

The Organizing committee has put together this program to the best of its ability. All changes to the program have been adjusted as far as possible. The Organizing committee is not responsible for the content of the presentations.

Day 3 part 2

Podium	PHU session 8a	Chilling and disorders 2	14:00	1	Fabrizio Costa	System genetics approach disclosed the genetic architecture of the chilling injury disorder superficial scald in apple	Ferrante
			14:15	2	Fahrizal Yusuf Affandi	Low oxygen atmosphere storage reduces chilling injury in tomato	
			14:30	3	Me Hea Park	Hot water treatment maintained the quality of cold stored oriental melon through modulating antioxidant system and cuticle related gene expression	
			14:45	4	Lorenzo Vittani	Comparative investigation of superficial scald disorder in 'Granny Smith' and 'Ladina' apple varieties	
Momentum 2-3	PHU session 8b	Packaging and coating 1	14:00	1	Akshay Dagadu Sonawane	Modelling of ethylene permeance through perforated packaging film using dimensionless correlation	Paillart
			14:15	2	Jaime González Buesa	Evaluating the role of the perforation cross-section profile on the gas exchange through microperforated packages	
			14:30	3	Nicole Giuggioli	In the light of the facts: a review on photoactivable nanomaterials applied on fruit	
			14:45	4	Md. Harun Ar Rashid	Improvement of shelf life and quality of strawberry (Fragaria x ananassa Duch.) through calyx retention and organic extract coatings	
Momentum 1	PHU session 8c	Storage and technology 2	14:00	1	Jan Verschoor	Controlled Atmosphere Temperature Treatment: progress in sustainable control of insects, mites or nematodes on harvested fresh plant products	Pedrotti
			14:15	2	Sungjay Kim	Application of instance segmentation and occlusion recovery algorithm for autonomous harvesting of greenhouse vegetables	
			14:30	3	Yujie Han	'Hayward' kiwifruit responses to ethylene in controlled atmosphere storage	
			15:45	4	Orestis Giannopoulos	Studying the Effects of Gaseous Ozone Application on the Postharvest Quality of Fresh Produce	
			15:00	Break		Coffee & poster viewing	
Podium	PHU session 9a	Packaging and coating 2	15:30	1	Takeo Shiina	Transcriptome Analysis of the Effect of Packaging Conditions on the Quality of Edamame	Beaudry
			15:45	2	Tilahun Seyoum Workneh	Evaluation of the Effectiveness of Biodegradable vs Conventional Packaging Materials in Shelf-Life Extension of Round and Cherry Tomatoes	
			16:00	3	Muhammad Raheel Tariq	Impacts of modified atmosphere packaging on the storage quality of summer squash	
			16:15	4	Víctor Baquero Aznar	Effect of shellac coating on the properties of egg white protein (EWP) films for cherry tomato packaging	
Momentum 2-3	PHU session 9b	Postharvest treatments 2	15:30	1	Michele Pedrotti	Developing and applying post-harvest technological solutions for reducing food loss and waste along the EU supply chain: our contribution to the SISTERS project	Campos-vargas
			15:45	2	Peerasak Chairprasart	Inhibition of mango fruit ripening process using 1-methylcyclopropene (1-MCP) on preservation after irradiation	
			16:00	3	Fatima Badiche El Hilali	New strategies to control and improve the postharvest quality of lemon fruits	
			16:15	4	Angelos Deltsidis	Investigating the Effects of Novel Postharvest Treatments on the Shelf-life of Georgia-grown Blackberries	
Momentum 1	PHU session 9c	Storage and technology 3	15:30	1	Tuany Gabriela Hoffmann	Peltier element for real-time heat flow measurement between fresh produce and surrounding air during postharvest storage	Wood
			15:45	2	Pramod Mahajan	Arduino-based control system for temperature dependent gas modification in a fruit storage container	
			16:00	3	Nicola Busatto	The effect of static and dynamic low oxygen regimes during postharvest storage on 'Granny Smith' apple is disclosed by transcriptome and metabolic surveys	
			16:15	4	empty slot		
			16:30			Closing of symposium & farewell drinks	