



INSTITUTE OF FOOD AND
AGRICULTURAL SCIENCES
UNIVERSITY OF FLORIDA

FLORIDA
COOPERATIVE
EXTENSION SERVICE

PACKINGHOUSE NEWSLETTER

W. Wardowski, Editor
AREC
P. O. Box 1088
Lake Alfred, FL 33850
Phone (813) 956-1151

Packinghouse Newsletter No. 110
March 26, 1980

Key Word Index Australia, Decay Control, Economics, Nutrition, Packinghouse Day,
Resistant Mold, Sanitation

CITRUS PACKINGHOUSE DAY

It is time to take out your calendar and reserve Wednesday, September 3, 1980 for the Nineteenth Annual Citrus Packinghouse Day at Lake Alfred.

We recently met with the Florida Citrus Packers Scientific Research Committee as an advisory committee for this annual meeting. Some changes were suggested which will be incorporated into the 1980 program. The talks will still be limited to 10 minutes, but there will be fewer of them with all the talks scheduled before lunch. Instead of formal talks, some "speakers" will be asked to prepare poster, equipment, or fruit displays to be viewed after lunch. Both types of speakers will be asked to prepare an abstract for the program.

Interested packers can view commercial and academic displays for as long in the afternoon as there is interest in doing so. Commercial exhibitors must still be invited by the Florida Citrus Packers, Box 1113, Lakeland, FL 33802, so company representatives interested in exhibit space should contact them for the necessary approval and invitation. We will work with invited commercial exhibitors on a first come basis within the limits of our space and utilities to best show their equipment.

We are grateful to the Florida Citrus Packers Scientific Research Committee for their helpful suggestions and 100% participation in planning this meeting. It is gratifying to work with such an interested group of packinghouse managers.

Will Wardowski
Extension Service

Bill Grierson
Bill Miller
AREC
Lake Alfred

SANITATION

Can you think of a reason to keep rotting, mold covered or split fruit out of your packinghouses? Apparently some packers cannot as sanitation in some packinghouses is at an all time low. Let's consider a few reasons to maintain packinghouses and their grounds free of decaying fruit.

- Resistant molds are more likely to develop if sanitation is poor (see Packinghouse Newsletters Nos. 60 and 78).
- Market losses from decay and the subsequent loss of market confidence will be exacerbated by poor sanitation.
- Rodent control starts with a clean packinghouse (see Packinghouse Newsletter No. 77).
- Poor sanitation invites added State and Federal regulation and no one wants additional regulation. A few dirty packinghouses can bring yet more regulation to our already over-regulated industry.

Improving sanitation conditions in citrus packinghouses is mainly a matter of getting rid of (or not allowing in) trash by careful harvesting and in-house trash elimination, improving any packing equipment that splits or damages fruit and continually removing damaged and rotting fruit from the vicinity of the packinghouse. There are numerous Packinghouse Newsletter articles and other publications on these subjects. Contact us about a particular problem and we may be able to supply specific suggestions to correct that problem.

Will Wardowski
Extension Service
Lake Alfred

HUMAN NUTRITION

A symposium on Nutrition and Quality of Citrus Fruit and Their Products was presented at the National Meeting of the American Chemical Society in Houston, Texas on March 26, 1980 and will be cochaired by Dr. Steven Nagy and Dr. John Attaway. This symposium included papers on limonin and limonoids, carotenoid pigments, nutrition, trace metals, flavors, essences, enzymes, pectin, flavonoids, problems in organoleptic evaluation, effects of processing on quality, and immunological tests for evaluation of quality. A book by the same title will be published by the American Chemical Society following this symposium. The book will contain chapters that will thoroughly cover subjects enumerated above as well as chapters on specialty products, quality control, nutritional and medical aspects of bio-flavonoids, methods for detection of adulteration, and effects of fruit handling and disease control techniques on citrus quality.

