

POSTHARVEST TECHNOLOGY CENTER

February 2010 News from UC Davis

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News from the Center

San Francisco Grand Hyatt Conference Theater Offers Dynamic Setting for the 2010 Fresh Produce Marketing Strategies Short Course

We're pleased to announce six new speakers who will be joining the all star team of instructors for the May 5-7, 2010 Fresh Produce Marketing Strategies Short Course. They are: Kirk Cornell, Senior Director at the Hartman Group; Bruce Knobeloch, COO, River Ranch Fresh Foods, LLC; Phil Lempert, CEO, Consumer Insight, Inc. and editor of SupermarketGuru.com and the Lempert Report; Terry Slone, President of TSlone Consulting; Dean Small, Founder and Managing Partner of Synergy Consulting Group; and Paul Weitzel, Managing Partner of Willard Bishop.



[Register On-Line](#)

Our venue, the Conference Theater at the San Francisco Grand Hyatt has all the latest technology to facilitate an interactive meeting such as this, including executive seating, and microphones at each place to encourage interaction between audience members and speakers. Additionally, we have negotiated a fantastic room rate of \$169/night for our participants.

Produce marketing is a very fluid and dynamic arena, and new topics for this year will include social media, SKU rationalization, customer profitability, and managing shrink. Please see the [course web page](#) to learn more about this exciting course, or to enroll.

32nd Annual Postharvest Technology Short Course

Under the capable leadership of Drs. Marita Cantwell, Trevor Suslow, Beth Mitcham, and Michael Reid, participants in this course will enjoy a dynamic and interactive agenda for this June 14-25, 2010 course.

Registrations are arriving quickly, and there is strong 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 over the week-long period.



[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 registrations 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](#).

A Full House for Fruit Ripening & Ethylene Management Workshop

We're stunned (and delighted!) that we have a full house enrolled for the 16th Annual Fruit Ripening and Ethylene Management Workshop. Organized this year by Dr. Carlos Crisosto and the Postharvest Technology Center, this workshop is this Thursday and Friday (February 25-26, 2010) at the UC Kearney Agricultural Center located in Parlier, California. The workshop has been designed for shippers and destination (wholesale and retail) handlers who are involved in ripening fruits and fruit-vegetables. The workshop will focus on how to increase profits by delivering ready-to-eat, delicious fruits and fruit-vegetables to the consumer. Please see the event's [web page](#) for additional information. We thank our 2010 workshop sponsors: [Summeripe](#), [Agrofresh](#), and [Catalytic Generators, LLC](#).



[Register On-Line](#)

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What's New on our Website this Month

Postharvest Video Library Now includes Date Postharvest Handling Videos -- Available on our YouTube Channel in English, French & Spanish

- **Date Harvest and Postharvest Handling** (*English*) by Boudjebel VACPA (Packer and Exporter of Dates), Tunisia (2006) [\[Part 1\]](#) [\[Part 2\]](#)
- **Date Harvest and Postharvest Handling** (*French*) by Boudjebel VACPA (Packer and Exporter of Dates), Tunisia (2006) [\[Part 1\]](#) [\[Part 2\]](#)
- **Date Harvest and Postharvest Handling** (*Spanish*) by Boudjebel VACPA (Packer and Exporter of Dates), Tunisia (2006) [\[Part 1\]](#) [\[Part 2\]](#)

February Additions to our Postharvest Publications Organized by Topic data store

With nearly 1,100 documents to choose from, our data store is a great one-stop source for postharvest information. It is searchable by author, topic, or title. This month we also include an article from another postharvest colleague from the U.S. Department of Agriculture, Agricultural Research Service. Our new additions this month include:

- [A Fruit Quality Gene Map of Prunus](#), Ebenezer A. Ogundiwin, Cameron P. Peace, Thomas M. Gradziel, Dan E. Parfitt, Fredrick A. Bliss, and Carlos H. Crisosto. *BMC Genomics* 10:587 (2009)
- [Generic Radiation Quarantine Treatments: The Next Steps](#), Peter A. Follett. *J. Econ. Entomol.* 102:1399-1406 (2009)

We appreciate the translation efforts of Mohamed Ben Amor, translating [Holly](#) and [Iris](#) Produce Facts: Recommendation for Maintaining Postharvest Quality into French.

Postharvest Yellowpages

With the help of one of our hardworking student assistants we recently updated, and also added some new companies to, our [Postharvest Yellowpages](#). We are pleased to currently include nearly 500 companies in this useful resources directory. Please be sure to note that business entities listed are not endorsed by the

Postharvest Technology Center, nor is criticism implied of those not mentioned. We always appreciate being notified if information needs updating, or with recommendations for our consideration of new businesses to include.

