

## Ohio Fruit ICM News

Editor: Ted W. Gastier, Extension Educator, Agriculture  
Ohio State University Extension, Huron County  
180 Milan Avenue, Norwalk, OH 44857 419-668-8219  
FAX: (419) 663-4233 E-mail: [gastier.1@osu.edu](mailto:gastier.1@osu.edu)  
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### Calendar

October 14-15: Highbush Blueberry Council (USHBC) Fall Meeting, Amway Grand Plaza Hotel, 187 Monroe NW, Grand Rapids, Michigan. Call 616-885-2000 for more information.

October 16: The Ohio Fruit Growers Societys (OFGS) 2005 Cider Contest, Easton Town Center, Columbus. See following article for details.

October 20: Raspberry High Tunnel Open House, Cornells East Ithaca Farm. See Issue #34 for directions and contact person.

November 4-6: The 20th Annual Sustainable Agriculture Conference of the Carolina Farm Stewardship Association, downtown Durham, NC. Visit <http://www.carolinafarmstewards.com> for more info or call 919-542-2402.

November 6-8: Southeast Strawberry Expo, Sheraton Imperial in Research Triangle Park, NC. See second article for details.

November 9: OFGS Board Meeting, 9 a.m. - 4 p.m., Dutch Heritage, Bellville

November 15: Ohio Ag and Hort Human Resource ManagersForum, Hilliard, OH.  
10:00 am - 2:30 pm. Registration and fee requested by November 8. Check issue #36 for details.

November 17: OFGS Research Committee Meeting, 10 a.m. - 2 p.m., Williams Hall, Rm 123, OARDC, Wooster

November 17: OAMP (Ohio Apple Marketing Program) Committee Meeting, 3 p.m. - 7 p.m., Researchers Services Bldg, Rm 130, OARDC, Wooster

December 6-8: Great Lakes Fruit, Vegetable, and Farm Market EXPO, DeVos Place Convention Center, Grand Rapids, Michigan. For additional information, visit <<http://www.glexpo.com>>.

December 15: OFGS Research Committee Meeting, 10 a.m. - 2 p.m., Dutch Heritage, Bellville

January 4-6, 2006: North American Berry Conference. Please note that this conference is being held more than a month earlier than usual. Therefore, those planning to attend need to register and make other arrangements earlier than in other years. This meeting is being held at the Savannah International Trade and Convention Center in Savannah, GA, and is immediately followed by the SE Regional Fruit and Vegetable Conference, January 6-8. More information is available at <[www.nasaga.org](http://www.nasaga.org)>.

January 16-18, 2006: Ohio Fruit and Vegetable Congress and Ohio Direct Marketing Conference, Columbus Convention Center. Further details later.

Letter to State Regulatory Agencies & Firms That Produce Treated (but not Pasteurized) and Untreated Juice and Cider

Forwarded by James Cranney, Jr., USApple and Tom Sachs, Executive Director, Ohio Fruit Growers Society

The following information is guidance from the Food and Drug Administration (FDA) which was sent to state regulators and cider producers reminding producers of the need to follow regulations that apply to the safe processing of juice and cider. FDA is reminding juice and cider producers of the need to follow regulations and its guidance to avoid repetition of outbreaks which occurred in Ohio in 2003 and New York in 2004. Please contact Mr. Cranney by telephone at 800-781-4443 or via email at [jcranney@usapple.org](mailto:jcranney@usapple.org) if you have questions or need additional information.

This guidance represents the Food and Drug Administrations (FDAs) current thinking on this topic. It does not create or confer any rights for or on any person and does not operate to bind FDA or the public. You may use an alternative approach if the approach satisfies the requirements of the applicable statutes and regulations. If you want to discuss an alternative approach, contact the FDA staff responsible for implementing this guidance.

This letter is intended to inform you of the Food and Drug Administrations (FDAs) concern regarding continuing outbreaks of foodborne illness associated with the consumption of treated (but not pasteurized) and untreated juice and cider, and to remind you of actions that we recommend processors take to enhance the safety of these products.

