

Local Organizing Committee

Silvana NICOLA, Università degli Studi di Torino
Emanuela FONTANA, Università degli Studi di Torino
Giorgio TIBALDI, Università degli Studi di Torino
Loredana OLIVARELLI, Università degli Studi di Torino

International Organizing Committee

Peter M.A. TOIVONEN, Agriculture and Agri-Food Canada (Canada)
Giancarlo COLELLI, Università degli Studi di Foggia (Italy)

Scientific Committee

Francisco ARTES, *Universidad Politécnica de Cartagena (Spain)*
Marita CANTWELL, *University of California (USA)*
Angel CHIESA, *Universidad de Buenos Aires (Argentina)*
Pascal DELAQUIS, *Agriculture and Agri-Food Canada (Canada)*
Juan A. FERNANDEZ, *Universidad Politécnica de Cartagena (Spain)*
Jorge M. FONSECA, *University of Arizona (USA)*
Maria I. GIL, *CEBAS-CSIC (Spain)*
Monica IHL, *Universidad de La Frontera (Chile)*
Hidemi IZUMI, *Kinki University (Japan)*
Liesbeth JACXSENS, *University of Gent (Belgium)*
Sirichai KANLAYANARAT, *King Mongkut's University of Technology Thonburi (Thailand)*
Ji G. KIM, *National Horticultural Research Institute (Republic of Korea)*

Sunny Yaguang LUO, *USDA ARS, Beltsville (USA)*
Jim MONAGHAN, *Harper Adams University College (UK)*
Silvana NICOLA, *Università degli Studi di Torino (Italy)*
David O'BEIRNE, *University of Limerick (Ireland)*

Peter P. OPPENHEIM, *Commission Economics and Management, ISHS*
Andrea M. PIAGENTINI, *Universidad Nacional del Litoral (Argentina)*
Victor RODOV, ARO, *The Volcani Center (Israel)*
Steven A. SARGENT, *University of Florida (USA)*
Peter M.A. TOIVONEN, *Agriculture and Agri-Food Canada (Canada)*
Zhenxian WU, *South China Agricultural University (China)*

Business Committee

Giuseppe BATTAGLIOLA, Chair for fresh-cut produce of AIIPA (Italy)
Kaarin GOODBURN, Secretary General of CFA, Kettering (UK)
Robert PREMIER, National Quality and Risk Manager of Salad Fresh (Australia)

Preliminary schedule of workshops

Pre-harvest:

Seed and variety availability for the fresh-cut chain

Post-harvest:

Water washing efficiency and waste

Supply Chain:

What do we mean by quality?

The present fresh-cut convenience sector: strengths and weaknesses

Cross-border issues:

International network of research related to the fresh-cut chain

Important dates for registration and payments

May 31, 2011 - deadline for regular rate registration and payment
June 1, 2011 - deadline for replacement (name change) of confirmed registration free of charge
June 15, 2011 - deadline for cancellation with 40% refund
June 30, 2011 - deadline for on-line registration and payment
After **July 1, 2011** - registration and payment will only be possible at the registration desk

Conference venue

The Conference will take place at the 'Palazzo della Provincia di Torino', the administrative headquarter of the provincial government. The building is in front of metro, bus and train stations, convenient to be reached.

Conference schedule

Freshcut2011 Conference will host oral, poster and workshop sessions from Monday through Wednesday and technical visits on Thursday.

