

# **Can safety and quality indicators of fresh produce beyond expiration date help reducing food waste?**

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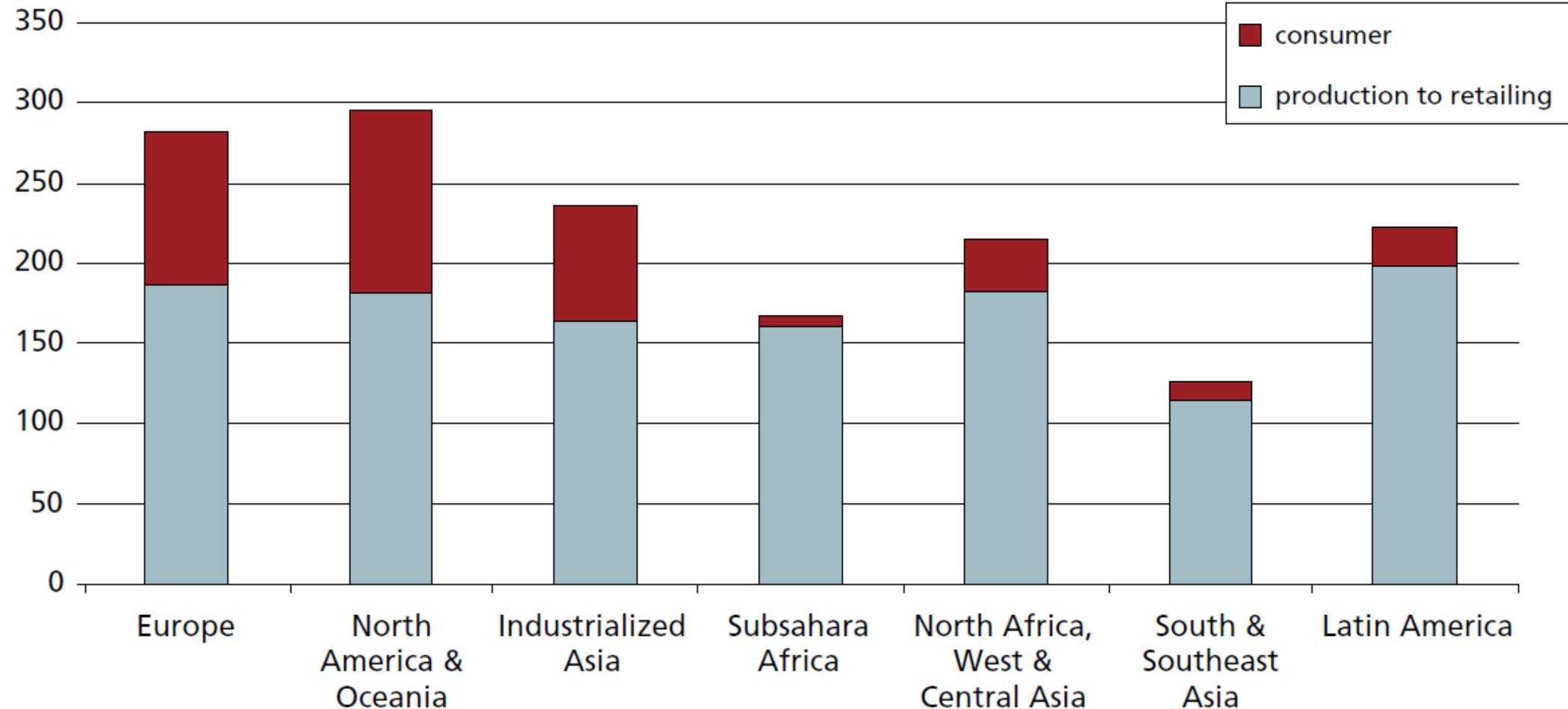
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**2017 Maine Sustainability & Water Conference**

