



15th April to
 15th November
 2021



43 INSTRUCTORS from 23 Countries & 33 Research Centers

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She is Agronomical Engineer and has a PhD in Food Technology. She is a professor at Universidad Politécnica de Cartagena (Spain) in the Food Engineering Department. Her postdoctoral training was conducted at the University of Davis (California, USA) and the Plant and Food Institute (Auckland, New Zealand). Her research is directed in Food Technology, in particular, fresh-cut products, postharvest technology, functional food, and by-product reutilization. Recent research includes the study and application of new processes based on emerging food technologies (microwave, high-pressure processing, and high-pressure homogenization) for food quality and preservation. Dr. Aguayo is the author of more than 80 indexed scientific articles, 18 international book chapters and 3 patents. She has participated in 20 research projects, 30 R&D contracts with private companies and in over 150 national and international conferences. She is a member of the editorial board for the journal of food quality. She combines her researching with the teaching with graduate and master degree students. She is the head of 'Food Quality and Health' Unit at the Institute of Plant Biotechnology.

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Dr Alamar obtained her PhD in Food Technology in 2007 by the Polytechnic University of Valencia (UPV), conducting her research work in two centres of excellence in the postharvest field: Agriengineering Centre, Valencian Institute for Agricultural Research (IVIA), Spain, and KU-Leuven University, Belgium. Prior to starting her career as a postdoc at Cranfield University, Dr Alamar worked as a Food Quality Inspector for Ibertrade, Spain, in close collaboration with USDA counterparts (2007). In 2009, she was awarded a Postgraduate fellowship by the Research and Food Technology Department- Food, Agriculture and Fisheries Department (Spain), being her main responsibility the management and organisation of scientific seminars/meetings where both academia and industrialists were able to interact in order to address/explore existing issues in the Agrifood sector. As academic visitor in the Plant Science Laboratory at Cranfield University (2010-2012), she extended her experience in postharvest biology aiming at understanding the effect of supply chain on the physiology and biochemistry of ready-to-eat stone fruits in relation to fruit quality parameters. In 2012 Dr Alamar was appointed as Research Fellow in Postharvest Bioscience, and is now Lecturer in Postharvest Biology at Cranfield University.

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He is professor at the Instituto Superior de Agronomia (College of Agriculture) of the University of Lisbon, Portugal. He graduated in agricultural engineering and obtained a MSc degree in Horticulture in Portugal before his PhD in Horticultural Sciences at the University of Florida, USA, and the academic title of habilitation in agronomy by the Instituto Superior de Agronomia. He is head of the Freshness Lab for Fruits and Vegetables, a postharvest research unit at the University of Lisbon and current president of the Portuguese Horticultural Association. Dr. Almeida has authored or coauthored more than 200 titles and contributed to scientific and technical meetings with more than 200 presentations, including 68 invited addresses. As an active member of the international scientific community working on fruits and vegetables he has served in the organizing or scientific committees of 28 international meetings, served on evaluation committees for research grants and as ad hoc reviewer for the main scientific journals in his area of specialization. In addition to his academic career, Domingos Almeida has held managerial positions in three agrifood companies, including the foundation of a fresh-cut processing company, and led several technical projects in horticulture, food science, agricultural and food engineering. His immersion in the practice of management in the agrifood sector has structured his understanding of the challenges of knowledge as a production factor in the operational environment of the agrifood sector.

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She is Associate Professor at the Department of Science of Agriculture, Food and Environment of the University of Foggia (Italy). During her Ph.D. she carried out a research training under the supervision of Dr. Adel Kader at the University of California (Davis, USA). Invited as speaker in many national and international conferences, her research is focused on postharvest technology and particularly on process implications on quality of horticultural produce, low impact technologies for shelf-life extension of fresh-cut fruits and vegetables, non-destructive quality evaluations using NIR and hyperspectral imaging, and predictive modelling for quality and shelf-life. Coordinator of 2 national projects, she was also responsible of research units in 2 European and 4 national research projects. Author of more than 140 publications (103 on Scopus, H index= 20).

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Francisco Artés
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He is Agricultural Engineer (1971) and PhD (1976), Universidad Politécnica de Valencia, Refrigeration Engineer (IFFI-CNAM, Université de Paris, France) and Doctor Honoris causa in Scienze e Technologie Alimentari (University of Foggia, Italy, 2019). He is currently Professor Emeritus of Food Technology at the UPCT, Spain. He was Director (1992-1994) of the Centre for Applied Biology-CSIC in Murcia (Spain), Director of the Plant Biotechnology Institute (2000-2016), Full Professor on Food Technology and Head of the Postharvest and Refrigeration Group (1999-2016) of the UPCT. His 780-plus publications (188 in JCR-SCI journals, H index 42) cover aspects of plant food metabolism, quality, handling, cold storage, CA and MAP, postharvest treatments and minimal processing of fruit and vegetables. He has been Vice-President (1996-1999) and President (1999-2003) of the Food Science and Engineering Commission of the International Institute of Refrigeration (IIR, Paris) and President of the Asociación Iberoamericana de Tecnología Postcosecha (2004-2007). Member of the editorial board of Postharvest Biology and Technology Journal, IIR Honorary Member, Member of the Académie d'Agriculture de France, and Medal of the Int. Society for Horticultural Science (2016)

