



## March 2010 News from UC Davis

### QUICK LINKS

- [News from the Center](#)
- [What's New on our Website](#)
- [Postharvest Specialists Activities](#)
- [Postharvest Workshops @ UC Davis](#)
- [Featured Postharvest Publication](#)
- [Postharvest Calendar](#)
- [Ask the Produce Docs](#)

### News from the Center

#### 32<sup>nd</sup> Annual Postharvest Technology Short Course

Drs. Marita Cantwell, Trevor Suslow, Beth Mitcham, and Michael Reid will again provide the excellent organization of this unique short course in 2010. Participants will enjoy a dynamic and interactive agenda, with a variety of updated topics, as well as field tour destination during this June 14-25 course.

A number of course participants are already making travel arrangement from such far off places as Russia, Trinidad, Peru, and Thailand, as well as a strong contingent from North America. There is broad interest, as always, in the optional Field Tour segment (June 21-25). Field Tour participants will visit postharvest operations in the Central Valley, Monterey Coast, and San Francisco Bay Area.



[Register On-Line](#)

Research and extension workers, quality control personnel and other professionals interested in current advances in postharvest technology of horticultural crops are invited to attend this two-week intensive study of current technological procedures used for handling fruits, nuts, vegetables, and ornamentals in California. The base registration fees of \$1750 for the 1-week session; or \$2750 for the 2-week session offer a great value. For complete information or to register, please see the [web page](#).



[Register On-Line](#)

#### A Cadre of Excellent Speakers for the 2010 Fresh Produce Marketing Strategies Short Course

The speakers who will be joining course organizer, Dr. Roberta Cook, at the podium are an all star team in the world of produce marketing. The instructor line-up for the May 5-7, 2010 Fresh Produce Marketing Strategies Short Course includes: Kirk Cornell, Senior Director of Strategic Insights at the Hartman Group; Don Goodwin, President, Golden Sun Marketing; Bruce Knobloch, COO, River Ranch Fresh Foods, LLC; Phil Lempert, CEO,

Consumer Insight, Inc. and editor of SupermarketGuru.com and the Lempert Report; Steve Lutz, Executive Vice President, The Perishables Group; Richard Sexton, Ph.D., Dept. of Agricultural and Resources Economics, UC Davis, Terry Slone, President of TSlone Consulting; Dean Small, Founder and Managing Partner of Synergy Consulting Group; and Paul Weitzel, Managing Partner of Willard Bishop. Our venue, the Conference Theater at the San Francisco Grand Hyatt has all the latest technology to facilitate high quality interaction between and

among audience members and speakers. Additionally, we have negotiated a fantastic room rate of \$169/night for our participants.

This course will help participants to develop strategies for successful vendor-customer partnerships, including through account-driven marketing, understanding consumer demand, and exploring the benefits to vendors and customers of more data-driven decision making. New product introduction strategies for both retail and foodservice channels will be explored, and the course highlights current marketing trends such as the growth of private labels and SKU rationalization. The emerging consumer value paradigm and health-oriented consumer profiles will be considered, as well as reaching consumers through social media and mobile technology. Please see the [course web page](#) to learn more about this exciting course, or to enroll.

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

## What's New on our Website this Month

### New Article on Stone Fruit Added to Postharvest Publications Organized by Topic

- [Chilling Injury, Flesh Browning, Dry Fruit, Mealiness, Woolliness](#), by Carlos H. Crisosto. 2010.

### Most Popular Sections of our Website

As we took a look at our 2009 web statistics, and what resources recent visitors to our web site were using the most, we were surprised to note the following:

Our top html pages were:

- [Yellowpages Directory](#) with 609,016 page views
- [Banana Ripening Chart](#) with 61,434 page views
- [Produce Facts Index page](#) with 33,504 page views

Top documents from our [Postharvest Library](#) were:

- [Indonesian translation](#) of "Small Scale Postharvest Handling Practices: A Manual for Horticultural Crops" with 36,066 views
- [Vietnamese translation](#) of "Small Scale Postharvest Handling Practices: A Manual for Horticultural Crops" with 26,913 views
- [English version](#) of "Small Scale Postharvest Handling Practices: A Manual for Horticultural Crops" with 19,029 views
- ["CA '97 Proceedings Vol. 3 Fruits Other than Apples and Pears"](#) with 15,104 views

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

## Postharvest Specialists' Activities

### Specialist Bruhn Participated in Live Food Safety Tweet

Christine Bruhn enjoyed the opportunity to participate in an interactive live food safety tweet that the International Food Information Council organized. You can check it out at: <http://bit.ly/d3QFXI>. You can also take a look at Christine's referenced article on ["Bagged Salads: To Wash or Not to Wash, That is the Question"](#).

