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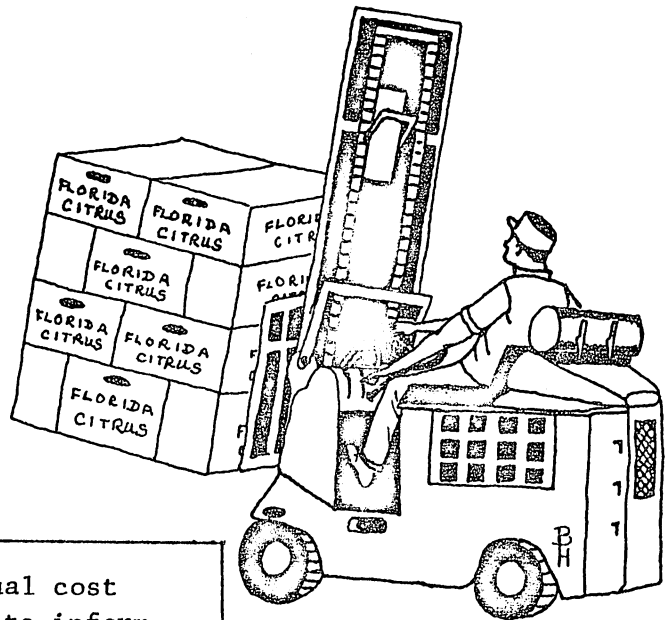
Packinghouse Newsletter

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.



This public document was promulgated at an annual cost of \$201.60, or two and one-half cents per copy to inform county agricultural directors, ranchers, and growers of research results in harvesting and fresh fruit handling and marketing.

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

FRENCH CANADIAN LABELING LAWS

A group of law students from the University of Montreal have taken upon themselves to have the law on food and agricultural products enforced in the retail stores. Article 38, Section III of Regulation 683 of the Province of Quebec, stipulates that: "The use of French is obligatory in all inscriptions, and inscriptions in another language must not take precedence over those in French". This group of students has so far filed 14 suits against Steinberg Stores and 10 against Dominion Stores for labels on products that do not meet with the law requirements. Steinbergs, for one, and according to La Presse, May 31, 1972, have written to their suppliers requesting that they replace all items on their shelves that do not meet the requirements mentioned above, or take them out of the stores completely. The Food Brokers Association, the Sea Food Distributors Association, the Montreal Chamber of Commerce, the Association of Canadian Food Manufacturers and a few others are to meet with Mr. Toupin, the Minister of Agriculture, soon and discuss the implications of such action by the students.

Raymond Dubois
Field Merchandising Representative, Montreal
Florida Citrus Commission, Merchandising Report
June 3, 1972

SAFETY: LIFT TRUCKS

The increasing use of lift trucks implies a potential hazard whenever they are used in reasonably confined spaces such as storage rooms, the new continuous-type degreening rooms, and any areas with less than extreme ventilation. Any such internal combustion-type equipment can build up hazardous levels of carbon monoxide. We have already had one near fatality in a Florida citrus packinghouse.

Electric-type lift trucks are definitely preferable in terms of such atmospheric pollution hazards. Although their initial investment cost is high, their cost-per-unit-handled is less over a span of years (e.g. 10-15 years).

