



**VIII INTERNATIONAL POSTHARVEST SYMPOSIUM
CARTAGENA, MURCIA, SPAIN. 21-24 JUNE 2016**

***ENHANCING SUPPLY CHAIN AND CONSUMER BENEFITS: ETHICAL AND TECHNOLOGICAL
ISSUES***

SCIENTIFIC PROGRAMME

ORAL PRESENTATIONS

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| Tuesday | June 21 | |
| 18:00-19:30 | Registration at the Paraninfo of Universidad Politécnica de Cartagena, Campus Muralla del Mar . Calle Doctor Fleming, s/n. 30202 Cartagena | |
| 19:30-19:50 | Opening Ceremony by Official and Academic Authorities | |
| 19:50-20:25 | Keynote 1 | Dr. Charles Wilson The World Food Preservation Center® LLC |
| 20:30-22:00 | Welcome Reception: Cocktail and get together. Campus Muralla del Mar | |

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| Wednesday | June 22 | |
| 8:00-9:00 | Registration at the El Batel Conference Center . Paseo Alfonso XII, s/n. 30202 Cartagena | |
| 9:00-10:30 | SESSION I | |
| | I.I. Preharvest and Harvesting Advances/1 Room A | Chairman Dr. John Golding |
| 9:00-9:15 | I.I.O1. The role of crop maturity and ethylene on postharvest browning in fresh-cut celery. Simone Rossi, Katherine Cools, Leon Terry | |
| 9:15-9:30 | I.I.O2. Preharvest application of oxalic acid improves antioxidant systems in plums. María Serrano, María J. Giménez, Alejandra Martínez-Esplá, Juan M. Valverde, Domingo Martínez-Romero, Salvador Castillo, Daniel Valero | |

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| 9:30-9:45 | I.I.O3. Fertilization and susceptibility to fruit cracking in plums. Eivind Vangdal, Iren Lunde Knutsen, Kristin Kvamm-Lichtenfeld | |
| 9:45-10:00 | I.I.O4. Identification of preharvest variables affecting postharvest performance on Hass avocado (<i>Persea americana</i> Mill) under storage. Bruno Defilippi, Sebastián Rivera, Raúl Ferreyra, Paula Robledo, Gabriel Sellés | |
| 10:00-10:15 | I.I.O5. Preharvest calcium and postharvest carbon dioxide treatment delayed softening in 'Mihong' peach fruits. Jin Su Lee, Yoon Hee Choi, HeeJu Park, Byung Seon Lim, Ji Gang Kim, Young Soo Hwang | |
| 10:15-10:30 | I.I.O6. Quality of lettuce (<i>Lactuca sativa</i> L.) grown in aquaponics and hydroponic systems. Edgar Alcarraz, Mónica Flores, María L. Tapia, Andrés Bustamante, Jurij Wacyk, Víctor Escalona | |
| | I.II. Pathology Room B | Chairman Dr. Lluís Palou |
| 9:00-9:15 | I.II.O7. Potential effector proteins in <i>Penicillium expansum</i> and their role in pathogenicity on apple fruit. Michael Wisniewski, Samir Droby, Elena Levin, Ginat Rafael, Doreen Shwartz, Oleg Feygenberg, Ana R. Ballester, Luis Gonzalez-Candelas, John Norelli | |
| 9:15-9:30 | I.II.O8. The development of the pear fruit cuticle in relation to pre-penetration of <i>Alternaria alternata</i>, the causal agent of <i>Alternaria</i> rot. Yongcai Li, Ying Tang, Yang Bi | |
| 9:30- 9:45 | I.II.O9. Essential oil vapors in hypobaric environment reduced postharvest gray mold of table grapes. Gianfranco Romanazzi, Andrea Servili, Erica Feliziani | |
| 9:45-10:00 | I.II.O10. Aquaporin8 plays a critical role in virulence of <i>Botrytis cinerea</i> via regulating cellular development and ROS production. Shiping Tian, Boqiang Li, Bang An, Hua Li, Zhanquan Zhang, Guozheng Qin | |
| 10:00-10:15 | I.II.O11. Postharvest metagenomic analysis of heat-treated organic and conventionally-grown apples. Michael Wisniewski, Ahmed Abdelfattah, Leonardo Schena, Samir Droby | |
| 10:15-10:30 | I.II.O12. Tebuconazole for <i>Penicillium</i> control during storage of citrus fruit in commercial conditions. Ernesto Conesa, Vicent Cortell, Daniel J. Tormo | |
| 10:30-11:00 | Coffee Break | |
| 11:00-12:00 | First Poster Session | |
| 12:00-13:15 | SESSION II | <i>Advances in Metabolism and harvest criteria</i> |
| 12:00-12:30 | Keynote 2 Room A | Dr. Bart Nicolai Postharvest fluxomics and metabolic pathway modelling |
| | II.I. Omics in Quality Room A | Chairman Dr. Antonio Ferrante |
| 12:30-12:45 | II.I.O13. Protein changes in redox and antioxidant systems in strawberry fruit at different ripening stages: A targeted quantitative proteomic investigation employing multiple reaction monitoring. Jun Song, Lina Du, Leslie Campbell Palmer, Sherry Fillmore, Zhaoqi Zhang | |
| 12:45-13:00 | II.I.O14. High throughput phenotyping of quality traits during storage to improve blueberry breeding. Brian Farneti, Marcella Grisenti, Iulia Khomenko, Paula Poncetta, Paolo Loretto, Matteo Ajelli, Franco Biasioli, Lara Giongo | |
| 13:00-13:15 | II.I.O15. Transcriptome analysis during ripening of table grape berry cv. Thompson Seedless. Reinaldo Campos-Vargas, Ivan Balic, Paula Vizoso, Claudio Meneses | |

