

Access to Postharvest Citrus Information on the Internet

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Traditional Methods of Information Transfer

- Bulletins, Circulars and Factsheets
- Books and Magazine Articles
- Annual Meetings and Personal Conferences
- Personal Visits to Packinghouses
- Phone Calls and Faxes



Today and Tomorrow's Vehicle The Worldwide Web Provides:

- Instant Information at your fingertips
- Answers to FAQ
- Answers to your questions by E-mail
- Diagnostic Assistance
- News and Views



<http://www.fao.org/inpho/>



<http://postharvest.ucdavis.edu/>



<http://www.fsis.usda.gov/>



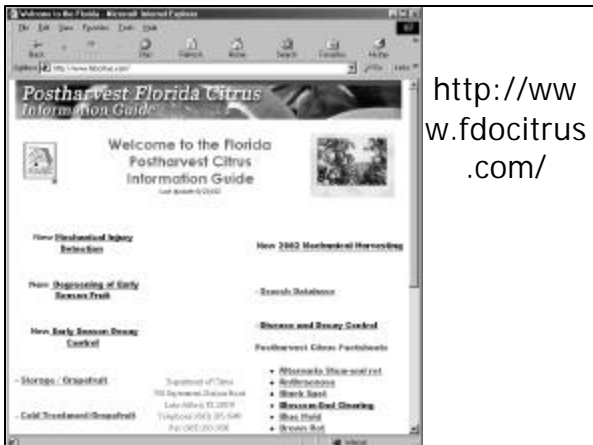
<http://www.lal.ufl.edu/>



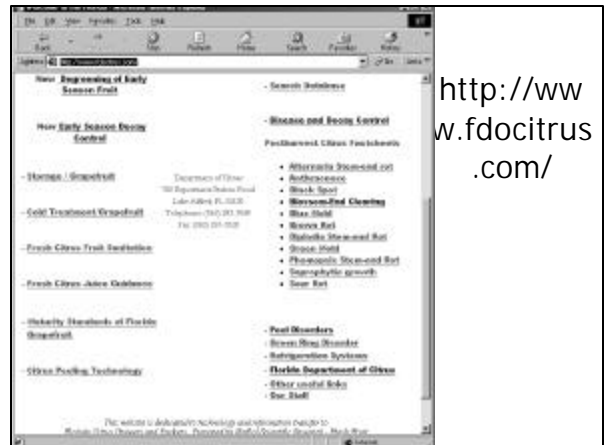
Faculty and staff names and web addresses. Several names appear to be redacted.

| Name | Title | Working Groups | Email | Web Pages |
|-------------------|--|-------------------------------------|-------|------------|
| David B. Blevins | Center Director | Administration | | |
| Joe Albarrac | Executive Research Director | FOOC, Administration | | |
| Galen K. Brown | Emerging Program Administrator | FOOC, Administration | | |
| Patricia K. Davis | Associate University Librarian | Administration | | |
| L.D. Allen | Professor of Entomology | Herbivore Physiology | | Entomology |
| R.M. Berns | Engineer III | FOOC, Processing | | |
| R.J. Bursback | Professor of Food Science | Processing | | |
| R.H. Blaney | Professor of Plant Pathology | Plant Pathology, Phytochemistry | | Plant |
| J.H. Brown | Agricultural Engineer | | | |
| M.W. Browning | Professor of Entomology | | | |
| R.S. Borer | Assistant Professor of Horticulture | Citrus Extension Specialist | | |
| J.H. Burns | Professor of Horticulture | Production/Marketing, Biotechnology | | Abacavir |
| R.F. Cantalan | Research Scientist | FOOC, Processing | | |
| W.S. Castle | Professor of Horticulture | Herbivore Physiology | | Entomology |
| C.C. Chivers | Assistant Professor of Plant Pathology | Entomology/Plant Pathology | | |
| K.R. Chung | Assistant Professor of Plant Pathology | Plant Pathology | | |
| M.O. Davidson | Emergent Scholar Grant, Professor of Plant Pathology | Plant Pathology, Biotechnology | | |

