



Course

Postharvest Technology

Are you looking for an update on the latest technologies for storage, packaging and handling of fruit, vegetables, flowers and potted plants? Would you like to broaden and deepen your knowledge of postharvest physiology, ripening and deterioration? Than this course is something for you. One-third of fresh horticultural products is lost during storage and distribution; often because of mismanagement and lack of knowledge of physiological processes in plants. The growing worldwide demand for high-quality products stresses the need for innovative postharvest technologies to secure sufficient and sustainable global market access.

Target group

This course is designed for technical professionals responsible for quality assurance, marketability, safety, research, and extension activities related to fresh horticultural products. The target audience consists of professionals active in the breeding, production, logistics, trade, and retail industry with a focus on postharvest quality control.

Results

After successful completion of this course, you have learned the basic principles behind the factors and processes affecting postharvest quality and understand how to apply this information in your daily practice by developing strategies to maintain postharvest quality.

Date 18 – 21 October 2022

Location Wageningen

Duration 4 Days

Course leaders Dr. Rob Schouten &
Dr. Julian Verdonk, WUR

Outline and topics

The course offers a mix of lectures, excursions, demonstrations, and ample time for discussions and questions. Together you will explore the future challenges of:

- Where & why food loss & waste occurs and how scalable & impactful interventions can be designed.
- Postharvest physiology, ripening and deterioration processes in fresh horticultural products (fruit, vegetables, flowers and potted plants).
- The most important factors for measurement, evaluation and modelling of product quality and loss.
- Current technologies for storage, packaging and handling.



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Programme

Within 4 days you will be guided through the many interesting facets of postharvest technology by a team of experts from Wageningen University & Research (WUR) and a guest lecturer from UC Postharvest Center, USA.

Day 1: Tuesday 18 October 2022

- **Welcome and introduction to the course**
- **Societal aspects:** reducing Food Loss & Waste (FLW), Keeping our planet cool, Health and Taste
- **Growing quality:** the influence of preharvest conditions and genotype on postharvest quality
- **Factors determining postharvest product quality and quality loss in fruit, vegetables, flowers, cuttings and potted plants**
- **Tools for quality evaluation incl. sensory evaluations**
- **Social dinner**

Day 2: Wednesday 19 October 2022

- **Ethylene biology; chilling injury**
- **Ripening of tropical fruit**
- **Interactive storage systems, temperature and ethylene management**
- **Physiological and technical aspects of the cold chain**
- **Demo's postharvest research at postharvest research facility Phenomea**

Day 3: Thursday 20 October 2022

- **Postharvest (fungal) disease management, botrytis and insect control**
- **Storage and (MA) Packaging of (tropical) fruit and fresh-cut leafy vegetable produce**
- **Update on new postharvest technologies e.g. Computer Vision and Robotics, LED-light treatments, near-infrared spectroscopy (NIRS) and Big Data for quality prediction**
- **Certificates and Drinks**

Day 4: Friday 21 October 2022

- **Field trip to selected companies**
(joined transport by coach)

Practical information



The course fee is € 2,450.- per person and covers tuition, demonstrations, course materials, lunches, refreshments, one dinner, and an excursion day trip.



Between 20 and 35 participants.



After attending this course a certificate is issued.

Registration

Enrollment is possible until 20 September 2022, or if the maximum number of participants is reached. Register via wur.eu/academy.

[Register](#)

You can combine this course with our upfront Refrigerated Transport Technology course on 17 October 2022. For more information on this 1-day programme visit our [website](#).

If you register for both courses you receive a discount of € 250,- on the total course fee.

Wageningen Academy

We develop and organise courses for professionals, based on Wageningen University & Research expertise.

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