



June 2016

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Director's Update



Website Redesign Right Around the Corner

We have been busy behind the scenes working to enhance your access to the valuable produce handling information on our website. We are close to launching a redesigned website with easier navigation and a mobile friendly format. This means you will be able to more easily access your “go to” postharvest information from the field, the packing shed, or the wholesale warehouse. Stay tuned for the launch of the new website soon.

The 2016 Postharvest Technology of Horticultural Crops Short Course has reached capacity for the 2-week session, but there are still a few spots left in the 1-week lecture and demonstration session. Remember, you can always take the 1-week session one year and follow it the next year with the second week tour. This is especially useful if it is difficult for you to dedicate two weeks away from work. Hope to see you at the course.

--Beth Mitcham

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Postharvest Education at UC Davis



June 2016 Postharvest Technology Short Course

This Short Course provides comprehensive instruction on the biology and current technologies used for handling fruits, nuts, vegetables and ornamentals after harvest. As addressed in the Director's Update, the 2-week session is full, but there are spots available in the 1-week lecture and demonstration section, offered June 13-17. Don't miss out on your chance for a unique and excellent educational and networking opportunity. For complete information or to register for the 1-week session, please visit the [webpage](#), or contact [Ms. Penny Stockdale](#).

2016 Fresh-cut Workshop: an In-Demand Topic

The September 13-15 workshop will be held on the UC Davis campus. This workshop will feature discussions on:

- marketing and consumer issues
- product biology & quality
- product preparation



- temperature management
- microbiology and sanitation
- modified atmospheres and packaging
- specific fresh-cut product information

Attend this popular workshop to learn about these topics plus participate in practical demonstrations on the impact of temperature on packaged product quality. You will also have the opportunity to network with a diverse and knowledgeable team of instructors and attendees alike.

The registration fee is \$1150, and participants may [register on-line](#), or contact our Registration Coordinator, [Ms. Penny Stockdale](#), for more information.

Advocate for Us!



Please help us advocate for a new Postharvest Specialist

In light of the recent losses to our team of Postharvest Specialists, we are very excited that our department has submitted a proposal for a new position, “Cooperative Extension Specialist in Postharvest Quality.”

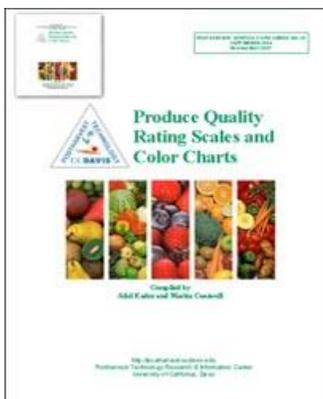
This Specialist position will be responsible for statewide leadership in advanced quality management systems for perishable horticultural foods. Innovative integration of the principles of horticultural production with postharvest biology would transect scales-of-production, import and export markets, and international initiatives which include sensory and nutritive quality and the critical issue of reducing food loss.

These requests for positions are highly competitive statewide, and **we need your support to advocate for filling this position** next year!

Link to comments form from: <http://ucanr.edu/postharvestposition>.

Please write your comments in support of this new postharvest position by July 11, 2016 using the following link. Scroll to the bottom of the page and add your comments. Thank you very much for your support!

Featured Postharvest Bookstore Items



Receive 25% off this month's featured publications: Produce Quality Rating Scales & Color Charts—Binder or CD.

Normally we give 25% off when purchasing BOTH the binder and CD. Now is your chance to get either at a special price.

This manual includes many produce rating scales (scoring systems) and color charts for assessing maturity, ripeness, and quality of fruits, nuts, and vegetables for the benefit of those interested in produce quality evaluation. Available in printed format, or as a CD. Use code PQRS25 to receive your discount.

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

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Postharvest Specialists' Updates & Other News

International Processing Tomato Symposium and Retirement Dinner for Dr. Diane M. Barrett

On Friday, May 6, 2016, members of the industry and university attended a day-long symposium focused on improving the quality of processing tomatoes. International and domestic experts gave presentations on improving bioaccessibility of carotenoids, rapid methods of quality analysis, and the water-energy nexus in tomato processing. Dr. Barrett summarized her 20+ years of work on processing tomatoes, and a festive



Retirement Dinner was held, during which the recipient of the first 'Barrett Fellow' was announced.

Diane Barrett Establishes the Fruit & Vegetable Faculty Fellowship

The Barrett Faculty Fellowship, using income from Dr. Barrett's short course aims to ensure a strong, personal and ongoing link between the Department of Food Science and Technology and the fruit and vegetable processing industry.

The first Fellow Dr. Nitin, is a valued colleague of Dr. Barrett, and his research and teaching accomplishments stand out within the Department of Food Science and Technology. He will receive income from the Barrett Faculty Fellowship Endowment and will serve as an industry liaison.

As a follow up, we would like to share a very special book written by UC Davis alumna and Food Science Leadership Board member Katie Feicht. She created *The Barrett Book* to encourage donations to the Diane M. Barrett Fruit and Vegetable Faculty Fellowship Endowment. The appendix, beginning on page 18, includes links to industry-relevant publications.

The larger the endowed fund, the more Dr. Nitin and future fellows will receive to support industry-relevant research and teaching. A recent development--a donor has committed to matching up to \$100,000 in gifts to the Barrett Fellowship Endowment made before June 30! Please consider giving [online](#) or by contacting Melissa Haworth at mdhaworth@ucdavis.edu or 530-979-1440. Thank you for the consideration.

