

Scheda di partecipazione/ Participation form

Cognome/Last name _____

Nome/Name _____

Ente/Company _____

Indirizzo/Address _____

Tel _____

E-mail _____

*Consento il trattamento dei dati personali ai
sensi dell'art. 13 del D.Lgs. 196/2003*

Firma/Signature _____

INTENDO PARTECIPARE ALLA CENA DEL 18 MAGGIO
PRESSO IL FORTINO NAPOLEONICO DI
PORTONOVO, ANCONA (www.hotelfortino.it) -
43°33'54.2"N, 13°35'33.6"E (ore 19.30, € 50)

SI NO

*Da compilare ed inviare alla segreteria
organizzativa via fax o posta elettronica entro il
13 maggio*

Per ulteriori informazioni/For further information:

http://www.soihs.it/attivita_convegnistiche/eventi_organizzati_dai_gruppi_di_lavoro/postharvestancona2017.aspx

Con il contributo di/Thanks to:



AGRITALIA



AgroFresh



ORDINE REGIONALE
DEI DOTTORI AGRONOMI E
DEI DOTTORI FORESTALI
DELLE MARCHE

SEGRETERIA ORGANIZZATIVA

UNIVERSITÀ POLITECNICA DELLE MARCHE
Dipartimento di Scienze Agrarie, Alimentari ed
Ambientali, Via Breccie Bianche, 10 - 60131
Ancona - Tel 071 220 4336/4871
Fax 071 220 4856

e-mail: g.romanazzi@univpm.it

Facebook "Postharvest Ancona 2017"
PostharvestAncona2017

Hotel consigliati

NH Hotel**** Tel. 071/201171
(centro, vicinanze stazione ferroviaria, posto macchina)
Hotel Della Rosa*** Tel. 071/41388
(di fronte alla stazione ferroviaria)
Hotel Fortuna*** Tel. 071/42663
(di fronte alla stazione ferroviaria)
Hotel City*** Tel. 071/2070949
(centro)
Hotel La Perla*** Tel. 071/7309111
(per chi giunge in macchina, zona casello Ancona Sud)
CHIEDERE TARIFFA CONVENZIONATA CON L'UNIVERSITÀ



WORKSHOP

“Innovation in postharvest management of fruit and vegetables”

Venerdì 19 Maggio 2017 ore 09.00

Aula Azzurra, Università Politecnica delle Marche, Ancona

43°35'06.8"N, 13°30'56.5"E

PRESENTATION

The workshop is organised by the Postharvest Working Group of Italian Horticultural Society (SOI), with the support of the Italian Phytopathological Society (SIPaV), the Italian Association for Plant Protection (AIPP), the Italian Society for Research on Essential Oils (SIROE), and the Italian Society of Agricultural Engineering (AIIA).

This meeting will be focused on new trends in the management of fresh and fresh-cut fruit and vegetables to retain quality and reduce microbial contamination and decay development. The experiences from different countries will be presented by relevant scientists in the field, and the implementation of sustainable solutions in different areas will be discussed.

English is the official language of the meeting.

The workshop will receive 0.75 CFPs valid for the achievement of what is specified in the CONAF regulation no. 3/2013 for the continuous training of the Dottori Agronomi e Dottori Forestali approved by resolution of the National Council no. 308 of 23.10.2013

PROGRAM

09.00 – Registration

09.30 – Welcome addresses

09.45 – I Session

Fruit storage and packaging systems in Hungary – Prof. **Elisabeth Karaffa**, University of Debrecen, Hungary

Use of GRAS salts as alternative antifungals to reduce postharvest decay of fresh produce – Dr. **Lluís Palou**, Spain

Eliciting effects of plant volatiles for reducing postharvest losses during marketing – Prof. **Dharini Sivakumar**, Tshwane University of Technology, Pretoria, South Africa

11.00 – Coffee break

11.30 – II Session

Non-destructive quality assessment in pepper, melon and potato – Dr. **Dimitrios Kasampalis**, Department of Horticulture, Aristotle University of Thessaloniki, Greece

Innovative strategies for gray mold management in China – Ms. **Dandan Xu**, Beijing, China

Green beans yield and pod characteristics as affected by nettle water – Ms. **Branka Perincic**, Dr. Smiljana Goreta Ban, University of Zadar, Croatia

Postharvest management of main crops in Tunisia – Ms. **Marwa Mourni**, INAT, Tunisia

Management of postharvest diseases of fruit in Iran – Ms. **Razieh Rajestary**, Iran

13.00 – Light lunch

14.00 – III Session

Induced resistance as a sustainable tool for the management of postharvest diseases of fresh fruit and vegetables – Prof. **Gianfranco Romanazzi**, Marche Polytechnic University, Italy

Innovative approaches to improve quality and safety of fresh minimally processed fruit and vegetables - Prof. **Giancarlo Colelli**, University of Foggia, Italy

Use of molecular markers for quality evaluation in the fresh cut fruit and vegetables distribution chain - Prof. **Antonio Ferrante**, University of Milan, Italy

Strawberry compositional analyses and studies on health effects – Prof. **Bruno Mezzetti**, Marche Polytechnic University, Italy

Metabolomics and postharvest stress physiology of fleshy fruits - Prof. **Pietro Tonutti**, Scuola Superiore Sant'Anna, Pisa, Italy

16.00 – Discussion and Conclusions