



# Symposium Program



**15:00-18:30 Attendee Registration**  
*Attaching posters on the board (Poster Session I: No 1-32)*

**19:00-20:30** Welcome reception/ welcoming participants  
**(LAB Cafe/Restaurant)**

**Programme- Monday, May 30, 2022**

- 08:00-09:00 Attendee Registration**  
*Attaching posters on the board (Poster Session I: No 1-32)*
- 09:00-09:30 Welcome Ceremony and Opening Remarks**  
*Nikolaos Tzortzakis-Convener- Welcoming  
CUT /local authorities' representatives- Welcoming  
Haïssam Jijakli/Chris Watkins-Welcoming & ISHS presentation  
Samir Droby -ISPP Welcoming and starting*
- 09:30-10:45 Session I. Management of postharvest diseases – Industry perspective**  
*Moderators: Antonio Ippolito, Samir Droby*

*Plenary lecture*

- PL1 09:30-10:00 Global postharvest industry, the paradox between the scientific community, the industry and the consumers**  
*Pauline Voorbraak, Janssen Pharmaceutica NV, Belgium*

*Oral Presentations*

- OP1 10:00-10:15 High efficacy postharvest plant-based green treatments for citrus decay control**  
*Javier Parra, Productos Citrosol, Spain*

*Round table discussion section*

- 10:15-10:45 Industry perspective and consumer demand – quality vs. safety**  
*Moderator: Geoffroy de Chabot-Tramecourt  
Panel: Geoffroy de Chabot-Tramecourt, Javier Parra, Petr Rubak, Clara Montesinos, Andreas Agrotis*

- 10:45-11:15** Coffee break

- 11:15-13:00 Session II. Detection and monitoring of postharvest pathogens and their toxic metabolites**  
*Moderators: Davide Spadaro, Kerry Everett*

*Plenary lecture*

- PL2 11:15-11:45 Advanced diagnostics tools to detect and study the epidemiology of postharvest pathogens**  
*Davide Spadaro, University of Torino. Italy*

*Oral Presentations*

- OP2 11:45-12:00 Inoculum release and other factors influencing infection of apples by *Neofabraea vagabunda* (Bull's eye rot)**  
*Kerry Everett, The New Zealand Institute for Plant and Food Research Limited, New Zealand*

- OP3 12:00-12:15 Incidence of postharvest diseases of carrot with special focus on tip rot**  
*Belachew Asalf, Norwegian Institute of Bioeconomy, Norway*

- OP4 12:15-12:30 Comparative genomics of the brown rot fungi *Monilinia fructicola*, *M. laxa* and *M. fructigena***  
*Lucia Landi, Marche Polytechnic University, Italy*

- OP5 12:30-12:45 *Aspergillus carbonarius* lacking *veA* or *pks* genes involved in the OTA mycotoxin biosynthesis outcompete the parental strain during both *in vitro* and *in vivo* growth**  
*Ana-Rosa Ballester, Institute of Agrochemistry and Food Technology (IATA-CSIC), Spain*



**OP6 12:45-13:00 Preliminary epidemiological features of kiwifruit skin pitting agent: *Cadophora luteo-olivacea* (J.F.H. Beyma) T.C. Harr. & McNew)**  
*Alessandra di Francesco, University of Bologna, Italy*

**13:00-14:00** Lunch break

*Poster Session I (Start: No 1-32)*

*Business meeting*

**14:00-14:30**

*Poster Session I*

**14:30-16:15 Session II (continues). Detection and monitoring of postharvest pathogens and their toxic metabolites**

*Moderators: George Karaoglanidis, Antonios Chrysargyris*

*Oral Presentations*

**OP7 14:30-14:45 Strains of *Penicillium expansum* exhibiting Multidrug Resistance phenotype show an overexpression pattern of efflux transporter genes and genes of patulin biosynthesis pathway**

