Newsletter No. 50

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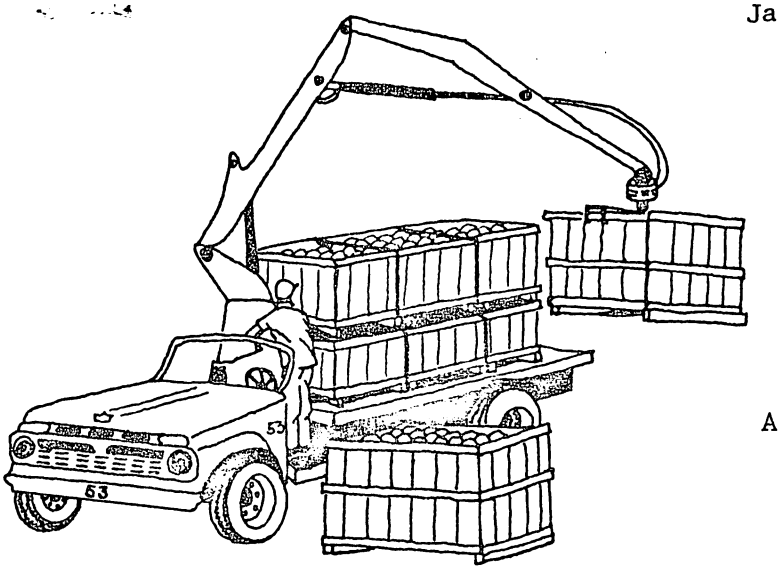
Lake Alfred AREC Research Report-CS73-1
January 9, 1973



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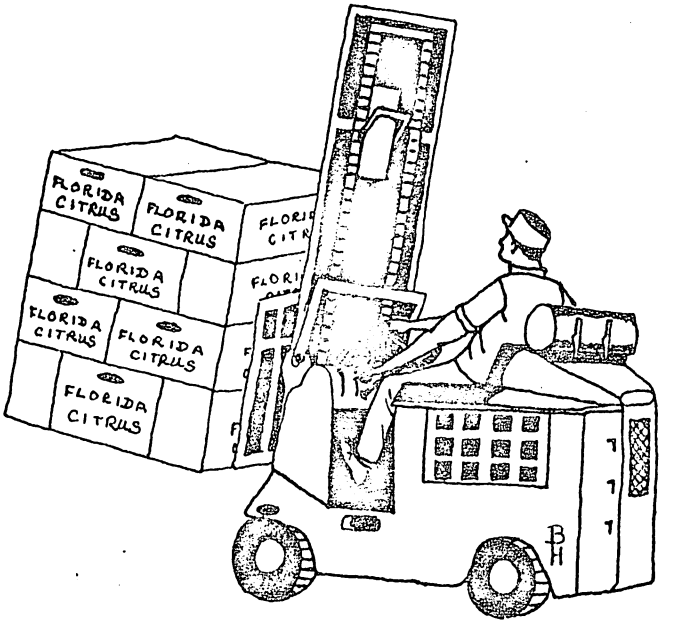
Packinghouse Newsletter

UNIVERSITY OF FLORIDA INSTITUTE OF FOOD AND AGRICULTURAL SCIENCES

and

STATE OF FLORIDA, DEPARTMENT OF CITRUS

*Anyone wishing to receive this newsletter may send a dozen stamped, preaddressed envelopes to the above address.



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Harvesting and Handling Section

P A C K I N G H O U S E N E W S L E T T E R

SOUR ROT AND SPECIALTY FRUIT

High incidences of sour rot (Geotrichum candidum) frequently develop in specialty fruits. Adequate control of this decay with fungicides is not feasible at present as none of the available materials are very effective against sour rot. However, SOPP (Dowicide) appears to provide a small amount of decay control. Fruit injuries play a major role in the development of sour rot as the fungus will not infect through the intact peel. Actually, fairly extensive injuries into the albedo are required for infection to occur. However, after a fruit has become infected, the decay can spread to other sound adjacent fruit in packed cartons causing a "nest" of decay.

Fruit flies are attracted by sour rot and many transport the fungus to injuries in non-infected fruit. The best control of fruit flies is a sanitation program which removes decayed fruit from the packinghouse before they contaminate the packing line and attract fruit flies.