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| | II.II. Preharvest and Harvesting Advances/2 Room B | Chairman Dr. Victor Escalona |
| 12:30-12:45 | II.II.O16. Anthocyanins of asai fruits from <i>E. precatoria</i> of the northern Amazon during development and ripening. María S. Hernández, Danilo Revelo, Rafael Gutiérrez, J. Pablo Fernández-Trujillo | |
| 12:45-13:00 | II.II.O17. Changes in cell wall degrading enzyme activities at two separation sites of longkong (<i>Lansium domesticum</i>) fruit that behave differently during fruit coloration. Jingtair Siriphanich, Prapinporn Taesakul | |
| 13:00-13:15 | II.II.O18. Predicting the optimal harvest date for long-term storage of 'Spadona' pears with and without pre-storage exposure to 1-MCP. Dan Gamrasni, Ruth Ben- Arie, Martin Goldway | |
| 13:15-15:00 | Lunch | |
| 15:00-17:00 | SESSION III | <i>Advances in Postharvest Treatments</i> |
| 15:00-15:30 | Keynote 3 Room A | Dr. Daniel Valero Challenges and opportunities of postharvest research |
| | III.I. Modified Atmosphere Packaging/Coating Room A | Chairman Dr. Randy Beaudry |
| 15:30-15:45 | III.I.O19. MA-packages in simulated retail conditions improves sweet cherry fruit quality. Hanne Larsen, Jorunn Borve | |
| 15:45-16:00 | III.I.O20. Use of modified atmosphere packaging to extend storage life of blueberry fruits. Sebastián Rivera, Bruno Defilippi, Paula Robledo | |
| 16:00-16:15 | III.I.O21. Effect of perforation-mediated modified atmosphere packaging system on the quality of rucola. Martin Geyer, Guido Rux, Oluwafemi J. Caleb, Pramod Mahajan | |
| 16:15-16:30 | III.I.O22. Effect of <i>Ocimum basilicum</i> oil plus modified atmosphere packaging on quality of Embul banana. Krishanthi Abeywickrama, Harshani Siriwardana, Sagarika Kannangara, Bimali Jayawardena | |
| 16:30-16:45 | III.I.O23. Quality and shelf-life improvement of fresh strawberry using <i>Aloe vera</i> coating during storage in a tropical environment. Mohammad Affan, Putri Yuliasuti, Jumeri Jumeri, Nafis Khuriyati | |
| 16:45-17:00 | III.I.O24. Modified atmosphere packaging for keeping overall quality of dates. Monia Jemni, Juan Gabriel Ramírez, Mariano Otón, Francisco Artés-Hernández, Kalthoum Harbaoui, Ali Ferchichi, Francisco Artés | |
| | III.II. Innovative Techniques Room B | Chairman Dr. Domingos Almeida |
| 15:30-15:45 | III.II.O25. Quality attributes of 'Royal Rosa' plum as affected by postharvest treatment with oxalic acid. Salvador Castillo, Alejandra Martínez-Esplá, Daniel Valero, Pedro J. Zapata, Domingo Martínez-Romero, María Serrano | |
| 15:45-16:00 | III.II.O26. Combined treatments reduce chilling injury and maintain fruit quality in avocado fruit during cold quarantine. Noam Alkan, Velu Sivankalyani, Oleg Feygenberg, Dalia Maorer | |
| 16:00-16:15 | III.II.O27. Revisiting low pressure storage for perishable produce: Overcoming technical obstacles in a laboratory-scale chamber. Benjamin Pasku, Patrick Abeli, Randolph M. Beaudry | |
| 16:15-16:30 | III.II.O28. Overview of novel disinfestation treatments of horticultural crops in New Zealand. Allan Woolf, Asha Chagan Melissa Griffin, Natalie Page-Weir, Rod McDonald, Dave Rogers, Shane Olsson, Simon Redpath, Ringo Jinquan Feng, Miriam Hall, Erin O'Donoghue, Jim Walker, Matthew Hall, Anne White, Lisa Jamieson | |