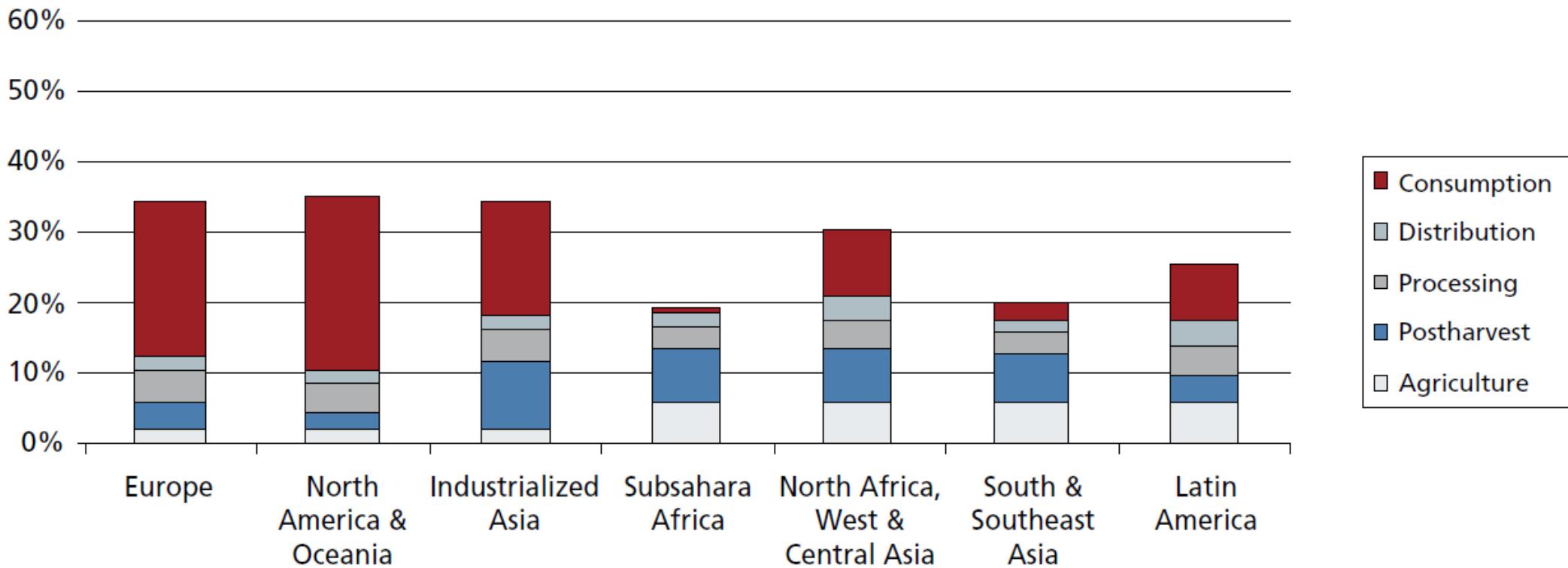
**March 30, 2017, Augusta, ME**

# Food losses and waste scenario

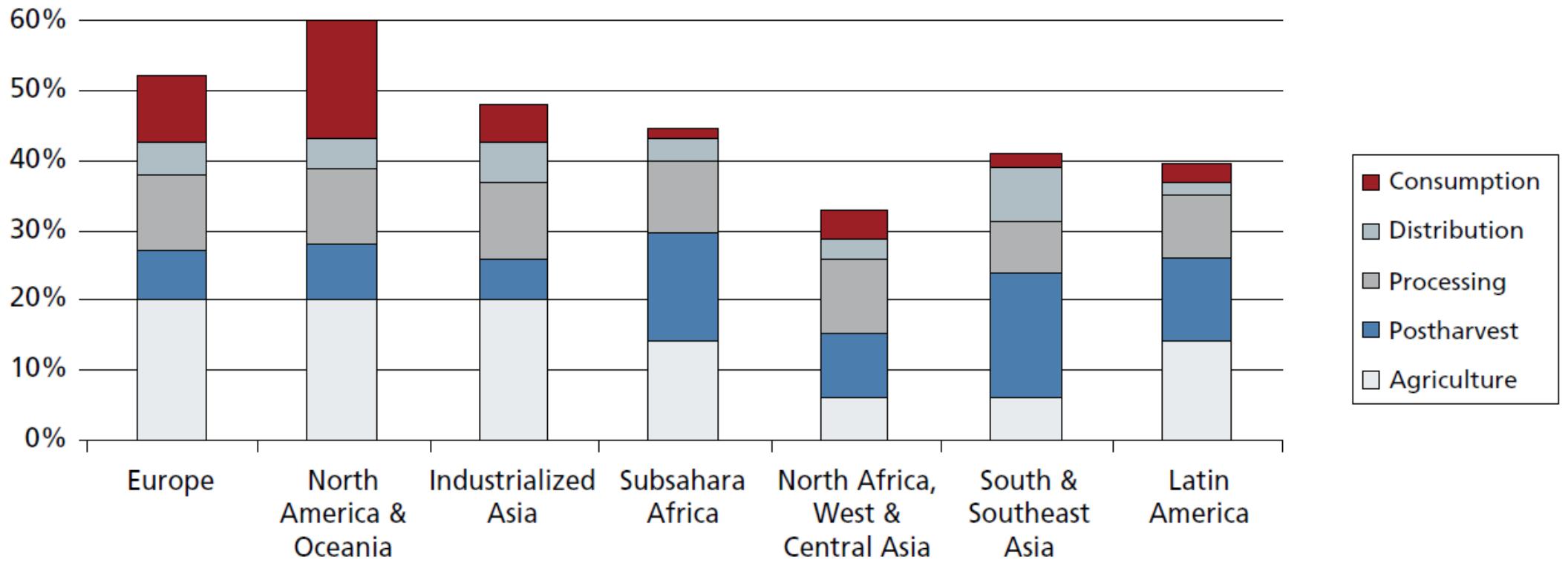
