

FRESH-CUT PRODUCE PROCESSING: NUTRITIONAL QUALITY & HEALTH BENEFITS

Fresh-cut produce are getting very popular and rapidly growing food segment of interest for growers, processors, retailers and consumers all over the world. In recent years, despite the consumer demand for fresh fruit and vegetables stable in Europe, the fresh-cut produce industry reported a constant growth in terms of quantity and turnover. Today, the fresh-cut industry is expanding faster than any other segment of the fruit and vegetable market and the fresh-cut segment supplies both the food service industry and retail outlets, expanding to new markets around the world

Fresh-cut produces are more perishable than the intact products: although remaining in a fresh state, if they are properly handling during processing operations. The ultimate potential postharvest quality and shelf-life of fresh product is determined before harvest. Proper handling, the use of effective sanitizers, optimal storage temperature and packaging reduce the rapid degradation of fresh-cut product. Efficient pre-harvest cultivation and postharvest processing can contribute to 'the taste and nutritional value of the fresh-cut products.

This course will provide an overview of many issues on the production, processing, packaging, distribution and quality assurance of fresh-cut products. Participants gain working knowledge of established and new procedures for fresh-cut products through topic-related sessions. During the 3-day Course all fundamental topics of fresh-cut production will be covered, including technological aspects and all related issues before and after cutting.

The course is organized by the Department of Horticulture, University of Akdeniz (Turkey) with cooperation of the Dept. PRIME of the University of Foggia within the activities of the International Certificate on Postharvest Technology (a EU-US cooperation Program in higher education).

We look forward to seeing you in Antalya to attend the course.

Mustafa Erkan & Giancarlo Colelli

Course Coordinators

Course Topics:

1. Fresh – cut produce: Introduction and definition
2. Pre and postharvest factors affecting quality of fresh cut produce
3. Physiology and biochemistry of fresh-cut produce
4. Nutritional quality and health benefit of fresh-cut produce
5. Equipments for fresh-cut processing
6. Modified atmosphere storage and new packaging developments of fresh-cut product
7. Postharvest treatments to maintain produce quality of fresh-cut
8. Coating materials for fresh-cut produce
9. Sensory quality of fresh-cut produce
10. Fresh-cut regulatory issues
11. Foreign body removal
12. Marketing trends for fresh-cut produce
13. Spoilage, implications, sanitation and microbiological testing for fresh-cut produce
14. Production considerations for vegetables
15. Production considerations for fruit
16. Production considerations for citrus
17. Pomegranate aril extraction
18. Future tendency and innovation



Università di Foggia

6TH EUROPEAN SHORT-COURSE ON FRESH-CUT PRODUCE PROCESSING: NUTRITIONAL QUALITY & HEALTH BENEFITS



23-25 October 2013

Akdeniz University

Antalya, Turkey

Who Should Attend

This Course is addressed to students, researchers, academics and professionals from the Universities, Research Institute, fresh and processed fruit and vegetable industries and will be of interest to horticulturists, food engineers, food scientists, and quality assurance personnel and new product development staff. The Course is also valuable to representatives from agro food research Institutions, food industries, catering trade, storage, packaging and ingredient suppliers.

For more information Course coordinators

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Antalya, is a city embracing the sun, the lush green of the surrounding landscape and the clear blue waters of the Mediterranean. With its long summers and mild winters, its endless beaches, the vast orange groves which perfume the air, the abundant green of the Taurus Mountains stretching down to the sea and the breath-taking splendor of ancient Greek, Roman and Seljuk remains. Antalya is one of the world's most visited and attractive holiday resorts.

Registration Fee

Early registration fee (before August 2, 2013) is 300 Euros; after this date registration fee is 400 Euros. Registration fee includes accommodation (three nights – Bed & Breakfast) in a five star Sea Life Hotel (www.sealifehotel.com) at Mediterranean beach, course materials, technical tour, three lunches, morning and afternoon coffee breaks. Limited to 100 participants it will be handled on a first-come, first-registered basis.



Sea Life Hotel