Virtual Produce
The New Frontier, A 3D Experience

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Objectives

- Understand the difference between esthetic defects and defects that pose potential food safety hazards
- Learn new and innovative 3D produce models and how to utilize them to train school nutrition professionals.
- Learn to utilize these models to reduce food waste and determine whether produce can be consumed or discarded to protect children from potential food safety hazards.
Office of Food Safety

The mission of the Office of Food Safety (OFS) is to increase awareness, visibility, and impact of food safety on USDA nutrition assistance programs and represent FNS programs in the wider Federal and State food safety community.
Our Partners

- https://www.youtube.com/watch?v=rEOKn4OHbiQ&feature=youtu.be

  - Food safety in child nutrition programs.

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Why 3D Models?

- Training at the local level is not always as easily accessible
- Critical to develop a resource that could be referenced any time throughout the day or provide a refresher when needed to train staff
- You become the trainer and can teach colleagues as well as your students!
3D Modeling Commodities

- Pictures stills of 3D produce to be added.
Using 3D Produce Models to Reduce Waste

- Be careful with “When in Doubt Throw it Out!”
  - Taught if it looks odd, ill shaped, bruised….don’t risk it.
  - Retrain your thought

- Empower Your Decisions
  - Feel confident with quality vs condition
Let’s Get Started!!

Creating a Culture of Food Safety
Detection in Avocados

Avocados

- Ripen from the stem to blossom - opposite of most fruit.
- Color is a indication of "ripeness".
- Sodium-Dairy-Cholesterol Free.
- Will not ripen on tree, picking starts process.
Detection in Strawberries

**Strawberry**

- Average berry contains about 200 seeds.
- In the “Rose” family.
- California grows approximately 2 billion pounds annually.
- Low in calories but high in vitamins – C, B6, K.
- First fruit to ripen in spring.
Detection in Apples

Apples

• Member of the Rose family.
• Contain no fat, sodium or cholesterol.
• Average tree can produce 840 pounds.
• Takes approximately 36 apples to create one gallon of cider.
• More than 7,500 varieties around the world.
Detection in Oranges

Orange
- One of the most popular fruits around the world.
- Over 600 varieties around the world.
- Hybrid of pomelo, and tangerine. Unknown in the wild.
- Typically 10 segments.
- Are actually modified berries.
- Contain vitamin C, fiber and potassium
Detection in Grapefruit

Grapefruit

- Season – September through June.
- One tree may produce up to 350 pounds.
- Contain no, fat, saturated fat, sodium or cholesterol.
- Pink, Red, or White varieties.
- Cross between orange and pomelo.
Detection in Mangoes

Mango

- One cup = 100 calories.
- Contains – 100% daily vitamin C, 35% daily vitamin A, and 12% fiber.
- Related to cashews and pistachios.
- Most popular fruit in the world.
Live Demo Time!
Resources

USDA’s Office of Food Safety Resources
Produce Safety University

- Access to Blackboard
  - 3D produce models
- Nominated by State Agency
- One week
  - Hands-on produce labs
  - Procurement Education
  - Farm to School
  - Writing Specifications for Fresh Produce
  - Understanding GAPs
Questions?
Contact Us!

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