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He is an Agronomical Engineer and has a PhD in Food Technology. He is full Professor on Food Technology and the Head of the Postharvest & Refrigeration Group of the Universidad Politécnica de Cartagena (Spain), where he also chairs the Doctorate Program on Advanced Techniques for Research and Development in Food and Agriculture. His research interest is focused in the improvement and development of eco-friendly postharvest technologies to preserve / enhance quality and safety of whole, fresh-cut and minimally processed fruit and vegetables. He has participated in several European and National Research Programs and R&D Projects with companies being principal researcher in many of them. He has published more than 150 scientific publications, 95 of them in IF journals of the JCR-SCI (H index=27), more than 300 papers in conferences and has several invention patents. He is Editorial Board Member of the 'Journal of the Science of Food and Agriculture', 'Foods', 'Applied Science' & 'Applied Chemistry' Journals. He has participated in many company Engineering Projects including the design and calculation of several installations. He collaborates with national and international groups, especially in R&D and teaching activities. Awarded with 'Isaac Peral y Caballero' research award in 2009, 2016 and 2018 and 'Covirán' Foundation in 2018.

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Randy Beaudry
Michigan State University (USA)

He attended the University of Toledo, transferred to The Ohio State University and graduated with a BS in Horticulture in 1981. He obtained MS and PhD degrees from the University of Georgia. He took his current position at Michigan State (50% research, 50% Extension) as a postharvest physiologist in 1989. He was promoted to associate professor in 1995 and professor in 2001. Dr Beaudry's research activities focus on preserving the postharvest quality of fruits and vegetables. Specific areas of expertise include modified atmosphere packaging, controlled-atmosphere storage, non-destructive quality assessment, apple postharvest disorders, and molecular and biochemical control of aroma biosynthesis. Much of Dr. Beaudry's research is service-oriented and he works closely with the apple industry. Current emphasis for the Great Lakes apple fruit industry is placed on the development of successful air and controlled atmosphere storage protocols for the variety 'Honeycrisp' and evaluating the utility and effects of 1-MCP on apple storage.

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He received his Ph.D. in Plant Physiology from the University of California, Davis (1984). He has been on the faculty of the University of Florida since 1984. His research program involves studies of harvesting, handling, storage, transport, and physiological and metabolic processes related to the development, maturation and senescence of horticultural crops. He also shares statewide postharvest extension responsibilities that involve demonstration research showing the effects of various postharvest procedures on maintenance of product quality. He teaches a graduate level course, "Principles of Postharvest Horticulture." He has authored over 500 technical publications including 177 refereed journal papers. He was named a University of Florida Research Foundation Professor in 2002, a Fellow of the American Society for Horticultural Science in 2006, and an Honorary Member of the Florida State Horticultural Society in 2014.

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Luis Cisneros-Zevallos
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He holds a Food Industries Engineering degree from the National Agrarian University – La Molina, Peru. He received his M.S. and Ph.D. degree in Food Science from the University of California at Davis (USA) and is a Professor at Texas A&M University (USA). He is in the Department of Horticultural Sciences, and the Department of Nutrition and Food Science and is a member of the Molecular and Environmental Plant Science Program. He leads the Plant Bioactives & Bioprocessing Research Lab studying areas of: Postharvest biology of crops including the biosynthesis of secondary metabolites in plants under stress conditions, drug discovery of bioactive compounds and the interaction between microorganisms and plant surfaces. He has over 100 publications in scientific journal articles with over 5900 citations and 100 invited presentations for conferences and seminars including the US, Latin America, Europe and Asia.

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He is a Professor of “Equipment for postharvest handling” at the University of Foggia, Italy, where he also chairs the Doctorate Program on “Innovation Management in Agricultural and Food Systems of the Mediterranean Region”. Main R&D activities primarily deal with process implications on quality of fresh-cut fruits and vegetables and non-destructive technology for assessment of quality attributes. Together with other colleagues, he has organized 9 editions of the “European Short-course on Quality & Safety of Fresh-cut Produce” (in Italy, Spain, Germany, Turkey, UK and Portugal). As principal investigator he has coordinated more than 20 national and International R&D programs; He has been the scientific coordinator of QUAFETY Project, funded by the European Commission (7th Framework Program) with 14 partners from 7 Countries (www.quafety.eu). He is author of more than 180 scientific publications in refereed journals, book chapters and technical magazines.