Fees

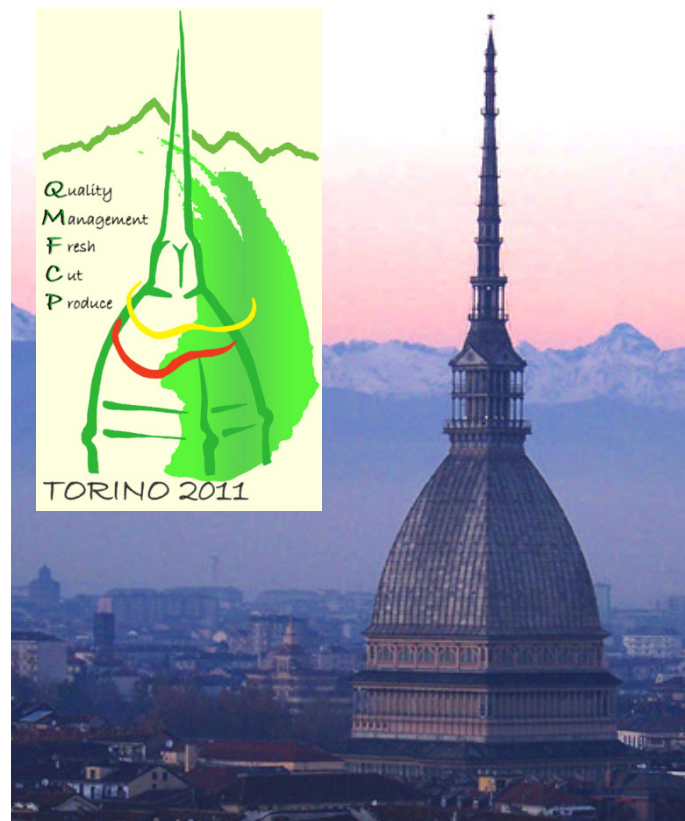
	Regular rate Paid before May 31, 2011	Late rate Paid after June 1, 2011
ISHS member	520€	620€
Non ISHS member	580€	680€
Student ISHS member	260€	360€
Student non ISHS member	290€	390€
Accompanying person	285€	335€
One-day admission	310€	360€

ISHS

International Society for Horticultural Science



2nd International Conference on Quality Management of Fresh Cut Produce Convenience Food for a Tasteful Life 17-21 July 2011, Torino, Italy



agroselViter
Dipartimento di Agronomia,
Serviziatura e Gestione del territorio



MOMENTA
SHARING KNOWLEDGE

GREEN
ITALIA
Progresso in agricoltura



INFORMATION

For inquiries concerning the conference please contact:
Freshcut2011 Conference
Via Leonardo da Vinci, 44
10095 – Grugliasco – Italy
Website: <http://www.freshcut2011.org>
Email: info@freshcut2011.org



Preliminary list of abstracts

Alternative sanitation techniques applied to minimally fresh industrially processed cherry and plum salad
Alternative sanitizers effect on functional parameters on watercress leaves (*Nasturtium officinale*) stored under modified atmosphere
Analysis of commercially available packages of fresh-cut fruits
Antioxidant activity of fresh cut green and dried spices
Antioxidant phytochemicals in carrot and lettuce as affected by fresh-cut processing and storage
Application of ultra high pressure homogenization for the production of fruit smoothies
Ascorbic acid content varies among baby leaves and over the season
Assessment of watermelon quality using vibration spectra
Baby-leaf fresh-cut salad mixes and their phytochemical added value
Biotechnological approaches for production of plant antioxidants
Changes in physical-chemical parameters in minimally processed faba bean (*Vicia faba* L.).
Changes in quality of cut vegetable mixes during the storage
Color preservation of diced red onions in packaged, fresh corn salsa during commercial storage
Color stability of apple derivatives by radiofrequency treatments
Comparative evaluation of different peach genotype responses to minimal processing
Comparison of color determination methods for measuring color of fruits and vegetables
Connecting fresh-cut chain actors - a European perspective
Consumer conceptions of fruit and vegetable quality
Controlling enzymatic browning of fresh-cut eggplants by application of an edible coating and MAP
Cutting and temperature of preservation effect on the physiological activity and quality of fresh cut 'Packham's Triumph' and 'Shinco' pears
Determining microbial profiles of tomatoes toward developing science-based approaches to reduce food safety risks associated with fresh-cut tomato
Do operative norms for irrigation water quality reflect the occurrence of water borne food pathogens?
Domestication of wild *Rumex* for fresh cut produce: enhancing cutting quality and prolonging season in Jordan
Edible coatings with antimicrobial effect on *Escherichia coli* in tomato fruit
Edible coatings with antioxidant properties for fresh-cut conference pear
Edible flowers: fresh-cut sage inflorescence postharvest evaluation
Effect of nitrogen fertilizer level on quality and shelf-life of fresh cut Swiss chard
Effect of calcium and antibrowning agents on total phenols and antioxidant capability of 'Packham's Triumph' pears minimally processed, packed on modified atmosphere
Effect of citric acid on browning of fresh cut potatoes and on texture after frying
Effect of damage to intact fruit on subsequent slice integrity of fresh-cut tomato
Effect of edible coating in physical-chemical parameters in minimally processed cactus pear (*Opuntia ficus indica*)
Effect of inclusion of ethylene absorbent to the quality of the fresh-cut jackfruit stored at 10° C.
Effect of light quality on the levels of flavonoid contents and radical scavenging activities in buckwheat sprouts
Effect of maturity and 1-MCP on quality of tomato slices
Effect of MAP in minimally fresh industrially processed Batavia lettuce
Effect of MAP on enzyme activity and antioxidant capacity of two cactus stem (*Opuntia* spp.) varieties
Effect of nutrients on pigments, essential oil components and total phenolic content of lemon balm
Effect of pre-storage at low temperature and pre-processing heat treatment on browning of fresh-cut lettuce
Effect of the controlled atmosphere and temperature on the quality maintenance of minimally processed 'Galia' melon