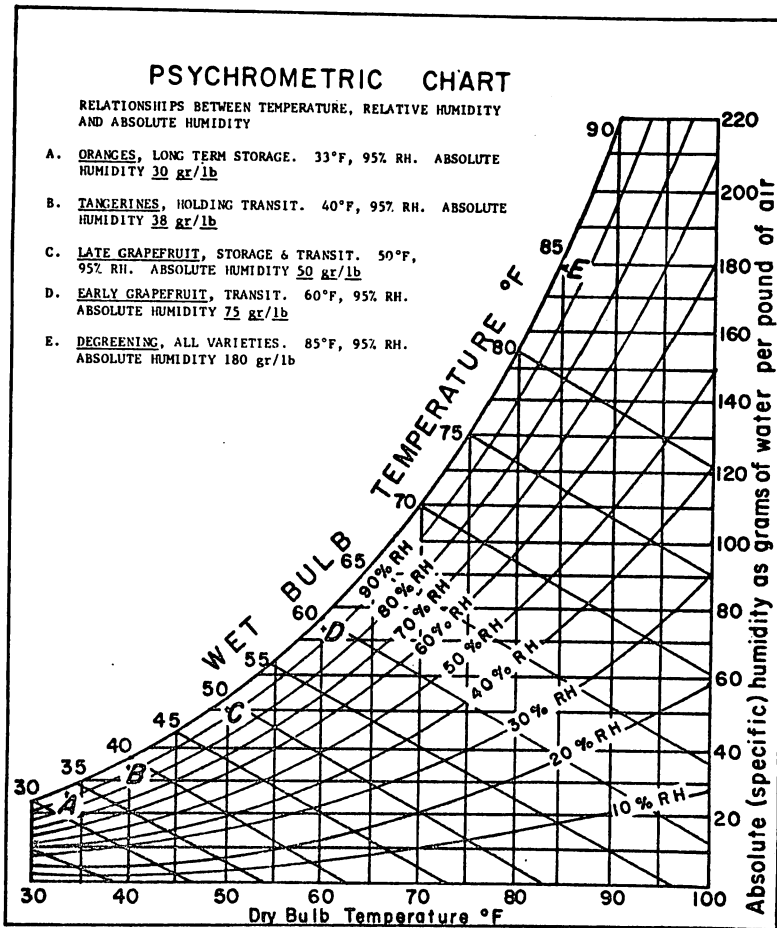
If internal combustion-type trucks are used, they should use butane (or "L.P." gas), never gasoline, and should be equipped with a catalytic muffler. Such mufflers should be regularly serviced and/or replaced according to the manufacturers' directions.

NOTE: This is yet another reason for scrupulously following our standard recommendation that all degreening rooms should have ventilation equal to one air change per hour based on the volume of the empty room.

W. F. Wardowski
Extension Service

W. Grierson
Agricultural Research & Education Center

HUMIDITY IN STORAGES AND DEGREENING ROOMS



This is a psychrometric chart showing the relationships between temperature, relative humidity, and actual water content of the air at a given temperature and relative humidity.

To many it will, perhaps, seem just another unnecessary complication in a life that is already too complicated. However, we find an increasing number of shippers who are familiar with such charts; and to others it can afford a most valuable medium for discussing heating, humidity, and refrigeration equipment with suppliers.

On this chart, we have indicated five optimum conditions for storage on degreening of various varieties. All call for 95% relative humidity. However, as a wise old statistician once remarked, "Percent is the fertile mother of fallacy". The scale on the right-hand margin gives the absolute humidity or the actual amount of water in grains of moisture per pound of air necessary to provide the relative humidity indicated. A quick glance will show that six times as much moisture must be vaporized at 85°F ("E") to give 95% R.H. as at 33°F ("A"). Obviously, this greatly affects selection of humidity maintenance equipment in a dual purpose (degreening and refrigeration) room.

W. Grierson
 Agricultural Research & Education Center

in cooperation with

FLORIDA FRESH CITRUS SHIPPERS ASSOCIATION

ELEVENTH ANNUAL CITRUS PACKINGHOUSE DAY

Wednesday, September 27, 1972

Agricultural Research & Education Center, Lake Alfred, Florida

NOTE: Box lunches will be served. Visitors wishing lunch (except program participants) please purchase tickets immediately upon arrival in order that a lunch can be ordered for you.

P R O G R A M

A.M.

- 8:30 Registration
- 9:30 Welcome - Dr. Herman J. Reitz, Horticulturist and Director, University of Florida, Agricultural Research & Education Center (AREC), Lake Alfred, Florida 33850
- Dr. John A. Attaway, Scientific Research Director, State of Florida, Department of Citrus (DOC)
- Introduction of staff members of the Harvesting and Handling Section
- Brief summary reports on research results and industry developments (Approximately 10 minutes per speaker.)
- Chairman: Arlen N. Jumper, Chairman, Florida Department of Citrus, Scientific Research Committee
- 9:50 Packinghouse Operations
- Citrus Decay Control Recommendations - Andy McCornack, DOC, Lake Alfred
- TBZ Residues: How to Stay Within the Laws - Fred Hayward, AREC, Lake Alfred
- Phenols in Water: Spirit & Letter of the Law - M. A. Ismail, DOC, Lake Alfred
- \$\$\$ Can Shrink During Degreening - D. Deason, USDA, Lake Alfred
- Practical Aspects of Electronic Sorting - Jerry Gaffney, USDA, Gainesville
- Grading Following Washing (Before Drying, Fungicide, and Wax Applications)- Tom Greer, Alturas Packing Company, Bartow
- 10:50 Grove Findings
- Blemishes on Citrus Rind Caused by the Greasy Spot Fungus - Jack Whiteside, AREC, Lake Alfred
- Coloring Citrus Fruit with Ethrel - Roger Young and Otto Jahn, USDA, Orlando

