



# Newsletter

Issue No. 43

September/October 2022

## AB 2183 SIGNED BY GOVERNOR NEWSOM

On September 28, 2022, Governor Newsom signed into law AB 2183-Agricultural Label Relations: Elections, authored by Assembly member Stone. Previously, union elections were conducted via secret ballot. AB 2183 instead provides agricultural workers the right to vote for or against union representation by mail balloting or through card check. Beginning January 1st, employers will have the opportunity to opt-in to labor-peace compacts, which triggers mail balloting. For employers who do not opt-in to labor-peace compacts, non-labor peace elections, or card check, will be utilized in order certify unions as bargaining representatives of an employer's employees. For a detailed explanation of the various differences between labor peace elections and non-labor peace elections or how this law may affect your operation, please do not hesitate to contact Elise Oliver [eoliver@calblueberry.org](mailto:eoliver@calblueberry.org).

## CBC ATTENDS INTERNATIONAL FRESH PRODUCE ASSOCIATION CONFERENCE

In late September, the CBC traveled to Washington, DC to participate in the annual International Fresh Produce Association Conference. The purpose of this event is to unite fresh produce industry members in order to address some of the most pressing public policy matters impacting specialty crops. The CBC was able to meet with many Members of Congress to discuss issues impacting the California blueberry industry including reformed disaster relief specific to California and the upcoming reauthorization of the 2023 Farm Bill. If you have any questions regarding this event, please do not hesitate to contact the CBC office.

## 2022-2023 RESERACH PROJECTS

At the annual CBC Board of Directors meeting on September 21, 2022, the Board approved the below research projects for the 2022-2023 fiscal year:

Researcher	Project Title	Amount
Sushan Ru	Enabling High-throughput Yield Prediction for Efficient Blueberry Production	\$16,127
Spencer Walse	Evaluation of Ethyl Formate Fumigation for Decay and Insect Control	\$7,500
<b>Total</b>		<b>\$23,627</b>

These two research projects are a continuation of prior research from the previous fiscal year. If you would like a copy of the 2021-2022 Final Report for these projects, please email Elise Oliver at [eoliver@calblueberry.org](mailto:eoliver@calblueberry.org).

## FSMA FINAL RULE: REQUIREMENTS FOR ADDITIONAL TRACEABILITY RECORDS FOR CERTAIN FOODS

The FDA issued a final rule on November 15th, that establish traceability and recordkeeping requirements for person who manufacture, process, pack, or hold foods included on the Food Traceability List. Companies will need to maintain records containing Key Data Elements (KDEs) associated with specific Critical Tracking Events (CTEs) and provide information to the FDA within 24 hours or within a reasonable time to which the FDA has agreed. Compliance date for all persons involved is January 20, 2026. To view a Stakeholder webinar regarding this recent rule, please click [here](#). Please do not hesitate to contact the CBC office with any questions.

## 2023 RENEWAL OF SECTION 24-C FOR SO2 PADS

The CBC is happy to report that the California Department of Pesticide Regulation (DPR) has renewed the Section 24C Special Local Needs label to utilize SO2 pads on blueberries for export from California for the 2023 season to the following countries: China, GCC, Hong Kong, India, Japan, Malaysia, Mexico, Philippines, Singapore, Taiwan, Thailand, UK, and Vietnam. Please access the official CDPR approval [here](#). If you have any questions, please do not hesitate to reach out to the CBC office.

## CBC ATTENDS IFPA GLOBAL PRODUCE & FLORAL SHOW, INTERNATIONAL TRADE RECEPTION

The California Blueberry Commission recently attended the inaugural International Fresh Produce Association (IFPA) Global Produce & Floral Show held in Orlando, FL from October 27-29, 2022. This tradeshow replaced the Produce Marketing Association (PMA)'s Fresh Summit, and is a result of the recent merger between PMA and the United Fresh Produce Association. At the tradeshow, the CBC also attended a Trade Reception, co-hosted by the U.S. Highbush Blueberry Council, serving as a networking opportunity for industry and members of the trade. For more information on the tradeshow or reception, please do not hesitate to contact the Commission office.

## CBC HOSTS BOOTH AT ASIA FRUIT LOGISTICA TRADESHOW IN BANGKOK

The California Blueberry Commission (CBC) hosted a booth at the Asia Fruit Logistica (ALF) tradeshow from November 2-4, 2022 in Bangkok, Thailand. The CBC shared a booth space with another cooperator, the California Olive Committee within the USA Pavilion. AFL is an annual tradeshow designed to cover the entire fresh produce industry and creates an opportunity to develop new business opportunities, make contacts, and gather market insight on every aspect of fresh produce trade throughout the entire Asian region. For more information, please do not hesitate to contact the Commission office.

### CALENDAR OF EVENTS

- **United States Agricultural Export Development Council Annual Workshop-Baltimore, Maryland**
  - Date: November 16-18
- **Office Closed for Thanksgiving**
  - Date: November 24-25



### California Blueberry Commission

2565 Alluvial Ave., Ste. 152

Clovis, CA 93611

PH: (559) 221-1800

FAX: (559) 456-9099

www.Calblueberry.org

## RECIPIE CORNER: SLOW COOKER MEATBALLS WITH CALIFORNIA BLUEBERRY SRIRACHA SAUCE



### Ingredients:

- 1/3 cup brown sugar
- 2 tbsp soy sauce
- 2 tbsp apple cider vinegar
- 2 tbsp sriracha hot sauce
- 2 cloves garlic, minced
- 2 tsp sesame oil
- 2 tbsp cornstarch
- 1 cup fresh or frozen California blueberries
- 1 package (1 lb) frozen meatballs
- 2 green onions, thinly sliced
- 4 tsp toasted sesame seeds

### Directions:

- Combine brown sugar, soy sauce, apple cider vinegar, sriracha,
- garlic, sesame oil, cornstarch, and California blueberries in 4-quart slow
- cooker. Stir in meatballs.
- 2 Cover and cook on High setting for 3 to 4 hours, or until meatballs
- are tender and heated through and sauce has thickened.
- Sprinkle with green onions and sesame seeds before serving.

*Notes: If using frozen California blueberries, rinse before using.*



Find us on social media!



#calblueberry @calblueberries @calblueberry