



February 2008 News - UC Davis

POSTHARVEST TECHNOLOGY

Research & Information Center

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Greetings from the Center

Focus on Ripening & Ethylene Control

We have been contacting caterers, fine turning agendas, and ordering supplies for our 2008 workshops. We are especially enthusiastic about the updated topics we have added to the [Management of Ripening and Ethylene Control Workshop](#). A number of vibrant industry professionals will be joining our Center's specialists for this year's workshop, and there was a lot of excitement and fresh ideas at last week's planning meeting.

30th Anniversary of Postharvest Technology Short Course –AND- the UC Davis Centennial

This year we will feature some extra-special summer celebrations that will overlap with the 100th year anniversary celebration of the U.C. Davis Campus, including:

- A [30th Anniversary Celebration](#) of the Postharvest Technology of Horticultural Crops Short Course. This one day celebration and symposium will be held from 9 a.m. – 5 p.m. on Saturday June 21, 2008 to celebrate 30 years of excellence in postharvest educational outreach and chart new directions that will assure the future continued preeminence of the postharvest program at U.C. Davis.
- A [Retirement Celebration](#) honoring the career and accomplishments of Dr. Adel Kader on Saturday evening June 21, 2008.

Center Sets Strategic Course & Direction

In late December 2007 faculty and staff members the UCD Postharvest Technology Research & Information Center met for two days in California's Napa Valley to develop a Center strategic plan to guide the Centers future strategic decision-making and ongoing operational work. "Our recently approved strategic plan unifies the Center's members in the common causes of incrementally improving what the Center has been doing and embarking upon new endeavors to create an exciting and successful future," said Jim Gorny executive director of the Center.

The recently re-defined mission of the UCD Postharvest Technology Research & Information Center is to: *reduce postharvest losses and improve the quality, safety and marketability of fresh horticultural products (fresh fruits, vegetables and cut flowers).*

The Center strives to accomplish its mission by:

- Being a leading source of research-based information on the postharvest quality, safety and

- marketability of fresh horticultural products for the produce value chain.
- Effectively communicating information and knowledge on postharvest technology that enhances the quality, safety and marketability of fresh horticultural products.
- Catalyzing innovative and enhanced collaboration among center members, industry, government, and other academic institutions, nationally and internationally.
- Being financially self-sustaining.

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What's New on our Website this Month

Produce Facts Update

[Helecho Plumoso](#), a new **Ornamental Produce Facts in Spanish**, was added to the Website this month:

In an effort to improve navigation and ease of access to the [Produce Facts](#), all the Spanish produce facts were converted from PDF documents into HTML, and navigation links were added to all the produce facts pages to their associated photo page. More than 250 pages were created or updated during this project.

The Postharvest Library is Growing

The following new articles have been added to the "[Postharvest Publications Organized by Topic](#)" data store:

- [Effect of Dry and Wet Storage at Different Temperatures on the Vase Life of Cut Flowers](#) by Juan-Carlos Cevallos and Michael S. Reid. HortTechnology 11:199-2002 (2001)
- [Cold Storage and Flour Keeping Quality of Cut Tuberose \(*Polianthes tuberosa* L.\)](#) by Kimani Waithaka, Michael S. Reid, and Linda L. Dodge. Journal of Horticultural Science & Biotechnology 76:271-275 (2001)
- [1-MCP Blocks Ethylene-induced Petal Abscission of *Pelargonium peltatum* but the Effect is Transient](#) by Arthur C. Cameron, and Michael S. Reid. Postharvest Biology and Technology 22:169-177 (2001)
- [Towards a Molecular Strategy for Improving Harvesting of Olives \(*Olea europaea* L.\)](#) by Antonio Ferrante, Donald A. Hunter, and Michael S. Reid. Postharvest Biology and Technology 31:111-117 (2003)
- [Chalcone Synthase as a Reporter in Virus-induced Gene Silencing Studies of Flower Senescence](#) by Jen-Chih Chen, Cai-Zhong Jiang, Timothy E. Gookin, Donald A. Hunter, David G. Clark, and Michael S. Reid. Plant Molecular Biology 55:521-530 (2004)
- [Use of 1-Methylcyclopropene in Ornamentals: Carnations as a Model System for Understanding Mode of Action](#) by Michael S. Reid and Fisun G. Çelikel. HortScience 43:95-98 (2008)

Plus, an additional 27 articles were recently posted that Michael Reid participated in authoring on topics including ethylene, respiration, ornamental crops, fruit softening, tomato, and potatoes. This is just the start of putting Michael's writing on our Web site, with many more articles to come in the months ahead.

UCD Postharvest Center Launches Produce Handling Video Library

The Postharvest Technology Research & Information Center has joined the YouTube revolution by creating a free [Postharvest Video Library](#) available in the Postharvest Library section of our website. Cataloged and divided into six categories, the Postharvest Video Library currently has numerous educational and training videos available in English, Spanish and French for large and small scale produce handlers as well as fresh-cut processors. Check it out today!!!

- Harvest & Postharvest Handling Systems
- Small Scale Postharvest Handling
- Transportation
- Produce Food Safety
- Flowers & Ornamentals

Do you have educational postharvest videos locked up in a drawer or cabinet in your office? If so, set the captive videos free, forward them to us and we'll consider posting them.

E-Newsletters Archived

Did you ever remember reading something interesting in one of our monthly e-newsletters, but when you went to track it down, found you had deleted the e-mail? By popular request, we have begun to [archive back issues](#). Hope you find it useful.

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Postharvest Workshops @ UC Davis

Enrollments for our Ripening & Ethylene Control Workshop and the Postharvest Technology Short Course are beginning to roll in. Early registration is suggested for these popular workshops.

