

**24TH ANNUAL FRESH CUT PRODUCTS:**

**MAINTAINING QUALITY & SAFETY WORKSHOP**

**LIVE SESSIONS AGENDA - VIA ZOOM**

*Subject to change*

University of California, Davis, CA

November - December 2020

**\*Times posted are Pacific Standard Time (GMT-8 hours)**

**November 17 (WEEK 1: November 11 - 17)**

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| **Time** | **Topic** | **Instructor** | |
| 8:00 – 8:15 | **Introduction to Workshop** | Beth Mitcham | |
| 8:15 – 8:30 | **Flavor and Aroma Biology** | Florence Zakharov | |
| 8:30 – 8:45 | **Fresh-cut Product Biology** | Angelos Deltsidis | |
| 8:45 – 9:00 | **Pre-harvest factors, maturity and fresh-cut quality** | Marita Cantwell, UCD | |
| 9:00 – 9:20 | ***Breakout Groups – Meet and Greet\**** | | All |
| 9:20 – 9:30 | ***Break*** | |  |
| 9:30 – 9:45 | **Treatments to control browning and softening** | Marita Cantwell | |
| 9:45 – 10:00 | **Fresh-cut Quality Issues regarding Cell Integrity, Translucency & Juice Leakage** | Jeff Brecht; U. of Florida | |
| 10:00 – 10:25 | **Campus Tour Mixer** | Breakout Groups | |
| 10:25 – 10:40 | **Temperature Management: Cooling & Storage** | Irwin Donis-Gonzalez, UCD | |
| 10:40 – 11:00 | **Impact of Storage and Temperature on Quality and Nutritional Constituents** | Marita Cantwell | |

\*Bring an item to show that tells something about YOU!

**November 24 (WEEK 2: November 18 - 24)**

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| **Time** | | **Topic** | **Instructor** |
| **8:00 – 8:15** | | **Ripening & Conditioning Fruits for Fresh-cut** | Beth Mitcham, UCD |
| **8:15 – 8:35** | | **Enhanced fresh cut opportunities with ethylene** | Dennis Kihlstadius, Produce Technical Services, and Tim Beerup, Beerup Inc. |
| 8:35 – 8:50 | | **Modified Atmospheres: Benefits and Risks to Fresh-cut Produce** | Jeff Brecht |
| 8:50 – 9:10 | | **MAP: Plastic Film Technology and Selection** | Jeff Brandenburg; The JSB Group |
| 9:10 – 9:25 | | **Trends in the Produce Industry** | Kristin Kiesel |
| 9:25 – 9:35 | *Break* | | |
| 9:35 – 9:55 | **Transportation and Distribution Issues** | | Jeff Brecht |
| 9:55 – 10:10 | **Noninvasive Techniques for Fresh Fruit and Vegetable Quality Analysis** | | Irwin Donis-Gonzalez |
| 10:10 – 11:00 | | **Sensory Quality: Presentation & Demonstration** | Mary Lu Arpaia |

**December 1 (WEEK 3: November 25 - December 1)**

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| **Time** | **Topic** | **Instructor** |
| 8:00 – 8:15 | **Fresh Cut Microbiology Overview & Food Safety: Prerequisite Programs and Preventive Controls** | Adrian Sbodio, UCD |
| 8:15 – 8:30 | **Raw Agricultural Commodity & Fresh Cut Operation Environmental Monitoring Protocols** | Linda Harris |
| 8:30 – 8:50 | **Sanitary Plant Design for GMPs and Preventive Controls** | Rudi Groppe; Heinzen Manufacturing Company |
| 8:50 – 9:00 | **Website and Publications Overview** | Beth Mitcham |
| 9:00 – 9:15 | **Bacterial Populations in Spring Mix Salad and their Interactions with Human Pathogens** | Luxin Wang, UCD |
| 9:15 – 9:35 | ***Campus Tour Mixer*** | *Breakout Groups* |
| 9:35 – 9:45 | **Break** |  |
| 9:45 – 10:05 | **Fresh Produce Traceability** | Jason Varni and Harrison Enright, iTradeNetwork |
| 10:05 – 10:20 | **Emerging technologies for sanitizers and process validation for food safety** | Nitin Nitin |
| 10:20 – 11:00 | **Water Disinfection Options for Process Validation and Verification (including video demonstration)** | Adrian Sbodio |

\*\* Includes discussion of quality and postharvest handling, maturity indices, variety and production factors affecting quality, preparation procedures and treatments, quality indices and defects of the fresh-cut product, benefits of atmospheres and other treatments in relation to temperature control, expected shelf-life of fresh-cut product; new developments/research needs for this fresh-cut product.

**December 8 (WEEK 4: December 2 – 8)**

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| **Time** | **Topic** | | **Instructor** | |
|  | *Commodity Overviews\** | | | |
| 8:00 – 8:20 | | **Lettuce and Spinach Salads** | | Marita Cantwell |
| 8:20 – 8:35 | | **Tomato and Pepper** | | Angelos Deltsidis |
| 8:35 – 8:50 | | **Broccoli, Cauliflower & Celery** | | Marita Cantwell |
| 8:50 – 9:05 | | **Sweet corn, Cucumbers & Squash** | | Jeff Brecht |
| 9:05 – 9:20 | | **Potatoes, Carrots, Onions & Garlic** | | Marita Cantwell |
| 9:20 – 9:45 | | **Interactive Activity** | | All |
| 9:35 – 9:45 | | **Break** | | All |
| 9:45 – 10:00 | | **Apple and Pear** | | Beth Mitcham |
| 10:00 – 10:15 | | **Mango** | | Jeff Brecht |
| 10:15 – 10:30 | | **Kiwi, Pomegranate & Berries** | | Beth Mitcham |
| 10:30 – 10:45 | | **Melons** | | Marita Cantwell |
| 10:45 – 11:00 | | **Banana, Pineapple, Papaya & Citrus** | | Jeff Brecht |

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**December 15 (WEEK 5: December 9 – 15)**

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| **Time** | **Topic** | | | **Instructor** |
|  | *Commodity Overviews\** | | | |
| 8:00 – 8:20 | **Fresh-cut Process Lines: Design and Equipment** | | Rudi Groppe | |
| 8:20 – 8:30 | | *Group Photo (all participants) – Cameras on Please!!* | | |
| 8:30 – 9:15 | **Demonstration: Impact of Temperature and Packaging on Quality of Fresh-cut Products** | | Marita Cantwell | |
| 9:15 – 9:25 | *Break* | | | |
| 9:25 – 9:45 | **TBA** | |  | |
| 9:45 – 10:05 | **New Packaging Concepts** | | Jeff Brandenburg | |
| 10:05 – 10:45 | **Panel Discussion** | | TBA | |
| 10:45 – 11:00 | **Final Wrap Up** | | All instructors | |