

Fresh-Cut Products: Maintaining Quality & Safety

Fresh-cut products are fresh fruits and vegetables that have been prepared (cleaned, washed, sanitized, cut), packaged, and held under refrigeration until consumption. The fresh-cut sector continues to develop innovative and convenient products.

Consumers demand safe, high quality fresh-cut products that have extended shelf-life, but also good eating quality. These demands require that fresh-cut processors and handlers meet rigorous standards.

This workshop provides an intensive and substantive overview of many aspects of fresh-cut production, processing, packaging, distribution and quality assurance. Participants gain working knowledge of established and new procedures through topic-related sessions and demonstrations. In 2016, the workshop will feature discussions on fresh-cut marketing, new packaging, product physiology, microbial control, and sensory evaluation. And our practical demonstration on the impact of temperature on packaged product quality reinforces all the temperature-related discussions.

The fresh-cut industry and this workshop have changed considerably over the past 20 years. Join us if you are new to the fresh-cut industry, or if you want updates on many topics important to the success of the fresh-cut fruit and vegetable sector.



WHO SHOULD ATTEND

The workshop is relevant to all levels of fresh-cut produce industry professionals—from small, local and regional produce processors to large businesses with nationwide distribution. Food scientists, food engineers, quality assurance personnel and new product development staff as well as representatives from research institutions, the restaurant and Institutional food industries, and equipment, packaging and ingredient suppliers will all benefit from attending.

INSTRUCTORS

We have an excellent cadre of experienced instructors from academia and industry.

Todd Baggett, RedLine Solutions, Santa Clara, CA
Jeff Brandenburg, JSB Group, Greenfield, MA
Jeff Brecht, Dept. Horticultural Sciences, Univ. Florida
Marita Cantwell, Dept. Plant Sciences, UCD
Roberta Cook, Dept. Agric. & Resource Economics, UCD
Irwin Donis-González, Dept. Biol. Agric. Engineering, UCD
Rudi Groppe, Heinzen Manufacturing, Gilroy, CA
Deirdre Holcroft, Holcroft Postharvest Consulting, Davis, CA
Karan Khurana, Pulse Instruments, Van Nuys, CA
Elizabeth Mitcham, Dept. Plant Sciences, UCD
Anne Plotto, USDA-ARS, Fort Pierce, FL
Anuradha Prakash, Chapman University, Orange, CA
Mikal Saltveit, Dept. Plant Sciences, UCD
Trevor Suslow, Dept. Plant Sciences, UCD
James Thompson, Postharvest Engineering LLC, & Dept. of Biological and Agricultural Engineering UCD
Florence Zakharov, Dept. Plant Sciences, UCD

FOR MORE INFORMATION

Technical Content:

Marita Cantwell
Dept. of Plant Sciences, UC Davis
Phone: 530-752-7305
Email: micantwell@ucdavis.edu



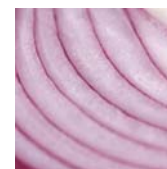
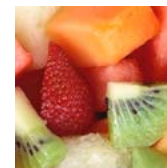
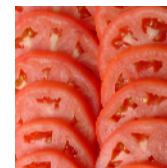
Registration Information:

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.



Join us for the
20th Annual

Fresh-Cut Products: Maintaining Quality & Safety

Tuesday-Thursday
September 13-15, 2016

At the Buehler Alumni
Center, UC Davis

This three-day workshop for food professionals includes lectures, demonstrations, discussions and research advances on fresh-cut fruits and Vegetables



TOPICS

Marketing and Consumer Issues

- Consumer perception of produce quality & safety
- Marketing trends in the fresh-cut category

Product Biology

- Physiology and biochemistry of fresh-cut products
- Respiration, ethylene production, wound reactions

Product Quality

- Nondestructive quality measurement
- Nutritional composition of fresh-cut products
- Sensory quality of fresh-cut products
- Treatments to maintain product quality

Product Preparation

- Technical aspects of processing equipment and selection
- Sanitary plant design and waste management
- Fruit and vegetable preparation procedures

Temperature Management

- Cooling and storage options
- Accurate temperature measurement
- Temperature control during transportation and distribution
- Impact of temperature on product quality and storage life

Microbiology and Sanitation

- Microorganisms of concern in fresh-cut products
- Water disinfection options
- GAP and GMP considerations for fresh-cut
- Irradiation and fresh-cut produce
- Produce traceability

Modified Atmospheres and Packaging

- Impact of MA on product quality and shelf-life
- MAP and temperature interactions
- Packaging selection for fresh-cut products
- New developments in fresh-cut packaging

Specific Fresh-cut Product Information

- Concurrent sessions on product groups include raw material quality, maturity, storage and handling; processing options, benefits of temperature, modified atmospheres, quality defects.
- Concurrent sessions will be videotaped and available for viewing later by workshop attendees.

Fresh-Cut Products: Maintaining Quality & Safety Sept 13-15, 2016 at UC Davis

ENROLLMENT INFORMATION

Location, Dates and Time

Buehler Alumni & Visitors Center, UC Davis on September 13-15. For a map, go to <https://extension.ucdavis.edu/student-services/directions/buehler>. The workshop will begin promptly at 8:00 a.m. (7:30 a.m. on Sept 15) and conclude between 5 - 5:30 p.m. The registration desk will open at 7:15 a.m. on Tuesday, Sept 13.

Enrollment Fee

\$1150 includes all instruction, course materials, three lunches and morning and afternoon snacks and coffee breaks, plus an evening networking reception. Please enroll by September 2.

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 \$100 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.

Also of Potential Interest

Learn about other workshops and the Produce Professional Certificate Program (taking this Fresh-cut Workshop gives you 24 points!), visit our website at <http://postharvest.ucdavis.edu>.



ENROLLING IS EASY!

On-Line: Link to our secure on-line registration form:

<http://postharvest.ucdavis.edu/Education/FreshCut/>

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 credit card information to: (530) 754-4326

By Mail: Complete this form and send it with your credit card information, or check for \$1150 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

Commodity Interest for Fresh-cut fruits
Breakout Session: Fresh-cut vegetables

Please include me in the workshop networking roster

Payment Information

My enrollment fee is \$1150

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

Please provide the billing Zip Code for the credit card:

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