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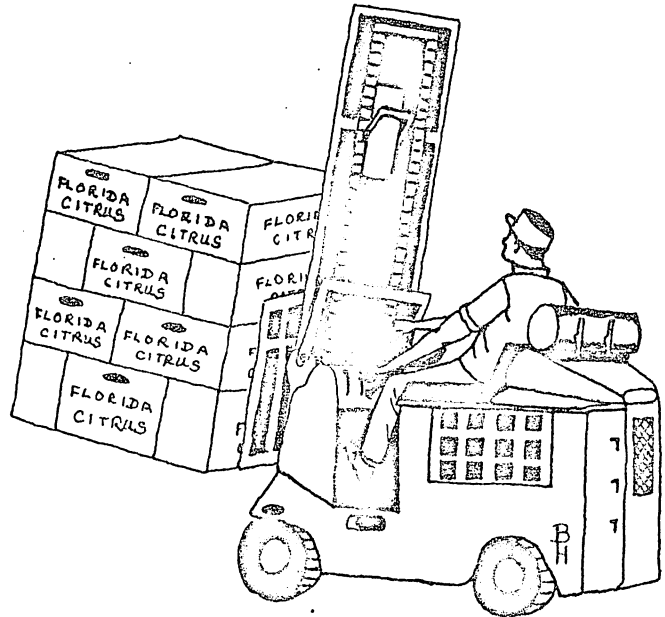
Packinghouse Newsletter

UNIVERSITY OF FLORIDA INSTITUTE OF FOOD AND AGRICULTURAL SCIENCES

and

STATE OF FLORIDA, DEPARTMENT OF CITRUS

*Anyone 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

NOBODY'S BUSINESS BUT YOURS

Four hundred and fifty years ago, Francis Bacon said, "Knowledge is power;" but he did not have to cope with the complexities of modern legislation! Some of the most complex legislation currently affecting the citrus industry is that concerned with the use of necessary chemicals for the production and marketing of the crop. To a certain extent, we in agricultural research and extension in both State and Federal Service have some degree of knowledge with regard to these matters. But we have absolutely no power, nor should we have any. Nevertheless, our phones ring constantly and we are called upon for advice, articles, or talks on matters relating to pesticide clearances. This is quite in order when advice is needed on the use of chemicals already cleared and having residue tolerances not likely to be changed. This, however, is hindsight; and foresight is going to be very much needed if the Florida citrus industry is to benefit from modern developments.

New chemicals are developed, not by research agencies, but by commercial companies and at enormous expense. Agencies, such as our own, test them on individual crops and for particular usages. Then if they offer some clear-cut advantage over methods in current use, we work with the companies to obtain legal clearance. This has never been simple and was always costly, but it has now become extremely complicated and very expensive indeed. Even the most innocuous of chemicals may need expenditure of several million dollars to get clearance for use on a food product. These expenses can only be undertaken by companies who expect to get their investment back from sales. Doing so involves having some degree of exclusive marketing, usually through a production or use patent. With the intense pressure towards biological, rather than chemical materials, new pest control methods are becoming available that depend on mass production of "friendly" disease agents. Examples would be the production of spores of a fungus which destroys caterpillars on cabbages and similar crops or of a virus that kills the boll worm that destroys cotton. We are told that probably neither of these are patentable. Many other such methods may be developed if some means can be found to finance them, either by supporting research or by guaranteeing a market for whomever does so.

Another aspect that is very serious is that many companies are getting out of the business of producing agricultural pesticides because they can invest their money more profitably elsewhere. We have had a vivid example recently in which we lost several years research. The manufacturer had obtained a temporary tolerance for residues of 2-aminobutane. We developed a fungicidal fumigation method using "2-AB" suitable for treating packed fruit after loading in trucks, trains, or ships, with decay control treatment taking place on the way to market. The manufacturers, however, could see little chance of recouping their investment and dropped the tolerance request entirely. We could not blame them, though the results of our research are now useless. This is a story that is going to be repeated many times unless something is done.

And who is to fight back the next time a necessary tolerance is unjustifiably bushwacked by a pack of conservationists?

The citrus industry needs to set up an office to handle all matters of obtaining, modifying, or defending pesticide clearances for Florida citrus, whenever this cannot be handled by State or Federal employees. This should not just be a committee. This must be an office with money to spend and power to speak for the industry as such. What shape or form this should take or what organizations should be involved I do not know. It is probably not up to me to suggest. The need is there and, if not fulfilled, will eventually prove costly for every grower, shipper, and processor of citrus fruits in Florida.

W. Grierson
Professor
(Horticulturist)

DELIVERING QUALITY PERISHABLES--STREAMLINING TEAM EFFORTS IN THE 70'S

The meeting with the above title is affectionately known locally as the "Perishables Conference" and is designed for shippers, carriers, and receivers. The program is listed in available publications in this Newsletter.

