



# July 2008 News-UC Davis

## **POSTHARVEST TECHNOLOGY**

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### Research & Information Center

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#### News from the Center

##### **Plan Now to Join us for the Fresh-cut Workshop in September**

An excellent updated program is in place for the September 16-18 [Fresh-cut Products: Maintaining Quality and Safety Workshop](#). This course promises to be an excellent opportunity to get the latest information on Fresh-cut products from academic and industry leaders.

##### **Endowment Continues to Grow**

We have received dozens of contributions to the [Postharvest Program Endowment Fund](#) in recent weeks, and most were contributed in honor of Dr. Adel Kader's retirement. Next month we will include a comprehensive list of our contributors – but for this month we say “Thank You!” to Dr. Adel & Aileen Kader who personally made a munificent contribution to the endowment fund. We hope you will send your most generous contribution, too, as we strive to reach our goal of \$550,000 by the end of the year.

##### **June Celebrations Well-Attended**

More than 115 participants from 12 countries met the last two weeks of June at UC Davis for the **30<sup>th</sup> Annual Postharvest Technology Short Course**. The event was one of the UC Davis campus' first planned Centennial festivities and there was extra media focus associated with the event.

With a special outreach focus, on Saturday, June 21<sup>st</sup>, the Postharvest Technology Research & Information Center celebrated the 30<sup>th</sup> offering of the annual UC Davis Postharvest Short Course with a very special one day symposium entitled “**Charting New Directions In Postharvest Biology & Technology**” that featured three pivotal sessions:

Session 1 - The Consumer Produce Experience

Session 2 - Assuring Produce Buyer Confidence

Session 3 - Charting New Directions to Meet Postharvest Challenges and Opportunities

The fresh and interactive sessions were highlighted by innovative and challenging remarks by the symposium speakers, including:

- James Truscott, Wild Rocket Foods, supply chain partner of Fresh & Easy (Tesco USA)
- Nick Tompkins, APIO Inc.
- Nick Kukuluan, Paramount Export Co.
- Dennis Gipson, Ingersoll Rand Climate Control Technologies
- Bob Whitaker, Ph.D. Produce Marketing Association

- Bonnie Fernandez, Center for Produce Safety
- Deirde Holcroft, Ph.D. AgroFresh, Inc.
- Joan Rosen, Fresh Express / Chiquita
- Keri L. Morrelli, APIO Inc.
- Patrick Brecht, Ph.D, P.E.B. Commodities Inc.
- Postharvest Technology Center Faculty members.

Despite the warm temperatures, Saturday evening concluded with a large and convivial crowd in attendance to honor the accomplishments and retirement of **Dr. Adel Kader**, who founded the Postharvest Technology Short Course in 1979. Many of his students from the past 30 years returned to UC Davis from various parts of the globe to share in the celebration, and some common recurring themes of those who spoke referred to Dr. Kader's high ethical standards, generous spirit, and amazing organization.

#### **Did You Know?**

The USDA's popular publication "Tropical Products Transport Handbook" is now available as a PDF document on the web in both [English](#) and [Spanish](#). Thanks to Brian McGregor and the other good folks at the USDA – AMS for making these helpful publications available both electronically and in [print](#).

#### **A Message from Adel Kader:**

"I thank all those who participated in my retirement dinner on June 21, 2008, which I thoroughly enjoyed. I look forward to the next stage of my career, including continued contribution to some of the activities of the UC Davis Postharvest Technology Center on as needed basis. My contact information remains the same as before retirement."

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### **What's New on our Website this Month**

#### **Great Resources in our Postharvest Library**

We have posted a few new articles authored by our postharvest specialists, and we have over 800 articles and other postharvest documents in the "[Postharvest Publications Organized by Topic](#)" data store. This single reference depository is one of the best resources for postharvest information. The following new articles were added last month:

- [Growing Fresh Produce Use in Foodservice: Challenges, Opportunities and Strategies](#) by Roberta Cook. Presentation handout prepared June 2008.
- [An Evaporative Cooler for Vegetable Crops](#) by James F. Thompson, California Agriculture, pages 20-21. March-April 1981.

Ta-Dah! With the help of Frisco, one of our Center's terrific student assistants, this month we were able to post both volumes 4 – 5 of the Controlled Atmosphere Research Conference 1997 Proceedings:

- [CA '97 Proceedings Volume 4: Vegetables and Ornamentals](#) edited by Mikal E. Saltveit. 175 pages (1997)
- [CA '97 Proceedings Volume 5: Fresh-cut Fruits and Vegetables and MAP](#) edited by James R. Gorny. 172 pages (1997)

Now you can get all five volumes of the proceedings from the 1997 Controlled Atmosphere Research Conference on line as PDF documents.

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### **Postharvest Workshops @ UC Davis**

Early registration is suggested to ensure a spot at this popular September workshop.

- September 16 – 18, 2008. 13<sup>th</sup> Annual Workshop on [Fresh-cut Products: Maintaining Quality and Safety](#) at the UC Davis campus.

Registration for our 2009 Postharvest Workshops will begin opening this Fall. Please stay tuned.

