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THE NATIONAL COALITION FOR
FOOD & AGRICULTURAL RESEARCH

Program:

WHEN GOOD FOOD GOES BAD

“Food Safety and Fresh Produce: An Update”

Report from the
Council for Agricultural Science and Technology

July 27, 2009

PROGRAM

Welcome and Introduction

ANGUS KELLY
NATIONAL C-FAR REPRESENTATIVE

Distinguished Speaker

DR. WILLIAM G. MCGLYNN
Extension and Research Food Science Specialist
Robert M. Kerr Food and Agricultural Products Center
Oklahoma State University, Stillwater

Open Forum

Closing

ANGUS KELLY

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<http://www.ncfar.org>

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ABSTRACT

Consumption of fresh produce in the United States has increased substantially in recent years, partly because consumers are more aware of the health benefits that come with a diet rich in fresh fruits and vegetables. Potentially significant food safety risks are associated with fresh produce, however, and it is important to manage these risks. This Commentary provides updated information on the various pathogens most commonly associated with fresh produce, recent trends of produce-related illness outbreaks, industry responses to food safety concerns, and research and policy trends. The Commentary also includes a user-friendly chart of consumer handling practices. The authors stress that consumers should be aware of illness outbreaks as they occur, heed official warnings, and follow good food-handling practices, and they indicate that awareness and commitment by growers, processors, and consumers alike will help ensure that fresh fruits and vegetables are safe as well as healthy. CAST Commentary QTA2009-1, *Food Safety and Fresh Produce: An Update*.

SPEAKER BIOGRAPHY

William G. McGlynn, Ph.D., is an Extension and Research Food Science Specialist at the Robert M. Kerr Food and Agricultural Products Center and an Associate Professor in the Department of Horticulture and Landscape Architecture at Oklahoma State University. McGlynn earned his Ph.D. in Food Science at the University of Arkansas. His research focuses on improving the safety and quality of processed fruits and vegetables. He also serves as a resource to help commercial food processors understand and comply with processing and labeling regulations. In addition, he provides technical information and assistance related to food product formulation and processing. McGlynn has authored or coauthored several refereed journal publications on the chemical properties, quality evaluation, storage, and processing of various foods.