

INSTITUTE OF FOOD AND AGRICULTURAL SCIENCES UNIVERSITY OF FLORIDA

FLORIDA COOPERATIVE EXTENSION SERVICE

PACKINGHOUSE NEWSLETTER

W. Wardowski, Editor AREC 700 Experiment Station Road Lake Alfred, FL 33850 Phone (813) 956-1151

Packinghouse Newsletter No. 133 July 14, 1983

Key Word Index Citrus Packer Short Course, Grading, Nutrition

PRODUCE NUTRITIONAL LABELING PROPOSAL WITHDRAWN

DEPARTMENT OF HEALTH AND HUMAN SERVICES

Food and Drug Administration

21 CFR Part 101

[Docket No. 76P-0298]

Nutrition Labeling of Fresh Fruits and Fresh Vegetables; Withdrawal of Proposal and Termination of Rulemaking

AGENCY: Food and Drug Administration. ACTION: Proposed rule; notice of withdrawal.

SUMMARY: The Food and Drug Administration (FDA) is withdrawing the proposed rule that would have set forth the provisions for nutrition labeling of fresh fruits and vegetables. The proposal would have revoked the regulation exempting fresh fruits and vegetables from nutrition labeling, and it would have established the criteria and provisions for nutrition labeling as applied to fresh fruits and vegetables. Based on the comments and after further review of the cost/benefit of the proposal, FDA has determined that the nutrition labeling of these products would be extremely costly. The increased cost would have reduced any benefits that consumers may have

received from the proposed provisions. This notice terminates the rulemaking proceedings establishing the nutrition labeling of fresh fruits and vegetables and leaves intact the current exemption (21 CFR 101.9(h)(10)) from nutrition labeling of such products.

EFFECTIVE DATE: June 14, 1983.

FOR FURTHER INFORMATION CONTACT: Elizabeth J. Campbell, Bureau of Foods (HFF-312), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, 202-245-3092.

Federal Register Vol. 48, No. 115, p. 27266 June 14, 1983

The above item officially withdraws the proposed rule that produce in the United States be labeled for nutritional values. This is good news in that the rule, if approved, would have been expensive and the information for consumers would have been meaningless. For example, all oranges would have been labeled with the nutritional information for the smallest, lowest nutritional valued orange known to protect packers and growers from claiming too much. This time the people in Washington D.C. acted wisely. Too bad that that wisdom was not used when this rule was first proposed.

Will Wardowski Extension Service Lake Alfred

The Institute of Food and Agricultural Sciences is an Equal Employment Opportunity - Affirmative Action Employer authorized to provide research, educational information and other services only to individuals and institutions that function without regard to race, color, sex, or national origin. COOPERATIVE EXTENSION WORK IN AGRICULTURE AND HOME ECONOMICS, STATE OF FLORIDA, IFAS, UNIVERSITY OF FLORIDA, U. S. DEPARTMENT OF AGRICULTURE, AND BOARDS OF COUNTY COMMISSIONERS COOPERATING

EFFICIENCY IN MANUALLY GRADING CITRUS FRUIT

Research on manual grading efficiency was done by the USDA (Production and Marketing Administration) a number of years ago in cooperation with the University of California Institute of Engineering Research. The results were published in Marketing Research Report No. 45, "Visual Inspection of Products for Surface Characteristics in Grading Operations," June 1953. In a later contract with the Washington Apple Commission, the findings were specifically applied to grading of fruit and published as MRR No. 230, August, 1958. The conclusions and recommendations are summarized below:

When fruit are moved along a table or conveyor belt past a grader for visual inspection, the fruit's speed of rotation is a primary factor in inspection efficiency. Elongated fruit, which tend to roll about one axis, should be rotated at least 0.75 revolutions per foot of forward movement. Round fruit, which roll about numerous axes, should be rotated about 1.6 revolutions per foot when from 3 to 5 rows are presented simulatneously. Forward rotation (so that the motion of the top of the fruit is in the direction of forward motion) is desirable to avoid "belt sickness" which can occur when backward rotation is used.

When fruit are being inspected only for surface defects and color sorting is not involved, the optimum inspection rates are from 3 to 4 minutes per 1,000 fruit. If fruit are presented in 4 rows with a 4-inch spacing between specimens, these inspection rates would move fruit 21 to 28 feet per minute.

Fruit moving directly toward the grader yield better results than does side viewing for nearly all test conditions. When fruit are viewed from the side (as in most Florida citrus packinghouses) most graders appear to prefer fruit movement from right to left " rather than from left to right. This preference apparently has no connection with graders being right or left handed. Fruit spaced at regular intervals along the grading table is preferable to haphazard spacing, from both inspection efficiency and grader preference.

For fruit with a maximum diameter of 2-1/2 inches, four rows appear to be the optimum number that should be viewed simultaneously. This number of rows might not be correct for smaller or larger specimens which would change the width of the area the grader must view.

Negligible effect on grading efficiency was observed with from 10 to 30% defective specimens (simulated grade-out or eliminations). Mirrors increase grading efficiency for end defects, but reduce efficiency for peripheral defects. If the proportion of end defects to peripheral defects is not high, the use of mirrors reduces grading efficiency. When graders must inspect for more than one defect, the over-all grading efficiency is decreased. Increasing the number of defects from one to two decreases the efficiency about 3 percent.

