51st Annual
Citrus Packinghouse Day

August 23, 2012

CITRUS RESEARCH & EDUCATION CENTER
700 Experiment Station Road
Lake Alfred, FL 33850-2299

IN COOPERATION WITH
FLORIDA CITRUS PACKERS

COOPERATIVE EXTENSION SERVICE
INSTITUTE OF FOOD & AGRICULTURAL SCIENCES
UNIVERSITY OF FLORIDA, GAINESVILLE
FORWARD

Welcome to the Fifty-first Annual Citrus Packinghouse Day! Knowing what consumers most desire in fresh citrus and satisfying those cravings is what fuels the industry. As such, much of this year’s program will focus on sensory qualities, such as taste and aroma, that fresh citrus consumers look for in a great tasting piece of fruit, and on progress in developing new fresh fruit cultivars that meet those desires. How fruit quality is influenced by postharvest handling practices will also be addressed. Peter Chaires (NVDMC/Florida Citrus Packers), Fred Gmitter (UF/IFAS), Mary Lu Arpaia (Univ. of California), and Anne Plotto (USDA) will cover these important issues from different perspectives. This past year has also brought some clarification to the implementation of sweeping changes in health care insurance requirements that will impact our personnel management decisions, and Mike Carlton will clarify these impacts. Your program coordinators (Mark Ritenour, Jan Narciso, and Michelle Danyluk) will finish up the program with updates on fungicides/decay control options and on issues related to food safety.

Don’t forget, representatives from a variety of companies will again be on hand to provide valuable information for your business. Be sure to check out what they have to offer. An exhibitor list is provided including the names, addresses, telephone numbers, and products sold. Be sure to stop by DECCO’s exhibitor booth to say thanks for their long-running and generous financial support of the fantastic lunch.

Finally, please complete and turn in an evaluation form as you go to lunch; they provide us with valuable feedback on how we can improve Packinghouse Day.

Mark A. Ritenour
Program Coordinator
51st ANNUAL CITRUS PACKINGHOUSE DAY

University of Florida - IFAS
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Thursday, August 23, 2012

8:30 AM  REGISTRATION

9:30 AM  WELCOME AND HOUSEKEEPING ITEMS

Dr. Mark Ritenour, Program Coordinator
Indian River Research and Education Center, Ft. Pierce

WELCOME AND UPDATE ON STATE-WIDE CITRUS PROGRAMS

Dr. Jackie Burns, Center Director
Citrus Research and Education Center, Lake Alfred

MODERATOR AND INTRODUCTORY COMMENTS

Mr. Peter Chaires, Executive Vice President
Florida Citrus Packers, Lakeland

All meetings will be held in the Ben Hill Griffin Jr. Auditorium

Packinghouse Day Coordinators:

Mark Ritenour, Ph.D. and Jan Narciso, Ph.D. – Program Coordinators
Michelle Danyluk, Ph.D. – Local Arrangements Coordinator
MORNING SESSION

10:00 AM  Highlights of New Release Procedures for IFAS Fresh Citrus Varieties – Peter Chaires, Florida Citrus Packers, Lakeland

10:15 AM  New Fresh Citrus Cultivars for Florida – Fred Gmitter, UF/IFAS Citrus REC, Lake Alfred

10:30 AM  Using Sensory Evaluation to Drive How We Handle Fresh Citrus Fruit – Mary Lu Arpaia, UC Kearney Ag Center, Parlier

11:00 AM  Taste Test Performance of New Florida Tangerine Cultivars – Anne Plotto, USDA/ARS Citrus & Subtropical Products Research Lab, Ft. Pierce

11:15 AM  Potential Impacts of Health Care Reform on Florida’s Fresh Citrus Industry – Mike Carlton, Florida Fruit and Vegetable Association, Maitland

11:30 AM  Update on Fungicides and Decay Control for Fresh Citrus – Mark Ritenour and Jan Narciso, UF/IFAS Indian River REC and USDA/ARS Citrus & Subtropical Products Research Lab, Ft. Pierce

11:45 AM  Update on the FSMA Proposed Rule, Food Safety, and Indicators in the Grove – Michelle Danyluk, UF/IFAS Citrus REC, Lake Alfred

12:00 to 1:00 PM - Lunch – Sponsored by DECCO
For copies of many of today’s presentations, visit the University of Florida Postharvest Programs and Information website at http://irrec.ifas.ufl.edu/postharvest/ and click on “Previous Events.”