



September 2008 News-UC Davis

POSTHARVEST TECHNOLOGY

Research & Information Center

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News from the Center

UC Davis Fresh-cut Produce Workshop Provides Valuable Insights to Participants

With a capacity enrollment of participants from ten countries, the 2008 UC Davis Fresh-cut Products: Maintaining Quality and Safety Workshop was a great success. Utilizing both up-to-date lecture materials as well as hands-on problem diagnosis demonstration exercises participants received cutting-edge information regarding this rapidly evolving segment of the produce industry. "Course participants were extremely engaged in this year's course offering, with lively robust discussions about commodity quality and safety issues that they encounter on a daily basis in their individual operations" said course coordinator Dr. Marita Cantwell. "Tapping into the expertise of the 19 instructors and developing relationships with experts to address future challenges is one of the key benefits of the course". If you missed the workshop, this year's course materials are available for purchase on line at the UC Davis Postharvest Technology Research & Information Center Website at: http://postharvest.ucdavis.edu/Pubs/pub_list.shtml#fresh-cut. The 300 page binder includes lecture notes, demonstration materials and a CD full of reference publications that would be of value to anyone producing, distributing and/or selling fresh-cut produce

Endowment Thanks, Continued...

We continue to make progress towards our goal of reaching \$500,000 in the [Postharvest Program Endowment Fund](#) by December 2008. The income from endowment fund is used to support the following programs:

- Postharvest Technology Research & Information Center Website <http://postharvest.ucdavis.edu>
- [Produce Facts](#) (multiple languages) up-to-date and current
- A Monthly [Electronic Newsletter](#)
- An [Electronic Library](#) of Postharvest Publications, Videos and Slide Sets

Please consider making a contribution today and don't hesitate to contact us if you have any questions about the fund.

We also wish to thank the contributors listed below who made their contributions in honor of Dr. Adel Kader's career and accomplishments:

Individuals

- Diane Barrett

Companies

- [P.E.B. Commodities](#)
- [AgroFresh, Inc.](#)
- Resnick Family Foundation, Inc.

Welcome, Pam

We are pleased to welcome Pam Devine to our Center's team! Pam will be filling publication orders, and coordinating our event planning and registration details.

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What's New on our Website this Month

New Produce Facts in French Added

With the translating assistance of Marie Thérèse Charles, we recently added to our Web site the following produce facts in French:

- [Patate douce](#)
- [Banane plantain](#)

Brief Book Reviews

A brief synopsis of the new book "Citrus Fruit Biology, Technology and Evaluation" by M.S. Ladaniya has been written by Dr. Adel Kader and may be found in our [Brief Book Review](#) data store.

New Resources Added to our Postharvest Library

One new article was added to our "[Postharvest Publications Organized by Topic](#)" data store this month:

- [Kiwifruit Dry Weight Protocol](#) by Carlos H. Crisosto, Janine Hasey, Celia M. Cantin, Sandra Garibay, and Gayle Crisosto. 8 pages (2008)

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Postharvest Workshops @ UC Davis

2009 Postharvest Workshops.

Registration for our 2009 classes will begin opening this fall. We'll include full announcements, as they open for registrations, in future issues of this E-Newsletter. Save the date for the following offerings:

- (NEW) March 24-26, 2009. Produce Marketing Strategies. UC Davis campus.
- April 28-29, 2009. 15th Annual Fruit Ripening & Ethylene Management Workshop. UC Davis campus.
- June 15-26, 2009. 31st Annual Postharvest Technology Short Course. UC Davis campus.
- September 15-17, 2009. Fresh-cut Products: Maintaining Quality & Safety. UC Davis campus.

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Postharvest News and Faculty Activities

UC Davis Provides Produce Food Safety Solutions at the Fresh Express Food Safety Research Conference

Dr. Linda Harris a member of the Postharvest Technology Center faculty was an invited speaker at the Fresh Express Fresh Produce Safety Research Conference held on September 11, 2008 in Monterey, CA. Dr. Harris gave a presentation regarding "Factors that influence the ability of *E. coli* O157:H7 to multiply on lettuce and leafy greens" based on research grant provided by Fresh Express. Other UC Davis Postharvest Center faculty including Dr's Bruhn, Gorny and Suslow also participated in the research conference which was attended by more than 100 leading produce food safety experts from industry, government and academia.

