Access to Postharvest Citrus Information on the Internet

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Traditional Methods of Information Transfer

- Bulletins, Circulars and Factsheets
- Books and Magazine Articles
- Annual Meetings and Personal Conferences
- Personal Visits to Packinghouses
- Phone Calls and Faxes

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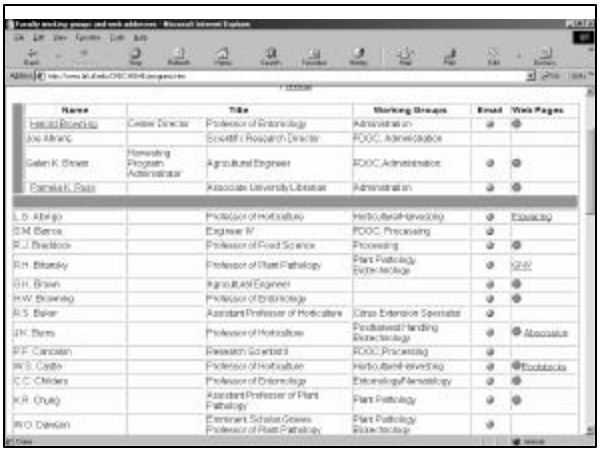
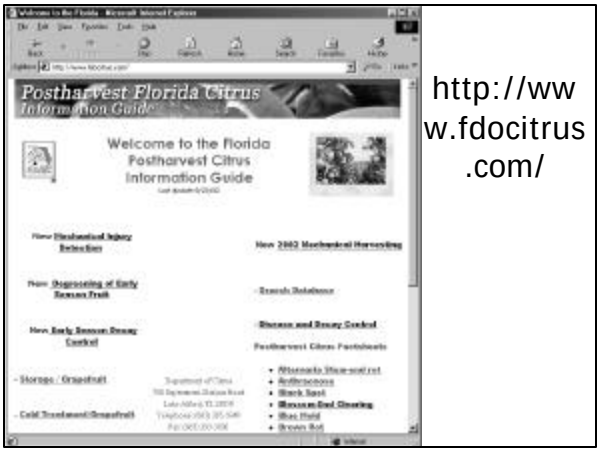
http://postharvest.ucdavis.edu/

http://www.fsis.usda.gov/

http://www.lal.ufl.edu/





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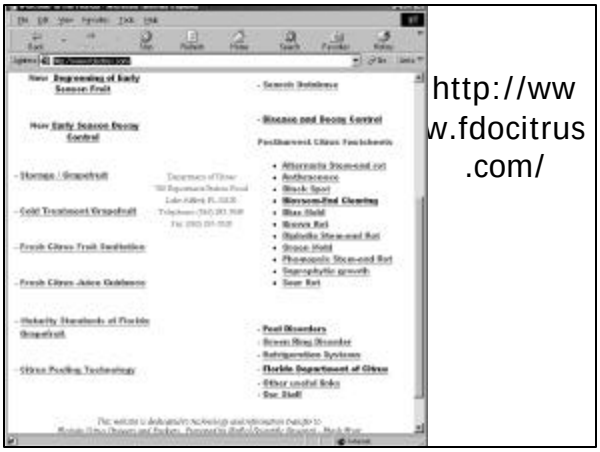

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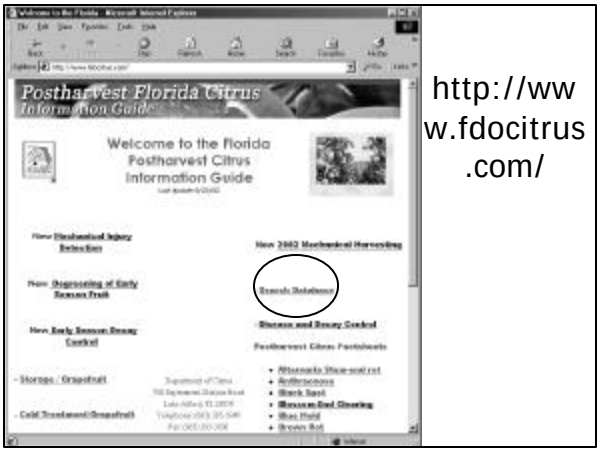

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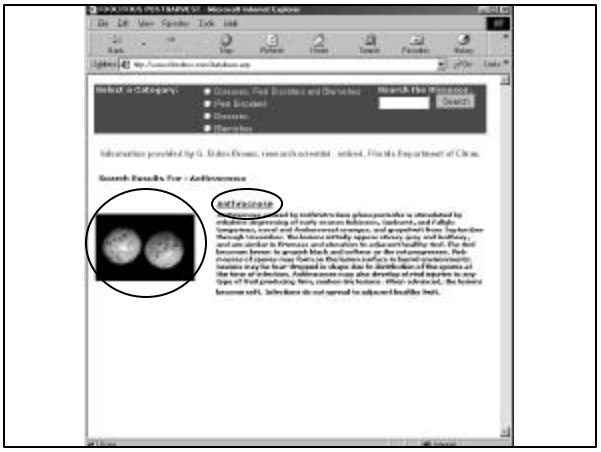

