



**UNIVERSITY OF
FLORIDA**

Cooperative Extension Service

Institute of Food and Agricultural Sciences

PACKINGHOUSE NEWSLETTER

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Key Index Words: Citrus Canker, Citrus Packinghouse Day, Xanthomonas

CAN YOU SPELL XANTHOMONAS?

Will Wardowski, Citrus REC, Lake Alfred

Chet Townsend, web master of ultimatecitrus.com suggested that Citrus Canker be popularly named Xanthomonas. His reasoning is that the popular press sometimes confuses the word canker with cancer, and that Xanthomonas would be clearly a different name.

Chet asked for responses to this idea. Most, but not all of the responses were positive. One possible objection is that there is another disease, citrus bacterial spot, caused by another Xanthomonas species. Citrus bacterial spot is of minor importance and is known only in Florida.

Do you have an opinion? Respond to Chet Townsend at www.ultimatecitrus.com.

NEW CITRUS PACKER CANKER REQUIREMENTS

<http://doacs.state.fl.us/canker/packers.htm>

as of March 22, 2000 and effective in April 2000

Citrus Packinghouses

Requirements for Receiving Fruit from Citrus Canker Quarantine Areas

1. A compliance agreement with the Citrus Canker Eradication Program (CCEP) is required before receiving any citrus fruit shipments from a citrus canker quarantine area.

2. A citrus fruit harvesting permit (DACS - 08213) must be obtained from the grower for each grove, variety or block before receiving the first shipment.
3. All shipments must be tarped or transported in a closed conveyance.
4. Two copies (pink and yellow) of the limited permit (DACS - 08156) must accompany each shipment. NOTE: Return the yellow copy to the issuing office. Keep the pink copy for your records.
5. Transshipments require another limited permit (DACS - 08156) which can be obtained from the nearest CCEP office.
6. All conveyances and associated equipment (straight trucks, trailers, boxes, & enclosed compartments) must be decontaminated after unloading.
7. Disposal of culls, peel, pulp, leaves, and debris must be approved by the CCEP before receiving fruit from a quarantine area.
8. All fruit must be treated with SOPP or Sodium Hypochlorite in accordance with the compliance agreement.
9. Quarantine fruit must be segregated from non-quarantine fruit from arrival to departure. All field boxes must have a 3 X 5 card (any color except orange) containing the citrus fruit harvesting permit number securely attached.
10. After running quarantine fruit, the system must be cleaned of all fruit and debris, and decontaminated in accordance with the compliance agreement.
11. All boxes and bags of quarantine fruit must have a FEDERAL LIMITED PERMIT visible to the buyer.

For additional information, contact the local CCEP office in the respective quarantine area:

- Citrus Eradication Program - Manatee County
1003 - 17th Street W, Palmetto
TEL (941) 721-6622 / FAX (941) 721-6635
- Citrus Eradication Program - Collier/Hendry Counties
Unit 10, 424 E New Market Rd., Immokalee
TEL (941) 658-3684 / FAX (941) 658-3692

For similar requirements for Citrus Processors and Citrus Harvesters and Intermediate Handlers see <http://doacs.state.fl.us/canker/packers.htm> or contact the offices listed.

CITRUS PACKINGHOUSE DAY

Will Wardowski, Citrus REC, Lake Alfred

Mark your calendars. Citrus Packinghouse Day will be Thursday, August 17, 2000 at the Citrus Research & Education Center, Lake Alfred. Registration 8:30 AM, Program 9:30 AM. Commercial exhibits: afternoon.

The theme will be **Old Concerns are New Concerns**. The University of Florida team organizing the Thirty-Ninth Annual Citrus Packinghouse Day includes Renée Goodrich and Bill Miller, Citrus REC, Lake Alfred and Mike Ritenour, Indian River REC, Ft. Pierce.

Xanthomonas (Citrus Canker) will be featured and the story will be different than it is today. We do not know what that story will be, but we know that it will be different. Plan to attend and get the up-to-the-minute information directly from the regulators.

A citrus packer will relate at Citrus Packinghouse Day how they reduced a part of their carton filling labor force by 80% and are running fewer hours. Besides that they are operating smoothly with out stopping and starting. This one presentation may be worth the whole day for your General Manager and several packinghouse employees.

THIRTY-NINTH ANNUAL CITRUS PACKINGHOUSE DAY

THURSDAY, AUGUST 17, 2000

CITRUS RESEARCH AND EDUCATION CENTER

700 EXPERIMENT STATION ROAD

LAKE ALFRED, FL 33850



COMPUTERS AND THE WORLD WIDE WEB

Will Wardowski, Citrus REC, Lake Alfred

In this issue and future Packinghouse Newsletters you will find increasing references to the www and computer addresses. The saying is that if you do not have a computer or know how to access the www, ask help from almost any 13-year-old. Seriously, the amount of information available is astounding and continues to expand daily. The cost of computers has decreased and www access is reasonable. For starters look for the CREC home page at www.tangelo.lal.ufl.edu and talk to your nearest 13-year-old.

**International Society of Citriculture
Ninth Congress**

***Entering the Fifth Millennium
of Recorded Citriculture!***

**3-7 December 2000
ORLANDO, FLORIDA**

**at
Walt Disney World's
Coronado Springs Resort**

**ISC Website:
http://www.lal.ufl.edu/isc_citrus_homepage.htm**

AVAILABLE PUBLICATIONS

Available from Dr. W. F. Wardowski, Citrus REC, 700 Experiment Station Road, Lake Alfred, Florida 33850

Thirty-eighth Annual Citrus Packinghouse Day, by W. F. Wardowski. 1999. Citrus REC, Fla. Dept. of Citrus, Fla. Citrus Packers. Abstracts. 19 pp.

Control of Citrus Green Mold with Aspire is Impacted by the Type of Injury, by G. E. Brown, C. Davis and M. Chambers. Postharvest Biology and Technology. 18(2000):57-65.