



August 2015

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Director's Update



Postharvest Scientists Recognized by the American Society for Horticultural Science (ASHS)



Elizabeth Mitcham (UC Davis), Randy Beaudry (Michigan State Univ.), Chris Watkins (Cornell University) and Penny Perkins-Veazie (North Carolina State University).

Postharvest Biology and Technology is finally getting the limelight it deserves. Four postharvest biologists were honored by the American Society for Horticultural Science (ASHS) for their outstanding work. Dr. Penny Perkins-Veazie from North Carolina State University received the Outstanding Researcher award for her impressive research career on postharvest management of berries and phytochemical research. She is credited for determining the health benefits of watermelon due to their high antioxidant content and ability to lower blood pressure. Dr. Chris Watkins from Cornell University was elected a Fellow of ASHS in recognition of his many accomplishments, particularly addressing harvest maturity management, postharvest handling and storage technologies from both a basic and applied perspective, along with his administrative duties as Director for Cornell Cooperative Extension and Associate Dean for his College. Dr. Randy Beaudry from Michigan State University was also elected a Fellow of ASHS in recognition of his productive research activities in postharvest biology. Beaudry also serves the fruit industry as a resource for apple and blueberry harvest maturity, disorders and storage recommendations. He was elected Fruit Man of the Year by the Michigan Pomesters (fruit industry group). Finally, as you were notified last month, I received the Outstanding International Horticulturist award. I am proud to be part of this esteemed group of recently recognized postharvest experts.

Postharvest Education at UC Davis



Reduced Registration Fees for 2015 Produce Safety Workshop

We are pleased to announce reduced registration fees of \$750 for this year's Produce Safety Workshop, November 3 – 5 at the UC Davis Alumin Center. Reduced registration fees are made possible through the generous support of the [Western Center for Food Safety](#).

This workshop is coordinated by Dr. Trevor Suslow and features leading food safety experts on fresh produce. Key topics include: risk-based hazard assessment and preventive controls, monitoring and corrective action, agricultural water standards, animal-derived soil amendments, sanitation and environmental monitoring programs, microbiological indicators and pathogen testing, and case studies.

[Register now](#) as this workshop fills up early!

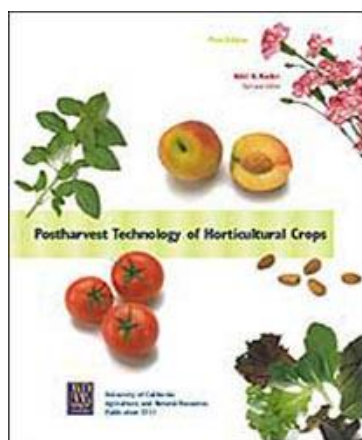
Re-introducing Methods of Measuring Fruit and Vegetable Flavor, Color & Texture Workshop January 20, 2016

We are pleased to bring back the Methods of Measuring Fruit and Vegetable Flavor, Color & Texture Workshop organized by Dr. Diane Barrett. This one-day workshop is offered every other year and features principles and applications of measuring produce color, flavor, and texture, and includes demonstrations of a variety of the latest equipment.

Follow our newsletter to stay updated on registration opening October 2015.

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Featured Postharvest Bookstore Items



Receive 25% off this month's featured publication: Postharvest Technology of Horticultural Crops (3rd edition)

This month the Center is offering 25% off our flagship publication: Postharvest Technology of Horticultural Crops (3rd edition). This publication is used as the primary text for the Center's annual two-week Postharvest Technology Short Course of Horticultural Crops. Topics covered include:

- Postharvest Biology and Technology
- Preharvest Factors Affecting Fruit and Vegetable Quality
- Maturation and Maturity Indices
- Harvest Systems
- Principles of Postharvest Pathology and Postharvest Diseases
- Postharvest Handling Systems by Commodity
- Cooling and Storage Systems
- Packaging
- Preparations for Fresh Market
- Waste Management and Cull Utilization

...and many more

[Click here](#) to order your copy.



Christine Bruhn was awarded an Honorary Life Membership in the International Association for Food Protection at the annual meeting in Portland, July 2016.

The citation read in part, "Dr. Bruhn has brought honor to the profession through outstanding leadership in communicating science-based information that advances food protection. Dr. Bruhn helps the public, health professionals and the media more fully comprehend safety issues inherent in a range of food technologies. Her research on consumer attitudes and behavior has been reported in over 160 peer reviewed publications and other creative works."

