



PICKLE SCIENCE AND TECHNOLOGY



The **Pickle Science and Technology Program** in the Department of Food Science and Institute of Food Science and Engineering at the University of Arkansas is dedicated to advancing knowledge and technologies for improving production and quality of pickled vegetables. The program provides research, technical service and training to assist suppliers and manufacturers of all types of acidified and fermented vegetables. Particular emphasis of the program is to apply science-based principles obtained through research to improve commercial pickled vegetable production operations and product quality. Experienced scientists along with state-of-the-art research and processing equipment provide outstanding capabilities to address challenging technical problems and to provide technical assistance and training appropriate to assist suppliers and manufacturers of the pickled vegetable industry.

Typical Subjects Addressed by the Pickle Science and Technology Program:

- Post-harvest Handling and Storage
- Brining and Fermentation Procedures
- Brine Recycling Procedures
- Processing Requirements to Improve Quality
- Treatments to Improve Texture, Color and Flavor
- Methods to Measure Quality
- Enzyme Regulation and Inactivation
- Improvement of Storage-life/Shelf-life
- Prevention of Spoilage
- Value-added Product Development



Resources/Services Available:

- Applied and Fundamental Research
- Quality Evaluation
- Rapid-Response Assessment of Problems
- Analyses of Enzymes, Flavors, Color, Texture and Preservatives
- Processing Procedure Evaluation and Development
- Shelf-life Stability Testing
- Short Courses Designed for Individual Company Requirements
- Technical Consultations

To Utilize These Resources/Services to Assist Your Company Contact:

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Related Information:

[Institute of Food Science and Engineering](#)

