



The Science and Art of Quality and Safety.

IN THIS ISSUE

JUNE 2022

- [Upcoming Workshops](#)
- [Social Media Updates](#)
- [Calendar of Postharvest Events](#)
- [Ask the Produce Docs](#)

DIRECTOR'S NOTE

Technological innovations in the food-produce industry require a multidisciplinary group of brilliant minds to be effectively developed. This is especially true in the agricultural produce field due to its unique complexity and interactions among scientists, entrepreneurs and food-supply-chain systems. So, at the Postharvest Technology Center, we were not surprised that it required up to 21 experts, including research scientists, cooperative extension specialists, and industry partners to pull off our newest workshop, "Emerging Technologies: Addressing grand challenges in the produce industry," held May 23-25, 2022.

This one-of-a-kind, in-person and virtual workshop was developed by the Postharvest Technology Center, the Department of Biological and Agricultural Engineering, and the World Food Center at UC Davis. It was a great success, covering a diverse range of topics, including the future of farming, solutions to farm-labor shortages, entrepreneurship and intellectual property, mechanical and robotic harvesting, human safety and ergonomics, alternative and functional packaging, sensing and controlling produce quality and safety, and current issues in the AgTech innovation space. We thank those who attended in person and via Zoom, as well as the panelists and presenters who shared their expertise on these fascinating yet critical topics.

It goes without saying that we are looking forward to offering similar workshops that address other grand challenges, such as real-time, in-storage, in-transit monitoring of critical parameters; cybersecurity and large-data applications in the produce supply chain; Artificial Intelligence (AI) approaches to modeling produce quality, nutritional value and safety of produce, among other topics.

So, if you missed this fantastic workshop and would like to learn more, please contact us! Recordings of each session will soon be available in our online store.

– *Irwin R Donis-González*



Beth Mitcham
Director



Irwin R. Donis-González
Associate Director

POSTHARVEST EDUCATION AT UC DAVIS



POSTHARVEST TECHNOLOGY OF HORTICULTURAL CROPS SHORT COURSE

JUNE 13-17, 2022
UC Davis Campus & Virtual

For more information, please visit
POSTHARVEST.UCDAVIS.EDU



**ONLY ONE
WEEK LEFT
TO REGISTER!**

**REGISTER BY
FRI., JUNE 10!**

REGISTER by 6/10 for our Postharvest Technology of Horticultural Crops Short Course!

This popular course offers an intensive study of the underlying biology principles and latest technologies used for handling fruits, nuts, vegetables and ornamentals after harvest in California. And it's right around the corner, June 13-17, 2022!

Our “hybrid” workshop will be offered in person on the UC Davis campus and virtually via Zoom. The course is designed for produce handlers, service companies, quality-control personnel, research and extension specialists, and other professionals interested in current advances in produce handling, storage, transportation, safety and marketing.

An exciting feature of this year's course is our **VIRTUAL FIELD TOUR!** Join from the comfort of your living room or home office, starting on June 21st and ending on June 23rd. **[REGISTER SEPARATELY FOR THE VIRTUAL FIELD TOUR HERE!](#)**

Residents and students of developing countries who would like to *attend the virtual course or virtual tour* may be eligible for a substantial discount. If you believe you qualify for a discount, please contact Pam Devine at pwdevine@ucdavis.edu. Please visit our [website](#) for more information – or **[REGISTER NOW!](#)**

Sept. 20-22, 2022 - Fresh-cut Products: Maintaining Quality & Safety

Registrations will open soon for our Fresh-cut Products Workshop, which 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. The workshop will feature discussions on fresh-cut marketing, new packaging, product physiology, microbial control, and sensory evaluation. Our practical demonstration on the impact of temperature on packaged product quality reinforces all the temperature-related discussions. Please visit our [website](#) for more information!

SOCIAL MEDIA UPDATES



Mitch McCartney is the Director of Research at BioMEMS Lab at UC Davis. At our recent Emerging Tech workshop, he gave an engaging presentation on how to measure volatile organic compounds (VOCs) in fresh and dry produce.



Janine Elliott, Assoc. Director of Venture Catalyst at UC Davis, was one of the keynote speakers at our Emerging Tech workshop. We enjoyed learning about how she helps turn UC Davis-based ideas and inventions into profitable ventures.



