



Editor: W. F. Wardowski
Harvesting and Handling Section
University of Florida
Agricultural Research and Education Center
P. O. Box 1088
Lake Alfred, Florida 33850

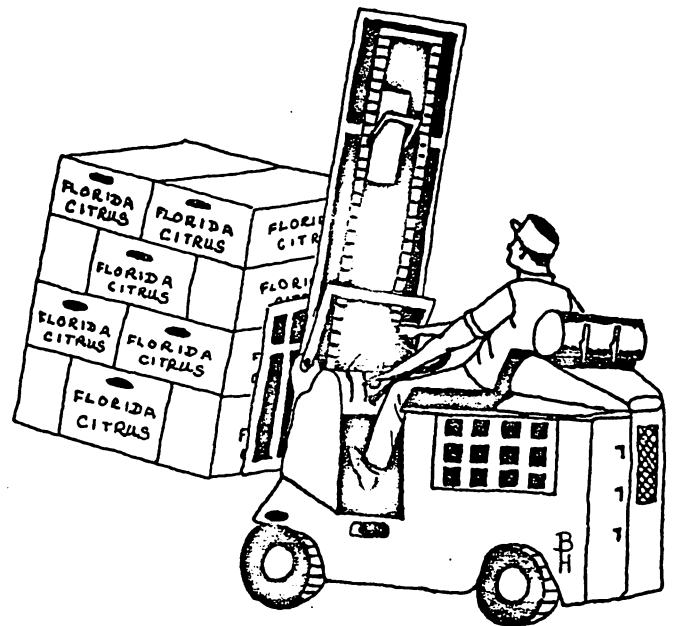
Packinghouse Newsletter

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.



Harvesting and Handling Section

PACKINGHOUSE

NEWSLETTER

TURNING CORNERS ON PACKINGHOUSE MACHINERY

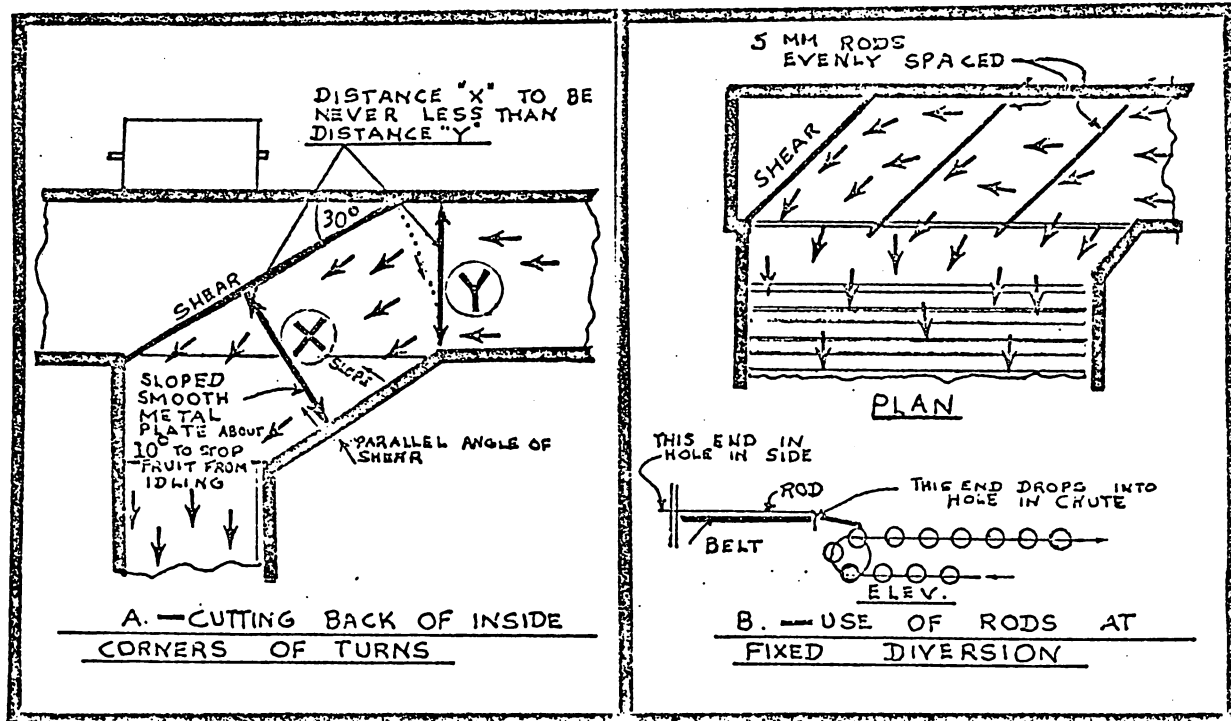
The simple act of changing the direction of citrus fruit 90° on a packing line is one of the most common sources of injury in packinghouses. The illustrations below are from the final chapter by Dr. W. Grierson of a textbook in preparation edited by Dr. E. B. Pantastico on postharvest handling of tropical and subtropical fruits.

