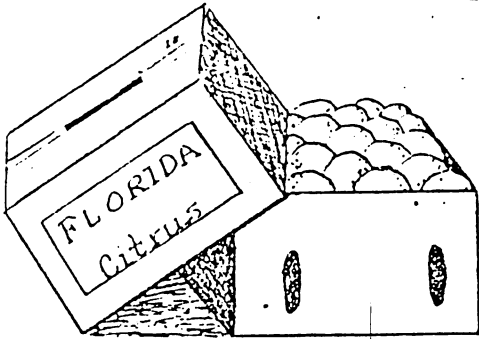


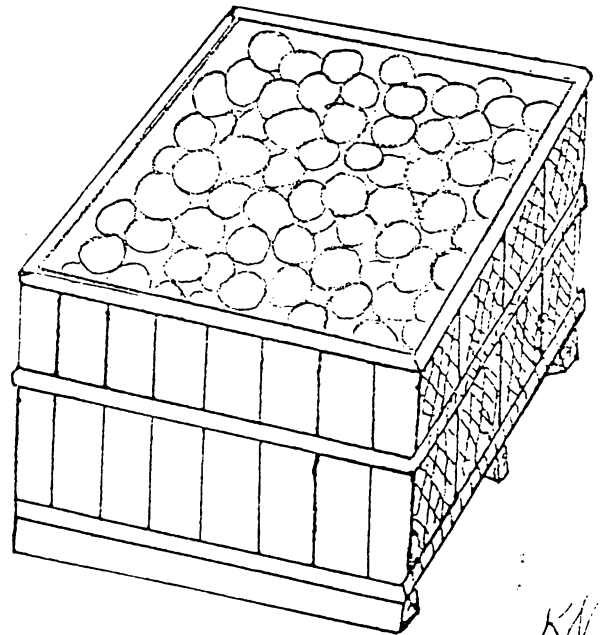
UNIVERSITY OF FLORIDA INSTITUTE OF FOOD AND AGRICULTURAL SCIENCES

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

NEW POSTHARVEST CITRUS FUNGICIDE

The fungicide TBZ (thiabendazole) has been cleared for use on citrus fruit by the U.S. Food and Drug Administration, Federal Register 34(29): 2021, February 12, 1969. This petition was filed by Merck, Sharp and Dohme Research Laboratories, a division of Merck and Co. The established residue tolerance is 2 ppm in or on citrus fruit and 8 ppm in or on dried citrus pulp from postharvest application of this fungicide to citrus fruit. It is understood that applications have been made in citrus importing countries for approval of this fungicide as a residue on citrus fruit.

A research paper on this fungicide was listed in Newsletter No. 18: "Thiabendazole, an Experimental Fungicide for Fresh Citrus Fruit," 1967. A. A. McCornack and G. Eldon Brown. Proc. Fla. Hort. Soc. 80: 232-237. A limited number of copies are available. As more information becomes available regarding this fungicide, it will be sent to you in this newsletter.

A. A. McCornack
Horticulturist
Florida Citrus Commission

CARIBFLY FUMIGATION

From April 1, 1969 to September 1, 1969 citrus shipped to California, Arizona, and Texas must be fumigated with ethylene dibromide (EDB). This matter is entirely under the control of the Florida Division of Plant Industry. For anyone interested in the research aspects, we can send a Xerox of a scientific paper on our past research on EDB dosages, permeability of paints, etc.* However, it is the Division of Plant Industry that rules on all matters of procedures necessary to satisfy fumigation certification requirements.

Information regarding fumigation requirements and facilities may be obtained from any of the DPI offices listed as follows: North Florida - J. K. Condo, Gainesville, Area Code 904 - 372-3505; W. Central Florida - L. B. Hill, Largo, Area Code 813 - 584-3596; Southwest Florida - J. C. Denmark, Winter Haven, Area Code 813 - 293-3101; E. Central Florida - L. W. Holley, Tavares, Area Code 904 - 343-3461; Southeast Florida - S. E. Simpson, Miami, Area Code 305 - 235-7531; Indian River - E. W. Campbell, Ft. Pierce, Area Code 305 - 464-5828.

PROPOSED NEW SANITATION LAW

The Food and Drug Administration has proposed a revision of Section 402(a)(4) of the Federal Food, Drug and Cosmetic Act relating to sanitation requirements of food packing and processing plants (Federal Register 32:17980, 15 Dec. 1967). The proposed new regulation has now been promulgated. We have studied this and discussed its implications with the staff of the Produce

*"Fumigation of Florida Citrus Fruit with Ethylene Dibromide," W. Grierson and F. W. Hayward, Proc. Amer. Soc. Hort. Sci. 73: 267-277, 1959.

Packaging and Marketing Association. The new law will certainly apply to all citrus canning plants, but not (in our judgment) to typical fresh fruit packing-houses. An exception would be any plant that included a chilled salad line or any other processing in which the fruit is peeled or sectioned. The P.P.M.A. has supplied us with some extra copies of the proposed new law to mail out on request.

We are not currently being regulated in this regard, but we are being watched. With regard to fresh fruit packing plants, the FDA proposal states: "The Commissioner believes that if necessary special regulations should be developed for operations in this category." Inadequate washroom facilities for packinghouse workers are particularly likely to precipitate further Federal regulation.

PACKINGHOUSE AUTOMATION PROGRAM

Plans are currently being made to test run a Bodolay fully automatic bagging machine for the Florida Fresh Citrus Shippers Association in the Citrus Experiment Station Packinghouse on the morning of Wednesday, March 12. This will be an open meeting.

This date should not be considered final without confirmation from the office of the Florida Fresh Citrus Shippers Association.

HOW TO HELP THE CALIFORNIA CITRUS INDUSTRY

Research workers all over the country, indeed all over the world, are constantly in touch with each other. A recent letter from a University of California marketing technologist mentioned the 'Sunrise' tangelo thus: "...these were indeed bitter. I would encourage your shippers to continue shipping them. This will help our citrus industry." (The underlining is mine.)

Bill Grierson, Horticulturist
University of Florida