

**At the UC Davis
Activities & Recreation Center
Tuesday & Wednesday
March 1 & 2, 2016**

INTRODUCTION

Through the postharvest research and extension programs of 11 Extension Specialists, the Postharvest Technology Center strives to provide relevant information to California growers, shippers, marketers, carriers, distributors, retailers, processors, and consumers of fresh horticultural crops.

Our mission is to reduce postharvest losses and improve the quality, safety and marketability of fresh horticultural products.

WHO SHOULD ATTEND

This workshop, presented by the UC Davis Postharvest Technology Center, is intended for shippers and fruit handlers (wholesale and retail), and produce managers who are involved in handling and ripening fruits and fruit-vegetables. The workshop focuses on how to increase profits by reducing losses at the receiving end, and delivering ready-to-eat, delicious fruits and fruit-vegetables to the consumer.



The University of California does not discriminate in any of its policies, procedures or practices. The University is an affirmative action/equal opportunity employer.

FOR MORE INFORMATION

Course Coordinators:

Mary Lou Arpaia
(559) 646-6561
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Florence Zakharov
(530) 752-4374
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Registration Information:

Penny Stockdale
Postharvest Technology Center
Dept. of Plant Sciences, MS2
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One Shields Avenue
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Center Phone: (530) 752-6941
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pastockdale@ucdavis.edu



INSTRUCTORS

- **Mary Lu Arpaia**, CE Specialist, Dept. of Botany & Plant Science, UCR
- **Jeff Brecht**, Professor, Horticultural Sciences Dept., University of Florida
- **Christine Bruhn**, CE Specialist, Dept. of Food Science & Technology, UCD
- **Marita Cantwell**, CE Specialist, Dept. of Plant Sciences, UCD
- **Roberta Cook**, CE Specialist, Dept. of Agriculture & Resource Economics, UCD
- **Deirdre Holcroft**, Holcroft Postharvest Consulting
- **Dennis Kihlstedius**, Produce Technical Services
- **Beth Mitcham**, CE Specialist, Dept. of Plant Sciences, UCD
- **Jim Thompson**, Postharvest Engineering LLC, & Emeritus, Dept. of Biological and Ag. Engineering, UCD
- **Florence Zakharov**, Professor, Dept. of Plant Sciences, UCD
- And other industry and academic instructors



22nd Annual

**Fruit
Ripening
and Ethylene
Management
Workshop**

**Tuesday & Wednesday
March 1 & 2, 2016**

**At the UC Davis
Activities & Recreation Center**

UCDAVIS
DEPARTMENT OF PLANT SCIENCES

UCDAVIS
COLLEGE OF AGRICULTURAL
AND ENVIRONMENTAL SCIENCES

University of California
Agriculture and Natural Resources



UCDAVIS

POSTHARVEST TECHNOLOGY
Maintaining Produce Quality & Safety



ENROLLMENT INFORMATION

DATE AND TIME

Tuesday & Wednesday, March 1 & 2, 2016, 8:00 am to 5 pm. The registration desk will open at 7:15 am on Tuesday.

LOCATION

At the UC Davis Activities & Recreation Center on the UC Davis campus. For Davis travel and lodging information, visit: <http://postharvest.ucdavis.edu/about/WelcomeDavis/>

ENROLLMENT FEE

\$899 includes all instruction, course materials, coffee breaks, and lunches. Your enrollment is requested no later than February 22

IF YOUR PLANS CHANGE

Refunds, less a \$90 processing fee, will be granted if requested at least seven calendar days before the course begins. At that time, you may also discuss sending a substitute.

ACCOMMODATIONS/PARKING

A limited block of rooms have been reserved at the Hallmark Inn and Hyatt Place in Davis for workshop participants. Daily campus parking permits are \$9/day, and may be purchased at kiosks near the entrance of each parking lot.

TOPICS

- Importance of ripening programs
- Ripening fruit and fruit-vegetables
- Ripening facilities and equipment
- Fruit development-ripening
- Maturity and quality relationships
- Biology of ethylene production
- Sensory quality attributes and measurement
- Temperature management
- Retail temperature storage conditions
- Retail displays and handling
- Demonstrations
- Tools to control ripening and senescence
- Ethylene inhibition and control
- Designing/controlling a ripening program
- Physiological disorders and other losses

Demonstrations:

- Sensory
- Quality measurements
- Environmental equipment

ALSO OF INTEREST

To learn about other workshops and the Produce Professional Certificate Program (taking this Fruit Ripening and Ethylene Management Workshop gives you 16 points!), visit our website at: <http://postharvest.ucdavis.edu>.

Methods of Measuring Flavor, Color & Texture
January 20, 2016

Postharvest Technology Short Course
June 13-24, 2016

Fresh-cut Products: Maintaining Quality & Safety
September 13-15, 2016

ENROLLING IS EASY!

By Mail: Complete this form and send it with your check to: Attn: Ms. Penny Stockdale, Postharvest Technology Center; Dept. Plant Sciences-MS/2; UC Davis; One Shields Ave.; Davis, CA 95616

By Phone: Call (530) 752-7672. Please have your Visa, MasterCard, or American Express account number handy.

By Fax: Fax your completed enrollment form, along with credit card information to: (530) 754-4326.

Online: Link to the secure registration site from: <http://postharvest.ucdavis.edu/Education/fruitripening/>

Enrollment Form for Fruit Ripening & Ethylene Management Workshop:

Name _____

Company _____

Job Title _____

Address _____

City _____ State _____

Zip _____ Country _____

Phone _____ Fax _____

Email _____

Please include me in the workshop networking roster.

I am interested in the following Commodities for the Breakout Session:

<input type="checkbox"/> Avocado	<input type="checkbox"/> Mango
<input type="checkbox"/> Stone Fruit	<input type="checkbox"/> Pear
<input type="checkbox"/> Citrus	<input type="checkbox"/> Kiwifruit
<input type="checkbox"/> Melon	<input type="checkbox"/> Tomatoes
<input type="checkbox"/> Others	_____

Payment Information

My Enrollment Fee is \$899

Enclosed is a check payable to "UC Regents"

Please charge my credit card:

Account Number _____ Expiration Date _____

Name on Card _____ Authorizing Signature _____

Visa MasterCard American Express

5-Digit Zip Code for
CC Billing Address _____

