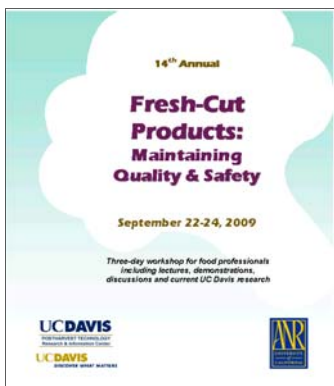


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#10 “Fresh-cut Products: Maintaining Quality & Safety” (2009)

\$175.00



**Editor/Compiler:** Marita Cantwell, 2009. Publication includes a 376 page binder, 4 separately-bound publications in a portfolio and a 2-GB Memory Stick containing pdf files of all binder documents.

**Description:** The binder includes lecture notes, demonstration handouts and the first page of each referenced publication included on the Memory Stick. This publication is the course material from the Fresh-cut Workshop at UC Davis, September 22-24, 2009. Instructors included Roberto Avena-Bustillos, Diane Barrett, Jeff Brandenburg, Christine Bruhn, Marita Cantwell, Roberta Cook, Mike Domingos, Barry Eisenberg, James Gorny, Rudi Groppe, Linda Harris, Clare Hasler, Hildegard Heymann, Adel Kader, Karan Khurana, Elizabeth Mitcham, Florence Negre-Zakharov, Anuradha Prakash, Mikal Saltveit, Trevor Suslow, and James Thompson.

Section		Binder & Memory Stick	Memory Stick Only	Portfolio
<b>1</b>	<b>PROGRAM, INSTRUCTORS, INFORMATION SOURCES</b>			
	a. Program	X		
	b. Speakers and Contact Information	X		
	c. Introduction & Information Sources	X		
<b>2</b>	<b>FRESH-CUT INDUSTRY REGULATIONS &amp; MARKETING</b>			
	a. Trends in Marketing Produce & Fresh-cut Products: Roberta Cook slides	X		
	b. Fresh-cut Industry Regulatory Issues: Jim Gorny slides	X		
	c. Progressive Grocer “Make the Cut” article		X	
	d. Food Safety and the E. coli outbreak ... spinach (Calvin et al., 2008)		X	
	e. Fresh Trends 2007 “Salad Mix”		X	
	f. FDA Reportable Food Registry 2009		X	
	g. Economic Impact fruit vegetable industry PMA 2009		X	
	h. Fruit and vegetable consumption PMA		X	
<b>3</b>	<b>QUALITY FACTORS</b>			
	a. Fresh Produce Quality Parameters: Marita Cantwell slides	X		
	B. Phytonutrients and Health Claims: Clare Hasler slides	X		
	c. Standardization of Quality (Kader and Mitcham)		X	
	d. Quality Parameters of fresh-cut fruit and vegetable products (Kader)		X	
	e. Methods for Determining Quality (Mitcham, Kader, Cantwell)		X	
	f. Targeting Varieties for Fresh-Cut (Suslow)		X	

**Link to Order Form**

Section		Binder & M-S	M-S Only	Portfolio
	g. The Convenience, Nutritional Value and Safety of Fresh-cut Produce (IFPA)		X	
	h. USDA Shipping Point & Market Inspection Instructions		X	
<b>4</b>	<b>SENSORY &amp; CONSUMER EVALUATION</b>			
	a. Flavor and Aroma of Fruits: Florence Negre-Zakharov slides	X		
	b. Consumers Perceptions of Quality: Christine Bruhn slides	X		
	c. Sensory Evaluation of Fresh-cut Products: Hildegard Heymann slides			
	d. Sensory glossary and references	X		
	e. Sensory Evaluation Guide & Scorecards		X	
	f. Consumer Perceptions of Fresh-cut Products (vegetables)		X	
	g. Sensory Evaluation of Fresh-cut Products (Bett, 2002)		X	
	h. Consumer sensory conventional and organic vegetables 2007		X	
	i. Fresh-cut Product Demonstrations		X	
<b>5</b>	<b>FRESH-CUT PRODUCT PHYSIOLOGY</b>			
	a. Fresh-cut Biology: The Basics. Mikal Saltveit slides	X		
	b. Fresh-cut Fruits & Vegetables: Overview of Physiology, Preparation & Handling		X	
	c. Ethylene Biology and Control		X	
	d. Microbiological and physiological spoilage mechanisms freshcut products		X	
	e. Biochemical bases for quality changes freshcut products		X	
	f. Postharvest Biology and Technology: An Overview		X	
	g. Some Considerations for Measurement of Respiration with a Static System		X	
<b>6</b>	<b>PRODUCT PREPARATION &amp; SPECIAL TREATMENTS</b>			
	a. Fresh-cut Product Preparation: Marita Cantwell slides	X		
	b. Treatments to maintain freshcut quality: Diane Barrett slides	X		
	c. Antimicrobial Edible Films and Coatings: Roberto Avena slides	X		
	d. Equipment considerations: Rudi Groppe slides	X		
	e. Sanitary Plant Design: Rudi Groppe slides	X		
	f. Preservative Treatments for Fresh-cut Fruits & Vegetables		X	
	g. Inhibition Enzymatic Browning Minimally Processed Vegetables & Fruits		X	
	h. Fresh-cut Produce Preparation		X	
	i. Fresh-cut Magazine 2009 Buyers' Guide			X
	j. Antimicrobial Films Chapter 2009		X	
	k. Review Edible Coatings 2007		X	
	l. Plant Extracts and Salads 2008		X	
<b>7</b>	<b>FRESH-CUT PRODUCTS &amp; TEMPERATURE</b>			
	a. Temperature Control and Measurement: Jim Thompson slides	X		
	b. Traceability: Mike Domingo slides	X		
	c. Transportation and Distribution: Temperature and Food Safety	X		
	d. Temperature Management I: Cooling, Storage & Distribution		X	
	e. Temperature Management II: Transportation		X	
	f. Measuring temperature of fresh-cut products		X	
	g. Commercial Cooling Manual			X
	h. Refrigerated Trailer Transport of Perishable Products			X
	i. Air Transport of Perishable Products			X
	j. Fresh-Cut Product Handling Guidelines (IFPA & PMA)		X	

