

Fresh-Cut Products: The Science and Art of Quality & Safety
Buehler Alumni Center
UC DAVIS, September 18-20, 2018

Program Day 1 Tuesday Sept 18

<i>Time</i>	<i>Topic</i>	<i>Instructor</i>
7:15-8:00	Registration	
8:00 - 8:30	Introduction to the workshop	Trevor Suslow; UCD
8:30 – 9:15	Fresh-cut Product Biology	Mikal Saltveit: UCD
9:15 – 10:00	Impact of Storage and Temperature on Quality and Nutritional Constituents	Marita Cantwell: UCD
10:00-10:15	Break	
10:15 – 10:45	Temperature Management: Cooling & Storage	Irwin Donis-Gonzalez: UCD
10:45-11:15	Fresh-cut Quality Issues regarding Cell Integrity, Translucency & Juice Leakage	Jeff Brecht; U of FLA
11:15 -11:45	Treatments to control browning and softening	Marita Cantwell
11:45 – 12:15	Noninvasive Techniques for Fresh Fruit and Vegetable Quality Analysis	Irwin Donis-Gonzalez
12:15-1:00	Lunch	
1:00 – 1:45	Preharvest Factors and Fresh-cut Quality: Variety Selection and Crop Management	Alejandro Tomas Callejas; Church Bros./True Leaf Farms
1:45 – 2:15	Brief Intro to Flavor and Aroma Biology Sensory Evaluation of Fresh-cut Produce	Florence Negre-Zakharov; UCD
2:15- 2:40	Modified Atmospheres: Benefits and Risks to Fresh-cut Produce	Jeff Brecht
2:40 – 2:50	Break	
2:50 – 3:45	MAP: Plastic Film Technology and Selection	Jeff Brandenburg; The JSB Group, LLC
3:45 – 4:15	Current Challenges in Executing New Product Concepts	Will Daniels; Fresh Integrity Group
4:15 – 4:50	Flash Session - Products and Services	Workshop Sponsors
4:50 – 5:00 as needed	Parking lot Issues	Trevor Suslow
5:00 - 6:30	Ice Breaker outside at Buehler Alumni Center. Snacks and beverages.	Sponsor Table Top Displays

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Program Day 2 Wednesday, Sept 19

<i>Time</i>	<i>Topic</i>	<i>Instructor</i>
8:00 – 8:45	Measuring and Monitoring Water Disinfection Options for Process Validation and Verification	Trevor Suslow
8:45 – 9:40	Sanitary Plant Design for GMPs and Preventive Controls	Rudi Groppe; Heinzen Manufacturing Company
9:40 – 10:00	What is Clean? Setting your C&S performance in an imperfect facility.	Justin Kerr; Factor IV Solutions, LLC
10:00 -10:20	<i>Break; Postharvest Publications for review/order</i>	
10:20- 11:00	Strategies for Optimizing Cleaning and Sanitizing Programs and Teams	Angela Anandappa; Alliance for Adv. Sanitation, U of NE
11:00 – 11:50	Fresh-cut Process Lines: Design and Equipment	Rudi Groppe
11:55-12:10	<i>Group photo</i>	
12:10 -1:00	<i>Lunch</i>	
	<i>Commodity Overviews **</i>	
1:00 - 1:30	Apple and Pear	Elizabeth Mitcham
1:30 – 2:00	Lettuce and spinach salads	Marita Cantwell
2:00 – 2:30	Banana, Mango, Pineapple, Citrus	Jeff Brecht
2:30- 3:00	Tomato & Pepper	Marita Cantwell
3:05 - 3:20	<i>Break; Postharvest Publications for review/order</i>	
3:20- 3:40	Kiwi, Pomegranate, Berries	Elizabeth Mitcham
3:40 – 4:10	Broccoli, Cauliflower, Celery	Marita Cantwell
4:10-4:30	Sweet corn, Cucumbers, Squash	Jeff Brecht
4:30- 5:00	Potatoes, Carrots, Onions, Garlic	Marita Cantwell

** May include discussion of raw material quality, maturity indices, variety and production factors affecting raw material 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, and new developments/research needs.

**Fresh-Cut Products: The Science and Art of Quality and Safety
Program Day 3 Thursday Sept 20**

<i>Time</i>	<i>Topic</i>	<i>Instructor</i>
8:00-9:30	Demonstration: Impact of Temperature and Packaging on Quality of Fresh-cut Products	Angelos Deltsidis
9:30– 10:00	Demonstration Synthesis and Discussion	Instructors
10:00 – 10:20	Break	
10:20 – 10:50	Fresh Cut Microbiology Overview & Food Safety: Prerequisite Programs and Preventive Controls	Trevor Suslow
10:50 – 11:20	Recent research topic- Food Safety I	Linda Harris; Chair, Food Science UCD
11:20-11:40	Micro Food Safety Topic II	Luxin Wang:UCD
11:40 -12:10	Fresh Cut Micro Topic III and New Research Directions for Quality and Safety	Gail Taylor; Chair, Plant Sciences UCD
12:10 -1:00	Lunch	
1:00 – 1:40	RAC and Fresh Cut Operation EMPs	Emily Griep; United Fresh Produce Assoc.
1:40 – 2:10	Pathogen Testing Open Discussion	Trevor Suslow
2:10- 3:00	Recall Response and Recovery...Perspectives and Lessons from the trenches	Greg Komar; Mann Packing
3:00-3:15	Break	
3:15-3:45	New Packaging Concepts	Jeff Brandenburg
3:45 - 4:10	Current Challenges and Keys to Success	Susanne Klose; Fresh Leaf Farms
4:10 – 4:30	Final Open Q&A Session Evaluations, Certificates	Trevor and co-instructors
	SAFE TRAVELS	