



**September 2015**

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## Director's Update



### Successful International Fresh-cut Conference Enjoyed by All

We are pleased to announce the Postharvest Technology Center's first successful organization and hosting of an international horticultural conference. The technical program, gala dinner, and optional field tour were well received. Aris Adams of Dole Fresh Vegetables commented, "It's a great place to network and meet researchers in the field that have a vast amount of knowledge." And Chris Fields of Russ Davis Wholesale remarked, "It's really the only conference you can go to that I found that applies directly to fresh cut produce industry."

The Postharvest Center wants to sincerely thank Marita Cantwell, the International Society for Horticultural Science (ISHS), and all conference sponsors, exhibitors, participants, and staff for supporting such a well-attended and informative event.

Keynote presentations from the conference may be downloaded as a free pdf. Link to the [Program Agenda](#) and click on the keynote presentation to download.



Keynote presentation: "Fresh-cut Process and Facility Design" by Rudi Groppé



Gala dinner at the California Railroad Museum

Click [here](#) to view our event photo album.

We look forward to seeing you at future Postharvest Technology Center events.

--[Beth Mitcham](#)



**Methods of  
Measuring Fruit  
& Vegetable  
Flavor, Color &  
Texture  
Workshop**

**Wednesday  
January 20, 2016**

**At the UC Davis  
Activities and  
Recreation Center**

This 1-day workshop includes lectures on the principles and applications of measuring fruit and vegetable flavor, color and texture, and includes demonstrations of a variety of the latest equipment.



## Registration Open for Methods of Measuring Fruit and Vegetable Flavor, Color & Texture Workshop

Methods of Measuring Fruit and Vegetable Flavor, Color & Texture Workshop organized by Dr. Diane Barrett will be held as a one-day workshop, January 20, 2016 at the ARC Conference Center.

The attendee registration fee of \$395 includes course materials, lunch, and morning and afternoon coffee breaks. This workshop features principles and applications of measuring produce color, flavor, and texture, and includes demonstrations of a variety of the latest equipment.

Click [here](#) to reserve your spot.

### Special Opportunity to Exhibit!

Register as an Exhibitor for 2016 Methods of Measuring workshop for the opportunity to showcase your latest measuring devices and provide an interactive demonstration during the afternoon portion of the workshop.

The exhibitor package of \$450 includes: one workshop registration, table top with drape, wi-fi access, chairs, and outlet. This is a great opportunity to interact with quality and technical personnel from grower, packinghouse, processor, and retail operations.

Click [here](#) to register as an exhibitor.

## 2015 Produce Safety Workshop Filling up Quickly

We encourage you to [register now](#) for Dr. Trevor Suslow's annual Produce Safety Workshop as seats are filling up quickly. This interactive two-and-a-half day workshop is November 3 – 5 at the UC Davis Alumin Center. Registration fees of \$750 per person include course materials, networking reception, lunch, and Certificate of Attendance as a "Qualified Individual" in produce safety.

This workshop is designed to provide participants with a framework for decision-making on key topics common to industry guidance and standards as well as anticipated FSMA regulatory compliance requirements. Key topics include: risk-based hazard assessment and preventive controls, monitoring and corrective action, agricultural water standards, animal-derived soil amendments, sanitation and environmental monitoring programs, microbiological indicators and pathogen testing, and case studies.

We are thankful for the generous support of the [Western Center for Food Safety](#) to enable reduced registration fees for 2015!

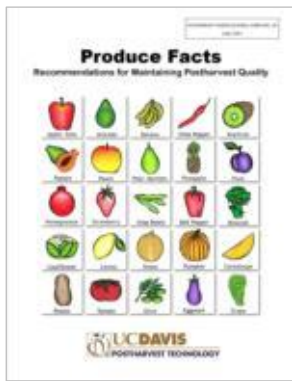
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## Featured Postharvest Bookstore Items

### Receive 25% off this month's featured publication: Produce Facts – Recommendations for Maintaining Postharvest Quality

This month the Center is offering 25% off our newest publication, Produce Facts – Recommendations for Maintaining Postharvest Quality.

This publication is an updated color edition of the original 2002 publication. It features postharvest factors related to quality and maturity, storage temperature, respiration, controlled atmosphere, and disorders for each commodity. A photo guide is included as a reference for



maturity stages, controlled atmosphere and temperature responses, and common disorders.

[Click here](#) to order your copy.

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## Postharvest Specialists' Updates & Other News



### Michael Reid and Angelos Deltsidis deliver Postharvest Short Course to small-scale producers in Bangladesh

Specialists Michael Reid and Angelos Deltsidis, spent two weeks in Bangladesh in late July and early August, providing a Postharvest short course tailored to the needs of the small-scale producers of horticultural, grain, and fiber crops in the South-Western region of the country. The team included postharvest faculty (and UCD alumni) from Kasetsart University in Thailand, and Britta Hansen, from [USAID's Horticulture Innovation Lab](#).

In addition to classroom lectures, the course provided hands-on experience in use of simple postharvest instrumentation and its use with local produce (eggplant, bitter melon, pointed melon, tomatoes, and amaranth leaves). Although it was the rainy season, the sun shone long enough to allow us to demonstrate the UC Davis Chimney Dryer, a low-cost solar dryer that is proving to be a very effective tool for drying fruits and vegetables in the developing world. Link to the [Horticultural Innovation Lab blog](#) to learn more about training in Bangladesh.



