Dear colleagues,

It is our pleasure to welcome you in the V International Postharvest Unlimited Conference, held under the auspices of the International Society for Horticultural Science (ISHS). The Conference is a joint initiative of the Cyprus University of Technology, Department of Agricultural Sciences, Biotechnology & Food Science and the Mediterranean Agronomic Institute of Chania, Greece.

Towards the establishment of new links and collaborations among participants, the Conference aims to bring together researchers from diverse fields of study who share a common interest in postharvest science. The conference will provide the opportunity for scientists, professionals and students to present their latest findings and discuss their current work related with basic and applied aspects in postharvest issues. We hope the meeting will promote the exchange of ideas and international cooperation and collaboration among researchers.

The Conference is comprised of 17 plenary lectures, 68 oral presentations and 140 poster presentations that are expected to provide new knowledge and promote scientific dialogues during the conference. Exceptionally, this event is supported by the COST Actions FA1104 ‘Sustainable production of high-quality cherries for the European market’ and FA1106 ‘An integrated systems approach to determine the developmental mechanisms controlling fleshy fruit quality in tomato and grapevine’.

We endeavour to offer a high-quality and interesting program with renowned keynote speakers, as well as an attractive social program during the conference.

George Manganaris  
Convenor

Panayiotis Kalaitzis  
Co-Convenor
Scientific Committee

- Almeida Domingos, University of Lisbon, Portugal
- Bonghi Claudio, University of Padova, Italy
- Beauddy Randy, Michigan State University, USA
- Costa Guglielmo, University of Bologna, Italy
- Colelli Giancarlo, University of Foggia, Italy
- Crisosto Carlos, University of California at Davis, USA
- Delrot Serge, Institut des Sciences de la Vigne et du Vin, Villenave d’Ornon, France
- Fellman John, Washington State University, USA
- Ferguson Ian, The New Zealand Institute for Plant & Food Research, New Zealand
- Forney Charles, Agriculture and Agri-Food, Canada
- Gil Maria, CEBAS-CSIC, Murcia, Spain
- Granell Antonio, IEM, Valencia, Spain
- Hertog Maarten, Katholieke Universiteit Leuven, Belgium
- Johnston Jason, New Zealand Institute for Plant and Food Research, Auckland, New Zealand
- Kanelis Angelos, Aristotle University of Thessaloniki, Greece
- Lafuente Maria Teresa, Instituto Agroquimica y Tecnologia de Alimentos, Spain
- Lichter Amnon, Department of Postharvest Science, Volcani Center, Israel
- Lurie Susan, Department of Postharvest Science, Volcani Center, Israel
- Mattheis James, USDA, Wenatchee, USA
- Mignani Ilaria, University of Milan, Italy
- Mitcham Elizabeth, Department of Plant Sciences, UC Davis, USA
- Nanos George, University of Thessaly, Greece
- Nicola Silvana, University of Turin, Italy
- Nicolai Bart, Katholieke Universiteit Leuven, Belgium
- Rudell David, Tree Fruit Research Laboratory, USDA-ARS, Wenatchee, WA, USA
- Schaffer Robert, The New Zealand Institute for Plant and Food Research, New Zealand
- Silva Herman, Universidad de Chile, Santiago, Chile
- Tonutti Pietro, Sant’Anna School of Advanced Studies, Pisa, Italy
- Terry Leon, Cranfield University, UK
- Toivonen Peter, Pacific Agri-Food Research Centre, Canada
- Trainotti Livio, University of Padova, Italy
- Valero Daniel, University Miguel Hernández, Spain
- Vasilakakis Miltiadis, Aristotle University of Thessaloniki, Greece
- Vicente Ariel, University of La Plata, Argentina
- Watkins Chris, Cornell University, USA
- Woolf Allan, The New Zealand Institute for Plant & Food Research, New Zealand
- Zude Manuela, Leibniz Institute for Agricultural Engineering, Potsdam, Germany
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<tr>
<th>Time</th>
<th>Event</th>
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<tr>
<td>13:00-18:00</td>
<td>Attendee registration</td>
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<tr>
<td>18:30-19:30</td>
<td>Inaugural Lecture</td>
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<td>J.M. Labavitch</td>
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<td>Cell wall metabolism: The Yin and Yang of fruit postharvest biology</td>
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<tr>
<td>19:30-20:30</td>
<td>Welcome reception (Pre-Dinner drinks) - Aphrodite Hills Resort</td>
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Tuesday, June 10, 2014 (Morpheas Ballroom)

