



January 2008 News - UC Davis

POSTHARVEST TECHNOLOGY

Research & Information Center

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Greetings from the Center

Winter Greetings

We are enthusiastic about the public launch of our ambitious fund-raising campaign for the Postharvest Technology Research and Information Center's Postharvest [Endowment Fund](#), dedicated to assuring the quality of our programs, facilities, and level of support for students, research, and learning. The campaign will be launched at the [30th Anniversary Celebration](#) of the Postharvest Technology Short Course in June 2008 and its goal is assist us in transforming our ability to provide knowledge regarding current advances in postharvest biology and technology to life-long learners.

- We thank [Catalytic Generators](#) for their recent generous contribution to the Postharvest Endowment.

Fruit & Vegetable Nutrition Info Now Available From FDA

The U.S. Food and Drug Administration's Center for Food Safety and Applied Nutrition has posted on its website downloadable (<http://www.cfsan.fda.gov/~dms/nutinfo.html>) and printable posters of nutrition information for the 20 most frequently consumed raw fruits and vegetables consumed in the United States. FDA is providing these posters to encourage retail stores that sell raw fruits and vegetables to participate in the voluntary point-of-purchase nutrition information program. FDA also encourages consumers to use the posters to help plan a healthy diet and learn about the important nutrients contained in fruits and vegetables. Federal dietary guidelines recommend two to four servings of fruits and three to five servings of vegetables each day.

USDA – ERS: The Link between Household Budgets and Fruit & Vegetable Consumption

The USDA Economic Research Service recently released a report "[Are Lower Income Households Willing and Able to Budget for Fruits and Vegetables?](#)" by Hayden Stewart and Noel Blisard. They noted that for additional monies from a household budget to be allocated to purchasing fruits and vegetables, the household income needed to be slightly greater than 130 percent of the poverty line.

2008 Postharvest Technology – UC Davis Centennial

In 2008 the Center has a number of special celebratory events that coincide with the 100th year anniversary celebration of the U.C. Davis Campus.

These events include:

- A [30th Anniversary Celebration](#) of the Postharvest Technology of Horticultural Crops Short Course.

This one day celebration and symposium will be held from 9 a.m. – 5 p.m. on Saturday June 21, 2008 to celebrate 30 years of excellence in postharvest educational outreach and chart new directions that will assure the future continued preeminence of the postharvest program at U.C. Davis.

- A [Retirement Celebration](#) honoring the career and accomplishments of Dr. Adel Kader on Saturday evening June 21, 2008.

These events are in addition to the Center's regularly scheduled educational outreach events regarding the [Management of Ripening & Ethylene Control](#) (May '08), [Postharvest Technology Short Course](#) (June '08) and [Fresh-cut Produce Workshop](#) (September '08).

Food Safety Fact from Trevor:

FACT: There is no easy way to test or inspect for the safety or toxicity of a wild mushroom.

Many mushrooms are difficult to identify even for a trained mycologist or experienced forager. Several edible and poisonous mushrooms look very much alike, especially to the novice. Some edible mushrooms become allergenic or mildly poisonous in different habitats, due to climate, or with age. Accurate identification is an involved process and location of collection becomes critical. Even experts wouldn't accept to identify a mushroom from a description over the phone or an e-mailed digital image. –Trevor Suslow

Link [here](#) to read the complete article.

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What's New on our Website this Month

Five freshly-translated **Ornamental Produce Facts in Spanish** were added to the Website this month: [Michaelmas Daisies](#), [Solidaster](#), [Azucenas](#), [Helecho Hoja de Cuero](#), and [Gerbera](#). We appreciate the assistance of those who helped us translate them.

The following new articles have been added to the "[Postharvest Publications Organized by Topic](#)" data store:

- [A Brief History of 1-Methylcyclopropene](#) by Michael S. Reid and George L. Staby. HortScience 43:83-85 (2008)
- [1-MCP Reduces Physiological Storage Disorders of 'Hass' Avocados](#) by Allan B. Woolf, Cecilia Requejo-Tapia, Katy A. Cox, Richard C. Jackman, Anne Gunson, Mary Lu Arpaia, Anne White. Postharvest Biology and Technology 35:43-60 (2005)
- [Commercial Packing and Storage of Navel Oranges Alters Aroma Volatiles and Reduces Flavor Quality](#) by David Obenland, Sue Collin, James Sievert, Kent Fjelt, Julie Doctor, Mary Lu Arpaia. Postharvest Biology and Technology 47:159-167 (2007)
- [High-Temperature Forced-Air Treatments Alters the Quantity of Flavor-Related, Volatile Constituents Present in Naval and Valencia Oranges](#) by D.M. Obenland, M.L. Arpaia, R.K. Austin, and B.E. MacKey. American Chemical Society 47:5184-5188 (1999)

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Postharvest Workshops @ UC Davis

Enrollments for our Ripening & Ethylene Control Workshop and the Postharvest Technology Short Course are beginning to roll in. Early registration is suggested for these popular workshops.