- 11:10 Storage
- Some Aspects of Long-Term Storage of Citrus Fruits - Gene Albrigo, AREC, Lake Alfred
- Problems with Alternaria Rot in Stored Fruit - Eldon Brown, DOC, Lake Alfred
- Vacuum Storage for Research and Industry - Charles Barmore, AREC, Lake Alfred
- 11:40 Agricultural Research Station, USDA, Reorganization - Tim Hatton, USDA, Orlando
- Equipment Demonstrations - Will Wardowski, Extension Service, Lake Alfred

P.M.

- 12:00 Lunch - Equipment Demonstrations
- (1) USDA Prototype Rope Stock Bagger - Earl Bowman, USDA, Gainesville
- (2) Vexar Attachment on Buford Bagger, Pak-It Mfg. Co. - Red Campbell, Pak-It Mfg. Co., Atlanta
- (3) Improved Van Container - Bill Kindya, USDA, Orlando
- (4) Portable Color Measuring Unit - Otto Jahn, USDA, Orlando
- Chairman: Marvin D. Kahn, Chairman, Florida Department of Citrus, Export Committee
- 1:30 Packaging and Marketing
- Carton Standardization and Product Identification - Will Wardowski, Extension Service, Lake Alfred
- What Buyers Want in Florida Citrus - Foster Heseltine, Fla. Dept. of Agr. & Consumer Services, Tallahassee
- Fresh Grapefruit Market Structure - Ronald Ward, DOC, Gainesville
- Metrification - Bill Grierson, AREC, Lake Alfred
- 2:20 Transportation
- Van Containers: Improper Designs Hurt Everyone - Bill Goddard, USDA, Orlando
- Grapefruit Export Tests for Fungicide Evaluation - John Smoot, USDA, Orlando
- Overseas Competitors are Transportation Innovators - Bill Goddard, USDA, Orlando
- 2:50 Adjourn - Speakers will be available for discussions

AVAILABLE PUBLICATIONS

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

"Postharvest Decay Control Recommendations for Fresh Citrus Fruit" by A. A. McCornack and W. F. Wardowski. Extension Circular 359, March, 1972.

"Market Diseases & Blemishes of Florida Citrus Fruits" by A. A. McCornack and G. E. Brown. Florida Department of Citrus. A valuable aid for identification of 12 diseases and blemishes including color photographs.

"Separation and Grading of Freeze-Damaged Citrus Fruits" by W. F. Wardowski and W. Grierson. Circular 372. April, 1972.

Available from Produce Marketing Association, Inc., P. O. Box 674, Newark, Delaware 19711.

"Labeling Requirements for Consumer Packages of Fresh Fruits and Vegetables". 1972. 67 pp. (Contains information for 50 states and District of Columbia, but not Canada). Price: \$5.00.

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

"Germination of Penicillium digitatum Spores as Affected by Solutions of Volatile Components of Citrus Fruits" by Paul L. Davis and John J. Smoot. Phytopathology 62(4):488-489. 1972.

Available from TFRD/USDA, 2607 N. Orange Avenue, Orlando, Florida 32804.

"The USDA's Multi-Purpose Refrigerated Van Container". Fact sheet with photograph.

"Prototype of USDA's Waterproof Marine Ventilation System". Fact sheet with photograph.

"Coming...A Versatile Van Container", Agricultural Research 18(8):3-4. February, 1970.

"Refrigerated Systems and Loading Patterns for Refrigerated Trailers and Van Containers" by William F. Goddard, Jr., Cargo Systems Science Conference, International Cargo Handling Coordination Association, Oakland, California. April 20-21, 1972.