

# Electron Beam Technology for Preserving Quality Attributes of Mandarins for Enhancing Export Potential

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## ACCELERATORS FOR RESEARCH AND SUSTAINABLE DEVELOPMENT

From good practices towards socioeconomic impact



**23-27 May 2022**

IAEA Headquarters, Vienna, Austria

# Outline

- Study Rationale and Background
- Experimental Design, Objectives, and Research Questions
- Methods & Results
- Conclusions



Global citrus fruit  
production volume is  
~31.2 million tons  
(Raimondo, et al 2018)

Waste occurs at a  
rate of ~30 – 60%

A large portion of waste  
is released into the  
environment

Environmental  
and human health  
implications

# Phytopsanitary Treatment

- **An official procedure for the killing, inactivation, sterilization, or removal of pests (FAO 2009)**
- Current phytopsanitary treatments for tephritid fruit flies in or on citrus fruit (ISPM 18 and 28):
  - Holding fruit at 1°C for 14 days, or
  - Irradiation at a minimum absorbed dose of 150 Gy (gamma-sourced)
- Current practices have issues involving fruit quality, costs, and the use of radioactive substances



# Objectives

- To evaluate the effects of this proposed phytosanitary treatment on **selected quality attributes** of mandarin oranges
  - Color & visual appearance
  - Percent weight loss & extractable juice volume
  - pH
  - Vitamin C content
- Determine maturity stages of the samples



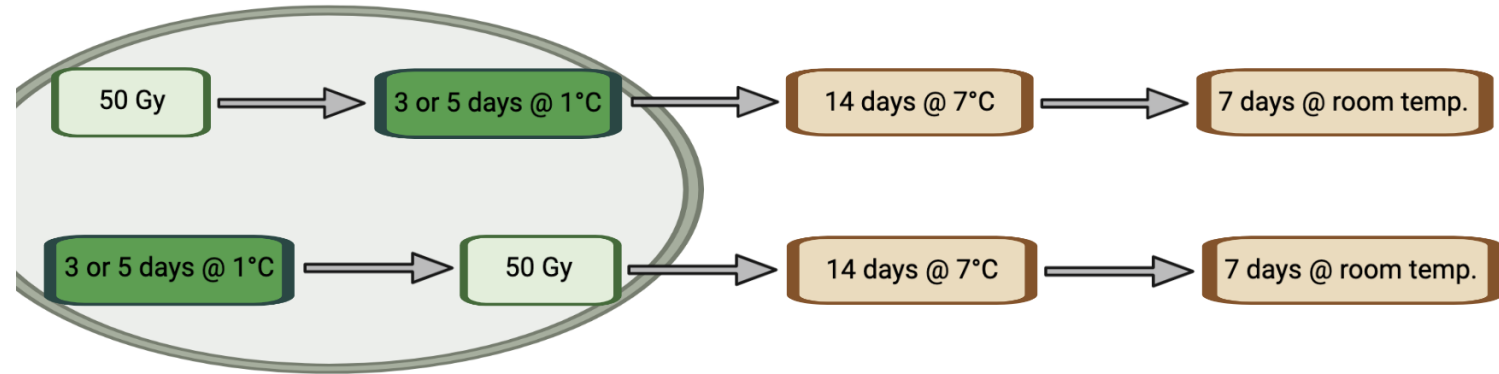
# Research Questions

1. What are the quality effects on mandarins when treated with the current phytosanitary dose of 150 Gy?
2. Can a less harsh cold storage period + lower eBeam doses hinder quality degradation?  
Is cold storage **before or after** eBeam treatment, for **3 or 5 days**, more effective?
3. Does quality impact differ between Californian and Chilean mandarins?

