

INSTITUTE OF FOOD AND
AGRICULTURAL SCIENCES
UNIVERSITY OF FLORIDA

FLORIDA
COOPERATIVE
EXTENSION SERVICE

PACKINGHOUSE NEWSLETTER

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Key Word Index Canada, Degreening, Humidity, Labeling Cartons, Packinghouse Day Program

LEGALLY LABELED CARTONS AND BAGS

About the easiest way for a shipper to run afoul of the law is to have a mislabeled bag or carton with his company or brandname on it. The problem is far more complicated than that of simply complying with the federal Fair Packaging and Labeling Act. Because Florida citrus goes all over the continent, there are both U.S. and Canadian laws to observe. In addition, each of the 50 U.S. states has its own particular regulations.

All this is dealt with in "Labeling Requirements for Consumer Packages of Fresh Fruits and Vegetables" published by the Produce Marketing Association. (See Available Publications). This gives the text of the U.S. and Canadian laws and synopsis (inasmuch as they apply to produce) the laws of the 50 U.S. states. One or more names and addresses are listed for each state for those that need further information.

Particularly useful is the section on how to comply with Canadian regulations involving required labeling in French and in metric as well as in English and non-metric units. A small, odd omission is that the glossary of French names for produce items omits all the citrus fruits. So we will contribute:

Orange = Orange

Grapefruit = Pamplemousse

Tangerine = Mandarine

Lemon, Lime, and Citron = Citron*

Sour Lime, Lemon = Limon*

Lime = Lime or Limette

* In English, the word citron is specific for fruit of Citrus medica L. whereas in French, citron has a multiple meaning; that is, it is the name used for lemon, lime and citron fruits. Equally confusing is the fact that the French word "limon" defines both the sour lime and lemon. Other French words for lime are "lime" or "limette" (for example, lime juice is "jus de limette").

Bill Grierson
AREC, Lake Alfred

Steve Nagy
FDOC, Lake Alfred

CITRUS PACKINGHOUSE DAY

WEDNESDAY SEPTEMBER 5, 1979

LAKE ALFRED

The Annual Citrus Packinghouse Day is scheduled Wednesday, September 5, 1979 at the Agricultural Research and Education Center, Lake Alfred with registration starting at 9:00 AM and the program beginning at 9:40 AM. Equipment demonstrations will be viewed during an extended lunch period (tickets for box lunches may be purchased at registration).

Topics and speakers for the program are:

The 'Sunburst' citrus hybrid, Jack Hearn, USDA, Orlando

Fungicides for postharvest decay control, Eldon Brown, FDOC, Lake Alfred

International pesticide tolerances, Steve Nagy, FDOC, Lake Alfred

Excessive biphenyl residues in grapefruit, John Smoot, USDA, Orlando

Healing of injuries in citrus peel: antifungal activity of phenolic constituents, Mohamed Ismail, FDOC, Lake Alfred

Host-pathogen interactions, Charles Barmore, AREC, Lake Alfred

Resistance to chilling injury of grapefruit, Al Purvis, AREC, Lake Alfred

Analysis of citrus dryer performance, Jerry Gaffney, USDA, Gainesville

Drying fresh citrus with dehumidified air, Bill Miller, AREC, Lake Alfred

Florida Citrus Packers energy survey, Will Wardowski, AREC, Lake Alfred

The citrus industry SHARE program at Lake Alfred, Dr. H. J. Reitz, AREC, Lake Alfred

Packers' Corner, Jim Ellis, Lake Garfield Citrus Coop., Bartow

Bagging citrus — weight variability, Earl Bowman, USDA, Gainesville

Packagingline machinery, Bill Grierson, AREC, Lake Alfred

Secondary liability of a person who engages the service of a labor contractor, Clark Ghiselin, Citrus Industrial Council, Lakeland

