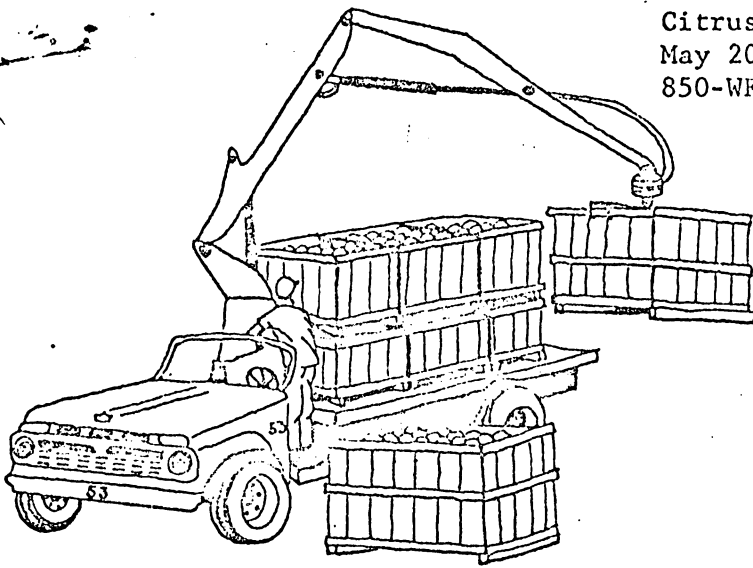


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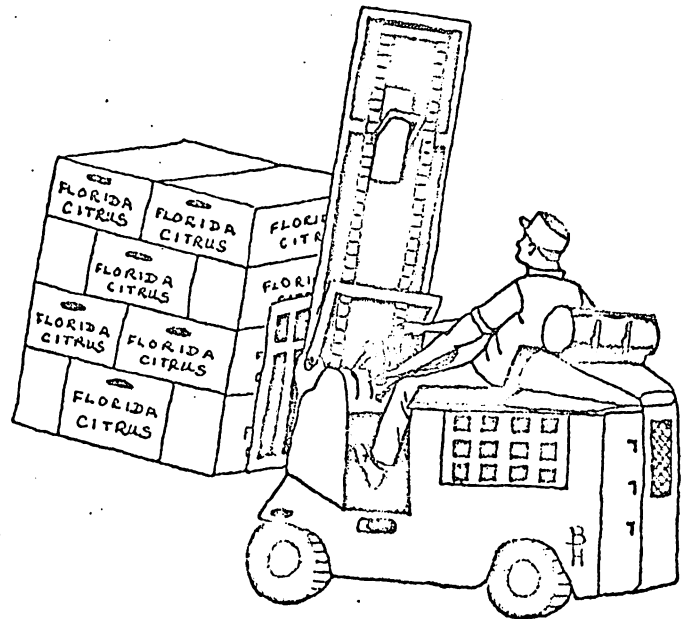
Packinghouse Newsletter

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

CANADIAN LABELING REQUIREMENTS

"Bilingual labeling (English & French) on all consumer goods subject to Canadian federal labeling legislation submitted to Parliament will be mandatory, at the point of the manufacturer, by December 16, 1975. This announcement came in the course of a statement to the House of Commons, Ottawa, on December 17, 1970, by the Minister of Consumer and Corporate Affairs, Mr. Ron Basford, which accompanied the second reading of the Consumer Packaging and Labeling Act. Most pre-packaged products will be affected.

"It should be noted that imported goods will be subject to the same requirements as domestic products. While the government has set December 16, 1975 for the general enforcement of the bilingual labeling requirement, specific earlier dates may be fixed for products such as cosmetics, drugs, patent medicines, pesticides, and food. We will attempt to keep you informed as the new regulations are issued."

The above item, from Produce Packaging and Marketing Association Report 3(7), April 9, 1971, could have serious implications for what is often mistakenly thought of as part of our "domestic market." This is an export market that has its own regulations. It may seem that 1975 is a long way off, but it is just around the corner. Like PPMA, we will attempt to keep you informed of further developments.

W. Wardowski
Extension Service

BROWN RECLUSE SPIDER

The Brown Recluse spider continues to be a problem in southern states. Florida Citrus Safety Association members were told at a recent meeting that a grove worker has spent about a month in the hospital following a bite.

