Harvesting and Handling Section
PACKINGHOUSE NEWSLETTER

No. 2

STATUS OF FUNGICIDES ON FRUIT FOR EXPORT TO GERMANY

Under current West German legislation, their tolerance of 70 ppm for diphenyl expires 31 December, 1965. Since a number of Florida shippers export to Germany, and because the West German regulations are often followed elsewhere in Europe, we have asked the U. S. Agricultural Attache in Bonn to keep us informed. The following letter will be of interest to anyone contemplating export of citrus to Europe.

September 30, 1965

Dear Dr. Grierson:

This refers to your letter of September 21 concerning current regulations on use of diphenyl in Germany. You are correct in that the tolerance for diphenyl is 70 ppm and that the permission for its use expires on December 31, 1965. We are confident, however, that the EEC* Commission will obtain approval from the EEC Council of Ministers for an extension on the permission for use of diphenyl as a citrus preservative. It seems probable that an extension will be granted for 3 years. However, it appears that the tolerance which will be allowed is not settled. Since this matter is still under discussion in Brussels, we can offer no definite answer at this time. We will be happy to contact you as soon as we have something definite.

You asked also for up-to-date amendments concerning regulations on citrus preservatives. We know of no amendments in this area since the food law was revised in 1959. We assume that you have the regulations that were effective at that date.

Please call on us again if you have further questions.

Sincerely,

Paul G. Minneman
Agricultural Attache

*EEC European Economic Community the "common market" countries.
Thus the status of diphenyl is certain only until 31 December, 1965 with a possible new tolerance in the offing. No change is indicated with regard to the use of Dowicide A or fruit waxes and the labeling regulations that go with them.

We will send out another newsletter when we get further information.

EQUIPMENT FOR HUMIDITY CONTROL

Several packers have inquired as to the cost of the equipment that we have been using to get very accurate control of humidity in the 85-95% R.H. range in order to reduce peel injury and shrinkage, particularly during degreening. Control equipment for each room costs about $70 in addition to the cost of a half-inch "live steam" line with an electrically controlled solenoid. Write or call if you want further details. If you cannot get me on the 'phone ask for Andy McCornack.

W. Grierson, Head
Harvesting and Handling Section

NEW FRESH CITRUS FRUIT FUNGICIDE

An experimental citrus fungicide which may be better than Dowicide A-hexamine is 2-aminobutane (carbonated). This material has given good experimental decay control of Florida citrus fruit. Comparisons with Dowicide A-hexamine and diphenyl pads shows this fungicide when used at a strength of one percent to give equal or superior decay control. No evidence of fruit burn has been observed. Fruit treated with 2-aminobutane (carbonated) has been packed in cartons with diphenyl pads with good results.

Eli Lilly and Company are planning to market this fungicide under the name TUTANE. Food and Drug Administration clearance is reasonably certain. Permission to make commercial test packs is expected later this fall.

A. A. McCornack
Florida Citrus Commission

Annual Meeting Florida State Horticultural Society
Carillon Hotel, Miami Beach 3-5 November, 1965

Attention is drawn to this meeting. There will be 42 papers on citrus production, processing and packing covering topics ranging from fruit protection in the grove to decay control in retail packages. Twenty-two papers are being given by the staff at Lake Alfred including 8 by members of the Harvesting and Handling Section.

Registration to attend the technical sessions is $3. Membership in the Society is $6 per annum. Dr. H. J. Reitz is secretary of the Society and programs are available from his office.