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**Director's Note**

We have had a busy summer hosting our annual Postharvest Technology of Horticultural Crops Short Course for two weeks at the end of June and now organizing and finalizing the agenda for the Fresh-cut Products Workshop in September (space still available—see below!).

The Short Course was once again a very successful event! We had over 70 participants attend, representing many countries and occupations. The group comprised students, shippers, processors, suppliers and academic and governmental agencies. About half the attendees participated in the optional field tour—a 5-day circuit of central and coastal California visiting packinghouses, cooling and storage facilities, produce distribution centers, field harvest operations, packing, and transportation facilities.

This year we were fortunate to host two scholarship recipients, Faith Wanjera Thumbi from the University of Nairobi, Kenya, and Susan Mugure Kuira from Quality and Conformity International in Kenya.



*Center Director  
Florence Zakharov*



*Center Director and Florence Zakharov (left) and Course Coordinator Beth Mitcham (right) with our scholarship recipients, Susan Mugure Kuira (middle left) and Faith Wanjera Thumbi (middle right)*

Faith's goal is "to be the go-to expert on postharvest management as a trainer and advisor in Africa. I would like to be a change agent who will make a contribution to food security by reduction of postharvest losses in the supply chain through innovation and capacity building of chain actors. In the long term, I would like to conduct research and develop of technologies that can be applied on small and medium scale farms to improve postharvest quality and reduce postharvest losses." Her plans include organizing and participating in "capacity building initiatives where the knowledge gained is shared and disseminated and to be an active participant in the development of policies and technologies that enable and empower growers, aggregators and traders to improve their postharvest handling practices."

Susan described the condition of the produce industry in Kenya, and the desire to improve the process by first addressing the "occurrence of spoilage before they reach the market due to factors such as delay in transport, poor postharvest technology and lack of appropriate ways of storage."

She plans to “capitalize on creating forums for sharing this information as clearly stated in my short term and long term goals. My target groups being my fellow student pursuing different courses related to food safety and the Small-Scale medium farmers and entrepreneurs. I will be committed to delivering quality services to all parties concerned without partiality in a timely and cost effective manner. Contamination of food is a major problem in Kenya. Improving post-harvest management competencies amongst low-income farmers will not only lead to increased crop preservation and food volumes for consumption and trade, it has the potential to directly impact on the health and well-being of all people living in the region. The most serious of food related health risks is the constant threat of food poisoning caused by toxic aflatoxin contamination, which has been rampant in foods such as maize, animal feeds and nuts in various regions in Kenya. For these reasons, my critical step will be to educate farmers in understanding the influence of biological and environmental factors (as well as handling practices) on product deterioration and how new technologies and farming practices can improve the quality and safety of their crops.”

We wish them both tremendous success and we were honored to be a part of building and widening their postharvest experiences. Look out for the announcement for next year’s scholarship opportunity in early 2020.

## Postharvest Education at UC Davis

### Open for Registrations

#### Fresh-cut Products: Maintaining Quality and Safety

Fresh-cut products are fresh fruits and vegetables that have been prepared (cleaned, washed, sanitized, cut), packaged, and held under refrigeration until consumption. The fresh-cut sector continues to develop innovative and convenient products.

Consumers demand safe, high quality fresh-cut products that have extended shelf-life and are delicious to eat. These demands require that fresh-cut processors and handlers meet rigorous standards. Our upcoming workshop will address many of these issues related to quality aspects to help in satisfying those consumer demands.

We will feature discussions on fresh-cut product physiology, sensory quality, marketing, transport, packaging, microbial control and safety, residue violation and new technological trends and advances. Our practical demonstration on the impact of temperature on packaged product quality reinforces all the temperature-related discussions.



[Enroll Here!](#)

## Postharvest Collaboration



*Associate Director Angelos Deltsidis (top right) leading the Serbian crew and some familiar Postharvest Technology Center members on an excursion to the local Davis Farmer’s Market*

The UC Postharvest Technology Center has recently set up a collaboration with AgroNet – Centre for Education and Research utilizing USAID|Serbia Competitive Economy Project funding. AgroNet operating under the Faculty of Agriculture, University of Belgrade, is working with the UC Postharvest Technology staff and affiliated specialists in order to assess the needs of the fresh fruit and vegetable sector in Serbia and to design practical training courses that will meet the most pressing needs of the Serbian industry. The project included a study tour in California for a group of Serbian team members that occurred during the second half of June. The group included Professors Vlade Zarić, Ivana Vico and Saša Despotović from the Faculty of Agriculture, U. of Belgrade, along with

Svetlana Kijevcanin from Cardno, the contractor of the project. USAID|Serbia was represented by Senior Enterprise Development Advisor, Aleksandra Zorić-Krzić.

