

*Postharvest news & information you can always use – PDF version*

## DIRECTOR'S NOTE

It's time to break out the record books, as I am not aware of another institution that has taught more postharvest courses than the UC Postharvest Technology Center. In fact, the Center is entering its 45<sup>th</sup> year of offering its world-renowned Postharvest Technology of Horticultural Crops Short Course.

But as the saying goes, “there’s a first time for everything,” as we made the informed and tough decision to renew how we deliver this workshop, and future offerings. This won’t come as a surprise if you have been reading our [newsletter](#) and [recent announcements](#). The main reason for this change is that we are aware that our stakeholder community is craving an improved learning experience that aligns with the modern-day realities and challenges of working in the produce industry. And, as we promised at the beginning of the year, we are diligently working to introduce new ways of delivering our core workshops. Our goal is to better fulfill our mission of being an integral part in reducing postharvest losses and improving the quality, safety, and marketability of fresh agricultural products.

With this in mind, and because many of you have approached us regarding this very topic, we have decided to offer the first [“Virtual Crash Course in Postharvest Solutions for Small and Evolving Operations.”](#) We’re excited to be partnering with the UC Innovation Lab for Horticulture to present a course that offers practical solutions for an underrepresented stakeholder community. **Dr. Beth Mitcham, who will retire at the end of June, will present a keynote on her career in postharvest and international agricultural development.**



Beth Mitcham  
Director



Irwin R Donis-González  
Associate Director

No matter the size of your operation or the crop you produce, the Postharvest Technology Center will always be here to help you start, grow, and protect your operation.

We look forward to interacting with you for many years to come!

Irwin. R. Donis-González

# **POSTHARVEST EDUCATION**

**AT UC DAVIS & BEYOND**





**REGISTER NOW!**

## VIRTUAL CRASH COURSE

# POSTHARVEST SOLUTIONS FOR SMALL & EVOLVING OPERATIONS

JUNE 26-30, 2023

### ABOUT THE COURSE

This new workshop demystifies the use of current technologies in the proper handling of fruits and vegetables for small and evolving produce operations.

### WHO SHOULD ATTEND

Growers and industry who want a big-picture understanding of the postharvest principles and solutions for improving produce quality and reducing losses.

### WHAT YOU'LL LEARN

- Temperature Management & Cooling Systems
- Principles of Drying & Dry Storage
- Product Quality Maintenance
- Disease Management & Produce Safety

**REGISTRATION FEE: \$300**

JOINTLY PRESENTED BY



AND



**UCDAVIS**  
UNIVERSITY OF CALIFORNIA

**REGISTER FOR THIS NEW WORKSHOP TODAY!**

## MORE POSTHARVEST EDUCATION OPPORTUNITIES

**May 7-12, 2023**

**[ISHS International Symposium on Almond and Pistachio](#)**

University of California, Davis

**May 14-17, 2023**

**[Postharvest Unlimited Conference & Postharvest Ornamentals Symposium](#)**

Wageningen University, The Netherlands

**September 19-21, 2023**

**[Fresh Cut Products: Maintaining Quality & Safety Workshop](#)**

University of California, Davis

**October 10-13, 2023**

**[Postharvest Technology](#)**

Wageningen University, The Netherlands

**November 14-16, 2023**

**[Novel Sensing Technologies](#)**

Wageningen University, The Netherlands

**November 11-15, 2024**

**[Postharvest 2024](#)**

Rotorua, New Zealand

**Self-paced, enroll anytime.**

**[Cold Storage of Fresh Fruits](#)**

Wageningen University, The Netherlands



**SOCIAL MEDIA UPDATES**

**[INSTAGRAM](#) | [FACEBOOK](#) | [TWITTER](#) | [YOUTUBE](#) | [LINKEDIN](#)**





After a full decade on the professional networking platform, LinkedIn, the Postharvest Technology Center now boasts more than 4,000 followers! Our growth recently inspired us to launch a new [LinkedIn company page](#) that we hope will surpass and replace our current page, which uses a personal profile format. Please follow our new page, which is designed and optimized for professional entities, and will better serve you and our evolving 45-year-old center! For now, both pages will coexist, but we would appreciate if you would give us a follow on [our new page](#) today!