Notable Video: The Extraordinary Life and Times of A Strawberry

The Ad Council has produced a new video on the life of a strawberry. It highlights the effort it takes to get a clamshell of strawberries from the field to your fridge. Watch it on our website here: <http://postharvest.ucdavis.edu/libraries/video/>. Find out more about food waste by visiting savethefood.com.



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On Our Website



Featured this Month on the Postharvest Technology Center Website: International Ordering

This is exciting! Now our international customers can order postharvest publications from our online bookstore! No more will they have to fill out an order form and fax it to the Postharvest Technology Center to place an order. It is a simple improvement we've made to streamline your publication ordering. Check it out today! <http://postharvest.ucdavis.edu/bookstore/>

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

New Publications on our Website

Sara E. Farley, Amanda L. Rose, and Kathryn J. Bowman. 2014. [Reducing Global Food Waste and Spoilage](#), A Rockefeller Foundation Initiative. Assessing resources needed and available to reduce post harvest food loss in Africa. Global Knowledge Initiative.

Shiu, Jennifer, David Slaughter, Lauri Boyden, and Diane Barrett. 2016. [Correlation of descriptive analysis and puncture test of watermelon cultivars](#). Journal of Food Science.

David Obenland, Marita Cantwell, Ramiro Lobo, Sue Collin, Jim Sievert and Mary Lu Arpaia. [Impact of storage conditions and variety on quality attributes and aroma volatiles of pitahaya \(*Hylocereus spp.*\)](#). Scientia Horticulturae 199 (2016) 15-22.

Postharvest Positions

Faculty Position (equivalent to Assistant or Associate Professor) in Postharvest Biology and Technology available at Cranfield University, UK

An exciting opportunity has arisen for a plant scientist to join Cranfield University to contribute to the leadership and management of a large existing portfolio of research projects in the area of postharvest, and to initiate and conduct high impact research driven by your own interests. The position will capitalise on investment in two new AgriTech Centres under construction at Cranfield ([AgriEPI](#) and [CHAP](#)).

Candidates will have experience in one or more of: winning research grants, leading research projects, working in multidisciplinary collaborations and publishing high-impact journal articles. For an informal discussion regarding this position, please contact Prof Andrew Thompson. Email:

a.j.thompson@cranfield.ac.uk

Formal applications for this position can be made from late June 2016 on the Cranfield University website.

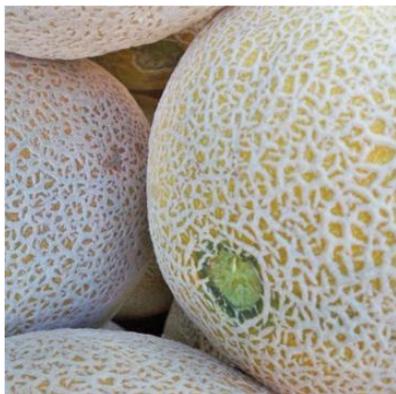
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Postharvest Calendar

- June 13-24, 2016. [38th Postharvest Technology of Horticultural Crops Short Course](#). UC Davis campus
- August 7-12, 2016. [3rd All Africa Horticultural Congress of the ISHS](#). North East of Ibadan Township, Nigeria
- 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
- November 1-3, 2016. [Produce Safety Workshop](#). UC Davis campus
- October 11-14, 2016. [Postharvest Technology Course](#). Wageningen Campus, The Netherlands
- February 7, 2017. [FRUTIC Symposium](#). Berlin Germany
- February 8-10, 2017. [Fruit Logistica](#). Berlin, Germany
- July 18-20, 2017. [IX Congreso Iberoamericano de Tecnología Postcosecha y Agroexportaciones](#). UC Davis campus

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Ask the Produce Docs



Q. As a produce manager for a small grocery chain I have a question regarding the condition of cantaloupe. I rejected some organic cantaloupe because it had what appeared to me as a blackish mold on the outer portion of the melon. The buyer called me and stated there was no problem as it was due to pollination and not mold per se. I had been told that the mold was generated from improper cooling and I should not sell them to my customers. I know you have not seen the melons I rejected; however, I was hoping you can give me some insight so I can ensure safe and quality product to my customers. (A.J.)

A. It is generally irresponsible to comment on the rejection of a delivered load of produce with such limited information. However, superficial mold development on cantaloupes, either conventional or organic, is not uncommon following handling injuries (particularly scuffing or abrasion to the netted rind, and especially combined with improper or inadequate cold chain management). Blackish to blackish-green mold, typically *Alternaria* spp, will invariably develop over time on cantaloupes, sometimes first observed at the stem scar where nutrients are exuded at the moment of "slip" or harvest. Other dark or "sooty" molds may be present on the surface of cantaloupes (and many other leaves and fruits) due to insect (aphid, leaf hopper, etc) feeding activity leaving nutrient laden deposits on the rind. Whatever the cause, the primary questions become; Is the product quality reduced? Is the product safe to eat? Will consumers buy the melons anyway? There are no Yes/No answers to any of these questions. Most likely the edible flesh is unaffected if the mold is truly superficial, however, all but the dedicated or bargain-conscious consumers are unlikely to pick up and then purchase an even partially moldy melon.

--Trevor Suslow

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.

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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