



MANUFACTURING AND PRODUCTION

Fruit and Vegetable Processing and Preservation

5 day course

Classroom, online or in-house

Course overview

Fresh produce arrives seasonally, deteriorates continuously and varies from one consignment to the next, so a processing line has to cope with raw material that will not hold still. This course works from that variability. Delegates work through raw material selection, maturity indices and the intake grading that protects the line. Washing, sorting and the removal of field contamination follow. Peeling, cutting and blanching are covered, including the enzyme inactivation that blanching exists to achieve. Preservation routes are then compared on what each does to the product: canning, freezing, drying, concentration and acidification. Juice and pulp processing are addressed, including clarification and pasteurisation. Preservatives, acidity control and water activity follow. Packaging choice and its effect on shelf life are covered. The course closes on seasonal capacity planning, on waste and by product use, and on quality defects and their causes.

What you will learn

- Grade incoming produce against maturity and quality indices
- Wash and sort to remove field contamination
- Blanch to achieve enzyme inactivation without quality loss
- Compare canning, freezing, drying, concentration and acidification
- Process juice and pulp including clarification and pasteurisation
- Control preservatives, acidity and water activity
- Plan seasonal capacity, use by products and diagnose quality defects

Who should attend

- Fruit and vegetable processing supervisors
- Quality assurance staff in produce processing
- Production managers at canning, juicing and drying plants
- Agro processing entrepreneurs
- Technical staff supporting horticultural value chains

Course outline

- 01 Raw material that will not hold still
- 02 Maturity indices and intake grading
- 03 Washing, sorting and field contamination
- 04 Peeling, cutting and blanching
- 05 Canning, freezing and drying compared
- 06 Juice, pulp, clarification and pasteurisation
- 07 Preservatives, acidity and water activity
- 08 Packaging, seasonal capacity, waste and defects

Upcoming dates



Dates	Venue	Format	Fee per delegate
21 to 25 September 2026	Harare, Zimbabwe	Classroom	USD 1,325
26 to 30 October 2026	Accra, Ghana	Classroom	USD 1,325
1 to 5 February 2027	Pretoria, South Africa	Classroom	R19,950
22 to 26 March 2027	Online	Online	R8,500

Fees and how to register

This 5 day course is **R8,500** per delegate online, **R19,950** in the classroom in South Africa, Botswana, Namibia, Lesotho and Eswatini, and **USD 1,325** in the classroom elsewhere in Africa. In-house training is quotation on request. Book 2 or more delegates on this course and save 10%.

To register or request an in-house proposal, visit www.afrisciencegroup.com, email info@afriScience.co.za, or WhatsApp us on **+27 63 479 1136**.

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