



POSTHARVEST TECHNOLOGY CENTER

December 2010 News from UC Davis

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Director's Update

As we prepare to say goodbye to 2010 and welcome the new year, the Specialists and Staff at the UC Davis Postharvest Technology Center wish you professional and personal success for 2011. We hope for a new year that brings improvements in produce quality and safety, and increased consumption of fruits and vegetables for improved economic viability of the produce industry and improved health of consumers. Thanks for participating in the activities of the Postharvest Technology Center. We look forward to further interactions in 2011!!

--Elizabeth Mitcham



News from the Center



December Endowment Contributions Facilitate Web site Update

We're in the midst of a strong end-of-year effort to meet our 2010 Endowment Goal of \$500,000, with just under \$75,000 remaining in order to attain this milestone. To facilitate your contribution, the Dean's office has recently made available an [online secure donation site](#). We are very appreciative of the generous gifts from the following endowment contributors:

- [Jong Kee Kim](#)
- [Adel & Aileen Kader](#)
- [Joan C. Rosen](#)
- [Maglio & Company](#)

We are still accepting end-of-year, US tax deductible , contributions to our 2010 Endowment Campaign, or you can be among the first to contribute to our 2011 Endowment Campaign. If you prefer to donate by mail or fax, please use our [handy form](#) to send in your contribution. To view the complete list of our generous contributors visit: <http://postharvest.ucdavis.edu/about/contributors.shtml>

Fruit Ripening Workshop Now Open for Enrollments

We are pleased to announce the opening of enrollments for our April 26-27, 2011 “Fruit Ripening & Ethylene Management Workshop. Facilitated by Dr. Carlos Crisosto, this workshop will be held on the UC Davis campus in the Buehler Alumni and Visitors Center. The workshop will provide useful information for shippers, fruit handlers (wholesale and retail) and produce managers involved in handling and ripening fruits and fruit-vegetables. The workshop focuses on how to increase profits by delivering ready-to-eat, delicious fruits and fruit-vegetables to the consumer. For complete information about this workshop, link to the web page: <http://postharvest.ucdavis.edu/Announce/fruitripening.shtml>



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Postharvest Workshops

We hope you will join us for our 2011 UC Davis Postharvest Learning Opportunities

- *February 1-2, 2011 (California): **Delivering More Flavorful Produce**.* This workshop is organized as part of a University of California/University of Florida project sponsored by a USDA Specialty Crops Research Initiative. A second session is also available in Florida on May 4-5, 2011. *Registration is now open.*
- *February 15-18, 2011: **Better Process Control School** –* Activities & Recreation Center’s Ballroom on the UC Davis campus. *For more information.*
- *March 1-3, 2011 (California): **Advanced Topics in Microbial Safety of Fresh Produce**.* This workshop is organized as part of a University of California/University of Florida project sponsored by a USDA Specialty Crops Research Initiative. A second session is also available in Florida on April 27-29, 2011. *Use the workshop brochure to submit your application for enrollment.*
- *April 26-27, 2011: **Fruit Ripening & Ethylene Management Workshop** - 17th Annual will be held on the UC Davis campus. *Registration is now open.**
- *June 13-24, 2011: **Postharvest Technology Short Course** – 33rd Annual will be held on the UC Davis campus, with an optional field tour covering the San Joaquin Valley and Coastal California. *Registration is now open.**
- *September 13-15, 2011: **Fresh-cut Products: Maintaining Quality & Safety** – 16th Annual, at the UC Davis Buehler Alumni Center’s AGR Room.*

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Featured Postharvest Publications



Special Year-Ending/Year Beginning Offer on Rice Quality Handbook

We're offering a 20% discount on the useful Rice Quality Handbook. Learn about producing high-quality rice. This excellent resource covers the entire spectrum, from planting to postharvest handling, in a methodical and step-by-step system. To order a copy for your library, please use our [Order Form](#) by January 15, 2011 and be sure to note "RQH20" to receive your discount. For a complete listing of all our publications see: http://postharvest.ucdavis.edu/Pubs/pub_list.shtml.

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What's New on Our Website this Month

Four Brief Book Reviews

"Advances in Fresh-cut Fruits and Vegetables Processing" edited by Martin-Belloso, Olga and Robert Soliva Fortuny (2010), was reviewed by Dr. Adel Kader. [Link](#) to the review.