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He is a senior research scientist at the ARO, the Volcani Centre and Professor of Plant Pathology and postharvest Sciences at the Division of Biochemistry and Food Science at the Robert H. Smith Faculty of Agriculture Food and Environment, The Hebrew University of Jerusalem. His research expertise includes developing biological and natural based control strategies for postharvest diseases, mode of action of yeast biocontrol agents, Pathogenicity mechanisms of Penicillium species on citrus and apple fruit and resistance mechanisms of fruits against postharvest pathogens. Prof. Droby published more than 100 articles in peer reviewed journal and 19 review articles and 25 book chapters on various topics on postharvest pathology.

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Mustafa Erkan
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He is currently full time Professor of the Department of Horticulture at the University of Akdeniz Antalya, Turkey. Dr. Erkan received his Ph.D. from the Horticultural Sciences at the University of Akdeniz, Turkey in 1997. At his present position at the Akdeniz University, he is engaged in teaching postharvest courses, conducting research, and supervising MSc and PhD students in Postharvest Technology. Dr. Erkan has a broad research background on postharvest physiology of different horticultural crops with more than 100 research papers in the last 25 years as a specialist in Postharvest Technology of fruits and vegetables, as well as being the author of chapters in books edited by Turkish and International Editorials. Dr. Erkan was the convener of the VIth International Postharvest Symposium and Xth Controlled and Modified Atmosphere Research Conference organized back to back in 2009. He was also the coordinator of the 3th International Postharvest Training Course supported by FAO and 7th "European Short-course on Quality & Safety of Fresh-cut Produce".

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He is Agriculture Engineer with a PhD in Postharvest Technologies. He is Full Professor and Director of the Centre for Postharvest Studies (CEPOC, www.cepoc.cl) of the Faculty of Agricultural Sciences at the University of Chile (Santiago, Chile). In the last years he has managed Public projects related to forced production systems, postharvest and food technologies, and food safety in fruit and vegetables. He leads an International Iberoamerican Network supported by CYTED (www.hortyfresco.cl) related to minimally fresh vegetable production for small growers in Latin America with other 9 research groups from 6 countries. He also leads collaboration projects with Universities in Spain, Mexico and New Zealand about cooling and sensor systems.

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Juan Pablo Fernández Trujillo
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Juan Pablo Fernández-Trujillo is full professor in Technical University of Cartagena in the area of Food Technology since 1999. He obtained his degree in Agronomical Engineering for Technical University of Valencia (UPV) in 1992. He obtained his PhD in UPV in 1997 working on postharvest in CEBAS-CSIC (Murcia, Spain). His two year's postdoc was conducted in Cornell University (Ithaca, NY). He works on postharvest fruit quality, disorders and treatments, and also in quality-oriented breeding from a postharvest point on view (mainly melon), as a member of the Postharvest & Refrigeration Group and researcher of Institute of Plant Biotechnology He was the principal investigator in several national and regional projects, and is a member of two research groups in Colombia working with tropical fruits. He has published papers in journals (>75), books (>25) and conferences (>175). He is a reviewer to the Spanish Agency of Evaluation, other international agencies, and of scientific journals. In 2001 he was awarded as young PhD researcher by SECH. He is a member of the editorial board of 4 scientific journals and review editor of *Frontiers in Plant Science*. He has experience in the organization of scientific conferences, including IPS16.

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Università degli Studi di Milano (ITALY)

He is Associate Professor at University of Milano since March 2016. He graduated in agricultural science at the University of Pisa with the highest score 110/110 cum laude in the 1997. He awarded an undergraduate scholarship from the Scuola Superiore S. Anna (SSSA), 1992-1997. He earned the Ph.D. degree at the SSSA in the 2001, with the highest score 100/100 cum laude. In 1997, he spent 5 months to conduct research in postharvest physiology at the ATO Research Institute Wageningen (NL). In 2000, he spent one year aboard as a Visitor Researcher at the University of California Davis at the Professor M.S. Reid's lab. In 2003, he spent 2 months at the University of California San Diego, USA at the Division of Biology in the Professor M. Chrispeels' lab. He is specialized in postharvest physiology and molecular biology of senescence in horticultural crops. Since 2013, he is National Coordinator of postharvest working group of Italian Society of Horticultural Science. His research activities yielded more than 180 publications and 54 of them are indexed in Web of Science.

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She is Agricultural Engineer and has a Master and a PhD on Food Engineering. She is a Technical Specialist at the Institute of Plant Biotechnology of the Universidad Politécnica de Cartagena (Spain). Her research areas are related to the development of new techniques to increase the commercial shelf life and improve quality and safety of intact and fresh cut fruit and vegetables. She has published over 55 scientific articles in high impact journals. She has also participated in several projects with the industry as well as in several national and international research projects. She also acts as a lecturer in numerous courses related with the Fruit and Vegetables area and has been invited as an expert in several congresses, conferences and consultancies.