Per capita food losses and waste (kg/year)



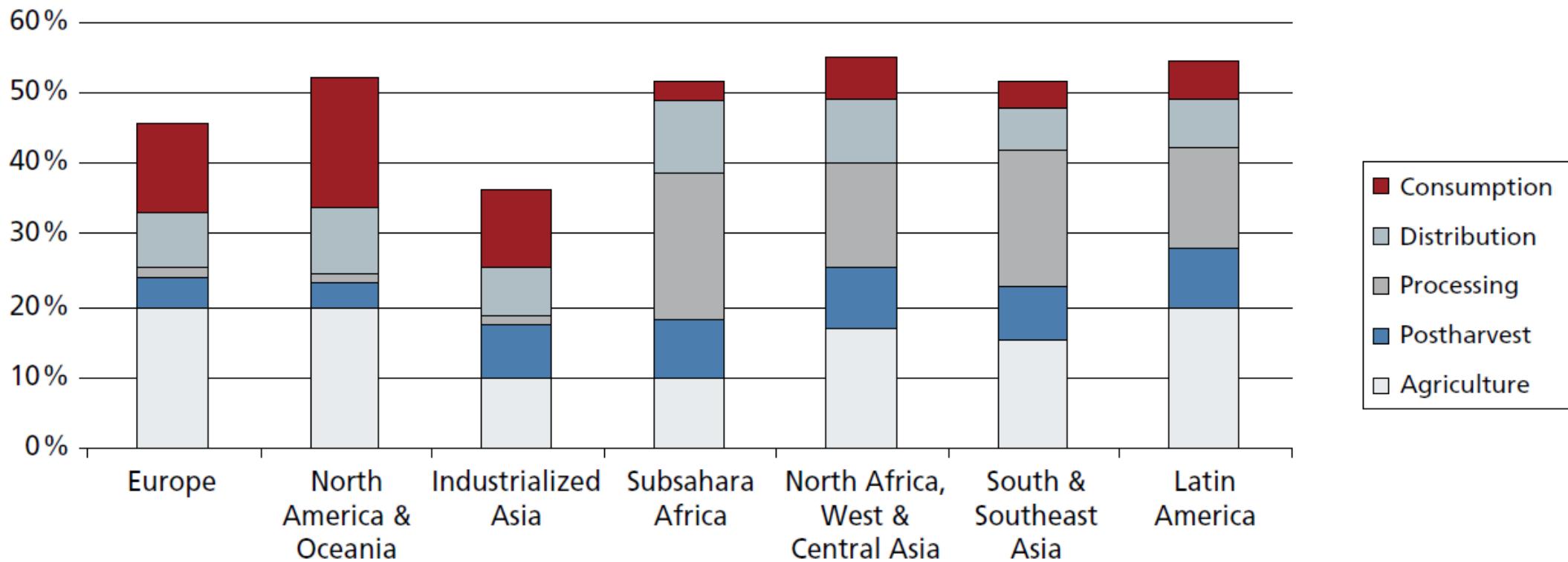
# Food losses (Cereal)

