



30th International Horticultural Congress

12 - 16 August 2018 • Istanbul - Turkey

August 13, 2018 - Monday

08:45-09:00

WELCOME SPEECH FROM CONVENERS

Session I: Variety characteristics, quality and nutritional value related to cultural treatments

Chair: Roberto Botta

09:00-09:15

Keynote: **Determining Quality in Fruits and Vegetables**

09:15-09:30

Dorian LaFond

09:30-09:45

Effects of different rootstock on fruit quality of Akko XIII and Gold Nugget loquat varieties. **Seyla Tepe**, Mehmet Ali Koyuncu (FVP).

09:45-10:00

Fruit sensory evaluation-based selection of apple full-sib off springs and subsequent storage performance of superior genotypes .
Ersin Atay, Ayse Nilgun Atay (FVP).

10:00-10:15

Mechanical thinning of apples reduces fruit drop. **Martin Penzel**, Michael Pflanz, Robin Gebbers, Manuela Zude-Sasse (QSHP).

10:15-10:30

Hydrogen Sulfide Ameliorates Cadmium Chloride Injury in Seedlings of Malus hupehensis by Reducing Influx and Accumulation of Cadmium in Roots.
Hongqiang Yang, Li Yan ge, Zhang Weiwei (QSHP).

10:30-11:00

Coffee Break / Poster Presentations

Session II : Preharvest treatments, quality changes and postharvest life

Chair: Peter Toivonen

11:00-11:15

Keynote: **The importance of the postharvest discipline to the food processing industries.** Allan Woolf

11:15-11:45

Effects Of The Supply Chain Routes, Maturty Stages And Pre-Storage Treatments On The Postharvest Quality Of Tomatoes.
Tilahun Seyoum Workneh, **Sabelo Shezi** (OSHP).

12:00-12:15

Growth and development of Asai (Euterpe precatoria) in Guaviare- Colombia. Chemical changes during ripening stages.
Jaime Barrera, Marcela Carrillo, Juliana Cardona, Luisa Peña, Nubia Orjuela, Lorena Garcia, Sandra Castro, Orlando Martinez, Bernardo Giraldo, **Maria Soledad Hernandez Gomez** (FVP).

12:15-12:30

Improvement of grape phenolic content and antioxidant activity by pre-harvest application of methyl jasmonate.
E. Ranjbaran, M. Gholami, M. Jensen (FH).

12:30-14:00

Lunch / Poster Presentations





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Session III: Postharvest treatments (Light, UV and packaging)

Chair: Allan Woolf

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| 14:00-14:15 | Keynote: Mycotoxins and Horticultural Products . Antonio Logrieco |
| 14:15-14:30 | |
| 14:30-14:45 | Blue and UV-A Light Wavelength Positive Affected Accumulation Profiles of Healthy Compounds in Pak-choi. Houcheng Liu , Yinjian Zheng, Yiting Zhang, Bingfu Lei (QSHP) |
| 14:45-15:00 | Post-harvest modulation of tomato fruit composition and sensory perception using LED lighting. Martine Dorais, Karine Pedneault , Amélie Slegers, Annie Brégard, Charles Goulet, Steeve Pepin (QSHP) |
| 15:00-15:15 | The New Box System Janny MT Effects Fruit Quality and Some Biochemical Properties of Pomegranate After Harvest. C. Ebru Onursal , Seda Sevinç Üzümcü, Atakan Güneşli, Tuba SECMEN, Derya ERBAS, Mehmet Ali Kyuncu (FVP). |
| 15:15-15:30 | Post-harvest effects of red light on green-stage 1 tomato fruit. Lachinee Panjai , Georg Noga, Antje Fiebig, Mauricio Hunsche (FVP). |
| 15:30-16:00 | Coffee Break / Poster Presentations |

FRUIT JUICE: From Farm to Glass

Session Chair: Aziz Ekşi

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| 16:00-16:15 | Keynote: New approaches to production and quality assessment of fruits . Peter M.A. Toivonen |
| 16:15-16:30 | |
| 16:30-16:45 | Keynote: Sustainability in processing facilities in fruit juice industry . Selim Yıldız |
| 16:45-17:00 | |
| 17:00-17:15 | Keynote: Economic development of fruit and fruit juice sector in Turkey . Erdoğan Güneş |
| 17:15-17:30 | |
| 17:30-17:45 | Keynote: Sustainable & Integrated Sourcing in Juice Business . Aslihan G. Kaya |
| 17:45-18:00 | |
| 18:00-18:30 | POSTER PRESENTATIONS (S21 and S22) |

