



**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 Daylight Time**

November 17 (WEEK 1: November 11 - 17)

Time	Topic	Instructor
8:00 – 8:15	Introduction to Workshop	Beth Mitcham
8:15 – 8:30	Flavor Quality	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 – 9:15	Fresh-cut Quality Issues regarding Cell Integrity, Translucency & Juice Leakage	Jeff Brecht; U. of Florida
9:15 – 9:25	<i>Break</i>	
9:25 – 9:40	Treatments to control browning and softening	Marita Cantwell
9:40 – 10:25	Breakout Groups – Meet and Greet*	All
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)

Time	Topic	Instructor
8:00 – 8:15	Ripening & Conditioning Fruits for Fresh-cut	Elizabeth 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	<i>Break</i>	
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)

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 – 9:05	Website and Publications Overview	Beth Mitcham
9:05 – 9:20	Bacterial Populations in Spring Mix Salad and their Interactions with Human Pathogens	Luxin Wang, UCD
9:20 – 9:45	<i>Break & Interactive Activity</i>	
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)

Time	Topic	Instructor
	<i>Commodity Overviews*</i>	
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	<i>Break & Activity</i>	
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)

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