



Postharvest Unlimited

ISHS International Conference

Program

10-13 June 2014 • Cyprus

Welcome

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



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- **Woolf Allan**, The New Zealand Institute for Plant & Food Research, New Zealand
- **Zude Manuela**, Leibniz Institute for Agricultural Engineering, Potsdam, Germany

Monday, June 9, 2014 (Morpheus Ballroom)

13:00-18:00 Attendee registration

18:30-19:30 Inaugural Lecture
J.M. Labavitch
Cell wall metabolism: The Yin and Yang of fruit postharvest biology

19:30-20:30 Welcome reception (Pre-Dinner drinks) - Aphrodite Hills Resort

Scientific program

Tuesday, June 10, 2014 (Morpheus Ballroom)

08:00-09:00	Attendee registration
09:00- 10:30	Welcome-Opening Ceremony & Plenary Lectures Moderators: G. Costa, A. Lichter
09:00-09:30	Welcome Ceremony & Opening remarks
09:30-10:00	B. Nicolai Tales from Tomographic Oceans:water transport in fruit and vegetables revisited (PLE-01)
10:00-10:30	I. Ferguson Minor crop-major problems and how they inform postharvest understanding (PLE-02)
10:30-11:00	Morning Tea/Coffee break
11:00-12:30	Plenary Lectures Moderators: M. Hertog, D. Almeida
11:00-11:30	M. Bouzayen Multi-hormonal control of transcriptional regulation associated with fruit development and ripening (PLE-03)
11:30-12:00	C. Crisosto Emerging postharvest technologies (PLE-04)
12:00-12:30	P. Tonutti The technical evolution of CA storage protocols and the advancements in elucidating the responses to low oxygen conditions (PLE-05)
12:30-14:30	Lunch
14:30-16:00	Poster session I (PP 1- 68, Morpheus Ballroom 4) Tea/Coffee break
16:00-17:45	Session I: Understanding stress conditions and their implication in the incidence of physiological disorders (I) Moderators: C. Bonghi, R. Schouten
16:00-16:15	K. Buts , D. Hatoum, S.Carpentier, M. Hertog , B.M. Nicolai Browning in apple: A proteomics approach (OP-01)
16:15-16:30	A. Granell Fruits coping with stressful postharvest conditions: antioxidants not only for health (OP-02)
16:30-16:45	D.P.F. Almeida , R. Carvalho, S. Carvalho, E. Dupille Mitigation of superficial scald and internal browning disorders during refrigerated storage of 'Rocha' pear (OP-03)

16:45-17:00	A.Tadiello, V.Ziosi, A.S. Negri, F. Spinelli, N. Busatto, L. Espen, E. Vendramin, I.Verde, G. Costa, L. Trainotti Auxin-ethylene relationship in peach ripening and abnormalities in a stony hard genotype (OP-04)
17:00-17:15	E.J. Mitcham , S.T. de Frietas, J.P. Silveira, A. Miqueloto, S. Escibano Calcium deficiency disorders in fruit (OP-05)
17:15-17:30	E.M. Crouch , M. Jooste, H. Bergman, I.J. Crouch, T.J. Majoni Post-harvest factors influencing flesh browning in South African 'Cripps' Pink' apples (<i>Malus domestica</i> Borkh.) (OP-06)
17:30-17:45	S. Rosenwasser, N. Sela, R. Fluhr, H. Friedman ROSMETER: A bioinformatic tool to evaluate oxidative stress in postharvest (OP-07)
18:00-20:00	Session II: Postharvest physiology Moderators: L. Trainotti, A. Zanella
18:00-18:15	R. Schouten , B. Farneti, L.M.M. Tijskens, E. Woltering Modelling of chlorophyll breakdown and lycopene biosynthesis during ripening in tomato (OP-08)
18:15-18:30	A. Jajo, Md. A. Rahim, S. Serra, S. Musacchi , L. Trainotti, C. Bonghi Effect of cool storage duration on ripening initiation of Angelys® pear fruit (OP-09)
18:30-18:45	N.T. Nham , S.T. de Freitas, A.J. Macnish, K.M. Carr, T. Kietikul, S. Rust, C.Z. Jiang, E.J. Mitcham Transcriptome analysis to understand European pear (<i>Pyrus communis</i> cv. Bartlett) ripening development and identify biomarker candidates to detect fruit ripening capacity (OP-10)
18:45-19:00	J. Joas , F. Lopez-Lauri, R. Rosalie, C. Deytieux-Belleau, M. Léchaudel Exploiting the responses to abiotic constraints towards a better understanding of fruit physiology, ripening and quality (OP-11)
19:00-19:15	C.F. Forney , G.S. Bezanson, T.C. Ells, L. Fan, D.I. LeBlanc Impact of heat sanitation of fresh whole cantaloupe on fruit quality and volatile metabolism (OP-12)
19:15-19:30	M. Geyer , G. Rux, S. Saengerlaub, A. Pant , M. Linke, P. Mahajan Packaging of mushrooms in a humidity regulating plastic punnet for preventing water condensation (OP-13)
19:30-19:45	M.T. Charles , D. Rolland, D. Roussel, M.J. Merisier, E.-S.Yaganza, D. Charlebois, J. Arul Assessment of UV-C hormesis induced changes in sugar and organic acid profiles of tomato fruit (OP-14)
19:45-20:00	O.J. Caleb , W.V. Aindongo, L. Mokwena, U.L. Opara Effects of pre-treatment and modified atmosphere packaging on quality attributes and change in volatile composition of pomegranate arils (cv. Bhagwa) (OP-15)

