

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 1 (May 15) | | | | | | | | |
|----------------|-----------------|--------------------------|--|---------|---------------------------|--|------------------|--|
| Room | Session# | Session | Time | Slot | Speaker | Title | Chair of session | |
| Podium | Plenary session | Plenary session 0 | 08:30 | | Organizing team | Opening of symposium | | |
| | | | 08:50 | | ISHS representative | | | |
| Podium | Plenary session | Plenary session 1 | 09:00 | Keynote | Toine Timmermans | Global progress and key solutions for reducing postharvest losses and food waste | Woltering | |
| | | | 09:30 | Keynote | Ernst Woltering | Programmed Cell Death in postharvest senescence and disorders | | |
| | | | 10:00 | break | | Coffee & poster viewing | | |
| Podium | Plenary session | Plenary session 2 | 10:30 | Invited | Thijs Defraeye | Augmenting our insights in cooling and quality preservation in the fresh-produce supply chain using physics-based modeling and data upcycling | Verdonk | |
| | | | 11:00 | Invited | Rick van de Zedde | Pre-harvest fully automated plant phenotyping, technology adoption and links to post-harvest fresh produce quality traits | | |
| | | | 11:30 | Invited | Bart Nicolai | Postharvest systems biology and kinetic pathway modelling | | |
| | | | 12:00 | break | | Lunch & poster session 1 | | |
| Podium | PHU session 1a | Physiology 1 | 13:30 | Invited | Romina Pedreschi | From targeted approaches to omics data integration to unravel postharvest disorders | Brouwer | |
| | | | 14:00 | 1 | Amit Dhingra | Understanding the Role of AOX in Fruit Ripening to Reduce Post-harvest Wastage | | |
| | | | 14:15 | 2 | Xindan Li | Tissue differentiation and the central carbon metabolism of tomato fruit | | |
| | | | 14:30 | 3 | Athanasios Molassiotis | Molecular regulation of superficial scald in 'Granny Smith' apple fruit | | |
| | | | 14:45 | 4 | Philip Engelgau | Themes of fruit aroma biochemistry: deregulation for propagation | | |
| Momentum 2-3 | PHU session 1b | Postharvest Pathogens 1 | 13:30 | 1 | Marta Sanzo Miró | Detecting and localising black dot disease on potato tuber images using mask region-based convolutional neural network | Gabriëls | |
| | | | 13:45 | 2 | Hendrik De Villiers | Avocado stem-end rot detection using hyperspectral imaging | | |
| | | | 14:00 | 3 | Danielle Duanis-Assaf | dsRNA as a promising eco-friendly treatment to control postharvest diseases | | |
| | | | 14:15 | 4 | Maarten Hertog | Detection of false codling moth (Thaumatotibia leucotreta Meyrick) infestation in Midnight Valencia fruit (Citrus sinensis L. Osbeck) using SIFT-MS | | |
| | | | 14:30 | 5 | empty slot | | | |
| | | | 14:45 | 6 | empty slot | | | |
| Momentum 1 | | PHO session 1 | 13:30 | Invited | Fisun G. Çelikel | Preharvest and postharvest factors in sustainable quality management of ornamental plants | Schouten | |
| | | | 14:00 | 1 | Toru Hirose | Extended vase life treated with glucose was caused by high evapotranspiration retain cut sweet pea flowers | | |
| | | | 14:15 | 2 | Ana Maria Borda | Carbohydrate depletion causes rapid leaf necrosis in cut Chrysanthemum | | |
| | | | 14:30 | 3 | Baltasar Zepeda | Edible Petunia, the next gourmet garnish? | | |
| | | | 14:45 | 4 | Javier Parra | Postharvest application of Pyrimethanil by Smoke Generator (FRUITFOG®-PYR) to control Botrytis cinerea on cut flowers of Colombia | | |
| | | | 15:00 | break | | Coffee & poster viewing | | |
| Podium | PHU session 2a | Quality Measurements 1 | 15:45 | Invited | Puneet Mishra | Recent progress in NIR spectroscopy for fresh produce analysis | Nicolai | |
| | | | 16:15 | 1 | Eva Ketel | Predicting freshness and shelf-life of tomatoes by non-destructive technologies | | |
| | | | 16:30 | 2 | Hendrik De Villiers | Investigating spectral imaging for predicting tomato sepal sensitivity of recently harvested tomatoes to fungal infections | | |
| | | | 16:45 | 3 | Salvador Castillo Gironés | Using Vis/NIR hyperspectral imaging and wavelength selection for accurate postharvest discrimination of similar loquat cultivars | | |
| | | | 17:00 | 4 | Nako Kotobuki | A proposal of the optimal sampling interval for shock pulse measurement | | |
| | | | Business meeting Unlimited congress: 17:30 - 18:30 | | | | | |
| Momentum 2-3 | PHU session 2b | Storage and technology 1 | 15:45 | 1 | Achour Amiri | Can dynamic controlled atmosphere help reduce postharvest diseases of pome fruit? | Defraeye | |
| | | | 16:00 | 2 | Donato Rubinetti | Electrohydrodynamic air amplifier – a low-energy postharvest airflow generation technology for ventilation | | |
| | | | 16:15 | 3 | Randolph M. Beaudry | Evaluation of the performance and farmer benefits of a solar-refrigerated, evaporatively-cooled structure designed for off-grid storage of perishables | | |
| | | | 16:30 | 4 | Leo Lukasse | A battery-powered air sampler to monitor the evolution of ethylene during reefer container transport of fruit | | |
| | | | 16:45 | 5 | Brendon Anthony | RipeLocker: An innovative postharvest technology that utilizes hypobaric chambers to extend the storage life of several horticultural commodities | | |
| | | | 17:00 | 6 | Cindy Dias | Rocha' pear ripening under the 1-MCP evergreen effect: the impact of the auxin 1-naphthaleneacetic acid treatment | | |
| Momentum 1 | | PHO session 2 | 15:45 | Invited | Dimitrios Fanourakis | A framework for identifying horticultural and breeding strategies for longer vase life | Celikel | |
| | | | 16:15 | 1 | Antonio Ferrante | Pulse-treatments with thidiazuron and melatonin improve quality and prolong vase-life of Ranunculus asiaticus L. cut flowers | | |
| | | | 16:30 | 2 | Yen-Hua Chen | Bacteria in vase solution affect water uptake and postharvest qualities of cut lilies, especially early-harvest lilies with small buds | | |
| | | | 16:45 | 3 | Suzan Gabriëls | Novel strategies to enable breeding for increased resistance to post harvest pathogens | | |
| | | | 17:00 | 4 | empty slot | | | |