John Smoot (USDA, Orlando), Andy McCornack (Florida Department of Citrus, Lake Alfred), and several packers have reported considerable losses from sour rot on specialty fruit this season, especially in December. Tangerines have been a particular problem. It is normal to find that nearly every fruit with sour rot has been injured, usually at the time of harvest, and this injury is often plugging. The main reason sour rot has been so prevalent is that clipping and careful picking of specialty fruit is nearly extinct. We do not expect any breakthrough in control of this disease until and unless citrus managers are willing to do whatever is necessary to ensure reasonable handling of specialty fruit. We do not know how to refill a plug hole in a citrus fruit and enable it to survive.

Sour rot develops most rapidly at 80°F so that our recent record high fall temperatures most certainly favored the disease. Cooler weather should help to slow down the disease. Two things can be done to combat sour rot during warm weather besides waiting for cool temperatures. Rapid handling from harvest to packing reduces the time exposure to warm temperatures. Also, adequate cold room facilities, particularly precooling before packing, is effective in combating this problem. More than one packer has saved consultants fees to do their own cold rooms and lost many times the savings the first season. Bill Grierson, University of Florida, Lake Alfred and his associates will advise anyone designing new and remodeling old packinghouses how to best arrange packing lines and cooling rooms; but a competent engineer should be employed to translate such advice into plans and specifications.

The solution to this problem of sour rot on specialty fruit lies with a good labor relations program whereby pickers will be willing to gently handle fruit in the grove combined with adequate cooling facilities in the packinghouse, fast handling after picking, and a proper packinghouse sanitation program.

W. Wardowski, Extension Service
G. E. Brown, Florida Department of Citrus,
Lake Alfred

This public document was promulgated at an annual cost of $201.60, or two and one-half cents per copy to inform county agricultural directors, ranchers, and growers of research results in harvesting and fresh fruit handling and marketing.

OSHA INFORMATION

The Occupational Safety and Health Act (OSHA) Regional Office for 8 southeastern states is located in Atlanta, Georgia. They have established a toll-free telephone number which should be in operation for at least a year. They will answer questions about OSHA, supply sample forms and accept accident reports or requests for inspection of hazardous conditions.

The complete address: OSHA
1375 Peachtree Street, Suite 587
Atlanta, Georgia 30309

(404) 892-0259 (Atlanta)
(800) 282-1048 (remainder of Georgia)
(800) 241-8598 (outside Georgia)

They wish to point out that local offices may be more convenient to you. In central Florida:

Suite 204, Bridge Building
3200 East Oakland Park Boulevard
Ft. Lauderdale, Florida 33308
(305) 525-0611

Federal Office Building
400 W. Bay Street
Jacksonville, Florida 32202
(904) 791-2895

W. Wardowski
Extension Service

TIE IN SALES AT SUPERMARKETS IN ITALY

Miami Herald, ca. November 18, 1972

Grapefruit Code Is Key to 'Play'

Women's News Service

ROME — Bored Italian wives in need of a little extra cash — to say nothing of extra pleasure — are now using the grapefruit code to sell sex in Italian supermarkets, a practice that has to be fool-proof as female adultery is punishable by jail in Italy.

Most young Italian males know the grapefruit code. All you do is go to a supermart, watch until you see a woman prominently displaying a packet of three grapefruit, then if you like the look of her, you politely ask if you can carry her basket, and eventually pay for the goods.

If she likes you, the answer is yes. If not, no harm done.

The police are worried, say, "We know this is going on in dozens of supermarkets, but the girls are not committing a crime unless actually proved to be committing adultery. We can't think how to stop the grapefruit code."

AVAILABLE PUBLICATIONS

Available from Dr. W. Wardowski, Harvesting and Handling Section, Agricultural Research and Education Center, P. O. Box 1088, Lake Alfred, Florida 33850.

"Decay caused by Alternaria citri in Florida citrus fruit." by G. Eldon Brown and A. A. McCornack. Plant Disease Reporter 56(10):909-912. October, 1972.

"Standardization--clear product identification--are good for business." by W. Wardowski and W. Grierson. The Citrus Industry 52(12):6,7,13. December, 1972.

"Florida citrus--big business and Mickey Mouse." by W. Wardowski. Citrus and Vegetable Magazine 36(4):cover, 6,20. December, 1972.

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