### Grad Student Project Description

#### In Gainesville:

1. **Alana Brinley**  
   Effect of 1-MCP and ethylene removal on bunch grape abscission and rachis dessication & browning

2. **Katie Chase**  
   Respiration and ethylene production of intact *versus* fresh-cut lettuces, including visual quality changes, at different temperatures

3. **Zachary Ray**  
   Responses of different leafy greens to ethylene exposure at different temperatures.

4. **Nathalia Tello**  
   Storage of ginger rhizomes at refrigerator/chilling (4-5°C), chilling threshold (12-14°C), and room temperature (22-24°C)

5. **Isaac Vincent**  
   Chilling injury of green banana fruit – exposure to chilling, chilling threshold, and ripening temperatures.

#### At RECs:

1. **Dorcas Alade**  
   Chilling injury of grapefruit as affected by heat treatment or plastic wrap.

2. **Divya Aryal**  
   Affects of postharvest treatment with brassinosteroids and gibberelins on maturity indices of citrus.

3. **Gasselle Cordova**  
   Water loss of radishes with and without tops attached (including time-lapse photography).

4. **Gillian Michalczyk**  
   Effects of storage temperature on citrus fruit peel texture.