THEME 2 - Food, Agriculture and Fisheries, and Biotechnology
Collaborative Project: KBBE.2011.2.4-01

COMPREHENSIVE APPROACH TO ENHANCE QUALITY & SAFETY OF READY-TO-EAT FRESH PRODUCTS

Preparation of ready to eat fresh produce does not include a killing step, or a treatment which determines a negligible final microbial count.

This proposal aims to improve safety and quality of ready to eat fresh produce throughout the whole chain

- by developing new predictive and probabilistic models and decision-making tools,
- by exploring rapid and non-destructive methods for quality evaluation and prediction,
- and by experimenting novel technologies, in order to quantify and manage spoilage and pathogen microorganisms, minimize risks to consumers, and preserve quality.

OBJECTIVES

http://www.quafety.eu

- provide the industry with diagnostic kits for the evaluation of microbial contamination and shelf-life determination;
- provide the industry operators with decisions supporting tools in very critical points of the fresh-cut processing chain;
- provide useful tools for process control to the fresh-cut industry based on non-destructive and rapid measurements;
- design and implement a more effective and efficient Quality/Safety Management System for RTE fresh produce industry;
- consider consumers' response to safety and quality attributes deriving from the novel applications in order to evaluate the impact on markets and profitability implications for the industry;
- develop and implement process innovations aimed to improve safety and quality;
- disseminate in a modern and efficient way all the innovative products of the present proposal.

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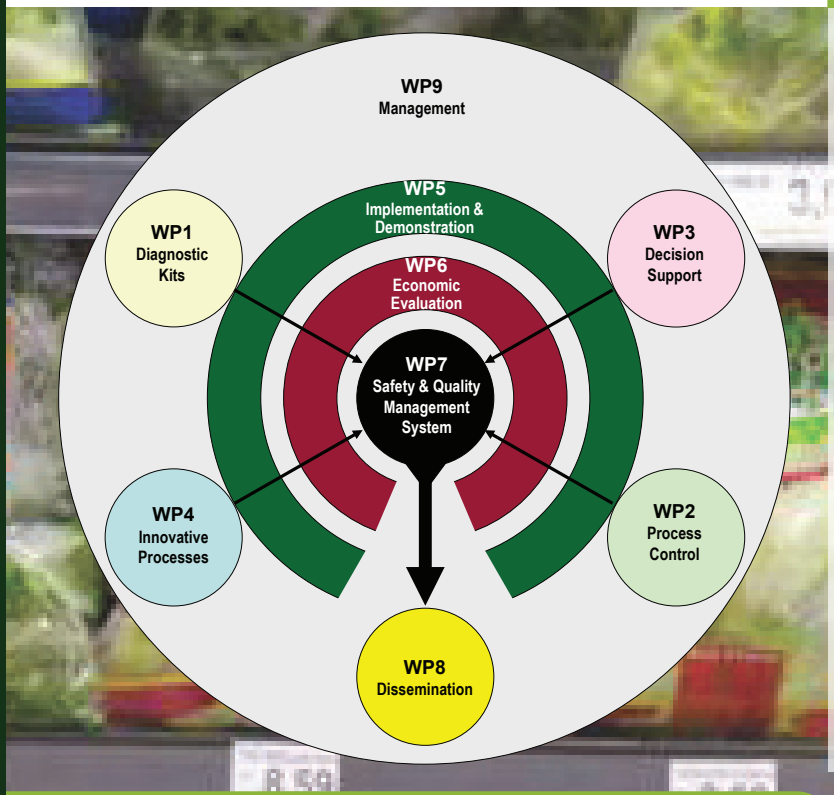
PROJECT ORGANIZATION



The objectives of the proposal will be reached through the realization of 9 workpackages (WP)

- WP1. diagnostic kits to predict quality & safety of raw material and final product.
- WP2. process control aids based on non-destructive and rapid evaluation
- WP3. decision support tools in very critical points of processing chain.
- WP4. innovative processes to improve quality & safety of fresh-cut products
- WP5. implementation and demonstration of technological innovations
- WP6. economic evaluation approach
- WP7. management system for quality & safety
- WP8. dissemination of the results
- WP9. management of the consortium

EXPECTED RESULTS

- provide scientific evidence to the EC and other health authorities in order to evaluate whether further regulation is required in this area of food safety
- increase the innovation capacity of horticulture and food industry, thus strengthening its competitiveness
- provide scientific evidence for supporting Institutional and private campaigns for healthy nutrition
- increase scientific evidence about safety aspects of ready-to-eat fresh produce
- epresent a reference point for specialized and general media when covering quality & safety aspects of ready-to-eat fresh fruit & vegetables
- expand consumer awareness about safety aspects related with the consumption of ready-to-eat fresh produce and offer better an safer fresh-cut products