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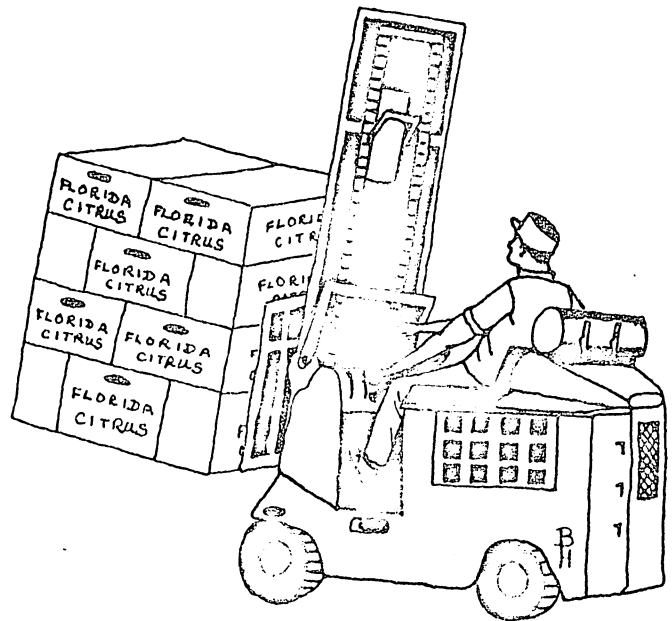
# Packinghouse Newsletter

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.



May 29, 1973

## 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

STATUS OF COLOR-ADD

Once again, we have had confusion in the press between Amaranth (FD&C Red No. 2) and color-add (Citrus Red No. 2), two unrelated dyes. Comments by Dr. Charles Edwards, Commissioner of the Food and Drug Administration were misreported, thus causing unnecessary confusion. A typical press account said, "Artificial coloring of Florida citrus with a new system authorized several years ago by the U.S. Food and Drug Administration has been under investigation by FDA for over 2 years, the Director of the FDA, Dr. Charles E. Edwards, said here yesterday."

We were unable to reconcile such press accounts with verbal reports from non-technical people present at the press conference. Fortunately, Dr. Edwards had not long before suggested that we consult with several of his staff members whenever we needed technical advice. We wrote immediately and received the following letter from Dr. Wodicka of the FDA:

DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE  
Public Health Service  
Food and Drug Administration  
Washington, D.C. 20204

March 30, 1973

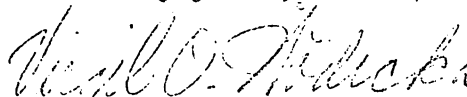
Dear Professor Grierson:

This replies to your letter of February 24, 1973, concerning the status of Citrus Red No. 2.

As you are aware, Section 8.201 prescribes safe conditions of use for Citrus Red No. 2 for use for coloring skins of oranges that are not intended for processing. While the use of color additives and other additives in foods is under constant review and reevaluation, at the present time we have no scientific information available which would indicate that Citrus Red No. 2 should be delisted or that additional restrictions should be put on its use. As you realize, this does not preclude the possibility of adverse action against this or any other additive at some future date if substantial scientific data should cast doubt on its safety.

Frankly, we are rather confused by the article you enclosed. FD&C Red No. 2 is currently under review and we have proposed limitations on its use in foods. However, this has no direct bearing on the status of Citrus Red No. 2.

Sincerely yours,



Virgil O. Wodicka  
Director, Bureau of Foods

We are happy to be able to reassure the industry that press accounts were <sup>NOT</sup> correct and equally happy to express our appreciation for being able to get a prompt and unequivocal statement from the top food scientist in the FDA.

W. Grierson  
AREC, Lake Alfred

AIRPORT SECURITY AND FRUIT KNIVES

A friendly warning to citrus men who travel by air--security regulations limit pocket knife blades to 3 inches. The standard fruit knife has a blade nearly 4 inches long. Since returning from the International Citrus Congress in Spain, Dr. W. Grierson is looking for a new fruit knife.

W. Wardowski  
Extension Service

PICKING SPECIALTY FRUITS

Rather in the mood in which Martin Luther nailed his theses on the church door with the comment, "Here I stand, I can do no other," let me express a firm personal conviction.

Any shipper who wishes to get through next year without considerable trouble on specialty fruit had better start thinking now about assembling a picking crew who will never, ever pick for the cannery. Inasmuch as possible, they will pick only specialty fruits. When there are no specialty fruits to pick, they will pick round oranges or grapefruit for the packinghouse. When there is no packinghouse fruit of any sort to pick, they will not pick at all, even if it means providing make-work jobs on hourly wages.

This is the most practical suggestion until (hopefully) somebody produces a better solution to harvesting undamaged specialty fruit, uncontaminated by soil organisms.

W. Grierson  
AREC, Lake Alfred

NOISE LEVELS IN FRUIT GRADING BOOTHS

The modern tendency to enclose and air-condition the fruit grading area has definitely added to the comfort of the ladies working on the grading line but, in many cases, raises noise to a level that is uncomfortable and could be illegal under current federal regulations. We have begun testing various materials for reducing noise in packinghouses generally. Some of these materials will be demonstrated on Packinghouse Day. Meanwhile, we suggest that anyone with a noisy grading area try putting foam rubber padding on the underside of the metal chutes. It does not wear away or collect fruit wax and is almost as effective in dampening the noise as when placed on top of the chute.

W. Wardowski  
Extension Service

RISSE GOING TO EUROPE

Our men in Europe, Rotterdam to be exact, in July will be Bill Chace, and Larry Risse, both with the USDA, Orlando, prior to working in Europe. Russ Hinds who is now in Rotterdam with Bill Chace will be moving to California.

Larry Risse's title will be Research Leader, European Marketing Research Center, Agricultural Research Service, Rotterdam, The Netherlands, and his duties are to include research on packaging, transport, handling, and refrigeration equipment used with U.S. agricultural products in Europe. He also will study the economics of the markets and evaluate the quality of the products.

The citrus industry is indeed fortunate to have these three men as the first representatives of an important new office in Europe. Larry Risse has some big shoes to fill, and he is certainly capable of doing the job. Let's make use of the talent there and at the same time, develop a viable market for these men to observe.

W. Wardowski  
Extension Service

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Mark Your Calendar For  
CITRUS PACKINGHOUSE DAY  
Wednesday, September 5, 1973  
Agricultural Research & Education Center  
Lake Alfred, Florida

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#### FRUIT STORAGE

Anyone holding fruit in end-of-season storage is advised to periodically cut some fruit for internal examination for Alternaria (Black rot). For further details, see Packinghouse Newsletter No. 46, May 26, 1972.

#### AVAILABLE PUBLICATIONS

Available from Dr. W. F. Wardowski, AREC, Lake Alfred, P. O. Box 1088, Lake Alfred, Florida 33850.

"The Florida Citrus Industry's Commitment to a Better Environment," by D.P.H. Tucker and W. F. Wardowski. J. Environ. Quality 2(1):70-74. 1973.

Available from Agricultural Publications, University of California, Berkeley, California 94720.

The Grapefruit: Its Composition, Physiology, and Products, by Walton B. Sinclair. 1972. 600 pages of text, 187 figures and 195 tables. \$15.00 payable to The Regents of the University of California.

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.