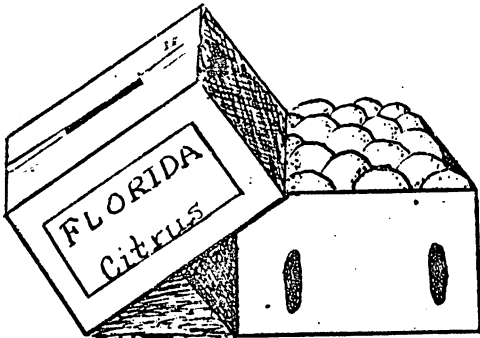


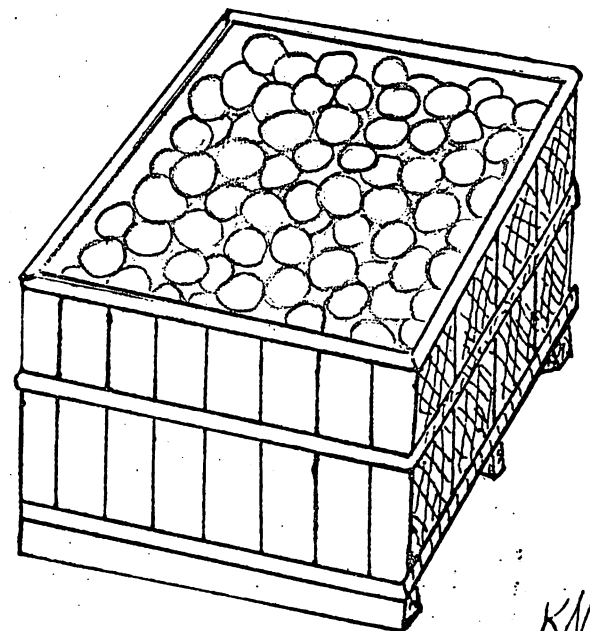
UNIVERSITY OF FLORIDA INSTITUTE OF FOOD AND AGRICULTURAL SCIENCES

and

FLORIDA CITRUS COMMISSION.



Packinghouse Newsletter



Harvesting and Handling Section
University of Florida
Citrus Experiment Station
P.O. Box 1088
Lake Alfred, Florida, 33850

(Complimentary to members of the Florida Fresh Citrus Shippers Association.
Others wishing to receive this newsletter, send a dozen stamped preaddressed
envelopes to the above address.)

Harvesting and Handling Section

P A C K I N G H O U S E N E W S L E T T E R

PACKINGHOUSE DAY

Our Seventh Annual Packinghouse Day Program will be held on Wednesday, September 4. Please mark this date on your calendars and feel welcome to join us. A copy of the program is attached to this newsletter.

EXPORT TO EUROPE

The following item is taken from the Produce Packager, Vol. 12 (13), July 12, 1968. Produce Packaging and Marketing Association, Inc. Newark, Delaware.

PRODUCE EXPORTED TO ECM COUNTRIES REQUIRES SPECIAL MARKINGS

Effective June 30, 1968, the European Common Market (ECM) Countries - Belgium, France, Germany, Italy, Luxembourg, and the Netherlands - require special markings on containers of fresh fruits and vegetables originating in the United States and other countries.

Packages of apples, apricots, artichokes, beans, carrots, cauliflower, cherries, chicory, citrus, endive, table grapes, lettuce, onions, peas, pears, plums, spinach, strawberries and tomatoes are required to be marked with the following information:

- (1) Country of origin.
- (2) The variety of each of the following: apples, apricots, cherries, table grapes, oranges, pears, and plums.
- (3) The ECE (Economic Commission for Europe) grade. Packages may be marked with the ECE grade in the country of origin; by the importer on arrival; or by the first buyer under control of competent authority of the importing country. USDA officials suggest that exporters consult with their importers regarding the most appropriate point for marking the ECE grade on containers.

Any additional information on the above regulation may be obtained from the Fruit and Vegetable Division, Consumer and Marketing Service, U.S.D.A., Washington, D.C., 20250.

WASHER BRUSHES

Before buying new brushes, consideration should be given to the citrus fruit you are planning to pack. Fruit picked early in the season may have an immature peel which is easily injured. Citrus fruit is often degreened for 72 hours or longer early in the packing season. The degreening procedure sensitizes the peel, making it more subject to injury from brushing.

Buy brushes stiff enough to scrub the fruit but without injuring it. We have frequently observed brush scratches on early season fruit. This type of injury is usually not common later in the season after the fruit is more mature, degreening discontinued, and the brushes have been used. However, unless care is taken, even fully mature fruit may be injured if new brushes are put in the line late in the season. This is particularly true of smooth skinned fruit of advanced ripeness.

It is important that washer brushes be wet before using the packing line. Use washing materials at the recommended concentrations. Automatic wipeout equipment should be used where practical so that fruit will not idle on the brushes and become brush burned. Fruit delivery should be channeled so that a uniform flow occurs across the width of the washer thus obtaining good cleaning action without excessive brushing of some fruit.

Brushes should be rinsed thoroughly at the end of each day's run, particularly when materials containing Dowicide A (SOPP) are used for washing fruit. Brushes should be rinsed while revolving.

- Do not use:
1. Bassine or Palmyra brushes. These brushes are usually too stiff for washing citrus fruit.
 2. Concentrations of any soap, detergent or fungicide formulation lower than the minimum suggested strength. Weak formulations may not provide the needed lubrication resulting in brush injury.

Andrew A. McCornack
Harvesting and Handling Section
Florida Citrus Commission

FLORIDA STATE HORTICULTURAL SOCIETY: ANNUAL MEETING

Attention is drawn to the Annual Meeting of the Florida State Horticultural Society, November 5-7 at the Carillon Hotel, Miami Beach. The program has not yet been published but we expect to have papers from the Citrus Experiment Station and Florida Citrus Commission on a very wide variety of both pre- and post-harvest citrus research. Membership in this society is well worthwhile, if only to receive the Annual Proceedings which report current research on all aspects of horticultural research in Florida. We can supply application forms to anyone who is interested.

AVAILABLE PUBLICATIONS

"FDA Guidelines for Chemistry and Residue Data Requirements of Pesticide Petitions", March 1968. Available from: Bureau of Science, Food and Drug Administration, Department of Health, Education and Welfare, Washington, D.C. 20204. NOTE: This is a technical publication primarily for the use of manufacturers of pesticides and the scientists who work with them. It would, however, give background information to any shipper who occasionally has to reassure some member of the public that pesticides are used only under rigidly controlled safeguards.

"Annual Report of the Florida Agricultural Experiment Stations". Available from: Bulletin Room, Agricultural Extension Service, Rolfs Hall, University of Florida, Gainesville, Florida, 32601. NOTE: This 400 page report covers brief reports of research for 1966-67 for all the 21 Experiment Stations and Field Laboratories of the Institute of Food and Agricultural Sciences, together with a directory of all research workers in the system, technical papers published during the year, etc. Due to a recent incorporation of the University of Florida into the nationwide CRIS computerized reporting system, this will be the last such annual report issued.