



February 2009 News from UC Davis

POSTHARVEST TECHNOLOGY

Research & Information Center

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News from the Center

Four Top Notch Speakers Added to the Fresh Produce Marketing Strategies Short Course

This short course, scheduled for March 24-26, 2009, holds promise of being one of the most memorable Produce Marketing opportunities of the decade. Dr. Roberta Cook, course coordinator, has assembled an incredible cast of talent and experience. Her most recent additions to the list of instructors include:

- Bruce Peterson, President of Peterson Insights
- Kerry Tucker, CEO of Nuffer, Smith, Tucker, Inc.
- Jan DeLyser, Vice President of Marketing, California Avocado Commission, and
- Sherry Frey, Vice President, Perishables Group



Dr. Roberta Cook

[Click here to register for the Fresh Produce Marketing Strategies Short Course](#)

They will join Roberta Cook, Ph.D, Leslie Butler, Ph.D., Shermain Hardesty, Ph.D. and Richard Sexton, Ph.D., all from UC Davis, and Don Goodwin, President of Golden Sun Marketing, Steve Lutz, Executive Vice President, Perishables Group, Jim Prevor, Founder and Editor of the PerishablePundit.com, and Alison Worthington, Managing Director, The Hartman Group.

This course will be held in the spectacular Robert Mondavi Institute Sensory Theater, located on the UC Davis campus. The program has been developed for fresh produce industry managers and executives who are interested in improving their ability to develop and execute innovative fresh produce marketing strategies. Complete course information and on-line registration may be found at: <http://postharvest.ucdavis.edu/Announce/marketing.shtml>

Fruit Ripening & Ethylene Management, and Postharvest Technology Short Course Registrations Open [15th Fruit Ripening & Ethylene Management Workshop](#). We invite produce managers, shippers, and others interested in managing the quality of fresh produce to join us on April 28 – 29, 2009 for an expanded two day course on the UC Davis campus offering more interactive and hands-on opportunities than ever before.

[31st Postharvest Technology Short Course](#). This annual 2-week short course of the UC Davis Postharvest Technology Center will be held on June 15-26, 2009, and will provide participants with a comprehensive overview of current and emerging postharvest technologies. The optional second week's field tour offers a wide variety of postharvest handling operations throughout California, and will provide course participants with an opportunity to see theory learned in the first week of the short course put into practice.

Antalya, Turkey: Postharvest Technology Short Course for Enterprises in Developing & Emerging

Economies

This unique short course is offered collaboratively by the University of California, Davis, and Akdeniz University in Antalya, Turkey, April 13-17, 2009. The course is limited to 25 participants from countries with developing or emerging economies. The course will be held at the Dedeman Antalya Resort Hotel & Convention Center, immediately after the International Postharvest Symposium (April 8-12). For more information about the course, or to register: <http://ucanr.org/antalyashortcourse>

Endowment Contribution Update

We extend our sincere thanks to those who have recently generously contributed to the [Postharvest Program Endowment](#) fund.

George D. Nanos
Tropicales Fasip, S.L.

The interest from this fund continues to make a difference in our Web site. Please consider making a contribution today!

Leonard and Marsaille Morris Gift to Fund Postharvest Research and Education

The Department of Plant Sciences at UC Davis recently received a new Postharvest Group Endowment from the trust of Leonard and Marsaille Morris in the amount of \$100,000. The funds generated from the interest on this endowment are to be used for postharvest research and education. Leonard Morris was a Professor of Postharvest Physiology at UC Davis from 1941 to 1982 and he died at age 88 on 23 January, 2003.

Produce Traceability Initiative Website Launched

The Canadian Produce Marketing Association (CPMA), Produce Marketing Association (PMA), and United Fresh Produce Association (United Fresh) recently announced the launch of producetraceability.org, an online resource to aid produce companies in the transition to new traceability measures proposed by the joint Produce Traceability Initiative (PTI). The [Producetraceability.org](http://producetraceability.org) website includes resources and educational tools for those wanting to learn more about the PTI, a list of companies that support the PTI, a bulletin board and Q&A section for industry questions and discussion, a news and events section, a press room containing recent news releases, headshots of spokespersons, contact information and an art gallery. The Produce Traceability Initiative plan involves adopting a standardized system of case bar-coding for all produce sold in the United States, in order to allow product to be tracked throughout the distribution chain.

Watermelon Production in California

The University of California's Agriculture and Natural Resources' has made available a recently revised publication about Watermelon Production in California. It provides basic information for commercial growers, including climatic requirements, varieties, planting, fertilization, harvest, and marketing channels.

