Things sure are moving fast! We just finished a successful virtual offering of the Fruit Ripening & Ethylene Management Workshop with more than 50 participants from over 20 countries. One of the highlights was playing Ripening Jeopardy with our fabulous host (and Instructor) Dennis Kihlstadius, who actually met Jeopardy host extraordinaire, Alex Trebeck, many years ago! Answers reinforced some of the key takeaways from the Workshop. And now we are less than a month away from our second Virtual Postharvest Technology of Horticultural Crops Short Course! Don’t miss your chance to register by May 26! Perhaps Jeopardy will make another “appearance!”

Can’t you just feel the increase in activity over the past couple months? I certainly feel it in the United States. Businesses and consumers are changing their activities; forward progress is evident, and innovation is afoot. What is your business doing to take it to the next level? If enhanced knowledge, training, or research is warranted, let the Postharvest Technology Center know how we might assist. Visit our website to view the free content and consider signing your team up for a workshop in 2021.

Beth
academic professionals interested in current advances in produce handling, storage, transportation, safety and marketing. With special virtual pricing of $1400 ($1000 off the in-person course price), and an even more substantial discount for students and residents of developing countries (email Pam Devine for details), you don’t want to miss out! Visit the website for more information.

Click Here to Register!

Our Website & Social Media

Highlights of New Publications on our Website


Postharvest loss reduction interventions for 22 crops across 57 countries in sub-Saharan Africa and South Asia from the 1970s to 2019 were systematically reviewed by the authors. Screening of the 12,907 studies identified resulted in a collection of 334 studies, which were used to synthesize the evidence and construct an online open-access database, searchable by crop, country, postharvest activity and intervention type. Most of the studies were about maize and storage technologies targeted to farmers. The analysis points to the need for further assessments of interventions across the entire value chain.


Kernel oxidation (rancidity development) and darkening are among the biggest concerns regarding walnut quality. The authors thoroughly evaluated the chemical composition of Chandler and Howard walnut kernels during 28 weeks of storage to evaluate potential markers of quality deterioration. Chemical oxidation parameters (peroxide value and UV absorbances), fatty acid profile, tocopherols, phenols, and volatiles were measured. A key finding from this study is that kernel volatile compounds can distinguish samples with different storage time for ‘Chandler’ and ‘Howard’ walnuts, and volatile measurements of the kernels can be applied to assess the level of kernel oxidation without oil extraction, a major time savings.

Follow Us:

Postharvest Opportunities

Senior Researcher Post Harvest & Consumer Sciences

Enza Zaden is a vegetable breeding company that develops vegetable varieties. They produce and sell the seeds of varieties all over the world. Both for conventional and organic growers.

As a Senior Researcher Post Harvest & Consumer Sciences you will lead a global team and perform research in post-harvest and consumer sciences in vegetable breeding. You will apply insights towards our ambition to address the global challenge to deliver delicious, nutritious, convenient and high-quality vegetables and to make the food supply chain more sustainable and climate neutral.

For a full job description, please click here.

Please, send your application to the HR department, via this link.

Annemarie Weening, Recruiter, +31 62970 6834

Postharvest Calendar

June 3-24, 2021. Postharvest Technology of Horticultural Crops Short Course. UC Postharvest Technology Center. Virtual Sessions two times per week


November 2-4 2021. Produce Safety Program Implementation Tools. UC Postharvest Technology Center, Davis, CA. Details to follow.

January 18-20, 2022. Aligning the Food System - Emerging technologies to address grand challenges in the produce industry. UC Postharvest Technology Center. Davis, CA

August 14-20, 2022. International Horticulture Congress. Angers, France

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Ask the Produce Docs

Q. I am a Trading Assistance Officer from Fruit and Vegetable Dispute Resolution Corporation (DRC), a Canadian version of what PACA does, serving the produce trade. All the resources that Postharvest Center offers to the public regarding Recommendations for Maintaining Postharvest Quality are valuable to us.

I wonder if you can help me with information about Baby Bok Choy chilling injury temperatures or guiding me on where I can find this information.

A. Bok Choy is not chilling sensitive (but it will freeze at about -1°C). We do not have any information specifically on bok choy in the Produce Facts, but I can refer you to the broccoli Produce Facts since the Brassicas all have similar responses to temperature. And like broccoli, all Brassica vegetables are sensitive to ethylene (increased yellowing, decay and abscission of leaves). Where they do differ is with modified atmosphere recommendations, especially for CO₂. Broccoli is the most tolerant to CO₂. There is a summary for bok choy in USDA handbook 66, please see page 243.

Marita Cantwell