



April 2016

Quick Links

- [Director's Update](#)
- [Postharvest Education @ UC Davis](#)
- [Featured Postharvest Bookstore Items](#)
- [Postharvest Specialists' Updates](#)
- [What's New on Our Website](#)
- [Postharvest Positions](#)
- [Postharvest Calendar](#)
- [Postharvest Endowment Contributors](#)
- [Ask the Produce Docs](#)

Director's Update



What's New at the Postharvest Technology Center

I am happy to announce that the long awaited update to USDA ARS Handbook 66, "Commercial Storage of Fruits, Vegetables, and Forest and Nursery Stocks", is now available. This publication, edited by Kenneth C. Gross, Chien Yi Wang and Mikal Saltveit (the last of UC Davis), presents summaries of current storage requirements of fresh fruits, vegetables, cut flowers, and other horticultural crops. The new version has been completed revised and expanded, and now includes general postharvest information along with the commodity summaries. You can access this useful reference from our website at

Postharvest Technology Center staff have been busy preparing for the Postharvest Technology of Horticultural Crops Short Course scheduled for the end of June (see below). Participants find this course valuable for the knowledge learned and the networking opportunities. Hope you will consider joining us this year!

--Beth Mitcham

[\[Back to Top\]](#)

Postharvest Education at UC Davis



June 2016 Postharvest Technology Short Course

Don't miss your opportunity to attend the 2016 edition of the Postharvest Technology of Horticultural Crops Short Course, June 13-17 & 20-24 (optional tour). This course provides comprehensive instruction on the biology and current technologies used for handling fruits, nuts, vegetables and ornamentals; an excellent educational and networking opportunity. It is designed for produce industry professionals working in packing, shipping, cooling, transportation, quality control, food safety, service providers, as well as research and extension workers and other professionals interested in current advances in postharvest technology of horticultural crops.

Course topics will include: maturity indices, measuring quality, packinghouse facilities and equipment, packaging, containers, unitization, cooling, storage, managing ethylene, transport, sanitation and other procedures related to decay and insect control, food safety assurance, standardization and inspection, energy use, and marketing, harvesting and postharvest handling systems for various commodity groups.



For complete information or to register for this course, please visit the [webpage](#), or contact [Ms. Penny Stockdale](#).

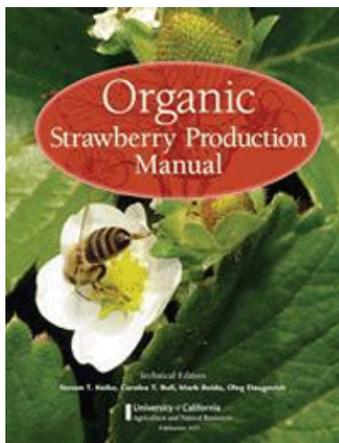
2016 Fresh-cut Workshop—Enrollments are starting to Roll In

This September 13-15 workshop, organized by Dr. Marita Cantwell, will be held on the UC Davis campus; providing an overview of many aspects of the production, processing, packaging, distribution and quality assurance of fresh-cut products. With a dynamic team of instructors from both academia and industry who offer a wide range of fresh-cut expertise, this popular workshop features both lectures and a series of hands-on and interactive sessions.

We have held the registration fee at \$1150. Participants may [register on-line](#), or contact our Registration Coordinator, [Ms. Penny Stockdale](#), for more information.

[\[Back to Top\]](#)

Featured Postharvest Bookstore Items



Receive 20% off this month's featured publication: Organic Strawberry Production Manual

Strawberries are one of the most important fruit crops in California. This 148-page manual includes more than 100 color photographs, and provides information about organic strawberry production, disease and pest management, postharvest handling, marketing, and the organic certification process of organic strawberries. Growers, pest control advisors, consultants, marketers, industry professionals, and others interested in the growing and organic certification process of organic strawberries will find this manual helpful. Click [here](#) to find the sale code.

For a complete listing of all our publications see our [bookstore](#).

