



INSTITUTE OF FOOD AND
AGRICULTURAL SCIENCES
UNIVERSITY OF FLORIDA

FLORIDA
COOPERATIVE
EXTENSION SERVICE

PACKINGHOUSE NEWSLETTER

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Packinghouse Newsletter No. 111
June 10, 1980

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Key Word Index Decay Control, Packinghouse Day Program, Waxing

DECAY CONTROL WITH FUNGICIDES INCORPORATED INTO WATER EMULSION WAXES

Conversion from solvent to water emulsion waxes because of increasing costs of petroleum products may bring up the question of whether fungicides should be applied in the water wax emulsion. The procedure is simpler and costs less than using separate systems for fungicide and wax applications. When fungicides are applied in waxes, residues are increased and a significant reduction in decay is usually obtained. However, the degree of decay control is usually not as good as that obtained with applications of fungicides in water followed by waxing. This appears to be due to several reasons. The fungicide when encapsulated by the wax is not readily available in injuries or beneath the button where infection by the decay organisms is initiated. Movement of systemic fungicides into tissue appears to be hampered when the materials are applied in wax. More variable coverage with the wax application, compared to water applications, has also been suggested as another possible reason for reduced effectiveness. Even though the initial cost of converting to water waxes may be less if fungicides are applied in the wax, in the long run it may be more costly because of poorer decay control and increased decay claims. If you are converting your line to water wax during the summer break, you should give this matter some serious consideration if you are thinking of combining the wax and fungicide treatments. (Packers making any considerable changes are reminded that they can call Dr. Will Wardowski and have him arrange a conference with our staff).

G. Eldon Brown
Florida Department of Citrus
Lake Alfred

CITRUS PACKINGHOUSE DAY
WEDNESDAY SEPTEMBER 3, 1980
LAKE ALFRED

The Annual Citrus Packinghouse Day is scheduled Wednesday, September 3, 1980 at the Agricultural Research and Education Center, Lake Alfred with registration starting at 9:00 AM and the program beginning at 9:40 AM. Poster, fruit and equipment displays will be at lunch time and for the remainder of the afternoon. Tickets for lunch may be purchased at registration.

Topics and speakers for the program are:

Improvement of AREC facilities, Dr. H. J. Reitz, Director, AREC, Lake Alfred

Preharvest growth regulators to extend the grapefruit season, Mohamed Ismail, FDOC, Lake Alfred

Sooty blotch and greasy spot of grapefruit, Joe Knapp, Extension Service, Lake Alfred

The future of the abscission harvesting program, Bill Wilson, FDOC, Lake Alfred

Pick it right or we can't help you, Bill Grierson, AREC, Lake Alfred

The status of postharvest fungicides, Eldon Brown, FDOC, Lake Alfred

Diphenyl residues on mandarins, Steve Nagy, FDOC, Lake Alfred

Recycling dryer air to reduce drying time and fuel costs, Ed MacKenzie, Brooksville Citrus Growers Association, Brooksville

Trends in citrus packers energy usage, Will Wardowski, Extension Service, Lake Alfred

Your fruit in Japan, John Smoot, USDA, Orlando

The future for citrus packers, Albin Crutchfield, Alexander & Baird Co., Deland and Chairman, Fresh Fruit Committee, Florida Department of Citrus

Poster, equipment and fruit displays and audience feedback, Will Wardowski and Bill Miller, AREC, Lake Alfred

Noncommercial poster, equipment and fruit displays include:

The cell pack box and carbon paper pattern for grapefruit packs, Phil Hale, USDA, Orlando

Examples of decay in citrus fruit, Eldon Brown, FDOC, Lake Alfred

The development and spread of Penicillium decay in citrus fruits, Charles Barmore, AREC, and Eldon Brown, FDOC, Lake Alfred

"Uni-Pack" individually wrapped storage of grapefruit, Kaz Kawada and Gene Albrigo, AREC, Lake Alfred

Practical methods to reduce EDB residues in fumigated citrus fruit, Mohamed Ismail, FDOC and Bill Miller, AREC, Lake Alfred

Energy research and a tour of the roof top solar energy continuous belt regenerator, Bill Miller, AREC, Lake Alfred

Improvements of degreening room designs, Bill Grierson, AREC, Lake Alfred

The Harvesting and Handling Section faculty and publications, AREC, Lake Alfred

Does the citrus rust mite predispose grapefruit to chilling injury?, Al Purvis, AREC, Lake Alfred

Harvesting and hi-lift safety videotapes, Bob Lee, Coca-Cola, Co., Auburndale

Weight loss from wax treated fruit, Jerry Gaffney, USDA, Gainesville

Controlling packed bag weight, Earl Bowman, USDA, Gainesville

AVAILABLE PUBLICATIONS

Available from Mr. Barry Tugwell, Senior Research Officer, Department of Agriculture, G.P.O. Box 1671, Adelaide, 5001, South Australia

"Marketing of fruit and vegetables in plastic returnable containers" by B. Tugwell. South Australia Department of Agriculture, Fact Sheet No. 3/80. February 1980.

"Postharvest mould control for citrus fruits" by B. L. Tugwell and K. Gillespie. South Australia Department of Agriculture Horticulture Notes No. 5. 1979.

Available from Dr. John Mamer, 319 Giannini Hall, University of California, Berkeley, CA 94720

"The management of seasonal farm workers under collective bargaining" by J. W. Mamer and D. Rosedale. University of California, Division of Agricultural Sciences, Leaflet 21147. March 1980.

Available from Dr. E. George Stern, Wood Research Laboratory, College of Agriculture, Virginia Polytechnic Institute and State University, Blacksburg, VA 24061

"Influence of stringer width on pallet performance" by E. George Stern, VPI & SU Bulletin 165, August 1979.

"Nailed joints in wood structures" by Juergen Ehlbeck, VPI & SU Bulletin 166, September, 1979.

Available from Agricultural Publications, University of California, Berkeley, CA 94720

"Commercial cooling of fruits and vegetables" by F. G. Mitchell, Rene Guillou and R. A. Parsons. University of California, Division of Agricultural Sciences, Manual 43, 1972, Price: \$1.00.

Available from R. F. Matthews, Professor, Extension Food Technologist, Food Science Department, 367 Food Science Building, University of Florida, Gainesville, FL 32611

"Sanitizers and maintenance of in-plant sanitation" by R. F. Matthews, Florida Cooperative Extension Service, Food Science Fact Sheet FS-4, April 1978.

"Canning and food safety - botulism" by R. F. Matthews, Florida Cooperative Extension Service, Food Science Fact Sheet FS-5, May 1978.

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

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