

## Fresh-Cut Products: Maintaining Quality and Safety

Buehler Alumni Center  
UC DAVIS, September 17-19, 2019

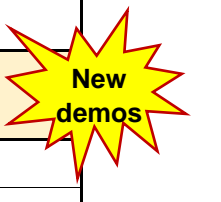
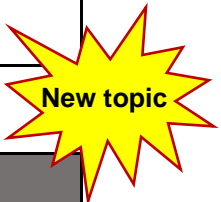
### DAY 1 – Tuesday, September 17, 2019

Time	Topic	Instructor
7:15 – 8:00	<b>Registration</b>	Penny Stockdale, Pam Devine
8:00 – 8:30	<b>Introduction to the workshop and participants</b>	Florence Zakharov, Angelos Deltsidis, UCD
8:30 – 9:00	<b>Brief intro into flavor quality</b>	Florence Zakharov
9:00 – 9:30	<b>Fresh-cut Product Biology</b>	Angelos Deltsidis
9:30 – 10:00	<b>Fresh-cut Quality Issues regarding Cell Integrity, Translucency &amp; Juice Leakage</b>	Jeff Brecht; U. of Florida
10:00 – 10:15	<i>Morning break</i>	
10:15 – 11:00	<b>Pre-harvest factors, maturity and fresh-cut quality</b>	Marita Cantwell, UCD
11:00 – 11:30	<b>Temperature Management: Cooling &amp; Storage</b>	Irwin Donis-Gonzalez, UCD
11:30 – 12:15	<b>Impact of Storage and Temperature on Quality and Nutritional Constituents</b>	Marita Cantwell
12:15 – 1:00	<i>Lunch</i>	
1:00 – 1:45	<b>Ripening &amp; Conditioning Fruits for Fresh-cut</b>	Elizabeth Mitcham, UCD
1:45 – 2:30	<b>Enhanced fresh cut opportunities with ethylene</b>	Dennis Kihlstadius, Produce Technical Services, and Tim Beerup, Beerup Inc.
2:30 – 3:00	<b>Treatments to control browning and softening</b>	Marita Cantwell
3:00 – 3:15	<i>Afternoon break</i>	
3:15 – 3:45	<b>Modified Atmospheres: Benefits and Risks to Fresh-cut Produce</b>	Jeff Brecht
3:45 – 4:35	<b>MAP: Plastic Film Technology and Selection</b>	Jeff Brandenburg; The JSB Group
4:35 – 5:05	<b>Noninvasive Techniques for Fresh Fruit and Vegetable Quality Analysis</b>	Irwin Donis-Gonzalez
5:15 – 6:30	<b>Ice Breaker outside at Buehler Alumni Center (snacks and beverages provided)</b>	



**DAY 2 – Wednesday, September 18, 2019**

Time	Topic	Instructor
8:00 – 8:30	<b>Fresh Cut Microbiology Overview &amp; Food Safety: Prerequisite Programs and Preventive Controls</b>	Adrian Sbodio, UCD
8:30 – 9:20	<b>Sanitary Plant Design for GMPs and Preventive Controls</b>	Rudi Groppe; Heinzen Manufacturing Company
9:20 – 9:50	<b>Bacterial Populations in Spring Mix Salad and their Interactions with Human Pathogens</b>	Luxin Wang, UCD
9:50 – 10:05	<i>Group Photo (all participants)</i>	
10:05 – 10:20	<i>Morning break; Postharvest publications for review/order</i>	
10:20 – 11:10	<b>Pre-harvest factors, maturity and fresh-cut quality Measuring and Monitoring Water Disinfection Options for Process Validation and Verification</b>	Adrian Sbodio
11:10 – 12:00	<b>Emerging technologies for sanitizers and process validation for food safety</b>	Rohan Tikekar, U. Maryland
12:00 – 1:00	<i>Lunch</i>	
	<b>Commodity Overviews (concurrent sessions) **</b>	
1:00 – 1:45	<b>A – Apple and Pear</b>	Elizabeth Mitcham
	<b>B – Lettuce and Spinach Salads</b>	Marita Cantwell
1:45 – 2:15	<b>A – Mango</b>	Jeff Brecht
	<b>B – Tomato and Pepper</b>	Angelos Deltsidis
2:15 – 2:45	<b>A – Kiwi, Pomegranate and Berries</b>	Elizabeth Mitcham
	<b>B – Melons</b>	Marita Cantwell
2:45 – 3:00	<i>Afternoon Break; Postharvest publications for review/order</i>	
	<b>Commodity Overviews (concurrent sessions) **</b>	
3:00 – 3:30	<b>A – Banana, Pineapple, Papaya and Citrus</b>	Jeff Brecht
	<b>B – Broccoli, Cauliflower and Celery</b>	Marita Cantwell
3:30 – 4:30	<b>Breakout Demonstrations (2 groups): Sensory / Water Sanitation</b>	All available instructors
4:30 – 5:00	<b>A – Sweet Corn, Cucumbers and Squash</b>	Jeff Brecht
	<b>B – Potatoes, Carrots, Onions and Garlic</b>	Marita Cantwell



\*\* 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. **Concurrent sessions will be videotaped so participants can view and hear all presentations they were not able to attend during the workshop.**

**DAY 3 – Thursday, September 19, 2019**

Time	Topic	Instructor
8:00 – 9:30	<b>Demonstration: Impact of Temperature and Packaging on Quality of Fresh-cut Products</b>	All available instructors
9:30 – 10:00	<b>Demonstration Synthesis and Discussion</b>	All available instructors
10:00 – 10:15	<i>Morning break; Postharvest publications for review/order</i>	
10:15 – 11:00	<b>Fresh-cut Process Lines: Design and Equipment</b>	Rudi Groppe
11:00 – 11:40	<b>Transportation and Distribution Issues</b>	Jeff Brecht
11:40 – 12:10	<b>Raw Agricultural Commodity and Fresh Cut Operation Environmental Monitoring Protocols</b>	Linda Harris, UCD
12:10 – 1:00	<i>Lunch</i>	
1:00 – 1:40	<b>Novel food waste recovery and recycling systems</b>	Chris Simmons, UCD
1:40 – 2:20	<b>New Packaging Concepts</b>	Jeff Brandenburg
2:20 – 3:00	<b>Fresh Produce Traceability</b>	Jason Varni and Harrison Enright, iTradeNetwork
3:00 – 3:15	<i>Afternoon break</i>	
3:15 – 4:00	<b>New technological advances and trends for Fresh Cut</b>	Johnna Hepner, PMA
4:00 – 4:30	<b>Final Open Q&amp;A Session, Evaluations, Certificates</b>	All instructors



**SAFE TRAVELS!**