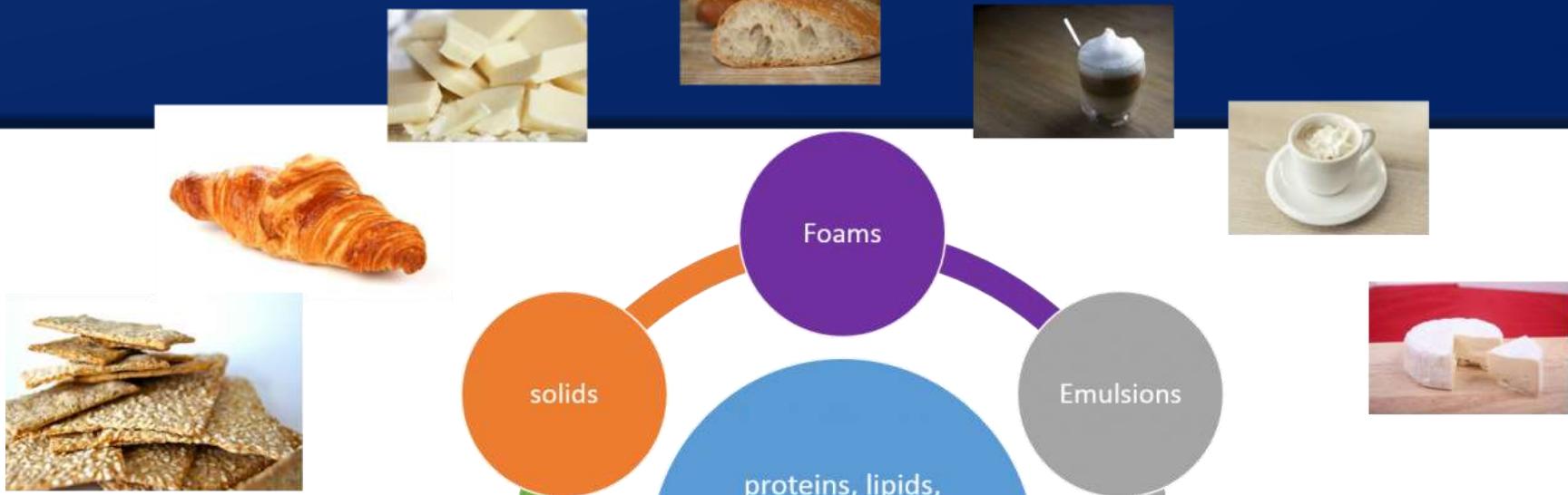


# Food losses (Roots & Tubers)

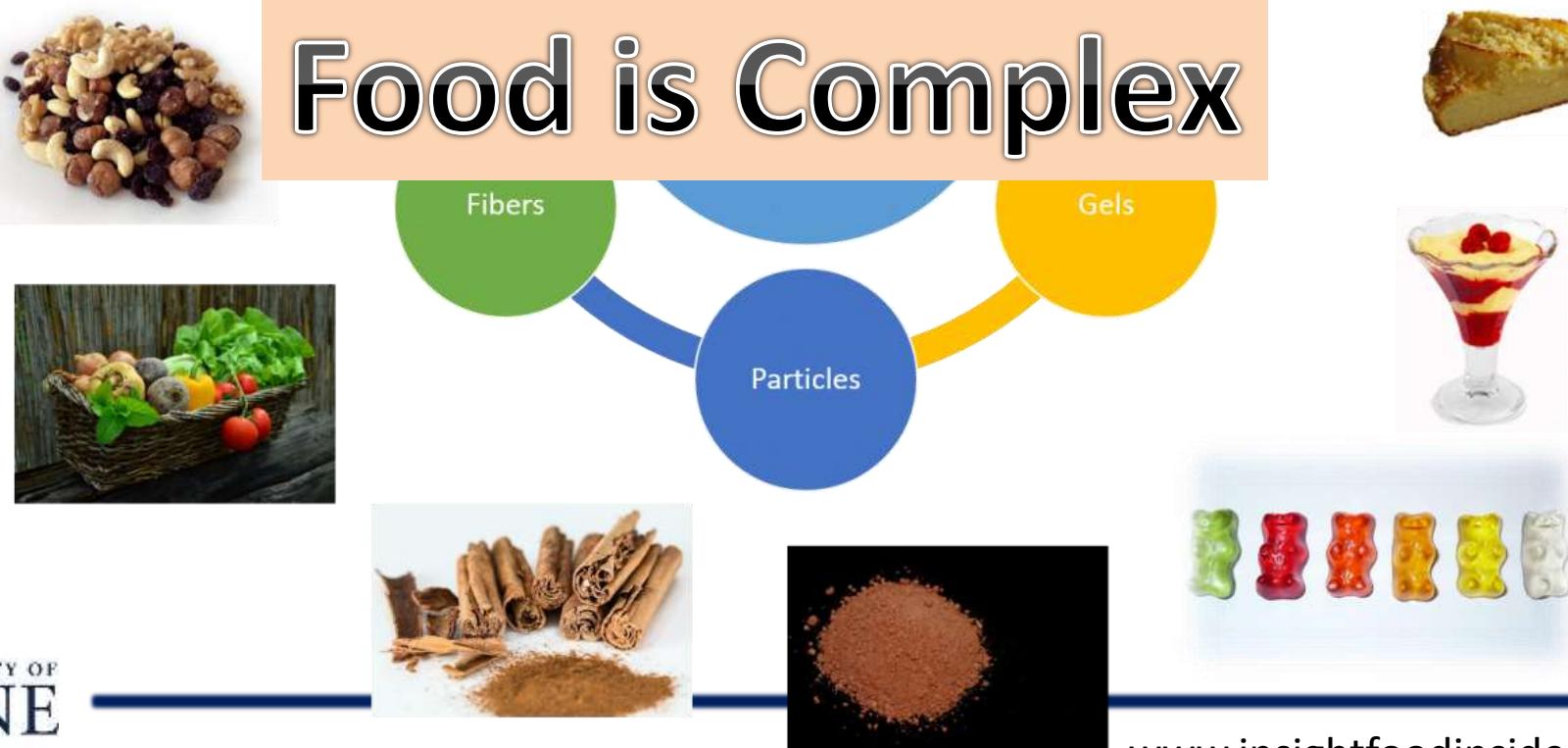


