

Postharvest Handling Update: Fresh-cut Vegetables

1. III International Conference Fresh-cut Produce, Sept 13-18, 2015
2. Upcoming postharvest workshops


Santa Maria Vegetable Meeting
Sept 24, 2015

Marita Cantwell
Dept. Plant Sciences, UC Davis
micantwell@ucdavis.edu
<http://postharvest.ucdavis.edu>

III International Conference on Fresh-cut Produce



September 13-18, 2015



150 attendees from academia and industry
Participants from US and 28 other countries
18 sponsors and 10 exhibitors

5 categories of presentations:

- Keynote addresses (15)
- Cutting-edge oral talks (7)
- Short oral talks (19)
- E-posters (38)
- Industry-academia panel (9)



<http://fresh-cut2015.ucdavis.edu/>



Abstracts of all presentations available at

http://fresh-cut2015.ucdavis.edu/Program/Program_Agenda/

Pdfs of most keynote and cutting-edge oral presentations also available

Conference proceedings (Acta Horticulturae)

2 day technical tour to Salinas area

Equipment and facility design

Processing lines and sanitation systems

Field harvest for fresh-cut



Example keynote speakers with posted pdf of presentations

- Roberta Cook “Marketing Trends in Fresh-cut”
- Rudi Groppe “Equipment and Facility Design”
- Alessandro Turatti “Fresh-cut fruit preparation”
- Trevor Suslow “Preventive controls/Microbial safety”
- Elliot Ryser “Pathogen transfer in Fresh-cut Operations”
- Anne Plotto “Sensory quality of fresh-cut products”
- Charles Forney “Aromas and Off-odors in freshcuts”

III International Conference on Fresh-cut Produce



September 13-18, 2015



Welcome

Conference Organization

Scientific Program

□ Program Agenda

■ Oral and e-Poster Abstract Sessions

■ Keynote Speakers

■ Fresh-cut Panel

■ Optional Technical Tour

■ Abstracts

Presenter Guidelines

Registration

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Conference Venue

Travel and Accommodations

Regional Attractions

Social Activities

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PLATINUM SPONSOR

PRODUCE
Processing

Program Agenda

Program current as of 09/08/2015

Keynote Sessions

Cutting-edge Oral Presentations

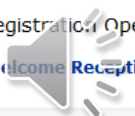
Short Orals and e-Poster



Sunday, September 13, 2015

4:00 PM - 7:00 PM Registration Open

5:00 PM - 7:00 PM **Welcome Reception**



Monday, September 14, 2015

7:00 AM - 5:00 PM Registration Open

8:00 AM - 8:30 AM **Welcome by Marita Cantwell, Beth Mitcham and Dean Helene Dillard**

8:30 AM - 9:15 AM **Fresh-cut Product Quality and Temperature Management**

Jeffrey Brecht, University of Florida (USA)

9:15 AM - 10:00 AM **A Quality Approach to Quality Monitoring and Prediction for Fresh-cut Produce**

Giancarlo Colelli, University of Foggia (Italy)

10:00 AM - 10:15 AM Break

10:15 AM - 11:15 AM **Fresh-cut Produce Marketing Trends: Focus on the Expanding USA Market**

Roberta Cook, University of California Davis (USA)

11:15 AM - 11:40 AM **Response of Plant Tissue to Wounding**

Mikal Saltveit, University of California Davis (USA)

11:40 AM - 12:10 PM **Elucidating the Wound Signal Mechanism in Fresh-cut Produce: Scientific Implications and Opportunities for Practical Applications and Novel Technologies**

Luis Cisneros-Zevallos, Texas A&M University (USA)

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Event photos

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Abstracts by Category

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Fresh-cut Produce Marketing Trends: Focus on the Expanding USA Market

Roberta Cook (Dept of Ag and Resource Economics, UC Davis)