Tuesday, June 10, 2014 (Adonis)

12:30-14:30	Lunch
14:30-16:00	Poster session I (PP 1- 68, Morpheas Ballroom 4) Afternoon Tea/Coffee break
16:00-17:30	Session III: Postharvest treatments to extend shelf life of horticultural commodities Moderators: C. Benedetti, N. Tzortzakis
16:00-16:15	F. Guillén , P.J. Zapata, D. Martínez-Romero, S. Castillo, H.M. Díaz-Mula, J.M. Valverde, D. Valero, M. Serrano 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 (<i>Brassica oleracea</i> cv. Parthenon) quality during mixed load marketing (OP-18)
16:45-17:00	M.G. Lobo , R. Cabrera, S. Perera Guatemalan moth (<i>Tecia solanivora</i>): a serious problem during potatoes cultivation and storage (OP-19)
17:00-17:15	S. Chaiwong , 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. Ippolito, 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
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-Shachar and L. Ben-Shitrit Storability characterization of a wild rocket (<i>Diplotaxis tenuifolia</i>) 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 (<i>Ribes uva crispa</i>) during storage (OP-24)

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 <i>in vitro</i> growth of table grapes cv. Thompson Seedless (OP-25)
19:00-19:15	A. Koziol, 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 <i>Daucus carota</i> L. cv. 'Nerac' cell walls during postharvest storage (OP-27)
19:30-19:45	T. Kabakeris , A. Ghadiri Khozroughi, A. Keiser, S. Huyskens-Keil, M. Geyer The role of chlorophyll derivatives in postharvest quality determination of broccoli (OP-28)
19:45-20:00	B.A.J.G. Jacobs, B.E. Verlinden , A., Decombel, P. Bleyaert, J. Van Lommel, I. Vandeveldel, W. Saeyns, B.M. Nicolai 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. Vezaro, 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. Biasoli, G. Costa, F. Costa
Effect of 1-MCP on apple volatile compound production assessed by PTR-Tof-MS (OP-34)

10:15-10:30 **D. Gamrasni**, H. Gadban, A. Tsvilling, T. Wolff, Y. Stern, T. Goldberg, O. Neria, R. Ben-Arie
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)

18:30-18:45 **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)
10:15-10:30	S.Y. Shin, M.H. Park , J.W. Choi, Y.P. Hong, J.G. Kim Gene network underlying response of pepper (<i>Capsicum annuum</i>) 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 (Morpheus Ballroom)

09:00-11:00 Session VIII: Current trends in postharvest physiology and technology