Effect of the sequential treatment of citric acid and ethanol on the quality and microbial reduction of organic vegetables
Effect of vacuum cooling on shelf life of organic chayote shoot (*Sechium edule* sm.)
Effect of vacuum cooling on shelf life of organic cilantro (*Coriandrum sativum* linn.)
Effects of combined non-thermal treatment and edible film packaging on the postharvest quality of strawberries
Effects of heat treatment and various browning inhibitors on the quality of fresh-cut burdocks
Effect of hot water treatments on quality of fresh-cut muskmelon fruit (*Cucumis melo* L.) cv. Honeyworld
Effects of MAP conditions on the quality of washed fresh ginseng during storage
Effects of packaging on shelf-life and quality of minimally processed fennel
Effects of pulsed light treatments on quality of fresh-cut mangoes (*Mangifera indica* L.)
Effects of surface coating treatment on quality of washed fresh ginseng during marketing
Emerging foliar and soil-borne diseases on leafy vegetables for fresh-cut production in Northern-Italy
Emerging sanitizing techniques on inoculated BIMITM broccoli
Enhancement of *Escherichia coli* O157:H7 population reduction on fresh spinach by a sodium dodecyl sulfate and peroxyacetic acid combined treatment
Evaluation of cabbage varieties for improving flavor quality and consistency of fresh cut cabbage products
Evaluation of shelf-life of fresh and fresh-cut strawberry: respiration rate and storage value
Evaluation of stem chicory and broccoli raab genotypes for fresh cut production
Exogenous application of polyamines influences fruit quality of 'Zaferani' peach
Factors affecting the quality of fresh-cut sweet cherry
Firmness behavior in cut tomato
Food handlers' perception of minimally processed products
Fresh cut nutrition labeling: are spinach and rocket contenders as stable sources of folate, beta carotene and vitamin C?
Fresh-cut apple: effects of CaCl₂ dips on firmness and quality
Fresh-cut culinary herbs: their phytochemical complex can extend the post-harvest shelf-life?
Fresh-cut fruit industry in Malaysia: status and challenges
Fresh-cut lettuce surface: where microbiology meets physiology
Growing radish (*Raphanus sativus* var. Radicula) in plug trays in a floating system
Growing season, harvest stage and nitrogen supply affect glucosinolate concentrations in perennial (*Diplotaxis tenuifolia*) and annual rocket (*Eruca sativa*)
Growing season, harvest stage and nitrogen supply affects the storage characteristics of rocket (*Diplotaxis tenuifolia* and *Eruca sativa*)
Horticultural Assessment scheme: insight in prevalence and distribution of microbial contamination to evaluate water management in fresh produce processing industry
Hot water treatment after harvest preserves nutritional quality of spinach during storage
Impact of UV-C light on safety and quality of fresh-cut fruit
Importance of seed quality for the fresh cut chain
Influence of controlled atmosphere and antioxidants on the control of enzymatic browning and shelf life of fresh-cut persimmon 'Rojo brillante'.
Influence of oxygenation level in the nutrient solution on the quality of two baby leaf lettuce cultivars grown in a floating system at harvest and during storage as ready-to-eat product
Interception of *E. coli* O157:H7 on rucola as affected by inoculums density and interval to harvest
Investigation of approaches to preserve postharvest quality and safety in fresh-cut fruits and vegetables
Lactic acid and ultraviolet C as sanitizer for preserving quality of minimally fresh industrially processed Romana lettuce
L. monocytogenes and yeasts inactivation in smoothies after ultra high pressure treatment at various temperatures

