FRUIT QUALITY WORKING GROUP
Activity Report 2014

Krzysztof Rutkowski
Research Institute of Horticulture,
Skierniewice, Poland

22nd EUFRIN Board meeting
13 & 14 November 2014, Brussels
Activities 2014

- List of WG members
- Conference
- Meetings
- Proposals (H2020 & TN)
3rd International Conference

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

March 23-25, 2014, Skierniewice, Poland
Outline

• The history of the Conference
• Postharvest 2014
  ✓ plenary sessions
  ✓ poster session
  ✓ professional trip
  ✓ Workshop and meeting
• Summary
History...
History...
History...
History...
The purpose of the conference was to present the latest results of the research carried out in Poland and abroad with special reference to the quality and sustainability of horticultural products, innovative technologies used in storage and technology of minimally processed fruits and vegetables.
Postharvest 2014

Main topics:

✓ quality and health promoting properties of fruit and vegetables,
✓ effect of a diet rich in fruits and vegetables on human health,
✓ the influence of pre- and post-harvest treatments on quality of fruit and vegetables and content of health promoting components,
✓ innovative storage technologies
✓ the use of non-chemical methods for improve the storability of horticultural products
✓ minimally processed fruits and vegetables.
Postharvest 2014

Organizing Committee

Franciszek Adamicki, Chairman
Krzysztof Rutkowski, vice-Chairman
Anna Skorupinska, Secretary
Ewa Badelek
Marek Gajewski
Maria Grzegorzewska
Zbigniew Jozwiak
Aneta Matulska
Barbara Michalczuk
Kalina Sikorska-Zimny
Postharvest 2014

Scientific Committee

Franciszek Adamicki (Poland)    Christian Larrigaudiere (Spain)
Giancarlo Colelli (Italy)        Lech Michalczuk (Poland)
Elazar Fallik (Israel)           Dariusz Nowak (Poland)
Marek Gajewski (Poland)          Witold Plocharski (Poland)
Ryszard Kosson (Poland)          Jan Skrzynski (Poland)
Edward Lange (Poland)            Kazimierz Tomala (Poland)
Welcome reception
Welcome reception
Plenary sessions

ORAL PRESENTATIONS

A state of the art on quality and safety of fresh-cut products through the EC-funded R&D project QUAETY
Colelli G., Amodio M.L., Collatuono F.

The effect of hot water treatment on durability of Chinese cabbage
Grzegorzewska M., Badelek E., Skorska-Zimny K., Kosson R., Szczez M., Dyki B.

Development of a diagnostic instrument for evaluation of food quality and safety management systems
Tsamalou P., Panagiotakos D., Drozinos E.H.

Impact of processing and storage on nutritional and functional properties of strawberry
Amaro A.L., Pereira M.L., Carvalho S., Vassconcelos M., Pintado M.

Evaluation of volatile organic compounds in rocket leaf for non-destructive analysis of post-harvest quality
Spadafora N.D., Müller C.T., Bates M., Rogers H.J.

Isolation of molecular markers for the evaluation of quality in pre-harvest and post-harvest stages in rocket
and melon
Cavalloco M., Cocotta G., Spinardi A., Ferrante A.

Testing suitability of melon genotypes for fresh-cut processing

The effect of hot water treatments on quality parameters of ‘Golden Delicious’ apples
Grabowski M., Macior M., Skrzypczyk J.

Water spraying of raspberries as tool for fresh produce shelf life extension
Kvetrován S. Z., Mastilovik S.J.

Comparison of the efficacy of recent sanitation techniques for safety and quality of fresh white asparagus spears
Hassenberg K., Huyckens-Kels S., Herppich W.B.

Ethylene and microbial hotspots in the UK fresh produce supply chain
Rees D., Higgs N., Colgan R., Thurston K.

DA-meter to measure maturity stage at harvest and storability in plums (Prunus domestica L.)
Vangda E., Barve J., Lunde Knudson I., Kvanm-Lichtenfeld K.

Postharvest classification for uniform ripening of tomato picked in early ripening stages
Mastilović S. J., Kvetrován S. Z., Boković M.

Pre- and postharvest practices may influence pepper fruits after prolonged storage
Fallik E., Perzelan Y., Weingert T., Alkalai-Tuvia S.

The influence of pre- and postharvest factors on chemical compounds in cherry tomato fruits

Production of winter garlic seeds under different ways and periods of harvesting
Polakov A.V., Nesterova L.S., Alekseeva T.V.

Determination of oleuropein and usnic acid in the apple peel by HPLC method
Polubok A., Markowska J., Rutkowski K., Michalkowk L.

Suitability of new apple cultivars from Holovousy for long time storing in ULO
Blažek J., Přitiková I.

Aroma quality of wild and cultivated strawberries (Fragaria spp.) in relation to the flavor-related gene expression
Bianchi G., Lovazacco A., Lambiase A., Marocco A.

