



INSTITUTE OF FOOD AND  
AGRICULTURAL SCIENCES  
UNIVERSITY OF FLORIDA

FLORIDA  
COOPERATIVE  
EXTENSION SERVICE

## PACKINGHOUSE NEWSLETTER

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Key Word Index Degreening, Fungicide Regulations, Humidity, Imazalil, Packinghouse Conferences, Wind Scar.

### IMAZALIL EXPERIMENTAL USE PERMIT

#### Issuance of Experimental Use Permits to Pennwalt Corp.

The Environmental Protection Agency (EPA) has issued experimental use permits to the following applicants. Such permits are in accordance with, and subject to, the provisions of 40 CFR Part 172, which defines EPA procedures with respect to the use of pesticides for experimental purposes.

No. 4581-FLP-31. Pennwalt Corporation, Monrovia, California 91016. This experimental use permit allows the use of 188 pounds of the fungicide 1-[2-(2,4-dichlorophenyl)-2-(2-propenyloxy)ethyl]-

1H-imidazole on citrus for fresh fruit market use only to evaluate control of *Penicillium* green mold, *Penicillium* blue mold, phomopsis stem-end rot, and diplodia rot. A total of 270 tons of citrus is involved; the program is authorized only in the States of Arizona, California, Florida and Texas. The experimental use permit is effective from March 12, 1979 to March 12, 1980. A temporary tolerance for residues of the active ingredient in or on citrus has been established. (PM-21, Room: E-305, Telephone: 202/755-2562)

Federal Register  
Vol. 44, No. 73:22174  
April 13, 1979

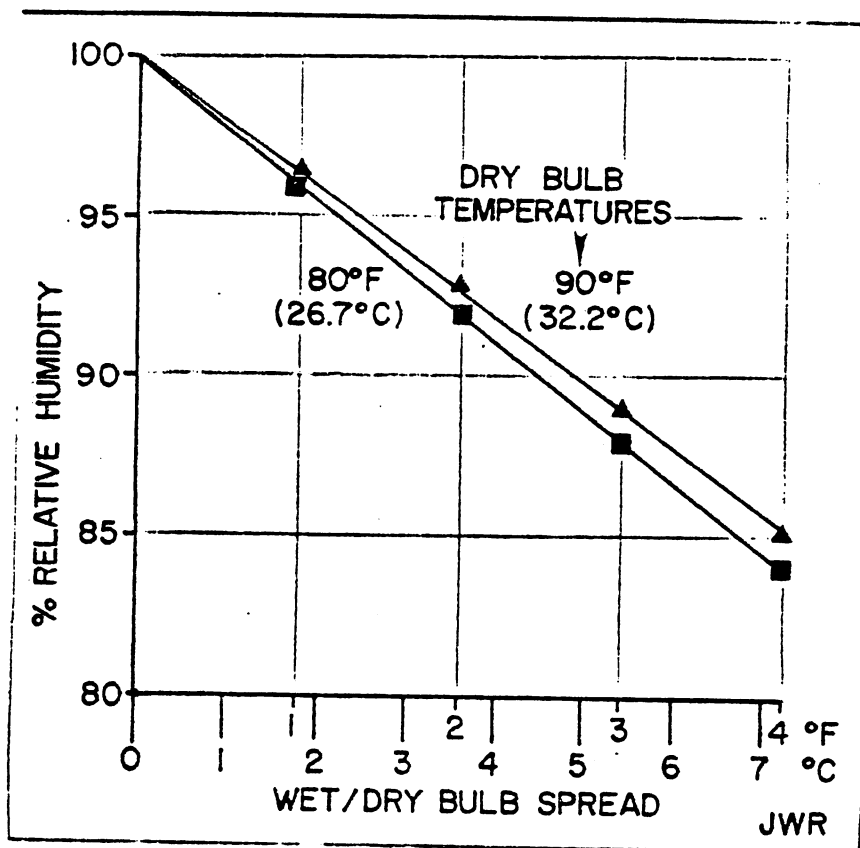
The Environmental Protection Agency's temporary tolerance for Imazalil for the above experimental use is established at 10 parts per million (ppm) on whole citrus fruit as the result of postharvest application. This temporary tolerance was published in the Federal Register, Vol. 44, No. 75:22806-22807, April 17, 1979. The application, control and data collection for this experimental use permit will be under the direction of Pennwalt Corporation, Decco Division, 1713 S. Carolina Ave., Monrovia, CA 91016. The issuance of an experimental use permit and temporary tolerance for a new pesticide, after extensive testing and before full label registration, is a normal procedure in order to allow limited commercial experience and to collect additional larger scale use data.

