

## ORGANIZATION



## SPONSORS



## IN COOPERATION WITH



9<sup>th</sup> EUROPEAN SHORT-COURSE ON

# QUALITY AND SAFETY OF FRESH-CUT PRODUCE

OCTOBER 10-12, 2018

PORTO, PORTUGAL – FOZ CAMPUS



[www.esb.ucp.pt/pt/freshcut](http://www.esb.ucp.pt/pt/freshcut)

LOCATION

10<sup>th</sup>-12<sup>th</sup> October 2018,  
Porto, Portugal

Organized by Faculty of  
Biotechnology of Universidade  
Católica Portuguesa - Porto,  
in cooperation with University  
of Foggia, Italy, and the  
COTHN (Centro Operativo e  
Tecnológico Hortofrutícola  
Nacional)

COURSE  
COORDINATORS

**Giancarlo COLELLI**  
Universit  di Foggia, Department of  
the Science of Agriculture, Food and  
Environment (SAFE)

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Universidade Cat lica Portuguesa - Faculty  
of Biotechnology

**Manuela PINTADO**  
Universidade Cat lica Portuguesa - Faculty  
of Biotechnology

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**Marta VASCONCELOS**  
Universidade Cat lica Portuguesa - Faculty  
of Biotechnology (ESB)

COURSE SCHEDULE

October, 10 - Day 1

**08:30 - 09:30**  
**Registration**

**09:30 - 10:00**  
**Greetings**  
Isabel BRAGA DA CRUZ  
President of Universidade Cat lica  
Portuguesa - Porto, PORTUGAL

Manuela PINTADO  
Universidade Cat lica Portuguesa -  
PORTUGAL

Giancarlo COLELLI  
University of Foggia

Carmo MARTINS  
COTHN

Ana AMARO  
Universidade Cat lica Portuguesa -  
PORTUGAL

**10:00 - 10:20**  
**An introduction to quality  
and factors affecting quality  
of fresh-cut produce**

Giancarlo COLELLI  
University of Foggia - ITALY

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

Carla ALEGRIA  
Universidade de Lisbon - PORTUGAL

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

Ana AMARO  
Universidade Cat lica Portuguesa -  
PORTUGAL

**11:00 - 11:30**  
**Coffee break**

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

Victor RODOV  
ARO - ISRAEL

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

Francisco ARTES-HERNAND Z  
Polytechnic University of Cartagena -  
Spain

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

Paula BICO  
DGAV - PORTUGAL

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

Trevor Suslow  
UC Davis - USA

**13:00 - 13:20**  
**Discussion**  
chair: Manuela PINTADO

**13:20 - 15:00**  
**Lunch**

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

Paula TEIXEIRA  
Universidade Cat lica Portuguesa -  
PORTUGAL

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

Ant nio FERRANTE  
University of Milan - ITALY

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

Randy BEAUDRY  
MSU - USA

**16:00 - 16:20**  
**Discussion**  
chair: Luis CISNEROS-  
ZEVALLOS

October, 11 - Day 2

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

Alessandro TURATTI  
Turatti North America - USA

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

Luca ASCARI  
ABL - ITALY

**10:10 - 10:30**  
**Plant and worker sanitation**

Trevor SUSLOW  
UC Davis - USA

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

Luis CISNEROS-ZEVALLOS  
Texas A&M University - USA

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

F tima PO AS  
Universidade Cat lica Portuguesa -  
PORTUGAL

**11:10 - 11:40**  
**Coffee Break**

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

Marcos PINCU  
Raytec Vision -ITALY

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

Luis CUNHA  
Universidade do Porto - PORTUGAL

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

Maria-Teresa S NCHEZ  
UCO - SPAIN

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

Trevor SUSLOW  
UC Davis - USA

**13:00 - 13:20**  
**Discussion**  
chair: Randy BEAUDRY

**13:20**  
**Fresh-cut photo group**

**13:30 - 15:00**  
**Lunch**

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

Mabel I. GIL  
CEBAS-CSIC, Murcia - SPAIN

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

Hilary ROGERS  
CU - UK

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

Mabel I. GIL  
CEBAS-CSIC, Murcia - SPAIN

**16:00 - 16:20**  
**From the field: common  
practices of fertilization**

Tiago MOREIRA  
Hubel Verde - PORTUGAL

**16:20 - 16:40**  
**Discussion**  
chair: Francisco ARTES-  
HERNAND Z

**16:20 - 16:40**  
**Course dinner -  rvore  
Restaurant**  
Meeting point at 18:30 – next to Carvalho  
Guerra Auditorium. The bus will leave at  
19:00 to the restaurant

October, 12 - Day 3

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

Daniela Aguiar da COSTA  
Polytechnic Institute of Viseu,  
Universidade Cat lica Portuguesa -  
PORTUGAL

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

Ant nio FERRANTE  
University of Milan – ITALY

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

Giancarlo COLELLI  
University of Foggia - ITALY

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

Cristina Luisa SILVA  
Universidade Cat lica Portuguesa -  
PORTUGAL

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

Luis CISNEROS-ZEVALLOS  
Texas A&M University - USA

**11:10 - 11:40**  
**Coffee Break**

**11:40 - 12:10**  
**Food safety and situation  
management**

Trevor SUSLOW  
UC Davis - USA

**12:10 - 12:30**  
**Valorization of fresh-cut  
fruits byproducts**

David MOTA  
NuviFruit - PORTUGAL

**12:30 - 12:50**  
**Integral valorization of  
fresh-cut fruit byproducts:  
Case Study melon &  
pineapple**

Manuela PINTADO  
Universidade Cat lica Portuguesa -  
PORTUGAL

**12:50 - 13:10**  
**Future R&D needs in fresh-  
cut products**

Giancarlo COLELLI  
University of Foggia - ITALY

**13:10 - 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 Aliment  o”**