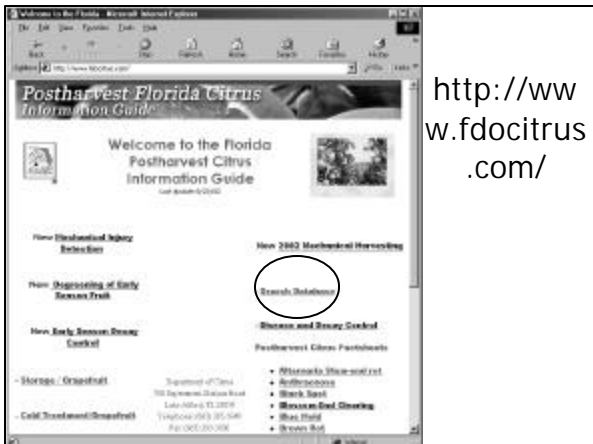
<http://www.fdocitrus.com/>

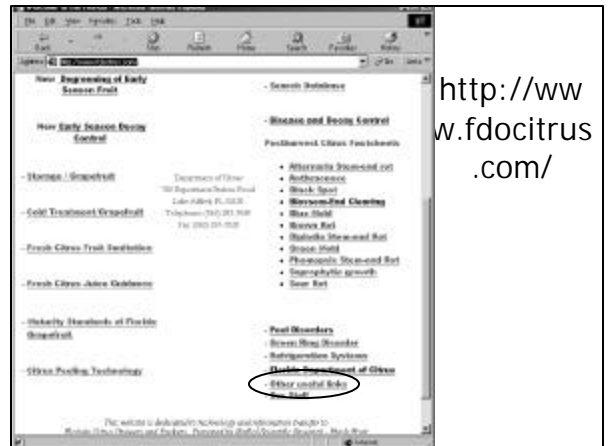
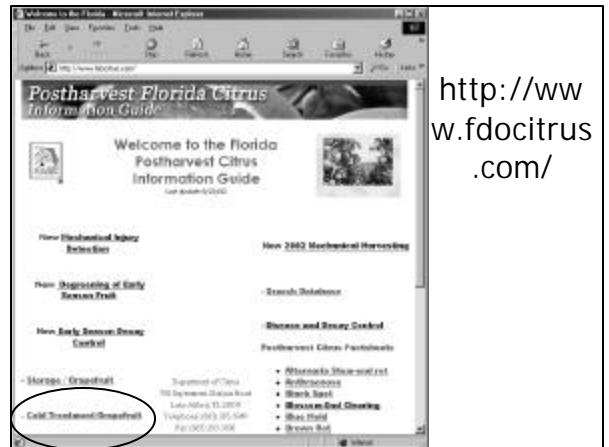
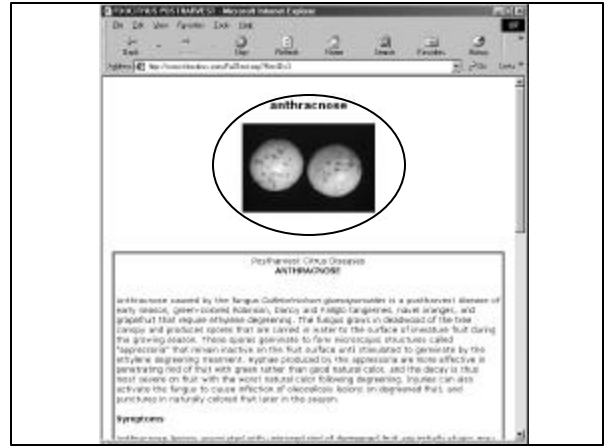


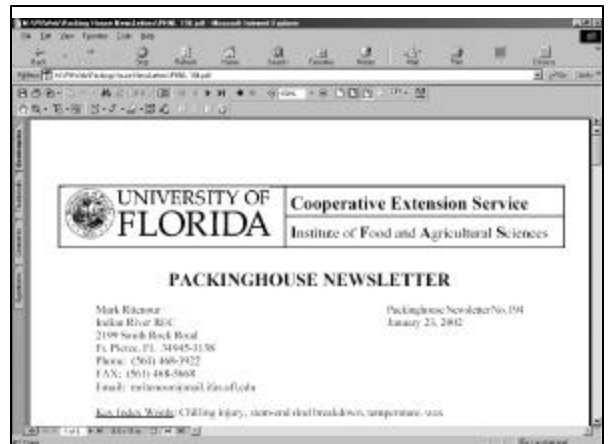
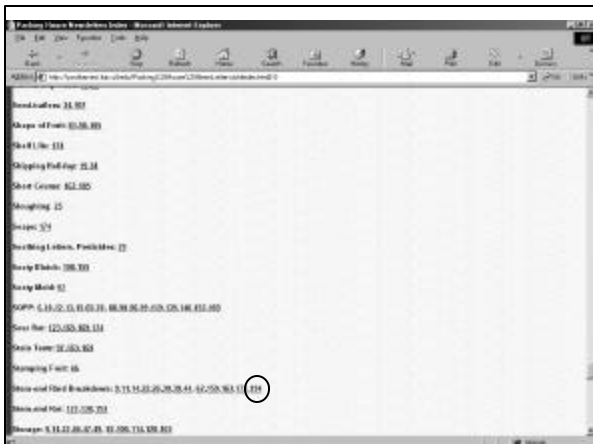
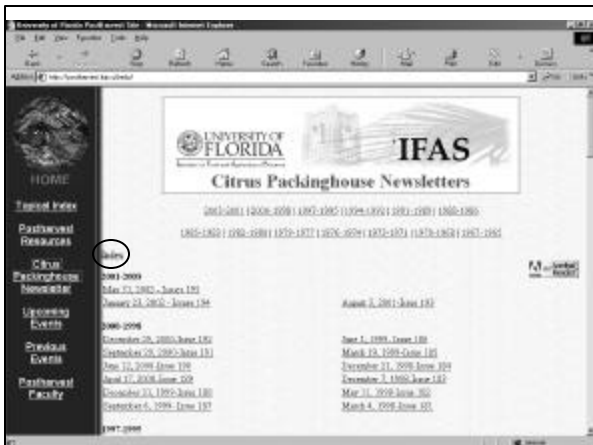
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MicroView: File Edit View Favorites Home Help - Microsoft Internet Explorer

