CTAHR and partners present an important workshop:

Increase Your Produce's Shelf life & Reduce Potential Pathogens in Produce Rinse Water with Sanitizers

A produce post-harvest workshop featuring world renowned ~
Dr. Trevor Suslow
Extension Research Specialist
University of California-Davis



with representatives of:

- Representatives of BEI Hawaii, Hypochlor (NaOCI) [NOP allowed]
- Kenneth Sasaki & Jon Howorth, Bio-side HS 15% [NOP allowed]
- Andrei Edwards, Axiall Corp (Accu-Tab) [NOP allowed]
- Vincent Kimura, Inovi Green (Aqueous Ozone) [NOP allowed/rest]
 and, a brief overview of FSMA by Sri Pfuntner (Hartono & Co)

Planned agenda

8:15a	Registration/check-in
9:00a	Welcome
9:15a	FSMA & water quality
9:40a	Post-harvest diseases on produce
Break	
10:45	Post-harvest disease control on produce
Lunch	and travel to demo site
1:00p	On-site how-to demonstration to reduce cross contamination in produce rinse water
3:00p	Close and stay around with additional questions

Dates and locations

Time: 9am-3pm, with a bento lunch (or similar) and water

- Kauai. Monday, August 26 @ Presentation and demonstration at CTAHR Kauai Agricultural Research Center (7370-A Kuamoo Road, Kapaa)
- Oahu. Tuesday, August 27 @ HARC North Conference Room Kunia & Kunia Country Farms (Kunia)
- Hawaii Island. Thursday, August 29 @ CTAHR Mealani Station & Robb Farms (Waimea)
- Maui. Friday, August 30 @ Pukalani Pool Meeting Room & Triple N Farm (Kula)

Sign up by going to the following website. You will receive more on-going information by giving us your email address when you sign-up. http://producerinsewater.eventbrite.com / \$20/per person for lunch and refreshments.

Please direct all workshop questions to CTAHR's: Luisa Castro on Hawaii Island @ 808.969.8261, luisac@hawaii.edu

Many thanks to these workshop supporters!













