

	<p style="text-align: center;"> Short Course Post harvest and minimal processing of fruits and vegetables. Quality and safety </p> <p style="text-align: center;">Lisbon, 3 to 5 December, 2007</p>
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Course schedule

Day 1 – 3/12	Instructor
8.30 – 9.20 Registration	
9.20 – 9.30 Greetings	
9.30 – 10.00 <i>Cultivar selection and growing practices for fresh-cut vegetables</i>	Prof. António Monteiro, ISA/UTL
10.00 – 10.30 <i>Pre-harvest factors and quality for fresh-cut fruits</i>	Prof. Cristina Oliveira, ISA/UTL
10.30 – 11.00 <i>Coffee break</i>	
11.00 – 11.30 <i>Plant protection: alternatives to conventional pesticides</i>	Prof. Helena Oliveira, ISA/UTL
11.30 – 12.00 <i>Pesticides and food safety</i>	Prof. Maria José Cerejeira, ISA/UTL
<i>Discussion</i>	
12.30 – 14.00 <i>Lunch break</i>	
14.00 – 14.50 <i>Good Agricultural Practices in the USA (Produce Safety)</i>	Prof. James R. Gorny, Executive Director for the Post harvest Technology Research and Information Center at U.C. Davis
14.50 – 15.20 <i>Maturation and harvest date</i>	Prof. Domingos Almeida, FCUP, CBQF/ESB
15.30 – 16.00 <i>Coffee break</i>	
16.00 – 16.30 <i>Post-harvest treatments and produce quality</i>	Prof. Domingos Almeida, FCUP, CBQF/ESB
16.30 – 17.00 <i>Physical methods for estimating raw material quality</i>	Prof. Ana Cristina Pinto Agulheiro Santos, UÉvora
<i>Discussion</i>	

Day 2 – 4/12		Instructor
9.00 – 9.30	<i>Fresh-cut produce. Definitions, quality parameters and factors affecting quality</i>	Prof. Margarida Moldão, ISA/UTL
9.30 – 10.20	<i>Physiology of fresh-cut product</i>	Prof. Luís Cisneros-Zevallos, Texas A&M University
10.20 – 10.50	<i>Coffee break</i>	
10.50 – 11.20	<i>Hurdle Technologies promoting color and texture maintenance</i>	Eng. Marta Abreu, INETI
11.20 – 11.50	<i>Decontamination treatments. Chlorine versus new methodologies</i>	Eng. Sara Beirão da Costa, ISA
	<i>Discussion</i>	
12.30 – 14.00	<i>Lunch break</i>	
14.00 – 14.50	<i>Modified Atmosphere Packaging Design for Fresh-cut Produce</i>	Prof. James R. Gorny, Executive Director for the Postharvest Technology Research and Information Center at U.C. Davis
14.50 – 15.20	<i>Packaging materials</i>	Eng. Fátima Poças and Eng. Telma Delgado ESBUC
15.20 – 16.10	<i>Coffee break</i>	
16.10 – 16.40	<i>Nutritional value of Fresh-cut products</i>	Prof. Ada Rocha, FCNAUP
16.40 – 17.10	<i>Quality and safety of fresh-cut products</i>	Prof. Maria Luísa Beirão da Costa, ISA/UTL
	<i>Discussion</i>	
Day 3 – 5/12		Instructor
9.00 – 9.50	<i>Plants for minimal processing</i>	Prof. Francisco Artes Calero, Univ. Polit. de Cartagena
9.50 – 10.40	<i>Equipments for minimal processing</i>	Alessandro Turatti, Turatti S.R.L., Italy
10.40 – 11.10	<i>Coffee break</i>	
11.10 – 11.40	<i>Fresh-cut products regulatory issues in EU and in USA</i>	Prof. James R. Gorny, Executive Director for the Postharvest Technology Research and Information Center at U.C. Davis
	<i>Discussion</i>	
12.30 – 14.00	<i>Lunch break</i>	
14.00 – 14.30	<i>Fresh-cut vegetables case studies</i>	Eng. Carla Alegria, INETI
14.30 – 15.20	<i>Fresh-cut fruit case studies</i>	Prof. Francisco Artes Calero, Univ. Polit. de Cartagena
15.20 – 15.50	<i>Coffee break</i>	
15.50 – 16.20	<i>Trends in marketing and future of fresh-cut products</i> <i>Summary discussion, evaluations and certificates</i>	Eng. Pedro Santos, CONSULAI