

Juice Processing Workshop
March 17-18th, 2010 UC Davis Buehler Center

Agenda

Day 1 Juice Processing – Basics

March 17, 2010

8:00-8:30	Registration & Continental Breakfast
8:30-9:30	Juice Extraction and Processing –Barbara Larson, POM Wonderful
9:30-10:15	Raw Material Issues - Diane Barrett, UC Davis
10:15-10:30	Break
10:30-11:15	Juice Microbiology and HACCP – Linda Harris, UC Davis
11:15-12:00	Quality Assurance – Eric Wilhelmsen, Alliance of Technical Professionals
12:00-1:00	Lunch
1:00-2:00	Quality Preservation & Measurement – Diane Barrett, UC Davis
2:00-2:45	Pigments & Pigment Preservation – Bob Durst, Oregon State University
2:45-3:30	Regulatory Overview – Marty Stutsman, Food & Drug Administration
3:30-3:45	Break
3:45-4:30	Juice Flavor - Jean-Xavier Guinard, UC Davis
4:30-5:00	Question & Answer / Fruit Beverage Tasting

Day 2 Advanced Juice Topics

March 18, 2010

8:00-8:30	Continental Breakfast
8:30-9:15	The Good, Bad, and the Ugly in Juice Products – Eric Wilhelmsen
9:15-10:00	Juice Authenticity - Bob Durst, Oregon State University
10:00-10:15	Break
10:15-11:00	Authentication, Purchasing and Specifications – Eric Wilhelmsen
11:00-11:45	Enzymes in Juice Production, (Thomas Meygaard, Valley Research?)
11:45-12:45	Lunch
12:45-1:30	Degradative Chemistry of Juice, Eric Wilhelmsen
1:30-2:15	Advanced Processing Technologies – Diane Barrett
2:15-2:30	Break
2:30-3:15	Antioxidants - Pros and Cons – Alyson Mitchell
3:15-3:45	Question & Answer