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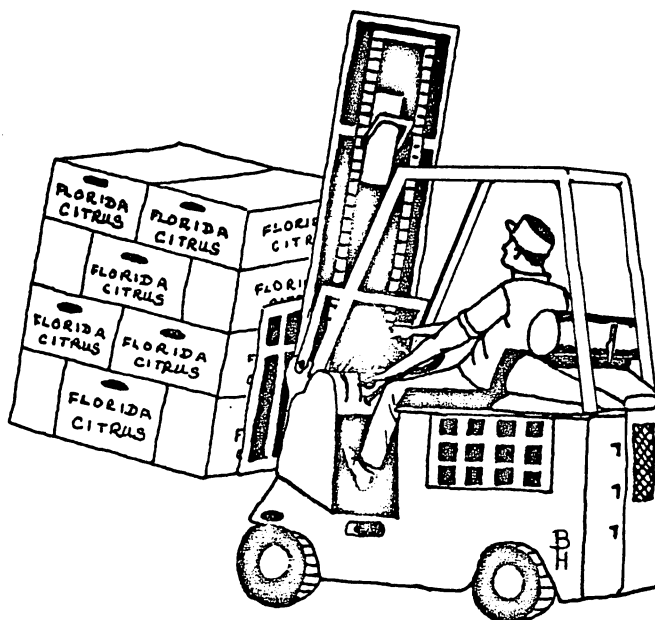
Packinghouse Newsletter

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

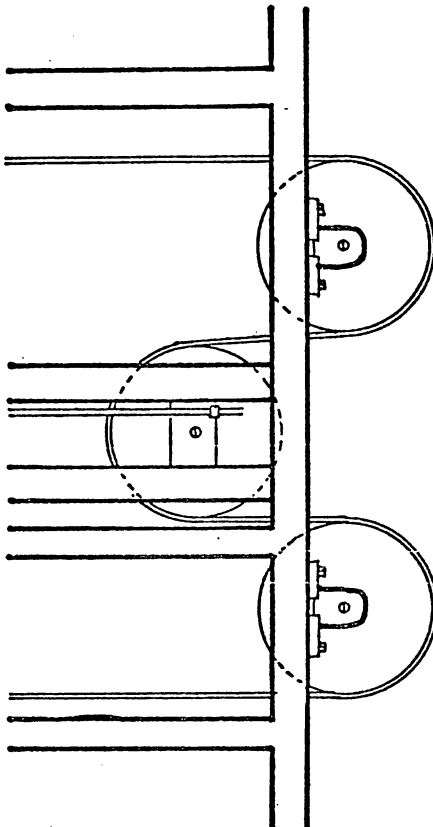
Canada, Greasy Spot, Metric, Packinghouse Conferences, Prompt Handling, Regreening, Safety, Stem-end Rind Breakdown.

Harvesting and Handling Section

PACKINGHOUSE

NEWSLETTER

DANGER - DOUBLE WRAP DRIVE BELT!



A 19 year old girl slipped while sweeping the floor beneath the double wrap drive belt; shown in the illustration. She extended her right hand for support and ended up with the right arm severed at the shoulder joint.

This accident occurred in an area that people normally don't frequent. You might say that people could not get back there-- but someone did.

If you have an unguarded double wrap drive belt accessible or not, **GUARD IT!** Guard it today. After all, what is an arm worth?

While you are thinking of accident prevention, look around for other hazards and correct them. Get some help (often free) from someone experienced in spotting accidents waiting to happen. Your local Florida Department of Commerce representative welcomes invitations for courtesy inspections. Also, your insurance underwriter can frequently be invaluable. After all, what is an arm worth?

Double wrap drive belt. Guard it!

Sketch by N. Berger from photo supplied by Florida Farm Bureau Safety Department.

Will Wardowski
Extension Service

LIFT TRUCK SAFETY

The new look on this newsletter cover is a safety rack over the lift truck operator. We are indebted to Lynn Chase, Florida Citrus Mutual, for the art work making our lift truck operator much safer.

Editor

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.

GREEN PEEL COLOR CAN BE CAUSED BY GREASY SPOT FUNGUS AND REGREENING

Control of greasy spot fungus is essential to reduce peel blemishes on fresh citrus fruit. This fungus also can cause fruit peel to retain green color. Cells adjacent to the specks, characteristic of greasy spot fungus, retain green color longer than normal and such areas often fail to respond to ethylene degreening. This problem is common on grapefruit and 'Temple's'. Control sprays should be applied in June or July. The 1974 Florida Citrus Spray and Dust Schedule (Page 8) has control recommendations (see Available Publications).

