

FRESH CUT NEWS

il settimanale della IV Gamma

“Sicurezza alimentare nella IV Gamma. Il contributo delle tecnologie”

Food Safety in Fresh Cut. The Contribution of Technologies

Parma, 25 ottobre, Cibus Tec, Sala Innovation, Padiglione 4, ore 10

Coordinatore / chairman

Duccio Caccioni, FreshCutNews coordinator

time: 10 - 10:10 short speech

Relazioni / Reports:

Giancarlo Colelli

Università di Foggia,

Dipartimento Science Agriculture, Food & Environment (SAFE)

Approcci innovativi per raccontare passato e futuro di frutta e ortaggi di IV Gamma

Novel Approaches to Predict Past & Future History of Fresh-Cut Fruits & Vegetables

time: 10:10 - 10:30

Carlos H. Crisosto

Specialist & Pomologist, Director of the Fruit & Nut Center,

Department of Plant Sciences, University of California, Davis, USA

Oltre le barriere che frenano la crescita dei consumi: risultati di studi su fichi, pesche e mango

Overcoming barriers to increase fresh-cut consumer acceptance: Case studies on fig, peach and mango.

time: 10:30 - 10:50

Testimonianze aziendali / Case histories:

time: 10:50 - 11:50

- **Nicola Longhin**, Turatti Group, Cavarzere, Venezia, Italia
Innovative Solutions for the Food Industry
- **Nicola Masia**, Mondini SpA, Cologne, Brescia, Italia
The Contribution of Packaging to Improve Food Safety
- **Michael Bianco**, Aerofarms, Newark, New Jersey, USA
Vertical farming for Food Safety
- **Montserrat Coronel**, Sweetgreen, Culver City, California, USA
Food Safety in an American Fast Casual Restaurant Chain

Conclusioni / Conclusions:

Duccio Caccioni

time: 11:50 - 12:00

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