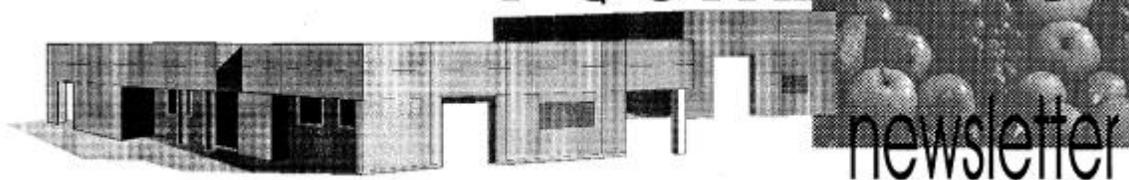




# Central Valley **POSTHARVEST**



newsletter

Contents:

- [Visit the Fruit and Nut Center Website](#)
- [Newly Designed Postharvest Technology Center Website Provides Useful Information](#)

UC COOPERATIVE EXTENSION  
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Carlos H. Crisosto, Editor

The use of websites provides an excellent and efficient tool to deliver information to our clientele. At UC Davis, we have two outstanding websites that contain full edited and updated information on fruit tree production and postharvest technology:

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

In this issue, we explain how to search for information in these two websites. If you have any questions on how to use these websites please contact Mary Reed ([postharvest@ucdavis.edu](mailto:postharvest@ucdavis.edu)) and/or Judith Sams ([jmsams@ucdavis.edu](mailto:jmsams@ucdavis.edu)).

*This newsletter is posted on our website at*

<http://www2.uckac.edu/postharv/>

You can also find previous editions at <http://www.uckac.edu>

## VISIT THE FRUIT AND NUT RESEARCH AND INFORMATION CENTER WEBSITE:

### *A Valuable University of California Resource*

Janet Zalom, Judith Sams ([jmsams@ucdavis.edu](mailto:jmsams@ucdavis.edu)), and  
 Carlos H. Crisosto ([chcrisosto@ucdavis.edu](mailto:chcrisosto@ucdavis.edu))  
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On the subject of websites, the Fruit and Nut Research and Information Center, housed in the

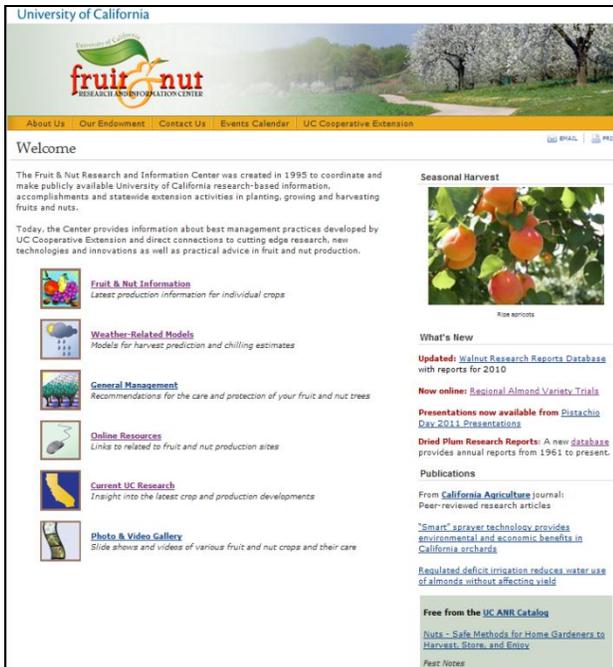
Plant Sciences Department at UC Davis, coordinates several meetings during the year.

The Center also hosts a website, which provides a range of information about management practices for the production of California fruits and nuts: <http://fruitsandnuts.ucdavis.edu>.