Green peel color caused by greasy spot should not be confused with 'regreening'. Grapefruit and 'Valencias' remaining on the trees during optimum growing weather in May and June may develop green color overlaying the characteristic color of the variety. Regreening starts at the stem-end and the peel in this area becomes both green and coarse. This green color cannot be removed by degreening with ethylene.

Andy McCornack, FDOC,
Jack Whiteside, Univ. of Fla.
Lake Alfred

'VALENCIA' PEEL INJURY

There have been reports of stem-end rind breakdown (SERB) on 'Valencia' oranges. This disorder is characterized by peel injury on the stem end of the fruit with a narrow ring of unaffected cells next to the button. This type of peel injury can be greatly reduced by proper handling between harvesting and waxing. Fast handling and high humidities during this critical time are the key to control. We have been encouraged to note some packers are holding fruit overnight and over weekends in degreening rooms with high humidity and air circulation (no ethylene) until it could be packed. Request Circular 286 from the Available Publications for more details.

Will Wardowski, Extension Service
Andy McCornack, FDOC, Lake Alfred

REMODELING? PLAN AHEAD

We anticipate another summer of major remodeling in Florida citrus packinghouses. Various Florida citrus packing organizations have held conferences with us (a free service if you pay your taxes!) to discuss plans for such changes. Anyone interested in such a conference just call either of us (813--956-1151). The ground rules are simple. You bring anyone you want to, and we will call in our staff as their special skills are needed. Sometimes an initial conference has been followed by several others involving suppliers, consultant engineers, etc.

In this way we can provide a clearinghouse for available information and experience, completely free of the pressure of having something to sell.

Warning! Late deliveries, back orders and substituted items have become the rule for many equipment items. Your suppliers and machinery company representatives are being hampered by increasing time lags. Give them a chance to help you make your major change before September by making decisions now and placing your orders as soon as possible. Otherwise, you will be ready to run by September, but no one would dare to promise which year.

Will Wardowski, Extension Service
Bill Grierson, Univ. of Florida
Lake Alfred

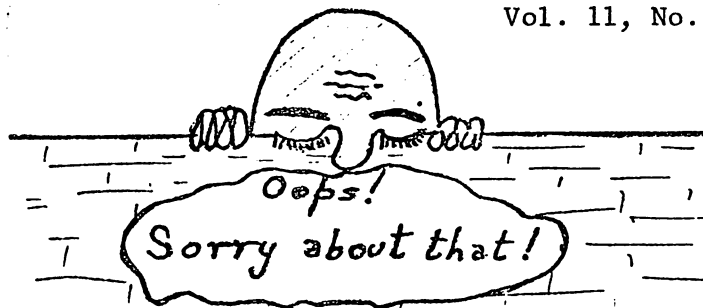
BILINGUAL LABELING AND METRIFICATION

"Canada May Require Bilingual Labeling. If you export to Canada, note these proposed farreaching changes in Canada's Labeling and Packaging Act of 1971.

The changes, which would affect all prepackaged foods and other consumer goods, would make mandatory bilingual labels in French and English denoting either the common or generic name of the product or a description of its function. All labels would be required to show the net quantity in both metric and Canadian units of liquid measure (Imperial gallons, quarts, etc.).

For imported goods, the only exception to the latter regulation would be for goods labelled in the country of origin showing metric measurement only. Some 46,000 imported items would fall under the new regulations."

Food Engineering, January 1974
Vol. 11, No. 7, Page 11.



In Packinghouse Newsletter No. 61, March 5, 1974 I presented a graph showing the movement of fresh fruit over the last twelve seasons. Unfortunately, the vertical scale is labeled "Millions of cartons shipped fresh", but the values given are for boxes not cartons. Readers who file these newsletters are asked to change the figures on the vertical scale from "0, 10, 20, 30" to "0, 20, 40, 60."

Bill Grierson
AREC, Lake Alfred.

AVAILABLE PUBLICATIONS

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

"Handling Florida seedless grapefruit to reduce decay" by A. A. McCornack. Proc. Fla. State Hort. Soc. 86:284-289 (1973).

"Practical measures for control of stem-end rind breakdown of oranges" by A. A. McCornack, W. Grierson. Circ. 286. May (1965).

"Florida citrus spray and dust schedule 1974" Circ. 393. January.

"Phenolic contaminants in Florida citrus packinghouse effluents: sources and regulations" by M. A. Ismail, W. F. Wardowski. Proc. Fla. State Hort. Soc. 86:299-302 (1973).

Available from Gordon R. Powell, Fruit and Vegetable Marketing Specialist, Room 111, Agriculture Bldg. TAEX, TAMU, College Station, TX 77843.

"Exporting Texas Ruby-Red grapefruit" by Gordon R. Powell and Thomas H. Camp. MP-1080, Texas A&M University, March (1974).