

SEAsia2009

The Southeast Asia Symposium on
Quality and Safety of Fresh and Fresh Cut Produce

in Conjunction with

GMS-Postharvest 2009

The Greater Mekong Subregion Conference on
Postharvest Quality Management in Chains
August 3-5, 2009

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Technical Programme

Sunday August 2, 2009

16.00-18.00 Pre-registration

Monday August 3, 2009

Bu-Nga Venue

08.00-12.00 **Registration**

09.00-09.30 **Opening Ceremony**
(Associate Prof. Kraiwood Kiattikomol, President of KMUTT)

Group Photo
(Keynote Speakers, Invited Speakers and Oral Presenters)

ISHS Information and Report
(Bernhard Brückner, Chair of Vegetable Quality Section,
Commission Quality and Post Harvest Horticulture)

09.30-10.00 **Coffee Break**

Session 1: Chairperson: Bernhard Brückner

10.00-10.30 **Keynote or Invited speaker 1** **(KI-1)**
Current Status of the Fresh Cut Produce Industry: Where to Next?
(Robert Premier, Salad Fresh, Australia)

10.30-11.00 **Keynote or Invited speaker 2** **(KI-2)**
Quality Challenges for Fresh-cut Products
(Marita Cantwell, UC Davis, USA)

11.00-11.30 **Keynote or Invited speaker 3** **(KI-3)**
Quality Maintenance of Fresh Produce
(Stanley J. Kays, University of Georgia, USA)

11.30-12.00 **Keynote or Invited speaker 4** (KI-4)
Possibilities of Practical Use of Jasmonates in Production of Fruits and Vegetables
(Marian Saniewski, Research Institute of Pomology and Floriculture, Poland)

12.00-13.00 **Lunch**

Session 2: Chairperson: Stanley J. Kays

13.00-13.30 **Keynote or Invited speaker 5** (KI-5)
Tropical Fruit Genomes Sequencing and Postharvest Product Quality
(Robert E. Paull, University of Hawaii at Manoa, USA)

13.30-14.00 **Oral Presentation 1** (O-1)
Can H₂O₂ Application Reduce Chilling Injury of Horticultural Crops?
(Wei C. Lin, Agriculture and Agri-Food Canada Pacific Agri-Food Research Centre, Canada)

14.00-14.20 **Oral Presentation 2** (O-2)
Low Temperature Conditioning to Alleviate Chilling Injury of Mango (*Mangifera indica* L. cv Carabao) Fruits
(Elda B. Esguerra, University of the Philippines, Philippines)

14.20-14.50 **Coffee Break & Poster Viewing**

Session 3: Chairperson: Robert Premier

14.50-15.20 **Keynote or Invited speaker 6** (KI-6)
Coconut: The New Health Food of the 21st Century
(Bruce Fife, ND, Director of The Coconut Research Center, USA)

15.20-15.40 **Oral Presentation 3** (O-3)
Looking Good and Feeling Good with Coconut
(Leslie Fife, CMT, Assistant Director of the Coconut Research Center, USA)

15.40-16.00 **Keynote or Invited speaker 7** (KI-7)
Retaining the health benefits of vegetables after harvest
(Julian Heyes, Massey University and New Zealand Institute for Plant & Food Research, New Zealand)

16.00-16.20 **Keynote or Invited speaker 8** (KI-8)
Understanding Phytochemicals in Fresh Fruits and Vegetables
(Joe S. Hughes, California State University, USA)

16.20-16.40 **Oral Presentation 4** (O-4)
Marketing Produce to American Consumers
(Chutima Ganthavorn, University of California Cooperative Extension, USA)

