



June 2009 News from UC Davis

POSTHARVEST TECHNOLOGY

Research & Information Center

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News from the Center



Adieu

After two great years working with the extension specialists and staff of the UC Davis Postharvest Technology Research & Information Center I am bidding the Center farewell. It has been a wonderful and enriching experience for me to have had the privilege of working and interacting with all of the produce industry professionals that are involved with the Center's various educational outreach activities. It has been simply a thrill to be associated with my alma mater's ongoing outreach efforts to the produce industry.

What makes the UC Davis Postharvest Center great is its people and I can't say "thanks" enough for the assistance, guidance and advice given to me by the many Center members. The Postharvest Center's affiliated extension specialists have been the enabling force that have allowed me to provide leadership at the Center for the fresh produce industry and for this I am truly thankful. The UC Davis Postharvest Technology Center's affiliated extension specialists leverage their collective technical knowledge for the betterment of everyone involved in the fresh produce industry by actively addressing issues of produce quality, safety and marketing. This is a great example of the University of California and Cooperative Extension's value. These esteemed state institutions provide a self supporting means of delivering up-to-date, relevant information to produce industry professionals so that they can make informed science-based decisions regarding produce handling. I also must thank Jim Thompson, who has served as the Center's academic director during my tenure, for his help and assistance in providing the vision and leadership for the Center to prosper and grow. His generous giving of time and talents is greatly appreciated.

I also wish to thank all of the Center's staff and student assistants who have been integral in supporting the many short courses, publications and other activities that I have been involved with, without their talents and support these accomplishments simply wouldn't have happened.

Although I am bidding the UC Davis Postharvest Technology Center a fond farewell, I will still be actively involved in educational outreach for the produce industry in my new role as Senior Advisor on Produce Food Safety at the US Food and Drug Administration Center for Food Safety and Applied Nutrition in College Park, MD. I look forward to working with old friends and colleagues from my time at UC Davis and making new friends and allies in my new expanded role at the US FDA.

Best Wishes and Warmest Regards,

Jim Gorny

Fresh-cut Workshop in September

Course organizer Dr. Marita Cantwell has the 2009 Fresh-Cut Products: Maintaining Quality & Safety Workshop agenda nearly finalized. As it has in previous years, it will include the most current fresh-cut information and some of the industry's most knowledgeable speakers. We continue to welcome registrations for the 14th annual offering of this workshop which is designed for individuals from the fresh and processed fruit and vegetable industries and food scientists, food engineers, quality assurance personnel and new product development staff. "This year's workshop will offer even more interactive and hands-on opportunities for participants than last year," said Dr. Cantwell. "I'm really enthusiastic about the updates and changes we've made to the agenda."



Postharvest Technology Short Course off on Field Tour

After a great first week of lectures and hands-on lab opportunities, on Monday morning our 2009 Postharvest Technology Short Course Field Tour participants loaded up into two comfortable UC Davis buses, and headed off on a 1,000 mile exploration of California. This year, Dr. Trevor Suslow organized the field tour stops, and incorporated as many aspects of postharvest handling technology as he could. The tour will conclude on Friday, having visited more than 21 postharvest-related sites. Participants also have the opportunity to visit the Monterey Bay Wharf, and San Francisco Fisherman's Wharf areas in the evenings.

GAPs On-line Produce Safety Course

A three-week on-line Good Agricultural Practices (GAP) course is being offered through eCornell. The course will provide an engaging learning experience through a combination of rigorous and relevant coursework, stimulating discussions with your fellow learners, enriching facilitation by a subject-matter expert, and a flexible course structure that lets you work when and where it is convenient. For more information, link to:

<https://secure.ecornell.com/partner/>

New Publication Available -

From the Farm to your Table: A Consumer's Guide to Fresh Fruits and Vegetables

James Thompson and Adel Kader

ANR Publication #21643 ; \$7.00 each or \$42.00 for a set of 10

<http://anrcatalog.ucdavis.edu/Items/21643.aspx>

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What's New on our Website this Month

Safer Processing of Sprouts Video Available on Internet

This 90 minute video was developed jointly in 2000 by the California Department of Public Health – Food and

Drug Branch, and the U.S. Food and Drug Administration Center for Food Safety and Applied Nutrition. With recent consumer sprout concerns, the Postharvest Technology Research & Information Center was asked to assist in making the information in this video more easily accessible via the Internet. It was broken up into 15 viewable segments by one of the Center's student assistants, and is now readily available for viewing on the Internet: <http://postharvest.ucdavis.edu/Pubs/video-library.shtml#Sprouts>

