

Picnics are packed with research.

Learn how collaborative agricultural research ensures a safe, steady supply of your favorite picnic foods.




Fancy a glass of wine? Agricultural Experiment Stations are testing grape performance across the U.S. and helping growers select the best varieties for appealing wine.

How about a picnic in outer space? Researchers are working to keep cheese ingredients safe and effective for long periods of time, so astronauts can produce cheese during missions.




Scientists developed preparation techniques and packaging that keep pre-sliced produce fresh, safe from microbes, and perfect for picnics!



Research has led to innovative ways to enhance the safety of fresh produce. For example, Texas A&M University developed electron beam irradiation for sanitizing complex-shaped fresh fruits and vegetables like leafy greens, which can be easily damaged by traditional methods that use heat.




Researchers discovered new ways to control poultry respiratory diseases, such as faster and more accurate diagnosis and effective vaccines.




To help farmers improve potato yields, University of Idaho, Montana State University, Washington State University, and the University of Wisconsin developed a virus detection training and website for potato growers, inspectors, and regulators. Other scientists created accurate, easy-to-use, affordable detection tools.




As part of a multistate projects, researchers expanded online access to free, easy-to-use tools for managing corn insect pests. These tools have lowered pest management costs for corn growers.



Researchers are helping farmers monitor and combat diseases that affect grains like wheat, barley, oats, and rye. They have also developed disease-resistant varieties and tested fungicides and other control options.



Research is extending the shelf life of fresh produce and making it more appealing to consumers. For example, University of Maryland found ways to prevent internal breakdown in pears, which affects appearance, flavor, and texture. Researchers also created films that protect pears from bruising and deterioration during long-term storage and shipment.



MRF projects provide data, control methods, and education that help manage pesky mosquitoes and other picnic pests.