"Postharvest Diseases and Disorders of Fruits and Vegetables – A Colour Atlas. Volume One: Introduction and Fruits" by Anna L. Snowdon (2010, electronic version of the 1990 edition) was reviewed by Dr. Adel Kader. [Link](#) to the review.

"Postharvest Diseases and Disorders of Fruits and Vegetables – A Colour Atlas. Volume Two: Vegetables" by Anna L. Snowdon (2010, electronic version of the 1992 edition) was reviewed by Dr. Adel Kader. [Link](#) to the review.

"Controlled Atmosphere Storage of Fruits and Vegetables, Second Edition" by A.K. Thompson (2010) was reviewed by Dr. Adel Kader. [Link](#) to the review.

New Articles Added to Postharvest Publications Organized by Topic

Our [datastore](#) contains over 1,300 postharvest documents, organized by topic, and is searchable by title or author. It is one of the premiere sources of comprehensive postharvest information.

[Mango Postharvest Best Management Practices Manual](#), Editor: Dr. Jeffrey K. Brecht. National Mango Board. 73 Pages (2010)

[Energy Use of Commercial Forced-Air Coolers for Fruit](#), J.F. Thompson, D.C. Mejia, R.P. Singh. Applied Engineering in Agriculture 26:919-924 (2010)

[Assessment of Vibration Injury to Bartlett Pears](#), D.C. Slaughter, R.T. Hinsch, J.F. Thompson. American Society of Agricultural Engineers 36:1043-1047 (1993)

[A High-performance Liquid Chromatography Method for Determining Ascorbic Acid Content of Fresh Fruits and Vegetables](#), Alley E. Watada. 17:334-335 (1982)

An additional 22 papers by Alley E. Watada, USDA-ARS Researcher, have been added this month.

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Postharvest Specialists' Activities

Dr. Trevor Suslow will participate in a Food Safety Seminar on January 20, 2011 at the Kearney Agricultural Center. Dr. Devon Zagory will speak from 10-11 a.m. about "Produce Protection, HACCP – Role of Hazard Analysis, Trace/Recall, New/Pending FDA Regulations and Impact. Dr. Suslow will speak from 11-12 about "GAP, GMP, Research Results". From 1-2 pm a Spanish Session of the material will be offered.

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Postharvest Positions

AgroFresh Seeks Lab Manager

Located in Davis, Calif., this position with AgroFresh will include administration of activities crucial for the work of AgroFresh's R&D and quality assurance laboratory, including routine quality evaluation of fruits, vegetables and ornamentals, and assisting with commercial sampling and field applications. The selected candidate will supervise a team of technicians and/or temporary employees in the lab, at commercial pack houses, and orchard field environments. They will interpret protocols, manage all quality assessments, maintain lab equipment and facilities, manage and analyze data, adjust procedures, assist with technical design of projects, and manage environment, health and safety requirements. A Bachelor or Master's Degree in Postharvest Biology, Horticulture, Agriculture or related area is required, as well as quality assessment and lab management experience. For details: <https://dow.taleo.net/careersection/10060/jobdetail.ftl?job=1006331>

Food Scientist Position at Purfresh

Purfresh, Inc. is a fast growing AgTech startup and is recruiting for an experienced Food Scientist to work in its laboratory located in Fremont, Calif. Purfresh is making a difference in the industry and candidate must be able to work in an exciting, fast-paced environment. Applicants must have a degree in biological or agricultural sciences. Ideal candidate would have worked in industry with a variety of fresh produce commodities and a network of professionals to draw experience from. Position's responsibilities include conducting/coordinating both lab and field trials extending existing commercial applications as well as developing new applications. Send your resume to asmith@purfresh.com.

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Postharvest Calendar: Upcoming Conferences, Courses and Workshops

- February 1-2, 2011. **Delivering More Flavorful Produce Workshop**. (California Session on the UC Davis campus.)
- February 6-9, 2011. **WFLO Institute**. Atlanta, Georgia.
- February 9-11, 2011. **Fruit Logistica 2011**. Berlin, Germany.
- February 15-18, 2011. **Better Process Control School**. UC Davis campus.
- March 1-3, 2011. **Advanced Topics in Microbial Safety of Fresh Produce Workshop**. (California Session on the UC Davis campus.)
- April 7-13, 2011. **V International Course on Postharvest Technology and Minimal Processing of Fruit and Vegetables**. Offered by the Postharvest and Refrigeration Group (GPR) of the Technical University of Cartagena, Spain.
- April 11-14, 2011. **International Congress of Postharvest Pathology**. University of Lleida, Lleida, Catalonia, Spain.
- April 26-27, 2011. **Fruit Ripening & Ethylene Management Workshop**. 17th Annual. UC Davis campus.
- April 27-28, 2011. **Advanced Topics in Microbial Safety of Fresh Produce Workshop**. (Florida Session in Wimauma, Florida)

