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.
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
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
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 McCormack, DOC, Lake Alfred

T32 Residues: How to Stay Within the Laws - Fred Hayward, AREC, Lake Alfred


$$ Can Shrink During Degreening - D. Deason, USDA, Lake Alfred

Practical Aspects of Electronic Sorting - Jerry Geffney, 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-If 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

Metrical Evaluation - 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.


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


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


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