### Christine Bruhn (Dr. Food Safety) on Display at UC Davis Bainer Hall.

Larger than life, Dr. Bruhn is on display for all to see on the side of Bainer Hall. Listed as Dr. Food Safety, her image sits amongst several other notable faces found on campus. At this [video clip](#) she speaks about her inspiration to study food science at UC Davis.

### Remembering Postharvest Professor Dr. David Dilley

David Ross Dilley, Ph.D. passed away on September 15, 2015. Dr. Dilley was a Professor of Horticulture for over 40 years at Michigan State University and well respected throughout the scientific community for his contributions to postharvest biology and development of innovative technology to improve postharvest quality of fruits and vegetables. Follow this [link](#) to Dr. Dilley's obituary for information about donating to the David and Marion Dilley Endowed Scholarship and Research Fund at MSU.

## What's New on Our Website



### Featured this Month on the Postharvest Technology Center's Website: Donate a Gift

Did you know that you can easily donate to support postharvest research and outreach through the UC Davis Gift Giving Website? Visit the Postharvest Technology Center's [Gift Giving](#) website to make your tax free donation.

Stay up-to-date with the Postharvest Technology Center by joining our [LinkedIn Group](#)

### New Publications

[Dragon Fruit Assessment Manual](#)

2006. Allan Woolf, Do Minh Hien, Thai Thi Hoa, Nguyen Minh Chau, Richard Jackman, Chris Clark.

### Job Openings

#### Massey University in New Zealand seeks 5 PhD students for funded positions in postharvest horticulture related topics

Click on the following for deadline and application information.

[Ethylene and G3 \(SunGold™\) Kiwifruit](#)

[Curing Kiwifruit: Physical, Physiological and Storage Impacts](#)

[Kiwifruit Microtopography and its Relationship to Quality and Storability](#)

[Designing Fibreboard Packaging to Facilitate Cooling and Temperature Maintenance](#)

[Modelling Mechanical Failure in Corrugated Fibreboard Food Packaging](#)

#### StePac seeks Postharvest Sales Representative

StePac, which is now part of the Atmosphere Control Technologies Business unit of Johnson Matthey, seeks an experienced postharvest sales representative to help drive sales of Xtend modified atmosphere packaging in Central and Northern Mexico. The applicant should have a degree in agronomy, horticulture or postharvest science with at least 3 years technical and sales experience. Please send an updated resume together with a cover letter to [Dwight.McKabney@matthey.com](mailto:Dwight.McKabney@matthey.com)

## Postharvest Calendar

- October 13-16, 2015. [Postharvest Technology Course, Wageningen](#), The Netherlands
- October 23-25, 2015. [PMA Fresh Summit](#). Atlanta, GA
- November 3-5, 2015. [3<sup>rd</sup> Produce Safety: A Science-based Framework Workshop](#). UC Davis campus
- January 20, 2016. [Methods of Measuring Fruit and Vegetable Color, Flavor & Texture Workshop](#). UC Davis campus
- March 15-16, 2016. [22<sup>nd</sup> Fruit Ripening & Ethylene Management Workshop](#). UC Davis campus
- June 13-24, 2016. [38<sup>th</sup> Postharvest Technology of Horticultural Crops Short Course](#). UC Davis campus
- June 21-24, 2016. [VIII International Postharvest Symposium](#). Cartagena, Spain
- July 19-21, 2016. [IX Congreso Iberoamericano de Tecnología Postcosecha y Agroexportaciones](#). UC Davis campus
- September 13-15, 2016. [20<sup>th</sup> Annual Fresh-cut Products: Maintaining Quality & Safety Workshop](#). UC Davis campus

## Ask the Produce Docs



**Q.** I work in the quality inspection of imported fresh fruits. We are importing various fresh fruits from different origins. I would like to understand how exactly Fresh Apple Fruit Pressure is measured at destination. If you can give us any variety wise / origin wise details of Apples pressure it would be very helpful to me. Presently we are focusing on imported apples from USA, China, RSA, Italy & NZ.

**A.** Apple firmness (sometimes referred to as pressure) is measured with a penetrometer using an 11-mm round tipped probe. A very thin slice of the skin is removed on two sides of the fruit at the equator, and the probe is pressed into the flesh to obtain the reading. The measurement is made the same for all types of apples. You can see some examples of penetrometers on the following website <http://www.qasupplies.com/firres.html>. For a guide to apple firmness levels, please refer to this linked PDF document by Philip Schwallier. These values are recommendations for harvest firmness for storage, so your values may be somewhat lower upon arrival in your market.

--Elizabeth Mitcham, Ph.D. Postharvest Specialist

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## End Notes and Disclaimers

**Postharvest Questions.** If you have a perplexing postharvest question you'd like answered, please send it to [postharvest@ucdavis.edu](mailto:postharvest@ucdavis.edu), and we'll see if one of our specialists can help.

**Archived Items.** Link to a data store of all our previous "[Ask the Produce Docs](#)" questions, or link to [archived copies](#) of our monthly e-newsletter as PDF documents.

**Frequency of Distribution.** This publication is produced monthly by the UC Davis Postharvest Technology Center.

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