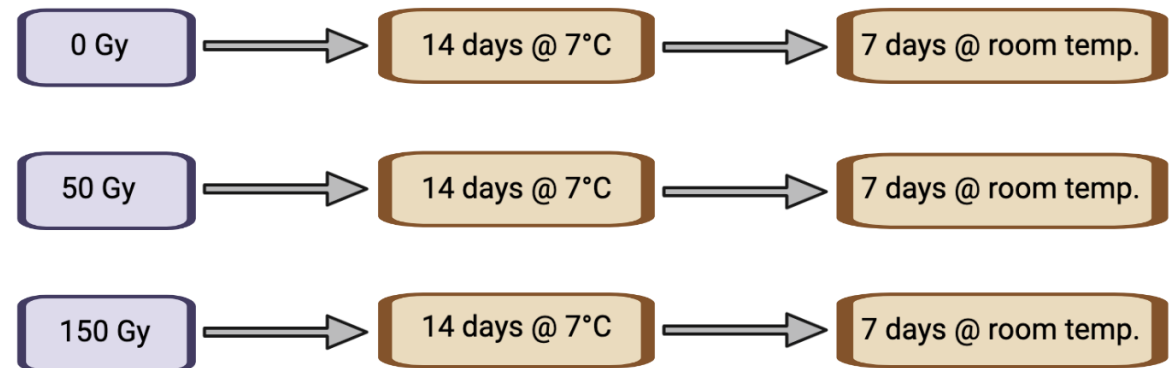


# Experimental Design

- Rationale: Simulate commercial conditions experienced by citrus



- Experimental hypothesis: A lower irradiation dose (50 Gy) coupled with a shorter cold storage period (3 or 5 days) will impart less quality damage



# Treatment Designations

Treatment	Designation
0 Gy Control	0Gy
50 Gy Control	50Gy
150 Gy Control	150Gy
50 Gy, followed by 3 days of storage at 1°C	50Gy3D
50 Gy, followed by 5 days of storage at 1°C	50Gy5D
3 days of storage at 1°C, followed by 50 Gy	3D50Gy
5 days of storage at 1°C, followed by 50 Gy	5D50Gy





# Methods and Results



# eBeam Treatment

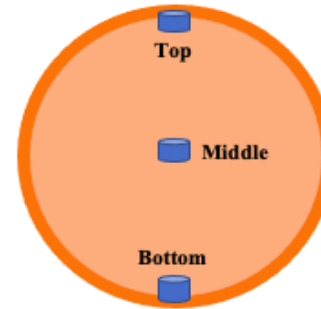
- 10 MeV, 15 kW linear accelerator
- **Attenuation** needed to reduce the number of electrons entering the fruit in order to achieve low target doses



Attenuated

# Dosimetry

- Dose mapping helps ensure that the entire product receives the necessary dose
- Measured using L- $\alpha$ -alanine dosimeters



Dosimeter placement

Target Dose (Gy)	Location	Absorbed Dose (Gy)	DUR*
50	Top	58.33 $\pm$ 24.85	1.76
	Middle	49.00 $\pm$ 13.89	
	Bottom	86.33 $\pm$ 49.80	
150	Top	186.33 $\pm$ 61.09	1.16
	Middle	161.33 $\pm$ 70.21	
	Bottom	161.00 $\pm$ 42.15	
50	Top	50.00 $\pm$ 2.65	1.11
	Middle	45.00 $\pm$ 1.00	
	Bottom	49.00 $\pm$ 2.00	
50	Top	208.33 $\pm$ 267.32	1.62
	Middle	218.33 $\pm$ 295.89	
	Bottom	135.00 $\pm$ 137.71	

