



Technical Workshops

We have a wide range of short workshops designed to help your business thrive in the fresh produce industry. We will provide you with tailored workshops that are perfectly suited for your technical team.

A brief overview of the type of workshop content we can provide:

1 Category/product group overview: Workshops can be run on a category or product basis e.g. citrus, stonefruit, exotics, leafy greens, salads etc., where we will give you an overview of the product group including:

- the type of products
- their origins
- where and how they are grown
- product quality, detailing composite quality for product groups, and pre- and post-harvest factors that influence the quality of the product group.

2 Progressive and non-progressive defects affecting product quality: We will give you a detailed review of progressive and non-progressive defects that are important to each product group. This includes: microbial (fungal,

bacterial and viral), insect damage, physiological stress, physical and chemical damage. You will be provided with information on:

- identification of defects
 - how they arise
 - factors that influence their development
 - how they affect storage and shelf-life
 - critical points in the supply chain that affect product quality
 - remedial actions.
- 3** Handling, ripening and conditioning fresh produce: We will provide you with information around the science of ripening that is easy to comprehend and can be utilised to optimise ripening operations. We will cover the following topics:
- what is happening to your produce pre-, during and post-ripening
 - what factors influence the ripening process
 - ripening facilities
 - optimisation of ripening protocols
 - temperature, humidity and ethylene management
 - methods for monitoring ripening.

Technical Services



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- 4 Post-harvest technologies: We will review the technologies that are currently used to optimise storage and shelf-life (e.g. modified and controlled atmospheres, packaging, ethylene scrubbers etc.). An assessment of the technologies benefits and constraints will be undertaken.

The format for the workshops will be a mix of slide presentations, demonstrations and practical work. Visits to commercial packhouses can be arranged to see packing, storage and ripening operations for both UK grown products and/or imported produce.

We are happy to cover additional or different topics depending on your needs. Please contact us if you are interested and we can arrange a workshop at your business location or ours.