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| 16:30-16:45 | III.II.O29. Use of a potassium permanganate ethylene absorbent to reduce postharvest rotting in pineapple. Mónica Sabater, Enric Suñe, Johanny Castro, Marco V. Sáenz | |
| 16:45-17:00 | III.II.O30. Commercial benefits achieved from the removal of ethylene in a long plum supply chain with new ethylene scrubbing technology. Malcolm Dodd, Christopher Bishop, Felix Lippert | |
| 17:00-17:30 | Coffee Break | |
| 17:30-19:15 | SESSION IV <i>Affordable Pre- and Postharvest Technologies in Developing Countries</i> | Room A Chairman Dr. Carmen Merodio |
| 17:30-17:45 | IV.I.O31. Effects of irrigation intervals on postharvest quality of daffodil (<i>Narcissus tazetta</i> L.) cut flowers. Asghar Ramezani, Hassan Salehi, Kayhan Shirzadi | |
| 17:45-18:00 | IV.I.O32. Quality changes on holy basil after fumigation with a clove and cinnamon essential oil formula used to control insect pests. Jarongsak Pumnuan, Lampan Khurnpoon, Amorn Insung | |
| 18:00-18:15 | IV.I.O33. Effect of storage temperature and modified atmosphere packaging on quality of fresh green 'Mazetto' almonds. Jameleddine Ben-Abda, Mouna Ben-Amara, Sabrine Abdelli. | |
| 18:15-18:30 | IV.I.O34. Controlling postharvest decay and maintaining antioxidant capacity of intact and extracted pomegranates arils by use of UV-C illumination. Mustafa Erkan, Isilay Yildirim, Gizem Sahin, Nurten Selcuk, Adem Dogan | |
| 18:30-18:45 | IV.I.O35. Efficiency of preharvest calcium-boron application in improving quality and reducing enzyme activity of pectin methylesterase and polygalacturonase in postharvest of mango cv. Mahachanok. Peerasak Chaiprasart, Ratthaphol Muengkaew, Kanda Whangchai | |
| 18:45-19:15 | General Discussion | |
| 17:30-19:15 | Challenges in postharvest research and development. Industry – Academia Discussion. | Dr. Francisco Artés-Hernández |
| | Room B | |
| | Round Table | |
| 19:15-19:45 | ISHS Business Meeting | Room B |
| 20:00-21:30 | Guided visit to the Roman Theater | |

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| Thursday | June 23 | |
| 8:45-9:00 | Late Registration | |
| 9:00-11:00 | SESSION V | <i>Postharvest physiology. Minimal Processing of Fruit and Vegetables</i> |
| 9:00-9:30 | Keynote 4 Room A | Dr. Giancarlo Colelli Innovative approaches to improve quality and safety of fresh minimally-processed fruit and vegetables |
| | V.I. Physiology and Disorders/1 | Chairman Dr. Jeffrey Brecht |
| | Room A | |
| 9:30-9:45 | V.I.O36. Ammonia accumulation in plant tissues: a potentially useful indicator of physiological stress. Maria L. Amodio, Giancarlo Colelli, Marita Cantwell | |
| 9:45-10:00 | V.I.O37. Carotenoids accumulation and chilling tolerance in grapefruits. Joanna Lado, Paul Cronje, M. Jesús Rodrigo, Lorenzo Zacarías | |