This Conference will feature new technology and the utilization of more effective methods to deliver quality perishables. The fundamentals of quality maintenance during marketing for Fresh Fruits and Vegetables, Fresh Meat and Poultry, Flowers and Foliage Plants, and Frozen Foods will be covered in separate concurrent commodity sessions. The objective of the program is to bring about greater appreciation for responsibility, standardization, and communications among the handlers of perishable products. If the planning session with industry leaders is any indication, the discussion sessions will allow no one to sleep.

NAME _____

POSITION _____

COMPANY _____

ADDRESS _____

will attend the Conference on "Delivering Quality Perishables -- Streamlining Team Efforts in the '70's," (A Conference for Shippers, Carriers, and Receivers), January 9-11, 1972. Please enclose a \$45.00 check payable to the Florida Cooperative Extension Service for registration fees and mail to:

Dr. James Soule
1179 McCarty Hall
University of Florida
Gainesville, Florida 32601

A limited amount of free exhibit space is available at the conference on "Delivering Quality Perishables--Streamlining Team Efforts in the 70's" on a first-come first-serve basis.

I am interested in free exhibit space Yes _____ No _____

W. Wardowski
Extension Service

TANGERINES

Recent rains have produced conditions where tangerines could possibly develop zebra skin. Packinghouse Newsletters 7, 11, and 39 and "Tangerine Handling", Extension Circular No. 285 give more information on this problem.

Editor

WHOLESALE PRODUCE MARKET

Our available publications list includes an excellent article, "The Eggplant Casino" by Terry Plumb, son of the late Milton Plumb well-known as Farm Editor of the Tampa Tribune. The author captures the mood of the Tampa market and all wholesale produce markets with a style that is easy-to-read.

Editor

AVAILABLE PUBLICATIONS

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

"Storage Life of Prepared Grapefruit Halves" by W. F. Wardowski, G. E. Brown, and P. J. Fellers. Fla. State Hort. Soc. 83:232-235. 1970.

"Precooling Fruits and Vegetables in the Southeast" by R. K. Showalter and W. Grierson. Symp. Precooling of Fruits & Veg. ASHRAE, Jan. 19-20, 1970. SF-4-70:18-24.

"The Eggplant Casino" by Terry Plumb. Florida Accent, The Tampa Tribune. Oct. 31, 1971. pp 6-9, 23. Copy without photographs. (25 cents Xerox charge).

"Biochemical Changes in Grapefruit and 'Murcott' Citrus Fruits as Related to Storage Temperature" by N. Vakis et al. Fla. State Hort. Soc. 83:304-310. 1970.

"Respiration, Ethylene Evolution, and Enzymatic Changes of Florida Peaches and Nectarines as Affected by Storage Temperatures" by N. Vakis, et al. Fla. State Hort. Soc. 83:285-290. 1970.

"Tangerine Handling" by W. Grierson, A. A. McCornack, and F. W. Hayward. Ext. Circ. 285. May, 1965.

"Delivering Quality Perishables--Streamlining Team Efforts in the 70's". Program (A conference for shippers, carriers, and receivers.). Jan. 9-11, 1972. Gainesville, Fla.

Available from MQRD/ARS/USDA, 2120 Camden Road, Orlando, Florida 32803.

"Decay Control of Florida Citrus Fruits with Packinghouse Applications of TBZ" by J. J. Smoot and C. F. Melvin. Proc. Fla. State Hort. Soc. 83:225-228. 1970.

"Effects of Washing Sequence on the Degreening Response and Decay of Some Citrus Fruits" by O. L. Jahn, R. H. Cubbedge, and J. J. Smoot. Proc. Fla. State Hort. Soc. 83:217-221. 1970.

"Relation of Ethanol Content of Citrus Fruits to Maturity and to Storage Conditions" by Paul L. Davis. Proc. Fla. State Hort. Soc. 83:294-298. 1970.

Available from Bureau of Economic & Business Research, 221 Matherly Hall, University of Florida, Gainesville, Florida 32601.

"Potential Impact of the Metric System on Florida" by Ralph B. Thompson. Florida Economic Indicators 3(9). September, 1971. (10 cents Xerox charge).

Available from Mr. J. R. Willingham, Division of Fruit & Vegetable Inspection, P. O. Box 1072, Winter Haven, Florida 33880.

"1970-1971 Season Annual Report", Division of Fruit & Vegetable Inspection.

Available from TFRD/USDA, 102 Agricultural Engineering Building, University of Florida, Gainesville, Florida 32601.

"An Engineering/Economic Evaluation of Different Concepts for Precooling Citrus Fruits" by J. J. Gaffney and E. K. Bowman. Symp. Precooling of Fruits & Veg. ASHRAE, Jan. 19-20, 1970. SF-4-70:25-32.