

Programme

Tuesday 10 November, 11am – 1pm (NZ time)

Zoom webinar link: <https://plantandfood.zoom.us/j/97795308593?pwd=UVRjKzFidnFrc1drOUY0ZW1rdHJyQT09>
Passcode: 679361

Chair: Andrew East (Massey University)

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| 11:00 am | Welcome and introductions |
| 11:05 am | KEYNOTE: Karli Verghese
How packaging, technology and innovation can reduce food waste for fresh produce |
| 11:35 am | Jung Cho
Apple fruit responses to phytosanitary X-ray treatment |
| 11:50 am | Khamla Mott
In-transit ripening and outturn quality for mango |
| 12:05 pm | Agam Nangul
Effect of <i>Listeria monocytogenes</i> on fresh apples under long-term, low-temperature simulated sea-freight storage conditions |
| 12:20 pm | Nicolas Reitz
Insights into fruit calcium deficiency using a novel immature tomato pericarp disc system |
| 12:35 pm | Weinan Huang
Based on JIM5 antibody, low methylesterified homogalacturonan was found accumulated in cell wall of loquat during postharvest storage, which may contribute to the firmness increase of loquat with lignification symptoms |
| 12:50 pm | Yuting Luan
Postharvest accumulation of red apocarotenoid β -citraurin in a red-peeled huyou (<i>Citrus changshanensis</i>) affected by storage temperature and ethylene application |
| 1:05 pm | Close for the day |

Wednesday 11 November, 7am – 9am (NZ time)

Zoom webinar link: <https://plantandfood.zoom.us/j/98280203621?pwd=VUNWNmdGOEp2QkRhExDOC81eXN2QT09>
Passcode: 679361

Chair: Allan Woolf (Plant & Food Research)

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| 7.00am | Welcome and introductions |
| 7:05 am | KEYNOTE: Brian Farneti
High performing VOC phenomics to improve the horticultural supply chain |
| 7:35 am | Tim van Looverbosch
Non-destructive identification and quantification of internal disorder in of Conference pears using X-ray CT imaging and Deep Learning |
| 7:50 am | Konstantinos Terzoudis
Low oxygen stress effect on the metabolism of pear fruit <i>Pyrus communis</i> 'Conference' |
| 8:05 am | Nandita Keshri
In-Situ Respiration Measurement of Fresh Produce Using a Modular Sensor and a Respirometer |
| 8:20 am | Yujie Han
Kiwifruit responses to ethylene in controlled atmosphere storage |
| 8:35 am | Miilion Madebo
Xogenous Melatonin Treatment Alleviates Chilling Injury by Maintaining Membrane Integrity and Reducing Oxidative Stress in Cucumber (<i>Cucumis sativus</i> L.) |
| 8:50 am | Zhuo Yang |

9:05 am Close for the day

Thursday 12 November, 3pm – 5pm (NZ time)

Zoom webinar link: <https://plantandfood.zoom.us/j/98101329960?pwd=Y3hBc29VRVJlcTVmcmpra25ZUnE0UT09>
Passcode: 679361

Chair: Marian McKenzie (Plant and Food Research)

3:00 pm Welcome and introductions

3:05 pm **KEYNOTE: Silin Zhong**
The fruit ENCODE project reveals the origins of fruit ripening mechanisms

3:35 pm **Pradeep Kumar Sudheeran**
Transcriptome analysis of red mango fruit reveals induced defense against *Colletotrichum gloeosporioides*

3:50 pm **Chunyan Wei**
Linalool synthesis related *PpTPS3* expression was regulated by transcription factor bHLH and changes in epigenetic modifications during peach fruit ripening

4:05 pm **Ruiling Wang**
Are CBFs associated with chilling tolerance in kiwifruit?

4:20 pm **Nasiru Alhassan**
Postharvest dipping with 3,5,6-trichloro-2-pyridiloxycetic acid solutions delays senescence of mandarins and oranges

4:35 pm **Manish Patel**
Phenylalanine: Improve fruit quality and resistance to chilling injury and postharvest fungal pathogens

4:50 pm **Danielle Duanis-Assaf**
Postharvest treatment with double-strand RNA loaded within nano-clay sheets reduces *Botrytis cinerea* colonization and gray-mold in harvested fruits

5:05 pm Close for the day



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