### Better Process Control School

From Feb. 9-12, 2010, Dr. Diane Barrett held a four day course on low acid and acidified food processing, the Better Process Control School. One hundred and three food processing industry attendees successfully passed this Food & Drug Administration – certified course. Dr. Linda Harris, CE Specialist in Food Science & Technology, was one of the primary speakers in this course as well as Dr. Barrett and two food industry professionals. While we will continue annual in person offerings of this program, Dr. Barrett is putting the final touches on the first US-based online BPCS, which will be available for a fee to attendees to take at their own working environments. Please contact Dr. Barrett if you are interested in this program: [dmbartrett@ucdavis.edu](mailto:dmbartrett@ucdavis.edu).

## American Frozen Food Institute – Scientific Advisory Committee

Drs. Diane Barrett and Linda Harris (CE, Food Science & Technology) are both members of the Scientific Advisory Committee (SAC) of the American Frozen Food Institute (AFFI). AFFI held its annual meeting recently in San Diego, CA and both Drs. Harris and Barrett attended this meeting and participated in the SAC meeting.

## UC Davis Spotlight: Flower Industry's Competitive Edge

Specialist Michael Reid was one of the ornamental horticulturalists interviewed for an extensive article written by [UC Davis Spotlight](#) entitled "It's a Jungle Out There: But UC Davis gives Flower Industry Competitive Edge". In the article Reid observed that, "the university and industry have for many years enjoyed a collaborative partnership that has benefited growers, retailers and consumers."

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

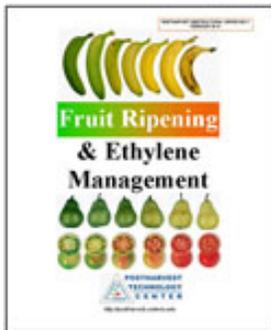
## Postharvest Center's Workshops @ UC Davis

### 2010 UC Davis Postharvest Learning Opportunities

- **May 5-7: Fresh Produce Marketing Strategies Short Course** - 2<sup>nd</sup> Annual, scheduled to be held at the San Francisco Grand Hyatt in the Conference Theater. [Registration is now open.](#)
- **June 14-25: Postharvest Technology Short Course** - 32<sup>nd</sup> Annual, scheduled to be held on the UC Davis campus. [Registration is now open.](#)
- **September 14-16: Fresh-cut Products: Maintaining Quality & Safety** - 15<sup>th</sup> Annual, scheduled to be held on the UC Davis campus. *Registration will open Spring 2010.*
- **April 26-27, 2011: Fruit Ripening & Ethylene Management Workshop** - 17<sup>th</sup> Annual, scheduled to be held on the UC Davis campus.

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

## Featured Postharvest Publication



### Brand New! 2010 Fruit Ripening & Ethylene Management Binder

By authors Mary Lu Arpaia, Beth Mitcham, Marita Cantwell de Trejo, Carlos Crisosto, Adel Kader, Michael Reid, and Jim Thompson, this 130 page publication features the course material developed and updated for the February 2010 Postharvest Technology Center's annual Fruit Ripening & Ethylene Management Workshop. It includes extensive sections on optimum procedures for ripening apples, avocados, bananas, kiwifruit, mangoes, melons, pears, and peppers, and numerous new color photographs and figures. It is available for \$75/copy. Click on [this link](#) to see a complete table of contents for this comprehensive publication.

To order a copy for your library, please use our [Order Form](#).