James R. Lugg Global Research & Innovation Center Dedicated

On September 10, 2008 Chiquita Brands International dedicated the James R. Lugg Global Research & Innovation Center in Salinas, California. The Lugg Center is named in honor of Mr. James R. Lugg, Fresh Express executive vice president for science and quality, for his service to TransFresh/Fresh Express/Chiquita and the produce industry, which spans more than four decades. The Center is comprised of the company's trial farms, pilot manufacturing plant, consumer test kitchen and a retail merchandising lab where value-added products are created and tested. Mr. Lugg and Fresh Express have been longtime supporters of the UC Davis

Postharvest Technology Center and its endowment fund. He also serves as an advisory board member to the UC Davis College of Agriculture and Environmental Sciences and in 2006 was a member of the UC President's Commission on Agriculture and Natural Resources. Kudos and congratulations to Mr. Jim Lugg for this recently bestowed and well deserved honor.

Improving Cherry Quality Downunder

Dr. Beth Mitcham a member of the Postharvest Technology Center Faculty recently participated in the National Cherry Conference, August 8-10, 2008 in Griffith, NSW, Australia. Dr. Mitcham gave presentations regarding "[Cherry Quality Issues](#)" and "[Postharvest Treatments of Cherries for Export](#)" which may be downloaded.

Turkish National Postharvest Symposium

Dr. Beth Mitcham and Dr. Adel Kader are both invited speakers at the National Postharvest Symposium in Anatalya, Turkey from October 8 to 11, 2008. Dr. Mitcham will be addressing "Regulation of Fruit Ripening" and Dr. Kader will be providing a perspective on "Future Research Needs on Flavor quality of Fruits and Vegetables".

Postharvest Center Provides Food Safety Briefing to Congressman Dan Lungren

Jim Gorny executive director of the Postharvest Technology Research & information Center provided a briefing on Produce Food Safety to Congressman Dan Lungren during a campus visit on August 18, 2008. Also participating in this briefing were UC Davis Chancellor Larry Vanderhoef and Barry Klien Vice Chancellor, Office of Research. Farm Bill policy, transportation and other issues relevant to research and outreach currently ongoing on the UC Davis campus were all discussed. "This was a great opportunity to engage in in-depth one on one dialog with a key policy maker in the California congressional delegation regarding means of enhancing public health and assuring the safety of our nation's produce supply" said Jim Gorny.

FDA Plans Public Hearings on Produce Traceability

On September 22, 2008 the U.S. FDA announced that it will be holding two public meetings to discuss produce tracing systems. The first will be held in College Park, Md. on October 16, 2008 and the second will be in Oakland, Calif. on November 13, 2008. The purpose of the meetings is " ... to stimulate and focus a discussion about mechanisms to enhance product tracing systems for fresh produce and to improve FDA's ability to use the information in such systems to identify the source of contamination associated with fresh produce-related outbreaks of foodborne illness. This discussion will help FDA determine what short and long term steps the agency should take to enhance the current tracing system ..." These meetings are open to the public, however, you must register for these meetings online. Questions about registration, requests to make an oral presentation and submission of written material for the presentation should be directed to Deborah Harris, EDJ Associates, Inc. in Rockville, Maryland at 240 221 4326; fax: 301 945 4295, e-mail: DHarris@EDJAssociates.com.

FDA Seeks Comments Regarding Means to Enhance Produce Food Safety Practices

On September 2, 2008 the U.S. Food and Drug Administration published in the Federal Register a notice seeking public comments on the agency's 1998 *Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables*, commonly referred to as Good Agricultural Practices or GAPs guidelines. This initiates a review of the agency's produce safety guidance on both a comprehensive and commodity specific basis, in advance of potential food safety legislation pending in Congress. The FDA is asking specific questions about the 1998 guidance regarding relative rankings of risk, more comprehensive compliance with GAPs across the entire produce industry, and enhanced traceability. Submission of written comments, scientific data and information from academia, industry and the public should be submitted electronically to the FDA no later than December 31, 2008. A copy in full of the Federal Register notice may be found at: <http://edocket.access.gpo.gov/2008/E8-20187.htm>

FDA Amends Irradiation Rule for Fresh Iceberg Lettuce and Spinach

On August 22, 2008 the U.S. Food and Drug Administration announced amendments to the agency's food additive regulations to provide for the safe use of ionizing radiation at a dose up to 4.0 kiloGray (kGy) for control of food-borne pathogens, and extension of shelf-life in fresh iceberg lettuce and fresh spinach. This action was in partial response to a petition filed by the Food Irradiation Coalition. The rule takes effect on the date of publication in the Federal Register with objections and hearing requests due within 30 days of that date. This rule change in its entirety as well as how to file comments with the FDA about this rule change may be found at: <http://www.fda.gov/OHRMS/DOCKETS/98fr/FDA-1999-F-2405-nfr.pdf>

San Joaquin Postharvest Newsletter Available

Dr. Carlos Crisosto's current issue of [Central Valley Postharvest Newsletter](#) (CVPN) was recently posted on his Web site.