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He is a Professor in the Faculty of Biology-Oriented Science and Technology, Kindai University, Japan. He holds M.S. and Ph.D. degrees in Horticulture from Shizuoka University and Osaka Prefecture University, respectively. From his base at the Produce Quality and Safety Unit at Kindai University, he has contributed actively through research, education, and extension of techniques related to postharvest maintenance of quality and safety of vegetables and fruits. He is recognized internationally as one of the leading researchers on the effects of preharvest and postharvest factors on quality, safety, and storage-life potential of fresh-cut products. Through his leadership, he has facilitated international cooperation among horticulturists and food scientists, serving actively on the organizing committees of various international symposia addressing post-harvest horticulture. He was named the Japan Association of Food Preservation Scientists Awards in 1998 and 2007 and the American Society for Horticultural Science Outstanding International Horticulturist in 2010.

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Deirdre Holcroft
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Deirdre Holcroft is from a fruit farming background in Zimbabwe, studied horticulture at University of KwaZulu Natal and holds a PhD in postharvest physiology from University of California, Davis (USA). Deirdre has worked in South Africa and USA before settling in France. After 20 years' experience in both industry (AgroFresh and Dole Fresh Vegetables), and academia (University of Stellenbosch, University of KwaZulu Natal and Michigan State University), Deirdre started Holcroft Postharvest Consulting in 2011. In 2014, Deirdre became a board member of the Postharvest Education Foundation, a non-profit organization dedicated to providing an informal education for local postharvest specialists and extension workers. Deirdre specializes in the postharvest handling of fruits, vegetables, fresh-cut produce and flowers with an emphasis on reducing food loss and waste, and improving quality, shelf-life, and profitability.

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He is full Professor in Food Engineering since 1995. Specialized in Food Processing and Packaging Engineering, and Design and Optimization of Food Processing Plants. Director of a Research Group at the Universidad Politécnica de Cartagena (UPCT), focused on Food Safety and Refrigeration Engineering, since 2000. This Research Group has received the Isaac Peral Award of UPCT, due to its Excellent R&D Projects and Research Works, in 2006 and 2016. President (since 2002) of the Spanish Society of Refrigeration Sciences and Techniques (SECYTEF). One of its most important lines of research focuses on the optimal use of refrigeration in processing, packaging and food preservation, in combination with advanced packaging techniques to achieve higher quality and shelf life in foods. Head of Department of Food Engineering and Agricultural Equipment (UPCT, from 2003 to May 2014); Director of the School of Agricultural Engineering at UPCT (1999-February 2002); and Vice-President at UPCT (1998-1999). He is a member of the Editorial Board of the international journal "Food Engineering Reviews" from 2013

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He received his Bachelor in Agricultural Sciences (1988) and Horticulture Engineer (1989), University of Chile. Ph.D. in Horticulture, with specialization in Postharvest Physiology, University of Maryland, USA (1996). Areas of expertise: Handling and quality of fresh fruits, postharvest physiology, packaging, cooling, cold storage and transportation. Commodities of expertise: table grapes, stone fruits, berries, avocados and citrus. Researcher and Co-founder of the Postharvest Study Centre, University of Chile. Associated Professor, Faculty of Agricultural Sciences, University of Chile. International postharvest consultant in Chile, Peru, Egypt, Mexico, USA, Spain and Argentina. Postharvest consultant for the 'Chilean Blueberry Committee', member of the Fruit Export Association. Around the world he consults for a volume of approx. 80 million cartons of fruits, from those, approx. 40 million are table grapes.

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She received her Ph.D. in Plant Biology from the University of California, Davis in 2010. She is an associate professor in the Department of Horticulture at Kasetsart University, Kamphang Saen campus, Thailand. Her research program mainly involves postharvest physiology of tropical horticultural crops, especially fruits and vegetables. This includes studies on harvesting, handling, storage, transportation, and physiological and metabolic processes related to the quality and senescence of the crops. Her current researches have been focused on elucidating chilling injury of pineapple fruit, carotenoid metabolism of mango, papaya and pummel fruits, as well as biosynthesis of volatile compounds in aromatic coconuts and holy basil leaves. She served as head of the 'Postharvest Technology and Innovation Center' Unit at Kasetsart University between 2017-2020. She has been regularly invited as a guest speaker on postharvest technology in various training courses organized by Central Laboratory and Greenhouse Complex and Tropical Vegetable Research and Development Center. She is a member of the editorial board for the 'Horticulture Journal'.

