

## Fact sheet: University of California, Riverside

### YEAR-ROUND ENJOYMENT

Our ability to eat citrus fruit virtually all year long, instead of only during the natural winter season, is due to UCR research. The campus periodically releases new citrus varieties for commercial production, aiming for juicy, sweet, seedless and easy-to-peel fruit with an attractive rind. Seedless grapefruit and mandarins have been developed at UCR since the 1980s. California's Citrus Clonal Protection Program, which provides the industry with true-to-type, disease-free citrus propagating material, was established by UCR scientists. It has been a model for similar programs worldwide.

### BUG VS. BUG

An insect expert has brought to the United States wasps from Pakistan that are proving to be effective in Southern California against the Asian citrus psyllid — the insect that spreads citrus greening disease (or *huanglongbing*) that could devastate the citrus industry in California and elsewhere.

### IMPROVED RICE

Whether flood or drought, researchers are working on developing crops that can grow in a variety of conditions. A variety of rice that can survive being submerged under water has been developed by UCR researchers. It could save thousands of people from starvation in flood-prone areas of Asia. UCR researchers identified a hormone that helps plants survive drought by inhibiting their growth in times of stress.

### REACHING AFRICA

Cowpea is a major source of protein in Africa and an increasingly important crop in California. UCR researchers developed drought-, disease-, and insect-resistant strains to increase yield.

### CHEERS!

California wine continues to delight palates since UCR researchers controlled the glassy-winged sharpshooter, the insect that vectors Pierce's Disease and was devastating the grape crop.

### WHAT'S IN THAT JUICE?

A chemist has applied chemical tests to juice products sold as pomegranate juice or pomegranate juice blends, in order to authenticate their content. Another researcher is studying the effects of pomegranate juice on prostate cancer progression.

### POTATO CHIPS WITH BROWN SPOTS JUST DOESN'T CUT IT

A plant pathologist is working on keeping potatoes healthy and safe from the same disease that caused the Irish famine.

### OMG, IS IT GMO?

Scientists are addressing misconceptions about genetically modified foods, underscoring the idea that science is the honest broker between the public and food genetics.

### **CLEANER SPINACH**

An engineering faculty member is studying how pathogens are introduced to vegetable crops and how you get rid of them. For example, what type of rinsing would ensure your spinach isn't contaminated with *E. coli*?

### **DROUGHT'S IMPACT ON FOOD**

Crops specialists regularly predict how drought and other weather conditions influence food prices.

### **NEW CAFÉ**

The campus is launching CAFÉ — the California Agriculture and Food Enterprise — by summer's end (2014), aimed at teaching and doing research in agriculture and food.

### **ORGANICALLY GROWN**

The three-acre community garden, dubbed "R'Garden," is a space for campus community members to grow fresh fruits and vegetables while learning about social, environmental and economic sustainability.

### **ON THE MENU**

Dining Services provides locally grown fresh-squeezed orange juice on campus, and will partner with the R'Garden to add more campus-grown fresh produce. Dining promotes Beefless Fridays by not featuring beef on the menu at the Residential Restaurants one day a week; it launched Meatless Mondays in 2011 to encourage patrons to eliminate meat from their diets one day a week.

### **FOOD ON WHEELS**

In 2014, in collaboration with campus clubs and organizations, UCR Housing, Dining and Residential Services hosted the second annual Food Truck Festival.

### **UCR ON THE MENU**

Riverside restaurants — The Salted Pig and (the soon to open) W. Wolfskill — use UCR citrus in some of their dishes. Wicks Brewery features UCR citrus in its farmer's toil beer on tap.

### **CRYSTAL AND CLOTH NAPKINS**

Each year dining services invites their best student employees to a formal dinner at the UCR Alumni and Visitors Center. They talk about etiquette, cultural traditions and hospitality. It is an event that both celebrates their hard work during the year and also prepares them for future job interviews and social gatherings.