

Editor: W. F. Wardowski  
Harvesting and Handling Section  
University of Florida  
Agricultural Research and Education Center  
P. O. Box 1088  
Lake Alfred, Florida 33850

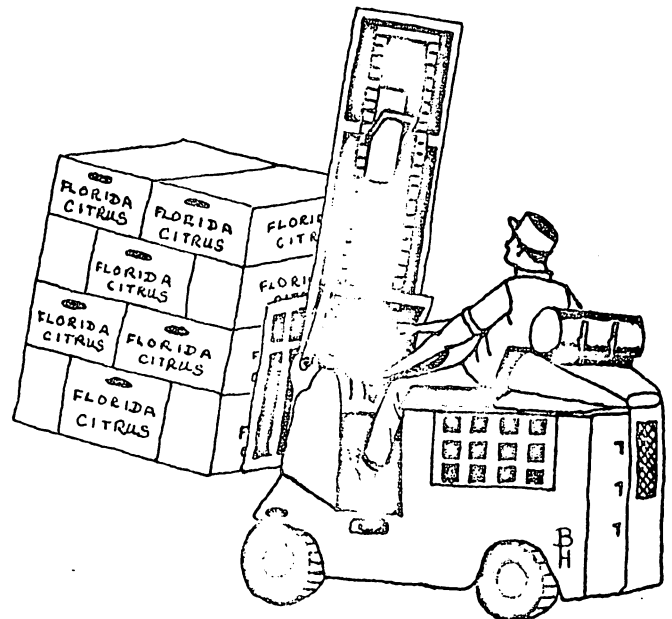
# Packinghouse Newsletter

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

## 合成保存料 ジフェニル含有

JAPANESE FUNGICIDE REGULATIONS

"The Japanese government only authorizes the use of one chemical on citrus fruits for entry into Japan. The authorization is for biphenyl and the tolerance on the fruit is not to exceed 70 ppm with sampling from retail store displays. Use of TBZ is prohibited because it is illegal in Japan. All reference to chemicals, which the U.S. Food and Drug Administration requires on the outside of citrus cartons sold within the United States, must be marked out on similar cartons going to Japan. The simplest method for elimination is to use a grease pencil with thorough obliteration of the printed matter.

"The Japanese do not expressly prohibit the use of all waxes, although it is expected that waxes may come under scrutiny at any time. Likewise, the stamping ink may also be prohibited in Japan, although unofficially it is being allowed into Japan at the present time.

"The biphenyl sheets which are used in Japanese shipments are required to carry a warning in the Japanese language characters (see above) which identify the sheets as having been treated with biphenyl. It is also essential to state in Japanese the name of the importer and his address, likewise, in the Japanese language characters."

July 12, 1972 letter from  
 M. R. Brown  
 Vice President  
 Field, Research & Development  
 Grower Relations  
 Sunkist Growers

EDITORIALJAPANESE FUNGICIDE REGULATIONS

The policy of the Japanese government to allow only one postharvest fungicide on imported citrus fruit is not in the best interest of the Japanese consumer. The best fungicide for one citrus production district with its associated climate and diseases is not necessarily the best fungicide for other districts. In fact, with the extreme specificity of modern fungicides, and the multitude of fungi that may attack citrus, more than one fungicide is sometimes needed to ensure delivery of high quality, wholesome, nutritious citrus to market.

The best policy for the good of consumers anywhere, international transporters, and world-wide citrus growers and packers is to require such postharvest fungicides as are proven necessary. U. S. government policy already prohibits use of any fungicides not proven to be safe for people and the environment.

Will Wardowski  
 Extension Service, Lake Alfred

AVAILABLE PUBLICATIONS

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

"Shaker-Pickup Harvest System for Early and Midseason Oranges", by W. C. Wilson, G. E. Coppock, H. R. Sumner, S. L. Hedden, J. G. Blair, D. L. Deason, and C. L. Anderson. AREC-LA-72-18. July 14, 1972. 29 pages.

"Effect of Ethylene Degreening on Decay of Florida Citrus Fruit", by A. A. McCornack. Proc. Fla. State Hort. Soc. 84:270-272. 1971.

"Chilling Injury in Tropical and Subtropical Fruits. III. The Role of CO<sub>2</sub> in Suppressing Chilling Injury of Grapefruit and Avocados", by Nicos Vakis, W. Grierson, and J. Soule. Proc. Trop. Region Amer. Soc. Hort. Sci. 14:89-100. 1970.

"Prepared Grapefruit Halves with Thiabendazole: Decay Control and Residue Analysis", by W. F. Wardowski and F. W. Hayward. Proc. Fla. State Hort. Soc. 84:244-247. 1971.

"Postharvest Rind Disorders of 'Persian' Limes", by W. Grierson, W. F. Wardowski, and G. J. Edwards. Proc. Fla. State Hort. Soc. 84:294-298. 1971.

Program and Abstracts of Eleventh Annual Citrus Packinghouse Day. September 27, 1972, Lake Alfred, Florida.

Program and Abstracts of Twenty-Third Annual Citrus Processors Meeting. October 5, 1972, Lake Alfred, Florida.

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

"Influence of the Tree on the Response of Citrus Fruits to Preharvest Applications of (2-chloroethyl)phosphonic Acid", by Otto L. Jahn, and Roger Young. J. Amer. Soc. Hort. Sci. 97(4):544-549. 1972.

"Further Studies of Ethanol and Acetaldehyde in Juice of Citrus Fruits During the Growing Season and During Storage", by Paul L. Davis. Fla. State Hort. Soc. 84:217-222. 1971.

Available from Public Service, Room 90, University Hall, University of California, Berkeley, California 94720.

"Pesticides, The Issues, The Alternatives", by Raymond H. Coppock. February, 1972. (An excellent balanced account of how pesticides may be used in harmony with the environment, written in an easy to understand, nontechnical language for laymen and agriculturists alike.)

Available from U. S. Department of Labor, Bureau of Labor Statistics, Washington D. C. 20212.

Occupational Safety and Health Act of 1970. Public Law 91-596. December 29, 1970. 31 pages.

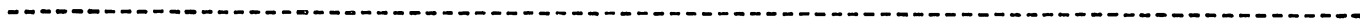
Recordkeeping Requirements under the Williams-Steiger Occupational Safety and Health Act of 1970. 1971. 32 pages. (This booklet includes examples of the required poster and recordkeeping forms.)

Safety and Health Standards for Agriculture. OSHA-2009. 1972. 17 pages.  
(This booklet contains the portions relating to agriculture in Vol. 36 (105) Federal Register, May 29, 1971.)

The Farm Employer and the Occupational Safety and Health Act. OSHA-2010. 1972.  
(A brief summary in folder form.)

PROCEEDINGS AVAILABLE FOR CONFERENCE ON HANDLING PERISHABLES

The order blank for the 345-page indexed proceedings of the January, 1972, Perishables Conference appears below. It is loaded with useful information on Fresh Fruit and Vegetables, Fresh Meat and Poultry, Flowers and Foliage Plants, and Frozen Foods.



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