

ORGANIZATION



SPONSORS



IN COOPERATION WITH



9th EUROPEAN SHORT-COURSE ON

QUALITY AND SAFETY OF FRESH-CUT PRODUCE

OCTOBER 10-12, 2018

PORTO, PORTUGAL – FOZ CAMPUS

1st time in Portugal
Registrations now open

ON-LINE REGISTRATION [HERE](#)

A 3-day intensive Course for food professionals
including lectures, discussions and research advances
on fresh-cut fruits and vegetables

LOCATION

The course will take place on 10-12 October 2018, at Porto, Portugal, organized by the Faculty of Biotechnology of Universidade Católica Portuguesa, at Porto, in cooperation with University of Foggia and the COTHN (Centro Operativo e Tecnológico Hortofrutícola Nacional),

WHO SHOULD ATTEND

The program is designed for individuals from the fresh and processed fruit and vegetable industry and will be of interest for food scientists, food engineers, quality assurance personnel and new product development staff. The course also is valuable to representatives from R&D, students, institutions, food companies and suppliers (packaging, plant materials, equipments).

COURSE COORDINATORS

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COURSE SCHEDULE (Schedule subject to change)

October, 10 - Day 1

08:30 - 09:30
Registration

09:30 - 09:50
Greetings

09:50 - 10:20
An introduction to quality and factos affecting quality of fresh-cut produce

10:20 - 10:40
Physiology and biochemistry of fresh-cut products

10:40 - 11:00
Impact of temperature on product quality and storage life

11:00 - 11:30
Coffee break

11:30 - 11:50
Treatments to maintain quality of fresh-cut produce

11:50 - 12:20
Technology of fresh-cut produce: unit operations

12:20 - 12:40
Fresh-cut regulatory issues in main EU countries

12:40 - 13:00
Microbiological testing and implications for fresh-cut products

13:00 - 13:20
Discussion

13:20 - 15:00
Lunch

15:00 - 15:20
Spoilage and pathogenic organisms: biology and control

15:20 - 15:40
Effects of pre-harvest factores on quality of leafy greens

15:40 - 16:00
Impact of modified atmospheres on product quality and storage life

16:00 - 16:20
Discussion

October, 11 - Day 2

09:30 - 09:50
Equipments for fresh cut salads processing lines

09:50 - 10:10
Equipments for fresh cut fruits processing lines

10:10 - 10:30
Plant and worker sanitation

10:30 - 10:50
Nutritional quality of fresh-cut produce

10:50 - 11:10
New packaging materials for fresh-cut fruits & vegetables: bioplastics, active, smart

11:10 - 11:40
Coffee Break

11:40 - 12:00
Foreign body detection in fresh-cut products

12:00 - 12:20
Sensorial quality of fresh-cut products

12:20 - 12:40
Refrigeration installations and cold chain management for fresh-cut produce

12:40 - 13:00
Water sanitation: use of chlorine and alternatives

13:00 - 13:20
Discussion

13:20 - 15:00
Lunch

15:00 - 15:20
Water management fresh-cut operations

15:20 - 15:40
Sniffing quality – advances in the analyses of volatiles for assessing quality throughout the supply chain

15:40 - 16:00
Handling and processing considerations: leafy vegetables

16:00 - 16:20
Discussion

October, 12 - Day 3

09:30 - 09:50
Impact of postharvest conditions on blueberry quality and nutritional value

09:50 - 10:10
Molecular approach to quality and safety

10:10 - 10:30
Predicting quality of fresh-cut products

10:30 - 10:50
Innovative and mild technologies for minimally processing of fruit & vegetables

10:50 - 11:10
Modified atmosphere packaging: plastic film technology and selection

11:10 - 11:40
Coffee Break

11:40 - 12:00
Food safety and situation management

12:00 - 12:20
Valorization of fresh-cut byproducts

12:20 - 12:40
Integral valorization of fresh-cut fruit byproducts: Case Study melon & pineapple

12:40 - 13:00
Future R&D needs in fresh-cut products

13:00 - 13:20
Discussion

13:20 - 15:00
Lunch

15:00 - 17:00
Round table with companies with the theme “Fresh-cut produce to feed the world” in the framework of “Dia da Alimenta  o”