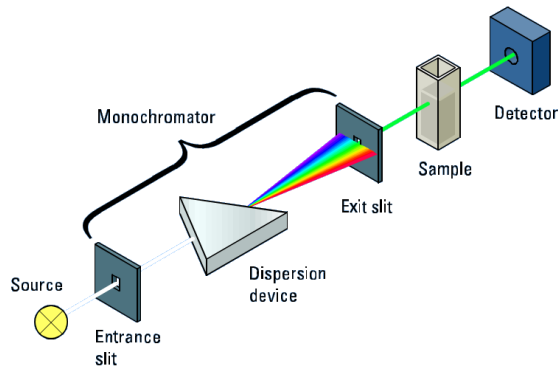


Methods of Measuring Fruit & Vegetable Flavor, Color & Texture

The principles behind instrumental measurement of flavor, color and texture will be discussed, and the various instruments and methods available will be available in interactive demonstrations. Real-life examples of fresh and processed fruit and vegetable color and texture measurement will be demonstrated. Examples of applications where flavor, color and texture were measured on a wide variety of fruits and vegetables and fruits will be given by workshop instructors.



WHO SHOULD ATTEND

This course is designed for those working in the fresh produce and processed fruit and vegetable industries. The principles and applications of flavor, color and texture measurement will be particularly relevant to fresh fruit and vegetable growers, packinghouse operators, processed fruit and vegetable personnel and retail and foodservice personnel as well as individuals involved in quality control and research and development activities.

INSTRUCTORS

Diane Barrett, Dept. Food Science & Technology, UCD
Marita Cantwell, Dept. Plant Sciences, UCD
Elizabeth Mitcham, Dept. Plant Sciences, UCD
Florence Negre-Zakharov, Dept. Plant Sciences, UCD
David Slaughter, Dept. of Biological and Agricultural Engineering UCD

OPPORTUNITY TO EXHIBIT

Interactive presentation demonstrations will allow easy interaction between attendees and exhibitors. Exhibitor package will include: table top with drape, chairs, outlet, wi-fi and one workshop registration, priced at \$450. Please contact the Postharvest Technology Center at 530-752-6941 or postharvest@ucdavis.edu to inquire about this special opportunity.

FOR MORE INFORMATION

Technical Content:

Diane M. Barrett
Dept. of Food Science & Technology
UC Davis
Phone: 530-752-4800
Email: dmbarrett@ucdavis.edu



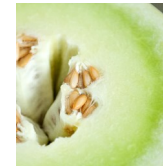
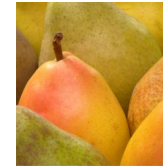
Registration Information:

Penny Stockdale
Postharvest Technology Center,
UC Davis
Phone: (530) 752-7672
Fax: (530) 754-4326
Email: pastockdale@ucdavis.edu



The UC Davis Postharvest Technology Center reserves the right to cancel or reschedule courses and to change instructors. Every reasonable effort will be made to notify enrollees of changes or cancellations.

The University of California does not discriminate in any of its policies, procedures or practices. The University is an affirmative action/equal opportunity employer.



Methods of Measuring Fruit & Vegetable Flavor, Color & Texture Workshop

**Wednesday
January 20, 2016**

**At the UC Davis
Activities and
Recreation Center**

This 1-day workshop includes lectures on the principles and applications of measuring fruit and vegetable flavor, color and texture, and includes demonstrations of a variety of the latest equipment.



UC DAVIS

POSTHARVEST TECHNOLOGY

Maintaining Produce Quality & Safety

AGENDA

- Principles of Measuring Flavor
- Principles of Measuring Color
- Principles of Measuring Texture
- Q&A – Overarching Themes
- Equipment Expo and Demonstrations
- Applications: Fresh Vegetables
- Applications: Fresh Fruits
- Applications: Processed Fruits and Veg-



ALSO OF INTEREST

Produce Safety Workshop November 3-5, 2015

Fruit Ripening & Ethylene Management Workshop
March 1-2, 2016

Postharvest Technology Short Course
June 13-24, 2016

Fresh-Cut Products Workshop
September 13-16, 2016

To learn about other workshops and the Produce Professional Certificate Program (taking this workshop gives you 20 of the 120 points required! Visit our website at: <http://postharvest.ucdavis.edu>.

ENROLLMENT INFORMATION

Location, Dates and Time

Held January 20, 2016 at the UC Davis Activities and Recreation Center. For a map, go to <http://campusrecreation.ucdavis.edu/content.cfm?contentID=339> The workshop will begin promptly at 8:30 a.m. and conclude between 5 - 5:30 p.m. The registration desk will open at 7:30 a.m.

Enrollment Fee

\$395 includes all instruction, course materials, lunch and morning and afternoon snack and coffee breaks. Your enrollment is requested no later than January 6, 2016.

Accommodations & Parking

For hotel information please go to: www.yolocvb.org, and look under "Davis" for "Hotels & Inns." A valid UCD permit is required to park on campus. Daily Visitor Permits (VP) are available for \$9.00 and may be purchased from permit dispensing machines located at the entrance to visitor parking lots.

If Your Plans Change

Refunds, less a \$35 processing fee, will be granted if requested at least seven calendar days before the course begins. At that time, you may also discuss sending a substitute.



UCDAVIS
DEPARTMENT OF PLANT SCIENCES

UCDAVIS
COLLEGE OF AGRICULTURAL
AND ENVIRONMENTAL SCIENCES

University of California
Agriculture and Natural Resources

ENROLLING IS EASY!

On-Line: Link to our secure on-line enrollment form: http://postharvest.ucdavis.edu/Education/Measuring_Produce_Quality_Workshop/Methods/

By Phone: Call (530) 752-7672
Please have your Visa, MasterCard, Discover, or American Express account number handy.

By Fax: Send this completed enrollment form, along with your credit card information to: (530) 754-4326

By Mail: Complete this form and send it with your credit card information, or check for \$395 to:

Attn: Penny Stockdale, Registration Desk
Postharvest Technology
Dept. of Plant Sciences, MS2
One Shields Avenue
Davis, CA 95616

Enrollment Information:

Name

Company

Position/Job Title

Address

City State Zip

Daytime Phone Fax

Email Address

Please include me in the workshop networking roster

Payment Information:

- Enclosed is a check payable to "UC Regents"
 Please charge my credit card:

Account Number Expires

Authorizing Signature

Type of Card:

Visa MasterCard Discover American Express