- April 30-May 4, 2011. **IARW-WFLO Annual Convention & Expo**. New Orleans, Louisiana.
- May 2-5, 2011. **United Fresh 2011 Convention**, New Orleans, LA, USA; United Fresh Produce Association.
- May 4-5, 2011. **Delivering More Flavorful Produce Workshop**. (Florida Session at the University of Florida - Gainesville campus.)
- May 23-26, 2011. **Postharvest Unlimited 2011**. Wenatchee, Washington.
- June 13-24, 2011. **Postharvest Technology Short Course**. 33rd Annual, UC Davis campus/field tour.
- July 17-21, 2011. **Second International Conference on Quality Management of Fresh Cut Produce: Convenience Food for a Tasteful Life**. Torino, Italy.
- September 13-15, 2011. **Fresh-cut Products: Maintaining Quality & Safety**. 16th Annual. UC Davis campus.
- October 14-17, 2011. **Fresh Summit International Convention & Expo**, Atlanta, GA, USA; Produce Marketing Association.
- December 3-6, 2011. **International Conference on Quality Management in Supply Chains of Ornamentals**. Radisson Hotel, Bangkok, Thailand. Contact Sirichai Kanlayanarat (66)2-470-7720 or gmsco@kmutt.ac.th.
- December 3-6, 2011. **Southeast Asia Symposium on Quality Management in Postharvest Systems (SEAsia2011)**. Bangkok, Thailand. Contact Sirichai Kanlayanarat (66)2-470-7720 or seasia@kmutt.ac.th
- December 3-6, 2011. **Asia Pacific Symposium on Postharvest Quality Management of Root and Tuber Crops**. Radisson Hotel, Bangkok, Thailand. Contact Sirichai Kanlayanarat (66)2-470-7720 or sirichai.kan@kmutt.ac.th.
- June 25-29, 2012. **7th International Postharvest Symposium**. Kuala Lumpur, Malaysia.

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Ask the Produce Docs

Q. We are planning to do organic farming and are concerned about being able to preserve the freshness of the produce. An idea I had was to use shrink wrap on the produce as soon as possible after harvest. Does this work or are there other options that work better. I presume that different fruits vary as to what helps preserve the freshness. (L.I.)



A. Overwrapping can reduce water loss, but shrink wrapping could modify the atmosphere inside the package. This might occasionally provide benefits but may, depending on the product and its temperature, cause off-odors and/or damage. By far, the best way to preserve freshness of the product is to cool it immediately after harvest to the lowest safe temperature. That would be close to 32F for cool-temperate vegetables and fruits (lettuce, broccoli, apples, pears, and the like), or 50F for summer vegetables and subtropical and tropical fruits (squash, basil, tomatoes, avocados etc.). If storing for longer periods, overwrapping with perforated polyethylene can reduce water loss, and help extend freshness. –[Michael Reid](#)



Q. I'm a reporter working with an author on a book that will give readers a glimpse at the foods of the future, from test-kitchens to biotechnology labs. In short, the book looks at people, ideas, trends and technologies that could change what we eat in 25 years. We are looking for information about produce respiration rates — I've come across several introductory papers, but I just need a data table comparing respiration rates for different fruits and vegetables. Is there any table with this information? (C.B.)

A. The USDA provides a summary table of respiration rates of fruits and vegetables in the the USDA Handbook 66 (<http://www.ba.ars.usda.gov/hb66/010respiration.pdf>). –Adel Kader

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*If you have a postharvest question that you'd like answered, please send it to postharvest@ucdavis.edu.
Link to a data store of all our previous "Ask the Produce Docs" questions and answers,
or link to archived copies of our [monthly E-Newsletter](#) as PDF documents.*

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Editorial Review: Adel Kader, Beth Mitcham

Writing: Mary Reed, Beth Mitcham, Michael Reid

Layout & Design: Mary Reed

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