



Methods of Measuring Fruit & Vegetable Quality – Color & Texture

May 22-23, 2007

Lecture Location – AGR room, Alumni Center
 Demos – AGR room and Conference room, Alumni Center

Tuesday, May 22, 2007

8:00-8:30am	Registration	Alumni Center
8:30-8:45am	Introduction/Welcome	Diane Barrett, UCD
8:45-9:45am	Principles of Color	David Slaughter, UCD
9:45-10:45am	How to Measure Color	Gordon Leggett, HunterLab
10:45-11:00am	Coffee Break	
11:00-12:00pm	Lab – Measurements of color scales, illuminants, observer, etc.	Gordon, Diane, others
12:00-1:00	LUNCH	
1:00-1:30pm	Food Pigments & Color	Bob Durst, OSU
1:30-2:00	Tomato Color Measurement	Diane Barrett, UCD
2:00-2:15pm	Coffee break	
2:15-5:00pm	Lab - Food Applications, including translucent samples, powders, sauces, particulates	Gordon, Diane, others

Wednesday, May 23, 2007

8:30-9:45	Principles of texture measurement	David Slaughter
9:45-10:15	Identifying what you want & need to know	Marc Johnson
10:15-10:30	Coffee Break	Marc Johnson
10:30-11:30	Probe selection & test methodology to achieve objective	Marc Johnson
11:30-12:15	Recommendations of textural parameters for different attributes	Marc Johnson
12:15-1:15	LUNCH	
1:15-1:45	Explanation as to when textural values are useful (breeding evaluation, pre- & post-harvest, during production, packaging/LT storage effectiveness, research, etc.)	Marc Johnson
1:45-2:15	How to establish a texture measurement program	Marc Johnson
2:15-2:30	Coffee break	
2:30-5:00	Laboratory Measurements	Marc, Diane, Others



Agenda

Principles of Measuring Color

Color Measuring Lab Notes

Principles of Measuring Texture

Texture Measuring Lab Notes