Recent illness outbreaks due to treated (but not pasteurized) and untreated apple cider occurred in Ohio in 2003, and in New York state in 2004. In addition, a multi-state illness outbreak associated with treated (but not pasteurized) orange juice occurred this year. These outbreaks highlight the need for processors to ensure that they are taking all appropriate steps to comply with applicable food safety requirements.

FDA issued regulations for the safe processing of fruit and vegetable juices in 2001, requiring non-retail juice processors to evaluate their operations using Hazard Analysis Critical Control Point (HACCP) principles and, if necessary, to develop and implement systems of preventive control measures based on HACCP principles. FDA also issued the juice labeling regulation in 1998, which requires retail processors of juice to put a warning label on any container of juice that has not been treated to achieve a 5-log reduction in the most resistant pathogen. These two regulations are intended to improve the safety of fruit and vegetable juices and to ensure that consumers of untreated juice products are adequately informed of the risks associated with consuming these products.

Some of the principal requirements of the HACCP regulation are restated below. Both interstate and intrastate non-retail juice processors, regardless of the size of the business, must follow the HACCP regulation. The HACCP regulation requires that processors achieve a 5-log reduction for the microbe identified as the most resistant microorganism of public health significance that is likely to occur in the juice. This 5-log reduction must take place in one facility just prior to or after packaging, and must be applied directly to the juice, except for citrus juices.

Fruit surface treatments may be used to accomplish the 5-log reduction for citrus fruits, but cleaned and undamaged tree-picked fruit must be used. The effectiveness of the surface treatment must be verified by regularly testing the final product for generic *E. coli*. If two samples in a series of seven tests are positive for *E. coli*, the HACCP regulation deems the control measures to attain the 5-log reduction to be inadequate, and an alternate process such as pasteurization is to be used until corrective actions are completed.

FDA recommends that retail processors who treat their juice follow these same practices for their 5-log reduction processes. In addition to the juice labeling regulation, retail processors must follow all applicable state laws and regulations. FDA also reminds retail processors who sell or serve juice that only pasteurized juice should be served or sold to highly susceptible populations in retail establishments such as child care facilities, nursing homes, and hospitals.

For both treated and untreated juice, adherence to good manufacturing practices, including those that address basic sanitation practices, constitutes an essential foundation for the development and implementation of successful HACCP plans. See FDA's current good manufacturing practices (cGMP) regulation. In addition, in 1998, FDA issued a Guide to Minimize Microbial Food Safety Hazards for Fruits and Vegetables, which recommends good agricultural practices (GAPs) that growers, packers, and shippers can

use to address common risk factors in their operations and, thus, minimize food safety hazards potentially associated with fresh fruits and vegetables.

Given the recent outbreaks cited above, we strongly encourage firms to review their current operations in light of the above requirements and available information regarding pathogen reduction or elimination in the production of treated (but not pasteurized) and untreated juice, including cider. We further encourage firms to modify their operations accordingly, to enhance the safety of these products.

As you are aware, food produced under unsanitary conditions whereby it may be rendered injurious to health is adulterated under § 402(a)(4) of the Federal Food, Drug, and Cosmetic Act ((21 U.S.C. 342(a)(4)).

The reduction of foodborne illness associated with treated but not pasteurized and untreated juice, including cider, requires a collaborative effort by FDA and state and local authorities, as states provide critical resources and expertise in the identification and investigation of foodborne illness at the local level. Additionally, FDA will work closely with state regulatory agencies in considering enforcement actions against firms and farms to protect the health of their residents.

We recognize and appreciate the efforts that state regulatory authorities and the industry have taken to date to provide juice that is safe to U.S. consumers, and we are confident that you will continue to work proactively to pursue this goal.

Sincerely,

Terry C. Troxell, Ph.D., Director, Office of Plant & Dairy Foods, Center for Food Safety & Applied Nutrition

OFGS 2005 Cider Contest Slated for October

Source: Tom Sachs, Executive Director, Ohio Fruit Growers Society (OFGS)

The Ohio Fruit Growers Societys (OFGS) 2005 Cider Contest submission deadline is set for noon, October 14, 2005. The contest is scheduled for Sunday, October 16, 2005 at the Ohio Apple Marketing Programs (OAMP) apple promotion at Easton Town Center in Columbus. The OAMP apple promotion is held in cooperation with the Ohio Department of Agriculture's OHIO PROUD annual event that showcases Ohio agricultural products.