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| 10:00-10:15 | V.I.O38. Methyl jasmonate can significantly inhibit the peel browning of Huangguan pear caused by rapid cooling. Qingguo Wang, Xuan Wang, Jingying Shi | |
| 10:15-10:30 | V.I.O39. Control of superficial scald and analysis of α-farnesene and conjugated trienols in Annurca apple. Marina Buccheri, Fabio Lovati, Milena Petriccione, Pietro Rega, Maurizio Grassi, Roberto Lo Scalzo | |
| 10:30-10:45 | V.I.O40. Cold-induced biochemical changes during postharvest storage of 'Granny Smith' apples: On the search of biochemical markers for superficial scald. Christian Larrigaudiere, Jordi Giné-Bordonaba, Lucia Plaza, Gemma Echeverria, Yolanda Soria | |
| 10:45-11:00 | V.I.O41. Evaluation of mango fruit response to low temperature storage by transcriptomic and metabolomic analysis. Noam Alkan, Velu Sivankalyani, Oleg Feygenberg, Itay Maoz, Noa Sela, Dalia Maorer | |
| | V.II. Minimal Processing Room B | Chairman Dr. Hidemi Izumi |
| 9:30-9:45 | V.II.O42. Bactericidal effect of four types of electrolyzed water on fresh-cut vegetables. Hidemi Izumi, Ayano Inoue | |
| 9:45-10:00 | V.II.O43. Effect of temperature and cut size on postharvest quality indexes and gene expression in fresh-cut melon. Antonio Ferrante, Giacomo Cocetta, Marina Cavaiuolo, Roberta Bulgari, Anna Spinardi | |
| 10:00-10:15 | V.II.O44. UV-C and hot water treatments for improved microbiology of whole and fresh-cut fruits. Allan Woolf, R. Wibisono, Shane Olsson, Graeme Summers, Cecilia Requejo-Jackman, Graham Fletcher | |
| 10:15-10:30 | V.II.O45. | |
| 10:30-10:45 | V.II.O46. Potentials of Thai tropical edible flowers as fresh cut salad mix. Sarana Sommano, Pasuthorn Ounamornmas, Ratchuporn Suksthan, Giancarlo Colelli, W. Kumpuan | |
| 10:45-11:00 | V.II.O47. Microwave treatments and storage conditions affect quality of an orange color smoothie. Mitra Arjmandi, Mariano Otón, Francisco Artés-Hernández, Perla A. Gómez, Encarna Aguayo, Francisco Artés | |
| 11:00-11:30 | Coffee Break | |
| 11:30-12:15 | Second Poster Session | |
| 12:15-13:30 | SESSION VI | <i>Physiological and Biochemical Issues</i> |
| 12:15-12:45 | Keynote 5 Room A | Dr. Jean-Claude Pech The epic of postharvest biology and technology: Lessons and challenges for the future |
| | VI.I. Physiology and Biochemistry Room A | Chairman Dr. María Serrano |
| 12:45-13:00 | VI.I.O48. Metabolic response of isolated lamb's lettuce (<i>Valerianella locusta</i>, L.) cells to sugar starvation. Victor Baiye Mfortaw Mbong, Maarten Hertog, Annemie Geeraerd, Bart Nicolai | |
| 13:00-13:15 | VI.I.O49. Mapping the gradients of adenylate nucleotides and energy charge within Rocha pear fruit. Domingos Almeida, Adriano Saquet | |
| 13:15-13:30 | VI.I.O50. Physiological changes of 'Brigitta' and 'Duke' blueberries during fruit development and postharvest implications. Isabel Lara, Claudia Moggia, Carla González, Gustavo A. Lobos, Carolina Bravo, Jordi Graell | |

