

# 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](http://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](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  
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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**