



June 2008 News-UC Davis

POSTHARVEST TECHNOLOGY

Research & Information Center

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News from the Center

Welcome to UC Davis!

More than 115 participants from 12 countries are meeting this week at UC Davis for the 30th Annual Postharvest Technology Short Course. This event is one of the UC Davis campus' first planned Centennial festivities and there was extra special media focus associated with the event.

Charting New Directions In Postharvest Biology & Technology

This Saturday, June 21, 2008, the Center will be celebrating the 30th offering of the annual UC Davis Postharvest Short Course with a very special one day symposium entitled "Charting New Directions In Postharvest Biology & Technology." A few registration spaces are available for this symposium with its 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

Symposium Speakers Include.

- James Truscott, Wild Rocket Foods, supply chain partner of Fresh & Easy (Tesco USA)
- Nick Tompkins, APIO Inc.
- Nick Kukulian, 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.

Detailed information about this symposium to be held on June 21, 2008 on the UC Davis campus, as well as a link to registration for the few remaining spaces may be found at:

<http://postharvest.ucdavis.edu/announce/30thanniversary.shtml>

Kader Retirement Dinner

We have a wonderful crowd of folks who will join us the evening of Saturday June 21, 2008 as we celebrate the

career, accomplishments and retirement from UC Davis of Dr. Adel Kader with a very special reception and dinner.

Dr. Kader has requested that in lieu of gifts, contributions be made to the [Postharvest Program Endowment Fund](#).

Fresh-cut Workshop in September

Registration and an updated schedule of events for September 16-18 [Fresh-cut Products: Maintaining Quality and Safety Workshop](#) is now available on line. This course promises to be an excellent opportunity to get the latest information on technical innovations in fresh-cut produce from academic and industry leaders.

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What's New on our Website this Month

Postharvest Library Continues to Grow

We have been busy posting articles authored by our postharvest specialists, and now 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:

- [Ripening of European Pears: The Chilling Dilemma](#) by Max Villalobos-Acuña, Elizabeth J. Mitcham. *Postharvest Biology and Technology* 49:187-200 (2008)
- [Curing and Storing California Sweetpotatoes](#) by J.F. Thompson and R.W. Scheuerman. *ANR Bulletin*. 5 pages (1993)
- And a number of older articles authored by Adel A. Kader on topics including [tomato](#), [lettuce](#), [pistachio](#), and more.

Also available and posted on the Center's website are Volumes 1 – 3 of the 1997 Controlled Atmosphere Research Conference Proceedings. Next month we plan on completing Volumes 4 – 5.

- [CA '97 Proceedings Volume 1: CA Technology and Disinfestation Studies](#) edited by James F. Thompson and Elizabeth J. Mitcham. 169 pages (1997)
- [CA '97 Proceedings Volume 2: Apples and Pears](#) edited by Elizabeth J. Mitcham. 314 pages (1997)
- [CA '97 Proceedings Volume 3: Fruits Other than Apples and Pears](#) edited by Adel A. Kader. 217 pages (1997)

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Postharvest Workshops @ UC Davis

Early registration is suggested to ensure a spot at these popular upcoming workshops.

- June 21, 2008. [30th Anniversary Celebration & Postharvest Technology Symposium](#). UC Davis campus. (A few spaces are left.)
- September 16 – 18, 2008. [13th Annual Fresh-cut Products: Maintaining the Quality and Safety Workshop](#). UC Davis campus.

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Postharvest Specialists' Activities

The May issue of Carlos Crisosto's Central Valley Postharvest Newsletter has been posted at: <http://www.uckac.edu/postharv/new-CVPN.htm>

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Featured Postharvest Publication

This month we are pleased to feature "[Fresh-cut Products: Maintaining Quality & Safety \(2007\)](#)" publication this month. 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% June Fresh-cut Discount” on the [Order Form](#).

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Postharvest Calendar: Upcoming Conferences, Courses and Workshops

- June 16-27, 2008. [Postharvest Technology Short Course](#) - 30th Annual. UC Davis campus.
- June 21, 2008. [30th Anniversary Celebration & Postharvest Technology Symposium](#). UC Davis campus.
- June 21, 2008. [Retirement Dinner](#) for Dr. Adel Kader. UC Davis campus.
- July 11, 2008. Research Update Seminar – Fruit Quality. UC Kearney Agricultural Center. For information contact Scott Johnson (559-646-6547) or Kevin Day (559-685-3309 x 211).
- August 11-14, 2008. [9th 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. [13th Annual Fresh-cut Products: Maintaining the Quality and Safety Workshop](#). UC Davis campus.
- January 5-9, 2009. [Frutic Chile 2009](#). 8th Fruit, Nut, and Vegetable Production Engineering Symposium. Concepción, Chile
- April 4-7, 2009. [10th Controlled and Modified Atmosphere Research Conference](#). Antalya, Turkey.
- April 8-12, 2009. [6th International Postharvest Symposium](#). Antalya, Turkey.

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Ask the Produce Docs

Q: I would like to get recommendations on loading pallets of produce in a 53' reefer trailer for transporting produce across the country to maintain freshness and quality. I'm interested in getting proper air flow, and knowing if covering the top of pallets with plastic is a good practice? Do you have any other recommendations? Also, have you studied load placement such as loading pallets sideways, blocked, straight, etc. (G.W.)

A: I recommend loading produce away from the interior walls of the trailer. This can be done by centerline loading the pallets and using special air bags to stabilize the load (Centerline Loading Technologies). Another option is to place self adhesive offset strips on the side of pallets near the wall and side-shift the pallets against the strips. This is sometimes called stagger loading. Covering the tops of pallets is not usually recommended, but it is sometimes used if part of the load needs to be held at warmer temperatures than the set point temperature of the van. It is better to only transport product with the same temperature requirement so there is not need to protect a portion of the load from low air temperature. More details about these issues are in our publication titled “[Refrigerated Trailer Transport of Perishable Products](#)” which we offer for sale through Postharvest Technology Research and Information Center. Also available in the Postharvest Center's video library is a short video entitled “Loading Makes The Difference” which provides numerous tips on correct and effective produce loading for transport. – [Jim Thompson](#)

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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.

Editorial Review: Jim Gorny, Adel Kader

Writing: Mary Reed, Jim Gorny, Adel Kader

Layout & Design: Mary Reed

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