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<tr>
<th>Time</th>
<th>Event</th>
<th>Speaker(s)</th>
<th>Title</th>
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<tbody>
<tr>
<td>08:00-09:00</td>
<td>Attendee registration</td>
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<tr>
<td>09:00-10:30</td>
<td>Welcome-Opening Ceremony &amp; Plenary Lectures</td>
<td>G. Costa, A. Lichter</td>
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<tr>
<td>09:00-09:30</td>
<td>Welcome Ceremony &amp; Opening remarks</td>
<td>B. Nicola</td>
<td>Tales from Tomographic Oceans: water transport in fruit and vegetables revisited (PLE-01)</td>
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<tr>
<td>09:30-10:00</td>
<td>B. Nicola</td>
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<td>10:00-10:30</td>
<td>I. Ferguson</td>
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<td>Minor crop-major problems and how they inform postharvest understanding (PLE-02)</td>
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<tr>
<td>10:30-11:00</td>
<td>Morning Tea/Coffee break</td>
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<tr>
<td>11:00-12:30</td>
<td>Plenary Lectures</td>
<td>M. Hertog, D. Almeida</td>
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<tr>
<td>11:00-11:30</td>
<td>M. Bouzayen</td>
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<td>Multi-hormonal control of transcriptional regulation associated with fruit development and ripening (PLE-03)</td>
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<td>11:30-12:00</td>
<td>C. Crisosto</td>
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<td>Emerging postharvest technologies (PLE-04)</td>
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<td>12:00-12:30</td>
<td>P. Tonutti</td>
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<td>The technical evolution of CA storage protocols and the advancements in elucidating the responses to low oxygen conditions (PLE-05)</td>
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<td>12:30-14:30</td>
<td>Lunch</td>
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<tr>
<td>13:00-16:00</td>
<td>Poster session I (PP 1-68, Morpheas Ballroom 4)</td>
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<tr>
<td>16:00-17:45</td>
<td>Session I: Understanding stress conditions and their implication in the incidence of physiological disorders (I)</td>
<td>C. Bonghi, R. Schouten</td>
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<td>16:00-16:15</td>
<td>K. Buts, D. Hatoum, S. Carpentier, M. Hertog, B.M. Nicolai</td>
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<td>Browning in apple: A proteomics approach (OP-01)</td>
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<td>16:15-16:30</td>
<td>A. Granell</td>
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<td>Fruits coping with stressful postharvest conditions: antioxidants not only for health (OP-02)</td>
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<td>16:30-16:45</td>
<td>D.P.F. Almeida, R. Carvalho, S. Carvalho, E. Dupille</td>
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<td>Mitigation of superficial scald and internal browning disorders during refrigerated storage of ‘Rocha’ pear (OP-03)</td>
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<tr>
<td>17:00-17:15</td>
<td>E.J. Mitcham, S.T. de Frietas, J.P. Silveira, A. Miqueloto, S. Escribano</td>
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<td>Calcium deficiency disorders in fruit (OP-05)</td>
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<td>17:15-17:30</td>
<td>E.M. Crouch, M. Jooste, H. Bergman, J.J. Crouch, T.J. Majoni</td>
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<td>Post-harvest factors influencing flesh browning in South African ‘Cripps’ Pink apples (Molus domestica Borkh.) (OP-06)</td>
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<td>17:30-17:45</td>
<td>S. Rosenwasser, N. Sela, R. Fluhr, H. Friedman</td>
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<td>ROSMETER: A bioinformatic tool to evaluate oxidative stress in postharvest (OP-07)</td>
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<tr>
<td>18:00-20:00</td>
<td>Session II: Postharvest physiology</td>
<td>L. Trainotti, A. Zanella</td>
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<td>18:00-18:15</td>
<td>R. Schouten, B. Farneti, L.M.M. Tijskens, E. Woltering</td>
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<td>Modelling of chlorophyll breakdown and lycopene biosynthesis during ripening in tomato (OP-08)</td>
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<td>18:15-18:30</td>
<td>A. Jajo, Md. A. Rahim, S. Serra, S. Musacchi, L. Trainotti, C. Bonghi</td>
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<td>Effect of cool storage duration on ripening initiation of Angelys’ pear fruit (OP-09)</td>
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<td>18:45-19:00</td>
<td>J. Joas, F. Lopez-Lauri, R. Rosalie, C. Deytieux-Belleau, M. Lechaulde</td>
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<td>Exploiting the responses to abiotic constraints towards a better understanding of fruit physiology, ripening and quality (OP-11)</td>
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<td>19:00-19:15</td>
<td>C.F. Forney, G.S. Bezanson, T.C. Ellis, L. Fan, D.I. LeBlanc</td>
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<td>Impact of heat sanitation of fresh whole cantaloupe on fruit quality and volatile metabolism (OP-12)</td>
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**Tuesday, June 10, 2014 (Adonis)**

