



August 2009 News from UC Davis

POSTHARVEST TECHNOLOGY

Research & Information Center

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News from the Center



NOW AVAILABLE! The International Avocado Quality Manual & Pocketbook in English & Spanish

We are pleased to announce the availability of these long-awaited and well-illustrated publications. Edited by Anne White and Allan Woolf, Plant & Food Research, New Zealand; Peter Hofman, Queensland Primary Industries and Fisheries; and Postharvest Specialist Mary Lu Arpaia, University of California, Riverside.

- [#25](#) - The International Avocado Quality Manual \$45.00
- [#26](#) - The International Avocado Quality Booklet \$15.00
- [#25S](#) - Manual Internacional de la Calidad del Aguacate \$45.00
- [#26S](#) - Libro de Bolsillo Internacional Sobre la Calidad del Aguacate \$15.00

For complete descriptions and tables of contents for each of these titles, please click on the links above. Discounts are available for 10 or more copies. To order, please use our standard [Order Form](#), or if you wish to order up to 2 copies of each of these titles only, you may use our on-line [Avocado Publications Order Form](#).

Enroll now for Fresh-cut Workshop in September

Our 14th Annual Presentation of [Fresh-Cut Products: Maintaining Quality & Safety Workshop](#) is quickly approaching. As it has in previous years, it will include the most current fresh-cut information and some of the industry's most knowledgeable speakers. To ensure optimal learning environment in this dynamic course, enrolment will be capped at 50 participants. The course will be held September 22-24, 2009 on the UC Davis campus in the Buehler Alumni and Visitors Center.



[Register Today!](#)

The workshop will feature hands-on sessions as well as animated discussions on microbial food safety and the effects of temperature and modified atmospheres on quality. This year we have added more material on the biology of taste and aroma and how to set up a sensory panel to evaluate product quality. Our feedback from one of last year's participants was enthusiastic... *"This workshop was a wonderful experience and gave a great*

overview of the fresh cut industry. This workshop helped me to put all the pieces together that I was missing. I will highly recommend this workshop.”

Fresh Produce and Cut Flower Irradiation Workshop

Next week we will be hosting a dynamic and interactive workshop taking a look at the use of irradiation on fresh produce and cut flowers. The workshop will bring together leaders in food irradiation, agriculture, and regulators to describe the benefits and drawbacks of irradiation for U.S. exporters of perishable commodities. This workshop has been partially underwritten through a USDA grant, and also by the PMA, and will bring together leaders in the food irradiation industry and agricultural industry to discuss technical information, from both a regulatory and industry perspective, on the benefits and drawbacks this technology can offer to the U.S. exporting agricultural sector for perishable commodities. Use this link for [additional information](#), or you may [register on-line](#) to attend this workshop.

Central Valley Postharvest Newsletter Available

The August 2009 issue of Carlos Crisosto's Central Valley Postharvest Newsletter is now available at:

[http://www.uckac.edu/postharv/PDF%20files/CVPN_Aug09%20\(2\).pdf](http://www.uckac.edu/postharv/PDF%20files/CVPN_Aug09%20(2).pdf)

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What's New on our Website this Month

New Additions to our Postharvest Publications Organized by Topic Data Store

Featuring over 1,000 documents, our data store is searchable by author, topic, or title. Added titles this month include:

- [Empowering Agriculture – Energy Options for Horticulture](#), USAID publication, with postharvest sections by Dr. Lisa Kitinoja with contributions from James Thompson. 86 pages. March 2009.
- [Understanding ‘Green’ Consumers](#), Christine M. Bruhn. Food Technology 07.09. pgs. 28-32. (2009)
- [Changes in Consistency of Tomato Juice during Concentration](#), G.E. Anthon, J.V. Diaz, and D.M. Barrett. Acta Hort 823:153-156 (2009)
- [Effects of Storage Condition and Domestic Cooking on the Quality and Nutrient Content of African Leafy Vegetables \(Cassia tora and Corchorus tridens\)](#), Snehal Prabhu and Diane M. Barrett. J Sci Food Agric 89:1709-1721 (2009)
- [Methods for Pretreatment of Lignocellulosic Biomass for Efficient Hydrolysis and Biofuel Production](#), Parveen Kuman, Diane M. Barrett, Michael J. Delwiche, and Pieter Stroeve. Ind. Eng. Chem. 18 pages. March 2009.
- [Research and Extension Reduce Impact of California Energy Crunch](#), Michael S. Reid, and James F. Thompson. California Agriculture Vol. 55, 5:2 (2001)
- [Californians’ Eating Habits Differ from their Dietary Attitudes](#), Christine M. Bruhn, Dana Wong, Howard G. Schutz. California Agriculture, Vol. 50, 5:22-26 (1996)
- [Modified Almond Harvester Reduces Orchard Dust](#), Randal J. Southard, Robert J. Lawson, Henry E. Studer, Maria Brown. California Agriculture, Vol. 51, 5:10-13 (1997)
- [Moist Heat Treatments of Strawberries are Studied](#), Frank T. Yoshikawa, F. Gordon Mitchell, Gene Mayer. California Agriculture, Vol. 46, 2:26-28 (1992)
- [Modified Air Flow Rate and Temperature Hop Drying](#), J.F. Thompson, M.L. Stone, G.A. Kranzler. American Society of Agricultural Engineers. Vol. 28:1297-1308 (1985)
- [Hop Drying Details and In-Bale Quality](#), S. Milton Henderson, George E Miller, Jr. Agricultural Extension, University of California. 14 pages. (February, 1974)