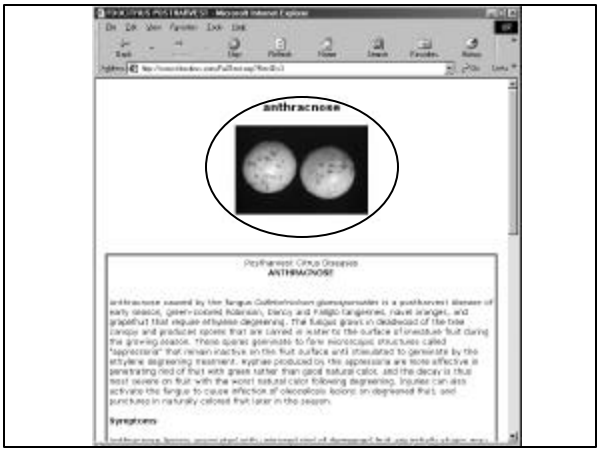

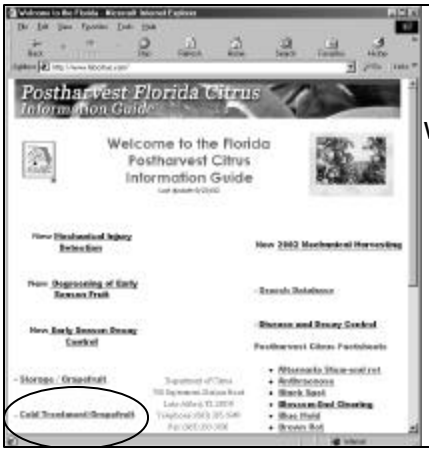

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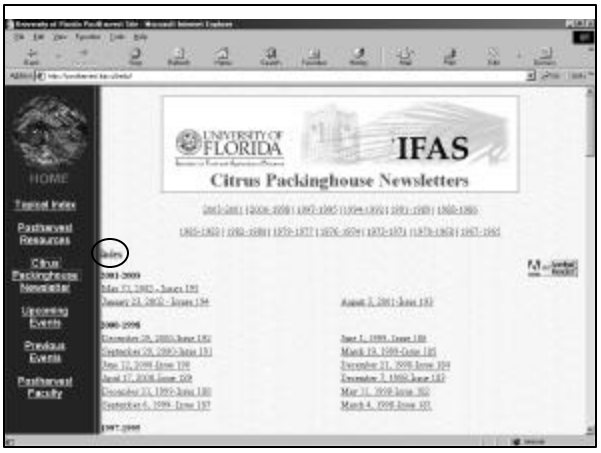

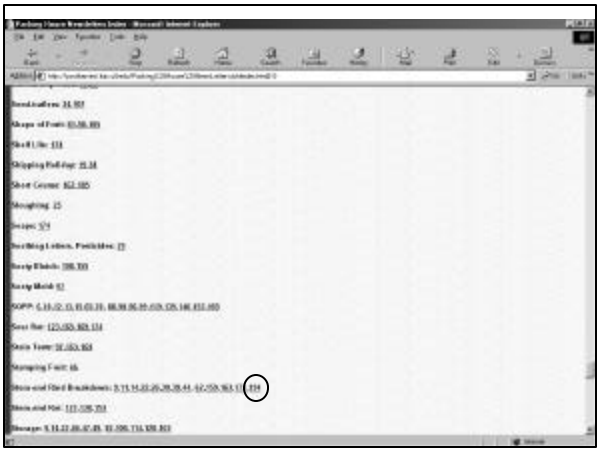

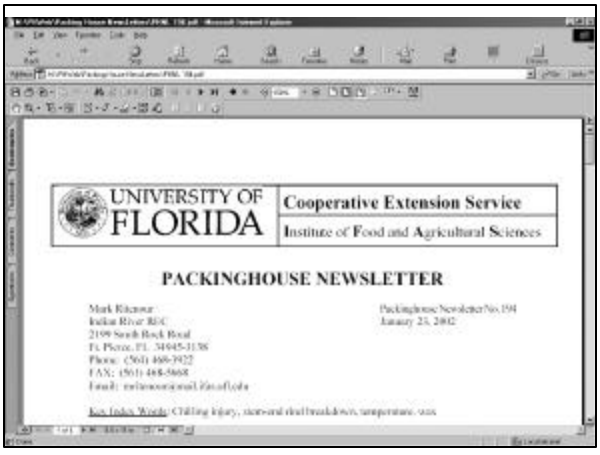

Stem-End Rind Breakdown of Citrus

Mark A. Ritenour, Indian River REC, Ft. Pierce
Hunting Dea, Florida Department of Citrus, Lake Alfred

Sporadic reports of stem-end rind breakdown (SERB) occur each season. SERB is most severe on oranges and Temples, but it may also occur on tangelos and grapefruit. Although there is still much that needs to be learned about the development and prevention of SERB, there are some principles that can be applied to help reduce SERB development in your fruit.