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<tr>
<th>Time</th>
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<tr>
<td>12:30-14:30</td>
<td>Lunch</td>
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<tr>
<td>14:30-16:00</td>
<td>Poster session I (PP 1-68, Morpheas Ballroom 4) Afternoon Tea/Coffee break</td>
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</table>
| 16:00-17:30   | Session III: Postharvest treatments to extend shelf life of horticultural commodities

**Moderators:** C. Benedetti, N. Tzortzakis

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<tr>
<th>Time</th>
<th>Session/Activity</th>
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Postharvest treatments with oxalic on quality of the early-season cultivar ‘Early Lory’ (OP-16) |
| 16:15-16:30   | M. Glowacz, R. Colgan, D. Rees
Ozone can extend the shelf-life and improve the quality of fresh produce (OP-17) |
| 16:30-16:45   | T. de Beer, E.M. Crouch
Efficacy of novel in-bag 1-MCP system versus traditional application for maintaining broccoli (Brassica oleracea cv. Parthenon) quality during mixed load marketing (OP-18) |
| 16:45-17:00   | M.G. Lobo, R. Cabrera, S. Perera
Guatemalan moth (Tecia solanivora): a serious problem during potatoes cultivation and storage (OP-19) |
| 17:00-17:15   | S. Chalwong, C.F.H. Bishop
Use of insulated bag from supermarket to maintain ‘Elsanta’ strawberry temperature (OP-20) |
| 17:15-17:30   | N. Admane, V. Verrastro, G. Altieri, F. Genovese, L. Tarricone, A. Ipolito, G.C. Di Renzo
Effect of postharvest pretreatments and MAP on organic late-season table grapes Scarlotta seedless “Sugranineteen” assigned to medium and long term storage (OP-21) |
| 18:00-20:00   | Session IV: Textural, biochemical and physiological aspects of postharvest ripening