*George Karaoglanidis, Aristotle University of Thessaloniki, Greece*

**OP8 14:45-15:00 Unravelling the impact of conventional and organic farming system on Black Aspergilli population structure, mycotoxigenic capacity and mycotoxin contamination assessment in Greek wines, using a new Q-TOF MS-MS detection method**

*Stefanos Testempasis, Aristotle University of Thessaloniki, Greece*

**OP9 15:00-15:15 *Alternaria* spp. Causing Postharvest Decay on Apple Fruit in Nigde Province, Turkey**

*Keziban Sinem Ms. Tulukoglu Kunt, Nigde Omer Halisdemir University, Turkey*

*Flash poster presentation*

**15:15-16:15** Flash poster presentation (20 e-posters \* 3 min each)

*Moderator: Antonios Chrysargyris*

**16:15-16:45** Coffee break

**16:45-18:30 Session III. Interactions of postharvest pathogens with the host and its microbiome**

*Moderators: Lise Korsten, Noam Alkan*

*Plenary lecture*

**PL3 16:45-17:15 The mechanisms of assembly and dynamics of the microbiome on fruit surfaces – a new understanding of postharvest diseases and their management**

*Samir Droby, The Volcani Institute, ARO, Israel*

*Oral Presentations*

**OP10 17:15-17:30 Glycosylated flavonoids: fruit's concealed antifungal arsenal**

*Noam Alkan, The Volcani Institute, ARO, Israel*

**OP11 17:30-17:45 Fungal microbiome shifts of avocado fruit from flowering to the ready-to-eat stage**

*Malick Bill, University of Pretoria, South Africa*

**OP12 17:45-18:00 Impact of storage technologies on epiphytic blemishes of apple fruit**

*Angelo Zanella, Research Centre Laimburg, Italy*



**OP13 18:00-18:15 Identification of *Monilinia fructicola* effectors that contribute to peach leaf infection**

*Laura Vilanova Torren, Institute of Agrifood Research and Technology (IRTA), Spain*

**19:30-10:30 Dinner**

**Programme- Tuesday, May 31, 2022**

- 08:00-09:00 Attendee Registration**  
*Attaching posters on the board (Poster Session I: No 1-32)*
- 08:45-09:00 Opening Remarks**  
*Nikolaos Tzortzakis-Convener*

- 09:00-10:45 Session IV. Innovative and Sustainable technologies to manage postharvest pathogens**  
*Moderators: Haïssam Jijakli, Leonardo Schena*

*Plenary lecture*

- PL4 09:00-09:30 30 years of biocontrol of postharvest fruit diseases with *Pichia anomala* strain K: Factors affecting efficacy and reliability, including microbiome interactions**  
*Haïssam Jijakli, University of Liège, Belgium*

*Oral Presentations*

- OP14 09:30-09:45 Natamycin, a new natural compound for postharvest: Opportunities and challenges**  
*Geoffroy de Chabot-Tramecourt, Janssen Pharmaceutica NV, Belgium*
- OP15 09:45-10:00 Phenylalanine: A new inducer improve fruit quality and resistance to postharvest pathogens and chilling injury**  
*Manish Kumar Patel, The Volcani Institute, ARO, Israel*
- OP16 10:00-10:15 Nano-clay particles loaded with double-strand RNA reduces *Botrytis cinerea* colonization and gray-mold in harvested fruits**  
*Danielle Duanis-Assaf, The Volcani Institute, ARO, Israel*
- OP17 10:15-10:30 Microbial extracts as natural preparations to control postharvest rots of fresh fruits**  
*Leonardo Schena, "Mediterranea" University of Reggio Calabria, Italy*
- OP18 10:30-10:45 Novel strategies to enable breeding for increased resistance to post harvest pathogens**  
*Suzan Gabriels, Wageningen University & Research, The Netherlands*
- 10:45-11:15 Coffee break**
- 11:15-13:00 Session IV (continues). Innovative and Sustainable technologies to manage postharvest pathogens**  
*Moderators: Neus Teixido, Carmit Ziv*