Postharvest Technology for Fruit & Vegetable Produce Marketers: Economic Opportunities, Quality & Food Safety

This information-packed 400+ page publication from 1998 is now available on our website: <http://postharvest.ucdavis.edu/Pubs/PHT-fruit-vegetable-produce-marketers.shtml>

New Additions to our Postharvest Publications Organized by Topic Data Store

Our data store currently features almost 1,000 documents, searchable by author, topic, or title. A new title this month is:

- [Changes in Pectins and Product Consistency during the Concentration of Tomato Juice to Paste](#), by Gordon E. Anthon, Jerome V. Diaz, and Diane M. Barrett. Journal of Agricultural and Food Chemistry 56:7100-7105 (2008).

New Produce Facts in French

This month we thank Caroline Lafond and Hala Chahine for translating the following Produce Facts into French:

- [Liatris](#), Liatride ou pluma du Kansas
- [Tubéreuse](#)
- [Héliconia](#)
- [Rumohra adiantiformis](#) (Leatherleaf Fern)

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Postharvest Specialists' Activities

Dr. Barrett offered Seminars in Madrid and Valencia, Spain

Dr. Diane Barrett spent a week in Spain, first visiting and giving a seminar to scientists at the Instituto de Frio in Madrid. Then she traveled to Valencia, where she visited and gave a seminar at the Universidad Politecnica de Valencia, the Instituto Valencias de Investigaciones Agrarias (IVIA) and the Instituto de Agroquímica y Tecnología de Alimentos (IATA). The potential for collaborative research and extension activities were discussed at each institution visited.

IFT-Fruit & Vegetable Division's Member of the Year

Dr. Diane Barrett was chosen as the 'Member of the Year' by the Institute of Food Technologist's Fruit & Vegetable Division. Each year, IFT recognizes individuals who have gone "above and beyond" in either their Section or Division and awards them an "Outstanding Section/Division" pin.

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Postharvest Workshops @ UC Davis

2009 Postharvest Workshops

- We are now accepting registrations for [Fresh-cut Products: Maintaining Quality & Safety](#). September 22-24, 2009. UC Davis campus.

2010 Postharvest Opportunities

- *March*: Fresh Produce Marketing Strategies Short Course (2nd Annual)
- *April*: Fruit Ripening & Ethylene Management Workshop (15th Annual)
- *June*: Postharvest Technology Short Course (32nd Annual)

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Featured Postharvest Publication

Strawberry Publication on Sale

Through July 15th, we're offering a 20% discount on our "[Handling Strawberries for Fresh Market](#)." This guide provides information on managing strawberry holding temperatures between harvest and consumer purchase. Please use our [Order Form](#), and be sure to note "*Strawberry Discount*" on the order form to receive your discount.

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Postharvest Calendar: Upcoming Conferences, Courses and Workshops

- July 20-23, 2009. [1st International Conference on Postharvest & Quality Management of Horticultural Products of Interest in the Tropics](#). San José, Costa Rica.
- 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.
- August 22-27, 2010. [28th International Horticultural Congress](#). Lisbon, Portugal.

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Ask the Produce Docs

Q. I'm a fruit inspector in South America. This week I inspected a load of kiwifruit from another South American country and noted small dimples on much of the fruit. What might have caused this? (H.)

A. I have observed kiwifruit skin pitting related to different kiwifruit handling procedures:

- Foliar calcium formulation applied during fruit growing.
- Skin freezing damage during precooling using low temperature during forced air on low maturity fruit.
- Skin dehydration during precooling on fruit cooled for long period of time and/or using high air speed in relation to fruit weight. Usually, this happens when forced air tunnels are being used below their full capacity.
- After brushing on fruit immediately cooled down to near 34-36° F, packed and brushed. Kiwifruit is less prone to skin pitting damage as a consequence of brushing when it is packed warm or brushed after some time in cold storage. This skin pitting can become a problem when fresh harvested fruit is precooled down to low temperatures immediately before brushing and packed using modified atmosphere packaging (MAP).
- Low fruit temperature exposure for long periods during storage and/or shipment. This is specially enhanced in low maturity fruit.

Additionally, the organism *Cadophora luteo-olivacea* also influences skin pitting of kiwifruit (Hayward) under certain conditions. --[Carlos Crisosto](#)

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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.

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