

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 2 (May 16)							
Podium	PHU session 3a	Preharvest conditions 1	09:00	Invited	Arnaud Bovy	Breeding for postharvest quality in fruits and vegetables	Gabriëls
			09:30	1	Séverine Gabioud Rebeaud	Orchard-specific factors contribute to the apparition of CA-related disorders in 'CH 201' pears	
			09:45	2	Eleni Pliakoni	Effect of system, grafting, and harvest maturity stage on the quality of tomatoes grown in greenhouses	
			10:00	3	David Marks	Control of bitter pit in apple achieved with reduced calcium inputs	
Momentum 2-3	PHU session 3b	Sensory & nutrition	09:00	1	Bhimanagouda Patil	A chemometric approach to investigate post-harvest behavior of Cucumis melo phytonutrients	Langen
			09:15	2	Cary Rivard	Evaluating nutritional quality and consumer acceptability of lettuce (Lactuca sativa L.) grown with a movable high tunnel	
			09:30	3	Zilfina Rubio Ames	Sensory and postharvest attributes of four blackberry varieties	
			09:45	4	Cristina Besada	Influence of maturity stage on consumer perceived quality of Lane Late oranges. Relation between sensory properties and physicochemical parameters	
			10:00	5	Maarten Hertog	Prediction of tomato overall liking from instrumental analysis	
Momentum 1		PHO session 3	09:00	Invited	Paul Arens	Genetic analyses for resilience against Botrytis cinerea in gerbera and rose	Fanourakis
			09:30	1	Fisun G. Çelikel	NaOCl treatments before shipment prevent Botrytis cinerea infection in potted roses	
			09:45	2	Yongtae Kim	Detection and Prediction of Gray Mold Disease and Longevity of Cut Flowers Using Hyperspectral Imaging and Deep Learning Techniques	
			10:00	3	Suong Tuyet Thi Ha	Roles of Ethylene in Regulating the Susceptibility of Cut Roses to Botrytis cinerea	
			10:15	Break		Coffee & poster viewing	
Podium	PHU session 4a	Logistics and modelling	11:00	Invited	Leo Lukasse	Trends in reefer container technology	Bovy
			11:30	1	Ron Porat	Predictions of postharvest quality of orange fruit towards the implementation of an intelligent logistic management system	
			11:45	2	Celine Verreydt	Digital twin for monitoring citrus fruit quality during overseas container shipments	
			12:00	3	Xuezheng Guo	Quality decay model with multinomial logistic regression and image-based deep learning to predict the firmness of conference pears	
Momentum 2-3	PHU session 4b	Pre-harvest treatments 1	11:00	1	Alicia Dobón Suárez	Salicylic acid preharvest treatment improves green pepper fruit quality and antioxidant capacity during postharvest storage	Arens
			11:15	2	Jenifer Puente Moreno	Putrescine foliar application improves 'Sunburst' sweet cherry quality during cold storage	
			11:30	3	Fabián Guillén	Effect of Pre-harvest Foliar Applications with Methyl Jasmonate on Sweet Cherry Cracking in Different Growing Seasons	
			11:45	4	María José Giménez Torres	Pre-harvest application of sodium benzoate for fungal decay control in lemon fruit	
			12:00	5	Fernando Garrido Auñón	Preharvest putrescine treatment improve blood orange commercial quality during storage at 8°C	
Momentum 1		PHO session 4	11:00	1	Uldanay Bairam	Deep learning based lily bulb classification from multiple camera views	Zepeda
			11:15	2	Tie Liu	Development of Innovative Tools for Understanding Postharvest Senescence in Ornamental Vegetables	
			11:30	3	Anja Dieleman	To a sustainable cultivation system for chrysanthemum: effect of light spectrum on flower production and quality	
			11:45	4	Rob Schouten	Stomatal behaviour in wilting chrysanthemum leaves	
			12:00	5	Michele Malvestiti	Effector proteins of Botrytis elliptica as tools for resistance breeding in lily against fire blight disease".	
			12:15	break		Lunch & poster session 2 & Business meeting Ornamentals	
Podium	PHU session 5a	Quality Measurements 2	14:00	1	Eva Ketel	Determination of taste in strawberries through the use of non-destructive sensors	Mishra
			14:15	2	Leen Van Doorselaer	Non-destructive detection of microstructure in pome fruit with X-ray dark field radiography	
			14:30	3	Dorien Vanhees	Tomato (Solanum Lycopersicum) shape classification with deep learning AI-algorithms	
			14:45	4	Josephine Longuet-Higgins	Use of optical coherence tomography (OCT) to detect and quantify changes during shrivel development in kiwifruit	
			15:00	5	Jiwon Ryu	Non-destructive estimation of sugar content and acidity in apple fruits based on Vis/NIR spectroscopy and hyperspectral imaging	
			15:15	6	Ciara O'Brien	A comparison between Visible-NIR spectroscopy and laser Doppler vibrometry for the assessment of mango fruit ripening	
Momentum 2-3	PHU session 5b	Physiology 2	14:00	1	Luke Bell	The molecular and genetic basis of 'salaad' rocket (Eruca vesicaria subsp. sativa) taste and flavour	Farneti
			14:15	2	Daniel Alexandre Neuwald	Anaerobic metabolism affected by storage conditions in different apple varieties	
			14:30	3	Philip Engelgau	The use of herbicides to study fruit aroma biochemistry	
			14:45	4	Sandra Landahl	Study of volatile organic compounds, organic acids, firmness, sugars in stored 'Royal Gala' apples	
			15:00	5	Alexandra Ty	The progression of programmed cell death hallmarks in low oxygen-treated 'Conference' pear tissue	
			15:15	6	María Emma García Pastor	Evaluation of a ripening gradient across the blood orange fruit at ten maturity stages	
Momentum 1		PHO session 5	14:00	Invited	Julian Verdonk	Carbohydrates fuel for storage?	Woltering
			14:30	1	Ernst Woltering	Postharvest issues in tropical flowers	
			14:45	2+3+4		Discussion: Future of postharvest ornamental reseach	
		Excursion Tour NPEC/Phenomea/Unifarm	15:30 - 17:00			Details will follow	