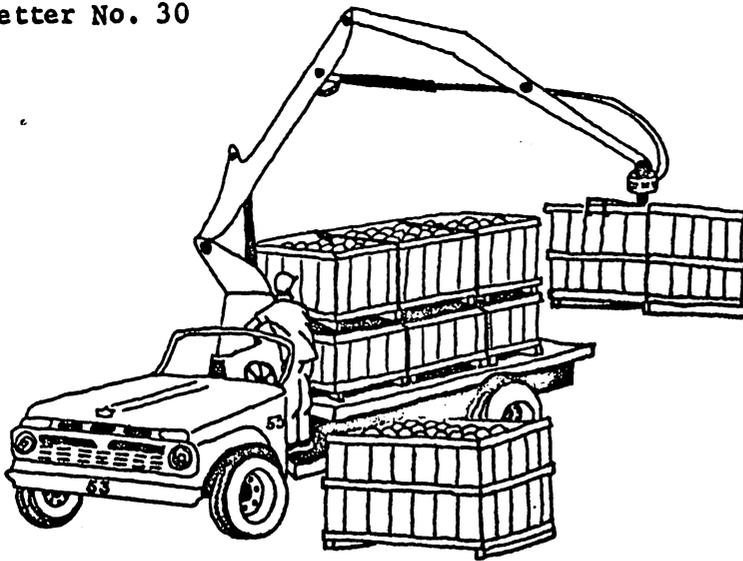


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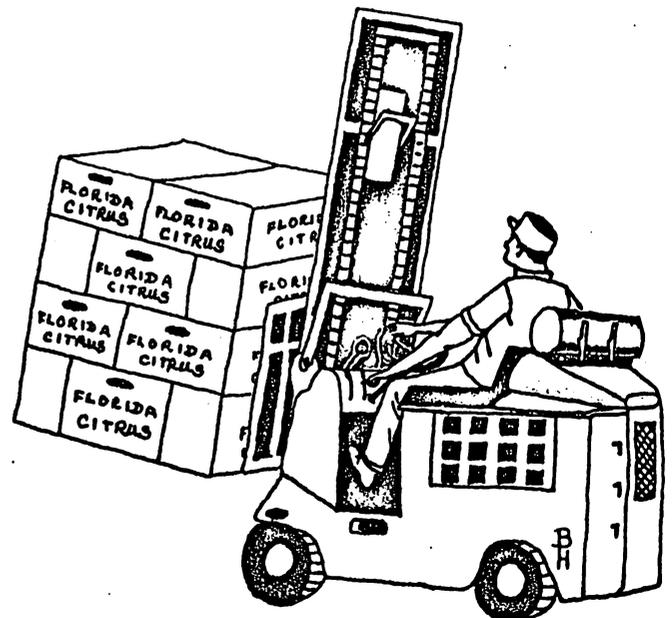
# Packinghouse Newsletter

UNIVERSITY OF FLORIDA INSTITUTE OF FOOD AND AGRICULTURAL SCIENCES

and

STATE OF FLORIDA, DEPARTMENT OF CITRUS

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



AVAILABLE PUBLICATIONS

Available from the Harvesting and Handling Section, Citrus Experiment Station

"Practical Measures for Control of Rind Breakdown of Oranges," May, 1965. Circular 286. A. A. McCornack and W. Grierson

KUMQUATS OR CALAMONDINS ANYONE?

We have had an inquiry from a German importer wanting to buy kumquats and calamondins (presumably for preserves). If anyone wants to supply either or both of these, please get in touch with us; and we will see what can be done to work up a mini-sized export market.

W. Grierson  
University of Florida, IFAS  
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P A C K I N G H O U S E   N E W S L E T T E R

STEM-END RIND BREAKDOWN

Stem-end rind breakdown (SERB) has recently been seen on 'Murcotts' and 'Valencias.' When the humidity is low, as has occurred lately, and there is any delay in handling, this type of peel injury often develops. Affected fruit usually looks normal enough at time of packing, but can develop stem-end rind breakdown during transit or marketing. SERB symptoms vary, but they usually appear as a collapse of the rind cells at the stem-end (button-end) of the fruit. A narrow ring of cells around the button usually remain normal in appearance. This ring of healthy tissue is useful for identification. The area of breakdown gradually increases in size and becomes darker in color. SERB is more likely to appear on small sized, thin-skinned fruit.

To avoid SERB, follow these suggestions:

1. Reduce the time between picking and waxing.
2. Keep fruit in the shade after picking.
3. Cover loads of fruit with a canvas, especially when long hauls are involved.  
Do not use transparent plastic as it traps heat.
4. At the packinghouse, if fruit must be held for any length of time:
  - a. Place the fruit in a degreening room with high (90% +) humidity with the fan operating for air movement. Do not use ethylene or heat.
  - b. These holding conditions will keep the fruit as firm as when it was brought to the packinghouse.
  - c. Waxed fruit may develop SERB if held too long under drying conditions; cool temperatures and high humidity are the best conditions.

All varieties of oranges and specialty fruit are subject to SERB to varying degrees. Grapefruit do not develop this type of peel injury unless they are subjected to extreme drying conditions.

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