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Featured Postharvest Publication

20% Discount on one of our Most Popular Publications

We invite you to take advantage of a rare discount we are currently offering on one of our most popular publications, "[Produce Quality Rating Scales and Color Charts](#)" – binder and CD combination. Regularly discount-priced at \$100 for both items, we are currently offering this title at a 20% discount. To receive your discount, please note "20% September Produce Quality Discount" on the [Order Form](#).

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Postharvest Positions

California Postharvest Citrus Industry Position Available

A major food grower/distributor in the Lindsay, CA area is looking for a project leader to conduct analysis of packinghouse operations including processing equipment, de-greening rooms, storage rooms, fumigation and sanitation equipment as well as other associated responsibilities. Three years experience as well as a minimum of a BS in mechanical, agricultural engineering or fruit sciences is required. Contact S. Peña at: allstarrecruiter@inbox.com for more information.

Nunhems Career Opportunities

Nunhems USA is growing; they have several current job openings and more opening in 2009. Their Davis lab will host Molecular Assisted Breeding, and Cell Biology Scientists and Research Assistant positions. See their [Careers](#) page, or contact [Rachael Warren-Allen](#).

Chiquita Operations Manager Fresh Select Pineapple Sourcing

Chiquita Brands International is currently seeking an operations manager for its fresh select pineapple business. This management position would be responsible for product quality, coordinating the logistics and market allocation for the fresh select tropical programs. At least 5 years in agricultural production and quality assurance with a degree in agronomy and a Master's degree in postharvest technology is preferred. Contact Virginia Bolaños Thompson, HR Specialist, Chiquita Brands Intl., Tel: 506.2204.2408 or email: vbolanos@chiquita.com San José, Costa Rica for more information or to apply for this position.

HortResearch (USA) Business Development Manager

HortResearch (USA) an American subsidiary of HortResearch New Zealand is currently recruiting for a Business Development Manager. This newly created position will further build momentum in the company's US business development and the further development of strategic research collaborations. Based in Davis CA, the position reports to our VP, Business Development. Candidates must be either US Citizens or, as US permanent residents, be legally entitled to live and work in the US. The ability to travel, both within the US, and to New Zealand, will also be essential. Further information is available from Dr Gavin Ross (Vice President, Business Development) by email: gross@hortresearch.com

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Postharvest Calendar: Upcoming Conferences, Courses and Workshops

- January 5-9, 2009. [Frutic Chile 2009](#). 8th Fruit, Nut, and Vegetable Production Engineering Symposium. Concepción, Chile
- March 24-26, 2009. Produce Marketing Strategies. UC Davis campus.
- April 4-7, 2009. [10th Controlled and Modified Atmosphere Research Conference](#). Antalya, Turkey.
- April 8-12, 2009. [6th International Postharvest Symposium](#). Antalya, Turkey.
- April 28-29, 2009. 15th Annual Fruit Ripening & Ethylene Management Workshop. UC Davis campus.

- June 15-26, 2009. 31st Annual Postharvest Technology Short Course. UC Davis campus.
- September 15-17, 2009. Fresh-cut Products: Maintaining Quality & Safety. UC Davis campus.
- November 15-19, 2009. Australasian Postharvest and Managing Quality in Chains Conference: “[Postharvest Pacifica-Pathways to Quality](#)” Napier War Memorial Conference Centre, Napier.

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Ask the Produce Docs

Q: How does one measure air velocity in a cold storage facility. I'm looking for a measuring device for checking airflow in our cold storage facilities in the corners, between pallets and walls. Is there a recommended minimum target air flow in a produce cold storage? (J.M.)

A: I recommend buying a hot wire anemometer. You can get a very nice one from Alnor for about \$600. These devices also measure air temperature accurately and respond very quickly to changes in temperature. With the anemometer set to read air temperature, you can quickly walk through a cold room and check for warm or excessively cold areas.

I do not usually keep track of airflow in storages in terms of air speed, but I prefer air volume per ton of product. I recommend 100 cfm per ton of product when product first enters cold storage and is not completely cooled to storage temperature. This corresponds to air speeds in the range of 20 to 100 fpm. If moisture loss from product is a problem, then you would like the lowest possible airflow that will maintain uniform product temperature, usually 20 to 40 cfm/ton. Product temperature variability is a key variable to measure to determine if airflow is adequate, not just air speed. –[Jim Thompson](#)

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