

CORNELL OFFERS APPLE CIDER WORKSHOP IN GENEVA ON FEB. 17

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by Linda McCandless

GENEVA, NY: Northeast cider makers have the opportunity to learn about pressing changes in the apple cider industry at a one-day apple cider training session and demonstration to be held February 17, in the Fruit & Vegetable Processing Pilot Plant at the New York State Agricultural Experiment Station, in Geneva, NY.

Experiment Station researchers and state officials will outline regulations and recommendations for safe cider production, and demonstrate available technologies and options to combat the foodborne pathogens known to occasionally affect cider, including *E.coli* O157:H7 and the parasite *Cryptosporidium*.



Suggested caption: Equipment for juice pressing operations available at the Fruit and Vegetable Technology Pilot Plant.

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"Cider is generally considered a safe agricultural commodity, but alternative methods of processing cider provide an even safer, quality product than was possible a few years ago," said [Olga Padilla-Zakour](#), assistant professor of food processing at Cornell's New York State Agricultural Experiment Station, who is organizing the conference along with food microbiologist [Randy Worobo](#).

"Approved Processing Options for Safe Apple Cider Production," is a hands-on workshop. Thirty-six producers are already registered for the conference. If more than 40 register, a repeat session will be offered on Feb. 18.

"We are limiting attendance to 40 per session so everyone has the opportunity to view the operations and procedures first-hand and close-up," said Padilla-Zakour.

Presenters will include Joseph Corby, director of the Division of Food Safety and Inspection,

from the NYS Dept. of Agriculture and Markets, who will provide a regulatory update including the status of HACCP (Hazard Analysis and Critical Control Point) requirements. Worobo and Padilla-Zakour will demonstrate unit operations and control points, including sorting, washing and sanitizing the apples, followed by grinding and extraction methods. The equipment demonstrated will include a hammer mill, belt press, accordion press, and rack and frame hydraulic press. Then they will cover pasteurization options to achieve the 5-log reduction including the batch method, continuous low temperature, high-temperature short-time thermal pasteurization, and ultraviolet treatment. Following that, they will address the role of preservatives in bottling and how to extend storage life.

Attendees will have the opportunity to evaluate apple cider that has been processed with different treatments. They will also be shown how to properly document production records. During the lunch hour, in a session organized by the New York State Apple Association, Shelley Page will coordinate a panel discussion: "Testing the Waters: Shall we Start a Cider Producers' Guild in NYS?" Closing remarks by Worobo will provide insight into safety issues for the new millennium.

The workshop is sponsored by the Department of Food Science & Technology at Geneva, Cornell Cooperative Extension, the NYS Apple Association, and NYS Dept. of Ag & Mkts.

The price is \$50 and includes a light lunch. To register, contact Judy Anderson, Dept. of FS&T, Food Venture Center, NYSAES, Geneva, NY, 14456; phone 315-787-2273, or email her at jl2@cornell.edu.

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