

## Intended Audience

This course is designed for those industry and government professionals working in the area of juice analysis, quality, research standards and regulations. A background in Chemistry, Food Science & Technology or Food Physics/Food Engineering will be useful.

## Course Overview

**Day One** of the course covers the basics of Juice Processing including: juice microbiology and juice HACCP, juice extraction and processing, quality preservation and measurement, pigments and pigment preservation, regulatory overview, and juice flavor.

**Day Two** of the course covers advanced juice topics including: “the good, the bad, and the ugly” in juice products, Juice authenticity, authentication, purchasing and specifications, enzymes in juice production, degradative chemistry of juice, advanced processing technologies, and the pros and cons of antioxidants.



## Enrollment Fee

Your enrollment fee of \$300/day includes all instruction, course materials, continental breakfast, lunch, and morning and afternoon coffee breaks. Your enrollment is requested by March 10, 2010. Enrollment will not be guaranteed until payment is received. If your plans change, refunds, less a \$75 processing fee will be granted if requested at least 7 calendar days before the course begins. At that time you may also discuss sending a substitute.

## Campus Map

For the location of the Buehler Alumni and Visitors' Center and nearby campus parking:

[http://www.cevs.ucdavis.edu/map/map\\_detail.cfm?assetInfo=25](http://www.cevs.ucdavis.edu/map/map_detail.cfm?assetInfo=25)

## Accommodations and Parking

For **Davis hotel information** please go to:

<http://www.yolocvb.org/stay/davis>.

Additionally, a limited number of furnished campus apartments are available through the **University Guest Resident** program:

<http://www.confhsg.ucdavis.edu/UGR.htm>

for \$65/night. These apartments include daily maid service and breakfast. **Campus Parking Permits** will be available to those attending the class at check-in, please check the box on the enrollment form, or on the on-line enrollment form to reserve your permit.



### Course Coordinator:

Dr. Diane M. Barrett

[dmbarrett@ucdavis.edu](mailto:dmbarrett@ucdavis.edu)

Phone: 530-752-4800

University of California, Davis  
Dept. of Food Science & Technology  
One Shields Avenue  
Davis, CA 95616



### Registration Coordinator:

Zann Gates

[zgates@ucdavis.edu](mailto:zgates@ucdavis.edu)

Phone: 530-752-5901

University of California, Davis  
Dept. of Food Science & Technology  
One Shields Avenue  
Davis, CA 95616



# Juice Processing Workshop



at UC Davis,  
Buehler Alumni Center  
March 17-18, 2010

Workshop offered by the University  
of California  
Cooperative Extension

Co-Sponsored by the California  
League of Food Processors  
and HeinzSeed

Coordinator: **Diane M. Barrett, PhD**  
Fruit & Vegetable Products Specialist -  
<http://www.fruitandvegetable.ucdavis.edu>  
Dept. Food Science & Technology,  
One Shields Avenue, University of  
California, Davis, CA 95616

# Juice Processing Workshop

UC Davis, Buehler Alumni & Visitors Center  
March 17-18, 2010

## Juice Workshop - Day One

March 17, 2010

### Juice Processing Basics

- Juice Extraction and Processing  
*Betsy Tse, Odwalla, and Linda Frelka, Sunkist Growers*
- Ultra Fast Anaerobic Extraction of Fruit Purees  
*Eric Houglund, Process Resource, Inc.*
- Juice Microbiology and HACCP  
*Linda Harris, UC Davis*
- Quality Assurance  
*Eric Wilhelmsen, Alliance of Technical Professionals*
- Raw Materials Issues  
*Diane Barrett, UC Davis*
- Pigments and Pigment Preservation  
*Bob Durst, Oregon State University*
- Juice Regulatory Overview - Juice Safety  
*Martin Stutsman, Food & Drug Administration*
- Juice Flavor  
*Jean-Xavier Guinard, UC Davis*
- Question & Answer/Fruit Beverage Tasting



## Juice Workshop - Day Two

March 18, 2007

### Advanced Juice Topics

- Quality Preservation and Measurement  
*Diane Barrett, UC Davis*
- The Good, Bad, and the Ugly in Juice Products  
*Eric Wilhelmsen, Alliance of Technical Professionals*
- Juice Authenticity  
*Bob Durst, Oregon State University*
- Authentication, Purchasing and Specifications  
*Eric Wilhelmsen, Alliance of Technical Professionals*
- Enzymes in Juice Production  
*Debbie Yaver, Novozymes, Inc.*
- Degradative Chemistry of Juice  
*Eric Wilhelmsen, Alliance of Technical Professionals*
- Antioxidants - Pros and Cons  
*Alyson Mitchell, UC Davis*
- Advanced Processing Technologies  
*Diane Barrett, UC Davis*
- Question & Answer



## Enrollment Form

ENROLLING IS EASY!

**On-Line (Credit Card):** Use our secure on-line registration form at: [http://www.fruitandvegetable.ucdavis.edu/Cooperative\\_Extension\\_Short\\_Courses/Juice\\_Processing\\_Course.htm](http://www.fruitandvegetable.ucdavis.edu/Cooperative_Extension_Short_Courses/Juice_Processing_Course.htm)

**Credit card payment must be made using our secure on-line registration. No phone or fax enrollment is available.**

Companies sending multiple employees may pay by purchase order; email [zgates@ucdavis.edu](mailto:zgates@ucdavis.edu) for details.

**By Mail:** Complete this form and send it with your **check made payable to "UC Regents"** for \$600 to: Attn: Zann Gates (Juice Workshop Registration), UC Davis Dept. of Food Science & Technology, One Shields Avenue, Davis, CA 95616

### REGISTRANT INFORMATION (for check payment only):

Name \_\_\_\_\_

Job Title \_\_\_\_\_

Company \_\_\_\_\_

Mailing Address:  
\_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_

Zip Code \_\_\_\_\_ Country \_\_\_\_\_

Phone \_\_\_\_\_ Fax \_\_\_\_\_

Email \_\_\_\_\_

I will need a **campus parking permit** for the class

Yes, I would like my name, company and contact details to be listed on the "**Networking Roster**" that is **distributed to all course attendees.**

### Payment Information

Enclosed is a **check payable to "UC Regents"** for **\$600**

