

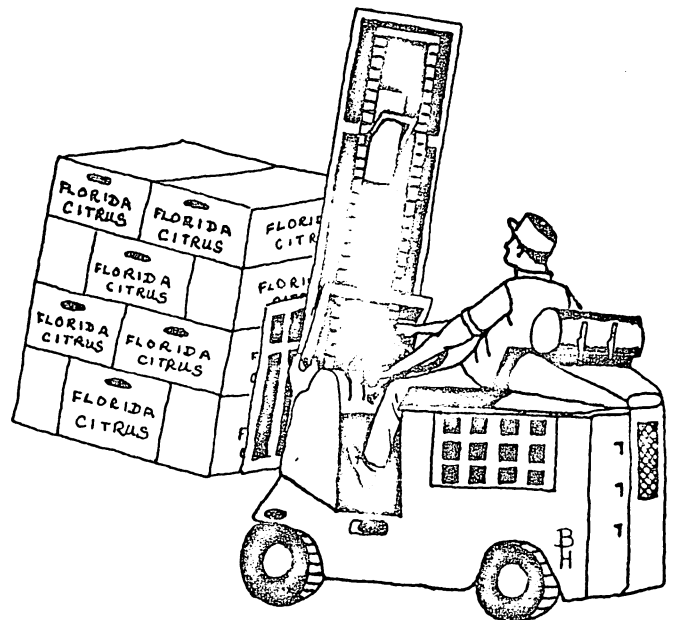
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Packinghouse Newsletter

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.

Key Word Index

Canada, Color-Add, Degreening, Export

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

CANADIAN PESTICIDE TOLERANCES FOR CITRUS

Fresh citrus sold in Canada should be treated with only those chemicals approved by the Canadian Food & Drug Directorate (FDD). The U. S. Environmental Protection Agency approves 109 pesticides and food additives for use on citrus. Of these 109 chemicals the Canadian FDD does not approve 80 (their status is "NTE" i.e. no tolerance established).

The following list of 15 chemicals have NTE status in Canada and are recommended in "Weed Control Guide for Florida Citrus", "Florida Citrus Spray and Dust Schedule", or "Postharvest Decay Control Recommendations for Fresh Citrus Fruit".

bromacil	paraquat
dichlobenil	parathion
difolatan	phosphamidon
dimethoate	simazine
ferbam	terbacil
kelthane (dicofol)	trifluralin
lead arsenate	trithion
malathion	

Additionally and of special interest to citrus packers are Benomyl (Benlate), see Packinghouse Newsletter #42, and 2-aminobutane (2AB), see Packinghouse Newsletter #55. These are new fungicides not yet recommended for use in Florida that have NTE status in Canada.

Fruit treated with or fruit from trees treated with any of these chemicals (plus any of the 63 other NTE chemicals) should not be shipped to Canada. A measurable residue of a NTE chemical on citrus could result, as it did in June, 1973, in a warning from the FDD. Seizure of shipments would be the next step and a serious blow to citrus marketing due to unfavorable publicity.

Will Wardowski
Extension Service

DEGREENING ROOM DESIGN PAYS DIVIDENDS

The horizontal air movement degreening rooms patterned after principles first published in Packinghouse Newsletter No. 5, July, 1966, are being widely accepted in the industry. Most new degreening rooms in Florida are built to this design and many older ones are being converted because they pay dividends with less degreening time, faster lift truck handling, and better fruit quality. We presently are aware of 147 horizontal degreening rooms in 31 packinghouses with a capacity of about 44,000 pallet boxes.

Will Wardowski
Extension Service

COLOR-ADD SUPPLY

Citrus Red No. 2 (Color-Add) is in very short supply. The lone manufacturer of this dye, used only to impart a market acceptable color to some oranges, has had recent lots rejected by the FDA. Rejection was on the basis of harmless, but unauthorized insolubles in excess of a specified tolerance. The manufacturer is reported to be reformulating the material to meet Federal standards. If the reformulation attempt is successful, it would provide less than a year's supply. Color-add should be used sparingly, only when necessary and at minimal levels, even after the present crisis is over.

This industry should prepare to survive without color-add. We predict that one way or another you will lose this dye. Food faddists have attacked it with mostly false statements (these days a product does not have to be bad to be banned). Manufacturers are not likely to make a profit because color-add has only one use and is a small volume dye. Sooner or later you can expect to have to market oranges without the benefit of color-add.

Will Wardowski
Extension Service

ELBERT LAYTON: A PERSONAL TRIBUTE

Elbert Layton, manager of the Florida Tangerine Cooperative, died November 17 at the age of 51. The Tangerine Cooperative has lost a conscientious and hard working manager. I have lost a valued friend and one of the best cooperators that we have ever known.

Only too often, our research results go unused because of the difficulty of translating experimental findings and theory into action on the behalf of the citrus industry. That this has not been so for the tangerine shippers has been due to the acumen and effectiveness of this quiet unassuming man.

At one time, the tangerine market would occasionally collapse due to disastrous "Zebra skin" breakdown. When we came to understand the weather conditions that were likely to cause this, Elbert and I established a cooperation whereby we would judge conditions and he would send out bulletins advising when to pick and when not to. Neither of us liked doing this. The possible repercussions of an error on our part were obviously so great that at times we wished that we had never assumed the responsibility. But it worked, and only due to this conscientious man who knew so well how to cooperate with scientists, shippers, and merchandizers alike.

He did a good job.

W. Grierson
Agricultural Research & Education Center
Lake Alfred

KEY WORD INDEX

A key word index beginning on the cover of this issue was the useful suggestion of Jim Ellis, Lake Garfield Citrus Coop., Bartow. Jim has been doing this with his copies and thought the other readers would find it useful. An index for all back issues is available on request--see Available Publications.

Editor

AVAILABLE PUBLICATIONS

Available from Dr. W. F. Wardowski, AREC, 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.

"Florida Citrus Spray and Dust Schedule", 1973, Published by State of Florida, Department of Citrus.

"Weed Control Guide for Florida Citrus", by D. P. H. Tucker, R. L. Phillips, and T. W. Oswalt. Circular 355, June, 1971.

"Problems Encountered Using Cycloheximide to Produce Abscission of Oranges", by W. C. Wilson. HortScience 8(4):323-324.

"Optimum Temperature and Ethylene Concentrations for Postharvest Development of Carotenoid Pigments in Citrus", by T. A. Wheaton and I. Stewart. J. Amer. Soc. Hort. Sci. 98(4):337-340.

"Citrus Harvesting Equipment Directory", Florida Department of Citrus.

"Packinghouse Newsletter Index" for all back issues of this Newsletter.

Available from Florida Department of Agriculture, Division of Fruit and Vegetable Inspection, P. O. Box 1072, Winter Haven, Florida 33880.

"1972-1973 Season Annual Report." NOTE: This little report is a treasury of information on volumes of citrus fruits shipped throughout the year, types of containers used, sizes and varieties of fruit shipped, etc.

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.