Symptoms of SERB: SERB symptoms involve the collapse of rind tissue around the stem end of fruit (Fig. 2). The effected area is irregular in shape and becomes dark and sunken. A 2 to 5 mm ring of unaffected tissue immediately around the stem (button) is a distinctive symptom of SERB that sets it apart from other rind disorders. Symptoms usually develop after harvest and during storage within two to seven days after packing. SERB is more common and severe on small fruit and on well-colored fruit. Thinner-skinned fruit grown in humid growing environments tend to be more prone to SERB than thicker-skinned fruit from arid environments. Fruit with SERB are more prone to decay.

Fig. 2. Symptoms of SERB

How SERB is caused: SERB is primarily associated with drying conditions, particularly

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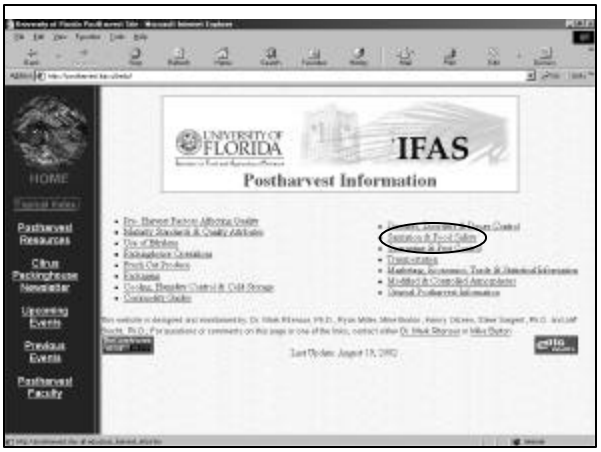

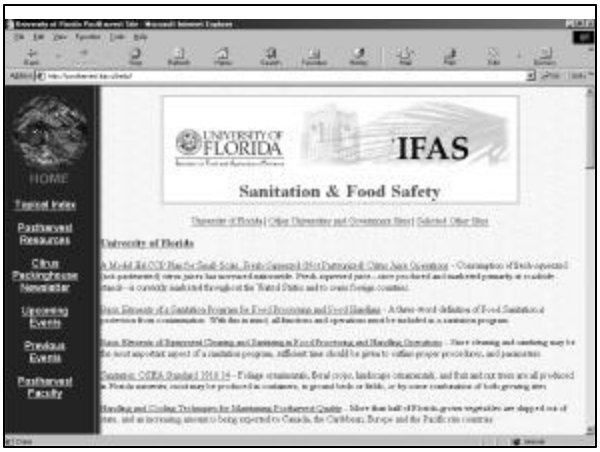

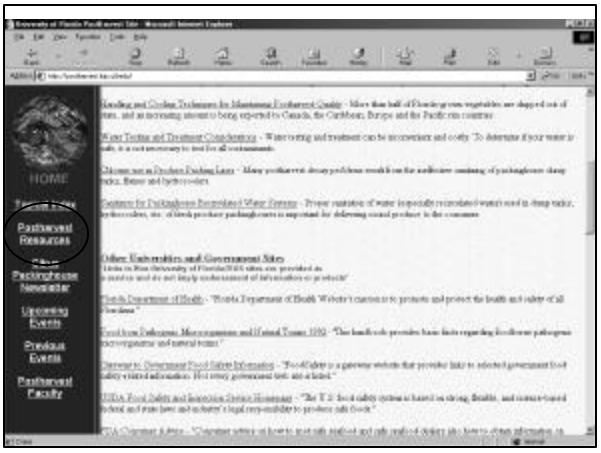

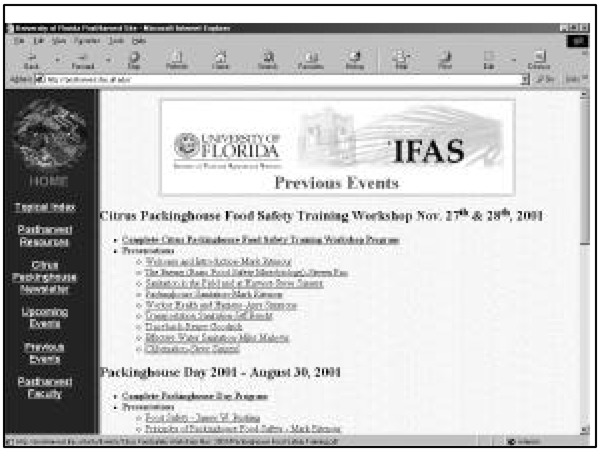
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Previous Events
HOME
Citrus Packinghouse Food Safety Training Workshop Nov. 27th & 28th, 2001
Packinghouse Day 2001 - August 30, 2001

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