



Course

# Fresh Food Quality

## Hands-on experiments with postharvest technology

**Do you want to become an expert in the subtleties of making sure that fresh food stays at optimal quality from the time of harvest to the customer's plate? Look no further. In this course, you'll gain a thorough understanding of the science, postharvest technology, and best practices that support fresh food quality, giving you the knowledge and abilities you need in this vital industry. You'll discover the global landscape of fresh produce quality and learn to navigate sustainability goals while maintaining outstanding product quality.**

### Target group

This course is designed for professionals across the agriculture, food supply, and quality assurance & surveying in these sectors. The target audience consists of professionals active in the breeding, production, logistics, trade, and retail industry with a focus on postharvest technology and quality control of fresh produce (fruit & vegetables).

### Results

After successful completion of this course, you have learned the general principles behind the factors and processes affecting fresh food quality. You'll gain understanding how to apply this information in your daily practice by doing hands on experiments, learn workarounds and strategies to mastering quality in your fresh produce business.

**Date** 11 - 14 June 2024  
**Location** Wageningen Campus  
**Duration** 4 days

Course leaders Dr. Rob Schouten &  
Dr. Julian Verdonk, WUR

### Outline and topics

This comprehensive and tailored program is focussed on advanced techniques, providing **hands on experiments**, and the chance to network with industry peers and experts. The program includes a **field trip**. You will gain in-depth knowledge and establish yourself as an expert in the field of:

- Where & why food loss & waste occurs and how to design interventions.
- Postharvest physiology, ripening and deterioration processes.
- Important factors for measurement, evaluation and modeling of product quality and loss.
- Current technologies for storage, transport, packaging and handling of fresh produce.

**New:** as part of the course you will work in groups on hands on experiments guided by experts from Wageningen University & Research



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## Programme

Within 4 days you will be guided through the many interesting facets of fresh food quality by a team of international experts.

### Tuesday 11 June 2024 - Physiology

- *The importance of fresh food quality*
- *Feeding the world: food losses and waste*
- *Postharvest Physiology: growing quality and factors determining quality*
- *Quality measurements*
- *LED-light treatments to improve product quality*
- *Interactive storage systems & ethylene management*
- *Modified Atmosphere Packaging (MAP)*
- **Intro, plan, prepare & start experiments**
- *Social dinner*

### Wednesday 12 June 2024 - Temperature

- *Ethylene in postharvest biology, Chilling injury*
- *Temperature managing in fresh food chains*
- *Reefer, long-term transport and storage of fresh food*
- *Expert panel discussion*
- *Tour Postharvest Facilities WUR*
- **Demo reefer container & check on experiments**

### Thursday 13 June 2024 - Excursion

*Field trip to selected companies (joined transport by coach)*

### Friday 14 June 2024 - Pests

- *Postharvest (fungal) disease management, botrytis and insect control*
- *Ripening and rot problems in tropical fruits*
- *Quality surveying*
- **Check & report on experiments**
- *Certificates and Drinks*

## Practical information



The course fee is € 2,450.- per person and covers tuition, experiments, course materials, lunches, refreshments, one dinner, and a field trip.



Between 20 and 35 participants.



After attending this course a certificate is issued.

## Registration

Enrollment is possible until the maximum number of participants is reached. Register via [wur.eu/academy](http://wur.eu/academy).

Register

You can combine this course with our upfront Refrigerated Transport Technology course on 10 June 2024. For more information on this 1-day programme visit our website.

If you register for both courses you receive a discount of € 250,- on the total course fee.

## Wageningen Academy

We develop and organise courses for professionals, based on Wageningen University & Research expertise.

### Contact

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