

Fresh cut produce: the QUAFETY approach

Fresh-cut ready to eat products allow sustainable consumption of fruits and vegetables reducing domestic wastage and allowing utilization of inedible parts (peels, cores, seeds etc.). The talk will present innovations in production/distribution chain introduced by the EU FP7 project QUAFETY (= quality + safety) in order to cope with the intrinsic perishability of fresh-cut products and improve their consumer appeal.