http://www.ifas.ufl.edu/postharvest/2008/05/08/1149264

Stem-End Riml Breakdown of Citrus

Mark A. Reardon, Inland HS or REC, Ft. Pierce
Horticult. Div., Florida Department of Citrus, Lake-Weed

Spurable signs of stem-end riml breakdown (SERB) occur each season. SERB is most severe on oranges and Temples, but it may also occur on tangloos and grapefruit. Although there is still much that needs to be learned about the development and prevention of SERB, there are some principles that can be applied to help reduce SERB development in your fruit.

Symptoms of SERB: SERB symptoms involve the collapse of riml tissue around the stem end of fruit (Fig. 2). The affected area is irregular in shape and brown, dark, and sunken. A 3 to 5 mm ring of unaffected tissue immediately around the stem (stoma) is a distinctive symptom of SERB that may continue as stemts and has a dark layer of riml cells on the outside. Symptoms usually develop after harvest and during storage within two to seven days after packing. SERB is more common and severe on small fruit and on well-covered fruit. Thin-skinned fruit grows to harvest growing on fruit trees tend to be more prone to SERB than thick-skinned fruit from cut and treeshed fruit with SERB are more prone to decay.



Fig. 2. Symptoms of SERB

How SERB is caused: SERB is primarily associated with drying conditions, particularly during harvest or storage of fruit. These drying conditions cause fruit factors such as

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Postharvest Programs & Information

Mission Statement

The University of Florida's Postharvest Institute was established to support Florida's diverse food-based industries. Through research, extension, and teaching, our goal is to generate and disseminate information to help profitable, profitable commercial and industrial businesses, while addressing and addressing the needs of the local and global food systems.

What's New

A updated list of Postharvest Extension

A List of UF Postharvest Faculty

Featuring

- Home
- Special Topics
- Postharvest Resources
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- Pre-Harvest Factors Affecting Quality
- Harvest, Handling, & Packing Practices
- Use of Storage
- Extension, Outreach, & Training
- Post-Car Product
- Outcomes
- Online, Training, and C&I Services
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A Model HACCP Plan for Small-Scale, Fresh-Cut/Processed Fruit Preparation: Citrus Juice Processing - Consumption of fresh-processed fruit pasteurized citrus juice has increased exponentially. Fresh, unpasteurized juice is more produced and consumed primarily in a residential setting. It is currently regulated through the Food Safety and Inspection Service (FSIS).

Food Safety of a Sanitation Program for Food Processing and Food Storage - A New World of Food Safety: Sanitation of Fresh-Processed Citrus Juice Processing - Consumption of fresh-processed fruit pasteurized citrus juice has increased exponentially. Fresh, unpasteurized juice is more produced and consumed primarily in a residential setting. It is currently regulated through the Food Safety and Inspection Service (FSIS).

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The screenshot shows a web browser window displaying the IFAS website. The browser's address bar shows the URL <http://www.ifas.ufl.edu/>. The website header features the University of Florida logo and the IFAS logo. Below the header, the page is titled "Previous Events".

Citrus Packinghouse Food Safety Training Workshop Nov. 27th & 28th, 2001

- Complete Citrus Packinghouse Food Safety Training Workshop Program
- Presentations
 - Welcome and Introduction Mark Zlotolow
 - The Recent Citrus Food Safety Identification/Control Plan
 - Establishing the Policy and a Program Food Safety
 - Antimicrobial Resistance Mark Zlotolow
 - Worker Health and Safety John Oster
 - Crossed Contamination Control
 - Sanitation Program Checklist
 - Microbial Testing and Monitoring Mike Mahoney
 - Citrus Packinghouse Control

Packinghouse Day 2001 - August 30, 2001

- Complete Packinghouse Day Program
- Presentations
 - Food Safety - James V. Butler
 - Principles of Packinghouse Food Safety - Mark Zlotolow

Thank You