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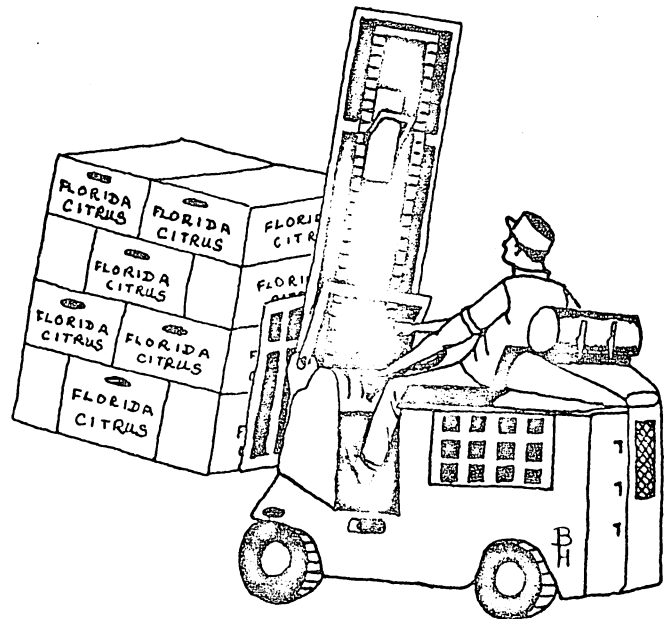
# Packinghouse Newsletter

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

Export, Humidity

## 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

EUROPEAN GRAPEFRUIT ARRIVALS

Larry Risse, USDA, Rotterdam, tells us that some grapefruit arrivals in Europe leave everything to be desired.

They have observed chilling injury on both Indian River and Interior grapefruit. Thermostat settings were found as low as 48°F. Air much colder than the thermostat setting is usually delivered onto the fruit. The recommended temperatures for grapefruit are 60°F early in the season, down to 50°F late in the season. (Although, we expect to revise this late season recommendation before the late shipments start this season.) Once again, "Postharvest Decay Control Recommendations for Fresh Citrus Fruit" including these temperature recommendations is listed in Available Publications.

Fruit should be precooled to the shipping temperature prior to shipping. Shipping trailers are designed to maintain temperature, not change it.

Decay losses up to 21% were also observed on European arrivals. On grapefruit! The chances are that this fruit was hopelessly abused at the time of harvest, possibly even being shaken to the ground. Decay control has to begin at the time of harvest if we expect to deliver high quality fruit, both domestic and export.

Larry Risse also pointed out that some shipments were in domestic cartons instead of the export carton with the 350-pound test bottom (inner telescope). We assume he mentioned this because some of the containers failed as they have done in the past.

On the bright side, several shipments have arrived on slip sheets and tests with slip sheets are in the planning stages. Also, Larry Risse and Bill Chace (our men in Rotterdam) have a buyer who would be willing to cooperate on bin (pallet box) shipments. Pallet box shipments are a logical step for reduced costs and better quality for those markets (domestic and export) that can handle them. Contact Dr. Tim Hatton, USDA, 2120 Camden Road, Orlando, Florida 32803, phone (305) 241-6791 or me (address on cover) (813) 956-1151 for Larry Risse's address if you are interested in cooperating in these tests.

Will Wardowski  
Extension Service

INDIAN RIVER CITRUS LEAGUE IN NEW OFFICES

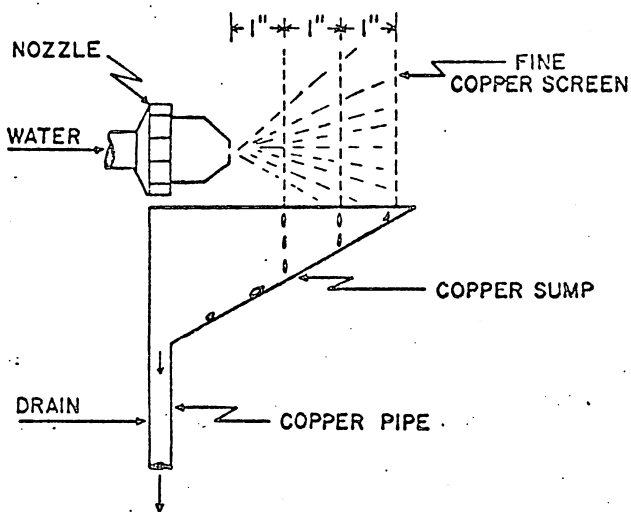
M. R. "Buck" Buckalew, General Manager, Indian River Citrus League, informs us that their offices are now in the new Agri-Center Building, 5 miles west of downtown Vero Beach on State Road 60 at 7150 20th Street. The mailing address (P. O. Box 519, zip code 32960) and telephone number [(305) 562-2728] remain the same. Congratulations, Buck, on your new location.

Editor

INDIAN RIVER CITRUS SEMINAR

The 27th Annual Indian River Citrus Seminar is scheduled January 16 and 17, 1974, at the Vero Beach Community Center (across the street from the County Courthouse). The meeting will start at 9 AM each day. Official programs may be obtained from your County Extension office after the Christmas holiday mail rush is over.

Editor

CONTROLLING DRIP FROM MIST HUMIDIFIERS

Humidifier systems have been very much improved in recent years. However, trouble with free water from nozzles still occurs occasionally. When this is troublesome, having the nozzle discharge through several layers of copper screening makes an effective water eliminator so that the free water can be drained off (see figure). Note that if materials other than copper are used, algae will build up on the screen, sump, and pipe, and soon cause a blockage. Very few organisms will grow on a copper surface.

W. Grierson  
AREC, Lake Alfred

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.

"Development of Green Mold in Degreened Oranges" by G. Eldon Brown, Phytopathology 63(9), 1973.

Available from USDA, 2120 Camden Road, Orlando, Florida 32803.

"Reduction of Chilling Injury of Citrus Fruits in Cold Storage by Intermittent Warming" by P. L. Davis and R. C. Hofmann, J. Food Sci. 38, 1973.

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.