*Plenary lecture*

- PL5 11:15-11:45 Production, formulation, packaging and shelf life: key aspects for a successful biocontrol agent development**  
*Neus Teixido, Institute of Agrifood Research and Technology (IRTA), Spain*

*Oral Presentations*

- OP19 11:45-12:00 Sanitization System in Horticultural sector**  
*Luca Buglia, Fruit Control Equipments, Italy*
- OP20 12:00-12:15 Demonstration of efficacy of a *Pythium oligandrum* product postharvest treatment against fruit rot in apples**  
*Petr Rubák, Biopreparáty, spol. s r.o, Czech Republic*
- OP21 12:15-12:30 Biocontrol strategies in the management of *Cadophora luteo-olivacea*, skin-pitting agent of kiwifruit**  
*Farwa Jabeen, University of Udine, Italy*



- OP22 12:30-12:45 Effect of tobacco leaves (*Nicotiana tabacum*) on the weevil (*Acanthoscelides obtectus*) of common bean (*Phaseolus vulgaris*) in western region, Cameroon**  
*Henri Grisseur Djoukeng, University of Dschang, Cameroon*
- OP23 12:45-13:00 Poinsettia cuttings increase resistance to *Botrytis cinerea* infection over time in propagation**  
*Melissa Munoz, Clemson University, USA*
- 13:00-14:00 Lunch break**

Poster Session I (End)  
Business meeting

Poster Session II (Start: No 33-64)

**14:00-14:30**

Poster Session II

**14:30-16:00 Session V. Alternative control strategies – non-residual treatments**

*Moderators: Lluís Palou, Antonio Ippolito*

Plenary lecture

**PL6 14:30-15:00 Alternative control means to extend postharvest life of fresh fruits and vegetables**

*Antonio Ippolito, University of Bari Aldo Moro, Italy*

Oral Presentations

- OP24 15:00-15:15 Evaluation of hot water and GRAS salt solutions for the control of postharvest gray and green molds of pomegranate fruit**  
*Lluís Palou, Valencian Institute of Agrarian Research (IVIA), Spain*
- OP25 15:15-15:30 A mobile tool for postharvest treatment and preservation of bananas using ozone**  
*Cyndel Berger, University of Toulouse, France*
- OP26 15:30-15:45 Intrinsic variables with antimicrobial activity in Tamar date (*Phoenix dactylifera* L.) during storage**  
*Zienab Ahmed, United Arab Emirates University, United Arab Emirates*
- OP27 15:45-16:00 Effect of a hot water treatment and Timorex Golg® in the control of avocado anthracnose**  
*Jose Luis Henriquez, University of Chile, Chile*
- OP28 16:00-16:15 Transcriptomic, Metabolic and Pathogenicity profiling of *Botrytis cinerea* under Cold stress**  
*Carmit Ziv, The Volcani Institute, ARO, Israel*
- 16:15-16:45 Coffee break**

**16:45-18:30 Session V (continues). Alternative control strategies – non-residual treatments**

*Moderators: Chris Watkins, Nikos Tzortzakis*

Plenary lecture

**PL7 16:45-17:15 A critical evaluation of the effects of 1-methylcyclopropene on postharvest disease development**

*Chris Watkins, Cornell University, USA*

Oral Presentations

- OP29 17:15-17:30 Novel Chitosan/poly-vinyl-alcohol/Thyme oil@Na-montmorillonite and ZnO@Na-montmorillonite edible active coatings for extended self-life of tofu sausages**  
*Charalampos Proestos, National and Kapodistrian University of Athens, Greece*



- OP30 17:30-17:45 Novel Chitosan/polyvinyl alcohol/thyme oil modified nanostructures edible coatings affected cherry tomatoes storage**  
*Efraimia Hajisolomou, Cyprus University of Technology, Cyprus*
- OP31 17:45-18:00 How light wavelengths affect *Monilinia* spp.: from in vitro development to virulence on nectarines**  
*Lucía Verde Yáñez, Institute of AgriFood Research and Technology (IRTA) Fruitcentre, Spain*
- Round table discussion section*
- 18:00-18:30 Research directions in postharvest pathology**  
*Moderator: Samir Droby*  
*Panel: Science representatives*