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| | VI.II. Physiology and Disorders/2 Room B | Chairman Dr. Qingguo Wang |
| 12:45-13:00 | VI.II.O51. Postharvest enlargement of cucumber fruit associated with water movement and cell wall degradation. Takashi Nishizawa, Takako Okada, Yoshiko Suzuki, Yoshie Motomura, Toshiyuki Aikawa | |
| 13:00-13:15 | VI.II.O52. Characterization and control of "Bottom Box Water Spot" a new citrus rind disorder in Spain. Benito Orihuel Iranzo, Inma Navarro Jorge Bretó, Martin Mottura | |
| 13:15-13:30 | VI.II.O53. Approaches to control chilling injury in cucumbers. Victor Rodov, Haya Friedman, Paakwesi Bordoh, Mitiku Mihiret Seoyum, Yakov Vinokur, Batya Horev, Anton Fennec | |
| 13:30-15:00 | Lunch Time | |
| 15:00-17:00 | SESSION VII | <i>Controlled Atmospheres and Non-Destructive Tools</i> |
| 15:00-15:30 | Keynote 6 Room A | Dr. Chris Watkins New technologies for storage of horticultural products. More than availability! |
| | VII.I. Controlled Atmospheres Room A | Chairman Dr. Mustafa Erkan |
| 15:30-15:45 | VII.I.O54. Involvement of CBFs (C-repeat Binding Factors) in maintaining the quality of table grapes treated with high levels of CO₂ during storage at low temperature. Maite Sánchez-Ballesta, Irene Romero, María Vázquez-Hernández, María Escribano, Carmen Merodio | |
| 15:45-16:00 | VII.I.O55. Excellence in dynamic controlled atmosphere storage based on the respiratory quotient: leak correction. Niels Bessemans, Pieter Verboven Bert Verlinden, Bart Nicolai | |
| 16:00-16:15 | VII.I.O56. Variable controlled atmosphere retains fruit quality and extends marketability of new UK-grown red raspberry cultivars. María del Carmen Alamar, Leon A. Terry, Aikaterini Xynogaloum | |
| 16:15-16:30 | VII.I.O57. A metabolomics approach to compare apple cv 'Granny Smith' vs 'Red Delicious' responses to dynamic and static controlled atmosphere storage. Stefano Brizzolara, Stefan Stürz, Angelo Zanella, Pietro Tonutti | |
| 16:30-16:45 | VII.I.O58. Physiological and biochemical dynamics of sweet potato as affected by controlled atmosphere storage treatments. Sulaiman Sowe, Sandra Landahl, Roberta Tosetti, Leon Terry | |
| | VII.II. Non-Destructive Quality Evaluation Room B | Chairman Dr. Belén Diezma |
| 15:30-15:45 | VII.II.O59. In-situ determination of external quality parameters in intact summer squash using Near-infrared Reflectance Spectroscopy. María-Teresa Sánchez, Irina Torres, Belén Gil, Dolores Pérez-Marín, Ana Garrido-Varo, María José de la Haba | |
| 15:45-16:00 | VII.II.O60. Discrete ex-situ and continuous in-situ real-time respiration rate measurements of fresh produce using a novel automated dynamic approach. Emma R. Collings, María del Carmen Alamar, Katherine Cools, José J. Ordaz-Ortiz, Leon A. Terry | |
| 16:00-16:15 | VII.II.O61. Time-resolved reflectance spectroscopy reveals different texture characteristics in 'Braeburn', 'Gala' and 'Kanzi' apples. Maristella Vanoli, Maurizio Grassi, Marina Buccheri, Fabio Lovati, Nadja Sadar, Angelo Zanella, Alessandro Torricelli, Anna Rizzolo, Lorenzo Spinelli | |