Bruhn and post doc researcher Yaohua (Betty) Feng presented a poster, "Utilizing a positive deviance approach to food safety education with high-risk consumers" at the Institute of Food Technologists meeting in Chicago in July. Their poster at the International Association for Food Protection annual meeting in Portland, Oregon "Effect of food irradiation messages on purchase intent," explored the impact of descriptive messages on consumer interest in purchasing food irradiated for safety.

Linda Harris travels to Australia for Food Safety presentations

Dr. Linda Harris was invited to participate in an International Association for Food Protection (IAFP) affiliate program that was part of the Australian Institute of Food Science Technology (AIFST) annual meeting in Sydney. Following the meeting, Dr. Harris participated in AIFST branch meetings in Melbourne, Brisbane, Perth, and Adelaide. Dr. Harris participated in a two-day tour of the Australian almond industry, which included visits to three different processing facilities. Presentations to Australian groups included key food safety topics such as:

- Microbial food safety and California's almond industry
- Microbial food safety of culinary herbs
- Low moisture foods – food safety challenges and opportunities
- Global trends in food safety
- Consumer trust, technology and the food industry – is there a disconnect?



Beth Mitcham participates in SEAsia2015 Postharvest Symposium in Cambodia

Dr. Beth Mitcham traveled to Cambodia to participate in the SEAsia2015 Postharvest Symposium August 13-15 and delivered a keynote address; "Postharvest is Key to Sustainability".



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What's New on Our Website



Featured this Month on the Postharvest Technology Center's Website: Donate a Gift

Did you know that you can easily donate to support postharvest research and outreach through the UC Davis Gift Giving Website? Visit the Postharvest Technology Center's [Gift Giving](#) website to make your tax free donation.

Stay up-to-date with the Postharvest Technology Center by joining our [Linkedin Group](#)

New Publications by Postharvest Specialists.

Davidson, G.R., J. C. Frelka, M. Yang, T. M. Jones, and L. J. Harris. 2015. Prevalence of *Escherichia coli* O157:H7 and *Salmonella* on inshell California walnuts. *J. Food Prot.* 78(8):1547–1553.

Updated publications on Diane Barrett's website. Click on links below for pdf versions.

Fruits and Vegetable Publications

<http://www.fruitandvegetable.ucdavis.edu/publications/>

Tomato Publications

http://www.fruitandvegetable.ucdavis.edu/publications/Tomato_Publications_by_Barrett_Lab/

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Postharvest Calendar

- September 13-18, 2015. [III International Conference on Fresh-cut Products](#). ISHS. UC Davis campus
- October 13-16, 2015. [Postharvest Technology Course, Wageningen](#), The Netherlands
- October 23-25, 2015. [PMA Fresh Summit](#). Atlanta, GA
- November 3-5, 2015. [3rd Produce Safety: A Science-based Framework Workshop](#). UC Davis campus
- January 20, 2016. [Methods of Measuring Fruit and Vegetable Color, Flavor & Texture Workshop](#). UC Davis campus
- March 15-16, 2016. [22nd Fruit Ripening & Ethylene Management Workshop](#). UC Davis campus
- June 13-24, 2016. [38th Postharvest Technology of Horticultural Crops Short Course](#). UC Davis campus
- June 21-24, 2016. [VIII International Postharvest Symposium](#). Cartagena, Spain
- July 19-21, 2016. [IX Congreso Iberoamericano de Tecnología Postcosecha y Agroexportaciones](#). UC Davis campus
- September 13-15, 2016. [20th Annual Fresh-cut Products: Maintaining Quality & Safety Workshop](#). UC Davis campus

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Ask the Produce Docs



Q. Can you point me to studies that talk about the mode of action involved with nutrient loss? More specifically, are losses due to oxidation excreted through respiration (moisture loss) or some other breakdown? I am a chef who helps on an online skeptical forum about health and nutrition.

A. To answer your question, yes it is possible that oxidation can also result in nutrient loss. In fact, a lot of the reason that we see reductions in nutrients is due to oxidation – this is especially true for nutrients like Vitamin C, E and A. [Click here](#) for a review article I wrote a few years back regarding nutrient loss. Let me know if you have more questions!

--Diane Barrett, Ph.D. Fruit & Vegetable Products Specialist

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End Notes and Disclaimers

Postharvest Questions. If you have a perplexing postharvest question you'd like answered, please send it to postharvest@ucdavis.edu, and we'll see if one of our specialists can help.

Archived Items. Link to a data store of all our previous "[Ask the Produce Docs](#)" questions, or link to [archived copies](#) of our monthly e-newsletter as PDF documents.

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