

Seasonal School a.y. 2021/2022 - Scuola Superiore S Anna - Pisa

**UN and FAO 2021 year of Fruits and Vegetables (F&V).**

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

Teaching program and lecturers

20 Oct 2021 10am-1pm 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**

20 Oct 2021 2pm-4pm Laura Ercoli- Scuola Superiore Sant'Anna Pisa

**Fertilization strategies and F&V quality**

21 Oct 2021 10am- 1pm Luca Sebastiani- Scuola Superiore Sant'Anna Pisa

**Water management and F&V production**

21 Oct 2021 2pm-4pm Anna Mensuali - Scuola Superiore Sant'Anna Pisa

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

22 Oct 2021 10am-1pm Luca Sebastiani- Scuola Superiore Sant'Anna Pisa

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

22 Oct 2021 2pm-4pm Vincenzo Lionetti - Scuola Superiore Sant'Anna Pisa

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

25 Oct 2021 10am-1pm Pietro Tonutti -Scuola Superiore Sant'Anna Pisa

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

25 Oct 2021 2pm-4pm Stefano Brizzolara- Scuola Superiore Sant'Anna Pisa

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

26 Oct 2021 10am-1pm Fabio Mencarelli- University of Pisa

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

26 Oct 2021 2pm-4pm Giancarlo Colelli e M.Luisa Amodio - University of Foggia

**Cooling and cold storage of fruit & vegetables. Prediction of shelf-life for fresh produce**

27Oct 2021 10am-1pm Giancarlo Colelli - University of Foggia

**Packaging sustainability and food losses**

27 Oct 2021 2pm-4pm Maria Luisa Amodio - University of Foggia

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

28 Oct 2021 10am-1pm Antonio Ferrante - University of Milano

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

28 Oct 2021 2pm-4pm Angelo Zanella - Laimburg Research Center - Bolzano Province

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

29 Oct 2021 10am-1pm Gianfranco Romanazzi - Politecnico delle Marche

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

29 Oct 2021 4pm-6pm\* Diane Beckles - University of California\*

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

\* Due to time difference between Italy and California, this lecture is 2-hr postponed (4pm-6pm instead of 2pm-4pm)