



*May 2016*

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## Director's Update



### New Talent for the Postharvest Technology Center

The Department of Plant Sciences at UC Davis has submitted a request to the UC Division of Agriculture and Natural Resources to recruit a new CE Specialist in Postharvest Quality Systems and Technology who can provide the expertise lost due to the recent retirements of many Specialists. This position would be responsible for leadership in advanced quality management systems for perishable horticultural foods and would contribute to postharvest research and outreach programs affiliated with the Postharvest Technology Center.

We need your help to convince university leadership that **produce quality is important** and that this position should be prioritized among many others that have been suggested. If you agree, please [click here](#) and scroll down to add your comments about this position.

And finally, the 2016 Postharvest Technology of Horticultural Crops Short Course is filling nicely. We look forward to welcoming our participants to a lively and in-depth look at a range of produce handling topics and practices. We hope you can join us this June at UC Davis.

--Beth Mitcham

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### June 2016 Postharvest Technology Short Course

This course, offered June 13-17 & 20-24 (optional tour), provides comprehensive instruction on the biology and current technologies used for handling fruits, nuts, vegetables and ornamentals after harvest, an excellent educational and networking opportunity. It is designed for produce industry professionals working in packing, shipping, cooling, transportation, quality control and food safety, as well as service providers, research and extension workers and other professionals interested in current advances in produce handling technology.

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

### Consider Joining us at the 2016 Fresh-cut Workshop

Organized by Dr. Marita Cantwell, this September 13-15 workshop 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.



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## Featured Postharvest Bookstore Items



### Receive 20% off this month's featured publication: Fruit Ripening & Ethylene Management

This publication is the course material, developed and updated for the Fruit Ripening & Ethylene Management Workshop which was held March 1-2, 2016. It includes optimum procedures for ripening a variety of produce, and provides 7 color ripeness charts and numerous color tables and photographs. This publication also includes the new color produce facts for 19 important commodities, detailed instructions for measuring soluble solids content in melons and other fruits, and a helpful resources directory. Use code FR20 to receive your discount.

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

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## Postharvest Specialists' Updates & Other News



### Please Help the Postharvest Education Foundation

The [Postharvest Education Foundation](#) (PEF) has been training individuals from around the world about methods to reduce food loss after harvest. Several UC Davis students have participated in this online training. The PEF is now raising funds to assist the top UC Davis student to travel to Tuskegee University to attend the final course workshop. Please consider making a donation. For more information and to donate any amount of financial support, please [click here](#). All amounts help.

The Postharvest Education Foundation is a non-profit 501(c)(3) public charity that aims to provide training and information to help people around the world to reduce postharvest food losses and food waste. We are a proud member of the SAVE FOOD! Initiative sponsored by the UNFAO.

### Beth Mitcham visits Michigan State University



Beth Mitcham was invited to visit the Horticulture Department at Michigan State University where she was hosted by Dr. Randy Beaudry and Haddish Melakeberhan. While there she gave a seminar, "From Biology to Quality for Pear Fruit" and had stimulating conversations with many faculty, students and staff.

### **Diane Barrett attends meeting at Ohio State University**

Diane Barrett attended the Center for Advanced Processing and Packaging Studies (CAPPS) meeting at Ohio State during the last week of April.



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## **On Our Website**



### **Featured this Month on the Postharvest Technology Center Website: Center Activities**

If you've ever wondered about the range of activities of the Postharvest Technology Center, just visit the [Center Activities link](#) under the About Us tab on our website. There you'll learn about our workshops, our bookstore and other activities.

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

### **New Publications on our Website**

Maria I. Gil, Maria V. Selma, Trevor Suslow, Liesbeth Jacxsens, Mieke Uyttendaele & Ana Allende. 2013. [Pre- and postharvest preventive measures and intervention strategies to control microbial food safety hazards of fresh leafy vegetables](#) *Critical Reviews in Food Science and Nutrition*, 55:4, 453-468.

Clara Pons Puig, Anurag Dagar, Cristina Marti Ibanez, Vikram Singh, Carlos H Crisosto, Haya Friedman, Susan Lurie and Antonio Granell. 2015. [Pre-symptomatic transcriptome changes during cold storage of chilling sensitive and resistant peach cultivars to elucidate chilling injury mechanisms](#). *BMC Genomics* (2015) 16:245.

Gordon R. Davidson, John C. Frejkle, Thomas M. Jones and Linda J. Harris. 2015. [Prevalence of \*Escherichia coli\* O157:H7 and Salmonella on Inshell California Walnuts](#). *Journal of Food Protection*, Vol. 78, No. 8, 2015, Pages 1547–1553.

Ali Bouzari, Dirk Holstege, and Diane M. Barrett. 2015. [Mineral, fiber, and total phenolic retention in eight fruits and vegetables: A comparison of refrigerated and frozen storage](#). *Journal of Agricultural and Food Chemistry* 2015, 63, 951–956.

## **Postharvest Positions**

### **ANR CE Position Proposal--Small-Scale Fruit & Vegetable Processing Specialist**

The Small-Scale Fruit & Vegetable Processing Specialist will have a PhD in food science or related field. The candidate's educational background must include thorough training in food processing and engineering, specifically related to fruits and vegetables, food chemistry and plant sciences. It is desirable for the candidate to have some experience working in the commercial fruit and vegetable industry, knowledge of food microbiology and familiarity with Federal and State food laws. The individual will be housed in the UC Davis Department of Food Science & Technology. For the full description, [click here](#).

## Surefresh Produce—Quality Control Manager

Plan, coordinate and direct the food safety and quality assurance program designed to ensure continuous production of products consistent with established standards. Develop and implement food safety and quality training programs. Lead the QA programs in meeting regulatory requirements and customer's expectation. Participate in management meetings for strategic planning and execution. For the full description, [click here](#).

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## Postharvest Calendar

- May 6, 2016. [Tomato Processing Symposium](#). Davis, CA
- June 13-24, 2016. [38<sup>th</sup> Postharvest Technology of Horticultural Crops Short Course](#). 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
- July 18-20, 2017. [IX Congreso Iberoamericano de Tecnología Postcosecha y Agroexportaciones](#). UC Davis campus

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## Ask the Produce Docs



**Q.** I am a student working on pineapples and bananas. I would like to know the effect of exogenous ethylene on pineapple during the post harvest storage. What is the response of the pineapple color and the internal quality to an ethylene exposure? Is it a good idea to store green pineapple with yellow bananas to accelerate the color evolution? (S.C.)

**A.** Pineapple is a non-climacteric fruit and should be harvested when ready to eat based on a minimum of 12 to 14% soluble solids (measured with a refractometer), depending on cultivar. Since pineapples do not contain a significant amount of starch at harvest, there is no increase in sugars after harvest. If harvested pineapples are exposed to ethylene, there may be a slight loss of green color, but no significant effects on internal quality. Thus, I do not recommend such treatment.

--Beth Mitcham

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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.

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