

Programme Postharvest Technology Course 2016

27 September 2016, changes can occur.

Date: 11, 12, 13 & 14 October 2016
Course leaders: dr. Julian C. Verdonk
prof.dr. Ernst J. Woltering
Organisation: Wageningen Academy
Location: Wageningen Campus, **Axis**, building number 118
Ground floor, room '**Grote zaal**'
address: Bornse Weilanden 9, 6708 WG Wageningen
Lecturers: Lecturers from Wageningen University & Research and guest
lecturer Mary Lu Arpaia, Postharvest Technology Center, UC Davis.
Note: Parallel sessions on day 1

Tuesday 11 October 2016

- 08.30 Registration
- 09.00 Welcome by Wageningen Academy
- 09.10 Brief introduction of course leaders & participants
Julian Verdonk & Ernst J. Woltering
- 09.45 Global losses & health aspects of fresh produce:
the importance of postharvest technology
Ernst Woltering
- Demo websites with postharvest info
Mary Lu Arpaia/Ernst Woltering
- 10.30 Coffee break
- 11.00 What makes harvested plant products special?
Fruits & Vegetables (F&V) & Ornamentals
Uulke van Meeteren
- 12.00 Lunch break – walk to The Restaurant of the Future,
*address: Wageningen Campus, Futurum, building number 115,
Stippeneng 2, 6708 WE Wageningen*
- 13.00 **Parallel session 1A:**
Factors determining quality and causes of quality loss in F&V
Ernst Woltering
- Quality measurements & modelling of F&V
Rob Schouten
- Parallel session 1B:**
Quality loss ornamentals including discussion by the participants
Uulke van Meeteren
- 14.30 Coffee break

- 15.00 Taste & aroma
Ernst Woltering
- 16.00 Relation pre-harvest conditions & postharvest performance
Julian Verdonk
- 17.00 *Walk to The Restaurant of the Future*
- 17.15 The Restaurant of The Future:
tour incl. sensory evaluation methods & technology and **Cooking Event**
Stefanie Kremer & master chef Arne Regeer
- 21.30 Closure day 1

Wednesday 12 October 2016

- 09.00 Ethylene in postharvest biology
Ernst Woltering
- 09.45 Importance of temperature management in chains
Eelke Westra
- 10.30 Coffee break
- 10.45 Cooling technology
Matthijs Montsma
- 11.30 Reefer transport of perishable products
Leo Lukasse
- 12.15 Lunch break – walk to The Restaurant of the Future
- 13.15 Long distance transport of flowers
Ernst Woltering
- 14.00 Ripening of tropical fruit
Mary Lu Arpaia
- 14.45 Coffee break
- 15.00 Demonstrations in groups & postharvest research facilities:
1) packaging;
2) cooling methods;
3) storage disorders;
4) product quality measurements.
Henri Boerrigter & Julian Verdonk & Jan Verschoor
- 17.30 Wrap up
- 17.45 Group photo and Closure day 2

Thursday 13 October 2016

- 09.00 Botrytis in the postharvest phase
Jan van Kan
- 09.45 Other postharvest pathogens
Marcel Wenneker
- 10.30 Coffee break
- 11.00 Quality issues of citrus fruit
Mary Lu Arpaia
- 11.45 Postharvest insect control
Jan Verschoor
- 12.30 Lunch break – walk to The Restaurant of the Future
- 13.30 Modified Atmosphere Packaging (MAP) and fresh-cut leafy vegetable produce
Ernst Woltering
- 14:15 Interactive storage systems & ethylene control pome fruit
Jan Verschoor
- 15.00 Coffee break
- 15.30 Picking time indicators and fruit storability
Alex van Schaik
- 16.15 Case studies based on participant requests
- 17.30 Evaluation, certificate ceremony and drinks in *The Spot* (bar on ground floor, Orion, building number 103, address: Bronland 1, 6708 WH Wageningen)
- 18.15 Closure day 3

Friday 14 October 2016 (excursion day trip)

Excursion day to selected companies trip with early start.

- The touring car **departs at 7.45 hrs** in front of
- Wageningen Campus, **Forum**, building number 102
address: Droevendaalsesteeg 2, 6708 PB Wageningen

Course leaders:

- Julian Verdonk, Wageningen University & Research, julian.verdonk@wur.nl
- Ernst Woltering, Wageningen Food & Biobased Research, ernst.woltering@wur.nl

Lecturers Wageningen University & Research:

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Lecturer Postharvest Technology Center, UC Davis, USA:

- Mary Lu Arpaia, mlarpaia@ucanr.edu

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