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Leo Lukasse
Wageningen University (THE NETHERLANDS)

His main activities are initiating, managing and performing R&D projects related to refrigerated transport. Key aspects in these projects are climate, energy consumption and quality of transported fruit. Some examples: Development and implementation of Quest II, a control method for maritime reefer container units that saves over 50% energy without harming the quality of the carried produce. ATP testing of refrigerated transport equipment. Climate chamber testing of refrigerated transport equipment aimed at assessing software functionality, fuel-efficiency, defrost performance, and temperatures of transported goods. Improvement of quality preservation during transport of bananas, flower bulbs, seed potatoes and grapes. Improvement of defrost control logic. Development of an excel tool to predict transport temperature trajectories in passive cooling systems for pharmaceuticals and food. Design of transport equipment for pharmaceuticals. Testing of transport equipment in view of the EU Good Distribution Practice guideline for medicinal products.

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He is currently Associate Professor in the Department of Agricultural Sciences, Biotechnology & Food Science at Cyprus University of Technology. He is responsible of the CUT Pomology & Postharvest Group. His scientific interests include the quality evaluation/phytochemical profile of fleshy fruits with the use of physiological, biochemical and molecular approaches, the elucidation of fruit ripening syndrome with emphasis in the development of physiological disorders and overall the postharvest maintenance of fresh produce. He is involved in projects dealing with the application of environmentally friendly methods for maintaining quality of horticultural crops and the responsiveness of plants to abiotic stress conditions and/or priming agents. He is Council Member of Greece for the International Society for Horticultural Science and board member of European Fruit Research Institute Network. Author of 55 scientific papers in peer-reviewed journals (2500 citations, h-index=25). He is Associate Editor/Editorial Board member in Postharvest Biology and Technology, Scientia Horticulturae, BMC Plant Biology, Journal of Horticultural Science & Biotechnology. He was appointed by the Hellenic Authority for Higher Education to serve as external evaluator for the accreditation of Academic Institutions and their study programs process. He has been also assigned to evaluate competitive research proposals at European and national level.

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He is Agronomical Engineer and has a PhD in Food Engineering. He is Research Fellow on Food Technology in the Postharvest & Refrigeration Group of the Universidad Politécnica de Cartagena (Spain). He is professor in the Doctorate Program on Advanced Techniques for Research and Development in Food and Agriculture of the Universidad Politécnica de Cartagena. His postdoctoral training was conducted at the University of Foggia (Italy). He has done research stays in Texas A&M University (USA), Institute of Food Research (UK) and Institute for Biodiversity and Ecosystem Dynamics (The Netherlands). His research interest is focused in the bioactive compounds and food safety of fruit and vegetables products after eco-friendly quality-preserving technologies like high-pressure processing, microwaves and non-ionizing radiation (UV-C, B, etc.). He has published over 60 manuscripts, most of them in high impact journals listed in the SCI, 3 international book chapters and over 30 conferences. He has participated in 4 research projects in international research institutions and several national projects, some of them related to R&D for food companies. He is a member of the reviewers' board for many international journals related to Food Technology.

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2021



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Universidad de Querétaro (MEXICO)

He obtained his PhD degree in Agronomical Engineer (Food Technology specialization) by the Universidad de Valencia (Spain) in 1991. He is professor in the Universidad de Querétaro (Mexico). His research areas are focused on: minimal processing of fruit and vegetables, physiology and biochemistry of fresh fruit and vegetables and storage technology of fresh fruit and vegetables. He has participated in several National Research Programs and R&D Projects with companies. He has published several manuscripts in high impact journals listed in the SCI and book chapters. He collaborates with national and international groups, especially in R&D.

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He received his PhD in Applied Biological Sciences in 1994 at the University of Leuven (Belgium) where he now is a full professor. He is also director of the Flanders Centre of Postharvest Technology, a public-private partnership which was established by the University of Leuven and the Association of Belgian Horticultural Co-operatives in 1997. Since 2016 he is chair of the Biosystems department at the University of Leuven and also leads the postharvest research group of this department. His main research interests are postharvest biology and technology, refrigeration technology, heat and mass transfer, quality of fruit and vegetables, and mathematical modelling.

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15th April to
15th November
2021



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Sunil Paarek
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He is Associate Professor of Postharvest Technology and Head, Department of Agriculture & Environmental Sciences at National Institute of Food Technology Entrepreneurship and Management, India. He obtained Ph.D. in Horticulture (PHT). Dr. Paarek has authored or coauthored 75 research papers, 50 book chapters, 10 books, and 50 popular articles. He is series editor of book series 'Innovations in Postharvest Technology' publishing from CRC Press, Taylor and Francis, US. His research focused on the shelf-life extension of fresh and fresh-cut fruits and vegetables. He is on the board of many policy forming bodies. He contributed to technical and scientific meetings with more than 200 invited presentations. He has served in the scientific or organizing of 25 international conferences, served on evaluation committees for research grants and on editorial board of many journals including Scientific Reports.

