Course

Postharvest Technology

Are you looking for an update on the latest technologies for storage, packaging and handling of fruit, vegetables, flowers and potted plants? Would you like to broaden and deepen your knowledge of postharvest physiology, ripening and deterioration? Then this course is something for you. One-third of fresh horticultural products is lost during storage and distribution; often because of mismanagement and lack of knowledge of physiological processes in plants. The growing worldwide demand for high quality products stresses the need for innovative postharvest technologies to secure sufficient and sustainable global market access.

Target audience
This course is designed for technical professionals responsible for quality assurance, marketability, safety, research and extension activities related to fresh horticultural products. The target audience consists of professionals active in the breeding, production, logistics, trade and retail industry with a focus on postharvest quality control.

Results for you
The aim of this course is for participants to learn the basic principles behind the factors and processes affecting postharvest quality and understand how to apply this information in their daily practice by developing strategies to maintain postharvest quality.

Location: Wageningen Campus
Date: 6 – 9 October 2020
Course leaders: Prof. dr Ernst Woltering, Dr Julian Verdonk
Organised by: Wageningen Academy

Set-up and topics
This course gives participants an in-depth view on:
- The latest insights in the postharvest physiology, ripening and deterioration processes in fresh horticultural products (fruit, vegetables, flowers and potted plants)
- The most important factors for measurement, evaluation and modelling of product quality and loss
- Current technologies for storage, packaging and handling

The course offers a mix of lectures, excursions, demonstrations and ample time for discussions and questions. Demonstrations will be held at WUR postharvest research facility Phenomea.

The lectures are given by a team of experts from Wageningen University & Research and UC Davis Postharvest Technology Center.
Programme

Tuesday 6 October 2020
• Global losses, health and taste
• Growing quality: the influence of preharvest conditions and genotype on postharvest quality
• Factors determining postharvest product quality and quality loss in fruit, vegetables, flowers, cuttings and potted plants
• Tools for quality evaluation, including sensory evaluations
• Social dinner

Wednesday 7 October 2020
• Ethylene biology; chilling injury
• Ripening of tropical fruit
• New storage systems, temperature and ethylene management
• Physiological and technical aspects of the cold chain
• Demo’s postharvest research; packaging, storage disorders, cooling methods & product quality measurements

Thursday 8 October 2020
• Postharvest (fungal) disease management and insect control
• Storage and (MA) packaging of fruit and (fresh-cut) vegetables
• Promising new postharvest technologies e.g. Robotica, LED-light treatments, near-infrared spectroscopy (NIRS) and Big data for quality prediction
• Certification ceremony and drinks

Friday 9 October 2020
• Field day trip to selected companies

Practical information

Price
Early-bird discount: register before 15 July 2020 and receive €195.- discount*. The regular price for this course is €2,195.- per participant and covers tuition, demonstrations, course materials, lunches, one dinner and excursions. Hotel accommodation is not included in our offer.

Special price: register also for our upfront Refrigerated Transport Technology course
If you register for both the Postharvest Technology and our upfront Refrigerated Transport Technology course (5 October 2020) you receive a combi discount of €250.- on the total course fee*. For information on this 1-day programme visit our website.

Groupsize
Between 20 and 35 participants.

Certificate
Based on your attendance you receive a certificate.

Registration
Registration is possible via www.wur.eu/academy
The registration deadline is 15 September 2020, or until the maximum number of participants is reached.
*Discounts cannot be combined.

Wageningen Academy

We offer professional education based on demand of the Food & Agri sector in relation to the expertise of Wageningen University & Research. Our portfolio contains a mix of online, blended and onsite programmes, such as courses, Summer Schools and Executive Education. Besides open enrollment programmes we also offer tailor-made education.

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