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Director's Note

We recently concluded our first-ever virtual Postharvest Technology of Horticultural Crops Short Course! We had 166 participants from 36 countries. We all learned a lot about virtual courses and, of course, postharvest. By the feedback from our attendees, it was a great success! A few comments:

"This course being online is also what allowed me to attend. Thank you very much for the extensive amount of instructors and topics covered."

"The course was very informative in the field of Horticulture postharvest management."

"Appreciate all your hard work to make the course an excellent one! I really enjoy it!"

"Thank you. I found the course most informative and have learnt heaps."

"Thank you all instructors and all participants for sharing this wonderful online learning experience!"

"This course has been fascinating and so tremendously useful. Thanks for all!"

"Thanks for organizing all this and for sharing your knowledge and passion with us!"

It was especially heartening to see that so many people were able to attend without the expenses for travel, and they were still able to absorb a great deal of pertinent information for their success in postharvest management. We look forward to offering more online courses in the future. In fact, **plans are currently underway for a virtual Fresh-cut Products: Managing Quality and Safety Workshop later this year. Stay tuned for details!**



*Interim Director,
Beth Mitcham*

Postharvest Education at UC Davis

Fresh-cut Workshop is going Virtual!
Fresh-cut Products Workshop: Maintaining Quality & Safety
Dates to be Announced Soon!

As the situation with the pandemic continues (and with the successful Postharvest Technology of Horticultural Crops Short Course virtual experience), we've decided on a virtual Fresh-cut workshop through Zoom this fall. The virtual workshop will include pre-recorded presentations to watch before a live "highlights and key-learnings" session with each instructor. This workshop will be offered at the reduced price of \$750, and for students or those in developing countries, the price is \$300.



This workshop provides an intensive and substantive overview of fresh-cut production, processing, packaging, distribution and quality assurance. Participants gain working knowledge of established and new procedures through topic-related sessions and demonstrations. Additionally, we will feature discussions on fresh-cut marketing, new packaging, product physiology, microbial control, and sensory evaluation. And our practical demonstration on the impact of temperature on packaged product quality reinforces all the temperature-related discussions.

The fresh-cut industry and this workshop have changed considerably over the past 20 years. Join us if you are new to the fresh-cut industry, or if you want updates on many topics important to the success of the fresh-cut fruit and vegetable sector.

On Our Website

New Publications on our Website

Irwin R. Donis-González, Constantino Valero, Md Abdul Momin, Amanjot Kaur and David C. Slaughter. [Performance evaluation of two commercially available portable spectrometers to non-invasively determine table grape and peach quality attributes](#). *Agronomy* 2020, 10, 148; doi:10.3390/agronomy10010148. www.mdpi.com/journal/agronomy.



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Research Highlights

Congratulations! New research funded by USDA NIFA on the very important topic of [food safety and the critical role that plant sciences](#) can play in addressing this has been funded at UC Davis involving the research groups of Professors Maeli Melotto and Barbara Blanco-Ulate.

Mapping genetic determinants in lettuce that reduce *Salmonella enterica* and *Escherichia coli* colonization of leaves. Maeli Melotto, PI, Department of Plant Sciences. “A major concern in produce safety is the high potential of human pathogens to adapt to the plant environment without losing virulence in its natural human host,” said [Maeli Melotto](#), project PI. “The results of this project will facilitate informed and directed genetic and breeding strategies to prevent or reduce bacterial persistence in freshly consumed leaves, thereby enhancing the safety of our crops. “Ultimately, we hope to create a framework to incorporate breeding as a strategy to reduce the risk associated with the colonization of edible leaves with bacterial pathogens of humans.”

Light-driven renewable bactericidal and fungicidal wax supplement for control of persistent microorganisms on fruit and vegetable surfaces. Luxin Wang, PI, Dept. Food Sci. Technol, Barbara Blanco-Ulate, Co-PI, Dept. Plant Sci. and Gang Sun, Co-PI, Dept. Biol. Agric. Eng.

According to Blanco-Ulate, “Our project intends to develop a novel light-driven renewable bactericidal and fungicidal wax supplement for the control and inactivation of persistent microorganisms on fruit surfaces, thus protecting the microbial safety and quality of fresh produce.” Apples, oranges, and tomatoes will be used in the research experiments.

Laboratory Assistant

The Laboratory Assistant is responsible for ensuring the successful completion of experimental research protocols dedicated to maintaining the quality of fresh produce.

The position is located in Fresno, CA.

For more information: Fernando Edagi fedagi@agrofresh.com





Agricultural Specialist

Technical support to the Agricultural Attaché in the main duties of the Agricultural Office of Chile for US and Canada.

The position is carried out mainly at the Chilean Embassy in Washington, DC, with possible trips according to what is coordinated with the Agricultural Attaché.

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Technical Services Advisor

The role of the Technical Service Advisor is to constantly strive to improve the quality of our customers' fresh produce in their packing houses. This can be accomplished by ensuring the best possible performance of JBT's cleaners, fungicides, and coating products. The Technical Service Advisor also provides input to resolve technical issues on the post-harvest handling of Fresh Fruit/Vegetables.

This position works in the Southern California area, in and around Los Angeles. When not in the field, this position will report to our JBT office located in Riverside, California.

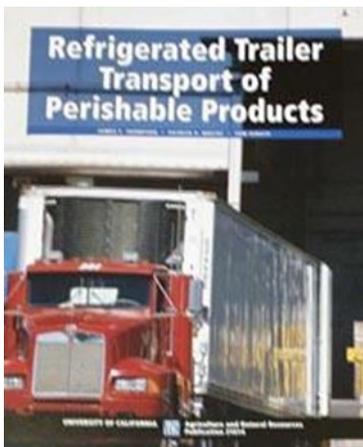
For more information: Charlene Jewell, charlene.jewell@jbt.com



Postharvest Calendar

- Fall 2020. Fresh-cut Products Workshop: Maintaining Safety and Quality. **VIRTUAL-Dates to be Announced Soon!**
- October 6-23, 2020. Wageningen Online Course Postharvest Technology **VIRTUAL**
- November 9-13, 2020. 9th ISHS International Postharvest Symposium. Rotorua, New Zealand - **POSTPONED**
- January 18-20 2022. Aligning the Food System - Emerging technologies to address grand challenges in the produce industry. Davis, CA

Ask the Produce Docs



Q. I have seen a video regarding the proper loading and use of a reefer trailer for hauling various produce, and UC Davis was listed on the credits. I am considering using a reefer trailer with my semi-truck and am trying to learn as much as I can regarding this subject. Do you have any publications, books, videos regarding this subject - or can you recommend some appropriate sources? (B.B.)

A. We have quite a few resources that you might find useful, please take a look at the following items:

A booklet "Refrigerated Trailer Transport of Perishable Produce" (http://postharvest.ucdavis.edu/Bookstore/Refrigerated_Trailer_Transport/) is available for purchase.

A video entitled "Loading Makes a Difference" under the topic "Transportation" (http://postharvest.ucdavis.edu/Library/Video_Library/) can be viewed for free at this link.

Also, we have a number of [free articles about transportation of produce](#).

Postharvest Questions. If you have a 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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