When round fruit are graded by side viewing, they should roll laterally at least 1 inch for each 5 inches of forward movement to assure that the entire surface of the specimen comes into the grader's view. Lateral movement is not considered to be a very important factor when fruit move directly toward the grader.

Grading tables which use the conditions listed above can substantially reduce grading labor. Workers have no difficulty in adapting to equipment with the grading conditions described, and they prefer them over other methods.

Thanks to Earl Bowman (retired), USDA, TFRD, Gainesville for this summary of MRR No. 45, and MRR No. 230. Adopted from Packinghouse Newsletter No. 73, June 1975.

CITRUS PACKINGHOUSE DAY

The Twenty-second annual Citrus Packinghouse Day is scheduled Wednesday, September 7, 1983, at the Agricultural Research and Education Center, Lake Alfred. This meeting will be held in the new Ben Hill Griffin Jr. Citrus Hall where we will have adequate space for the first time in several years. Talks and displays will be presented by scientists and citrus packers.

The subjects are expected to include decay control, degreening, irradiation tests, film wrapping, irrigation and nutrition, growth regulators, grapefruit quality standards, fruit labeling and transportation.

There will be morning talks, a lunch and afternoon equipment displays. Display space is limited so that commercial companies are encouraged to reserve space soon. All commercial displays must first obtain an invitation from The Florida Citrus Packers, P. O. Box 1113, Lakeland, FL 33802. Phone (813) 682-0151.

This program is jointly sponsored by the University of Florida, the Florida Department of Citrus and The Florida Citrus Packers. In recent years, the 250 to 300 attending Citrus Packinghouse Day represented most of the commercial fresh citrus fruit packed in Florida. Anyone is welcome to attend--we look forward to seeing you there.

> Will Wardowski Extension Service Lake Alfred

CITRUS PACKERS SHORT COURSE - BACK TO BASICS

This one-day program is scheduled September 8, 1983 at the Agricultural Research and Education Center, Lake Alfred with registration at 9:00 AM and the program beginning at 9:45 AM. The meeting is scheduled the day after Citrus Packinghouse Day just before the beginning of the citrus season.

The topics will be postharvest fruit physiology, degreening and decay control. There will be a great deal of detail and background information presented and hopefully plenty of time for questions and discussion by the audience.

Preregistration is expected (see registration form below). The registration fee includes lunch and a notebook of materials on the subjects in the short course.

Will Wardowski Extension Service Lake Alfred

 REGISTRATION FORM
 CITRUS PACKERS SHORT COURSE - BACK TO BASICS

 September 8, 1983 at the Agricultural Research and Education Center, Lake Alfred

 Name
 Company

 Address
 City
 State
 Zip

The completed registration form <u>and</u> the registration fee of \$20.00 per person should be mailed to Florida Citrus Packers, P. O. Box 1113, Lakeland, FL 33802 by <u>August 15, 1983</u>. Make checks payable to Florida Citrus Packers. Please use a separate form for each person attending.

AVAILABLE PUBLICATIONS

Available from Dr. W. Wardowski, Agricultural Research and Education Center, 700 Experiment Station Road, Lake Alfred, FL 33850

"Decay problems: California and Florida" by W. Grierson. Citrograph Magazine 68(5):104, 105 and 108. March 1983.

"Second Annual Citrus Gift Fruit Day Program and Abstracts: May 19, 1983. 10 pages.

Available from Dr. S. Ben-Yehoshua, Division of Fruit & Vegetable Storage, Agricultural Research Organization, The Volcani Center, P.O.B. 6, Bet Dagan 50250 ISRAEL

"New method of degreening lemons by a combined treatment of ethylene-releasing agents and seal packaging in high-density polyethylene film" by S. Ben-Yehoshua, B. Shapiro and I. Kobiler. J. Amer. Soc. Hort. Sci. 107(3):365-368. 1982.

Available from Ing. Agr. Miguel Angel Garcia, Jefe Seccion Citricultura, ERRA-INTA-FAMAILLA, C. de Correos No. 9, 4000-S.M.DE TUCUMAN, REPUBLICA ARGENTINA

"Ensayo de eficiencia de fungicidas de postcosecha de limones" (Test of the efficiency of postharvest fungicides on lemons). M. A. Gonzalez, M. A. Garcia and R. J. Tun Jun. Hoja de Divulgacion Tecnica, H.D.T. No. 7/79 1979. Note: this paper is in Spanish.

Available from Dr. Richard Kilmer, Food and Resource Economics Dept., 1157 McCarty Hall / University of Florida, Gainesville, FL 32611

"Indian River Citrus Packinghouses and the Southward Movement of Production" by R. L. Kilmer and T. H. Spreen, Univ. of Fla., FRED, Economic Research Report 180. April 1983.

<u>Available from Mr. Harry Burnett, Florida Division of Plant Industries, 3027 Lake Alfred</u> Road, Winter Haven, FL 33881

"Citrus Greasy Spot" by H. C. Burnett and J. O. Whiteside. Plant Pathology Circular No. 244. February 1983.

This newsletter is published at a cost of \$91,20 or 6 cents per copy, to give the latest news to the packinghouse industry.

W. Warbouch

W. Wardowski, Editor Professor Extension Horticulturist