

Program of the 4th International Conference

“Effects of Pre- and Post-harvest Factors on Health Promoting Components and Quality of Horticultural Commodities”

Sunday 16th of June 2019

19:00 Welcome Reception (with sightseeing of the Palace)
Palace of the Research Institute of Horticulture (InHort), Konstytucji 3 Maja 1/3 Str.

Monday 17th of June 2019

Main building of the Pomology Division of InHort, Pomologiczna 18 Str.

7:30 – 8:40	Registration of Conference participants and Poster hanging
8:40 – 9:00	Opening Ceremony of the Conference Krzysztof Rutkowski – Chairman of the Conference, Dorota Konopacka – Director of the Research Institute of Horticulture, Dirk Köpcke – Chairman of the EUFRIN Postharvest and Fruit Quality Working Group, Ann Schenk – Chairman of the EUVRIN Postharvest and Vegetables Quality Working Group
9:20 – 10:50	Session I – Chairman: Krzysztof Rutkowski
9:20 – 10:10	1. Joanna Kolniak-Ostek (Poland) – Invited Speaker Phenolic compounds and their function in plants and human organism
10:10 – 10:30	2. Ernst J. Woltering (The Netherlands) Pre- and postharvest lighting strategies to improve nutritional quality and shelflife of fruit and vegetables
10:30 – 10:50	3. Kalina Sikorska-Zimny (Poland) The pre- and postharvest factors influence glucosinolates content in plants
10:50 – 11:10	Coffee break
11:10 – 12:50	Session II – Chairman: Angelo Zanella (Italy)
11:10 – 11:30	4. Remigijus Daubaras (Lithuania) Evaluation of biochemical processes in the American cranberries during storage
11:30 – 11:50	5. Pablo Fernández Cancelo (Spain) Influence of the growing location and the maturity at harvest on the composition, physiology and storage potential of ‘Golden Reinders’ apples.
11:50 – 12:10	6. Anna Wrzodak (Poland) Effect of 1-methylcyclopropene treatment and stage of maturity on nutritional quality of tomato fruit (<i>Solanum esculentum</i> L.) during storage
12:10 – 12:30	7. Monika Mieszczakowska-Frąc (Poland) Red-fleshed apple – fruit for processing

- 12:30–12:50** 8. **Ingrid Aguiló-Aguayo** (Spain)
 AGRIMAX Project: Developing and demonstrating the production of multiple, high-value products from crop and Food–processing waste
- 13:00–14:00** **Lunch** (“Finezja” Restaurant, Sienkiewicza 2 Str. – walking distance)
- 14:00–18:30** **Professional Tour**
- visiting blueberry plantation, ca 20 ha, with a newly erected cold storage facility for blueberries (50 tonnes capacity), with forced air cooling system - **Doleck**;
 - visiting cold storage facility, ca 12 000 tonnes capacity, belonging to FRUIT FAMILY dynamically growing producer group - **Sadków Szlachecki**
- 19:00–22:00** **Conference Dinner**
 “Stara Wozownia” Restaurant, Mała Wieś 40, 05-622 Belsk Duży
<https://palacmalawies.pl/en/lang>
- 22:30** **Bus transfer to Skierniewice (ca 1 hour trip)**

Tuesday 18th of June 2019

Main building of the Pomology Division of InHort, Pomologiczna 18 Str.

- 8:00–9:00** **Poster viewing and coffee service**
- 9:00–10:40** **Session III – Chairman: Dirk Köpcke (Germany)**
- 9:00–9:40** 9. **Angelo Zanella** (Italy) **Invited speaker**
 Collaborative efforts for determining and predicting postharvest apple fruit quality
- 9:40–10:00** 10. **Krzysztof P. Rutkowski** (Poland)
 Response of ‘Ligol’ and ‘Red Jonaprince’ apple cvs to DCA CF storage
- 10:00–10:20** 11. **Maria Grzegorzewska** (Poland)
 Dynamic Controlled Atmosphere (DCA CF) in vegetable storage
- 10:20–10:40** 12. **Anna Skorupińska** (Poland)
 Storage and Fruit Quality of selected cultivars of Asian Pears
- 10:40–11:00** **Coffee break**
- 11:00–11:30** **Session IV – Summary of the Poster Session. Chairman: Dominikus Kitemann (Germany)**
- 11:30–12:50** **Session V – Chairman: Ann Schenk (Belgium)**
- 11:30–11:50** 13. **Clara Puig Pons** (Spain)
 Preharvest conditions affect the fruit quality of long shelf life tomato varieties
- 11:50–12:10** 14. **Gemma Echeverria** (Spain)
 Postharvest strategies to preserve quality of fresh and processed calot (*Allium cepa* L.)
- 12:10–12:30** 15. **Rungsinee Sothornvit** (Thailand)
 Active glucomannan coating to prolong the quality of banana

- 12:30–12:50** 16. **Maria B. Pérez-Gago** (Spain)
Hydroxypropyl methylcellulose–based edible coatings formulated with antifungal food additives to reduce alternaria black spot and maintain postharvest quality of cold-stored ‘Rojo Brillante’ persimmons
- 13:00–14:00** **Lunch** (“Finezja” Restaurant, Sienkiewicza 2 Str. - walking distance)
- 14:00–14:40** **Session VI – Chairman: Franciszek Adamicki (Poland)**
- 14:00–14:20** 17. **Martin Geyer** (Germany)
Airflow distribution and management in an apple storage room
- 14:20–14:40** 18. **Zbigniew Józwiak** (Poland)
An attempt to measure temperature distribution across a glycol type, fin coil air cooling unit – a practical approach
- 14:40–15:00** **Discussion and Closing Ceremony of the Conference**
Main building of the Pomology Division of InHort, Pomologiczna 18 Str.
- 15:00–15:30** **Coffee break**
- 15:30–TBA** **EUFRRIN/EUVRIN meeting** (Main building of the Pomology Division of InHort, Pomologiczna 18 Str.)