



*February 2016*

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## Director's Update



### What Happened to my January E-newsletter?

For 2016 and beyond, the Postharvest Technology Center e-newsletter will be sent out the first week of the month rather than the last week of the month. This way you can get a jump on the latest Postharvest Technology Center news!

### Methods of Measuring Fruit & Vegetable Flavor Color & Texture Workshop Well Attended

With a rush of enrollments coming in the last month before the event, our first workshop of 2016 was full of participants learning about the principles of flavor, color and texture of fruits and vegetables. In addition to lectures, we hosted five exhibitors, each bringing their equipment for demonstrations during the course. We applaud and thank Diane Barrett, UC Davis Fruit & Vegetable Products Specialist and Faculty Organizer for another successful workshop!

### Postharvest Technology of Horticultural Crops Short Course

Since opening enrollment for our 38<sup>th</sup> annual Short Course, we have had strong interest as well as a steady stream of scholarship applications. With the scholarship opportunity now closed, it's time for our scholarship committee to review the applications and make the difficult decision of who will receive the good news to attend the workshop. We will announce the winner in the March e-newsletter. Stay tuned!

Sun  
short  
Cut



### Produce Professional Certificate Awarded

Wu, of National Taiwan University, completed his Produce Professional Certificate Program in January after just 8 months! He participated in the Postharvest Technology of Horticultural Crops Short Course plus Field Tour, the Fresh-Products Workshop, the Produce Safety Workshop, and Methods of Measuring Fruit and Vegetable Color, Flavor & Texture Workshop as well as some online modules to complete his certificate. Congratulations, Sun!

The

Center's Produce Professional Certificate course is comprised of in-person workshops and online lectures from leading researchers and industry experts in the field of produce quality and safety. The program is self-paced with a four year timeframe for completion. Visit the [Postharvest Technology Center's website](#) to learn more about this educational program or contact Center staff at 530-752-6941.

--[Beth Mitcham](#)

## Postharvest Education at UC Davis



### Fruit Ripening & Ethylene Management Workshop March 1-2, 2016 is Filling Fast

We hope you will join us for the 22<sup>nd</sup> annual offering of this valuable workshop! Postharvest Specialist Mary Lu Arpaia and Plant Science Professor Florence Zakharov are once again co-organizers and will be sharing the podium with many other academic and industry instructors. The Workshop will be held this year at the Activities and Recreation Center on the UC Davis campus. The \$899 enrollment fee includes all instruction, demonstrations, course materials, coffee breaks, lunches and an evening networking reception. Topics will include ripening facilities and equipment, temperature management, ethylene inhibition and control, tools to control ripening and senescence, and more. We invite you to learn more about the [Workshop](#) or [register online](#). If you have any questions, please contact our Registration Coordinator, [Penny Stockdale](#).

### Enroll today for the June 2016 Postharvest Technology Short Course

The 38<sup>th</sup> Annual Postharvest Technology of Horticultural Crops Short Course will be held June 13-17 at the UC Davis Activities and Recreation Center, with the optional field tour being held the week of June 20-24 throughout central California. The course is an intensive study of the biology and current technologies used for handling fruits, nuts, vegetables and ornamentals in California. It is designed for quality control personnel packers, shippers, transportation companies, service providers, food service, research and extension workers, and other professionals interested in the fundamentals of and current advances in the postharvest technology of horticultural crops.

Registration for the first week (lecture and labs) is \$2250 and includes all classroom instruction, lab activities, course materials, morning and afternoon coffee breaks, Monday - Friday lunches, and one barbeque dinner. Registration for the complete 2-week session (lecture-labs plus the field tour) will cost \$3150 and includes all week 1 activities plus field tour transportation and continental breakfasts Monday through Friday during the tour, as well as a Networking Reception. An additional lodging fee must be paid by all participants going on the field tour. Registrations often fill up early, and are made on a first-come, first-paid basis. For complete information or to register for this world-renown course, please visit the [webpage](#), or contact [Ms. Penny Stockdale](#).

## Featured Postharvest Bookstore Items

### Receive 20% off this month's featured publication: **Fresh-cut Products: Maintaining Quality & Safety Manual**

Through the end of February, we're offering a 20% discount on the Fresh-cut Products: Maintaining Quality & Safety publication. This large binder of presentations from the actual workshop, three separately bound publications, and a flash drive containing dozens of supplementary documents is a valuable addition to your library. To order a copy, please use our printable PDF [Order Form](#) and be sure to note "FCP20" to receive your discount, or you can use our [online order form](#).