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| 16:15-16:30 | VII.II.O62. Nondestructive analysis to predict soluble solids in grapes through fluorescence spectral images. Bárbara Teruel, Rodolpho Tinini, Luis Marcassa, Danilo Figueiredo, João V. Santos | |
| 16:30-16:45 | VII.II.O63. Grading banana by VNIR hyperspectral imaging spectroscopy. Belén Diezma, Lourdes Lleó, Samantha Franco, Tea Presečki, Pilar Barreiro | |
| 16:45-17:15 | Coffee Break | |
| 17:15-17:45 | Third Poster Session | |
| 17:45-19:30 | SESSION VIII | <i>Packaging, Transport, Distribution and Postharvest treatments</i> |
| 17:45-18:15 | Keynote7 Room A | Dr. Peter Toivonen Ethical and technical issues for transport, distribution and retail sale of fresh horticultural crops |
| | VIII.I. Packaging, Transport and Distribution Room A | Chairman Dr. Bárbara Teruel |
| 18:15-18:30 | VIII. O64. Tracking quality changes through the supply chain for rocket salad using changes in the profiles of volatile organic compounds. Hilary Rogers, Natasha Spadafora, Laura Cammarisano, Simone Dimitrova, Carsten Müller, Marina Cavaiuolo, Antonio Ferrante, Ana Amaro, Manuela Pintado | |
| 18:30-18:45 | VIII.I.O65. A multi-parameter approach to vent hole design for cartons packed with internal packaging. Tarl Berry, Tobi S. Fadji, Thijs Defraeye, Corné Coetzee, Umezuruike Linus Opara | |
| 18:45-19:00 | VIII.I.O66. Monitoring vibration forces in the course of banana transport from a packinghouse up to a central supply market. Renar J. Bender, Ivan Müller, Stefan da S. Bender | |
| 19:00-19:15 | VIII.I.O67. Wind tunnel airflow measurements on plastic apple storage bins. Holger Scaar, Ulrike Praeger, Marc Spuhler, Daniel A. Neuwald, Ingo Truppel, Manfred Linke, Klaus Gottschalk, Marcel König, Jens Wünsche, Martin Geyer | |
| 19:15-19:30 | VIII.I.O68. Effect of the transport vibration on the color reversion in blackberry fruit. Edmundo Mercado-Silva, Dulce Rivera, M. Estela Vázquez, Manuel Fabela, Georgina Pérez, Víctor Escalona | |
| | VIII.II. Postharvest Treatments Room B | Chairman Dr. Edmundo Mercado |
| 18:15-18:30 | VIII.II.O69. Use of bud sports to understand the complexity of fruit ripening behaviors. Macarena Faruh, Prasenjit Saha, Eduardo Blumwald | |
| 18:30-18:45 | VIII.II.O70. Effect of light wavelength and TiO₂ on photocatalytic removal of ethylene under low oxygen and high humidity storage conditions. Namrata Pathak, Guido Rux, Martin Geyer, Werner B. Herppich, Cornelia Rauh, Pramod Mahajan | |
| 18:45-19:00 | VIII.II.O71. Postharvest treatments to improve quality and safety of locally-grown vegetables stored at non-optimum temperatures. Helena P. Chiebao, Jacob R. Jenott, Daniel A. Unruh, Sara E. Gragg, Cary L. Rivard, Eleni Pliakoni | |
| 19:00-19:15 | VIII.II.O72. The use of ozone to improve storability of chilli peppers. Marcin Glowacz, Deborah Rees | |
| 19:15-19:30 | VIII.II.O73. Elicitor BTH promoted wound healing on potato tubers. Yang Bi, Yi Wang, Yongcai Li, Changjian Li, Hong Jiang | |
| 20:30 | Buses at the Symposium venue to the Gala dinner | |
| 21:15-23:00 | Gala Dinner | |

