Research & Information Center

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News from the Center

“From the Farm to Your Table”: A New Title from Center Postharvest Specialists



James Thompson and Adel Kader have collaborated on a colorful booklet that will help fruit and vegetable eaters across the land to pick the best produce. Armed with information about harvesting and handling on the farm, all the way to knowing whether to keep items on your counter or in your refrigerator, consumers will find themselves enjoying their year-round produce purchases more by utilizing the tips and techniques in this book.

Special quantity discounts will be available to those purchasing 10 or more copies of this publication. Link to a descriptive PDF document to take a look at the [table of contents and other information](#) about this new book.

Enroll now for Fresh-cut Workshop in September

The agenda for the 2009 Fresh-Cut Products: Maintaining Quality & Safety Workshop agenda has been finalized, and as it has in previous years, it will include the most current fresh-cut information and some of the industry's most knowledgeable speakers. To ensure optimal learning environment in this dynamic course, enrolment will be capped at 50 participants. The course will be held September 22-24, 2009 on the UC Davis campus in the Buehler Alumni and Visitors Center.



[Register Today!](#)

The workshop will feature hands-on sessions as well as animated discussions on microbial food safety and the effects of temperature and modified atmospheres on quality. This year we have added more material on the biology of taste and aroma and how to set up a sensory panel to evaluate product quality. Feedback from last year's participants included comments such as: *“Great training, highly recommended,”* *“Will recommend to colleagues,”* *“Content and instructors were very good,”* and *“This workshop was a wonderful experience and gave a great overview of the fresh cut industry. This workshop helped me to put all the pieces together that I was missing. I will highly recommend this workshop.”*

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What's New on our Website this Month

New Additions to our Postharvest Publications Organized by Topic Data Store

Now, with over 1,000 documents, our data store is searchable by author, topic, or title. Added titles this month include:

- [Handling of Cut Flowers for Air Transport](#), chapter from the IATA Perishable Cargo Manual. 2009.
- [Reduced-risk Fungicides help Manage Brown Rot and other Fungal Diseases of Stone Fruit.](#)

California Agriculture, pgs. 109-114, April-June 2005.

- [Effect of a Topically Applied Whitener on Sun Damage to Granny Smith Apples.](#) California Agriculture, pgs. 9-10, January-February 1991.
- [Late Harvest, High CO₂ Storage Increase Internal Browning of Fuji Apples.](#) California Agriculture, pgs. 26-29, May-June 1996.
- [Preventing Enzymatic Softening of Canned Apricots.](#) California Agriculture, pgs. 16-17, April 1977.
- [Bulk Handling of Shipping Fruits – Trials Encouraging in Tulare.](#) California Agriculture, pgs. 6-7, June 1964.

New Produce Facts in French

This month we thank Caroline Lafond and Jameleddine Ben Abda for translating the following Produce Facts into French:

- [Pois de Senteu](#)
- [Oiseau de Paradis](#)
- [Gerbera](#), Marguerite de Trnasvaal
- [Glaïeul](#)
- [Statice](#), statice allemand
- [Protea](#), Pelote d'épingles

Postharvest Book Reviews

From time-to-time we offer brief reviews of postharvest publications available from other sources. This month Dr. Adel Kader has reviewed "[Modified and Controlled Atmospheres for the Storage, Transportation, and Packaging of Horticultural Commodities](#)", and "[Postharvest Handling Systems, Second Edition](#)".

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Postharvest Workshops @ UC Davis

2009 Postharvest Workshops

- We invite you to register for the 14th Annual [Fresh-cut Products: Maintaining Quality & Safety.](#) September 22-24, 2009. UC Davis campus.

2010 Postharvest Opportunities

- *February*: Fruit Ripening & Ethylene Management Workshop (15th Annual, scheduled to be held at the Kearny Ag Center in 2010).
- *March*: Fresh Produce Marketing Strategies Short Course (2nd Annual)
- *June*: Postharvest Technology Short Course (32nd Annual)

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Featured Postharvest Publication

2008 Fresh-Cut Publication on Sale!

Through the end of July, we're offering a 25% discount on our "[Fresh-cut Products: Maintaining Quality & Safety](#)" publication. This comprehensive publication encompasses a 300 page binder, a portfolio containing 5 separately bound publications, and a CD containing PDF files of all the documents utilized by the 2008 course instructors. Please use our [Order Form](#), and be sure to note "*Fresh-Cut Discount*" on the order form to receive your discount.

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Postharvest Calendar: Upcoming Conferences, Courses and Workshops

- September 7-10, 2009. [Third European Short Course on Quality and Innovation of the Fresh Cut Produce](#), Almeria, Spain.
- September 20-24, 2009. [11th Symposium on Plant Bioregulators in Fruit Production.](#) Bologna, Italy.
- September 22-24, 2009. [Fresh-cut Products: Maintaining Quality & Safety.](#) UC Davis campus.
- September 29-October 3, 2009. [Fourth International Symposium on Fig.](#) Meknès, Morocco.

- November 15-19, 2009. **Australasian Postharvest and Managing Quality in Chains Conference:** “[Postharvest Pacifica-Pathways to Quality](#)” Napier War Memorial Conference Centre, Napier, New Zealand.
- February 3-5, 2010. [Fruit Logistica](#). Berlin, Germany.
- August 22-27, 2010. [28th International Horticultural Congress](#). Lisbon, Portugal.

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Ask the Produce Docs

Q. I am a researcher in the U.S. and have some projects in third world countries. I work primarily in animal nutrition, and my current project pertains to the use of horticultural byproducts for animal feed. Drying byproducts becomes important when looking at the use of these byproducts for certain species and dried products make feed mixing, handling and storage much easier. One question that comes up routinely is on drying fruit or vegetable or grain byproducts, and the greatest interest is in moderately high moisture-content materials such as citrus pulp and peel, cacao pulp and peel, and byproducts of corn milling. Do you know of a small (1 to 2 tons per day) drying system (equipment) for drying these types of materials? Any pointers you can give me would be greatly appreciated. (R.A.)

A. It is not easy to make one recommendation that will fit all circumstances because resources and climate vary so much between third world countries. But the first type of drying to consider is drying in the open sun. Spread the wet product out in a thin layer and stir occasionally. Protect the partially dried product from rain by collecting it in temporary piles. For animal feed it may be suitable to dry directly on soil and plan on not collecting everything to minimize the amount of soil collected with the product. Obviously there are some disadvantages with this system, but it requires virtually no capital cost. Heated air dryers, either with solar or perhaps wood require significant investment or energy costs. I doubt low value animal feed is worth the cost of these drying methods. – [Jim Thompson](#)

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This publication is produced monthly by the UC Davis Postharvest Technology Research & Information 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 do not wish to receive this publication, please click on “reply” to this e-mail and type “unsubscribe” in the subject line.

Editorial Review: Adel Kader, Jim Thompson, Pam Devine
 Writing: Mary Reed, Jim Thompson
 Layout & Design: Mary Reed

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