Quality potential of some new pear cultivars – how to obtain fruit of the best sensory characteristics?
Konopacka D., Rutkowski K.P., Kruczyńska D.E., Skorusińska A., Płoszczanski W.

Fruit quality of some Asian pear cultivars grown in Poland
Skorusińska A., Kruczyńska D.E., Konopacka D., Kaczmarek U., Rutkowski K.P., Jóźwiak Z.B.

Quality management of ‘Kluai Khai’ banana in supply chains to meet the requirement for exporting market
Sangudom T., Wong-Aree C., Kanlayanarat S.

Prospects for modulating storage temperature and moisture loss in apple and pear storage
Colgan R., Rees D., Thurston K.

Benefits in apple fruit firmness retention after harvest achieved due to SmartFresh™ (1-MCP) treatment or
dynamic controlled atmosphere storage by means of chlorophyll fluorescence (DCA-CF)
Zanella A., Sterzer S., Cazzanelli P., Cechinel M., Rossi O.

The influence of harvest date, SmartFresh™ (1-MCP) treatment and storage conditions on quality of
‘Shampion’ apples
Rutkowski K.P., Markowska J., Skoruska-K.

On-site measurement of oxygen concentration in chlorophyll fluorescence based dynamic controlled
atmosphere storage
Jóźwiak Z.B.

The effect of light spectrum on the content of pigments in Solanaceae vegetables
Alisić I., Erdberga I., Dubova L., Dūma M., Gmizo G.

Pearl shade net improving quality traits in pepper after harvest
Perzelan Y., Alkalai-Tuvia S., Weingert T., Fallik E.
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Plenary sessions

Prof. Giancarlo Colelli (Italy)

A state of the art on quality and safety of fresh-cut products through the EC-funded R&D Project “QUAFETY”
Elazar Fallik (Israel)

Pre- and postharvest practices may influence pepper fruits after prolonged storage
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Plenary sessions
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Poster session
Poster session
Poster session

Of all presented posters Evaluation Committee composed of:

Angelo Zanella (Italy) - Chairman

Elazar Fallik (Israel) - member
Giancarlo Colelli (Italy) - member
Krzysztof Rutkowski (Poland) - member

rewarded three posters, granting:
First prize for the poster titled:  
„The influence of hot water treatment on structure of rocket leaves tissues” autorstwa: Barbara Dyki, Maria Grzegorzewska, Aleksandra Murgrabia, Elżbieta Panek (Poland)

Second place for the poster:  
„Influence of different growing systems on strawberry chemical content in Latvia (temperate zone)” autorstwa: Valda Laugale, Sarmite Strautina, Inta Krasnova, Dalija Seglina i Kaspars Kampuss – (Latvia)

Third place for the poster:  
„Ethylene–activity of apple and plum fruits during storage, postharvest treated 1-MCP (SmartFreshsm)” autorstwa: O. Melnyk, O. Drozd, N. Boicheva, Y. Zhmudenko, I. Melnyk, L. Khudik, L. Remeniuk, L. Vykhvatniuk, V. Pyrkalo – (Ukraine)
Poster session
"Innovative storage technologies - in practice",
Group of Fruit Producers 'ROJA' in Regnow.
Professional excursion
Professional excursion
Professional excursion
Professional excursion
Professional excursion
Professional excursion
On the first day of the conference there was a meeting of the members of the Scientific Consortium of a project carried out within the EU FP7 289719 (2012-2014) “Comprehensive approach to enhance quality and safety of ready to eat fresh products” - acronym “QUAFETY”. 
Meeting & Workshop
Meeting & Workshop

eufrin
participants: 14 people from 6 countries

discussion on the acquisition of projects under the European Union Programme Horizon 2020

proposal was put forward of changing the name of the Working Group. New name: „Postharvest and Fruit Quality”
The conference was attended by 125 people (54 from abroad).

They were representatives of research centres from 17 countries (Czech Republic, Egypt, England, Estonia, Germany, Greece, Israel, Italy, Latvia, Lithuania, Norway, Poland, Portugal, Russia, Serbia, Thailand, Ukraine).
During the conference 28 oral presentations and 60 posters were presented, summaries of which are given in the book of abstracts (108 pages).
Summary
Summary
Summary

3rd International Conference
Effects of Pre- and Post-harvest Factors on Health Promoting Components and Quality of Horticultural Commodities

We hereby certify that

ELAZAR FALLIK

attend the Conference
held in Skierniewice, Poland, March 23-25, 2014

The Organizing Committee
Chairman

Prof. Dr Franciszek Adamicki
4th International Conference on „Effects of Pre- and Post-harvest Factors on Health Promoting Components and Quality of Horticultural Commodities”

April – May 2018,
Skierniewice,
Research Institute of Horticulture
Proposals (H2020 & TN)

- Postharvest Fruit Quality Proposal for Horizon 2020
  (with active contribution of WG members)
- WP_5_Postharvest (Debbie Rees and …)
Thank you for your attention

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