For a complete listing of all our publications see our [bookstore](#).



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## Postharvest Specialists' Updates & Other News



### Mary Lu Arpaia—Living the Promise

As a subtropical horticulturalist, Postharvest Technology Center Specialist Mary Lu Arpaia wears many hats, but her primary interests are avocado and citrus. Recently, UC Riverside, where she is based, launched a "[Living the Promise](#)" campaign in which they showcase innovative thinking, breakthrough research and real-world solutions. Mary Lu was recently highlighted as a member of this prestigious group through this [web documentary](#).



### Beth Mitcham participates in postharvest loss discussion

Beth Mitcham traveled to Purdue University in early January to participate in the APhLIS+ (African Postharvest Losses Information System Plus) meeting. The group discussed estimating and modeling postharvest losses of a range of commodities, including grains, cereals, banana, potato, roots and tubers. The current site, focused on cereal losses can be viewed at <http://www.aphlis.net>.



### Christine Bruhn shares information about a boost in support for fruits and vegetables in EU schools

New measures to strengthen and boost funding for an EU scheme to provide fruit, vegetables and milk products in schools were backed by the agriculture committee on Monday. They put more emphasis on educating children in healthy eating, increase the budget and merge into one the current separate schemes for milk and fruit in schools. For more information click [here](#).

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## What's New on Our Website



### Featured this Month on the Postharvest Technology Center Website: Postharvest Publications Organized by Topic

This [database](#) is a valuable resource for anyone with postharvest questions about a specific commodity or topic. It contains approximately 1900 articles and presentations authored by UC postharvest specialists and USDA postharvest researchers. The database is organized by topic and is searchable.

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

## New Publications on our Website

Pesis, E., S.E. Ebeler, S.T. de Freitas, M. Padda, and E.J. Mitcham. 2010. [Anaerobic stress reduced apple bitter pit and scald](#). J. Sci. Food Agric. 90 2114-2123

Lizanne Wheeler, Lisa Kitinoja and Diane M. Barrett, 2015. [Use of Insulated Covers over Product Crates to Reduce Losses in Amaranth during Shipping Delays](#).

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## Postharvest Endowment Contribution

Thank you to the following individuals who have recently contributed generously to the Postharvest Technology Center:

- Tim Culhane/ Brennan's Farm Market
- John Seasholtz/Red Rooster Sales
- Fred Bliss

See a complete listing of our [contributors](#), or make an [online gift](#) as an individual or on behalf of your company. All contributions are tax deductible within the U.S.

## Postharvest Calendar

- March 1-2, 2016. [Fruit Ripening & Ethylene Management Workshop](#). UC Davis campus
- March 23-24, 2016. [Sixth Annual Chapman Phytosanitary Irradiation Forum](#), Chapman University, Orange, CA
- April 12-13, 2016. [37<sup>th</sup> Annual Citrus Postharvest Pest Control Meeting](#). Oxnard, CA
- June 13-24, 2016. [38<sup>th</sup> Postharvest Technology of Horticultural Crops Short Course](#). UC Davis campus
- July 19-21, 2016. IX Congreso Iberoamericano de Tecnología Postcosecha y Agroexportaciones. UC Davis campus
- September 13-15, 2016. [Fresh-cut Products: Maintaining Quality & Safety Workshop](#). UC Davis campus
- October 17-21, 2016. [III Symposium on Horticulture in Europe \(SHE 2016\)](#). Chania Greece

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## Ask the Produce Docs



**Q.** I am a table grape grower, I am writing because I wanted to ask if it would be possible to cool grapes using a vacuum cooling system? –J.C.B.

**A.** It is very unlikely that grapes can be vacuum cooled. The process works by evaporating water from the commodity. Items like green leafy vegetables work well because they have lots of surface area and stomates to allow rapid water loss. Grape berries do not allow rapid water loss and will take a long time to cool. The stems may cool quicker, but that would likely lead to more rapid stem browning because of the water loss.

--James F. Thompson, Emeritus Postharvest 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](mailto: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.

**Frequency of Distribution.** This publication is produced monthly by the UC Davis Postharvest Technology Center.

For more information, we invite you to [visit our website](#) or [email us](#).

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