

# 2012 Stone Fruit Postharvest Handling Workshop

## DATE

February 16, 2012

## TIME

9:00 am—12:30 pm; Lunch to follow workshop and exhibitors

## LOCATION

Citrus Research and Education Center, Ben Hill Griffin Auditorium, Lake Alfred, FL

## TO REGISTER:

Online:

<http://stonefruitpostharvest.eventbrite.com>

Or

Send check to:  
University of Florida  
c/o Mercy Olmstead  
2135 Fifield Hall  
Gainesville, FL 32611

## REGISTRATION

## DEADLINE:

February 6, 2012



- This half-day workshop will present timely information on stone fruit harvest and postharvest handling for maximum shelf life as peach production acreage expands across Florida
- Speakers will cover topics such as harvesting, packing lines, sanitation, efficient cooling and storage conditions for stone fruit, and postharvest stone fruit disorders.
- **Registration Fee:** \$15.00 per participant; lunch will be served and workshop materials will be included.
- **Exhibitor Fee:** \$50.00 per company; includes one lunch ticket. Please contact Mercy Olmstead for more information and registration form.

## AGENDA

9:00—9:05	Welcome and Introductions	Dr. Mercy Olmstead (Moderator), <i>UF</i>
9:05—9:25	Stone Fruit Cultivars, Characteristics and Differences from Citrus	Dr. Jose Chaparro and Dr. Mark Ritenour, <i>UF</i>
9:25—10:05	Stone Fruit Quality and Consumer Responses	Dr. Carlos Crisosto, <i>UC-Davis</i>
10:05—10:25	Harvesting Melting and Non-melting Flesh Peaches	Dr. Jeff Brecht, <i>UF</i>
10:30—10:45	Coffee Break	Sponsored by: <i>TBA</i>
10:45—11:10	Sanitation and Decay Control	Dr. Jerry Bartz, <i>UF</i>
11:10—11:35	Packing Procedures and Equipment	Dr. Mark Ritenour, <i>UF</i>
11:35—12:00	Temperature, Humidity, and Ethylene Mgmt.	Dr. Steve Sargent, <i>UF</i>
12:00—12:30	Postharvest Disorders of Stone Fruit	Dr. Carlos Crisosto, <i>UC-Davis</i>