16.40-18.00 **Poster Viewing**

18.00-21.00 **Welcome Cocktail Reception**

Tantawan

Session 4: Chairperson: George Srzednicki

- 10.00-10.20 **Oral Presentation 5** (O-5)
Postharvest quality management of vegetables in supply chains in GMS
(Antonio Acedo Jr., AVRDC-The World Vegetable Center, Laos)
- 10.20-10.40 **Oral Presentation 6** (O-6)
Postharvest Quality Management of Fresh and Fresh Cut Produce in
Chains of Myanmar
(Khin L. Swe, Yezin Agricultural University, Myanmar)
- 10.40-11.00 **Oral Presentation 7** (O-7)
Postharvest Quality Management in Chains of Vegetables in Lao PDR
(Thongsavath Chanthasombath, Ministry of Agriculture and Forestry, Laos)
- 11.00-11.20 **Oral Presentation 8** (O-8)
Postharvest Quality Management in Chains of Fruit and Vegetables
in Cambodia
(Borarin Buntong, Royal University of Agriculture, Cambodia)
- 11.20-11.40 **Oral Presentation 9** (O-9)
Improvement of Domestic and Export Market for Vietnam Fruit
through Improved Postharvest and Supply Chain Management
(Nguyen Duy Duc, Southern Sub-Institute of Agricultural Engineering
and Post-Harvest Technology, Vietnam)
- 11.40-12.00 **Oral Presentation 10** (O-10)
Postharvest Handling Practices of Fresh Produce in Indonesia
(Hadi K. Purwadaria, Bogor Agricultural University, Indonesia)

12.00-13.00 **Lunch**

Session 5: Chairperson: Antonio Acedo Jr.

- 13.10-13.30 **Oral Presentation 11** (O-11)
The Role of Nanotechnology in Postharvest Management of
Horticultural Crops
(Abbas Yadollahi, Member of Young Researchers Club, Iran)
- 13.30-13.50 **Oral Presentation 12** (O-12)
Enhancement of Red Color Development by Sugar in Mahajanaka
Mango Fruit Exocarp
(Kanyarat Lueangprasert, Chiang Mai University, Thailand)
- 13.50-14.10 **Oral Presentation 13** (O-13)
Assuring the Quality & Safety of Herbal Medicines--A Dire Need Today
to Combat Diseases
(Kamil Mohammad, WHO Collaborative Centre, United Arab Emirates)

14.10-14.30 **Oral Presentation 14** (O-14)
Application of Electronic-nose for Identification Ripeness Stage of Durian
(Chonlada Pokhum, National Nanotechnology Center, Thailand)

14.30-15.00 **Coffee Break & Poster Viewing**

Session 6: Chairperson: Elda B. Esguerra

15.00-15.20 **Oral Presentation 15** (O-15)
Effects of 1-Methylcyclopropane (1-MCP) on Banana Ripening
(Thanh D. Chu, University of Missouri- Columbia, USA)

15.20-15.40 **Oral Presentation 16** (O-16)
Shelf life of Papaya (*Carica papaya* L.) as Influenced by Fruit Maturity,
Holding Time in Ambient and 1-Methylcyclopropene
(Emma R.V. Bayogan, University of the Philippines Mindanao, Philippines)

15.40-16.00 **Oral Presentation 17** (O-17)
Biochemical and Molecular Characterisation of Pectate Lyase in
Ripening Nangka (AAB) Bananas
(Wijenthiran Kunasekaran, University of Malaya, Malaysia)

16.00-16.20 **Oral Presentation 18** (O-18)
Potential Natural Dye with Antioxidant Properties from
Red Dragon Fruit (*Hylocereus polyrhizus*)
(Phui San, Rebecca Ow, University of Malaya, Malaysia)

16.20-16.40 **Oral Presentation 19** (O-19)
Effect of 1—Methyl cyclopropene (1-MCP) on the Shelf Life and
Quality of Tomato Fruits (*Lycopersicon esculentum* L.)
(Indiresh K. Mahalingappa, University of Agricultural Sciences, India)

