POSTHARVEST TECHNOLOGY CENTER
UNIVERSITY OF CALIFORNIA

DECEMBER 2022
NEWSLETTER

Postharvest news you can always use.

DIRECTOR’S NOTE

Can you believe it is December and nearly the end of 2022? Another year almost in the history books – and what a year it has been! Notably, the Postharvest Technology Center offered a record four hybrid workshops in 2022. We really enjoyed seeing many of you and our instructors in person and online.

In this newsletter, we are looking ahead to the new year with the announcement of open registrations for our Fruit Ripening & Ethylene Management Workshop, March 7-8, 2023. And for the first time since 2019, we will be offering an in-person tour of produce handling operations as part of our Postharvest Technology of Horticultural Crops Short Course in June 2023. Stay tuned for registration details.

Most of us in the United States just celebrated Thanksgiving and are looking forward to Christmas, Hanukkah, Kwanzaa, and other festive celebrations this month where delicious food plays a starring role. Along with turkey, sweet potato is a common dish served during holiday gatherings. Did you know that sweet potato is a chilling sensitive crop? These roots should be stored
between 55 and 59°F (12.5 and 15°C), with high relative humidity (>90%) to reduce water loss. Warmer temperatures increase sprouting and water loss in sweet potato, while ethylene gas increases production of phenolic compounds, which can make them more bitter and cause discoloration of cooked potatoes. Think about that the next time you prepare this tasty and nutritious vegetable!

As we end the year, many of us make charitable contributions to organizations we value. We hope you or your company will consider a contribution to the Postharvest Technology Center to support an update of our 11-year-old website. Our website remains a go-to source for produce information for many of you and is the primary way we share our latest research findings and produce-handling recommendations. You may have recently tried to visit our website, only to be met with a blank screen or warning message. It’s a major sign that it’s time for a major upgrade. We’re asking for your support to complete the task. Please help keep our website free and accessible to all by making a tax-deductible donation today!

Beth and Irwin
The UC Postharvest Technology Center would like your feedback on how we can improve our yearly educational offerings, including our Postharvest Technology of Horticultural Crops Short Course, Fresh-cut Products: Maintaining Quality & Safety Workshop, and Fruit Ripening & Ethylene Management Workshop. Please take a moment to complete our brief survey TODAY for a chance to win a free copy of our Postharvest Technology of Horticultural Crops textbook, a $65 value!
2023 FRUIT RIPENING & ETHYLENE MANAGEMENT Hybrid Workshop

March 7-8, 2023

Intensive Instruction
Learn what it takes to deliver delicious fruits and fruit-vegetables to consumers and increase profits by reducing losses at the receiving end.

Demonstrations & Q&A Sessions
Our workshop is jam-packed with lectures, demonstrations, Q&A sessions and our popular, not-to-be-missed Fruit Ripening Jeopardy game!

Networking Opportunities
Meet and mingle with fellow fruit-ripening professionals. Rub shoulders with instructors. Expand your professional network through invaluable face-to-face interactions.
MORE POSTHARVEST EDUCATION OPPORTUNITIES


February 9-10, 2023. Alabama Fruit & Vegetable Growers Association Annual Conference and Trade Show, Gulf Shores, Alabama

March 13-17, 2023. 2023 Florida Postharvest Horticulture Tour, Gainesville, Florida

May 7-12, 2023. ISHS International Symposium on Almond and Pistachio, UC Davis

May 14-17, 2023. Postharvest Unlimited Conference & Postharvest Ornamentals Symposium, Wageningen University, The Netherlands

November 11-15, 2024. Postharvest 2024, Rotorua, New Zealand
This short review article highlights some recent postharvest studies that aimed to alter the naturally occurring ripening and senescence processes in harvested products, or to amplify those that dictate desirable attributes, while minimizing those that do not. The article’s focus on a multisensorial assessment of harvested tissue’s traits that define quality and indicate the shelf-life of produce, yellowing in broccoli and in the model species tobacco, aroma volatiles in grapes, firmness in apple, the development of a harvest index for persimmon, and the genetic basis of susceptibility to a fungal disease in strawberry. The knowledge from these studies can be applied to improve breeding, postharvest chemical treatments, or the accurate prediction of quality using biomarkers.
QUESTION
I have heard that it is better to store certain fruits and vegetables together to maintain the best freshness, and to keep other fruits and vegetables separated to prevent aging. If this is true, what are some good storage combinations?

ANSWER
In your refrigerator's produce bins, it is best to store ethylene producers (ripening fruit and fruit-vegetables like avocado) separately from green vegetables (lettuce, herbs, cucumber). Please refer to our home storage guide for more information.

Visit our Produce Fact Sheets for more information about handling a range of produce types!
ADDITIONAL INFORMATION
Our website needs your help!

The Postharvest Technology Center got its start more than 44 years ago, back when the internet seemed like science fiction.

Today, our 11-year-old website remains the go-to source for produce information for many, and is the primary way we share our latest research findings, produce-handling recommendations, and course information.

You may have recently tried to visit our website, only to be met with a blank screen or warning message. This means it's time for an upgrade and we need your support to complete the task.

Please consider making a tax-deductible donation today!

Thank you for your support!

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! (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, Angela J. Bass, Irwin R. Donis-Gonzalez, Pam Devine

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