The Serbian team attended the Postharvest Technology of Horticultural Crops Short Course offered by the UC Postharvest Technology Center at UC Davis, along with the week-long field tour of facilities handling fruits and vegetables. UC Postharvest Technology Center staff and specialists also finalized plans with the Serbian team for a pilot course to be held in Belgrade in the Fall of 2019.

## Of Interest to our Readers

### Postharvest Education Foundation Book

The [Postharvest Education Foundation](#) is pleased to announce the new **100 under \$100: Tools for Reducing Postharvest Losses** is available online. They request for anyone who downloads the publication to let them know when/where/how you use the new book. Available here:

PEF Book (pdf)

#### **100 under \$100: Tools for Reducing Postharvest Losses**

Betsy Teutsch (2019)

Free to download

[http://postharvest.org/100\\_under\\_100.aspx](http://postharvest.org/100_under_100.aspx)

Kindle eBook

#### **100 under \$100: Tools for Reducing Postharvest Losses**

Betsy Teutsch (2019)

\$3.99

<https://www.amazon.com/dp/B07TP3TWF1>

### Jet-Ready Coolers Now Available

For more information about Global's Jet-Ready Precoolers, see [www.PreCoolers.net](http://www.PreCoolers.net).

For more information:

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Global Cooling Inc., Tel: +1-844-858-4621

[www.PreCoolers.net](http://www.PreCoolers.net)

## On Our Website

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



### New Publications on our Website

Cristian Matías Ortiz, Ariel Roberto Vicente, Rika P. Fields, Filipa Grillo, John M. Labavitch, Irwin Donis-Gonzalez, Carlos H. Crisosto. [Walnut \(\*Juglans regia\* L.\) kernel postharvest deterioration as affected by pellicle integrity, cultivar and oxygen concentration.](#) Postharvest Biology and Technology 156 (2019) 110948.

Heather McDonald, Mary Lu Arpaia, Fred Caporaso, David Obenland, Lilian Were, Cyril Rakovski, Anuradha Prakash. [Effect of gamma irradiation treatment at phytosanitary dose levels on the quality of 'Lane Late' navel oranges.](#) Postharvest Biology and Technology 86 (2013) 91-99.

## Employment Opportunities



### Junior/Assistant Specialist

The Department of Plant Sciences is recruiting for a Junior / Assistant Specialist (100% appointment) to work under the supervision of Dr. Melotto. The incumbent will be responsible for planning, coordinating, and executing experiments in the lab, greenhouse, and field. The Melotto lab studies molecular biology and genetics of plant-microbe interactions, including crop and model plant as well as bacterial pathogens of plants and humans. The successful candidate should have specialized

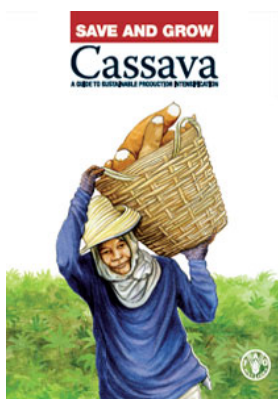
training in plant genetics, molecular biology, plant response to stresses, and basic microbiology. Experience in microscopy is desirable. Applicants should have excellent oral and written communication skills, be well organized, careful and efficient, and able to work well as part of a team.

Please [click here](#) to learn more about the position and to apply.

## Postharvest Calendar

- September 17-19, 2019. [Fresh-cut Products](#). Davis, CA
- October 8-11, 2019. [Postharvest Technology Course](#). Wageningen, Netherlands
- March 31-April 1, 2020. [Fruit Ripening & Ethylene Management](#). Davis, CA
- June 15-26, 2020. [Postharvest Technology of Horticultural Crops Short Course](#). Davis, CA
- November 9-13, 2020. [9th ISHS International Postharvest Symposium](#). Rotorua, New Zealand

## Ask the Produce Docs



Q. I noticed you do not have a fact sheet on cassava. Cassava is unusual as unlike other storage organs it is very perishable. (S.C.)

A. Thank you for pointing this out. The reason we do not have a produce fact on cassava is that none of the postharvest faculty members have direct expertise in this crop, but we recognize it is an important worldwide commodity. In the meantime, here is a link to a [FAO guide to sustainable production intensification of cassava](#), which includes a postharvest chapter.

Florence Zakharov and Angelos Deltsidis

**Postharvest Questions.** If you have a 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 regularly, or as special issues by the UC Postharvest Technology Center.

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

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**Editorial Review.** Florence Zakharov

**Writing and Coordinating Publisher.** Pam Devine, Angelos Deltsidis, Florence Zakharov

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