A) illustrates the principle that a shear should not exceed an angle of 30° to oncoming fruit. Also inside corners should be cut parallel to the shear so that the opening is never less than the width of the delivery belt. Inspection reveals that an amazing number of shears, corners, etc. have sharp, rough edges from nonsmoothed welds. Every packinghouse manager and his best mechanic would do well to personally inspect all seams, shears, etc. for rough edges and eliminate any questionable points.

B) illustrates the use of rods to lead citrus fruit from a belt to a wider conveyor. Rod diameters are selected to move some fruit toward the conveyor and allow some to ride over. This arrangement leads the fruit in the desired direction and prevents a build-up against the shear. Another approach is to slope the delivery belt at the end to lead the fruit in the direction of the conveyor.

W. Wardowski
Extension Service

W. Grierson
University of Florida, AREC



Designing corners to minimize fruit damage. A) Transfer from one belt to another of the same or lesser width. Gate-type shear should not exceed an angle of 30° to oncoming fruit. Inner corner is cut back parallel to shear so that distance "X" is at least as wide as distance "Y". B) Transfer from a belt to a much wider conveyor. The turn is eased by slender (ca. 5 mm) rods that ride on the belt. Inner corner is again cut back.

THE CITRUS EXPORT SITUATION

The above is the theme for Florida Southern College Citrus Symposium.

Date: Wednesday, February 21, 1973
Time: 10 AM - 12 Noon
Place: Hollis Room of the Buckner Building
Florida Southern College
Lakeland, Florida

Moderator: Mr. H. J. (Spike) Connolly
Export Coordinator
Florida Department of Citrus
Florida Citrus Commission
Lakeland, Florida

Keynote Speakers: Sadayuki Hayashi, First Secretary, Economic Section
Japanese Embassy
Washington, D. C.

Otto Bammel
The German Agricultural Attache'
West Germany Embassy
Washington, D. C.

Dr. H. J. Barnum, Ex. Vice-President
J. Walter Thompson Advertising Agency
New York, N.Y.

Panel Members: Mr. Bill Varnell Pasco Packing
Mr. David Albertson Southern Gold
Mr. Walter Loesche Tropicana
Mr. Bob Saltzstein Winter Garden Citrus Products

After keynote talks the panel will assemble to answer questions from the audience and comment concerning the citrus export picture. The program is a part of the over-all "Founder's Week" program of Florida Southern College.

Thomas B. Mack, Director
The Citrus Institute
Florida Southern College
Lakeland, Florida

FFCSA HEALTH INSURANCE PLAN

The Florida Fresh Citrus Shippers Association has endorsed a group health plan for employees of the Association's member organizations, and many of the members are participating. The plan from Blue Cross & Blue Shield and a participating life insurance company is especially written for the Association. It is designed for all employees including harvesting crews in the hopes that it will encourage pickers to remain with a citrus organization the required 30 days for coverage and thereafter to continue as regular employees to retain their insurance coverage. This fringe benefit is an important step by FFCSA members in recognizing the importance of loyal employees and continuing programs of good employee relations.

W. Wardowski
Extension Service

SOOTHING LETTERS - CITRUS FUNGICIDES ARE SAFE

The current anti-pesticide hysteria has resulted in our answering customer complaints and inquiries to Florida packers concerning the use of pesticides and "cosmetic" treatments to citrus. Our offer to answer such letters still stands, and the packer is provided with a copy of our reply. Among other things, we explain that legal tolerances are set in parts per million (ppm); and that 1 ppm is equivalent to the thickness of a postage stamp compared to the height of the Washington Monument, or one penny in \$10,000.

The most commonly used fungicide, thiabendazole (TBZ), also happens to be a human medicine; for which purpose the dose is related to body weight. Medium-sized oranges with a typical TBZ residue were used to calculate the two-day medicinal dosage of TBZ normally given to a 50 lb. child. A 50 lb. child would have to eat over 14,600 lbs. (over 7 tons) TBZ-treated oranges in order to get the equivalent of a medicinal dose. Oh yes, the oranges would have to be eaten in two days peel and all!

W. Wardowski
Extension Service

AVAILABLE PUBLICATIONS

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

"Shipping Quality of Citrus Fruits", by G. Eldon Brown and A. A. McCornack. The Citrus Industry 53(1): 4-5, 16. January 1973.

"Chemicals in Agriculture", by W. Grierson. The Citrus Industry 53(2): 9-11, 13-15. February 1973.

Available from MQRD/ARS/USDA, 2120 Camden Road, Orlando, Florida 32803.

"Controlled Atmosphere Storage of Papayas (1968)", by T. T. Hatton and F. W. Reeder. Tropical Region ASHS 13: 251-256. 1969.

"Photoelectric Color Sorting of Citrus Fruits", by O. L. Jahn and J. J. Gaffney. USDA Tech. Bull. 1448.

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.