



May 2015

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Director's Update



Exciting Fall Line-up

We are looking forward to welcoming participants from more than 20 countries for the June 15-26 **Postharvest Technology of Horticultural Crops Short Course**. There are just a few spaces remaining, so visit [this link](#) for more information or to register. Next, we'll be turning our time and energy into arrangements for the September 13-18 "[Third International Conference on Fresh-cut Produce: Maintaining Quality & Safety](#)", and the November 3-5 "[Produce Safety: A Science-based Framework Workshop](#)." We invite you to learn more about these exciting Fall Postharvest educational opportunities (see below in our newsletter).

Produce Professional Certificate Program Update

We now have nearly 80 hours of recorded lectures available to participants registered for the Produce Professional Certificate Program. This program offers participants an opportunity to gain expertise in a wide array of postharvest technologies and commodity-specific handling topics. The information is available to participants for a 4 year period, so they can check back after a few years and see any updates that have occurred across the various topics. Participants select from a range of in-person courses and online content that match their interests. For more information or to register, [visit the webpage](#), or email us at postharvest@ucdavis.edu with your questions about this unique program.



Thank You

We offer our sincere thanks to Anne Plotto for her recent generous gift made in memory of Dr. Adel A. Kader. The gift will be used to support Postharvest Students and the Postharvest Technology Center. To make a tax-deductible gift, visit: <https://give.ucdavis.edu/APHO>. To see the list of contributors to the Postharvest Technology Center, please visit our contributors page: http://postharvest.ucdavis.edu/endowment/Endowment_Contributors/.

--[Beth Mitcham](#)

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Postharvest Education at UC Davis



Just a Few Spaces Left!

Postharvest Technology of Horticultural Crops Short Course

We're very excited to meet everyone coming to the June 15-26, 2015 Postharvest Technology of Horticultural Crops Short Course! The team at the Postharvest Technology Center has nearly completed the numerous details required to provide a seamless experience for our participants. The first week of the course will be held June 15-19, followed by the optional Field Tour June 22-26. The first week of lectures and demonstrations is a prerequisite for attendance on the field tour. We anticipate it will be a sold-out course this year as has often been the case in the past. This world-renown course is an intensive study of the biology and current technologies used for handling

fruit, nut, vegetable and ornamental crops in California. The first week includes a broad spectrum of information about postharvest technology including lectures and hands-on demonstrations, and the popular second week field tour will visit a wide variety of postharvest operations in California's great central valley and coastal regions. For more information or to enroll, visit the [webpage](#), or contact [Ms. Penny Stockdale](#).



Regular Registration Fees End June 15th for the Third International Conference on Fresh-cut Products: Maintaining Quality & Safety, September 13-18, 2015

With 16 invited Keynote Speakers, an Industry Panel, and an optional Technical Tour, this important international fresh-cut conference offers great opportunities for individuals from both academia and industry. The conference is convened by Dr. Marita Cantwell, with assistance from the Postharvest Technology Center, under the aegis of the International Society for Horticultural Science (ISHS). More than 100 abstracts were submitted, and there will be many interesting oral and e-poster presentations selected from these submitted abstracts.

The conference will be organized under the general topics of: Quality & Product Development, Temperature & Handling Logistics, Preparation & Processing, Packaging & Modified Atmospheres, Food Safety & Sanitation, and Marketing & Consumer Acceptance. An industry-academia panel is also planned, focusing on future industry needs and emerging technologies in fresh-cut products.

Special events will include a Welcome Reception, and a Gala Dinner at the California Railroad Museum with period entertainment.

The conference will be held on the UC Davis campus September 13-16, 2015, with an optional 2 day technical tour September 17-18. Conference attendance will be limited to 200 registrations. We appreciate the [sponsors](#) who with their generous support allow us to keep registration fees as low as possible.

To learn more about the conference, visit the [website](#). We welcome online registration using the [registration webpage](#). The "regular registration" period closes June 15th. The Registration Coordinator is [Ms. Penny Stockdale](#). This conference will take the place of the annual UC Postharvest Technology Center's [Fresh-cut Products Workshop](#) in 2015.

