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EDUCATION

- Jan. 1990** **Doctor of Philosophy, Horticulture**, University of Maryland, Department of Horticulture, College Park, MD 20742. GPA 4.0. Biochemical analysis of cell wall synthesis during tomato fruit softening.
- Dec. 1986** **Master of Science**, North Carolina State University, Horticulture Department, Raleigh, NC. 27695. GPA 4.0
Soluble carbohydrates and postharvest needle retention in fraser fir (*Abies fraseri*) as affected by harvest date and postharvest storage condition.
- May 1984** **Bachelor of Science, Ornamental Horticulture**, University of Maryland, Department of Horticulture, College Park, MD 20742. Summa Cum Laude.

PROFESSIONAL EXPERIENCE

- 01/10- Director**, Postharvest Technology Center, Department of Plant Sciences, **Present** University of California, One Shields Avenue, Davis, CA 95616
- 01/12- Director**, Horticulture Innovation Lab
Present Dept. of Plant Sciences, Univ. of California, One Shields Avenue, Davis, CA 95616
- 1992 - Postharvest Pomologist and Specialist**, Department of Plant Sciences, **Present** University of California, One Shields Avenue, Davis, CA 95616
Research and extension activities to maintain postharvest quality and shelf-life of fruit and nut crops of importance to the California industry. Emphasis on non chemical alternatives to control postharvest decays and insects, and to prevent physiological disorders. Alternatives to methyl bromide as a quarantine treatment.
- 2009** **Associate Director**, Horticulture Collaborative Research Support Program (HortCRSP), Dept. of Plant Sciences, Univ. of California, One Shields Avenue, Davis, CA 95616
- 1990** **Plant Physiologist**, USDA, ARS, Horticultural Research Laboratory, Orlando, FL
32803 GS- 11, Supervisor: Roy McDonald.
Explored the effects of high temperature quarantine treatments on mango fruit physiology and ripening.
- 1988** **Research Assistant**, University of Maryland, College Park, MD 20742.
Supervisor: Timothy J Ng.

REFEREED PUBLICATIONS

- Escribano, S., N. Sugimoto, A.J. Macnish, W.V. Biasi, and E.J. Mitcham. 2016. Efficacy of liquid 1-methylcyclopropene to delay ripening of 'Bartlett' pears. *Postharvest Biol. Technol.* (in press).
- Escribano, S. and E.J. Mitcham. 2016. Impact of 1-methylcyclopropene treatment on the sensory quality of 'Bartlett' pear fruit. *Postharvest Biology and Technology*, 111:305-313.
- De Freitas, S.T., C. do Amarante, E.J. Mitcham. 2016. Calcium deficiency disorders in plants. In: *Postharvest Ripening Physiology of Crops*, CRC Press, pp. 477-502.
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- Ngamchuachit, P., E.J. Mitcham, and D.M. Barrett. 2015. Spatial variance of physico-chemical properties within mangos and the effect of initial ripeness stage on the quality of fresh-cut mangos. *Journal of Science of Food and Agriculture*. DOI: 10.1002/jsfa.7597.
- Diehl, D. C., N. L. Sloan, J. K. Brecht, and E.J. Mitcham. 2015. What factors do retailers value when purchasing fruits? Perceptions of produce industry professionals. *Journal of Food Distribution Research*, 46(3): 81-91.
- Nham, N.T., S.T. de Freitas, A.J. Machnish, K.M. Carr, T. Kietikul, A.J. Guilatco, C. Jiang, F. Zakharov, and E.J. Mitcham. 2015. A transcriptome approach towards understanding the of ripening capacity in 'Bartlett' pears (*Pyrus communis* L.). *BMC Genomics*, 16:762.
- Bessi, H., S. Bellagha, K.G. Lebdi, V. Bikoba, and E.J. Mitcham. 2015. Ethyl formate fumigation of dry and semi-dry date fruits: Experimental kinetics, modeling and lethal effect on carob moth. *J. Econ. Entomol.* 1-7, DOI: 10.1093/jee/tov032.
- Escribano, S. and E.J. Mitcham. 2014. Progress in heat treatments. *Stewart Postharvest Review: Physical methods for preventing postharvest deterioration*, 3(3):1-6.
- Blessington, T., E.J. Mitcham, and L.J. Harris. 2014. Growth and survival of Enterobacteriaceae and inoculated *Salmonella* on walnut hulls and maturing walnut fruit. *Journal of Food Protection*, 77:1462-1470.
- De Freitas, S.T., C. do Amarante, and E.J. Mitcham. 2014. Mechanisms regulating apple cultivars susceptibility to bitter pit. *Scientia Horticulturae*, 186:54-60.
- Miqueloto, A., C. do Amarante, C. Steffens, C. Santos, and E.J. Mitcham. 2014. Relationship between xylem functionality, calcium content and the incidence of bitter pit in apple fruit. *Scientia Horticulturae*, 165:319-323.
- Pesis, E., O. Feygenberg, R. Sabban-Amin, S. E. Ebeler, E.J. Mitcham, and R. Ben-Arie. 2014. Low oxygen pre-storage treatment is effective in reducing chilling injuries of deciduous fruit. *International Journal of Postharvest Technology and Innovation*, 4(1):23-32.
- Makkumrai, W., G. E. Anthon, H. Sivertsen, S.E. Ebeler, F. Negre-Zakharov, D. M. Barrett, and E.J. Mitcham. 2014. Effect of ethylene and temperature conditioning on sensory attributes and chemical composition of 'Bartlett' pears. *Postharvest Biol. Technol.*, 97:44-61.

- Makkumrai, W., H. Sivertsen, D. Sugar, S.E. Ebeler, F. Negre-Zakharov, and E.J. Mitcham. 2014. Effect of ethylene and temperature conditioning on sensory attributes and chemical composition of ‘Comice’ pears. *J. Agric. Food Chem.*, 62(22):4988-5004.
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- De Freitas, S.T., A.J. McElrone, K.A. Shackel, and E.J. Mitcham. 2013. Calcium partitioning and allocation and blossom-end rot development in tomato plants in response to whole-plant and fruit-specific abscisic acid treatments. *J. Exp. Bot.*, doi:10.1093/jxb/ert364.
- Pupin, F., V., Bikoba, W.B. Biasi, G.M. Pedroso, Y. Ouyang, E.E. Grafton-Cardwell, and E.J. Mitcham. 2013. Postharvest control of western flower thrips (Thysanoptera: Thripidae) and California Red Scale (Hemiptera: Diaspididae) with ethyl formate and its impact on citrus fruit quality. *J. Econ. Entomol.*, 106:2341-2348.
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- De Freitas, S.T. and E.J. Mitcham. 2013. Quality of pitaya fruit (*Hylocereus undatus*) as influenced by storage temperature and packaging. *Scientia Agricola* 70:1-6.
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- Macnish, A.J., M.S. Padda, F. Pupin, P.I. Tsouvaltzis, A.I. Deltsidis, C.A. Sims, J.K. Brecht, and E.J. Mitcham. 2012. Comparison of pallet cover systems to maintain strawberry fruit quality during transport. *HortTechnology* 22:493-501.
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- De Freitas, S.T., Jiang, C.Z., Mitcham, E.J. 2012. Mechanisms involved in calcium deficiency development in tomato fruit in response to gibberellins. *J. Plant Growth Regul.* 31:221-234.

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