



**JULY 2022**

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## DIRECTOR'S NOTE

Innovation is all the buzz nowadays! But what is innovation, really? And how do we foster its development? An innovation is a new method, idea, product, or device that makes a significant positive change. Innovation is crucial to the continuing success of any organization.

Every day, we hear about a new, innovative technology for the produce industry. But how do we know which of these technologies can truly make a significant and positive change? How do companies decide which innovations to adopt? How do companies determine which innovations will provide the biggest bang for the buck?

When you understand the underlying biology of the produce your company handles and the engineering principles involved in their response to temperature and relative humidity, you can make informed decisions about the most impactful innovations to develop or adopt.

This is where the UC Postharvest Technology Center comes in. We offer a wealth of free information, [applications-oriented publications](#), and access to [scientific articles](#) on our [website](#). For deeper knowledge, we several [workshops and courses](#) throughout the year, such as our Emerging Technologies Workshop and our Postharvest Technology of Horticultural Crops Short Course. In these courses, you learn how to critically evaluate your handling practices, with a focus on boosting your business success. Our Postharvest Specialists also conduct research to compare handling practices and test new technologies to assess the potential benefits in maintaining product quality and extending shelf life. These studies often inform our presentations in center workshops. Everyone likes innovations, especially new methods or devices that result in a significant positive change. But how do we encourage innovation? Many



**Beth Mitcham**  
Director



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Associate Director

experts say you need to create an environment that encourages new ideas. Others focus on the need to invest resources in innovation.

A recent experience in my research program demonstrated to me how investing in innovation and creating an enabling environment can make a difference. A recent PhD graduate in my lab obtained a UC Davis Institute of Food & Health Innovator Fellowship, which funded a postdoctoral position for one year to develop any innovation. With a small supply budget and the freedom to pursue his interests, he developed several rapid sensor systems for detecting produce rancidity, water loss, and respiration rate.

We were recently awarded a Food Systems Innovation Award from the university that will support further development of the rancidity detector. I am certain these technologies would not have been developed without the initial Innovator Fellowship award. This is the value in investing in innovation!

How can you invest in innovation in your operation? And are you ready to make informed decisions about which ones to develop or adopt?

*Beth*

# POSTHARVEST WORKSHOPS AT UC DAVIS

**September 20-22, 2022**

## **Fresh-cut Products: Maintaining Quality & Safety Workshop**

Today's consumers demand safe, high-quality, fresh-cut products with extended shelf-life and good eating quality, requiring fresh-cut processors and handlers to meet rigorous standards. Fresh-cut products are fresh fruits and vegetables that have been prepared (cleaned, washed, sanitized, cut), packaged, and held under refrigeration until consumption.

Our 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 about fresh-cut marketing, new packaging, product physiology, microbial control, and sensory evaluation.

Join us if you are new to the fresh-cut industry, or if you want essential updates on many topics important to the success of the fresh-cut fruit and vegetable sector. The workshop is relevant to all levels of fresh-cut produce industry professionals—from small, local, and regional produce processors to large businesses with nationwide distribution. Food scientists, food engineers, quality assurance personnel and new product development staff should attend.

**REGISTER NOW >**



**March 7-9, 2023**

### **Fruit Ripening & Ethylene Management Workshop**

Mark your calendar for our next Fruit Ripening & Ethylene Management Workshop, where our seasoned instructors share their research and knowledge on how best to deliver delicious fruits and fruit-vegetables to consumers and increase profits by reducing losses at the receiving end.

This three-day hybrid workshop will be offered on the UC Davis campus and virtually and will feature lectures, demonstrations, and post-session Q&As. In-person participants will be served lunch and snacks. And you won't want to miss the always-fun "Produce Jeopardy" game!

This workshop is designed for shippers, wholesale- and retail-fruit handlers, and produce managers who are involved in the handling and ripening of fruits and fruit-vegetables.

Stay tuned for registration details!

**LEARN MORE >**



#### **SOCIAL MEDIA UPDATES**

*Follow Us!*



Were you among the 170 people who “liked” our social media posts about our recent Postharvest Technology of Horticultural Crops Short Course, June 13-17, 2022? In-person participants gathered during a morning coffee break for a group photo. After the break, virtual participants turned their cameras on for a virtual group photo. We thank all who traveled to Davis to participate in or instruct this weeklong workshop, as well as those who joined us virtually via Zoom! Catch more great posts like these by following us on social media!



## REMEMBERING PROF. BARRY MCGLASSON



Professor Barry McGlasson was a rare scientist with a long and illustrious career, conducting nearly 60 years of postharvest research at Agriculture SA, CSIRO and the University of Western Sydney. His PhD at the University of California, Davis in the 1950s and subsequent pioneering research revolutionized the understanding of the role of ethylene in fruit ripening. He was among the founders of the Australian Society of Horticultural Science in 1990.

## POSTHARVEST CALENDAR

- August 14-20, 2022. [International Horticulture Congress](#), Angers, France
- September 20-22, 2022. [Fresh-cut Workshop: Maintaining Quality & Safety](#), UC Davis
- October 27-29, 2022. [IFPA's Global Produce & Floral Show](#), Orlando, FL
- March 7-9, 2023. [Fruit Ripening & Ethylene Management Workshop](#), UC Davis
- November 11-15, 2024. [Postharvest 2024](#), Rotorua, New Zealand

## ASK THE PRODUCE DOCS



**Q:**

I often observe pines (pineapples?) not degreening well and arriving with high translucency. Why is that so?

**A:**

Pinas or pineapple skin color varies with the variety. Some varieties do not turn yellow on the skin with further ripening. Also, pineapples are non-climacteric and should be ready to eat at harvest. Translucency is a problem that develops in the field during some times of the year, and some varieties are more susceptible.

*-Beth Mitcham*

Our [Produce Fact Sheets](#) offer more information about handling a range of produce items!

## ADDITIONAL INFORMATION

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

**Postharvest Questions.** Please send your postharvest questions to [postharvest@ucdavis.edu](mailto:postharvest@ucdavis.edu), and we'll see if one of our specialists can help! (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 all claims and liability related to use of any content.)

**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.

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**Editorial Review.** Beth Mitcham

**Writing & Coordinating Publishers.** Beth Mitcham, Pam Devine, Angela J. Bass

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