

Observations of Vegetables in Shandong, China

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Prof. Qingguo Wang
Shan Dong Agric. University
2007



中国蔬菜的采后处理技术
Postharvest Handling of Chinese Vegetables

关注食品安全
Focus on **Food Safety**

2007年5月18日
May 18, 2007
5 pm - 7:30 pm

地点: 1763 Ringwood Ave. San Jose

- 食品安全危害的类型
Types of Food-Safety Hazards
- 风险估测和控制计划
Assessing Risks and Planning for Controls
- 自检和计划工作表
Self-Evaluation and Planning Worksheets

主讲人:

Dr. Marita Cantwell, Postharvest Specialist-UC Davis
Marita Cantwell 博士, 加利福尼亚大学(戴维斯)采后技术专家
Associate Prof. Qingguo Wang, Shan Dong Agricultural University, PRC
王庆国 副教授, 中国山东农业大学
Moderator: Aziz Bazmouf, 加州大学合作推广顾问, S Clara 县

主办单位:

加州大学合作推广中心
加州大学小农场计划
风险管理代理-RMA

加州大学在其所有的项目中均禁止歧视



中国蔬菜的采后处理技术
Postharvest Handling of Chinese Vegetables

关注产品质量
Focus on **Product Quality**

2007年5月25日
May 25, 2007
5 pm - 7:30 pm

地点: 1763 Ringwood Ave. San Jose

- 感观和内在成分质量
Visual and Compositional Quality
- 温度和湿度
Temperature and Humidity
- 减少腐烂的策略
Strategies to reduce deterioration

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Two Collaborative Projects.....Three

1. Postharvest Practices and Food Safety Issues for Small-scale specialty vegetable growers in China and California

2. Quality Aspects of Fresh-cut root crops

Lotus root

Sunchoke (J. artichoke)

Celeriac

Horseradish

Turnip

Rutabaga

Jicama

Ginger

Sweetpotato

Taro



3. Leafy Vegetables

Prof. Qingguo Wang

Shan Dong Agric. University

Shan Dong Yingyangyuan Food Technology Company,Ltd.

5°C 34 days
Test#4



6

5

4

3

2

1

Control

10 day visit April 2008





- ◆ Jinan, capital city of Shandong, 5million; Yellow River
Shandong Agric University in Taian

Table 3.3 Top 10 vegetable producing provinces in China

1997		2000	
Province	Output (million tons)	Province	Output (million tons)
Shandong	54.3	Shandong	72.6
Hebei	30.3	Hebei	44.5
Henan	24.9	Henan	39.8
Hubei	23.0	Jiangsu	33.1
Guangdong	19.9	Hubei	27.3
Sichuan	18.5	Sichuan	23.1
Jiangsu	18.4	Guangdong	22.2
Hunan	12.9	Hunan	17.8
Guangxi	12.2	Guangxi	16.1
Jiangxi	9.1	Anhui	14.5

Source: Editorial group: Techniques for Pollution-free Vegetable Production, China Agriculture Press, 2002, p247.

The vegetable industry in China

Developments in policies, production, marketing and international trade

Dr Liu Yuman (RDI)
 Dr Chen Jinsong (RDI)
 Dr Xiaoyong Zhang (LEI)
 Ben Kamphuis (LEI)

Agricultural Economics Research Institute, The Hague

2004

9th China (Shougang) Intl. Vegetable Fair

Shouguang International Exhibition Center (Shouguang State-level Vegetable Hi-tech Demonstration Garden, Shandong Province, China)

Website: <http://www.intvegetable-fair.com>;





Shangdong Greenhouse







Repacking vegetables
For Beijing and other
markets





“Garlic scapes are the flower stalks of hard-necked garlic varieties grown in colder climates. Are cut off to encourage better bulb growth, Harvested in early summer; crunchy with a mild garlic flavor, used in Salads and stir-frys”

<http://localfoods.about.com/od/greengarlicgarlicscape/a/aboutgrgarlics.htm>



**Postharvest Storage Technology of Garlic Scape In China
Qingguo Wang, Shangdong Agric. Univ., October 8,2007**

The main quality changes of scape during storage are senescence of stem and the enlargement of the capsule. The senescence of the stem starts from the lower part, then middle part, which symptoms are lignification, curving upwards, water loss, loss of flavor, yellowing, sometimes decay if dew exists.



The transfer of the composition including water from the stem to capsule is one of the main reasons of the stem senescence.



GOODS RACK (16LAYERS, 35-40CM/LAYER).



Shandong Agric. University, Taian. Dept. Food Sci & Tech., Postharvest graduate students





7000 steps to the Gateway to Heaven, Mount Taishan

Most important of the 5 sacred mountains; Taoism; 3000 yrs