Will Wardowski  
Extension Service

Steve Nagy  
FDOC  
Lake Alfred

### DEGREENING ROOM HUMIDITY MEASUREMENT

Properly installed wet and dry bulb thermometers can help to determine the relative humidity in degreening rooms, but interpretation of their readings is not always understood. The graph below is accurate only if the wet bulb wick is clean and has between 500 (or 700 by another authority) and 1000 feet per minute air flow over the wet bulb. In Florida, the standard degreening room temperature is 85°F (29.4°C) so that a 1 to 2°F spread between wet and dry bulb temperatures meets our degreening room recommendations (see Available Publications, Circular 389) of 90 to 96% relative humidity (see accompanying figure).



We know that very few, if any, Florida citrus packers have adequate air movement over their wet bulb thermometers. Two methods can be used to measure these temperatures accurately: 1) use a sling psychrometer, and 2) place a small fan in position to move air over the thermometers, as with the battery operated fan wet and dry bulb psychrometer which we use in confined spaces. Care should be taken to place thermometers and automatic temperature or humidity sensors in the circulating air stream, but out of direct line of sight of heat sources, such as radiators, because radiated heat can result in erroneous readings.

Will Wardowski  
Extension Service  
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**PACKERS' CORNER**MACHINERY BULLETIN

I recommend Bulletin 803\*, entitled "PACKINGLINE MACHINERY FOR FLORIDA CITRUS PACKINGHOUSES" by Drs. W. Grierson, W. M. Miller, and W. F. Wardowski, to anyone even vaguely interested in the fresh citrus operation. This publication has been needed for many years. During my eleven short years in the fresh citrus industry I have been unable to find the information contained in this publication in a dozen bulletins, and even these were printed several years ago. Next to its obvious use in packinghouse design and modernization will be its use as a handbook in training young people in fresh citrus packinghouse operations. I find all recommendations to be good and practical for the average Florida packinghouse. The wisdom and experience of these three dedicated authors is apparent and appreciated.

Ed Shores  
Vice President  
Orange-co of Florida, Inc.  
Lake Hamilton

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\* See Available Publications

REMODELING? PLAN AHEAD

We anticipate another summer of major remodeling in Florida citrus packinghouses. Various Florida citrus packing organizations have held conferences with us (a free service) to discuss plans for such changes. Anyone interested in *such* a conference just call either of us (813--956-1151). The ground rules are simple. You bring anyone you want to, and we will call in our staff as their special skills are needed. Sometimes an initial conference has been followed by several others involving suppliers, consultant engineers, etc.

In this way we can provide a clearinghouse for available information and experience, completely free of the pressure of having something to sell.

Warning! Late deliveries, back orders, and substituted items have become the rule for many equipment items. Your suppliers and machinery company representatives are being hampered by increasing time lags. Give them a chance to help you make your major changes before September by making decisions now and placing your orders as soon as possible. Otherwise, you will be ready to run by September, but no one would dare to promise which year.

Will Wardowski  
Extension Service

Bill Grierson  
University of Florida  
Lake Alfred

WIND SCAR

Citrus wind scar and pest management practices - One of the first major fruit blemishes to develop each season is wind scar. This damage occurs when the young fruit rub against leaves or limbs during the first 3 months of development after bloom. Winds greater than 10 mph are needed for damage to occur. At the present time, insect damage is not considered to be responsible for any part of the wind scar damage. A project is now underway to relate wind speeds and duration to the amount of wind scar in a given season. The ability of the grower to know early in the season if he will have a severe wind scar problem should be helpful in management decisions. He can more easily decide whether to carry out a minimum spray program the remainder of the year and sell his citrus to processing or in a low wind scar year, he may wish to expend more money on pest control and maintain more of his acreage with a fresh fruit sales potential. Growers should know which of their groves tend to have less wind scar damage year after year. These may be protected sites from wind or the reduced wind scar may be related to tree age, hedging or some other factor(s). For whatever reason(s), these groves should be the ones to receive more intensive pest control for fresh fruit marketing (see available publication).

Gene Albrigo  
Citrus Pest Management  
Newsletter  
March 5, 1975  
University of Florida  
AREC, Lake Alfred

This is repeated because it is the time of year to be aware of this problem.

Editor

AVAILABLE PUBLICATIONS

Available from Dr. W. Wardowski, AREC, P. O. Box 1088, Lake Alfred, FL 33850

"Packingline machinery for Florida citrus packinghouses" by W. Grierson, W. M. Miller, and W. F. Wardowski. Fla. Agr. Exp. Sta. Bull. 803, 30 pp., December 1978. (Editor's note: First copy seen April 1979).

"Recommendations for degreening Florida fresh citrus fruit" by W. F. Wardowski and A. A. McCornack. Fla. Ext. Circ. 389, May 1973.

"Influence of Prevailing Winds and Hedging on Citrus Fruit Wind Scar" by L. G. Albrigo. Proc. Fla. State Hort. Soc. 89:55-59. 1976.



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Associate Professor-  
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This newsletter is published at a cost of \$77.70 or 6 cents per copy, to give the latest news to the packinghouse industry.