The Cider Contest is limited to Ohio producers who are current OFGS members, and each participant may submit a maximum of two cider entries. An application fee of \$20.00 is required for each entry. The Cider Contest Grand Award Winner, as well as Blue Ribbon Winners will be determined by a panel of judges and will be judged from 1 to 3 PM on October 16 at Easton. The judging guidelines are as follows: 20% absence of defects (sediment and foreign matter), 20% color, and 60% taste. All winners will be featured in a statewide press release on October 17.

2005 Cider Contest entries must be submitted in FROZEN 1/2 or one gallon containers during a three day window, from October 12 to 14. All containers must be accompanied by an Entry Form. The 2005 Entry Form will be mailed to all current OFGS members, as well as posted on the OFGS web site at <<http://www.ohiofruit.org>>. For more information, contact Kathy Lutz or Tom Sachs at 614-246-8292 or email at [klutz@ofbf.org](mailto:klutz@ofbf.org) or [tsachs@ofbf.org](mailto:tsachs@ofbf.org).

#### Trap Report

Site: Waterman Lab, Columbus

Dr. Celeste Welty, OSU Extension Entomologist

Apple: 9/29 to 10/5/05

Codling moth (3 trap mean) 2.3 down from 2.6

Lesser appleworm 2 down from 7

Tufted apple budmoth 0 down from 5

#### Terminal Market Wholesale Fruit Prices October 6, 2005

Chicago: <[http://www.ams.usda.gov/mnreports/HX\\_FV010.txt](http://www.ams.usda.gov/mnreports/HX_FV010.txt)>

Apples - market about steady:

cartons tray pack MI U.S. Fcy Jonathan 100s 17.00,

cartons 12 3-lb film bags MI U.S. ExFcy Red Delicious 2 1/2" min 13.50 Golden Delicious 2 1/2" min 13.50 Gala 2 1/2" min 15.00 McIntosh 2 1/2" min 13.50 Jonathan 2 1/2" min 13.00-13.50 some 14.00 Paula Red 2 1/2" min 13.50,

bushel cartons loose MI U.S. One Golden Delicious 2 1/4" min 12.00-13.00 Jonagold 2 1/4" min 12.00-13.00 Ginger Gold 2 1/4" min 12.00-13.00 Paula Red 2 1/4" min 12.00-13.00

Grapes - market about steady: cartons 12 1-qt baskets MI Concord Seedless 20.00

Detroit: <[http://www.ams.usda.gov/mnreports/DU\\_FV010.txt](http://www.ams.usda.gov/mnreports/DU_FV010.txt)>

Apples - MI market 12 3-lb U.S. ExFcy 2 1/4" slightly lower, 2 1/2" Gala, Empire & Jonathan lower, others about steady.

cartons tray pack MI U.S. ExFcy Red Delicious 113s 18.50 McIntosh 88s 19.00 Honeycrisp 64s 55.00 100s 52.00

cartons cell pack MI U.S. ExFcy McIntosh 96s 21.00-21.50

cartons 12 3-lb film bags MI U.S. ExFcy Red Delicious 2 1/2" min 12.00-13.50 mostly 12.00 few 14.00-14.50 2 1/4" min 11.50-12.00 Golden Delicious 2 1/2" min 12.00-13.50 mostly 12.00 few 14.00-14.50 2 1/4" min 11.50-12.00 Royal Gala 2 1/2" min 12.00-13.50 few 16.50-17.00 2 1/4" min 11.50-12.00 Red Rome 2 1/2" min 14.00-14.50 McIntosh 2 1/2" min 12.00-13.50 mostly 12.00 few 16.00-16.50 2 1/4" min 11.50-12.00 Jonathan 2 1/2" min 13.00-14.50 mostly 13.00-13.50 2 1/4" min 11.50-12.00 Empire 2 1/2" min 13.00-13.50 2 1/4" min 11.50-12.00 Ginger Gold 2 1/2" min 12.00 few 13.00-13.50 Gold Supreme 2 1/2" min 12.00 Paula Red 2 1/2" min few 11.50-13.50

