

WP 3.1 STABILITY AND QUALITY OF MINIMALLY PROCESSED FRUITS AND NOVEL PRODUCTS

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OBJECTIVES	
<p>1. To develop a new generation of fruit products with added value, i.e. extended shelf-life, high technical quality, good consumer acceptance, nutritive value and safety, by using minimal processing</p> <p>2. To elucidate the effect of interactions between raw materials (including added ingredients) and the minimal processing techniques on product quality attributes as a route to the selection of raw materials based on the most suitable varieties and husbandry practices</p> <p>3. To develop and validate a fast and safe new industrial technology for producing novel fruit products, including the safety of packaging materials used in micro waving, and to compare product quality and shelf life of new developed products versus traditional ones</p>	
TASKS	
<p>Task 3.1.1. Procurement of raw material</p> <p>Task 3.1.2. Freeze-chill and vacuum processes</p> <p>Task 3.1.3. Microwave processing of fruit, fruit preparations, salads and deserts to preserve quality and enhance microbial stability of these products</p> <p>Task 3.1.4. Alternative techniques to reduce food borne pathogens (FBPs) on minimally-processed fruits</p> <p>Task 3.1.5. Food safety and microbial stability of novel products</p> <p>Task 3.1.6 Commercializing chilled fresh fruit salads</p> <p>Task 3.1.7 High pressure processing of fruit and fruit preparations to preserve and enhance microbial stability of these products</p> <p>Task 3.1.8 Developing a marketing plan for work package results/outcomes</p>	