# Color

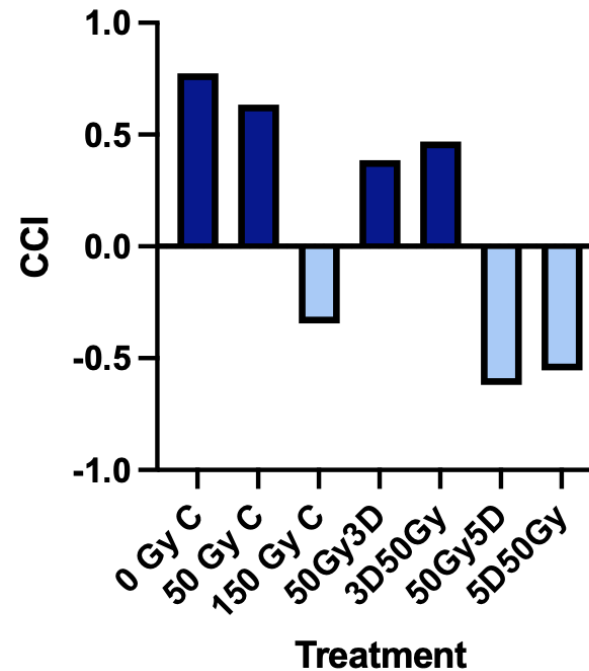
- 20 mandarins held throughout storage

- Citrus Color Index (CCI) value

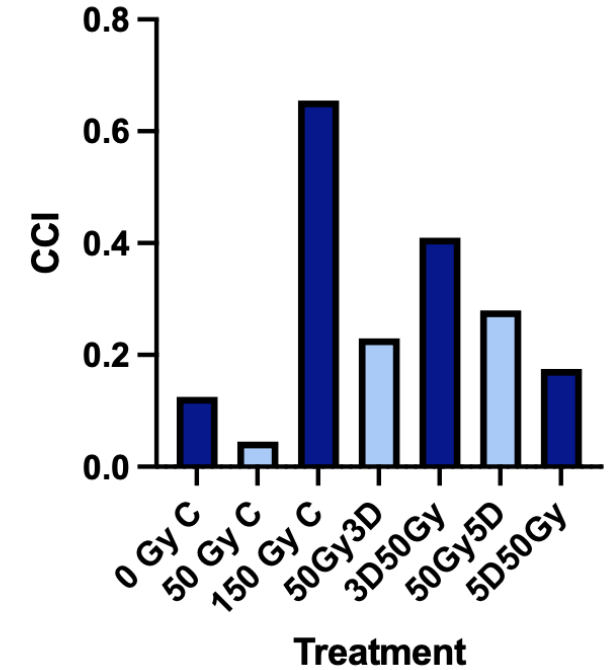
$$CCI = \left( \frac{a^*}{L^* \times b^*} \right) \times 1000$$

- No significant differences between treatment groups

Californian CCI Change/Timepoint



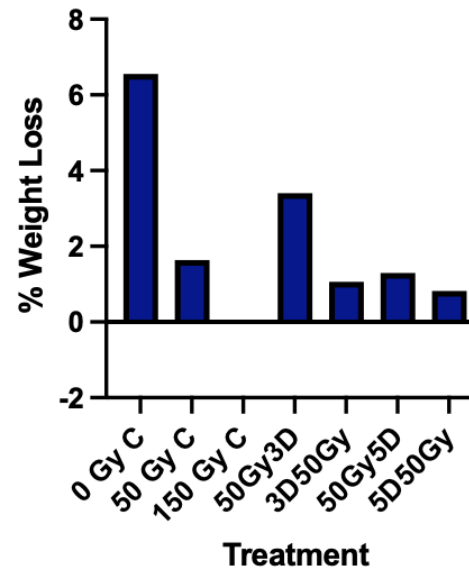
Chilean CCI Change/Timepoint



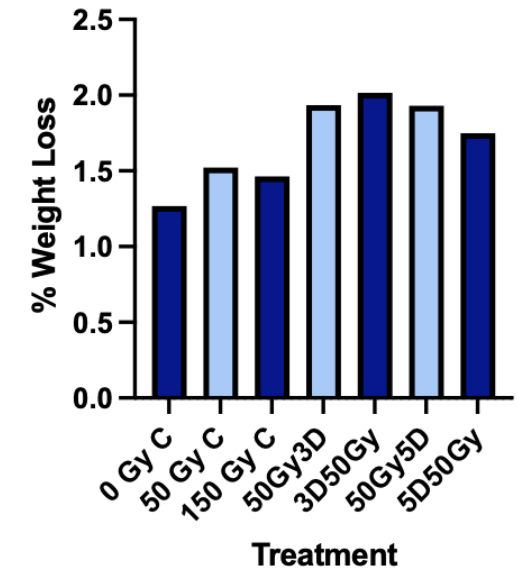
# Percent Weight Loss

- 20 mandarins held throughout storage
- Reported as percentage of weight loss
- No significant differences between treatment groups

