

INSTITUTE OF FOOD AND
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EXTENSION SERVICE

PACKINGHOUSE NEWSLETTER

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Key Index Words: Citrus Packinghouse Day, Citrus Short Course,
Harvesting, Picking

PICKING UP DROPS!

When we compiled the index to Fresh Citrus Fruits (see "Available Publications") it seemed that with nearly 2,000 index entries we should have covered everything. Not so! It is the obvious that so often slips by.

This was sharply drawn to my attention when the manager of a very high quality gift fruit packinghouse found grove owners urging pickers to pick up dropped fruit. He complained, most justly, that when he turned to the index he could find nothing in Fresh Citrus Fruits to support his protests. (It is there, but not in the index).

A constant problem is how to stop pickers picking up anything that will help fill their picking bags and pallet boxes including, not only dropped fruit, but beer cans, pop bottles, trash and, as I once observed, a large gopher turtle. (By the time I met him he had been washed, color-added, waxed and was one mad gopher turtle!). My usual advice, though seldom followed, is to disk, chop, or roll the grove prior to fresh fruit picking in order to eliminate the great decay hazard involved in shipping dropped fruit. But for a grove owner to urge pickers to pick up drops to be shipped as fresh fruit is like selling the rope to a lynch mob that wants to hang you. Those fruit fell for some good reason; they were senescent, infected, injured, or otherwise "over the hill."

Packers wanting support on this matter from Fresh Citrus Fruits can write in this additional index entry on their copy: "Dropped Fruit, 231, 248, 468, 484." This will get them quick access to the following entries:

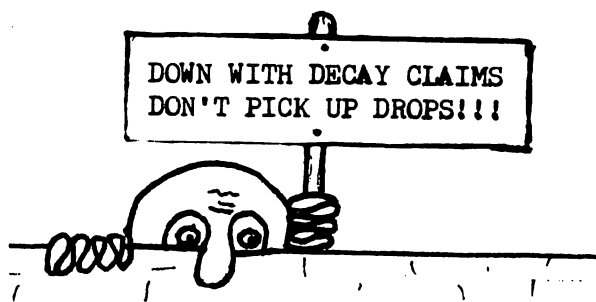
Page 231. "Nonfruit Inclusions. ...Sand not only can cause disfiguring injuries but also can carry soilborne decay organisms such as sour rot.."

Page 248. "Decay: Fresh vs. Processing Losses (Decayed fruit) at the cannery represent only the economic loss of the cannery delivered-in price... However, decayed fresh fruit represent a very serious economic loss. By the time they show up on a distant market, their loss represents not only the original cost of the fruit... but also the cost of handling through the packinghouse, plus the cost of the container, plus the cost of transportation to the market, plus wholesale and retail marketing costs. Additionally, the economic loss due to damage to the shipper's reputation is intangible but real."

Page 468. "Preloading Procedures 2... Sour rot is best controlled by careful harvesting and handling good sanitation..."

Page 484. "Harvesting... The unfortunate practice of dropping picked fruit to the ground for harvest. Fruit harvested in this manner...is likely to be infected withy sour or brown rot from ground contact; such fruit should never be shipped as fresh fruit..."

Bill Grierson
Professor Emeritus
CREC, Lake Alfred



****BACK TO SCHOOL SPECIAL****

CITRUS PACKER SHORT COURSE

Maintaining Citrus Fruit Quality is the theme of a one day short course to be held Thursday, September 17, 1987 from 9 AM to 4 PM. The program will feature applied topics on maintaining citrus fruit quality from harvesting through packing:

Understanding Fruit Quality

Harvesting and Handling, Grove to Packinghouse

Degreening

Using Decay Control Measures

Packaging Operation and Maintenance

Grade Standards and Injury Evaluation

Join us at the Citrus Research and Education Center, Lake Alfred. Get your questions answered and go home with a notebook of papers written for this meeting plus reprints of related materials. The cost will be \$30.00 per person which will include lunch and materials.

Register for this short course by August 1, 1987. Checks should be made payable to: Florida Gift Fruit Shippers Association.

Mail the registration form to: Dr. W. Wardowski, Citrus Research and Education Center, 700 Experiment Station Road, Lake Alfred, FL 33850.

Name _____

Company _____

Address _____

City, State _____

Zip Code _____

Telephone _____

CITRUS PACKINGHOUSE DAY

The Twenty-sixth Annual Citrus Packinghouse Day is scheduled for Thursday, September 10, 1987 at the Citrus Research and Education Center, Lake Alfred. This meeting is usually attended by 250 to 300 people interested in citrus packinghouses. Talks and displays will be presented by scientists and citrus packers in the morning, followed by lunch and afternoon equipment displays. Commercial companies are encouraged to reserve space soon by contacting Dr. Bill Miller or me, 700 Experiment Station Road, Lake Alfred, Florida 33850, phone (813) 956-1151.

Will Wardowski
Extension Service
Lake Alfred

AVAILABLE PUBLICATIONS

Available from Dr. W. Wardowski, CREC, 700 Experiment Station Road, Lake Alfred, FL 33850

Oil Spotting (Oleocellosis) of Citrus Fruit by W. F. Wardowski, A. A. McCornack and W. Grierson. University of Florida. Extension Circular 410. 1976.

Practical Measures for Control of Stem-end Rind Breakdown of Oranges by A. A. McCornack and W. Grierson. University of Florida. Extension Circular 286. 1965.

Tangerine Handling by W. Grierson, A. A. McCornack and F. W. Hayward. University of Florida. Extension Circular 285. 1965.

Available from Florida Science Source, Inc., P. O. Box 927 Lake Alfred, FL 33850-0927, U.S.A.

Fresh Citrus Fruits: Edited by W. F. Wardowski, S. Nagy and W. Grierson. 1986. 22 Chapters, 571 pages. \$63.00 postage paid in U.S.A. Overseas add \$20.00 air mail. Florida residents add 5% sales tax.

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