

# Download Postharvest Quality Assurance Fruits Approaches

Fruits and vegetables form an important part of diet for disease prevention. • Production and consumption of minimally processed foods is gaining popularity. Description. Many people involved with managing food quality and safety have not been exposed to traditional education in food microbiology. This 2.5 day course will seek to provide foundational information as it relates to microbiology of fresh fruits and vegetables. Basic HACCP for Fresh Produce Packers. Description Food safety is key to fresh produce industry. It is important that employees who are involved in the development and implementation of food safety programs receive foundational training in order to accurately identify hazards and develop programs to effectively mitigate risk. The research, development practitioner, and donor community has begun to focus on food loss and waste – often referred to as post-harvest losses (PHL) – in Sub-Saharan Africa. - Postharvest Quality Assurance Fruits Approaches