**Moderators:** R. Ben Arie, I. Tsakiris

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<tr>
<th>Time</th>
<th>Session/Activity</th>
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| 18:00-18:15   | F. De Sanctis, J. Labatvich, J.A. Kennedy, C. Catelli, F. Mencarelli
Metabolic and structural effects of dehydration and ozone postharvest treatments on wine grapes (OP-22) |
| 18:15-18:30   | D. Kenigsbuch, D. Chalupowicz, D. Maurer, A. Sade, Y. Ivanova-Shcharar and L. Ben-Shitrit
Storability characterization of a wild rocket (Diplopteryx tenuifolia) cultivar «Rock-Ad» with late flowering and delay in postharvest senescence (OP-23) |
| 18:30-18:45   | M. Anastasiadi, P.M. Mwangi, S. Redfern, M. Berry, L.A. Terry
Postharvest biochemical changes in gooseberry fruit (Ribes uva crispa) during storage (OP-24) |

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<th>Time</th>
<th>Session/Activity</th>
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| 18:45-19:00   | T. Peredo, I. Balic, J. Delgado, T. Ejsmentewicz, P. Olmedo, R. Barria, C. Silva-Sanzana, B. Defilippi, H. Prieto, R. Campos-Vargas
Effect of calcium applications on berry firmness during *in vitro* growth of table grapes cv. Thompson Seedless (OP-25) |
| 19:00-19:15   | A. Koziot, J. Cybulska, B. Kruk, D. Sysa, M. Lekka, A. Zdunek
Young’s modulus of cell walls in pears during pre- and postharvest maturation (OP-26) |
| 19:15-19:30   | J. Mierczyńska, J. Cybulska, B. Kruk, A. Zdunek
Enzymatic degradation and changes in rheological properties of pectins in *Daucus carota* L. cv. ‘Nerac’ cell walls during postharvest storage (OP-27) |
The role of chlorophyll derivatives in postharvest quality determination of broccoli (OP-28) |
Predicting stored period and shelf life potential of lamb’s lettuce using Vis/NIR reflectance spectroscopy (OP-29) |
Wednesday, June 11, 2014 (Morpheas Ballroom)

09:00-10:30  Session V: Effects of 1-MCP on postharvest quality
Moderators: G. Nanos, G. Colelli

09:00-09:15  E.Zonin, M. Zermiani, M. Begheldo, A. Nonis, A. Vezzaro, L. Fadanelli, L. Quintieri, B. Rupert
Regulation of the apple (Malus domestica) ROP-GAP rheostatic molecular machinery in response to postharvest storage and ethylene inhibition by 1-MCP treatment (OP-30)

09:15-09:30  A. Folchi, P. Bertolini, D. Mazzoni
Preventing ripening blockage in 1-MCP treated 'Abate Fetel' pears by temperature management (OP-31)

09:30-09:45  E.A. Bekele, W.F. Beshir, M. Hertog, B.M. Nicolai, A. Geeraerd
Metabolomics analysis of the effect of MCP and CA during ripening and storage in apples (OP-32)

09:45-10:00  I.N. Tsakiris
1-MCP (Smart Fresh™) application protocol to Granny Smith: The experience in Greece (OP-33)

10:00-10:15  B. Farneti, I. Khomenko, V. Ting, F. Spinelli, F. Biasioli, G. Costa, F. Costa
Effect of 1-MCP on apple volatile compound production assessed by PTR-ToF-MS (OP-34)

1-MCP improves the quality of stored 'Wonderful' pomegranates (OP-35)

10:30-11:00  Morning Tea/Coffee break

11:00-13:00  Workshop FA1106 'An integrated systems approach to determine the developmental mechanisms controlling fleshy fruit quality in tomato and grapevine'
Moderators: M. Bouzayen, A. Granell

11:00-11:30  G. Seymour
The genetic and epigenetic basis of fruit ripening-Science discovery into commercial practice (PLE-06)

11:30-12:00  A. Bovy
Elucidating the genetic basis of fruit quality in tomato (PLE-07)

12:00-12:30  S. Delrot
Pre- and post-harvest ripening of grape berry: the missing links (PLE-08)

12:30-13:00  M. Pezzotti
A systems biology approach to interpret the process of “appassimento”, a controlled postharvest dehydration of grape berries (PLE-09)