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Postharvest Specialists' Activities

California League of Food Processors Annual Showcase

On Feb 2-3, 2010 the CLFP held their annual showcase of market basket and member products – with exhibits of hundreds of canned, frozen and dried fruit and vegetable products. On the day prior to the start of the Showcase, the CLFP and UC Davis co-sponsored a Tomato Processing School, at which CE Specialists **Diane Barrett** and **Linda Harris** made presentations. The Dept. of Food Science & Technology had a booth with artists' renditions of our new August Busch III Brewing, Wine and Food Processing Laboratory. Following the Showcase on Wednesday afternoon there was a 'hard hat' tour of the new facility for donors. The official opening will be January 28, 2011.

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Postharvest Center's Workshops @ UC Davis

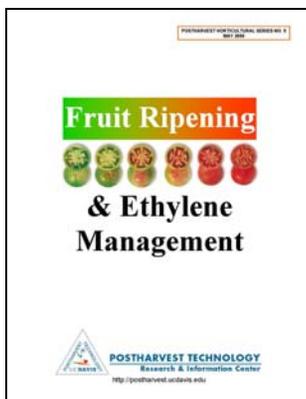
2010 UC Davis Postharvest Opportunities

- **February 25-26: Fruit Ripening & Ethylene Management Workshop** - 16th Annual, held at the University of California's Kearny Agricultural Center in Parlier, California. March 17-18, 2010. **Juice Processing Course**. 2nd Annual, scheduled to be held on the UC Davis Campus. [Link to information about this course.](#)
- **May 5-7: Fresh Produce Marketing Strategies Short Course** - 2nd 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** - 32nd Annual, scheduled to be held on the UC Davis campus. [Registration is now open.](#)
- **September 14-16: Fresh-cut Products: Maintaining Quality & Safety** - 15th Annual, scheduled to be held on the UC Davis campus. *Registration will open Spring 2010.*

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Featured Postharvest Publication

Clearance Sale – 25% Discount on 2008 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 128 page publication features the course material developed and updated for the 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. 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](#) and be sure to note "February 25% Discount."

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Postharvest Positions

AgroFresh has Fruit Quality and Horticultural Field R&D openings in Washington

AgroFresh is searching to fill three positions in Washington State. Two positions are Fruit Quality Lab Managers, one located in Wenatchee and the other in Yakima. The third position, Horticultural Field R&D Manager, is located in Wenatchee. Complete job descriptions can be found under Careers at www.dow.com. The positions can best be found by searching with the keyword "AgroFresh". The postings are further referenced by numbers #0901808, #0901809 and #0901811. Posting period ends Feb. 27, 2010.

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Postharvest Calendar: Upcoming Conferences, Courses and Workshops

- February 25-26, 2010. [Fruit Ripening & Ethylene Management Workshop](#). 16th Annual. UC Kearney Agricultural Center.
- February 28-March 2, 2010. [2010 California Small Farm Conference](#). San Diego, California.
- March 17-18, 2010. [Juice Processing Course](#). UC Davis Campus.
- March 22-23, 2010. [Annual Citrus Postharvest Pest Control Conference](#). Santa Barbara, California.
- 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](#). 32nd Annual. UC Davis campus.
- June 27 to July 2, 2010. [Gordon Research Conference on Postharvest Physiology](#). Tilton, New Hampshire, USA
- August 22-27, 2010. [28th International Horticultural Congress](#). Lisbon, Portugal.
- September 14-16, 2010. [Fresh-cut Products: Maintaining Quality and Safety Workshop](#). 15th Annual. UC Davis campus.

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Ask the Produce Docs

Q. I read your web site and found information with regard to lime citrus [postharvest handling practices](#). I would like to try to extend lime fruit storage life under 25C using a low cost cooling chamber. I am also considering adding potassium permanganate as an ethylene absorber. (C.G.)



A. 25C is not a preferred holding temperature for storage of limes. It is much preferred to store them at least at 15C. However if you are limited to this temperature and wish to slow the rate of coloration of the fruit from green to yellow you may wish to consider dipping the fruit in GA3 prior to storage. I would also suggest you consider washing the fruit and treating the fruit with a storage wax and fungicide. The wax will slow down peel drying, a problem for limes. I am not optimistic that potassium permanganate will make a large difference unless you have identified sources of ethylene contamination. If you do use potassium permanganate I suggest you regularly monitor the color of the material and change regularly. – [Mary Lu Arpaia](#)

Q. I received some interesting questions at my job:

- 1) Would leaving on fluorescent lights in a banana ripening room affect the fruit?
- 2) Would leaving the fluorescent lights on assist in prohibiting mold growth on the bananas? (Y.R.)

A. I do not know of any way fluorescent lights would directly affect banana ripening. This is especially the case because the fruit is in boxes and the boxes are palletized so only a tiny amount of the fruit would actually be exposed to the light from the lamps. Perhaps there is some indirect effect but I am not aware of anything.

I am not a pathologist but I have never heard that fluorescent lamps retard decay development.

One effect they do have is to increase electricity use. It takes energy to operate them and energy to remove the heat they produce. They should be turned off when not needed for fruit inspection. – [Jim Thompson](#)

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.

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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.

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