

Risk Management Analysis

- The **risk management analysis (RMA)** concluded that:
 - **current postharvest inspections and treatments make the introduction and spread of canker into other commercial citrus producing States through the movement of commercially packed fresh citrus fruit unlikely.**
 - **because packinghouse inspections combined with treatment achieve this goal.**

Proposed Rule

- If adopted, would amend the canker regulations so that field inspections would no longer be required.
- USDA personnel would continue inspecting packed fruit in the packinghouse to ensure that canker-infected fruit was not shipped.
 - **~1,000 fruit per lot would be inspected (currently up to 2% of the fruit is inspected).**
 - **A lot = “fruit of a single variety that has passed through the entire packing process in a single continuous run not to exceed a single work day.”**

Proposed Rule

- Thus, asymptomatic fruit would be shipped to other states regardless of canker presence in the grove.
 - **The goal is keeping symptomatic fruit out of the packed cartons, regardless of where the fruit originated.**

Practices for Shipping Canker-Free Fresh Fruit

- The continued ability to produce, pack, and ship canker-free fruit will require an integrated approach involving both pre- and postharvest practices.



Pre-harvest Practices

- Attaining 100% canker-free fruit in the field will become more difficult.
 - **If canker incidence within a block is high, then perhaps the fruit would be best sent directly to the processor.**
- Keep up to date on the latest information and production recommendations.
 - **See the Florida Citrus Pest Management Guide**
http://edis.ifas.ufl.edu/TOPI_C_BOOK_Florida_Citrus_Pest_Management_Guide
- Grower self-surveys will become even more important.

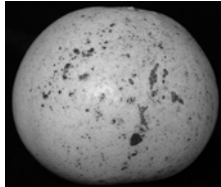
Pre-harvest Practices

- Windbreaks
 - **Perhaps established around every 5 to 10 acre block.**
 - **For more information, visit:**
<http://www.lal.ufl.edu/extension/windbreaks/index.htm>
- Follow strict decontamination and sanitary measures.
 - **Prevent movement of canker from areas with canker to those that are still free.**
- Limit equipment and personnel movement (esp. in wet groves).



Pre-harvest Practices

- When canker infected trees are found, consider options carefully.
- Copper applications to prevent fruit infection.
 - Most useful when fruit 3/4th to 1-inch in diameter.
 - In mid-July fruit becomes somewhat more resistant.
 - Excessive copper may increase the possibility of copper injury to the fruit.



University of Florida Postharvest Resources Website (<http://postharvest.ifas.ufl.edu>).

What's New:

Packinghouse Day (Sept. 6) and the Indian River Postharvest Workshop (Sept. 13) - [Program Details](#)

Resources for Identifying Citrus Canker on Fruit

Packinghouse Canker ID Training Materials from Holly Chamberlain (UF IFAS)

1 Slide per page 6 Slides per page 9 x 11 Sheet
 1 Slide per page (Spanish) 6 Slides per page (Spanish)

Narrated PowerPoint Presentation

Materials from DPI
 Fruit Movement Notice
 CHRP Updates for 2007-2008 Growing Season
 Decontamination Training Video
 Consensus Agreements
 Decontamination Training Video

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Materials from DPI (visit DPI main Canker or CHRP sites)
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 Decontamination Training Video
 Canker ID Poster
 Pictures comparing canker at different stages to some other peel blemishes
 1 Slide per page 6 Slides per page
 Canker Identification Card for Posting in the Packinghouse
 360 degree views of citrus fruit with canker and other peel blemishes (QuickTime Player Required). Each is ~4 MB, so allow some time for each to load. Once loaded, one can "grab", rotate and zoom each view as desired.

Citrus Canker 1	Citrus Canker 2	Citrus Canker 3	Citrus Canker 4
Citrus Canker 5	Citrus Canker 6	Citrus Canker 7	Citrus Canker 8
Citrus Canker 9	Citrus Canker 10	Citrus Canker 11	Citrus Canker 12
Citrus Canker 13	Citrus Canker 14	Citrus Canker - Lime	
Citrus Canker & Mechanical Damage			
Mechanical Damage 1	Mechanical Damage 2	Mechanical Damage 3	Mechanical Damage 4
Mechanical Damage 1	Mechanical Damage 1	Mechanical Damage 1	Mechanical Damage 1
Canker & Melanose 1	Canker & Melanose 2		
Melanose 1	Melanose 2	Melanose 3	
Alternaria & Melanose 1	Alternaria & Melanose 2		

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Packinghouse Day and The Indian River Postharvest Workshop

- Canker Program and Research updates from:
 - Patrick Gomes (National CHRP Project Coordinator).
 - Tim Gottwald (USDA/ARS).
 - Jan Narciso (USDA/ARS).
 - Tim Schubert (FDACS/DPI).
 - Tom Burks (UF/IFAS).
 - Mark Ritenour (UF/IFAS).

Packinghouse Day and The Indian River Postharvest Workshop

- Hands-on training workshops. Certificates will be issued to those completing each training workshop.
 - Canker identification on fresh fruit - Tim Schubert (FDACS/DPI), Gordon Bonn (FDACS/DPI), Jamie Yates (UF/IFAS), and Monty Myers (UF/IFAS).
 - Canker decontamination - Jamie Yates (UF/IFAS) and Monty Myers (UF/IFAS).

Thank You!