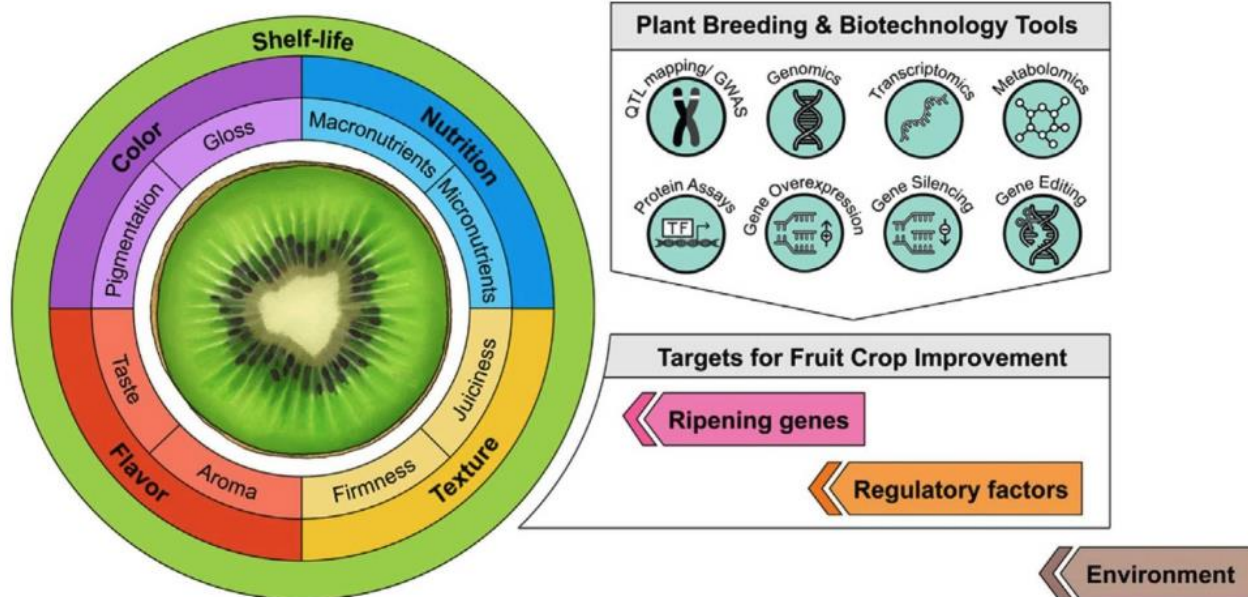
## RESEARCH CORNER

### **Targeting Ripening Regulators to Develop Fruit with High Quality and Extended Shelf-life**

Publication: Science Direct, 2003  
*Current Opinion in Biotechnology*, 79, p.102872.

Authors: Jaclyn A. Adaskaveg & Barbara Blanco-Ulate

CLICK HERE TO READ THE FULL PAPER



In this review paper, the authors discuss how specific regulators and hormones involved in fruit ripening can be targeted to generate high-quality fruit through traditional breeding and genetic engineering. They highlight regulators that can be used to engineer novel-colored fruit or biofortify fresh produce with nutrients previously limited in human diets (i.e., vitamin D).

Fruit quality and shelf-life attributes are inherently connected. Fruit quality is defined by diverse attributes that give a product value, including color, nutritional value, flavor, and texture, and requires fruit to be undamaged and without signs of decay. Shelf-life is a multifaceted trait incorporating sensory attributes that make the fruit look fresh and edible through time, such as firmness, moisture loss, gloss, flavor life, and susceptibility to disease.

Fruit quality directly impacts fruit marketability and consumer acceptance. Breeders have focused on fruit quality traits to extend shelf-life, primarily through fruit texture, but, in some cases, have neglected other qualities like flavor and nutrition. But in recent years, integrative technologies and consumer-minded approaches have surfaced, aiding in the development of flavorful, long-lasting fruit. Overall, the authors argue that revitalizing consumer-based traits must be balanced with the grower and industry needs.

Full Paper: <https://www.sciencedirect.com/science/article/pii/S0958166922002063>

# ASK THE PRODUCE DOCS

## QUESTION

I'm the new director of a quality and ripening program at a grocery store chain, working in a distribution center. Our new ripening rooms have just started up. Can you recommend a company in southern California that cleans ripening rooms?

## ANSWER

Ask Thermal Technologies to provide guidelines for cleaning the rooms. My first inclination is that the grocery store's sanitation staff should be able to maintain the cleanliness of the rooms. For the periodic cleaning of the ducts, air vents, and other things that are hard to access, if you don't want to keep this in-house, I would recommend starting a conversation with companies like EcoLab or Service Pro.



Visit our [Produce Fact Sheets](#) for more information about handling a range of produce types!

# 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 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.** Barbara Blanco-Ulate, Irwin R. Donis-Gonzalez, Angela J. Bass, and Pam Devine

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