



PACKINGHOUSE NEWSLETTER

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July 15, 1994

Key Index Words: Citrus Packinghouse Day, Fruit Damage, Quality, No-name Storm

FRUIT QUALITY AND THE NO-NAME STORM

Bobby Sexton, Oslo Citrus Growers Association, Vero Beach
Will Wardowski, Citrus Research and Education Center, Lake Alfred

The March 13, 1993 storm was called the no-name storm because it did not have enough force to be a named tropical storm. However, it did cause a great deal of concern to Florida citrus growers, packers and the markets. There was little experience with such storms and the effects were unknown.

Records were kept from a grapefruit grove harvested just before and six days after the storm. These records revealed that about 10% of the fruit was on the ground immediately following the storm. Arrivals were acceptable after the storm, although there was a 27% lower packout, mostly of U.S. No. 1. This lower packout was reflected by more cannery fruit (Table 1).

Table 1. Summary packout analysis of a grapefruit grove harvested before and after the March 13, 1993 no-name storm.

	March 11	March 19
	-----%-----	
Total packout	95	68
U.S. No. 1	76	52
U.S. No. 2	19	16
Cannery	5	32

An evaluation was made of the packout of various sizes before and after the storm. Most of the packout losses were in the smaller sizes. Although there were higher prices following the storm, the total return was lower due to the decreased packout.

The efficiency of the packinghouse was reduced following the storm from pre-storm levels of nearly 700 to about 250 packed cartons per hour. Although this level increased to about 400 in April and 450 in May, the previous levels were never achieved. This lost efficiency was a much greater loss than the reduced packout.

Editor's note: The preceding comments were from a talk by Mr. Sexton at the 1993 Citrus Packinghouse Day.

CITRUS PACKINGHOUSE DAY

PROGRAM

Thirty-third Annual Citrus Packinghouse Day
The University of Florida - IFAS
Citrus Research and Education Center
700 Experiment Station Road
Lake Alfred, Florida 33850

Thursday, August 25, 1994

8:30 AM REGISTRATION

9:30 AM WELCOME

Walter J. Kender, Center Director
Citrus Research and Education Center, Lake Alfred

INTRODUCTORY REMARKS

Mike Sparks, Deputy Executive Director
Florida Department of Citrus, Lakeland

PRESIDING

Dr. James L. App, Assistant Dean, Extension Program
University of Florida, Gainesville

35 Commercial Exhibits

Speakers

BIOLOGICAL AGENTS FOR CITRUS DECAY CONTROL - G. Eldon Brown, DOC,
CREC, Lake Alfred

IMPROVED FRUIT WASHING - Quinton Roe, Wm. G. Roe & Sons, Inc.,
Winter Haven

OPTICAL GRADING FOR FLORIDA CITRUS - William M. Miller, CREC, Lake Alfred
BLOSSOM END CLEARING - A PREVENTABLE CONDITION - Ed Echeverria and
Jacqueline K. Burns, CREC, Lake Alfred

PREPEELED CITRUS - Robert A. Baker, USDA, ARS, Winter Haven

GRAPEFRUIT PITTING - Peter Petracek, W. F. Wardowski and G. Eldon Brown DOC,
and CREC, Lake Alfred

PLU IS A FOUR NUMBERED WORD - Will Wardowski, CREC, Lake Alfred

LOOK FORWARD/LOOK BACK - Jim Ellis

KEEPING QUALITY OF FLORIDA CITRUS FOLLOWING IRRADIATION - Mohamed
Ismail, DOC, CREC, Lake Alfred

HUMIDITY IN TRANSIT - Glen Patch, Humidity Management Systems, Fresno, CA

AVAILABLE PUBLICATIONS

Available from Dr. W. Wardowski, CREC, 700 Experiment Station Road, Lake Alfred,
Florida 33850

Citrus Fruit Allocation: Decisions between Fresh and Processed Markets, by Ronald P.
Muraro, Gary F. Fairchild and Robert M. Behr. 1991. Proc. Fla. State Hort. Soc.
104:214-217.

Postharvest Decay Control Recommendations for Florida Citrus Fruit, by W. F.
Wardowski and G. E. Brown. 1993. Circular 359-A, University of Florida, IFAS, Florida
Cooperative Extension Service.

Intracellular Localization of Sucrose-Phosphate Phosphatase in Photosynthetic Cells of
Lettuce (*Lactuca sativa*), by Ed Echeverria and Graciela Salerno. 1993. Physiologia
Plantarum 88:434-438.

Activities of Sucrose Metabolising Enzymes during Sucrose Accumulation in
Developing Acid Limes, by Ed Echeverria. 1992. Plant Science 85:125-129.

Compartmentation and Cellular Conditions Controlling Sucrose Breakdown in Mature
Acid Lime Fruits, by Ed Echeverria, Jacqueline Burns and Hubert Felle. 1992.
Phytochemistry 31(12):4091-4095.

Available from Dr. R. E. McDonald, USDA, ARS, 2120 Camden Road, Orlando, FL 32803.

Epicuticular Wax Morphology and Composition are Related to Grapefruit Chilling Injury, by R. E. McDonald, H. E. Norby and T. G. McCollum. 1993. HortScience 28(4):311-312.

Available from Dr. Brian Wild, Horticultural Research and Advisory Station, NSW Agriculture, P. O. Box 581, Gasford NSW 2250, AUSTRALIA

Oils Ain't Oils in Citrus Rinds, by Dr. Brian Wild and Dr. Michelle Williams. 1992. Australian Citrus News pp 9-11.

Reduction of Chilling Injury in Grapefruit and Oranges Stored at 1°C by Prestorage Hot Dip Treatments, Curing, and Wax Application, by B. L. Wild. 1993. Australian Journal of experimental Agriculture 33:495-498.

Variations in Sensitivity of Isolates of Geotrichum candidum to the Fungicide Guazatine. 1992. Australasian Plant Pathology 21(1):13-15.

How, When and Why do an 'Oleo' Audit?, by Dr. Brian L. Wild. 1994. Australian Citrus News, February, pp 5-7.

Hot Dip Treatments Reduce Chilling Injury During Storage of Citrus Fruit at 1°C, by B. L. Wild. 1990. Food Research Quarterly 50(2):36-41.

"What's the White Stuff on My Orange"?, by Dr. Brian Wild. 1991. Farmers' Newsletter 170:20.

The Risks and Benefits of Postharvest Product Preparation of How to Stuff up a Good Thing!!! by Brian L. Wild. 1993. Australasian Postharvest Conference. pp 215-217.

**THIRTY-THIRD ANNUAL
CITRUS PACKINGHOUSE DAY
Thursday, August 25, 1994
Registration 8:30 AM
Program 9:15 AM
Commercial Exhibits Afternoon
Citrus Research and Education Center
Lake Alfred**