- May 13, 2008. 14th [Annual Management of Ripening & Ethylene Control Workshop](#). UC Davis campus.
- June 16-27, 2008. [Postharvest Technology Short Course](#) (30th Annual). UC Davis campus.
- June 21, 2008. [30th Anniversary Celebration](#). UC Davis campus.
- September 16 – 18, 2008. 13th Annual Maintaining the Quality and Safety of Fresh-cut Produce Workshop. UC Davis campus. (Note: Registrations will be open in Spring 2008)

May Workshop: Management of Ripening & Ethylene Control

Scheduled for May 13, 2008, this workshop will provide a balance of the latest information and practical technical tools for shippers, distributors and destination handlers (retail and food service), involved in ripening fruits such as bananas, mangos, pears, stone fruit, kiwifruit, and fruit-vegetables such as tomatoes and peppers. The workshop will focus on how to increase the marketability and profitability of these products by delivering ready-to-eat, delicious fruits and fruit-vegetables to consumers, and will also include a discussion of how 1-MCP

(Smartfresh) can be used to control fruit ripening rate and to minimize the negative effects of ethylene on fresh produce". The workshop will be taught by university researchers and industry professionals, and provide tremendous benefit to anyone involved in the fruit and vegetable industry. For more information or to register please link to the [Web page](#).

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Postharvest Specialists' Activities

Food Safety to be Topic of Organic Farmers' Conference

Drs. Linda Harris and Devon Zagory are among the invited speakers at the "Food Safety for Organic Production and Handling of Fresh Produce Conference" that will be held January 22-23 at the Asilomar Conference Center in Pacific Grove. The conference is organized by the California Certified Organic Farmers (CCOF) and will focus on the challenges to organic farmers and food handlers since the E. coli outbreak in 2006. "We want to educate organic farmers about how they can impact food safety," said Peggy Miars, executive director of the Santa Cruz-based CCOF.

The 2006 E. coli outbreak brought the Central Coast's spinach growers to a halt after the Food and Drug Administration issued a two-week-long advisory against consuming the leafy greens. Some experts suggest the industry still has not fully recovered. "That got everyone's attention," said Miars, who proposed creating a course that incorporated issues of food safety in organic farming. "Food safety is becoming a hot topic, not only in agriculture, but in all of the food industry." For more information about this upcoming conference go to: www.ccof.org/foodsafetyconference.php

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Featured Postharvest Publication

In keeping with the season, we are offering a 20% discount on our publication entitled "Handling Strawberries for Fresh Market." This booklet provides information on the best handling practices between harvest and consumer purchase, and includes twelve black and white and color photos. Link [here](#) to see a complete description, including the Table of Contents, for this publication. To order a copy for your library, please use our [Order Form](#), and note the "20% February Discount Offer".

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Postharvest Positions

Valent BioSciences Corporation is searching for a California-based Field R&D Scientist. An advanced degree (PhD or MS) in an agricultural or related science is preferred, as well as ten or more years of experience in field research. Expertise in crop production and horticultural/pest management practices in California is essential. For more information contact Elena Trujillo at ybc.humanresources@valent.com.

The U.S. Dept. of Health & Human Services, Office of Food Safety has an opening at their College Park, MD location for a GS-0301-14/14 Policy Analyst who will provide policy and program advice in response to evolving policy, foodborne outbreaks, regulatory follow-up investigations, education/outreach programs, and risk-based research needs. For more information go to the [USA Jobs](#) website, and enter vacancy announcement: HHS-FDA-6Z-2008-0026.

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Postharvest Calendar: Upcoming Conferences, Courses and Workshops

- February 7-9, 2008. [Fruit Logistica](#). Berlin, Germany.
- February 12-15, 2008. [Better Process Control School](#). UC Davis campus.
- February 21-24, 2008. [BioFach 2008](#). Nuremberg, Germany.
- February 24-26, 2008. [California Small Farm Conference](#). Visalia, California.
- March 10-12, 2008. [European Short Course: Quality & Innovation of Fresh-cut Produce](#). Cordoba, Spain.
- March 19, 2008. RMI Center for Fruit and Vegetable Quality 2nd Symposium. UC Davis campus.

- April 23-29, 2008. 2nd International Course on Postharvest Technology and Fresh-cut Produce (II Curso Internacional de Tecnología Postcosecha y Procesado Mínimo Hortofrutícola) Cartagena, Spain. www.upct.es/gpostref/
- May 5-7, 2008. [United Fresh Marketplace & United FreshTech](#). Las Vegas, Nevada.
- May 13, 2008. [14th Annual Management of Ripening and Ethylene Control Workshop](#). UC Davis campus.
- May 14-15, 2008. Aseptic Processing & Packaging Short Course. UC Davis campus.
- June 16-27, 2008. [Postharvest Technology Short Course](#) - 30th Annual. UC Davis campus.
- June 21, 2008. [30th Anniversary Celebration](#). UC Davis campus.
- June 21, 2008. [Retirement Celebration](#) for Dr. Adel Kader. UC Davis campus.
- August 11-14, 2008. [9th International Symposium on Postharvest of Ornamentals](#). Odense Conference Center.

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Ask the Produce Docs

Q: In your [article](#) on bitter pit by Andris et al., it is stated that if the ethylene ripening test done 2 weeks before harvest is positive then “delay the harvest for as long as possible.” Could you please explain why the delay is beneficial and the physiology behind this? Also how long can you hold the fruit on the tree before quality becomes an issue? (F.G.)

A: The logic for the delayed harvest is that less mature fruit (earlier harvested) are generally more susceptible to bitter pit. However, in recent years we have not always seen such a strong harvest effect, at least in California, but it is generally accepted that earlier harvested fruit are more susceptible. You would not want to delay harvest so far that the fruit were too mature for their intended use. This would depend on the cultivar and whether you were planning to sell or utilize quickly or store for many months. The produce fact sheets on our website give some information about the proper harvest maturity for some apple cultivars <http://postharvest.ucdavis.edu/Produce/Producefacts/index.shtml>. --[Beth Mitcham](#)

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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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