What’s Shakin

Improving the management of CMNP (abscission compound) and reducing harvesting debris are two objectives of the IFAS Citrus Mechanical Harvesting team during the 2010-2011 season. Other program areas include improving catch frame/recovery rate for the continuous canopy shakers, food safety of mechanically harvested fruit, evaluation of abscission and its effect on peel integrity, fruit storability and post processing peel quality, and the interaction of mechanical harvesting and drought stress. If you would like to learn more about these and the other program areas, please visit our website at http://citrusMH.ifas.ufl.edu. If you have any comments or suggestions for our team members, please contact Barbara Hyman at hymanb@ufl.edu.