Go online and take a look at some of these useful features of the website:

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**Homepage: Fruit and Nut Research and Information Center website**



**The Postharvest Technology Center Library (online) is a great alternative to a Google search for postharvest information.**

These are just a few highlights. After one visit, website guests will want to Bookmark: <http://postharvest.ucdavis.edu>

## Fruit and Nut Information

This section contains separate pages for the diverse range of fruit and nut crops grown in California. Each page contains links, pdf files, and summary pages. Photos in 'slide show' format are included for many of the crops. You will find information here on crops covering large and small acreage, from almonds to rare tropical fruits.

## Interactive Models Online

The Fruit and Nut Center maintains interactive models for harvest prediction for peaches, plums and nectarines, chilling accumulation, including the Dynamic Model which uses Cumulative Chilling Portions. The prune chilling prediction model is the latest addition.

### Cumulative Chilling Portions

Chilling portion accumulations are provided from September 1 through August 31. Hourly temperatures are downloaded nightly for more than 100 [CIMIS weather stations](#).

The table below reflects accumulated chilling portions using the Dynamic model [calculation method](#).

- To retrieve daily and historical chilling units, select a station name, below. Then specify calculation method and dates on the following pages.
- If you need information about the location of a station, select a county name. A county map will be displayed, showing this symbol ● to designate a CIMIS weather station.

County Name	Station Number	Station Name	Portions
Alameda	149	Oakland Foothills	117
	191	Pleasanton	122
	171	Union City	122

## Chilling Portions Accumulation Model

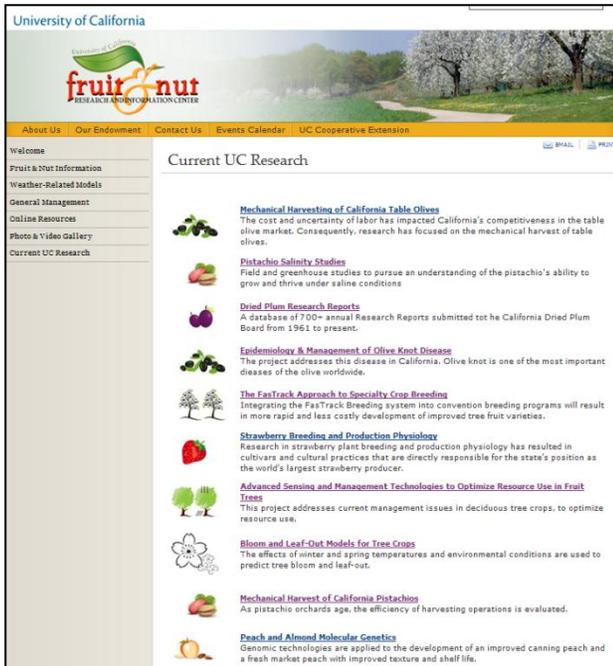
The models use air temperatures, collected from the [California Irrigation Management Information System](#) (CIMIS) weather stations, for model calculations.

## Farm Advisors' Links

The website contains a handy listing of statewide Farm Advisors, and links to their current newsletters.

## Current UC Research

The Fruit and Nut Center has developed a number of websites summarizing and tracking current UC research projects relating to the development of new tools for management of tree crops. Take a look at the latest in mechanical harvest, salinity projects, strawberry breeding, spray technologies and the development of new prediction models.



*A listing of the Current UC Research websites maintained by the Fruit and Nut Center*

## Unique Information

Searchable databases of walnut and fig research, reaching back over 40 years are available on the website. A new section of photos and videos has also proved to be popular with visitors. The Fruit and Nut Research and Information Center website is worth a visit – you may just find the information that you are looking for.

## NEWLY DESIGNED POSTHARVEST TECHNOLOGY CENTER WEBSITE PROVIDES USEFUL INFORMATION

Mary Reed ([postharvest@ucdavis.edu](mailto:postharvest@ucdavis.edu)) and Carlos H. Crisosto ([chcrisosto@ucdavis.edu](mailto:chcrisosto@ucdavis.edu))  
University of California  
Department of Plant Sciences

The leading source of information for postharvest quality, safety and marketability of fresh produce has a new name: the Postharvest Technology Center (formerly, the Postharvest Technology Research and Information Center).