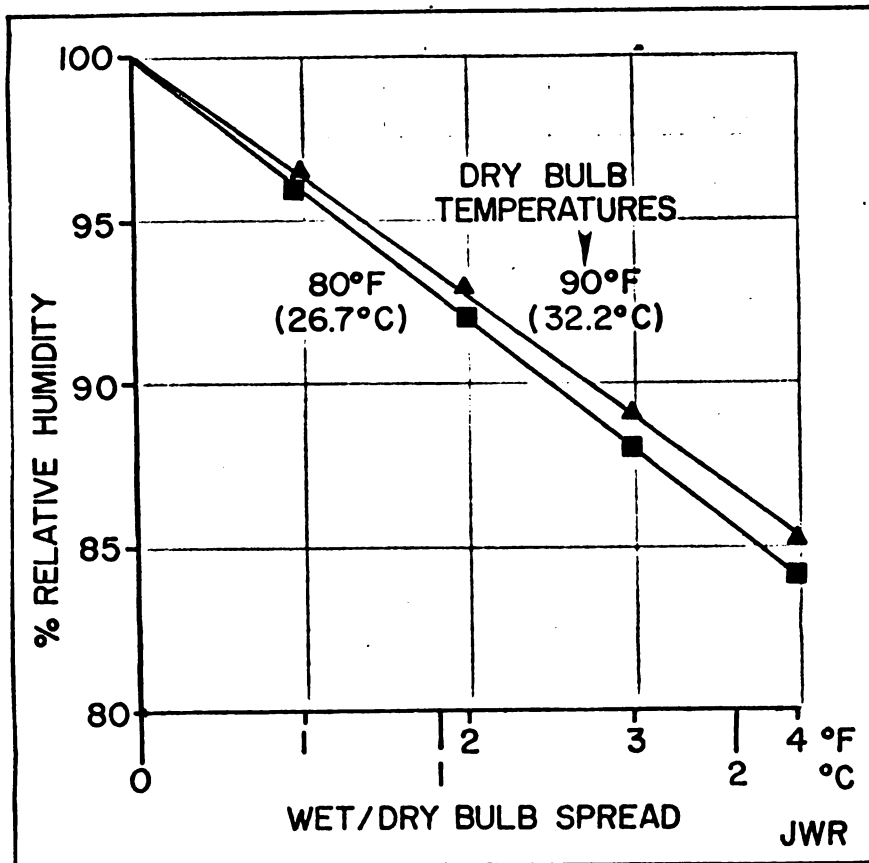
Growth regulators for improvement of fruit quality and extending the season, Mohamed Ismail, FDOC, Lake Alfred

Japanese shipping trials, Gene Albrigo, AREC, Lake Alfred

Export packaging and palletizing, Phil Hale, USDA, Orlando

DEGREENING ROOM HUMIDITY MEASUREMENT

Properly installed wet and dry bulb thermometers can help to determine the relative humidity in degreening rooms, but interpretation of their reading is not always understood. The graph below is accurate only if the wet bulb wick is clean and has between 500 (or 700 by another authority) and 1000 feet per minute air flow over the wet bulb. In Florida, the standard degreening room temperature is 85°F (29.4°C) so that a 1 to 2°F spread between wet and dry bulb temperatures meets our degreening room recommendations (see Available Publications, Circular 389) of 90 to 96% relative humidity (see accompanying figure).



We know that very few, if any, Florida citrus packers have adequate air movement over their wet bulb thermometers. Two methods can be used to measure these temperatures accurately: 1) use a sling psychrometer, and 2) place a small fan in position to move air over the thermometers, as with the battery operated fan wet and dry bulb psychrometer which we use in confined spaces. Care should be taken to place thermometers and automatic temperature or humidity sensors in the circulating air stream, but out of direct line of sight of heat sources, such as radiators, because radiated heat can result in erroneous readings.

Will Wardowski
 Extension Service
 Lake Alfred

This article is reprinted from the last issue to correct an error in the graph. Please cross out the version in PHNL #102. Editor.

AVAILABLE PUBLICATIONS

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

"Recommendations for degreening Florida fresh citrus fruit" by W. F. Wardowski and A. A. McCornack. Fla. Ext. Circ. 389, May 1973.

Available from Mr. Jesse Raybourn, Produce Marketing Association, 700 Barksdale Road, Suite 6, Newark, DE 19711

"Labeling Requirements for Consumer Packages of Fresh Fruits and Vegetables." Price to PMA members \$7.50, to non-members \$15.00 (quantity prices on request).

Available from Dr. R. F. Kasmire, Agricultural Extension Service, Dept. of Vegetable Crops, Mann Laboratory, University of California, Davis, CA 95616

"Review: moisture influences produce behavior" by F. G. Mitchell and R. F. Kasmire, plus a series of articles on water loss from horticultural products in two issues of Fruit and Vegetables Perishables Handling (Newsletter) Issue No. 41, January 1979, 10 pages, and Issue No. 42, March 1979, 13 pages.

Available from National Technical Information Service, U.S. Department of Commerce, Springfield, VA 22161

"Maintenance and adjustment manual for natural gas and No. 2 fuel oil burners" by Bureau of Natural Gas, Federal Power Commission and Office of Technical Information, U.S. Department of Energy. Publication No. TID-27600, October 1977, 45 pages. Price: \$4.75.



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This newsletter is published at a cost of \$77.70 or 6 cents per copy, to give the latest news to the packinghouse industry.