

### **Advancements in postharvest technologies to reduce losses and improve nutritional and functional properties of F&V**

#### Teaching program and lecturers

10 March 2022 9am-11pm Pietro Tonutti -Scuola Superiore Sant'Anna Pisa

### **Introduction to the course. General features of F&V world production and the postharvest waste and losses issue**

10 March 2022 11am-1pm Laura Ercoli- Scuola Superiore Sant'Anna Pisa

### **Fertilization strategies and F&V quality**

10 March 2022 2pm-5pm Luca Sebastiani- Scuola Superiore Sant'Anna Pisa

### **Water management and F&V production**

11 March 2022 10am-1pm Luca Sebastiani- Scuola Superiore Sant'Anna Pisa

### **Orchard factors and F&V quality and composition**

11 March 2022 2pm-4pm Anna Mensuali - Scuola Superiore Sant'Anna Pisa

### **Technical innovation for leaf vegetables and microgreens production**

11 March 2022 4pm-6pm Vincenzo Lionetti - Scuola Superiore Sant'Anna Pisa

### **An apple a day keeps the doctor away?**

14 March 2022 9am-11pm Pietro Tonutti -Scuola Superiore Sant'Anna Pisa

### **New insights on fruit ripening and postharvest physiology**

14 March 2022 11am-1pm Stefano Brizzolara- Scuola Superiore Sant'Anna Pisa

14 March 2022 2pm-3pm Stefano Brizzolara- Scuola Superiore Sant'Anna Pisa

### **Methods and lab protocols to evaluate and assess F&V composition**

14 March 2022 3pm-5 pm Jorge Fonseca – USDA and Pietro Tonutti (SSSA)

### **A view of the future of postharvest research: Enhancing quality and reducing the losses of fresh produce: vision of the ARS food quality laboratory in Beltsville, MD, USA**

15 March 2022 9am-1pm Fabio Mencarelli- University of Pisa

### **Innovations in F&V postharvest handling and shipping**

15 March 2022 2pm-3pm Giancarlo Colelli - University of Foggia

### **Cooling and cold storage of fruit & vegetables.**

15 March 2022 3pm-4 pm Maria Luisa Amodio- University of Foggia

### **Prediction of shelf-life for fresh produce**

16 March 2022 10am-1pm Giancarlo Colelli - University of Foggia

### **Packaging sustainability and food losses**

16 March 2022 2pm-4pm Maria Luisa Amodio - University of Foggia

### **Spectral tools to increase information on quality of horticultural crops**

17 March 2022 10am-1pm Antonio Ferrante - University of Milano

### **Postharvest of fresh-cut products and factors affecting the quality losses during the distribution chain.**

17 March 2022 2pm-4pm Angelo Zanella - Laimburg Research Center - Bolzano Province

### **Dynamic Controlled Atmosphere: Fruit physiology controls atmosphere composition during storage**

18 March 2022 10am-1pm Gianfranco Romanazzi - Politecnico delle Marche

### **Innovative strategies to reduce postharvest decay of fresh F&V and limit losses and waste**

18 March 2022 4pm-6pm\* Diane Beckles - University of California

### **Gene editing as possible tool to reduce postharvest waste and loss of F&V**

\*Postponed (from 2pm to 4 pm) due to time difference between Italy and California