

Citrus Station Mimeo Report CES 71-24
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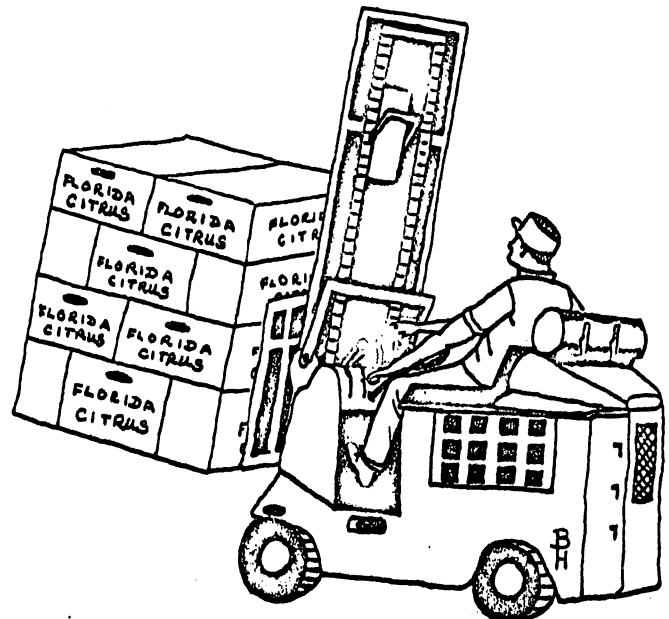
Packinghouse Newsletter

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.



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

TBZ RESIDUE TOLERANCE

Merck, Sharp, & Dohme informed us that the allowed residue of thiabendazole (TBZ) on citrus fruit remains unchanged at 2 ppm. A temporary permit to allow up to 6 ppm on experimental shipments from California and Arizona has been granted. These tests are necessary before an increase in the residue tolerance can be granted. The information from Merck and related at the March 31 Fresh Citrus Shippers Association meeting that the TBZ residue tolerance had been changed to 6 ppm was erroneous.

Andrew A. McCornack
Florida Department of Citrus

THE SUPERMARKET INSTITUTE PRODUCE BUYERS' SCHOOL
MARCH 28--APRIL 2

Note: It is suggested that this Newsletter will be of value to citrus sales managers who will be doing business with the buyers who attended this school.

Origin. The Supermarket Institute, 200 E. Ontario Street, Chicago, Illinois 60611, has instituted a series of schools for Produce Buyers to help improve the quality and volume of fresh produce handled in their stores. This was the fifth such school and the second held in Florida. Over 40 produce buyers from all over the United States attended. It started with lectures in Gainesville and traveled for a week down the length of Florida, visiting packinghouses and production areas, pausing for demonstrations, exhibits, and discussions. The program included participation by IFAS, University of Florida (Cooperative Extension Service, Vegetable Crops Department and the Agricultural Research and Education Center, Lake Alfred); officials of the USDA, Washington D.C.; USDA, Orlando; Florida Department of Citrus; Florida Department of Agriculture; and many from industry. Obviously, we do not have enough space to give all the details of this school; but the highlights of particular interest to the citrus industry are mentioned.

For the produce buyers, the highlights of the trip were probably the visits to producing areas. They picked 'Valencias,' swallowed black dust in windy celery fields, shivered in vegetable precooling rooms, and generally learned a great deal of the problems of the grower and shipper.

For readers of this Newsletter, the highlight would undoubtedly be the joint meeting with the Florida Fresh Citrus Shippers Association and Produce Buyers' School at Lake Alfred. Notes of the discussion at this meeting are listed as available at the end of this Newsletter.

Main Problems. High packs of all produce was the most consistent problem mentioned by the produce buyers. Many complaints of crushed fruit in bags or square fruit in cartons or Bruce box packs due to overfilling were noted. By far, the greatest number of complaints related to grapefruit in poly bags and bagmasters.

Grading (sorting) and sizing were also spotlighted as weak areas for citrus. Several buyers pointed out that bagged apples are now received in better condition with a single tier of upright bags in cell-type bagmasters rather than jumbled or horizontal bags. These buyers repeatedly suggested that this approach be tested for citrus.

In every type of produce, there were marked discrepancies between what the buyer said the seller would supply and what the seller said the buyer wanted. Eyeball to eyeball, they all want what is good for the produce if the costs are not excessive. Who should pay for even modest increases in costs was seldom agreed upon. About the only point in which there seemed to be universal agreement was that palletized loads should be on a 48" by 40" base.

Decay Control and Quality Control. Since the last Florida Produce Buyers' School in 1967, there seems to be a better understanding of the role of fungicides in citrus decay. The produce buyers related no experiences with irate customers because of pesticides or pesticide declarations accompanying their produce. In one case, the buyer mentioned having residue analyses for citrus fungicides done by an independent laboratory. In this case, they were attempting to evaluate if enough of the labeled fungicides were present for effective decay control. Opinions varied on the role of the buyer in requesting a specific fungicide on citrus and other produce.