David Slaughter was featured in this short Emerging Tech promo video. The workshop is over, but David's brilliance on the topic of SmartFarms was a major highlight of the event that we're sure many attendees are still pondering today. Click the video thumbnail above to hear David explain why SmartFarms are the future of farming. (And please subscribe to our Facebook page while you're there!)



Day two of our Emerging Tech workshop ended with a "sense" of excitement over everything we learned during our Sensing & Controlling session, with the roundtable lasting just past 5 p.m. From left, **Mitch McCartney** (BioMEMS Lab), **Roberto Moreno** (TOMRA), **Irwin R. Donis-González** (Dept. of Bio & Ag Engineering, UC Davis) and on the screen, **Galen George** (CID Bio-Science).

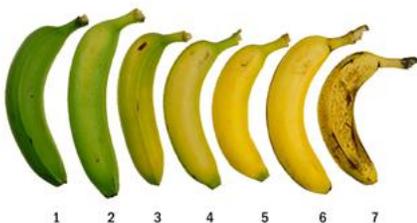
CALENDAR OF POSTHARVEST EVENTS



- **June 13-17, 2022 – REGISTER BY JUNE 10, 2022!**
[Postharvest Technology of Horticultural Crops Short Course](#)
UC Postharvest Technology Center, Davis, CA
- **August 14-20, 2022**
[International Horticulture Congress](#)
Angers, France
- **September 20-22, 2022 – REGISTRATION OPENING SOON!**
[Fresh-cut Products Workshop: Maintaining Quality & Safety](#)
UC Postharvest Technology Center, Davis, CA
- **October 25-27, 2022**
[Fresh Summit](#)
Produce Marketing Association, Orlando, FL
- **March 7-9, 2023**
[Fruit Ripening & Ethylene Management Workshop](#)
UC Postharvest Technology Center, Davis, CA
- **November 11-15, 2024**
[Postharvest 2024](#)
ISHS International Postharvest Symposium, Rotorua, New Zealand

ASK THE PRODUCE DOCS

BANANA RIPENESS CHART



Q: Would it be easier to preserve quality on climacteric fruits, since they continue 'ripening' than non-climacteric where there is no more physiological change?

A: There are still other physiological changes that might not be desirable in climacteric fruit, such as overripening or senescence. So, the statement is not correct. Climacteric fruit can be harder to control because their metabolism is more active, and they deteriorate at a faster rate (such as most tropical fruit).

– Barbara Blanco-Ulate

OTHER HELPFUL TOOLS & INFORMATION

Information. For more information, please [visit our website](#) or [email us](#).

Postharvest Questions. Please send your postharvest questions to postharvest@ucdavis.edu, and we'll see if one of our specialists can help.

Archived Items. Please visit our datastore of all previous [“Ask the Produce Docs”](#) questions and answers, and peruse [archived copies](#) of our PDF e-newsletters.

Frequency of Distribution. This publication is produced regularly, or as special issues by the UC Postharvest Technology Center.

Subscribe/Unsubscribe. If you or a colleague wish to receive this free monthly newsletter, [click here](#) to subscribe. If you no longer wish to receive this publication, please “reply” to this email with “Unsubscribe” in the subject line.

Copyright & Legal Notices. Kindly observe all [copyright and legal notices](#).

Editorial Review. Beth Mitcham

Writing & Coordinating Publisher. Pam Devine, Beth Mitcham, Barbara Blanco-Ulate, Angela J. Bass

The University of California does not discriminate in any of its policies, procedures, or practices. The University is an affirmative action/equal opportunity employer.

Our answers to “Ask the Produce Docs” questions represent the best understanding of the current state of knowledge at the time of the latest update, and does not represent an exhaustive review of all research results. Answers are for guidance only. Recommendations may vary from those listed because of, but not limited to, geographical differences, cultivar differences, maturity at harvest or ripeness, growing conditions, grade and quality at harvest, temperature management practices after harvest, and use of special treatments. The UC Postharvest Technology Center and individuals answering the questions are not responsible for any losses, injury to you, any other person or any property. Further, users agree to release the UC Postharvest Technology Center and individuals answering the questions from any and all claims and liability related to use of any content.



POSTHARVEST TECHNOLOGY CENTER e-NEWSLETTER | <mailto:postharvest@ucdavis.edu>