Now Accepting Enrollments: Produce Safety Workshop

The "Third Annual Produce Safety: A Science-based Framework Workshop", November 3-5, 2015, organized by Dr. Trevor Suslow, has just started accepting enrollments. This 2-1/2 day workshop will be held on the UC Davis campus, and enrollments will be capped to allow participants to fully benefit from the interactive structure of the workshop. Thanks to the support of the Western Center for Food Safety, we are pleased to offer a reduced enrollment fee of \$750 for 2015. To learn more about this workshop or to enroll, please visit the webpage: <http://postharvest.ucdavis.edu/Education/Produce-Safety/>

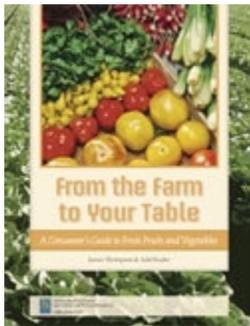
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Featured Postharvest Bookstore Items



Use Code "Consumer25" to get 25% off our great Consumer Resources

This handy 8.5 x 11" color poster "**Storing Fresh Fruit and Vegetables for Better Taste**" provides storage recommendations for various fruits and vegetables. It was designed for use in the home kitchen and includes safe handling recommendations and additional information about countertop and refrigerator storage on the back. With the 25% discount, the cost is only \$.75 per copy. With such a great price, you can buy a few extras for your friends. You can be sure they'll ask where you got it when they see it on your refrigerator! Note: you may also download this poster in English [here](#), or Spanish [here](#).



The colorful handbook “**From the Farm to Your Table: A Consumer’s Guide to Fresh Fruits and Vegetables**” helps consumers pick good-quality, healthy fruits and vegetables that are a vital part of a daily diet. Readers will learn why there is more to fruit and vegetable quality than meets the eye, including how growing and harvesting factors can affect quality and the effect of growing locations, produce handling methods, and the number of steps between production and retail markets. Regular price is \$7.00/copy, through the end of June the cost is only \$5.25. [Link here](#) for complete information and to view the table of contents of this 16-page handbook.

Please use [this link](#) to order online for shipments to U.S. addresses and use the code “Consumer25” at check-out. For international shipping addresses, please use our [PDF Order Form](#), and write “Consumer25” near the bottom of the form.

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Postharvest Specialists’ Updates & Other News



Distinguished Service Award presented to Dr. Diane M. Barrett

On April 24, 2015, the California League of Food Processors presented their prestigious Distinguished Service Award to Dr. Diane M. Barrett to recognize her many years of support in both extension teaching and research. The CLFP represents the business interests of California’s dynamic food processing industry and members supply the nation’s consumers with premium quality fruits, vegetables, juices, sauces, nuts and many other foods.



Bruhn Congratulated on Retirement

The UCCE Specialists and staff of the Postharvest Technology Center recently offered their warmest congratulations to Dr. Christine Bruhn who retired in the Fall of 2014. Dr. Bruhn was presented with an engraved crystal bowl, into which she was encouraged to display her fresh fruits and flowers. We are thankful she plans to stay active in teaching and assisting with the content of the Center’s website and publications, lending her expertise in consumers’ attitudes toward food safety and quality. Congratulations, Christine!

Cantwell Speaker at 3rd Congreso Nacional de Cadena de Frio

Marita Cantwell was an invited speaker at the [3rd Congreso Nacional de Cadena de Frio](#), held in Mexico on May 28. The conference featured cold chain logistics, security, traceability and postharvest quality, and primarily focused on products exported from central Mexico.

Cantwell Invited Speaker at Eucarpia Symposium on Leafy Vegetables

Marita Cantwell was an invited speaker at the [Eucarpia Symposium on Leafy Vegetables](#), held April 14-17, 2015, in Spain. The Eucarpia conferences focus mainly on genetics and breeding, but this conference also included several sessions on product quality and postharvest management.

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What’s New on Our Website



Featured this Month on the Postharvest Technology Center’s Website

With a website incorporating more than 660 webpages, plus an additional 2,000+ documents offered through our searchable libraries, there’s a lot to learn from our website! This month’s featured section is the Postharvest Yellow Pages.