Low dose 6-benzylaminopurine improves shelf life, organoleptic quality and health-promoting compounds of fresh-cut broccoli florets
Maintaining quality of edible flowers with 1-MCP and modified atmosphere packaging
Market life of diced red onion subjected to modified atmosphere packaging and antimicrobial dips
Microbiological and qualitative aspects of minimally processed pomegranate seeds
Microbiological quality of enzymatically peeled persimmon fruit for fresh-cut slices
Modified atmosphere affected marketability of fresh-cut cactus pear
Nitrogen supply influences the concentration of vitamin C in perennial rocket (*Diplotaxis tenuifolia*) and annual rocket (*Eruca sativa*)
Non-invasive and continuously determination of oxygen respiration rates at decreasing oxygen levels enables optimized packaging models
Optimizing packaging conditions of fresh-cut nectarine
Phenolic compounds and antioxidant capacity in edible fresh-cut flowers of dahlia
Phenotypic microarray analysis of *Escherichia coli* O157:H7 GFP
Physical sanitization methods as alternative to sodium hypochlorite for minimally processed melon
Phytochemical compounds evaluation in postharvest shelf-life of sliced and diced fresh-cut pumpkin
Postharvest quality of whole and minimally fresh processed pomegranates cultivated under deficit irrigation
Potentiality of mint leaves as ready-to-use product: postharvest evaluation
Qualitative characteristics of fresh cut perilla during the shelf life
Quality and shelf-life of minimally processed cauliflower
Quality changes of lamb's lettuce during postharvest storage
Quality evaluation of fresh and fresh-cut melon fruit in a tropical environment
Quality maintenance of fresh-cut apple salad by using different anti-browning agents
Quality of fresh minimally processed pomegranate arils as improved by using antioxidant solutions during storage
Quality of rocket leafy vegetables grown in floating systems under different nitrate concentrations
Ready to eat raspberries: qualitative and nutraceutical characteristics during shelf life
Safe and waste-free technologies for making natural, nutritious and functional products
Sanitation techniques for making freshcut mushroom
Screening of various antibrowning agents for apple slices
Screening of various antibrowning agents in lotus root and burdock and consumers acceptance
Selection of potential efficient antagonistic yeasts on control of *Salmonella enterica* serovar typhimurium on fresh cut vegetable products
Selection of suitable apple varieties and antioxidant treatment for fresh-cut production
Shelf-life of minimally processed table grapes packed in snack-size containers
Soilless-grown salads can assure safety and quality for the fresh-cut sector?
Suitability of new artichoke hybrids for fresh cut production
Survey conducted by a consumer organization for the presence of bacterial and viral pathogens on high risk fresh produce from the Belgian market
The appearance features of broccoli can be quantified by hyper spectral imaging
The comparison of gooseberry biochemical composition in different ripening stages
The effect of MAP on shelf life and quality characteristics of edible button (*Agaricus bisporus*)
The effect of sweeteners and inhibitors on the quality of fresh cut pear slices after freezing
The impact of proportion of different cut-fruits on respiration rate of fruit salad
The impact of selection of raw materials for fresh-cut quality – with carrots as an example
Timing of sanitizer application reduces microbial counts on fresh-cut romaine lettuce
Translucency in cut tomatoes
Use of lactic acid bacteria as protective culture in ready to eat mixed salads
Volatile profile of fresh-cut 'Rocha' pear under various temperatures and oxygen levels