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SYSTEMS APPROACH TO REDUCING WASTE IN THE FRESH PRODUCE SUPPLY CHAIN

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Abstract:

Huge amounts of fresh produce go to waste as a result of poor handling and temperature control through the supply chain. The current paper describes different means of reducing wastage including good sanitation/disinfection and temperature management at the packing house, usage of modified atmosphere packaging, real time monitoring of temperature at the pallet level throughout the supply chain for corrective actions should temperature stray from predetermined limits, and embedded shelf life models that enable First Expired First Out management. The key for sustained reduction in wastage is integration of all of the aforementioned means in a systems approach and collaboration between different parties in the supply chain.

http://www.actahort.org/books/880/880_13.htm