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| June | Friday 24 | |
| 8:45-9:00 | Late Registration | |
| 9:00-10:45 | SESSION IX | <i>Nutritional and Health Promoting Compounds</i> |
| 9:00-9:30 | Keynote 8 Room A | Dr. Luis Cisneros Elucidating the wound signal mechanism in fresh-cut produce: Scientific implications and opportunities for practical applications and novel technologies |
| | IX.I. Nutritional Compounds and Health Issues Room A | Chairman Dr. M. Soledad Hernández |
| 9:30-9:45 | IX.I.O74. Influence of ripening stage on phytochemicals and antioxidant activity of prickly pear <i>O. megacantha</i> var. Liria. D.M. Rivera Pastrana, Estephany Ríos-Alegría, Edmundo Mercado-Silva, Candelario Mondragón-Jacobo, M. Estela Vázquez-Barrios | |
| 9:45-10:00 | IX.I.O75. The interaction between cultivation and postharvest led lighting treatments on ascorbic acid content in strawberries. P. Leo F. M. Marcellis. Rob Schouten, Olivier Francescangeli, Nikolaos Ntagkas, Celine Nicole, Wouter Verkerke, Maike Hanenberg, Julian Verdonk | |
| 10:00-10:15 | IX.I.O76. Chemical characterization, bioactive compounds, centesimal composition and mineral contents in abiurana, a native fruit from the Brazilian Atlantic Forest. Aline Gomes da Silva, Ana C. Miguel, Angelo P. Jacomino | |
| 10:15-10:30 | IX.I.O77. Anthocyanins, total antioxidants and phenolics correlated to polyphenoloxidase, phenylalanine ammonia lyase and peroxidase activity in minimally processed pomegranate arils exposed to abiotic stresses. Mahshad Maghoubi, Francisco Artés-Hernández, Francisco Artés, Younes Mostofi, Zabihollah Zamani, Perla A. Gómez | |
| 10:00-10:45 | IX.I.O78. Processing of moringa (<i>Moringa oleifera</i> Lam) leaves for nutrition and health in developing countries. Navin Chandra, Priti Pant. Kanchan Nainwal | |
| | IX.II. Modelling Room B | Chairman Dr. Allan Woolf |
| 9:30-9:50 | IX.II.O79. Techniques to assess biological variation in destructive data. Rob Schouten, L.M.M. Tijsskens, Geurt Jongbloed, Pawel Konapacki | |
| 9:50-10:05 | IX.II.O80. Optimizing air flow distribution in maritime refrigerated containers. Leo Lukasse, Marcel Staal | |
| 10:05-10:20 | IX.II.O81. Understanding the regulation of texture degradation during apple softening. A kinetic modelling approach? Bert Verlinden, Sunny George Gwanpua, Maarten L.A.T.M. Hertog, Bart Nicolai | |
| 10:20-10:35 | IX.II.O82. Respiratory parameters of Huitlacoche (<i>Ustilagomaydis</i>) under modified atmosphere conditions. Salvador Valle-Guadarrama, Teodoro Espinosa-Solares, Irineo L. López-Cruz, Rafael Sánchez-Flores | |
| 10:35-10:45 | IX.II.O83. Apples from Monalisa: Biological variation of firmness behaviour in storage and shelf life. Rob Schouten, L.M.M. Tijsskens, A. Zanella, N. Sadar. | |
| 10:45-11:15 | Coffee Break | |
| 11:15-11:45 | Fourth Poster Session | |

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| 11:45-13:00 | SESSION X | <i>Postharvest Strategies and Education. Consumers.</i> |
| 11:45-12:15 | Keynote 9 Room A | Dr. Ian Ferguson Consumer demands and postharvest innovation: the new generation |
| | X.I. Consumer Preferences Room A | Chairman Dr. Leon Terry |
| 12:15-12:30 | X.I.O84. Linking cell structure and composition to perception of taste in kiwifruit. Anne White, Ian Hallett, Denise Hunter, Ken Marsh, Chris Clark, Jason Johnston, Roger Harker | |
| 12:30-12:45 | X.I.O85. More ripe, higher the quality: is it true also for 'AbbéFétel' pear fruit? Brian Farneti, Iulia Khomenko, Nicola Busatto, Alice Tadiello, Guglielmo Costa, Francesco Spinelli, Franco Biasioli, Fabrizio Costa | |
| 12:45-13:00 | X.I.O86. Impact of low temperature storage on sensory quality and metabolite content of six tomato cultivars. Raquel Rosales, YuryTikunov, Maika Hanenberg, Wouter Verberke, Arnaud Bovy | |
| | X.II. OMICs and Flavour Room B | Chairman Dr. Jun Song |
| 12:15-12:30 | X.II.O87. Pre-and post-harvest treatments and their effect on table grapes flavor. Amnon Lichter, Itay Maoz, Tatiana Kaplunov, Efraim Lewinsohn | |
| 12:30-12:45 | X.II.O88. Is the physiological maturity at harvest influencing nectarine flavor after cold storage? Alessandro Ceccarelli, Brian Farneti, Nicola Busatto, Fabrizio Costa, Franco Biasioli, Guglielmo Costa | |
| 12:45-13:00 | X.II.O89. Comparative analysis of fruit flavour and proteomic patterns of <i>Fragaria ananassa</i> in response to superatmospheric oxygen, low-oxygen and passive modified atmospheres. Zisheng Luo, Fangfang Zeng, Li Li, Dongdong Li, Hongyan Lu | |
| 13:00-13:30 | Keynote 10 Room A | Dr. Umezuruik L. Opara International cooperation in education, research and technology transference |
| 13:30-14:00 | Closing Ceremony and Awards | Room A |
| 14:00-15:00 | Lunch Time | |
| 15:00-19:30 | Technical Visits | |