Harvesting and Handling Section
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(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.)
Automation of Fruit Packing

The Bodolay fully-automatic bagging equipment was set up on schedule and demonstrated to members of the Florida Fresh Citrus Shippers Association, Wednesday to Friday, March 12-14. The equipment worked perfectly and caused great interest. On the Friday, it was moved to Adams Packing Association for commercial scale tests. Several packers expressed interest in purchasing this type of equipment. We are emphasizing that such automatic equipment should not be "grafted onto" an existing layout, but should be made the occasion for instituting at least the beginning of an "inventory to inventory" mechanized packing system.

Winter Haven C.G.A. has purchased a Weigh-O-Matic bagging machine and installed it in an improvised handling system so they can test run it thoroughly prior to the end of this season. The General Manager, Mr. Edgar Beeland, has graciously agreed to demonstrate this machine to interested fresh fruit shippers. Anyone wishing to see this machine in operation please call (813) 293-9757 and arrange a convenient time with the House Superintendent, Mr. Buck Joiner.

Export of Fruit to Europe

The West German "National Fruit Treatment Ordinance" is considered one of the strictest of Food and Drug Laws. We have been notified of a minor relaxation in their very stringent labeling regulations, in that cartons and crates of citrus treated with diphenyl or sodium o-phenylphenate (Dowicide A) no longer have to be stamped with a fungicide declaration. This is not much of a bonus, however, as they still insist that waxed fruit shall have the cartons stamped "Peel not fit for human consumption". This is currently being protested (very rightly in our opinion) by the U.S. authorities but the U.S. Agricultural Attache, Mr. Gordon A. Parks, does not seem to have anything very optimistic to report.

Degreening and Refrigeration

Packinghouse Newsletter No. 5, July 1966, carried the following item.

"The next logical move is to parallel developments in refrigeration by disregarding the tradition of having individual degreening rooms and using a large single room, moving batches in and out just as is done in cold storage. This would be cheaper to construct and simpler to operate and could be expected to be fully as efficient. Moreover, it is perfectly feasible to have a dual purpose room, used for degreening in the fall and precooling and cold storage at other seasons.

All we need is a cooperator...Big room degreening anyone?"
We repeat this item because considerable interest is beginning to develop in this concept of large rooms for either refrigeration or degreening according to the time of year. We have had various discussions with packers and contractors and undoubtedly someone will be going ahead soon. Anyone contemplating any such type of construction is invited to join us in this type of planning. The biggest problem involved seems to be 7½% money!

**Stem-end Rind Breakdown**

This has been a good season with regard to losses from Stem-end Rind Breakdown. But when we see picked oranges in field boxes left down the middles over the week-end (not even stacked under the tree), someone is inviting real trouble. Anyone in doubt as to the dangers in letting oranges dry out between picking and packing is invited to write for a copy of Circular 286 (see below).

**Available Publications (All may be obtained from the Harvesting and Handling Section)**

"Practical Measures for Control of Rind Breakdown of Oranges" by A.A. McCormack and W. Grierson, Agricultural Extension Service Circular 286, May 1965.