- May 20, 2008. 14th [Annual Management of Ripening & Ethylene Control Workshop](#). UC Davis campus.
- June 16-27, 2008. [Postharvest Technology Short Course](#) (30th Annual). UC Davis campus.
- June 21, 2008. [30th Anniversary Celebration](#). UC Davis campus.
- September 16 – 18, 2008. 13th Annual Maintaining the Quality and Safety of Fresh-cut Produce Workshop. UC Davis campus. (Note: Registrations will be open in Spring 2008)

May Workshop: Management of Ripening & Ethylene Control

New Date: May 20, 2008. The availability of some exciting new speakers was sufficiently compelling to persuade the Postharvest Technology Research & Information Center to move the date back a week. New topics this year include packaging, ethylene inhibition & control, problem solving, fruit maturity, and ripening & quality relationships. The afternoon will include breakout demonstration sessions focusing on gas measurements, sensory quality measurements, ripening product evaluations, and an overview of measuring devices. For more information or to register please link to the [Web page](#).

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Postharvest Specialists' Activities

California Commodity Committee

Dr. Jim Gorny executive director of the Center was an invited speaker at the February 7, 2008 California Commodity Committee annual meeting in Modesto, Calif. Dr Gorny provided his perspectives on Global Food Safety issues, the challenges and opportunities being faced by California produce suppliers and the Center's current and future activities that are aimed at assisting everyone in the produce supply chain to enhance the quality, safety and marketability of fresh produce. The California Commodity Committee is an annual meeting of the leaders from all California's Commodity Boards and Commissions to discuss trends and future directions.

Nonthermal Processing Session Co-Taught at NWFPA

Diane Barrett attended the 94th Annual Northwest Food Manufacturing & Packaging Expo, held in Portland, Oregon from Jan. 13-16, 2008. This year the meeting featured a 2 ½ day Symposium on Nonthermal Processing. Diane co-taught a well-received session on "Nonthermal Processing 101" with Dr. Patrick Dunne of the U.S. Army Soldier Systems Center.

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Featured Postharvest Publication

Got bugs? We are offering a 20% discount on our [Postharvest Integrated Pest Management](#) binder. To order a copy for your library, please use our [Order Form](#), and note the "20% February Discount Offer".

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Postharvest Positions

USDA ARS SRRC Fresh-cut Fruit Support Scientist - Food Technologist

USDA ARS SRRC currently has an opening for a food technologist support scientist to perform research in the area of identifying compounds affecting quality, flavor and texture in fresh-cut fruit products. Specifically this researcher will perform tests and analysis by applying established principles, methods and procedures; assist in devising and recommending alternative methods of analysis; and conduct literature searches for methods to meet assignment objectives. For more information about this career position please contact: [John Beaulieu, Ph.D.](#),

Research Plant Physiologist USDA, ARS, SRRC New Orleans, Louisiana.

Carrier Transicold – Postharvest Specialist

Carrier Transicold is currently recruiting a post harvest specialist (or manager depending on the profile and experience) for its container business unit located in Syracuse, NY. Contact Thomas Simonet (315-433-4124) for more information.

Driscolls – Post Harvest Analyst

A bachelor's degree and 4-7 years of experience are required for this Watsonville, Calif.-based position that will conduct research on the Postharvest handling and impact of cultural practices on product quality. Applies scientific and engineering principles in research, development, production technology, quality control, packaging, eating quality, and cold chain optimization of strawberries, raspberries, blackberries and blueberries. Contact [Brian Alfgren](#) for complete information.

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Postharvest Calendar: Upcoming Conferences, Courses and Workshops

- February 21-24, 2008. [BioFach 2008](#). Nuremberg, Germany.
- February 24-26, 2008. [California Small Farm Conference](#). Visalia, California.
- March 10-12, 2008. [European Short Course: Quality & Innovation of Fresh-cut Produce](#). Cordoba, Spain.
- March 19, 2008. RMI Center for Fruit and Vegetable Quality 2nd Symposium. UC Davis campus.
- April 23-29, 2008. 2nd International Course on Postharvest Technology and Fresh-cut Produce (II Curso Internacional de Tecnología Postcosecha y Procesado Mínimo Hortofrutícola) Cartagena, Spain. www.upct.es/gpostref/
- May 5-7, 2008. [United Fresh Marketplace & United FreshTech](#). Las Vegas, Nevada.
- May 20, 2008. [14th Annual Management of Ripening and Ethylene Control Workshop](#). UC Davis campus.
- May 14-15, 2008. Aseptic Processing & Packaging Short Course. UC Davis campus.
- June 16-27, 2008. [Postharvest Technology Short Course](#) - 30th Annual. UC Davis campus.
- June 21, 2008. [30th Anniversary Celebration](#). UC Davis campus.
- June 21, 2008. [Retirement Celebration](#) for Dr. Adel Kader. UC Davis campus.
- August 11-14, 2008. [9th International Symposium on Postharvest of Ornamentals](#). Odense Conference Center.

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Ask the Produce Docs

Q: I'm writing from South America, and we want to build a cold room to keep peaches for a couple of weeks. Unfortunately the panels here are too expensive, can you give me some tips to insulate walls and roof without using panels? Thanks, O.U.

A: Our web site has a publication on small scale cold rooms and it has a plan for a farm-built cold room. See <http://ucce.ucdavis.edu/files/datastore/234-701.pdf>. It uses wood frame construction with fiberglass insulation. If these materials are available, you should be able to build your own room. You can use the general design concepts to build a larger room than is described in the plan. –[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.

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