Moderators: J. Fellman, J. Golding

- 09:00-09:15 **G. Costa**, S. Vidoni, L. Rocchi
Use on non-destructive devices for an appropriate management of fruit in post-harvest (OP-43)
- 09:15-09:30 **R. Porat**
Implementation of sensory analysis studies for postharvest research (OP-44)
- 09:30-09:45 **E.J. Woltering**, I.M. Witkowska, R. Schouten, J. Harbinson
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)
- 09:45-10:00 **A.C.R Van Schaik**, J.A. Verschoor, E. Otma, F.G Van de Geijn
Product response of apples (cv. Elstar) on a new storage system: Dynamic Control of Respiration (OP-46)
- 10:00-10:15 **D. Kitemann**, D.A. Neuwald, R. McCormick, J. Streif
Potential energy savings using modern storage technologies in combination with increased storage temperatures (OP-47)
- 10:15-10:30 **A. Lichter**, E. Raban, T. Kaplunov, Y. Zutahy, A. Daus, D. Beno-Mualem, A. Bahar, H. Weksler, S. Lurie
Image analysis and auto-fluorescence as tools to evaluate the quality of table grapes before harvest and after storage (OP-48)
- 10:30-10:45 **N. Tzortzakis**
Gaseous ozone-enrichment for the preservation of fresh produce (OP-49)
- 10:45-11:00 G. Gwanpua, V. Dakwa, **B.E. Verlinden**, S. Christiaens, M. Hendrickx, B.M. Nicolai, P. Verboven, A. Geeraerd
Relationship between texture analysis and texture attributes during postharvest softening of 'Jonagold' and 'Kanzi' apples (OP-50)

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

11:30-13:00 Session IX: Effects of pre- and postharvest strategies on nutritional and functional components in horticultural commodities

Moderators: I. Mignani, C. Forney

- 11:30-12:00 **M.I. Gil**
Pre and postharvest strategies to enhance bioactive constituents of fruit and vegetables (PLE-16)
- 12:00-12:15 **F.A. Tomás-Barberán**
Polyphenols in harvested fruits and vegetables. Estimation of the content of bioactives and evaluation of health effects. The case of pomegranate (OP-51)

- 12:15-12:30 **O.A. Fawole**, L. Chan, U.L. Opara
Bioavailability of total phenolic content and antioxidant capacity of pomegranate fruit juice and marc after in vitro digestion (OP-52)

- 12:30-12:45 **M. Buccheri**, D. Croce, M. Grassi, G. Bianchi, F. Lovati, M. Vanoli, A. Rizzolo
Postharvest physiology and nutritional quality of 'Tarocco' orange fruit [*Citrus sinensis* (L.) Osbeck] (OP-53)

- 12:45-13:00 **N. Ntagkas**, E.J. Woltering, C. Labrie, C.C.S. Nicole, L.F.M. Marcelis
Light enhances L-ascorbate in fruits and leaves: a well-orchestrated mechanism (OP-54)

13:00-14:30 Lunch

14:30-16:00 Official Closure/ ISHS business meeting to determine the next Symposium Venue

16:00-16:30 Departure for the post-symposium tour (Nicosia) or Larnaca

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 <i>Colletotrichum gloeosporioides</i> 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 <i>Phytophthora brown rot</i> (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 (<i>Citrus sinensis</i> 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 <i>Pelargonium</i> 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 <i>Gardenia jasminoides</i> 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 (<i>Diospyros kaki</i> 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. Sharshevsky, 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

Poster Presentations (PP)

Code Author(s) - Title

- PP-1 **C.V.T. do Amarante, C.A. Steffens, S.T. de Freitas, A.Miqueloto, A. dos Santos, V. Denardi**
Methods of fruit tissue sampling to quantify calcium and magnesium contents to segregate apples for bitter pit incidence
- PP-2 **R. Leisso, I. Hanrahan, D. Buchanan, J. Lee, D. Rudell, J. Mattheis, C.Watkins**
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 the development of apple superficial scald by PTR-Tof-MS
- PP-4 **J.J. Ornelas-Paz, E.M. Yahia, E. Ochoa-Reyes, J.D. Pérez-Martínez, V. Ibarra-Junquera, P. Escalante-Minakata, S. Ruiz-Cruz**
Physicochemical 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. Rizzolo, 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. Segliņa**
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. Matejicek, I. Pistekova, F. Paprstein, J.Matejickova**
Evaluation of fruit quality of tested apple cultivars stored in different ULO atmospheres
- PP-10 **D.A. Neuwald, D. Kitemann, J. Streif, M. Spuhler, G. Rux, M. Linke, M.Geyer**
Effects of an optimized air flow in apple storage rooms
- PP-11 **D. Kitemann, D.A. Neuwald, J. Streif**
Internal browning in 'Kanzi'® apples – Reasons and possibilities to reduce the disorder
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