This spider is slightly smaller, but probably more poisonous, than the Black Widow spider. Its color varies from light fawn to dark chocolate brown, and its body is covered with short hairs. The distinguishing characteristic is that it has a dark violin-shaped band over the thorax that begins just behind the eyes, with the "handle" pointing toward the abdomen.

The bite is a mild sting that is sometimes ignored by the victim. Symptoms include pain, nausea, cramps, and high fever beginning a few hours after the bite. Surgery is sometimes required to excise the gangrenous area that may develop around the bite.

Brown Recluse Spider cont.

The Brown Recluse is shy of humans. If it gets into buildings, it hides in dark places such as shoes, dresser drawers, and closet corners. When it selects such hiding places, some contact with humans is inevitable.

Handling trash leaves, etc. in the packinghouse with bare hands is an obvious hazard that should be avoided.

WHOOPS!

About 100 copies of the minutes of the meeting between the Produce Buyers' School and the Florida Fresh Citrus Shippers' Association have been mailed out before we found they included an error. This is on page 3, paragraph 2, line 29. Bob Fox tells me that the temperature pull-down in 50 hours was from 85° to 52° (not 62°). He also pointed out that all the details of this study are available in USDA publication ARS 52-42 of December, 1969, available from USDA/TFRD, 2607 N. Orange Avenue, Orlando, Florida 32804.

Editor

MEETINGSPackinghouse Day

The Tenth Annual Packinghouse Day is scheduled for Wednesday, September 8, 1971, at the Agricultural Research and Education Center (formerly Citrus Experiment Station), Lake Alfred. Attendance at this meeting grew to a standing room only crowd last year. Reserve the date on your calendar, watch for the next notice specifying the time of the meeting, and plan to arrive early to get a seat and reserve a lunch.

Citrus Growers' Institute

The Citrus Growers' Institute is scheduled September 14-15, 1971, at the Florida Citrus Showcase, Winter Haven. This program combines the South Florida Citrus Institute and Camp McQuarrie Citrus Institute into a single program with a more central location for the citrus industry.

Perishables Handling Conference

A national conference on the handling of perishables, January 9-11, 1972, will be held at the University of Florida, Gainesville. Four commodity groups (Fruits and Vegetables, Flowers and Foliage, Meats and Poultry, and Frozen Foods) will meet in both joint and concurrent sessions. Representatives of packing, transportation, buying, and warehousing are taking active parts in planning the conference. The enrollment for this conference will be limited to the facilities available. A brochure with a registration form for the Perishables Handling Conference is being mailed to its members by the Florida Fresh Citrus Shippers Association. We have copies for others available on request.

Will Wardowski
Extension Service

PACKINGHOUSE NEWSLETTER INDEX

An index for Packinghouse Newsletters No. 1, September, 1965, through No. 37, May, 1971, is enclosed with this issue. For those of you who have faithfully kept back issues of the Newsletter, this may help to locate an article that you remember reading. For others, individual copies of back issues are available on request if you spot an item of interest.

Editor

AVAILABLE PUBLICATIONS

Available from USDA, ARS, TFRD, 2607 North Orange Avenue, Orlando, Florida 32804.

"Dimensional Standardization of Shipping Containers, Pallets, and Transport Equipment." presented by Donald R. Stokes at the 11th Annual Meeting of the Food Distribution Research Society. October 25-28, 1970.

Available from MQRD, ARS, USDA, 2120 Camden Road, Orlando, Florida 32804.

"A Simple Method to Prevent Loss of Volatiles During Headspace Analysis." by Paul L. Davis. Journal of Chromatographic Science 8:423-424. July, 1970.

"Determination of Alcohol in Citrus Juice by Gas Chromatographic Analysis of Headspace." by Paul L. Davis and William G. Chace, Jr. HortScience 4(2): 117-119. Summer, 1969.

"Volatiles from Injured and Uninjured 'Valencia' Oranges at Different Temperatures." by Shirley Norman, C. C. Craft, and P. L. Davis. Journal of Food Science 32(6): 656-659. 1968.

"Relation of Ethanol Content of Citrus Fruits to Maturity and to Storage Conditions." by Paul L. Davis. Proc. Fla. State Hort. Soc. 83, November, 1970.

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

"Impact of Mechanical Harvesting on the Demand for Labor in the Florida Citrus Industry." by J. Kamal Dow. Ag. Econ. Report 10, September, 1970. 85 pages.