Californian Percent Weight Loss/Timepoint



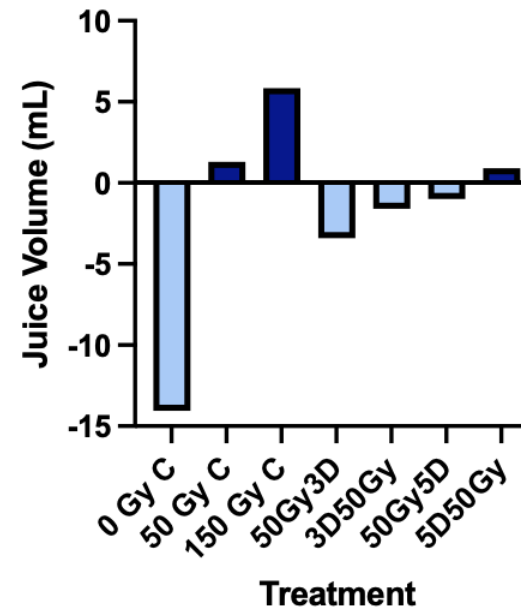
Chilean Percent Weight Loss/Timepoint



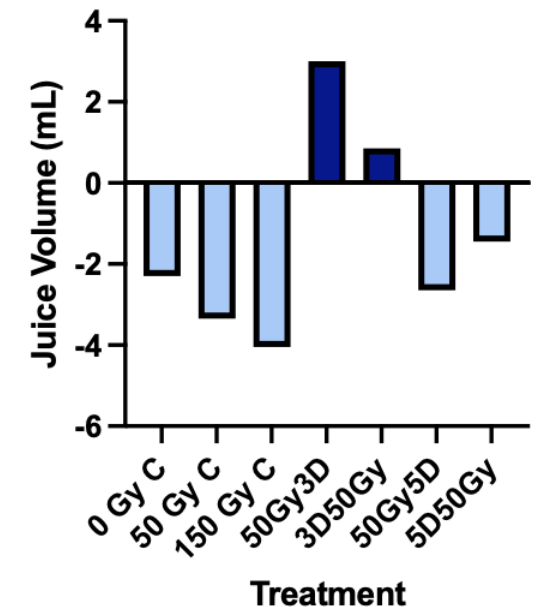
# Extractable Juice Volume

- Mandarins were juiced using a commercially available juicer
- No significant differences between treatment groups

