

In-Service Training ([IST#: 32388](#))/CEU Roundup ([FDACS Program # 001068,...,001107](#))/CCA CEU Tracking #: [FL 54786 thru FL 54795](#)

Advancing Blackberry Production in Florida

Wednesday, May 7, 2025, from 10:00 AM to 4:20 PM

GCREC Auditorium & via Canvas

County:_____City:_____Zip code:_____

Name:_____ (Use the **same** name or symbol for pre- and post-tests)

Post-test

Presentation Title:

“Postharvest Handling Technology for Blackberry Quality and Shelf Life”

Presenter: Dr. Steven A. Sargent, 352-273-4780, sasa@ufl.edu, Nurjahan Sriti

1. Which blackberry cultivar showed the best shelf-life stability in the study?

- | | |
|------------|------------|
| A. Freedom | C. Ponca |
| B. Osage | D. Horizon |

2. What happened to red drupelet reversion and leakiness as storage duration increased?

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|--|--|
| A. Both decreased steadily | C. Only leakiness increased |
| B. Both increased, especially after Day 12 | D. Red drupelet reversion remained unchanged |

3. What temperature range was used for postharvest blackberry storage?

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|-----------------|---------------|
| A. 10°C to 20°C | C. 4°C to 8°C |
| B. 0°C and 5°C | D. 15°C only |

4. Why is Brix:acid ratio important in postharvest blackberry evaluation?

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| A. It determines fruit firmness | C. It affects sweetness and flavor balance |
| B. It indicates microbial resistance | D. It measures only pH change |

5. What packaging method was used for blackberry postharvest trials?

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|-------------------------------|---------------------------------|
| A. Paper bags | C. Vacuum-sealed pouches |
| B. 12 oz clamshell containers | D. Plastic trays without covers |