



# Florida Cooperative Extension Service

## PACKINGHOUSE NEWSLETTER



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Key Word Index Citrus Canker, Ethephon, Food & Drug Administration, Labeling Cartons, PVC Rollers.

### CITRUS CANKER WORKSHOP, BELTSVILLE, MARYLAND

A citrus canker workshop was organized by Dr. Howard Brooks, ARS, USDA, and Dr. H. S. Shirakawa, APHIS, USDA, because citrus canker (caused by the bacterium Xanthomonas citri) is a very infectious and destructive disease of citrus, and is a constant threat to canker-free areas. With increasing international travel and commercial traffic, the threat of canker becomes more real each year.

Canker was intercepted at ports of entry in the United States 1,492 times from 1955 to 1965, and the frequency of interceptions has doubled in the last 10 years. At ports of entry in Florida, canker was intercepted 72 times in 10 years. In the opinion of the Inspection Service, USDA, it is only a matter of time before canker will be introduced in some manner to U. S. citrus groves, and Florida is especially vulnerable.

The objectives of the workshop were as follows:

1. To suggest research on citrus canker that would be needed to identify, control, and eradicate the disease organism if it ever should be introduced into this country.
2. To establish priorities among these research needs.
3. To identify possible locations for citrus canker research, scientists with a possible interest in working with this exotic disease, and opportunities for cooperative research among various organizations conducting citrus research.
4. To encourage the establishment of an informal work group that would become progressively more knowledgeable on the identification, control, and eradication aspects of the citrus canker disease.

Each of these objectives was discussed in detail and the following steps are to be implemented now:

- (a) Formation of a permanent Citrus Canker Committee, with annual meetings.
- (b) Preparation of illustrative material for training and use of inspectors.

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(c) Development of a contingency plan immediately to deal with canker if it is introduced.

(d) Update and assemble publications on citrus canker.

(e) Initiate research to develop identification techniques in addition to visible symptoms.

Ernie DuCharme  
AREC, Lake Alfred

See Packinghouse Newsletter No. 81 for a discussion of the seriousness of this disease threat to Florida citrus.

Editor

PVC ROLLERS APPROVED BY FDA

September 22, 1976

Dear Dr. G. I. Gerson:

This replies to your letter of August 31 concerning polyvinyl chloride rollers for roller conveyors handling citrus fruits.

Under the provisions of the Federal Food, Drug and Cosmetic Act a food additive is defined, in general terms, as any substance which may reasonably be expected to become a component of food, directly or indirectly, if it is a substance which is not generally recognized as safe or prior sanctioned for the intended use.

Under the conditions described in your letter, where the skin of the citrus fruits would still be intact, it would not be reasonable to expect that there would be any migration of the components of the rollers to the food.

Sincerely yours,

Pat T. Adamo  
Assistant to the Director  
Division of Regulatory  
Guidance, Bureau of Foods  
Food and Drug Administration  
Washington, DC

See the article on PVC rollers in Packinghouse Newsletter No. 82

Editor

ETHREL (ETHEPHON) CITRUS USES

A 23 page transcript of the conference on the Proper Use of Ethrel on Citrus is now available (see Available Publications). This meeting was announced in Packinghouse Newsletter No. 82. Program participants included Tom Minter, Amchem Company, Otto Jahn, USDA, John Blackwelder, Orange-co of Florida, Jed Newland and Bill Wilson, Florida Department of Citrus plus questions from the audience. This informative meeting was sponsored by the Florida Department of Citrus and the Amchem Company.

Will Wardowski  
Extension Service

CITRUS LABELS ANYONE?

Jim Ellis, General Manager, Lake Garfield Citrus Coop., P. O. Box 957, Bartow, FL 33830, USA is shown with his excellent collection of citrus labels at the recent Citrus Packinghouse Day, Lake Alfred. The collection includes many "mint" condition labels that are no longer available. Naturally, most of the over 450 labels are from Florida, but there are some beauties from other citrus growing areas of the world. If you have old labels that could be donated to the collection, Jim would like to hear from you.

Will Wardowski  
Extension Service  
Lake Alfred

GOOD FOOD

The Consolidated Tomoka Land Co. packinghouse at Lake Placid has a lunch that is hard to beat. Hugh Veley, General Manager, credits the cook, Mrs. Ruelee Callahan, for that good home cooked food.

Editor



Photo by Keith Sheldon, FDOC

CONGRATULATIONS CHARLES!

Each year at the Annual Meeting of the Florida State Horticultural Society, one gold and six silver medals are awarded. The gold medal goes to the research worker who has contributed most to Florida horticulture by his work over the past six years in the one of six sections being considered that year. A silver medal is awarded for the best paper in each section, each year. Our Dr. Charles R. Barmore was awarded the gold medal for his five papers on non-citrus fruits in the Krome Memorial section and a silver medal for best paper in the same section last year.

With one gold and two silver (out of a total of 7) medals going to our 8-man Harvesting and Handling Section, I feel that I am fielding a team of Olympic quality!

Bill Grierson  
AREC, Lake Alfred

AVAILABLE PUBLICATIONS

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

"Oil spotting (oleocellosis) of citrus fruit" by W. F. Wardowski, A. A. McCornack and W. Grierson. Extension Circular 410. July, 1976.

"Transcript of conference on the proper use of ethrel on citrus" September 13, 1976, AREC, Lake Alfred, FL 23 pp.

Available from Dr. Roger Young, ARS, USDA, 2120 Camden Rd, Orlando, FL 32803

"Changes in chlorophyll a,b and the a/b ratio during color development in citrus fruit" by Otto L. Jahn and Roger Young. J. Amer. Soc. Hort. Sci. 101(4):416-418. 1976.

"Influence of night temperature and daylength on fruit shape of grapefruit" by Heinz K. Wutscher. J. Amer. Soc. Hort. Sci. 101(5):573-575. 1976.

"Degreening of waxed citrus fruit with ethephon and temperature" by Otto L. Jahn. J. Amer. Soc. Hort. Sci. 101(5):597-599. 1976.

Available from Dr. D. H. Spalding, ARS, USDA, Subtropical Horticulture Research Station 13601 Old Cutler Road, Miami, FL 33158

"Low pressure (hypobaric) storage of limes" by Donald H. Spalding and William F. Reeder. J. Amer. Soc. Hort. Sci. 101(4):367-370. 1976.

Available from Dr. C. D. Covey, Food and Resource Economics Department, 1157 McCarty Hall, University of Florida, Gainesville, FL 32611

"Handbook of regulations affecting Florida farm employers and employees" by C. D. Covey. Fla. Coop. Ext. Serv. Circ. 411, 22 pp. January, 1976.

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This newsletter is published at a cost of \$92.20, or 8.4 cents per copy to give the latest news to the packinghouse industry.