13:00-15:00  Lunch

15:00-16:30  Poster session II (PP 69-140, Morpheas Ballroom 4)
Afternoon Tea/Coffee Break

16:30-18:45  Workshop FA1104 ‘Sustainable production of high-quality cherries for the European market’
Moderators: G. Manganaris, A. Molassiotis

16:30-17:00  E.J. Mitcham
Assuring the quality of cherries after harvest with special reference to sensorial attributes (PLE-10)

17:00-17:30  P. Toivonen
Integrated analysis for improving export of sweet cherries and how a small industry can compete by focusing on premium quality (PLE-11)

17:30-18:00  A. Vicente
Influence of initial differences in pectin branching and role of “well known” wall loosening proteins on fruit texture (PLE-12)

18:00-18:30  D. Valero
Recent developments to maintain overall sweet cherry quality during postharvest storage (PLE-13)

18:30-19:45  L. Montanari
New technologies to improve efficiency on cherry sorting and packing lines (OP-36)

20:00-00:00  Gala dinner (Olive Courtyard, Aphrodite Hills Resort)
**Wednesday, June 11, 2014 (Adonis)**

09:00-10:30  Session VI: Understanding storage stress and its implication in the incidence of physiological disorders (II)

**Moderators:** M.T. Charles, R. Vidrih

09:00-09:15  D.J. Bishop
A high sensitivity oxygen sensor for use with Dynamic Controlled Atmospheres (OP-37)

09:15-09:30  M. Mirzaee, D. Rees, M. Tully, R.J. Colgan
Diagnosing bitter pit in apple during storage by chlorophyll fluorescence as a non-destructive tool (OP-38)

09:30-09:45  W. Imsabai, K. Saiyawan, J. Siriphanich
Ethylene pretreatment induced ripening-associated gene(s) expression and alleviates chilling injury of bananas during cold storage (OP-39)

09:45-10:00  J. Lado, M.J. Rodrigo, P. Cronje, L. Zacarías
Resistance to chilling injury in red, lycopene-accumulating, tissue of cold-stored grapefruits (OP-40)

10:00-10:15  K. Luengwilai, P. Pitukwong, J. Siriphanich
Factors affecting susceptibility to chilling injury of commercial ‘Queen’ pineapple cultivars in Thailand (OP-41)

Gene network underlying response of pepper (Capsicum annuum) to chilling stress (OP-42)

10:30-11:00  Morning Tea/Coffee break

**Thursday, June 12, 2014 (Morpheas Ballroom)**

09:00-10:00  Session VII: Keynote talks on Supply Chain Management

**Moderators:** R. Porat, A. Van Schaik

09:00-09:30  S. Lurie
The use of nondestructive measurements and molecular techniques to determine commodity quality and supply chain management (PLE-14)

09:30-10:00  L. Terry
Reducing waste: synergies between biology and supply chain management (PLE-15)

10:30-19:30  Excursion (Paphos & Lemesos District)
Friday, June 13, 2014 (Morpheas Ballroom)

