

Value Added Products

Value Added Products

V(A). Planned Program (Summary)

1. Name of the Planned Program

Value Added Products

V(B). Program Knowledge Area(s)

1. Program Knowledge Areas and Percentage

KA Code	Knowledge Area	%1862 Extension	%1890 Extension	%1862 Research	%1890 Research
501	New and Improved Food Processing Technologies		25%		25%
502	New and Improved Food Products		25%		25%
503	Quality Maintenance in Storing and Marketing Food Products		25%		25%
712	Protect Food from Contamination by Pathogenic Microorganisms, Parasites, and Naturally Occurring Toxins		25%		25%
Total			100%		100%

V(C). Planned Program (Inputs)

1. Actual amount of professional FTE/SYs expended this Program

Year: 2007	Extension		Research	
	1862	1890	1862	1890
Plan	0.0	0.3	0.0	0.4
Actual	0.0	0.3	0.0	0.5

2. Actual dollars expended in this Program (includes Carryover Funds from previous years)

Extension		Research	
Smith-Lever 3b & 3c	1890 Extension	Hatch	Evans-Allen
	70620	0	0
1862 Matching	1890 Matching	1862 Matching	1890 Matching
0	0	0	84495
1862 All Other	1890 All Other	1862 All Other	1890 All Other
0	0	0	0

V(D). Planned Program (Activity)

1. Brief description of the Activity

Conducted two experiments related to value added products. Experiment one utilized vegetable and fruit based edible films to protect against foodborne pathogens. Experiment two was a preliminary study of the effect of various antibrowning agents on fresh-cut sweet potatoes. A work shop for small processors was conducted of Hazard Analysis and Critical Control Points.

2. Brief description of the target audience

Local farmers and limited resource farmers and small processors.

V(E). Planned Program (Outputs)

1. Standard output measures

Target for the number of persons (contacts) reached through direct and indirect contact methods

	Direct Contacts Adults	Indirect Contacts Adults	Direct Contacts Youth	Indirect Contacts Youth
Year	Target	Target	Target	Target
Plan	0	0	0	0
2007	13	0	0	0

2. Number of Patent Applications Submitted (Standard Research Output)

Patent Applications Submitted

Year Target

Plan: 0

2007: 0

Patents listed

3. Publications (Standard General Output Measure)

Number of Peer Reviewed Publications

	Extension	Research	Total
Plan			
2007	0	1	1

V(F). State Defined Outputs

Output Target

Output #1

Output Measure

Three abstracts and three presentations at the scientific annual meetings. Three peer reviewed publications. Three presentations and/or workshops to farmers.

Year	Target	Actual
2007	0	2

V(G). State Defined Outcomes

O No.	Outcome Name
1	Increase number of small farmers and producers who adopt UAPB's Fresh-Cut Processing Technology and utilize it for their fresh-cut process.

Outcome #1

1. Outcome Measures

Not reporting on this Outcome for this Annual Report

2. Associated Institution Types

3a. Outcome Type:

3b. Quantitative Outcome

Year	Quantitative Target	Actual
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3c. Qualitative Outcome or Impact Statement

Issue (Who cares and Why)

What has been done

Results

4. Associated Knowledge Areas

KA Code	Knowledge Area
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V(H). Planned Program (External Factors)

External factors which affected outcomes

Other (Construction delay of Food Processing Laboratory)

Brief Explanation

The food processing laboratory to be used for value added research and out-reach was completed during the summer of 2007. The delay in completion resulted in a slower than expected initial pace for this program.

V(I). Planned Program (Evaluation Studies and Data Collection)

1. Evaluation Studies Planned

Before-After (before and after program)

Comparisons between program participants (individuals, group, organizations) and non-participants

Evaluation Results

A survey was conducted to determine the interest of local farmers in value added (fresh cut) products. Over half of the the farmers (7 out of 13) answered yes. Other interest were: developing local markets, increasing markets for sweet potatoes and creating their own vegetable market, marketing fresh produce. They listed education, equipment, facilities and infrastructure for fresh-cut value-added products as areas of needs for getting into production.

Key Items of Evaluation

The program will be evaluated by participants and non-participants aware of value-added products developed in this program. Out-reach efforts related to value added products will be evaluated by success of the developed products.