Section		Binder & M-S	M-S Only	Portfolio
<b>8</b>	<b>MODIFIED ATMOSPHERES &amp; PACKAGING</b>			
	a. Introduction to Modified Atmospheres: Marita Cantwell slides	X		
	b. Packaging Film Technology: Jeff Brandenburg slides	X		
	c. New Packaging Concepts: Jeff Brandenburg slides	X		
	d. Controlled and Modified Atmospheres, an Introduction		X	
	e. MA and CA packaging technology 2009 chapter		X	
	f. Modified Atmospheres and Fresh-cut Fruit		X	
	g. MAP Zagory lecture materials and review of MAP for freshcut products		X	
	h. Packaging Design for Fresh-cut Produce		X	
<b>9</b>	<b>FRESH-CUT PRODUCT MICROBIAL SAFETY</b>			
	a. Basic Microbiology for Fresh-cut Produce: Linda Harris slides	X		
	b. Preharvest and Harvest Food Safety: Trevor Suslow slides	X		
	c. Key Points of Control & Management of Microbial Food Safety		X	
	d. IFT/FDA Report: Analysis & Evaluation Microbial Hazards (table contents)		X	
	E. Leafy Green Marketing Agreement Metrics and Audit Checklist 2007		X	
	f. FDA Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables. Draft Final Guidance. February 2008		X	
	g. IFPA Food Safety Guidelines for Fresh-Cut Industry		X	
	h. USDA QTV (Qualified Through Verification) Program for Fresh-cut 2007		X	
	i. Melons: Key Points.... Management Microbial Food Safety		X	
	j. Field Cored Lettuce Best Practices NFPA/IFPA/UFFVA document		X	
	k. Fresh-cut Produce Re-Wash Recommendations CDHS 2006		X	
	l. Commodity Specific Food Safety Guidelines: Lettuce and Leafy Greens Supply Chain		X	
	m. Commodity Specific Food Safety Guidelines for the Melon Supply Chain		X	
	n. Commodity Specific Food Safety Guidelines for the Fresh Tomato Supply Chain		X	
	o. Recommendations Handling Leafy Greens by Retail and Consumers 2007		X	
<b>10</b>	<b>SANITATION &amp; DISINFECTION</b>			
	a. Plant and Worker Sanitation: Barry Eisenberg slides	X		
	b. Application of Sanitizers. Measuring Disinfection: Karan Khurana slides	X		
	c. Water quality & sanitation overview: Trevor Suslow slides	X		
	d. Postharvest Chlorination		X	
	e. Water Disinfection: Calculating Dose Values		X	
	f. Ozone applications for postharvest disinfection of edible horticultural crops		X	
	g. Using Oxidation Reduction Potential (ORP) for Monitoring and Control		X	
	h. Guidelines for Controlling <i>Listeria</i> in Packing and Fresh-cut Operations		X	
	i. Environmental Sanitation Testing		X	
	j. Irradiation and fresh-cut products, Anuradha Prakash slides	X		
	k. FDA Lettuce and Spinach Irradiation ruling August 2008		X	
	l. Irradiation Fruits and Vegetables 2008		X	

Section		Binder & M-S	M-S Only	Portfolio
<b>11</b>	<b>FRESH-CUT PRODUCT REQUIREMENTS: VEGETABLES</b>			
	a. Lettuce, Spinach, Broccoli, Cauliflower, Mushroom. Marita Cantwell slides	X		
	b. Pepper, Tomato, Cucumber, Squash. Marita Cantwell slides	X		
	c. Potato, Carrot, Onion, Garlic. Marita Cantwell slides	X		
	d. Reference List for Fresh-cut Vegetables		X	
	e. Quality Changes in Packaged Salad Products during Storage		X	
	f. Fresh-cut Vegetables by Barth, Zhuang & Saltveit. USDA Handbook 66		X	
<b>12</b>	<b>FRESH-CUT PRODUCT REQUIREMENTS: FRUITS</b>			
	a. Ripening fruits for Fresh-cut. Beth Mitcham slides	X		
	b. Apple, peach, pear, nectarine. Beth Mitcham slides	X		
	c. Banana, pineapple, mango, citrus. Adel Kader slides	X		
	d. Kiwi, strawberry, pomegranate. Adel Kader slides	X		
	e. Fresh-cut Fruits by Beaulieu and Gorny. USDA Handbook 66		X	
	f. Reference List for Fresh-cut Fruits including Melons		X	
	g. Fruit maturity, ripening and quality relationships		X	
	h. New advances in extending the shelf-life of fresh-cut fruits: a review		X	