UN and FAO 2021 year of Fruits and Vegetables (F&V).
Advancements in postharvest technologies to reduce losses and improve nutritional and functional properties of F&V

Teaching program and lecturers
20 Oct 2021  10am-1pm  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
20 Oct 2021  2pm-4pm  Laura Ercoli - Scuola Superiore Sant'Anna Pisa
Fertilization strategies and F&V quality
21 Oct 2021  10am-1pm  Luca Sebastiani - Scuola Superiore Sant'Anna Pisa
Water management and F&V production
21 Oct 2021  2pm-4pm  Anna Mensuali - Scuola Superiore Sant'Anna Pisa
Technical innovation for leaf vegetables and microgreens production
22 Oct 2021  10am-1pm  Luca Sebastiani - Scuola Superiore Sant'Anna Pisa
Orchard factors and F&V quality and composition
22 Oct 2021  2pm-4pm  Vincenzo Lionetti - Scuola Superiore Sant'Anna Pisa
An apple a day keeps the doctor away?
25 Oct 2021  10am-1pm  Pietro Tonutti - Scuola Superiore Sant'Anna Pisa
New insights on fruit ripening and postharvest physiology
25 Oct 2021  2pm-4pm  Stefano Brizzolara - Scuola Superiore Sant'Anna Pisa
Methods and lab protocols to evaluate and assess F&V composition
26 Oct 2021  10am-1pm  Fabio Mencarelli - University of Pisa
Innovations in F&V postharvest handling and shipping
26 Oct 2021  2pm-4pm  Giancarlo Colelli e M.Luisa Amodio - University of Foggia
Cooling and cold storage of fruit & vegetables. Prediction of shelf-life for fresh produce
27 Oct 2021  10am-1pm  Giancarlo Colelli - University of Foggia
Packaging sustainability and food losses
27 Oct 2021  2pm-4pm  Maria Luisa Amodio - University of Foggia
Spectral tools to increase information on quality of horticultural crops
28 Oct 2021  10am-1pm  Antonio Ferrante - University of Milano
Postharvest of fresh-cut products and factors affecting the quality losses during the distribution chain.
28 Oct 2021  2pm-4pm  Angelo Zanella - Laimburg Research Center - Bolzano Province
Dynamic Controlled Atmosphere: Fruit physiology controls atmosphere composition during storage
29 Oct 2021  10am-1pm  Gianfranco Romanazzi - Politecnico delle Marche
Innovative strategies to reduce postharvest decay of fresh F&V and limit losses and waste
29 Oct 2021  4pm-6pm*  Diane Beckles - University of California*
Gene editing as possible tool to reduce postharvest waste and loss of F&V

* Due to time difference between Italy and California, this lecture is 2-hr postponed (4pm-6pm instead of 2pm-4pm)