

Title Sanitation design of fresh-cut processing and plant processing
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Abstract

In the last years food safety became a high profile topic within the fresh-cut sector (the fastest growing segment of the produce industry). The processors are confronted with the challenge of processing an increasing range and volume of commodities in a manner that ensures the safety of the final product. An effective approach to sanitation for fresh-cut products requires (but it is not limited to) hygienic design of facilities and equipment, training of sanitation personnel, development and operation of effective sanitation programs. FDA regulations called Good Manufacturing Practices (GMPs) and food safety systems such as Hazard Analysis and Critical Control Points (HACCP) are currently used. Plant Design and Processing equipment design are also to be considered from the standpoint of the three main hazards that are addressed in a HACCP program: physical, chemical and microbial. The emphasis in investigating the use of alternative technologies on the safety of whole and cut produce will be therefore raising. Maximizing use of the knowledge base is the best way to continue the advance in safety and sanitation in the fresh-cut industry.