The website maintained by Center staff, <http://postharvest.ucdavis.edu>, has been online for over 15 years, and garners over three million visits per year. A newly designed website was introduced this summer. The new website, which was over a year in development, contains all the familiar components of the previous website, including updated sections on individual crops, information about popular postharvest classes, and advice from their outstanding team of University of California experts. Take a look at some of the website highlights below:

## Workshops and Courses

The Center offers a minimum of three postharvest learning opportunities annually. These workshops and courses provide top notch instruction from University of California and Industry Experts.

A wide range of postharvest topics are covered, including: Fruit Ripening and Ethylene Management, Fresh Produce Marketing and Business Strategies, and Maintaining the Quality and Safety of Fresh-cut Products. The venerable **Postharvest Technology Short Course**, offered every June, includes one week of lectures and labs, and an optional week-long field tour, which includes visits to a wide spectrum of postharvest operations.

Look for additional topic-specific workshops on the **Center Events Calendar**, viewable from the website. The online registration forms are now completely integrated into the website for easy enrollment.

**Produce Fact Sheets**

*An Online Favorite is Better-Than-Ever*

These useful **Fact Sheets** provide one-page recommendations in English, Spanish, French, and Arabic for maintaining postharvest quality of 142 commodities. Each **Fact Sheet** is consistently formatted so you can find information about maturity and quality standards, optimal temperatures and controlled atmosphere recommendations, descriptions of common physiological, physical, and pathological disorders, and any special recommendations.

A special icon “Link to Produce Photo Album” on each **Fact Sheet** links the page to a collection of thumbnail images of photos associated with the specific commodity. From there, you can view, and easily download, enlarged photos. More than 650 of our freshly updated, full-size produce photos have been organized onto these *Photo Albums*, and integrated into the new website format.

**Postharvest Bookstore**

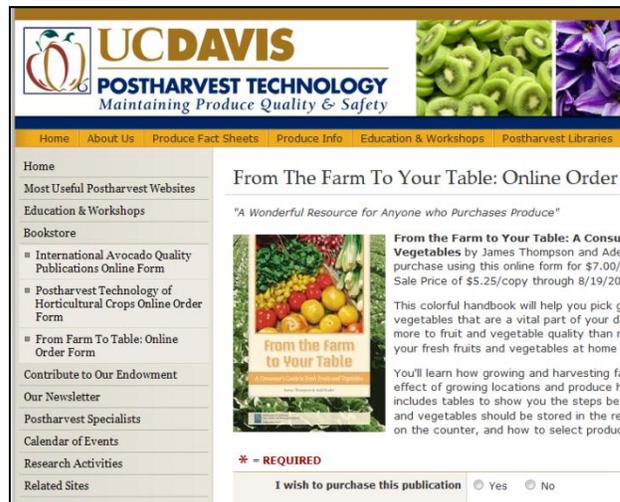
The **Bookstore** features a selection of titles with information about the handling of produce. Popular titles include: “Postharvest Technology of Horticultural Crops”, “Produce Quality Rating Scales and Color Charts,” and the *Transportation Series* which covers air, refrigerated trailer, and marine container transportation of produce. ‘Shopping Cart’ format is in development for easier selection and ordering from the **Bookstore**.



*Education and Workshops page on the Postharvest Technology Center website.*



*‘Specialty Banana’ Produce Facts (left) and Photo Album page (right)*



*Online order form for the Postharvest Bookstore*

## Postharvest Libraries

This section of the website, **Postharvest Publications Organized by Topic**, features a searchable database of 1,800+ articles and presentations on a range of subjects.

The **Small-Scale Postharvest Handling** publications are available here in ten languages, and take a look at the links to videos available both on the Center's *YouTube* channel and other video resources.

## “Yellow Pages”

This is better than the phonebook when you are looking for postharvest resources: organized into 16 main categories, the **Postharvest Yellow Pages** contains contact information for 500+ businesses offering services and resources related to postharvest technology. The business listings are reviewed and updated annually, and recommendations from you are welcome.

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