[Back to Top](#)

Postharvest Specialists' Updates & Other News



Christine Bruhn Participates in USDA-Sponsored Irradiation Conference

On March 23-24, Christine Bruhn participated in a USDA-sponsored conference at Chapman University on the use of irradiation as a phytosanitary treatment. The program included a panel discussion on consumer acceptance with Bill Gerlach from Melissa's Produce, Murray Lynch from Steritech, Australia, Ron Eustice, Consultant and Dr. Bruhn.

A Busy Month for Linda Harris

On February 29, Linda offered a webinar, "*Propylene Oxide and the Tree Nut Industry*" to staff at the Food and Drug Administration Center for Food Safety and Applied Nutrition and the California Food Emergency Response Team (CalFERT). It was a 90 minute webinar reaching about 85 participants from across the U.S.

Early in the month Dr. Harris participated in a pre-conference workshop--Starting a SUCCESSFUL Specialty Food Business for the California Small Farms Conference. Her topic "Staying Safe and Legal: Food Safety and Regulations" was presented to about 20 food entrepreneurs.

Dr. Harris also gave several presentations in March to Master Food Preserver volunteers in El Dorado, San Luis Obispo, and Inyo/Mono counties. She presented "*Basic Principles of Food Preservation*," "*Controlling Microbial Growth/Food Preservation*," "*Botulism*" and "*Steam Canners*." The Master Food Preserver program is a state-wide program similar in structure to the Master Gardener Program. To learn more about the program, visit their website here: <http://mfp.ucanr.edu>

While she was in San Luis Obispo, Dr. Harris gave a presentation, "The Food Safety Modernization Act:



Pre- and Post-harvest Water," to small farmers, the gleaning organization, and community gardens/master gardener staff.

And lastly, twice during the month of March, Linda hosted Preventive Controls for Human Food Lead Trainer workshops in Davis. Instructors from the Food Safety Preventive Controls Alliance taught the course, including Dr. Bob Brackett, Director of the Institute for Food Safety and Health (http://www.iit.edu/ifsh/degrees_and_training/robert_brackett.shtml). Twenty nine people attended the March 8-10 workshop and another 32 attended the March 29-31 workshop. Several people from UC Davis became lead trainers including Linda Harris, Trevor Suslow, Alda Pires, and Michele Jay-Russell; several staff from the California Department of Public Health also became Food Safety Preventive Controls Lead Instructors.



Beth Mitcham and Michal Reid

A Horticulture Symposium was organized by the Horticulture Innovation Lab and the Royal University of Agriculture on March 18, 2016 in Phnom Penh, Cambodia. Horticulture experts from around the world and from the Royal University of Agriculture shared their expertise, including Beth Mitcham and Michael Reid, both of whom are associated with the Postharvest Technology Center and the Horticulture Innovation Lab. Dr. Reid presented, "Strategies for cool storage of perishable crops" and Dr. Mitcham presented "Challenges in postharvest handling of tropical fruit". The symposium followed the Annual Meeting of the Horticulture Innovation Lab in Siem Reap, Cambodia.



Diane Barrett to Retire

In anticipation of the retirement of Diane Barrett in June 2016, and to ensure that UC Davis continues to meet the research and educational needs of the California fruit and vegetable processing industry, Diane Barrett has established the [Diane M. Barrett Fruit and Vegetable Faculty Fellowship](#). To donate to this faculty fellowship, which will support faculty in the Department of Food Science working on issues relevant to the fruit and vegetable processing industry, click [this link](#).



Diane has organized her last outreach event for the tomato industry, the International Tomato Processing Symposium, offered on May 6, 2016, at UC Davis. Following the symposium, there will be a retirement dinner in the Robert Mondavi Institute Good Life Garden. All are welcome; please [click here](#) to register to attend the Symposium and/or Diane's retirement dinner.

[\[Back to Top\]](#)

What's New on Our Website

Featured this Month on the Postharvest Technology Center Website: "Ask the Produce Docs"

One of the popular features of the Postharvest Technology Center's e-newsletter is the "Ask the Produce Docs" section. Our Specialists are frequently asked specific questions about a range of postharvest topics. Recognizing that others may have similar questions, we began to archive the questions and answers on our website, organized by commodity and topic. You can access this archive by clicking [here](#). In addition, past newsletter issues are also [archived](#) on the website.

