Advancements in postharvest technologies to reduce losses and improve nutritional and functional properties of F&V

Teaching program and lecturers

10 March 2022 9am-11pm  Pietro Tonutti - Scuola Superiore Sant'Anna Pisa

Introduction to the course. General features of F&V world production and the postharvest waste and losses issue

10 March 2022 11am-1pm  Laura Ercoli - Scuola Superiore Sant'Anna Pisa

Fertilization strategies and F&V quality

10 March 2022 2pm-5pm  Luca Sebastiani - Scuola Superiore Sant'Anna Pisa

Water management and F&V production

11 March 2022 10am-1pm  Luca Sebastiani - Scuola Superiore Sant'Anna Pisa

Orchard factors and F&V quality and composition

11 March 2022 2pm-4pm  Anna Mensual - Scuola Superiore Sant'Anna Pisa

Technical innovation for leaf vegetables and microgreens production

11 March 2022 4pm-6pm  Vincenzo Lionetti - Scuola Superiore Sant'Anna Pisa

An apple a day keeps the doctor away?

14 March 2022 9am-11pm  Pietro Tonutti - Scuola Superiore Sant'Anna Pisa

New insights on fruit ripening and postharvest physiology

14 March 2022 11am-1pm  Stefano Brizzolara - Scuola Superiore Sant'Anna Pisa

14 March 2022 2pm-3pm  Stefano Brizzolara - Scuola Superiore Sant'Anna Pisa

Methods and lab protocols to evaluate and assess F&V composition

14 March 2022 3pm-5pm  Jorge Fonseca – USDA and Pietro Tonutti (SSSA)

A view of the future of postharvest research: Enhancing quality and reducing the losses of fresh produce: vision of the ARS food quality laboratory in Beltsville, MD, USA

15 March 2022 9am-1pm  Fabio Mencarelli - University of Pisa

Innovations in F&V postharvest handling and shipping

15 March 2022 2pm-3pm  Giancarlo Colelli - University of Foggia

Cooling and cold storage of fruit & vegetables.

15 March 2022 3pm-4pm  Maria Luisa Amodio - University of Foggia

Prediction of shelf-life for fresh produce

16 March 2022 10am-1pm  Giancarlo Colelli - University of Foggia

Packaging sustainability and food losses

16 March 2022 2pm-4pm  Maria Luisa Amodio - University of Foggia

Spectral tools to increase information on quality of horticultural crops

17 March 2022 10am-1pm  Antonio Ferrante - University of Milano

Postharvest of fresh-cut products and factors affecting the quality losses during the distribution chain.

17 March 2022 2pm-4pm  Angelo Zanella - Laimburg Research Center - Bolzano Province

Dynamic Controlled Atmosphere: Fruit physiology controls atmosphere composition during storage

18 March 2022 10am-1pm  Gianfranco Romanazzi - Politecnico delle Marche

Innovative strategies to reduce postharvest decay of fresh F&V and limit losses and waste

18 March 2022 4pm-6pm*  Diane Beckles - University of California

Gene editing as possible tool to reduce postharvest waste and loss of F&V

*Postponed (from 2pm to 4 pm) due to time difference between Italy and California