

**Partnering for Solutions to Fresh Cut Produce
Industry Quality, Safety and Sustainability**

Industry – Academia Panel Discussion
Sept. 16, 2015



1. Retrospective

What has changed and what hasn't changed in the FC Industry over the past 20 years?

Where did the changes originate - from Academia or industry-internal research?

2. Industry-Academia Partnerships

Successful partnerships
Unsuccessful partnerships
Potential reasons

3. Challenges

What are the challenges in industry-academia collaborations?

4. New Methodologies

Rapid screening methods to predict postharvest quality - Realistic goal or just a dream?

5. Global View

Differences in the fresh-cut industry between the US and countries in Asia, Europe and other parts of the world.

Implications on strategies for quality and safety of fresh-cut produce in these countries.

6. New Technologies

What role do new technologies play in the fresh-cut industry? Particular issues include costs, labeling, and education of end users.

Examples for successfully commercialized new technologies in the fresh cut industry and examples for failures? Why did they fail?

7. Outlook

What is the Food Industries Next Revolution?

8. Media News

How the collaboration between industry and academia can be beneficial against those sensationalist news that destroy so rapidly the good reputation of the industry.