Californian Juice Volume/Timepoint

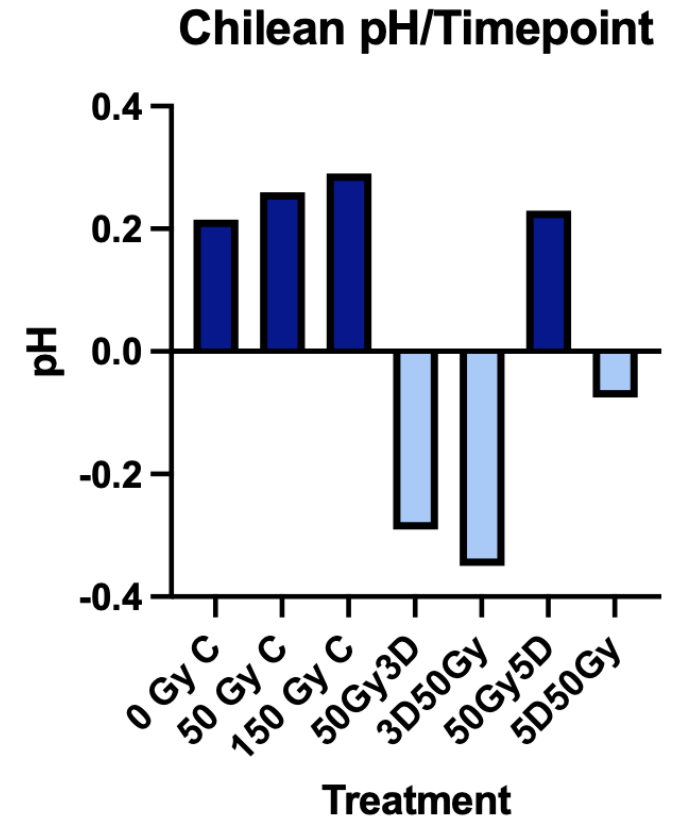
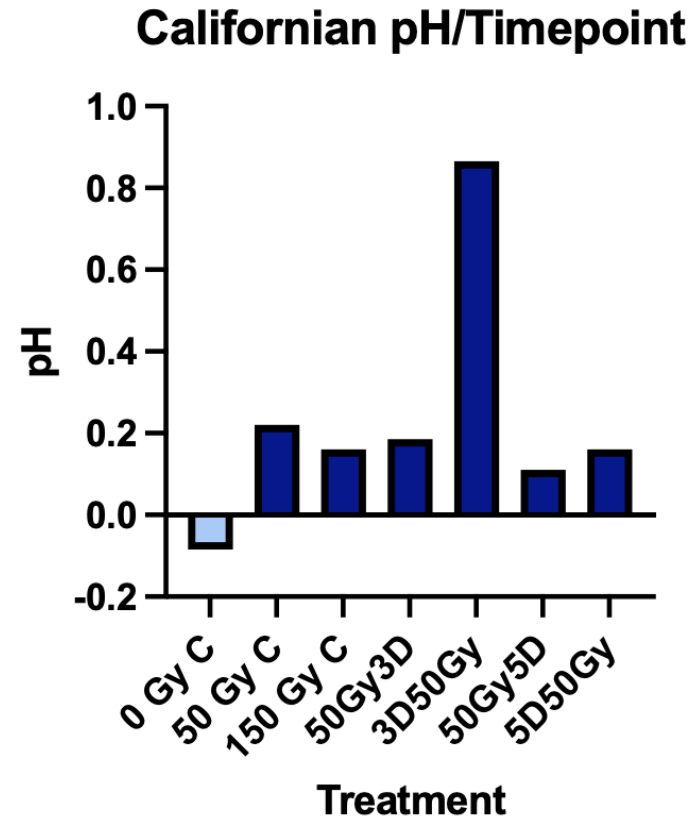


Chilean Juice Volume/Timepoint



# pH and Titratable Acidity (TA)

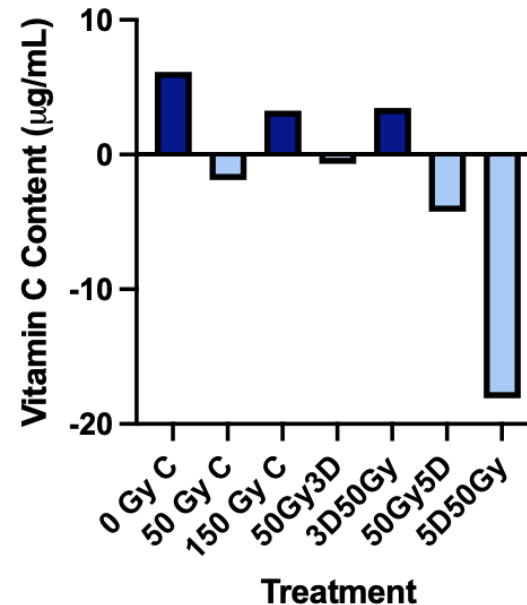
- 20 mL of fruit juice and an automatic titrator used to measure pH and TA
- TA used in maturity index calculation
- No significant differences seen between treatment groups



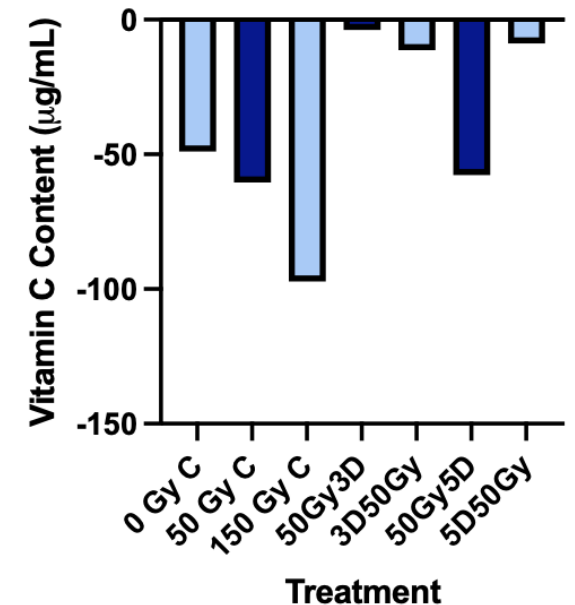
# Vitamin C Content

- Performed by the Integrated Metabolomics Analysis Core (IMAC) at Texas A&M University
- Performed using targeted liquid chromatography (LC-QQQ)
- No significant differences between treatment groups