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2021



Lluís Palou

Instituto Valenciano de Investigaciones Agrarias (SPAIN)

He received his PhD degree in Agricultural Engineering in 2002 (University of Lleida, Catalonia, Spain). From 1999 to 2003 he served as a Postgraduate Researcher at the University of California, Davis. He created in 2003 the Pathology Laboratory at the Postharvest Technology Centre (CTP), Valencian Institute of Agrarian Research (IVIA, Valencia, Spain). Since 2017 he is Research Professor and Head of the IVIA CTP. His main research interests are applied research and extension on postharvest pathology of fresh fruits of economic value in the Mediterranean area (citrus, stone fruits, table grapes, pomegranate, persimmon, loquat, etc.), integrated disease management and nonpolluting physical, chemical and biological disease control alternatives, and effect of antifungal postharvest treatments on fruit quality and storage potential. To date, he has published more than 75 original research articles in JCR® journals (WOS h-index of 26; Google Scholar h-index of 34), about 20 book chapters or invited review articles, 60 extension or technical articles, and 130 congresses and symposia communications. He has directed and evaluated Spanish and international research projects, collaborated with research groups in USA, Brazil, Mexico, Turkey, Tunisia, or Australia, supervised 6 doctoral theses, and trained numerous undergraduate and graduate students.

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Jean Claude Pech

Université Polytechnique de Toulouse (FRANCE)

He received his Ph.D. degree in Plant Physiology in 1971 (Université Polytechnique de Toulouse, France). From 1977 to 1978 he did a postdoctoral fellowship in the University of California, Davis. He is full Professor (Pr Classe Exceptionnelle 2) in the Université Polytechnique de Toulouse (France) and Emeritus professor since 2014. His main field of interest are Plant Biotechnology and Genetic engineering; Biochemistry, Physiology and storage of fruits and vegetables. His current research interests are Transcriptional control of fruit ripening, Role of hormones, Chloroplast to chromoplast transition. He was member of the editorial board of the "Postharvest Biology and Technology", an international journal Elsevier Publish, from 1991 to 2001. He is member of scientific/organizing Committees of International meetings Asian Postharvest Bangkok (Thailand 2011); Postharvest 2012 (Lerida, Spain); Fructicultura (Bento Gonzalves, Brazil, 2012), National solanceae symposium, Tokyo, 2015; International Postharvest symposium ISHS, Cartagena, Spain, 2016.

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Mark Ritenour
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He joined the Indian River Research and Education Centre Faculty (Florida, USA) in 1998 where is professor of Principles of Postharvest Horticulture and Postharvest Technologies for Horticultural Crops. His extension and research programs focus on the postharvest biology and handling of horticultural commodities (especially citrus). His focus areas include: improving quality of fresh market citrus and vegetables through improved postharvest handling; improving postharvest sanitation and food safety practices of Florida's packinghouses; and improving postharvest quality of horticultural crops through better preharvest management practices. He has participated in several National Research Programs and R&D Projects with companies. He has published several manuscripts in high impact journals listed in the SCI and book chapters. He collaborates with national and international groups, especially in R&D.

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He is Ph.D. in Plant Physiology from the Timiryazev Institute of Plant Physiology, the USSR Academy of Sciences, Moscow (1985), he is currently Senior Research Scientist at the Department of Postharvest Science of Fresh Produce (Agricultural Research Organization – ARO, The Volcani Centre, Israel). He also teaches “Postharvest Biology and Technology” and “Fruit and Vegetable Storage” at Robert H. Smith Faculty of Agriculture, Food and Environment of the Hebrew University of Jerusalem. His research on fresh-cut and ready-to-eat fruit and vegetables is focused particularly on packaging and postharvest treatments to improve produce quality, nutritional and health value of the products, and nanotechnological approaches to maintain microbiological food safety. Editorial board member of the "Postharvest Biology and Technology" (since 2016), associate editor of "The Open Food Science Journal" (2009-2015), he published about 100 research papers including 12 book chapters and invited reviews.

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15th November
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She received her PhD in Agricultural Engineering, University of Córdoba (Spain) and PhD in Food Science and Technology, University of Córdoba (Spain). She is Full Professor in Food Engineering (Unit Operations and Thermal Engineering) and in Food Engineering Plant Design. Expert in Refrigeration Installation Design and Management and in Postharvest Technology of Horticultural Crops. She has 30 years of experience in Food Engineering. Author of 5 books and 4 book chapters published by international editorials, and of more than 165 publications, with 60 of these being peer reviewed papers in high quality journals. She has experience in the participation, management and scientific co-ordination of several national and European and American R + D projects, and in technology transfer contracts with Spanish food industries. She has brought 19 PhD's on Food Engineering to completion, and is currently supervising 3 more. In addition, she has supervised 206 MsC thesis. She has served on the scientific committee of 9 international congress.