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<td>09:00-11:00</td>
<td><strong>Session VIII: Current trends in postharvest physiology and technology</strong></td>
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<td><strong>Moderators:</strong> J. Fellman, J. Golding</td>
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<tr>
<td>09:00-09:15</td>
<td>G. Costa, S. Vidoni, L. Rocchi</td>
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<td>Use on non-destructive devices for an appropriate management of fruit in post-harvest (OP-43)</td>
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<td>09:15-09:30</td>
<td>R. Porat</td>
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<td>Implementation of sensory analysis studies for postharvest research (OP-44)</td>
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<td>09:30-09:45</td>
<td>E.J. Woltering, J.M. Witkowska, R. Schouten, J. Harbinson</td>
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<td>Light levels below the light compensation point stimulate an alternative sugar generation mechanism and prolong the shelf life of fresh-cut butterhead lettuce (OP-45)</td>
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<td>09:45-10:00</td>
<td>A.C.R Van Schaik, J.A. Verschoor, E. Otma, F.G Van de Geijn</td>
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<td>Product response of apples (cv. Elstar) on a new storage system: Dynamic Control of Respiration (OP-46)</td>
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<td>10:00-10:15</td>
<td>D. Kittemann, D.A. Neuwald, R. McCormick, J. Streif</td>
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<td>Potential energy savings using modern storage technologies in combination with increased storage temperatures (OP-47)</td>
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<td>Image analysis and auto-fluorescence as tools to evaluate the quality of table grapes before harvest and after storage (OP-48)</td>
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<td>10:30-10:45</td>
<td>N. Tzortzakis</td>
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<td>Gaseous ozone-enrichment for the preservation of fresh produce (OP-49)</td>
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<td>10:45-11:00</td>
<td>G. Gwanpua, V. Dakwa, B.E. Verlinden, S. Christiaens, M. Hendrickx, B.M. Nicolai, P. Verboven, A. Geeraerd</td>
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<td>Relationship between texture analysis and texture attributes during postharvest softening of 'Jonagold' and 'Kanzi' apples (OP-50)</td>
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<td>11:00-11:30</td>
<td>Morning Tea/Coffee break</td>
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<td>11:30-13:00</td>
<td><strong>Session IX: Effects of pre- and postharvest strategies on nutritional and functional components in horticultural commodities</strong></td>
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<td><strong>Moderators:</strong> I.Mignani, C. Forney</td>
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<td>11:30-12:00</td>
<td>M.I. Gil</td>
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<td>Pre and postharvest strategies to enhance bioactive constituents of fruit and vegetables (PLE-16)</td>
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<td>12:00-12:15</td>
<td>F.A. Tomás-Barberán</td>
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<td>Polyphenols in harvested fruits and vegetables. Estimation of the content of bioactives and evaluation of health effects. The case of pomegranate (OP-51)</td>
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<td>12:15-12:30</td>
<td>O.A. Fawole, L. Chan, U.L. Opara</td>
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<td>Bioavailability of total phenolic content and antioxidant capacity of pomegranate fruit juice and marc after in vitro digestion (OP-52)</td>
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<td>12:30-12:45</td>
<td>M. Buccheri, D. Croce, M. Grassi, G. Bianchi, F. Lovati, M. Vanoli, A. Rizzolo</td>
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<td>Postharvest physiology and nutritional quality of 'Tarocco' orange fruit [Citrus sinensis (L.) Osbeck] (OP-53)</td>
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<td>Light enhances L-ascorbate in fruits and leaves: a well-orchestrated mechanism (OP-54)</td>
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<td>13:00-14:30</td>
<td>Lunch</td>
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<td>14:30-16:00</td>
<td>Official Closure/ ISHS business meeting to determine the next Symposium Venue</td>
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<tr>
<td>16:00-16:30</td>
<td>Departure for the post-symposium tour (Nicosia) or Larnaca</td>
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<td>16:00-16:30</td>
<td>Lunch</td>
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Friday, June 13, 2014 (Adonis)

09:00-11:00 Session X: Postharvest pathology
Moderators: D. Prusky, J. Adaskaveg

09:00-09:15 N. Alkan, G. Friedlander, D. Ment, D. Prusky, R. Fluhr
Simultaneous transcriptome analysis of Colletotrichum gloeosporioides and tomato fruits response at different stages of pathogenicity reveal postharvest fruit-fungal arms and defense strategies (OP-55)

09:15-09:30 J.E. Adaskaveg, H. Förster
New postharvest decay control treatments that are exempt from residue tolerances in the United States (OP-56)

09:30-09:45 D. Prusky, S. Barad, D. Ment
Modulation of pathogenicity by pH regulation in postharvest pathogen interactions: a global analysis for postharvest pathogens (OP-57)

