Observations of Vegetables in Shandong, China

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中国蔬菜的采后处理技术
Postharvest Handling of Chinese Vegetables

关注食品安全
Focus on Food Safety

2007年6月18日
May 18, 2007
5 pm - 7:30 pm
地点：1763 Ringwood Ave. San Jose

- 食品安全危害的类型
  Types of Food-Safety Hazards
- 风险评估和控制计划
  Assessing Risks and Planning for Controls
- 自检和计划工作表
  Self-Evaluation and Planning Worksheets

主讲人：
Dr. Martin Cunow, Postharvest Specialist-UC Davis

主办单位：
加州大学合作推广中心
加州大学农业研究
風險管理代理-RMA

中国蔬菜的采后处理技术
Postharvest Handling of Chinese Vegetables

关注产品质量
Focus on Product Quality

2007年5月26日
May 26, 2007
5 pm - 7:30 pm
地点：1763 Ringwood Ave. San Jose

- 感观和内在成分质量
  Visual and Compositional Quality
- 温度和湿度
  Temperature and Humidity
- 减少腐烂的策略
  Strategies to reduce deterioration

主讲人：
Dr. Martin Cunow, Postharvest Specialist-UC Davis

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加州大学合作推广中心
加州大学农业研究
風險管理代理-RMA
Two Collaborative Projects.....Three

1. Postharvest Practices and Food Safety Issues for Small-scale specialty vegetable growers in China and California

2. Quality Aspects of Fresh-cut root crops
   Lotus root
   Sunchoke (J. artichoke)
   Celeriac
   Horseradish
   Turnip
   Rutabaga
   Jicama
   Ginger
   Sweetpotato
   Taro

3. Leafy Vegetables

Prof. Qingguo Wang
Shan Dong Agric. University
Shan Dong Yingyangyuan Food Technology Company,Ltd.
<table>
<thead>
<tr>
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<td>4</td>
<td>3</td>
<td>2</td>
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</tbody>
</table>

5°C 34 days
Test#4
10 day visit April 2008
Jinan, capital city of Shandong, 5million; Yellow River
Shangdong Agric University in Taian
Table 3.3  Top 10 vegetable producing provinces in China

<table>
<thead>
<tr>
<th>Province</th>
<th>1997 Output (million tons)</th>
<th>2000 Province</th>
<th>2000 Output (million tons)</th>
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</thead>
<tbody>
<tr>
<td>Shandong</td>
<td>54.3</td>
<td>Shandong</td>
<td>72.6</td>
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<tr>
<td>Hebei</td>
<td>30.3</td>
<td>Hebei</td>
<td>44.5</td>
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<td>Henan</td>
<td>24.9</td>
<td>Henan</td>
<td>39.8</td>
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<td>23.0</td>
<td>Jiangsu</td>
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<tr>
<td>Guangdong</td>
<td>19.9</td>
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<tr>
<td>Sichuan</td>
<td>18.5</td>
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<tr>
<td>Jiangsu</td>
<td>18.4</td>
<td>Guangdong</td>
<td>22.2</td>
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<tr>
<td>Hunan</td>
<td>12.9</td>
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<td>17.8</td>
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<tr>
<td>Jiangxi</td>
<td>9.1</td>
<td>Anhui</td>
<td>14.5</td>
</tr>
</tbody>
</table>


The vegetable industry in China

Developments in policies, production, marketing and international trade

Dr Liu Yuman (RDI)
Dr Chen Jinsong (RDI)
Dr Xianyong Zhang (LEI)
Ben Kamphuis (LEI)

Agricultural Economics Research Institute, The Hague

2004
9th China (Shougang) Intl. Vegetable Fair
Shouguang International Exhibition Center (Shouguang State-level Vegetable Hi-tech Demonstration Garden, Shandong Province, China)
Website: http://www.intvegetable-fair.com;
The images depict a supermarket environment, with various sections and products on display. The sign "RT-Mart" is visible at the top of the building, indicating the name of the supermarket. The interior of the supermarket shows shelves stocked with a variety of products, including fresh vegetables and melons. The layout appears well-organized, with aisles and displays designed to attract customers.
Repacking vegetables
For Beijing and other markets
“Garlic scapes are the flower stalks of hard-necked garlic varieties grown in colder climates. Are cut off to encourage better bulb growth, Harvested in early summer; crunchy with a mild garlic flavor, used in Salads and stir-frys”

http://localfoods.about.com/od/greengarlicgarlicscape/a/aboutgrgarlics.htm
Postharvest Storage Technology of Garlic Scape In China
Qingguo Wang, Shangdong Agric. Univ., October 8, 2007
The main quality changes of scape during storage are senescence of stem and the enlargement of the capsule. The senescence of the stem starts from the lower part, then middle part, which symptoms are lignification, curving upwards, water loss, loss of flavor, yellowing, sometimes decay if dew exists.

The transfer of the composition including water from the stem to capsule is one of the main reasons of the stem senescence.
GOODS RACK (16 LAYERS, 35-40 CM/LAYER).
Shangdong Agric. University, Taian. Dept. Food Sci & Tech., Postharvest graduate students
7000 steps to the Gateway to Heaven, Mount Taishan
Most important of the 5 sacred mountains; Taoism; 3000 yrs