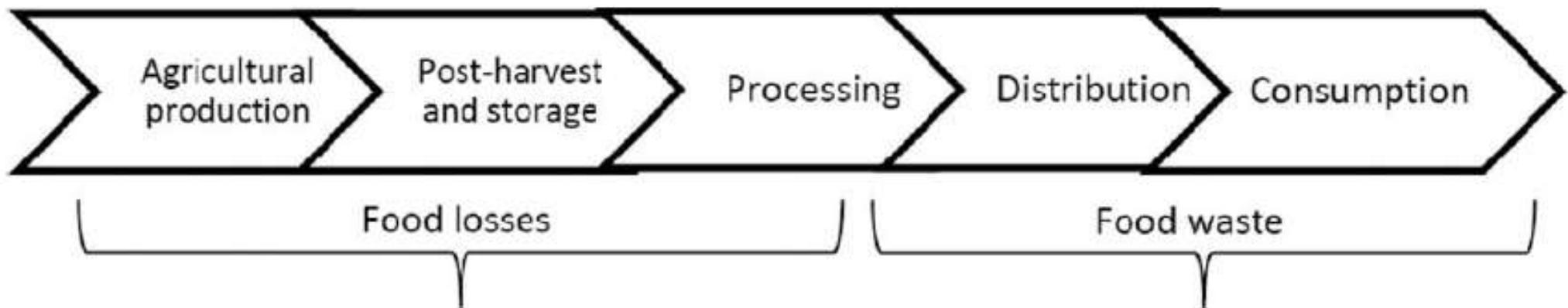
# Food losses (Fruits & Vegetables)