09:45-10:00 H. Förster, W. Hao, J. E. Adaskaveg
Evaluation of postharvest heat treatments to mitigate export quarantines of California citrus fruit due to Phytophthora brown rot (OP-58)

10:00-10:15 A. Hinojosa, I. Gatica, A. Bustamante, D. Cárdenas, V. Escalona
Effect of the combined treatment of UV-C light and modified atmosphere packaging on microbiological and sensory quality of minimally processed watercress (OP-59)

10:15-10:30 J. Børve, A. Stensvand
Factors affecting postharvest fungal fruit decay in sweet cherry in a cool, wet climate (OP-60)

10:30-10:45 J.M. Zhao, J.E. Bronlund, A.R. East
Effect of cooling rates on kiwifruit firmness and rot incidence in subsequent storage (OP-61)

10:45-11:00 A.T Aborisade
Heat treatment against the green mould on sweet orange (Citrus sinensis Osbeck) fruits at tropical ambient storage (OP-62)

11:00-11:30 Morning Tea/Coffee break

11:30-13:00 Session XI: Quality monitoring and postharvest treatments to extend shelf/vase life of horticultural commodities
Moderators: M. Serek, M. Pérez-Gago

11:30-11:45 T.M. Mutui, H. Mibus, M. Serek
Cytokinins inhibit leaf senescence in Pelargonium cuttings (OP-63)

11:45-12:00 G.F. Tsanakas, M.E. Manioudaki, A.S. Economou, S. Kintzios, P. Kalaitzis
Transcriptomic study of cut flower senescence in Gardenia jasminoides using Illumina Hi-Seq technology (OP-64)

12:00-12:15 M.M. Jowkar
Application of nano silver as ‘Cherry Brandy’ rose vase solution preservative improves free radical scavengers’ activity and reduces oxidative damage biomarkers (OP-65)

12:15-12:30 E. Sanchís, S. González, C. Ghidelli, C. Sheth, M. Mateos, L.I. Palou, M.B. Pérez-Gago
Browning inhibition and microbial control in fresh-cut persimmon (Diospyros kaki Thunb. cv. Rojo Brillante) by apple pectin-based edible coatings (OP-66)

12:30-12:45 A. Rizzolo, M. Buccheri, G. Bianchi, M. Grassi, M. Vanoli
Quality of ‘Conference’ pears as affected by initial low oxygen stress, dynamically controlled atmosphere and 1-MCP treatment (OP-67)

12:45-13:00 I. Ben-Tzur, H. Sharhevsky, S. Mangut-Leiba, A. Dagar
Xsense® technology: Innovative real time system approach in monitoring quality, freshness and food safety in perishables supply chain (OP-68)