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

## Postharvest Calendar: Upcoming Conferences, Courses and Workshops

- April 22-28, 2010. [Tecnología Postcosecha y Procesado Mínimo](#), IV Curso Internacional. Cartagena, Spain.
- May 5-7, 2010. [Fresh Produce Marketing Strategies Short Course](#). San Francisco, California.
- June 14-25, 2010. [Postharvest Technology Short Course](#). 32<sup>nd</sup> Annual. UC Davis campus.
- June 22-26, 2010. [VI Congreso Iberoamericano de Tecnología Postcosecha y Agroexportaciones](#). Merida, Mexico.
- June 27 to July 2, 2010. [Gordon Research Conference on Postharvest Physiology](#). Tilton, New Hampshire, USA
- August 2-4, 2010. [Asia Pacific Symposium on Postharvest Research Education and Extension](#). Bangkok, Thailand
- August 22-27, 2010. [28<sup>th</sup> International Horticultural Congress](#). Lisbon, Portugal.
- September 8-10, 2010. [Asia Fruit Logistica 2010](#). Hong Kong.

- September 14-16, 2010. [Fresh-cut Products: Maintaining Quality and Safety Workshop](#). 15<sup>th</sup> Annual. UC Davis campus.
- April 26-27, 2011. [Fruit Ripening & Ethylene Management Workshop](#). 17<sup>th</sup> Annual. UC Davis campus.

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

## Ask the Produce Docs

**Q.** What happens to the nutritional aspect of Broccoli that has yellowed after a week in the fridge? Can we still eat it? I have always put it into the compost bin. I get my Organic Broccoli at the Farmers Market 2 or 3 times a week. But with the economy, I have cut back on my trips and find myself with what seems to be over-ripe Broccoli. To eat or to compost, that is the question. (L.D.)



**A.** The nutrient content unfortunately degrades every day, at different rates depending on the storage temperature. You might be interested in the [paper](#) we published recently – not on broccoli but on leafy greens. Storage and home cooking can cause quite a large decline in both color and Vitamin C content. Even though it's yellow it may still have a good amount of fiber, which is also important for digestion. It is probably still 'safe' but may not be as tasty or as nutritious! –[Diane Barrett](#)

**Q.** I'm an engineer for a group of garlic farmers, and I'm interested to have more information on waxy garlic problem. Have you got more information on this (treatment or physiology of the development). (F.R.)

**A.** I have done some work with garlic, but have only sporadically seen this physiological disorder. Plant pathologists confirm that it is not microbial in origin. Attached is a summary that I recently wrote (which was based on my observations and those of others who have worked with garlic--you can see we are deliberately vague).

*Waxy breakdown is a physiological disorder that affects garlic during latter stages of growth and may be associated with periods of high temperature near harvest. Early symptoms are small, light yellow areas in the clove flesh which darken to yellow or amber with time. Finally the clove is translucent, sticky and waxy, but the outer dry skins are not usually affected. Waxy breakdown is commonly found in stored and shipped garlic and rarely in the field. In addition to its association with high preharvest temperatures and sunscald, low oxygen and inadequate ventilation during handling and storage are also reported to contribute to the development of this disorder.*

I hope this is at least a little helpful. I did a search for recent literature on waxy garlic disorder, but could not find any new references. – [Marita Cantwell](#)

*Link to a data store of all our old “[Ask the Produce Docs](#)” questions and answers, or link to archived copies of our [monthly E-Newsletter](#) as PDF documents.*

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

This publication is produced monthly by the UC Davis Postharvest Technology Research & Information Center. For more information visit our [website](#) or [e-mail](#) us. If you, or a colleague, wish to receive this free monthly E-Newsletter, click [here](#) to subscribe. If you do not wish to receive this publication, please click on “reply” to this e-mail and type “unsubscribe” in the subject line.

Editorial Review: Adel Kader, Beth Mitcham, Pam Devine  
Writing: Mary Reed, Diane Barrett, Marita Cantwell  
Layout & Design: Mary Reed

Follow us on  
[Twitter](#)



*The University of California does not discriminate in any of its policies, procedures or practices. The university is an affirmative action/equal opportunity employer.*

Visit our [Blog](#).