New Produce Facts in French

Thank you to Djamila Rekika, Agriculture et Agroalimentaire Canada, who translated the following Produce Facts into French:

- [Lys Calla](#), Arum des fleuristes
- [Eucalyptus](#), Grommier argenté des montagnes
- [Les Orchidées](#)

- [Freesia](#)

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Postharvest Workshops @ UC Davis

2009 Postharvest Workshops

- [Fresh Produce and Cut Flower Irradiation Workshop](#), September 1-2, 2009. UC Davis Campus.
- 14th Annual [Fresh-cut Products: Maintaining Quality & Safety](#). September 22-24, 2009. UC Davis campus.

2010 Postharvest Opportunities – Registrations to begin Opening in October 2009.

- *February*: Fruit Ripening & Ethylene Management Workshop (16th Annual, scheduled to be held at the Kearny Ag Center in 2010).
- *March*: Fresh Produce Marketing Strategies Short Course (2nd Annual)
- *June*: Postharvest Technology Short Course (32nd Annual)

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Featured Postharvest Publication

2008 Fresh-Cut Publication to Continue on Sale!

Through the end of August we will continue to offer a 25% discount on our “[Fresh-cut Products: Maintaining Quality & Safety](#)” publication. This comprehensive publication encompasses a 300 page binder, a portfolio containing 5 separately bound publications, and a CD containing PDF files of all the documents utilized by the 2008 course instructors. Please use our [Order Form](#), and be sure to note “*Fresh-Cut Discount*” on the order form to receive your discount.

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Postharvest Position

Food Microbiologist Sought

Del Monte Fresh Produce Company is recruiting for a food microbiologist to work in their Research and Development Laboratory in Richmond, California. Applicants must have a BS or MS degree in biological or agricultural sciences with training and experience in food microbiology. Strong communication and organizational skills are also required. Please send your resume to EFiroozabady@freshdelmonte.com or Xliu@freshdelmonte.com.

Postharvest Calendar: Upcoming Conferences, Courses and Workshops

- September 1-2, 2009. [Fresh Produce and Cut Flower Irradiation Workshop](#). UC Davis campus.
- September 7-10, 2009. [Third European Short Course on Quality and Innovation of the Fresh Cut Produce](#), Almeria, Spain.
- September 20-24, 2009. [11th Symposium on Plant Bioregulators in Fruit Production](#). Bologna, Italy.
- September 22-24, 2009. [Fresh-cut Products: Maintaining Quality & Safety](#). UC Davis campus.
- September 29-October 3, 2009. [Fourth International Symposium on Fig](#). Meknès, Morocco.
- November 15-19, 2009. [Australasian Postharvest and Managing Quality in Chains Conference: “Postharvest Pacifica-Pathways to Quality”](#) Napier War Memorial Conference Centre, Napier, New Zealand.
- February 3-5, 2010. [Fruit Logistica](#). Berlin, Germany.
- August 22-27, 2010. [28th International Horticultural Congress](#). Lisbon, Portugal.

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Ask the Produce Docs

Thanks for the Feedback...

During our “Impact Survey” a few months ago, many of you responded that you especially found the “Ask the Produce Docs” section of our E-Newsletter to be useful. We will try to include more of these Q&A’s in each issue, and please continue to keep the great questions coming in.

Q. I am working on the storage of mango under controlled temperature (10°C) and humidity (85%). I have got a life of 34 days with good color and firmness. Unfortunately on some mangoes black spots appeared which have penetrated into the flesh by 3-5 mm. I think this problem might be *Achaetomilla*. I need suggestions from your end. (A.R.K.)

A. It sounds like you are seeing the symptoms of anthracnose disease, caused by a fungus *Colletotrichum gleosporioides*. The fungus is especially a problem in humid growing regions where the infection begins in the field and then the symptoms develop after the fruit begins to ripen. This problem can be reduced by bagging fruit on the tree with a specialized paper bag to reduce spore load on the fruit, hot water treatment after harvest (50 to 53C for up to 5 minutes) or a combination of hot water with fungicide (imazalil) treatment.

You can find photos of anthracnose on mangoes on our Postharvest Technology website at the following link: http://postharvest.ucdavis.edu/Produce/Producefacts/Fruit/mango_graphics.shtml -- [Beth Mitcham](#)

Q. I am a student working on pineapples and bananas. I would like to know the effect of exogenous ethylene on pineapple during the post harvest storage. What is the response of the pineapple color and the internal quality to an ethylene exposure? Is it a good idea to store green pineapple with yellow bananas to accelerate the color evolution? (S.C.)

A. Pineapple is a non-climacteric fruit and should be harvested when ready to eat based on a minimum of 12 to 14% soluble solids (measured with a refractometer), depending on cultivar. Since pineapples do not contain a significant amount of starch at harvest, there is no increase in sugars after harvest. If harvested pineapples are exposed to ethylene, there may be a slight loss of green color, but no significant effects on internal quality. Thus, I do not recommend such treatment. --Adel A. Kader

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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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