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## Postharvest Specialists' Activities

**Carlos Crisosto** participated in the July 11<sup>th</sup> Kearney Ag Center's **Fruit Quality Day**, and presented information about the California Tree Fruit Agreement's Project Updates, and also participated in the Q & A Teaching Lab session at the end of the day.

**Michael Reid** traveled to **China** in June where he visited the China Agricultural University in Beijing, and the Northwestern Agriculture and Forestry University in Xi An, giving lectures on postharvest biology and technology of ornamentals.

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## Featured Postharvest Publication

Since we made a few too many copies of this publication last September, we are continuing this month to offer a discount on our "[Fresh-cut Products: Maintaining Quality & Safety \(2007\)](#)" publication. This title includes a large binder, a CD, and a portfolio and is regularly priced at \$175. This month we are offering a 20% discount on this great title. To receive your discount, please note "20% July Fresh-cut Discount" on the [Order Form](#).

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## Postharvest Positions

### USDA ARS Plant Physiologist Position Available

The USDA, Agricultural Research Service, Henry A. Wallace Beltsville Agricultural Research Center, Plant Sciences Institute, Produce Quality and Safety Laboratory, in Beltsville, Maryland, is seeking a permanent full time Plant Physiologist, GS-0435-12/13. Salary commensurate with experience (\$69,764 to \$107,854 per year) plus benefits. Candidates must be U.S. citizens. Will conduct basic as well as some applied research on molecular genetic and biochemical factors influencing the quality of fresh and fresh-cut produce and will provide information leading to improved methods to maintain postharvest quality and extend shelf-life of fresh produce. For information on the research program, contact Dr. William S. Conway at (301) 504-6128. For complete application information instructions, call (301) 504-1360 to request vacancy announcement number ARS-X8E-0192 or print it from the internet at <http://www.ars.usda.gov/Careers/Careers.htm>. All application materials must be postmarked by 08/08/08.

### Development Alternatives Inc. Seeks Postharvest Infrastructure Manager

DAI seeks a Postharvest Infrastructure Manager for its work as the Central Management Consultant (CMC) for the Ghana Agriculture Project in Accra, Ghana. The focus project consists of three main activities: training farmer-based organizations and enterprises in commercial agriculture, developing irrigation, and improving post-harvest handling and value chain services. The candidate must have a degree in a related engineering field, and at least 15 years of post-harvest infrastructure technical and economic feasibility, design, installation and/or construction of small- and medium-sized cooling, drying, assembly, storage, transport and processing capacities – with a majority of this experience in developing countries, Ghana and/or Africa preferred. For more information contact [John Williams](#).

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## Postharvest Calendar: Upcoming Conferences, Courses and Workshops

- August 11-14, 2008. [9<sup>th</sup> International Symposium on Postharvest of Ornamentals](#). Odense Conference Center.
- August 22, 2008. Research Update Seminar – Keeping Trees Short. UC Kearney Agricultural Center. For information contact Scott Johnson (559-646-6547) or Kevin Day (559-685-3309 x 211).
- September 16-18, 2008. [13<sup>th</sup> Annual Fresh-cut Products: Maintaining the Quality and Safety Workshop](#). UC Davis campus.
- January 5-9, 2009. [Frutic Chile 2009](#). 8<sup>th</sup> Fruit, Nut, and Vegetable Production Engineering Symposium. Concepción, Chile

- April 4-7, 2009. [10<sup>th</sup> Controlled and Modified Atmosphere Research Conference](#). Antalya, Turkey.
- April 8-12, 2009. [6<sup>th</sup> International Postharvest Symposium](#). Antalya, Turkey.
- April 28-29, 2009. 15<sup>th</sup> Annual Fruit Ripening & Ethylene Management Workshop. UC Davis campus.
- June 15-26, 2009. 31<sup>st</sup> Annual Postharvest Technology Short Course. UC Davis campus.

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## Ask the Produce Docs

**Q:** I am working on a project involving evaluating vase life of a numerous varieties of roses. I've found that, in the red variety, bent neck was shown on day 3 vase life. I worked with the same red variety a few months previously and didn't find any or very few instances of this quality defect in red roses. Bent neck didn't occur until after day 6 or 7 vase life. I am so surprised that, this time, bent neck is observed so soon in the vases. I hope that you might be able to give me some insight on why this happens. Below, please find a list of things that I did on my first trial, and the second trial

In the first trial:

- no fungicide was applied on the red roses
- changed water in the vases every other day
- water contained 50ppm chlorine

In the second trial:

- the roses were sprayed with DECREE 50 WDG Fungicide in the greenhouse
- does not change water; only top up the vase with tap water when water level is below the mid-height of the vases
- water does not contain chlorine

I wonder if any of the changes I made for the second trial could have caused more bent neck. (G.A.)

**A:** It seems almost certain that the difference in behavior of the roses is related to the change in the vase solution that you are using for the second trial (no 'chlorine', meaning, I assume, hypochlorite). Bent neck is the result of a failure in water relations (water can't move up the stem to replace what's lost from the leaves). The reason that this normally occurs is that the stems are blocked with bacteria that grow in the exudates from the cut stem. Including hypochlorite in the water prevents the growth of the bacteria so that the conducting tubes in the stem remain open and are able to replace water lost from the leaves. – [Michael Reid](#)

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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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