<http://anrcatalog.ucdavis.edu/Items/7213.aspx>

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What's New on our Website this Month

Additions to the Postharvest Library

With some scanning assistance from one of the Center's wonderful student assistants, we were able to post new translations of "Small-Scale Postharvest Practices: A Manual of Horticultural Crops" by Lisa Kitinoja and Adel A. Kader in [Chinese](#) and [Punjabi](#).

New publication on Date harvesting and postharvest handling:

- **Kader, A.A. and A. Hussein. 2009. [Harvesting and postharvest handling of dates](#). ICARDA, Aleppo, Syria, 15 pp. [Note: This article is also available in [Arabic](#).]**

New Produce Facts in French

We're pleased to announce that all Fruits and Melons, and Vegetables Produce Facts "Recommendations for Maintaining Postharvest Quality" have now been translated into French. This month we acknowledge the translation assistance of Ait-Oubahou Ahmed, Mostafa Laamim, Caroline Lafond, Hala Chahine, and Mohamed

Ben Amor:

- [Olive](#)
- [Oranges](#)
- [Grenade](#)
- [Bananes spéciales](#)
- [Coing](#)
- [Ramboutan](#)
- [Muflier](#)
- [Oeillet, Oeillet Miniature](#)
- [Potirons et citrouilles](#)
- [L'Anémone, Fleur du Vent](#)

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Postharvest Workshops @ UC Davis

2009 Postharvest Workshops and Webinars

We are now accepting registrations for the following UC Davis Postharvest Technology Research & Information Center Courses:

- [Fresh Produce Marketing Strategies Short Course](#). March 24-26, 2009. UC Davis campus.
- [Fruit Ripening & Ethylene Management Workshop](#). April 28-29, 2009. UC Davis campus.
- [Postharvest Technology Short Course](#). June 15-26, 2009. UC Davis campus.

The following course will open registration in late February:

- Fresh-cut Products: Maintaining Quality & Safety. September 22-24, 2009. UC Davis campus.

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Featured Postharvest Publication

“Fruit Ripening and Ethylene Management” Publication Featured

This month we are offering a 20% discount for customers who order the “[Fruit Ripening and Ethylene Management](#)” (2008) edited by James F. Thompson, publication for their library. Please use our [Order Form](#), and be sure to note “*February Discount*” on the order form to receive your discount.

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Postharvest Positions

UCCE Strawberry Project Staff Needed

UCCE farm advisor Chuck Ingels (Tel: 916-875-6913) currently has two part-time openings for:

1) Staff Research Associate I(50% time) and 2) Laboratory and Field Assistant II (60% time). The deadline for application is March 2, 2009 and full descriptions of duties, qualifications and applications may be found at:

<http://groups.ucanr.org/cvr/files/62230.pdf> and <http://groups.ucanr.org/cvr/files/62147.pdf> respectively.

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Postharvest Calendar: Upcoming Conferences, Courses and Workshops

- March 17, 2009. [Aseptic Packaging and Processing Course](#). UC Davis campus.
- March 24-26, 2009. [Fresh Produce Marketing Strategies Short Course](#). UC Davis campus.
- March 26 – April 1, 2009. [III International Course on Postharvest Technology and Minimal Processing of Fruits and Vegetables](#). Cartagena, Spain.
- April 4-7, 2009. [10th Controlled and Modified Atmosphere Research Conference](#). Antalya, Turkey.
- April 8-12, 2009. [6th International Postharvest Symposium](#). Antalya, Turkey.
- April 13-17, 2009. [Postharvest Technology Short Course for Enterprises in Developing & Emerging Economies](#). Antalya, Turkey

- April 14-16, 2009. **Center for Advanced Processing and Packaging Studies (CAPPS)**. UC Davis campus.
- April 28-29, 2009. [15th Annual Fruit Ripening & Ethylene Management Workshop](#). UC Davis campus.
- June 8-11, 2009. [7th International Peach Symposium](#). Lleida, Spain
- June 15-26, 2009. [31st Annual Postharvest Technology Short Course](#). UC Davis campus.
- June 21-25, 2009. [The 8th International Symposium on the Plant Hormone Ethylene](#) at Cornell University in Ithaca, New York.
- July 20-23, 2009. [1st International Conference on Postharvest & Quality Management of Horticultural Products of Interest in the Tropics](#). San José, Costa Rica
- 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.

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Ask the Produce Docs

Q. Do you know if the pectinase endo-PG enzyme occurs in carrots and if so, what this enzyme causes? (K.L.)

A. We have done some work on pectin methyl esterase which does indeed occur in carrots. Here is a link to a [manuscript](#) on this topic from our group. The enzyme catalyzes the separation of methyl esters from carrots, and the free carboxyl groups can then bind calcium which creates stronger networks. Essentially you get a firming of the carrot tissue. The same enzyme occurs naturally in most plant tissues. --[Diane M. Barrett, PhD](#)

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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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