There was considerable discussion as to who should accept responsibility for correct loading, including stacking patterns and bracing of the load.

The produce buyers attending this school would like to be able to request a certain degree of precooling, expressed as pulp temperature, and to be sure of getting it. A suggested method would be to record this information on the bill of lading. This method would require a uniform, mutually understood, technique of measuring pulp temperature, preferably by a third party such as the Federal-State inspector found at each citrus packinghouse.

Value of the School. There were many direct contacts which were valuable. There were also numerous suggestions as to how to improve our product which is of great value. The produce buyers discovered that 'Valencias' carry two crops at the same time and also that some citrus trees have thorns which are among some of our problems they observed first hand. All of these items have definite value to us and to the produce buyers. However, the most valuable lesson of the week-long school is that communication between produce buyers and citrus shippers can be achieved through their respective organizations, the Supermarket Institute and Florida Fresh Citrus Shippers Association. Not only are the means available for a dialogue, but also an organization such as the Supermarket Institute can express an opinion for a large number of buyers with an impressive share of the market.

Further Information. We were repeatedly asked for information that is readily available in publications from various sources. In all cases, we promised that we would list such sources of information in this Newsletter. For this reason, the usual list of available publications is much longer than usual and includes some publications that have been listed before as well as sources of statistical information routinely issued by both government and private sources.

W. Wardowski, Extension Service
W. Grierson, AREC, Lake Alfred

AVAILABLE PUBLICATIONS

Available from Market Information Division, Florida Citrus Mutual, P. O. Box 89, Lakeland, Florida 33802.

"Directory of Citrus Buyers and Cooperatives."

"Market News Bulletin," Four times weekly.

Price Differentials: "Price Relationships for Fresh Florida Citrus in Various Containers Based on Added Costs."

Available from the Florida Fruit Digest Company, 46 W. Duval St., Jacksonville, Florida 32202.

"The Florida Fruit and Vegetable Directory" (\$4.00). NOTE: This is the publication that gives brand names and their equivalent U.S. Grades. This information is given for all types of Florida produce, both fresh and canned.

Available from Department of Agricultural Economics, University of Florida, Gainesville, Florida 32601.

"Costs of Picking and Hauling Florida Citrus Fruits."

"Costs of Packing and Selling Florida Fresh Citrus Fruits."

"Costs of Processing, Warehousing, and Selling Citrus Products."

Available from Florida Crop and Livestock Reporting Service, 1222 Woodward Street, Orlando, Florida 32803.

"Florida Agricultural Statistics Citrus Summary."

Available from Florida Department of Agriculture, Division of Fruit and Vegetable Inspection, P. O. Box 1072, Winter Haven, Florida 33880.

"1969-1970 Season Annual Report." NOTE: This little report is a treasury of information on volumes of citrus fruits shipped throughout the year, types of containers used, sizes and varieties of fruit shipped, etc.

Available from Harvesting & Handling Section, Agricultural Research and Education Center, P. O. Box 1088, Lake Alfred, Florida 33850.

"Control of Stem-end Rind Breakdown." Extension Circular 286. May, 1965.

List of Participants (Produce Buyers) at Supermarket Institute Produce Buyers' School.

Notes on the discussion session between the S.M.I. Produce Buyers' School and the Florida Fresh Citrus Shippers Association, March 31, 1971.

"A Tissue Culture Technique for Studying Chilling Injury of Tropical and Subtropical Fruits," by N. Vakis, W. Grierson, J. Soule, and L. G. Albrigo. HortScience 5(6):472-473. December, 1970.

"A Central Packing-Precooling System for Celery," by W. G. Grizzell and F. E. Henry. USDA/MRR No. 869. 34 pages. March, 1971.

AVAILABLE PUBLICATIONS (cont.)

"Is Horticulture Expendable?", by W. Grierson. HortScience 6(1):4. February, 1971.
(An editorial on the unheeding attitude of most of those in the fresh fruit trade towards the very real threat from synthetics).

Available from Transportation Research Branch, ARS, USDA, 2607 N. Orange Avenue, Orlando, Florida 32804.

"Problems in Palletized Transport of Florida Fresh Vegetables," by Albert Biales, Joseph P. Anthony, Jr., and Thomas Moffitt. USDA/ARS No. 52-51. February, 1971.

"Unitized Shipment of Selected Fresh Fruit & Vegetables on 48- by 40-inch Pallets," by P. G. Chapogas and J. P. Anthony, Jr. United Fresh Fruit & Vegetable Association. 1971 Yearbook. March, 1971.

"Protecting Perishable Foods During Transport by Motortruck," by B. Hunt Ashby. USDA/ARS Agricultural Handbook No. 105. November, 1970.