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She is Mechanical Engineer, (1989), Master's and Doctor at Mechanical Engineering in the State University of Campinas (1996-2001). Associate Professor College of Agricultural Engineering State University of Campinas (UNICAMP), Brazil. Associate Professor College of Agricultural Engineering State University of Campinas (UNICAMP, Brazil). She has experience in Agricultural and Mechanical Engineering with focus in: Postharvest Packaging Design, Cold Chain, Process Drying, Control and Instrumentation of Process, Precision Agriculture and Vitiviniculture.

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Peter Toivonen
Agriculture and Agri-Food Canada (CANADA)

He has an MSc in Environmental Biology (University of Guelph, Ontario, Canada). He obtained a PhD in Plant Physiology in 1985 at the Simon Fraser University, British Columbia (Canada). He has been a researcher in the area postharvest physiology at Agriculture and Agri-Food Canada since 1998, first working on vegetables and small fruits at Agassiz, British Columbia and in 1995 he transferred to Summerland, British Columbia where he has worked on quality and safety of fresh-cut fruits and vegetables and stone fruit quality. More recently he has shifted focus characterization of storage and shipping potential for newly developed apple and sweet cherry cultivars at the Summerland Research and Development Centre, Summerland. His main research interests are postharvest biology and technology, stress physiology, fresh cut products and understanding the impact of preharvest factors on postharvest performance in tree fruit. He is past vice-chairman of the Commission Quality and Postharvest Horticulture in the International Society for Horticultural Science (ISHS). He is also the Canadian representative on the IICA sponsored PROCINORTE Task Force on Tree Fruit. He has been a member of several organizing and/or scientific committees of international workshops and symposia that were sponsored by the ISHS and has been frequently solicited as a keynote or invited speaker.

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Pavlos Tsouvaltzis
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He received a BSc in Agriculture (2001), a MSc (2003) and a Ph.D. (2008) in Horticulture from the Aristotle University of Thessaloniki (AUTH). He has been on the faculty of AUTH since 2010. He received international training at the University of Florida, USA (2005, 2009, 2019), University of California, USA (2010) and University of Foggia, Italy (2017) in postharvest biology and technology. His teaching activities involve vegetable crops production in protected environments and outdoors, plant nutrition and fertilizers, postharvest physiology of horticultural products. His research program is related to the production of vegetables on soil or hydroponic substrates, pre- and postharvest physiological and qualitative changes in intact or fresh-cut vegetables, non-destructive quality assessment with spectroscopy and hyperspectral imaging.

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Daniel Valero
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He is currently Professor of the Department of Food Technology at the University Miguel Hernández (UMH), Spain. Dr. Valero received his BSc in 1997 and MSc with Honours from the Faculty of Pharmacy at the University of Granada, Spain in 1988. He got a PhD Fellowship at the Centro de Edafología y Biología Aplicada del Segura (CEBAS-CSIC) and graduated as PhD in Plant Biology at the University of Granada, Spain, with qualification “Apto cum laude” in 1993. He received a Post-Doc position at the Long Ashton Research Station, University of Bristol 1994-1995. At his present position at Universidad Miguel Hernández, he is engaged in teaching, conducting research, and supervising graduate and PhD students in Postharvest Technology. He is the leader of the “Postharvest Fruits and Vegetables Group” at the UMH. He has a broad research background with more than 120 peer-reviewed papers in the last 20 years as a specialist in Postharvest Technology of Fruits and Vegetables, holding 1 patent, as well as being the author of many chapters in books edited by Spanish and International Editorials.

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Pieter Verboven
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He is Industrial Research Manager of the University of Leuven (KU Leuven) in Belgium. He coordinates research and technology transfer on computer aided design and engineering of agrofood processes. His core expertise is numerical simulation of heat and mass transfer, including computational fluid dynamics, finite element analysis and porous media. In the field of postharvest technology, his work is devoted to better understand, design and control postharvest sorting, packaging, storage and transport of fruit and vegetables. To this end, techniques are developed to measure, visualize and model transport of heat, metabolic gasses and water in horticultural products in relation to fruit (micro)structure and physiology. This has led to innovations in cold store and package design, dynamic controlled atmosphere systems, novel methods for nondestructive fruit grading, and systems for supply chain management. His work has been acknowledged through collaborations with leading postharvest researchers and industrial partners from all parts of the world, which has resulted, among others, in more than 150 SI journal papers and several patents.