U.S. Fcy Red Delicious 2 1/4" min 11.50-12.00 Golden Delicious 2 1/4" min 11.50-12.00 Gala 2 1/4" min 11.50-12.00 McIntosh 2 1/4" min 11.50-12.00 Jonathan 2 1/4" min 11.50-12.00

bushel cartons loose MI No Grade Marks Red Delicious 3" min 15.00-16.00 Golden Delicious 2 3/4" up 15.00-16.00 Gala 2 3/4" up 15.00-16.00 3" min 15.00 McIntosh 3" min 15.00-16.00 Jonathan 2 3/4" up 16.00 Empire 2 3/4" up 15.00-16.00 3" min 15.00 2 1/2" up 15.00 Cortland 3" min 16.00 Gold Supreme 2 3/4" up 14.50-15.00 Honeycrisp 3" min 45.00

Blueberries - market steady:

Controlled Atmosphere Storage flats 12 1-pt cups with lids MI med 32.00-34.00  
flats 12 4.4-oz cups with lids MI med 22.00-23.00

Grapes - market about steady: cartons 12 1-pt containers MI U.S. One Concord med 19.00-20.00

Pittsburgh: <[http://www.ams.usda.gov/mnreports/PS\\_FV010.txt](http://www.ams.usda.gov/mnreports/PS_FV010.txt)>

Apples - market about steady:

cartons tray pack PA U.S. ExFcy McIntosh 88s 24.00 100s 24.00 125s 14.00 138s 13.50,

cartons cell pack NY U.S. ExFcy McIntosh 80s 24.00 100s 24.00 cartons

12 3-lb film bags NY U.S. ExFcy Jonamac 2 1/4" up 13.00 PA U.S. ExFcy Red Delicious 2 1/2" min 16.25 McIntosh 2 1/2" min 13.00 No Grade Marks Red Delicious No Size Marks 18.00 McIntosh 2 1/2" min 17.00 Jonagold No Size Marks 16.00,

bushel cartons loose MI U.S. ExFcy Gala 2 1/2" min 18.00 PA No Grade Marks McIntosh No Size Marks 18.25

Blueberries - light offerings: flats 12 4.4-oz cups with lids MI med-lge 22.00

Preliminary Monthly Climatological Data for Selected Ohio Locations September 2005

Weather Station Location	Sept Prec	Nrml Sept Prec	Year-to-date Prec	Nrml Y-T-D Prec	Avg High Temp	Nrml Avg High Temp	Avg Low Temp	Nrml Avg Low Temp	Sept Mean Temp	Nrml Sept Mean Temp
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Akron-

Canton	3.00	3.43	33.39	29.92	77.0	72.8	56.0	53.1	66.5	62.9
Cincinnati	2.00	2.82	31.31	32.90	81.6	78.0	60.0	56.8	70.8	67.4
Cleveland	3.55	3.77	32.65	29.45	76.9	72.3	57.3	54.3	67.1	63.3
Columbus	2.91	3.92	33.95	30.07	80.5	77.1	59.4	55.9	70.0	66.5
Dayton	7.37	2.65	36.65	30.48	79.0	75.6	57.9	54.6	68.5	65.1
Fremont	4.72	3.14	30.41	26.96	79.2	75.3	50.8	52.1	65.0	63.7
Kingsville	4.14	4.70	28.91	28.90	76.5	72.9	55.5	53.5	66.0	63.2
Mansfield	2.87	3.44	31.79	33.53	77.3	73.0	55.3	52.1	66.3	62.5
Norwalk	4.57	3.16	33.78	27.75	77.7	74.1	54.9	52.3	66.3	63.2
Piketon	0.69	3.10	18.92	33.40	83.2	75.5	56.2	54.9	69.7	65.2
Toledo	2.82	2.84	24.14	25.44	79.5	74.0	55.0	52.9	67.3	63.4
Wooster	2.73	3.24	28.15	28.39	79.9	75.5	53.8	51.4	66.8	63.5
Youngstown	4.16	3.89	32.82	29.53	77.0	72.1	53.3	50.9	65.2	61.5

Temperatures in degrees F, Precipitation in inches