The demand for fresh-cut (value-added) produce was adversely affected by the "Great Recession" (beginning in 2008) but has since recovered and recent growth rates are among the most robust in the fresh produce department. Sales are propelled by consumer demand for convenience and greater willingness to pay for value-added attributes. Packaged salads, having experienced stagnation for many years after the 1996 *E.coli* O157:H7 incident in spinach, are finally rebounding. In 2014, retail sales of packaged salads grew by 8% in dollars and 5% in quantity relative to 2013, according to Nielsen. Value-added fruit retail sales increased 9% in dollars and 4% in quantity. Value-added vegetables grew by 11% in both dollars and quantity sold. According to Nielsen, in 2014, 83% of US households purchased packaged salads, while 55% and 56% purchased value-added fruits and value-added vegetables, respectively. These penetration rates show significant growth relative to the last decade. Growth in value-added fruit and value-added vegetables outpaced salads, the leading fresh-cut subcategory, over the last decade. In 2014, salads no longer represented the majority of retail fresh-cut sales, rather they contributed 49% as compared with 29% and 22% shares for value-added fruit and value-added vegetables, respectively. Growth in private label, which accelerated during the economic downturn, has likely contributed to greater affordability. In 2014, retail private label shares ranged from 30% for salads to 34% for fresh-cut fruit and 40% for fresh-cut vegetables. The fresh-cut industry is completely on-point with consumer trends and has a bright future, in both foodservice and retail channels.

[Click here to download a pdf of the presentation](#)



Some fresh-cut vegetable presentations from our research

1. Control of discoloration in fresh-cut sunchoke
2. Tomato ripening conditions and quality of sliced red tomatoes
3. Kale leaf maturity and fresh-cut performance
4. Ammonia accumulation of arugula in relation to temperature and time
5. Quality of salad-cut romaine prepared by blades and waterjet
6. Impact of MAP on Vitamin C content of Salad-cut romaine
7. Quality of fresh-peeled packaged garlic at different storage temperatures
8. Fresh-cut figs (ripeness stage, temperature, atmospheres)

Marita Cantwell

Dept. Plant Sciences, UC Davis

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Upcoming Workshops

November 3-5, 2015

Produce Safety: A Science-based Framework Workshop

Enrollments are *now open* on the Postharvest website



January 20, 2016

Methods of Measuring Fruit & Vegetable Flavor, Color & Texture Workshop

Enrollments will open early October on the Postharvest website

Workshops held at UC Davis

More Upcoming Workshops

March 1-2, 2016

Fruit Ripening and Ethylene Management

Enrollments will open December 2015 on the Postharvest website



June 13-24, 2016

Postharvest Technology of Horticultural Crops

Enrollments will open February 2016 on the Postharvest website


September 13-15, 2016


Fresh-cut Workshop

Enrollments will open spring 2016 on the postharvest website

Workshops held at UC Davis

Thank you for your attention. Visit our postharvest site at <http://postharvest.ucdavis.edu>

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POSTHARVEST TECHNOLOGY
Maintaining Produce Quality & Safety



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POSTHARVEST TECHNOLOGY CENTER

**Produce Professional Certificate**
The Postharvest Technology Center is pleased to introduce the Produce Professional Certificate Program. This first-of-its-kind certificate offers a combination of in-person and online educational components in an a-la-carte system that allows participants to focus on areas of interest. Quizzes must be passed for each component, with a minimum of 90 points earned within the 4-year timeline. To learn more about this exciting program visit the [web page](#).

Short Courses & Workshops
Join us for our Upcoming Postharvest Educational Opportunities
September 13-18, 2015. [III International Fresh-cut Conference](#). Registration is now open!
November 3-5, 2015. [Produce Safety: A Science-based Framework Workshop](#). Enrollments are now open!
March 1-2, 2016. [Fruit Ripening & Ethylene Management Workshop](#). Enrollments will open December 2015!



Postharvest Technology Short Course
University of California, Davis
June 2014

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Mission Statement
Reducing postharvest losses and improving the quality, safety and marketability of fresh horticultural products.

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