# Food is Complex





International Journal of Consumer Studies 39 (2015) 619–629

# Analysis of Physical and Microbial Quality Changes of Fresh Baby Spinach Following the Sell-by Date

# Changes in APC count and yeast and mold count

**Table 1. Average ( $\pm$  SD) APC<sup>a</sup> count (CFU/g) and yeast and mold count (CFU/g) on packaged, fresh baby spinach on test days 1, 2, 3, and 4, n=3.**

Test Day	Mean APC count (CFU/g) ( $\pm$ SD)	Mean Yeast and Mold Count (CFU/g) ( $\pm$ SD)
1) Day 0	$1.37 \times 10^6$ ( $\pm 4.6 \times 10^5$ ) <sup>a</sup>	$6.81 \times 10^2$ ( $\pm 3.96 \times 10^2$ )
2) Sell-by date	$1.87 \times 10^7$ (est.) ( $\pm 9.55 \times 10^5$ ) <sup>a, b</sup>	$4.60 \times 10^3$ ( $\pm 2.33 \times 10^4$ )
3) 3 days after sell-by date	$3.95 \times 10^7$ (est.) ( $\pm 8.49 \times 10^6$ ) <sup>a, b</sup>	$4.67 \times 10^4$ ( $\pm 6.15 \times 10^4$ )
4) 5 days after sell-by date	$5.2 \times 10^7$ ( $\pm 2.9 \times 10^7$ ) <sup>b</sup>	$5.38 \times 10^4$ ( $\pm 5.17 \times 10^4$ )

# Change in Texture

**Table 2. Average ( $\pm$ SD) maximum shear force (g) and work of shearing (gsec) on fresh baby spinach on test days 1, 2, 3, and 4, n=3.**

Test Day	Average Maximum Shear Force (g) ( $\pm$ SD)	Average Work of Shearing (gsec) ( $\pm$ SD)
1) Day 0	37,833 ( $\pm$ 0.544) <sup>a</sup>	232,395 ( $\pm$ 24,363)
2) Sell-by date	37,836 ( $\pm$ 1.13) <sup>b</sup>	199,665 ( $\pm$ 27,592)
3) 3 days after sell-by date	37,828 ( $\pm$ 0.905) <sup>c</sup>	189,566 ( $\pm$ 32,046)
4) 5 days after sell-by date	37,836 ( $\pm$ 0.508) <sup>b</sup>	221,449 ( $\pm$ 11,840)

# Change in Color

**Table 3. Average ( $\pm$  SD) L, a, and b color values of fresh baby spinach on test days 1, 2, 3, and 4, n=3.**

Test Day	Mean L value ( $\pm$ SD)	Mean a value ( $\pm$ SD)	Mean b value ( $\pm$ SD)
1) Day 0	40.3 ( $\pm$ 1.68)	-9.15 ( $\pm$ 0.471) <sup>a,b</sup>	22.0 ( $\pm$ 2.60)
2) Sell-by date	37.9 ( $\pm$ 0.794)	-9.03 ( $\pm$ 0.316) <sup>a,b</sup>	19.2 ( $\pm$ 1.19)
3) 3 days after sell-by date	37.7 ( $\pm$ 2.41)	-8.56 ( $\pm$ 0.120) <sup>a</sup>	18.9 ( $\pm$ 0.291)
4) 5 days after sell-by date	40.2 ( $\pm$ 3.05)	-9.40 ( $\pm$ 0.243) <sup>b</sup>	20.5 ( $\pm$ 0.814)

# Take home message

- Consumer Perception and responsibility.
- Reducing confusion on the date labeling.

# Thank You

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