

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 1

Day 3 (May 17)							
Podium	PHU session 6a	Physiology 3	09:00	Invited	Brian Farneti	Interdisciplinary omics studies to improve fruit quality and storability	Pedreschi
			09:30	1	Karagiannis Evangelos	A global understanding of calcium postharvest action during kiwifruit ripening	
			09:45	2	Qianyun Han	Transitional changes of the spatially distributed ROS metabolism in apple fruit during storage and shelf life	
			10:00	3	Aven Alaaddin Ahmed	The Role of Crispr-Cas9 In Post Harvest, Biotic and Bbiotic Stress	
			10:15	4	Bastiaan Brouwer	Influence of firmness measurements by dehydration and ripening depends on both measurement device and fruit type	
Momentum 2-3	PHU session 6b	Preharvest conditions 2	09:00	1	Deniz Turan	Research on prediction of nonchilling physiological rind disorders in citrus fruit based on weather data using extreme gradient boosting (XGBoost) model	van de Zedde
			09:15	2	Carolina Contreras	Is the climate change affecting fruit quality? A raspberry study from SouthAmerica	
			09:30	3	Lluís Palou	More sustainable reduced application of water and N-P-K fertilizers does not adversely affect postharvest quality of cold-stored 'Mollar de Elche' pomegranate fruit	
			09:45	4	Rachael Maree Wood	Calcium content at harvest positively correlates with internal browning incidence in 'Braeburn' apple during long term storage	
			10:00	5	Leonie Geerdinck	Systematic dose response of lettuce to blue and far-red: the effects on yield and post-harvest quality	
			10:15	6	Juan Pablo Zoffoli	Degreening of kiwifruit (<i>Actinidia chinensis</i>) cv. 'Dori' at different stages of maturity and temperatures	
Momentum 1	PHU session 6c	Postharvest Pathogens 2	09:00	1	Takeo Shiina	Investigation of antifungal mechanism of hinokitiol against <i>Botrytis cinerea</i> using gene expression analysis	Verschoor
			09:15	2	Chika Ozongwu	<i>Aspergillus</i> species contamination of postharvest <i>Cannabis sativa</i> L. inflorescence	
			09:30	3	Charles Krasnow	Effect of postharvest treatments on fruit rots of sweet pepper	
			09:45	4	empty slot		
			10:00	5	Sukhvinder Pal SP Singh	Unravelling the potential microbial food safety risks in the citrus supply chain	
			10:15	6	empty slot		
			10:30	Break		Coffee & poster viewing	
Podium	PHU session 7a	Quality Measurements 3	11:00	1	Krzysztof Rutkowski	The assessment of the risk of the internal browning of 'Alexander Lucas' pear	Lukasse
			11:15	2	Mai Al-Dairi	Image processing to assess repeated impact damage in banana fruit	
			11:30	3	Iuliia Khomenko	Direct injection volatiliomics to improve the quality of tree nuts	
			11:45	4	Pietro Levoni	Recent developments in time domain NIRS for non-destructive fruit quality assessment: non-contact measurements and device miniaturization	
			12:00	5+6	Lex Oosterveld	Photodelta Roadmap (provisional title)	
Momentum 2-3	PHU session 7b	Postharvest treatments 1	11:00	1	Iasmina Ilea	Post-harvest treatments with γ -aminobutyric acid increase strawberry (<i>Fragaria x ananassa</i> Duch.) quality during storage	Singh
			11:15	2	Reinaldo Campos-Vargas	Effects of pre-flowering cytokinin applications on cell wall dynamics in table grapes	
			11:30	3	Suriyan Supapvanich	Comparison of Calcium gluconate and calcium chloride immersions on physicochemical quality of green Thai peppers during cold storage	
			11:45	4	Samuel Elolu	Effects of osmotic dehydration on nutritional quality of amaranth (<i>Amaranthus cruentus</i>) leaves	
			12:00	5	Paula Calvo	Influence of postharvest GA3 and 1-MCP treatments on quality of banana <i>Musa acuminata</i> cv. <i>Pisang Mas</i> (AA) harvested at different age of fruit	
			12:15	6	Carmit Ziv	Pre- and post-harvest treatments to extend the shelf life of <i>Cucurbita moschata</i> Duchesne pumpkin 'Tripolitani'	
Momentum 1	PHU session 7c	Chilling and disorders 1	11:00	1	Olaniyi Fawole	Chitosan-24-epibrassinolide composite coating maintained aril quality attributes of pomegranate fruit subjected to chilling temperature by enhancing the antioxidant systems	Affandi
			11:15	2	Daniel Valero	Postharvest tools to enhance blood orange quality by reducing the chilling injury symptoms and maintaining anthocyanin content	
			11:30	3	Antonio Ferrante	A UV-B irradiation approach for modulating the quality parameters during postharvest in Green Basil (<i>Ocimum basilicum</i> L.)	
			11:45	4	María Celeste Ruiz Aracil	Combined postharvest treatments to reduce chilling injury and maintain quality during 'Hass' avocado (<i>Persea americana</i> Mill.) storage	
			12:00	5	Lan-Yen Chang	Comparative analysis of mature green banana volatile compounds during development of chilling injury as influenced by 1-MCP	
			12:15	6	Silvia Langer	Biochemical and molecular analysis of CaCl ₂ postharvest treatment on strawberry cell wall metabolism	
			12:30	Break		Lunch & poster session 3	