The [Postharvest Yellow Pages](#) can be a great reference tool when you’re looking for specialty postharvest handling resources. It includes more than 330 businesses whose contact information is updated annually. Listings include categories for: consultants, business services, and labs; controlled and modified atmosphere supplies; chemicals and quarantine treatment systems; cooling

and refrigeration; environmental measurements; ethylene scrubbers and action inhibitors; facilities design and construction; fresh-cut and food service equipment and supplies; gas sampling, mixing and analysis; harvesting fruits and vegetables; packinghouses; produce and seed sources; produce expositions and newsletters; publishers; quality evaluation; ripening facilities and supplies; and transportation.

New in May 2015 in the "Postharvest Publications Organized by Topic" Library

This extensive [free postharvest resource library](#) currently offers nearly 2,000 (pdf) articles on a wide variety of postharvest topics.

Food Safety

Brar, P.K., L.G. Proano, L.M. Friedrich, L.J. Harris, M.D. Danyluk (2015) [Survival of *Salmonella*, *Escherichia coli* O157:H7, and *Listeria monocytogenes* on raw peanut and pecan kernels stored at -24, 4, and 22°C](#). Journal of Food Protection 78:323-332.

Fresh-cut Vegetables

Wang, Q., Y. Cao, L. Zhou, C.Z. Jiang, Y. Feng, S. Wei (2015) [Effects of postharvest curing treatment on flesh colour and phenolic metabolism in fresh-cut potato products](#). Food Chemistry 169:246-254.

Mango

Ngamchuachit, P., H.K. Sivertsen, E.J. Mitcham, D.M. Barrett (2015) [Influence of cultivar and ripeness stage at the time of fresh-cut processing on instrumental and sensory qualities of fresh-cut mangoes](#). Postharvest Biology and Technology 106:11-20.

Kirtil, E., M.H. Oztop, A. Sirijariyawat, P. Ngamchuachit, D.M. Barrett, M.J. McCarthy (2014) [Effect of pectin methyl esterase \(PME\) and CaCl₂ on the cell integrity of fresh-cut and frozen-thawed mangoes: An NMR relaxometry study](#). Food Research International 66:409-416.

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Postharvest Calendar

- June 3-4, 2015. [MRL Harmonization Workshop](#). San Francisco, CA
- June 7-11, 2015. [III International Symposium on Postharvest Pathology](#). Bari, Italy
- June 8-10, 2015. [United Fresh Produce Association Convention and Exhibition](#). Chicago, IL
- June 15-26, 2015. [37th Annual Postharvest Technology of Horticultural Crops Short Course](#). UC Davis
- September 13-18, 2015. [III International Conference on Fresh-cut Products](#). ISHS. UC Davis campus
- October 13-16, 2015. [Postharvest Technology Course, Wageningen](#), The Netherlands
- October 23-25, 2015. [PMA Fresh Summit](#). Atlanta, GA
- November 3-5, 2015. [3rd Produce Safety: A Science-based Framework Workshop](#). UC Davis campus
- January 22, 2016. [Methods of Measuring Fruit and Vegetable Color, Flavor & Texture Workshop](#). UC Davis campus
- March 15-16, 2016. [22nd Fruit Ripening & Ethylene Management Workshop](#). UC Davis campus
- June 13-24, 2016. [38th 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

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Ask the Produce Docs



Q. We process sweet potatoes each fall for only a short period of time. We peel, dice, wash and package. In the last week we have had a couple customer complaints regarding white liquid oozing from the diced product a day or two after processing. They are saying the product must be going bad. Online I have found references to this white ooze as sap or latex. The various articles all state it is a naturally occurring process and the product is fine and safe. Most of these online references are question and answer type forums. I have not found anything with any authoritative proof that this is not an issue of product spoilage or anything similar. Are you familiar with this issue with sweet potatoes or know someone who is? Do you have any reference articles stating this is not a quality issue? I would appreciate any assistance you may be able to provide. (R.J.)

A. I have not worked with fresh-cut sweet potatoes, but I think your assumption that this is sap or latex is correct. In order to determine whether you have a microbial safety issue, if I were you I would send samples to an analytical lab that can test for total plate count and yeasts and mold. I have some of these in the California area listed under '[Resources for the Food Industry](#)' on my website, but these are primarily based in California.

--[Diane Barrett](#)

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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, 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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