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



New Publications on our Website

N Quingguo Wang and Marita Cantwell. 2014. [Quality changes and respiration rates of fresh-cut sunchoke tubers \(*Helianthus tuberosus* L.\)](#). Journal of Food Processing and Preservation ISSN 174-4595.

Ioannis S. Minas, Carolina Font I Forcada, Gerald S. Dangl, Thomas M. Gradziel, Abhaya M. Dandekar and Carlos H. Crisosto. 2015. [Discovery of non-climacteric and suppressed climacteric bud sport mutations originating from a climacteric Japanese plum cultivar \(*Prunus salicina* Lindl.\)](#)

Postharvest Positions

Earthbound Farm is hiring!

Interested in chemistry, biology and plant physiology? We are hiring a Junior Food Scientist; apply today for this exciting role to lead and execute experiments to improve product quality and safety. See the [full job description here](#) for more information and go online to apply at Earthboundfarm.com

[\[Back to Top\]](#)

Postharvest Calendar

- April 12-13, 2016. [37th Annual Citrus Postharvest Pest Control Meeting](#). Oxnard, CA
- May 6, 2016. [Tomato Processing Symposium](#). Davis, CA
- June 13-24, 2016. [38th Postharvest Technology of Horticultural Crops Short Course](#). UC Davis campus
- July 18-20, 2016. IX Congreso Iberoamericano de Tecnología Postcosecha y Agroexportaciones. UC Davis campus
- August 7-12, 2016. [3rd All Africa Horticultural Congress of the ISHS](#). North East of Ibadan Township, Nigeria
- September 13-15, 2016. [Fresh-cut Products: Maintaining Quality & Safety Workshop](#). UC Davis campus
- October 17-21, 2016. [III Symposium on Horticulture in Europe \(SHE 2016\)](#). Chania Greece
- November 1-3, 2016. [Produce Safety Workshop](#). UC Davis campus

[\[Back to Top\]](#)

Postharvest Endowment Contributions

With Sincere Thanks

We extend our grateful appreciation to the following individuals who have contributed generously to the Postharvest Technology Center:

- Sami and Shantel Kader
- James and Judith Klaustermeyer
- Andrew A. and Kiki Chryssolgelos
- Beth Mitcham and Steve West
- Mary Lu Arpaia
- L. George Wilson, Ph.D.

See a complete listing of our [contributors](#), or make an [online gift](#) as an individual or on behalf of your company. All contributions are tax deductible within the U.S.

Ask the Produce Docs

Q. Can you provide information on regulations for nutritional labeling for fresh cut produce sold at grocery stores in the US? This would include individual products as well as blends such as salsa. (D.H.)

A. The US Dept. of Agriculture has a database of nutrient content of fresh and processed fruits and vegetables, the link is below. There may not be that much information on fresh-cut products per se, but you could use the fresh values and then assume some degradation over the shelf life, depending on how the product is handled (temperature and relative humidity) and the time following harvest and cutting: <http://ndb.nal.usda.gov/>.

Additional information about nutrition labeling requirements may be found

Nutrition Facts

Serving Size: 2 slices, 3", x 3/4" thick

| Amount Per Serving | |
|--------------------------------|---------------------|
| | % Daily Value* |
| Calories 60 | Calories from Fat 0 |
| Total Fat 0 g | |
| Saturated Fat 0 g | |
| Trans Fat 0 g | |
| Cholesterol 0 mg | |
| Sodium 10 mg | |
| Potassium | |
| Total Carbohydrate 16 g | |
| Dietary Fiber 1 g | |
| Sugars 13 g | |
| Sugar Alcohols | |
| Protein 1 g | |
| Vitamin A 0 IU | |
| Vitamin C 15 mg | |
| Calcium 20 mg | |
| Iron 0.36 mg | |

--Diane Barrett

[\[Back to Top\]](#)

End Notes and Disclaimers

Postharvest Questions. If you have a perplexing postharvest question you'd like answered, please send it to 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.

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