13:00-14:30 Lunch

16:00-16:30 Departure for the post-symposium tour (Nicosia) or Larnaca
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Methods of fruit tissue sampling to quantify calcium and magnesium contents to segregate apples for bitter pit incidence |
A metabolic profile for ‘Honeycrisp’ apple soggy breakdown, a chilling induced physiological disorder |
| PP -3 | B. Farneti, N. Busatto, I. Khomenko, F. Spinelli, F. Biasioli, G. Costa, F. Costa  
Detection of volatile compounds involved in in the development of apple superficial scald by PTR-ToF-MS |
Physiochemical changes of ‘Golden Delicious’ apples and their relationship with softening during on-tree development and ripening |
| PP -5 | A. Zanella, S. Stuerz, A. Panarese, O. Rossi  
The potential of alternative methods for determining the optimum harvest date of apple fruit |
| PP -6 | M. Vanoli, A. Rizollo, A. Zanella, M. Grassi, A. Torricelli, L. Spinelli  
Characterizing apple texture during storage through mechanical, sensory and optical properties |
| PP -7 | K. Juhneviča-Radenkova, L. Skudra, M. Skrīvele, V. Radenkovs, D. Segaļa  
Apple cell size effect on fruit quality |
| PP -8 | F. Gasser, C. Good, A. Naef  
Hot water treatment of selected organic apple and pear cultivars |
| PP -9 | A. Matejic, I. Pictekova, F. Paprstein, I. Matejickova  
Evaluation of fruit quality of tested apple cultivars stored in different ULO atmospheres |
Effects of an optimized air flow in apple storage rooms |
| PP -11 | D. Kittenmann, D.A. Neuwald, J. Streif  
Internal browning in ‘Kanzi’ apples – Reasons and possibilities to reduce the disorder |
| PP -12 | M. Zermiani, M. Begheldo, E. Zolin, M. Mercadini, P. Tonutti, B. Rupert  
Molecular and biochemical responses of apple fruit to initial low oxygen stress (ILOS) regimes |
| PP -13 | C.A. Torres, L. Leon, F. Sazo, O. Hernandez  
Flesh browning assessment in Cripp’s Pink apples using Vis-NIR spectroscopy |
| PP -14 | O. Hernandez, C.A. Torres  
Superficial scald assessment on Granny Smith apples stored under dynamic controlled atmosphere in commercial operations in Chile |
| PP -15 | P. Maletsika, I. Papoulia, G.D. Nanos, M. Vasilakakis  
Postharvest application of O₃ and 1-MCP effects on ‘Red Chief’ apple quality during prolonged air cold storage |
CO₂ partial pressure for respiratory quotient and HarvestWatch™ dynamic controlled atmosphere for ‘Galaxy’ apples storage

Effect of low temperature on physiological and biochemical changes of Java apple ‘Thabthimchan’

Quality of fresh-cut apples treated at harvest with 1-MCP

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Physiological and biochemical markers associated with quality losses of fresh-cut melon fruits

Effect of the climate and seasons on tissue browning of fresh-cut chicory

Alternative sanitization methods for minimally processed ‘Formosa’ papaya

Passive atmosphere on quality of minimal processing Cactus Pear (Opuntia ficus-indica (L.) Mill.)

Limiting farm gate revenue loss of tomatoes by limiting colour change during surplus production with 1-MCP

The 1-MCP treatment as solution in storage of ‘cherry’ tomato fruits

Effects of 1-MCP treatment in combination with ethylene (ethylene imprinting) on storage behaviour and fruit ripening of ‘Conference’ pears

Influence of modified cell wall polysaccharides on rheological properties of food

Structure ofpectins, hemicellulose and cellulose in cell walls of two pear cultivars

Layer-by-layer edible coatings of fresh agricultural products anticipated and unexpected effects

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Effects of edible hydrocolloid coatings on the quality and shelf life of postharvest sweet cherry

Aloe vero based edible coating maintain the quality of tomato fruits

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Recent developments in postharvest technology of pomegranates – from harvest readiness to consumer health

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The mechanism of differential susceptibility to Alternaria alternata of stem- and bottom-end tissues of persimmon fruit and their control by growth regulators

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Postharvest fungal diseases of early season fruits as production risks

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Innovative technologies of non-thermal means to reduce mycological contamination of strawberry cv. Marmande under unheated tunnel in Mediterranean climate

Effect of ammonium:nitrogen ratio on tomato fruit quality

Sage essential oil vapours enhance tomato fruit quality

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Effects of modified pectin chemistry on tomato fruit susceptibility to the calcium deficiency disorder, blossom-end rot

Use of Vapormate TM fumigation to control insects in harvested fruit

Suppression of a tomato prolyl 4 hydroxylase decreases fruit size and affects seed development

Investigating the action of essential oils from Salvia triloba and Origanum dictamnus on the growth of post-harvest diseases of cucumber fruits

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Methyl jasmonate and methyl salicylate affect differentially the postharvest ripening process of ‘Ttrichoderma’ sweet cherry

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Evaluation of antioxidative activity of Salvia L. extracts
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