Steve Nagy
Florida Department
of Citrus
Lake Alfred



**DEPARTMENT OF
AGRICULTURE**

PACKINGSHED NEWSLETTER

K. Gillespie, Editor,
Department of Agriculture,
Waikerie, South Australia, 5330
Phone: (085) 412 622

Packingshed Newsletter No. 1
December 17, 1979

Our good friends in South Australia published Packingshed Newsletter No. 1 and paid us the compliment of following our format. We have reviewed the first edition and judge it to be a practical, well-written Newsletter. Sound advice to Australian packers: write to Kevin Gillespie (address above) and ask to be added to his mailing list.

Will Wardowski
Extension Service
Lake Alfred

YOU CALL US, WE MUST NOT CALL YOU

We quite often get suggestions, particularly when we are giving help on troubles such as decay, that we call some shipper who might benefit by our advice. We also come across market reports with unexpectedly high decay or damage claims against certain brand names.

It is our rule to be on call when our packers call upon us. We must not, and will not, volunteer to tell business people how to run their business.

Remember that as long as you pay your taxes, you are entitled to any help that we are able to provide. Even if we cannot find an immediate solution to some problem, calling on us helps to keep us informed. The more aware we are of problems, the more useful our research and extension programs will be. However, we must not volunteer to tell you how to run your business.

Bill Grierson
AREC

Eldon Brown
Florida Department
of Citrus

Will Wardowski
Extension Service
Lake Alfred

ESTIMATED COSTS OF PACKING AND SELLING FRESH FLORIDA CITRUS, 1977-78 SEASON

ABSTRACT

Packing costs decreased during the 1977-78 season, the first decrease in 18 seasons, with the greatest decreases shown in labor, direct and indirect operating expenses. Packing costs for two 4/5-bushel cartons of Florida oranges and grapefruit were estimated at \$2.46 and \$2.43, a decrease of 5.4 and 4.7 percent below 1976-77. Tangerine and tangelo packing costs for two 4/5-bushel cartons were estimated at \$2.85 and \$2.73, a decrease of 3.4 percent for tangerines and 2.8 percent for tangelos. The 1977-78 estimates were based on accounting information obtained from 34 Florida packinghouses.

Clegg Hooks
Richard Kilmer
Food & Resource
Economics Dept.
Gainesville, FL

See Available Publications. Editor.

AVAILABLE PUBLICATIONS

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

"Vitamin C contents of citrus fruit and their products: a review" by S. Nagy. Agriculture and Food Chemistry 28(1):8-18. Jan./Feb. 1980.

"Design parameters for fumigation recovery and regeneration" by W. M. Miller and M. A. Ismail. Transactions ASAE 22(5):1167-1170. 1979.

"Stylar-end breakdown in 'Tahiti' lime" by R. Phillips and S. Goldweber. Fruit Crops Fact Sheet 54. 1979. (Also available in Florida from your County Extension Office).

"Housing for agricultural workers" by the U.S. Department of Labor. Federal Register 45(44):14180-14186. March 4, 1980.

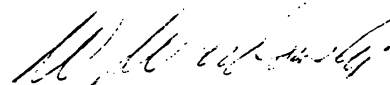
Available from Mr. R. Clegg Hooks, Food & Resource Economics Dept., G-104 McCarty Hall, University of Florida, Gainesville, FL 32611

"Estimated costs of packing and selling fresh Florida citrus, 1977-78 season" by R. C. Hooks and R. L. Kilmer. Economic Information Rpt. 118. August 1979.

"Estimated costs of picking and hauling fresh Florida citrus, 1977-78 season" by R. C. Hooks, A. H. Spurlock and R. L. Kilmer. Economic Information Rpt. 109. March 1979.

"Estimated costs of processing, warehousing and selling Florida citrus products, 1977-78 season" by R. C. Hooks and R. L. Kilmer. Economic Information Rpt. 123. November 1979.

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


W. Wardowski, Editor
Professor
Extension Horticulturist