Californian Vitamin C Content/Timepoint



Chilean Vitamin C Content/Timepoint





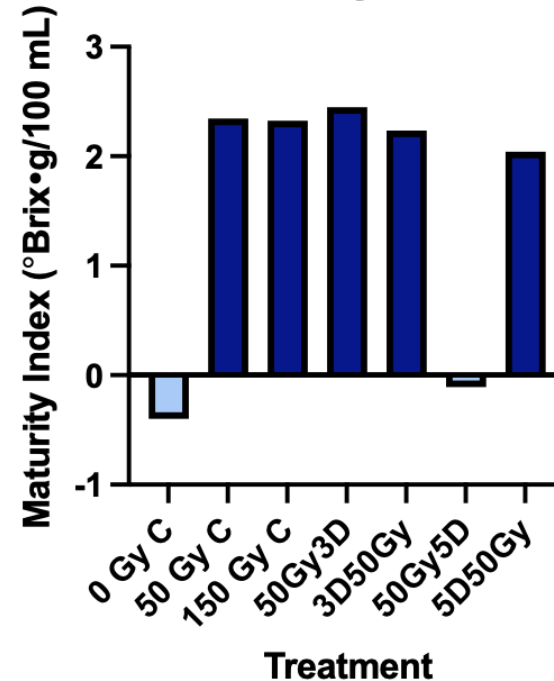
# Maturity Index

- TA measurements were obtained in previous step
- Total Soluble Solids (TSS) ( $^{\circ}\text{Brix}$ ) were determined using a digital refractometer

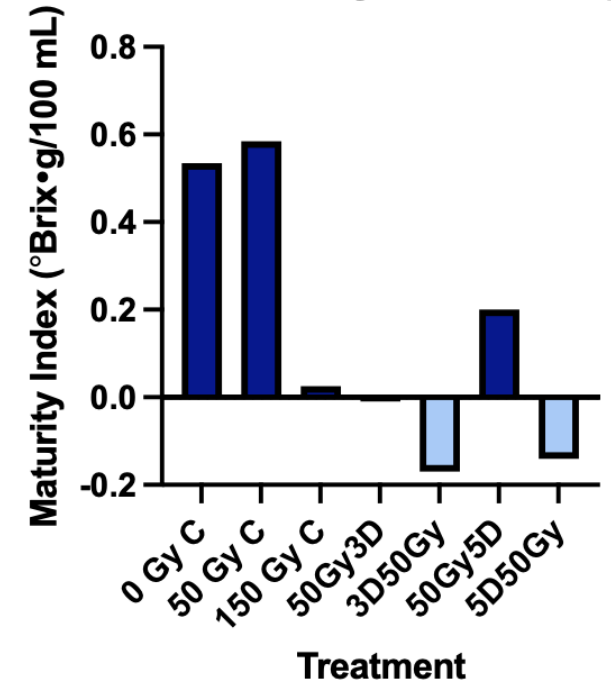
$$\text{Maturity index} = \frac{^{\circ}\text{Brix}}{\text{TA}}$$

- No significant differences between treatment groups

Californian Maturity Index/Timepoint



Chilean Maturity Index/Timepoint



# Visual Appearance

Californian mandarins



Chilean mandarins



# Conclusions

- 50 Gy eBeam dose + 3 days of storage at 1°C best maintained visual quality and overall appearance
- Treatment at 150 Gy alone lead to the most visual deterioration
- Chile-harvested mandarins may be more susceptible to visual quality deterioration as a result of eBeam treatment



# Thank you! Questions?

## Acknowledgements

- Halos – The Wonderful Company
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- Cory Klemashevich at the Integrated Metabolomics Analysis Core
- The Pillai Lab
- IAEA

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