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2021



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He is an Agronomical Engineer and holds a MS in Plant Biology (UCDavis, USA) and a PhD in Biochemistry (Univ. La Plata, Argentina). He is a Professor on Agroindustry, Director of the Agroindustry Research Lab (Univ. La Plata) and Principal Researcher of CONICET. He is appointed as National Co-coordinator in Food Technology for the Argentine FONCyT Ministry of Science. He research team works on the identification of factors that contribute to fruit, vegetable and nut deterioration, and on the evaluation of strategies to reduce food losses. He has coordinated and participated several research projects mentoring several Undergraduate, Master and PhD students. He has published 75 papers in internationally recognized journals in postharvest quality and physiology (Science, PNAS, Plant Physiology, Postharvest Biology & Technology, Food Chemistry, Food Hydrocolloids, among others) and has contributed with 13 book chapters and 200 presentations to congresses. He has reviewed and edited more than 400 manuscripts for 50 international journals and has been appointed since 2012 as a handling Editor for the Journal of Experimental Botany (UK). He has evaluated several research projects for national and international agencies. He has actively participated in more than 60 outreach and extension activities related to food science and food processing.

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Chris Watkins
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He is the Herman M. Cohn Professor of Horticulture, Postharvest Science in the School of Integrative Plant Science, at Cornell University, New York, USA. He is also the Director for Cornell Cooperative Extension (CCE), and Associate Dean in the College of Agriculture and Life Sciences, and College of Human Ecology. His research and extension program is focused on maturity and ripening of new and traditional apple cultivars, the underlying mechanisms in fruit responses to storage conditions such as temperature, atmosphere, 1-MCP, and the interaction of these factors on quality and product losses. He has published over 150 peer reviewed, 17 book chapters, 44 conference proceedings, and 111 trade, newsletter and technical articles. In 2015, he was elected Fellow of the American Society for Horticulture Science.

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Charles Wilson
World Food Preservation Centre® LLC (USA)

He has been involved for the past 40 years in the development of biologically-based technologies for the postharvest preservation of food as alternatives to synthetic pesticides. While conducting research at the USDA ARS Agricultural Research Station in West Virginia, a number of young scientists from developing countries came and worked in his laboratory and then return to their countries to establish independent research, education, and extension programs in the postharvest preservation of food. Dr. Wilson has authored over 250 scientific publications, 20 patents, and 6 books. He has been invited to organize and chair ten international symposia, to present papers at ten additional symposia, to deliver over 40 lectures in 22 states and 11 countries, and to lead seminars and discussions with students at ten major universities. He has organized three international BARD-sponsored workshops on food preservation by biological means. He was instrumental in the development of the first EPA-registered “biofungicide” for the control of postharvest diseases. Dr. Wilson founded the nonprofit WORD FOOD PRESERVATION EDUCATION FOUNDATION to provide scholarships and research funds for students/scientists in developing countries to attend a “Sister” University of the WORLD FOOD PRESERVATION CENTER® LLC.

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Allan Woolf
Plant Food Research (NEW ZEALAND)

He is the Postharvest Science Team Leader at Plant and Food in Auckland New Zealand, where I work on a wide range of crops and disciplines related to postharvest. This include specializing in avocado and persimmons and some tropical crops (e.g. dragon fruit). I work on disinfestation treatments (heat, high pressure water-washing and fumigants) for all horticultural crops of NZ as well as disinfection treatments (heat, UV-C and sanitizers). I also carry out more food processing type work such as fruit oils (olive and avocado oil), high pressure processing, and fresh-cut. I am also involved in a range of aid programmes (Kenya, Viet Nam and Cambodia) with experience in tropical crops.

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Manuela Zude-Sasse
Leibniz Institute for Agricultural Engineering and Bioeconomy
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She obtained her PhD at the Technical University Berlin (Germany), enjoyed a postdoc position at INRA-Versailles/INA-PG (France), became Associate Professor at Humboldt University with habilitation in “Applied Plant Physiology”, and subsequently Professor at the Beuth University of Applied Science Berlin (Germany). As visiting scientist she worked at the Citrus Research and Education Center (FL, USA) and Central Queensland University (QLD, Australia). Presently, she serves as group leader for Precision Horticulture at the Leibniz Institute for Agricultural Engineering and Bioeconomy, meanwhile publishing >70 IF papers, editing special issues of international journals and book on optical methods for crop sensing. The active participation in different societies is documented by positions as vice-president of German Horticultural Society, secretary of CIGR, and Commission Chair of ISHS, in which she also co-organised scientific symposia and joint networks of research and industry. Research work contributes to sensor development and turning the signals into plant information. Her Precision Horticulture work group aims to bridge the fields of engineering and plant physiology. Particularly, using information of plant sensors in agronomic processes has become a target in recent years. Specific interests are (i) Physical properties of fresh fruit; (ii) in-situ assessment of fruit by means of spectral-optical (multi- and hyper-spectral methods, time-resolved laser-induced fluorescence spectroscopy, back scattering imaging, light detection and ranging); (iii) tree-adapted thinning, harvest management in woody plants and postharvest monitoring of fruit by means of sensor data.

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