**Free evening**



**Programme- Wednesday, June 1, 2022**

**09:00**      **Departure from Limassol**  
**Full Day Excursion-Guided tour**

Visits:        Kourion Theatre  
                  Kourion Basilica and Baptistry  
                  Kourion Residence of Eustolios  
                  Anagyris Park, Essential oil production/uses

**13:00-14:00**    Lunch break

Omodhos Village

**18:00**        Return to Limassol

**20:00-24:00**    **Gala Dinner**



**Programme- Thursday, June 2, 2022**

**08:00-09:00 Attendee Registration**  
*Attaching posters on the posters board (Poster Session II: No 33-64)*

**08:45-09:00 Opening Remarks**  
*Nikolaos Tzortzakis-Convener*

**09:00-11:00 Session VI. Advances and applied research along the supply chain to reduce postharvest losses**  
*Moderators: Gianfranco Romanazzi, Simona Marianna Sanzani*

*Plenary lecture*

**PL8 09:00-09:30 New challenges in preventing and managing fresh fruit loss and waste**  
*Gianfranco Romanazzi, Marche Polytechnic University, Italy*

*Oral Presentations*

**OP32 09:30-09:45 Alternative means for controlling pomegranate postharvest decay**

*Annamaria Mincuzzi, University of Bari Aldo Moro, Italy*

**OP33 09:45-10:00 Essential oils and natural plant extracts as antifungal ingredients of pectin-based edible composite coatings to control green mold and maintain postharvest quality of 'Valencia' oranges**

*Maria B. Perez-Gago, Valencian Institute of Agricultural Research (IVIA), Spain*

**OP34 10:00-10:15 Efficacy of biofumigation with essential oils in the control of postharvest rots on nectarines**

*Marco Garelo, University of Torino, Italy*

**OP35 10:15-10:30 Effects of ozone treatment on postharvest decay of peach fruits in cold storage**

*Marwa Mourni, Marche Polytechnic University, Italy*

**OP36 10:30-10:45 Antifungal activity of thirty essential oils to control pathogenic fungi of postharvest decay under cold storage**

*Mohamed Bechir Allagui, University of Carthage, Tunisia*

**OP37 10:45-11:00 PRIMA StopMedWaste contribution to postharvest industry**

*Clara Montesinos, Decco Ibérica Post-harvest SAU, Spain*

**11:00-11:30** Coffee break

**11:30-12:30 Session VI (continues). Advances and applied research along the supply chain to reduce postharvest losses**

*Moderators: Lise Korsten, Antonios Chrysargyris*

*Plenary lecture*

**PL9 11:30-12:00 Postharvest microbial shifts of avocado, *Persea americana* Mill. fruit washings using broad-spectrum surface sanitiser and peracetic acid disinfectants**

*Lise Korsten, University of Pretoria, South Africa*

*Oral Presentations*

**OP38 12:00-12:15 OPTIROOT - Optimization of produce quality and storage conditions to reduce loss during long-term storage of root vegetables in Norway ' mapping of stores**

*Mette Goul Thomsen, Norwegian Institute of Bioeconomy, Norway*



**OP39 12:15-12:30 Essential oils and other natural products for the preservation of shredded carrots**

*Panayiota Xylia, Cyprus University of Technology, Cyprus*

**12:30-13:30** Lunch break

*Poster Session II (End)*

*Business meeting*

**13:30-14:30 ISHS/ISPP Business meeting**

*Moderators: Chris Watkins, Haïssam Jijakli, Samir Droby*

Report of the ISHS WG Chair and of ISPP WG chair

List of potential candidatures for the next Symposium

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