16.40-17.00 **Oral Presentation 20** (O-20)
Efficacy of biopesticides at field level against jassid (*Amrasca biguttula*
biguttula Ishida.) infesting ladyfinger (*Abelmoschus esculentus* L.)
(Sunil Kr. Ghosh, Uttar Banga Krishi Viswavidyalaya (University), India)

Tuesday August 4, 2009

Bu-Nga Venue

Session 7: Chairperson: Marita Cantwell

09.00-09.30 **Keynote or Invited speaker 9** (KI-9)
Quality Standard for Fresh Produce in Southeast Asia (ASEAN GAP)
(Robert Premier, Salad Fresh, Australia)

09.30-10.00 **Keynote or Invited speaker 10** (KI-10)
Development of Technologies for Safe Fresh and Fresh-cut Produce in Japan
(Hidemi Izumi, Kinki University, Japan)

10.00-10.30 **Coffee Break**

Session 8: Chairperson: Julian Heyes

10.30-11.00 **Keynote or Invited speaker 11** (KI-11)
Effect of Calcinated Calcium Washing Solution and Heat Treatment
on Quality and Microbial Reduction of Fresh-cut Leafy Vegetables
(Ji G. Kim, National Institute of Horticultural and Herbal Science, Korea)

11.00-11.30 **Keynote or Invited speaker 12** (KI-12)
Research and Development for Quality and Safety of Fresh and
Fresh Cut Produce in Indonesia
(Hadi K. Purwadaria, Bogor Agricultural University, Indonesia)

11.30-11.50 **Oral Presentation 21** (O-21)
Effects of Ethanol Vapor Treatment on the Physiological Responses
and Quality of Fresh-cut Eggplant
(Wenzhong Hu, Dalian Nationalities University, China)

11.50-13.00 **Lunch**

Session 9: Chairperson: Hadi K. Purwadaria

13.00-13.15 **Oral Presentation 22** (O-22)
Effects of Seeding Density and Watering Duration on Growth Characteristics
and Sprouting Atmosphere of Black Gram (*Vigna mungo* L.) Sprouts
Grown in a Chamber
(Siti H. Ahmad, Universiti Putra Malaysia, Malaysia)

13.15-13.30 **Oral Presentation 23** (O-23)
The Morphological and Growth Characteristics of *Amorphophallus Muelleri*
Blume - a Commercially Important Konjac Species
(George Srzednicki, The University of New South Wales, Australia)

- 13.30-13.45 **Oral Presentation 24** (O-24)
Production of Konjac Glucomannan Antimicrobial Film for Extending Shelf Life of Fresh Cut Tomato
(Chaleeda Borompichaichartkul, Chulalongkorn University, Thailand)
- 13.45-14.00 **Oral Presentation 25** (O-25)
Effect of Film Packaging in Extending Shelf Life of Dragon Fruit, *Hylocereus polyrhizus*
(Chandran Somasundram, University of Malaya, Malaysia)
- 14.00-14.15 **Oral Presentation 26** (O-26)
Factors Determining the Decision to Pay Price Premium for Modified Food by Consumers of the Republic of Korea
(Wojciech J. Florkowski, University of Georgia, USA)
- 14.15-14.30 **Oral Presentation 27** (O-27)
Aroma Compounds in Minor Citrus Species Grown in Australia
(George Szrednicki, The University of New South Wales, Australia)
- 14.30-14.45 **Oral Presentation 28** (O-28)
Fresh Produce Marketing during the Economic Slowdown - Constraints and Opportunities
(Wojciech J. Florkowski, University of Georgia, USA)
- 14.45-15.15 **Coffee Break**
- Session 10: Chairperson: Wei C. Lin**
- 15.15-15.35 **Oral Presentation 29** (O-29)
Packaging in Fresh Produce Supply Chains in Asia
(Rosa S. Rolle, Food and Agriculture Organisation, Thailand)
- 15.35-15.50 **Closing Ceremony**

Wednesday August 5, 2009

Excursion Tour

- 08.00-17.00 **o Ayutthaya**
o Bangsai Arts & Crafts Center