

PROGRAMME

12 September 2017 (Tuesday), Venue : NIHHS, RDA

08:30-10:00	Registration	
10:00-10:30	Opening Ceremony Chair: Dr. Ji Gang Kim, NIHHS, Korea	
10:30-10:40	Break	
10:40-12:00	Plenary Session I Chair: Dr. Sirichai Kanlayanarat, King Mongkut's University of Technology, Thailand	
10:40-11:20	KI-1. Recent progress in reducing postharvest loss of fresh produce through marketing channel in Korea (Dr. Jongkee Kim, Chung-Ang University, Korea)	
11:20-12:00	KI-2. Factors affecting adoption of new technologies for storage of horticultural products (Dr. Christopher Watkins, Cornell University, USA)	
12:00-13:00	Lunch	
13:00-15:00	Plenary Session II Chair: Dr. Kun Hee Kim, Duksung Women's University, Korea	
13:00-13:40	KI-3. Mediating ethylene in non climacteric systems (Dr. M. Carmen Alamar, Cranfield University, UK)	
13:40-14:20	KI-4. Disinfectant treatments to reduce microbial food safety risks for fresh and fresh-cut produce (Dr. Hidemi Izumi, Kindai University, Japan)	
14:20-15:00	KI-5. Challenges to Asian agricultural supply chains - current & future directions in Agriculture 4.0 (Dr. Rodney Wee, Asia Cold Chain Centre, Singapore)	
15:00-15:30	Break	
15:30-16:45	Strategy for reducing postharvest loss in Asia Chair: Dr. Perlita Nuevo, Philippines O-1. Food losses and waste along the supply chain (Dr. Ron Porat, Israel)	Strategy for reducing postharvest loss in Africa Chair: Dr. Yesuf Mohammed, Ethiopia O-2. Strengthening postharvest loss prevention in Africa (Dr. Marcus Ogunbiyi, Nigeria)
16:45-18:00	Tour of NIHHS facilities	
18:00-20:00	Welcome Reception	

13 September 2017 (Wednesday), Venue : LeWin Hotel

08:00-08:30	Registration
08:30-10:15	Oral Presentation I
Session 1 Baekje Hall#1	Postharvest loss Moderators: Dr. Sirichai Kanlayanarat, King Mongkut's University of Technology, Thailand Dr. Amrithesh Shukla, University of Lucknow, India
08:30-08:45	O-3. Minimizing losses in the postharvest handling of export 'Bungulan' (<i>Musa</i> genome AAA) bananas grown by small farmers in the Philippines (Perlita Nuevo, Matilde Maunahan, Jennelyn Resorez)
08:45-09:00	O-4. The role of gender in maintaining quality and reducing postharvest losses: the case of 'Bungulan' (<i>Musa</i> genome AAA) bananas for export (Matilde Maunahan, Perlita Nuevo, Jennelyn Resorez)
09:00-09:15	O-5. Postharvest loss assessment of mango at different stages of supply chain through traditional and improved handling practices (S. M. K. Alam, M. A. Rahman, M. H. Reza, M. N. Amin)
09:15-09:30	O-6. Managing quality and reducing postharvest losses in the mango value chain (Atiqur Rahman, Elda Esguerra, Madan Saha, Rosa Rolle)
09:30-09:45	O-7. Postharvest handling of shallot in the farmer scale and their effects on postharvest losses: case study at Bresbes District, Central Java, Indonesia (A.S.B. Dondy, I. Mulyawanti, E.S. Iriani, S. Nurdi S., B.J. Irpan)
09:45-10:00	O-8. An assessment of current practices in postharvest handling of tomato among smallholder farmers in Zimbabwe: A case study of Domboshava, Mutoko and Macheke farming areas (E.T. Matiza, T. Kamunhukamwe, M. Chedondo)
10:00-10:15	O-9. Food safety and postharvest initiatives of Mekong Institute (Maria Theresa S. Medialdia, Antonio L. Acedo Jr., Watcharas Leelawath)
Session 2 Baekje Hall#2	Postharvest technology Moderators: Dr. Mohammed El Guilli, National Institute of Agricultural Research, Morocco Dr. Jameleddine Ben Abda, Institute of Agricultural Research and Higher Education, Tunisia
08:30-08:45	O-10. Construction and evaluation of nano-sponge in order to increasing the storage life of ethylene sensitive horticultural crops (Navid Yazdani, Behnam Osanloo, Mahmoud Lotfi, Iraj Allahdadi)
08:45-09:00	O-11. Application of chitosan edible coating on fresh strawberry fruit (<i>Fragaria</i> sp. cv Holibert) during storage in a tropical environment (Mohammad Affan, Riska Dian Nur Lestari, Jumeri Mangunwikarto)
09:00-09:15	O-12. Study on the supply chains and the potency of the use of cold storage to extend shelf life of shallot (<i>Allium ascalonicum</i> L.) in Indonesia (Yohanes Aris Purwanto, Wildan Salihy, Usman Ahmad)
09:15-09:30	O-13. Precooling and storage temperature after degreening for peel color change of green mature 'Siem' mandarin (<i>Citrus nobilis</i> Lour.) (Darda Efendi, Roedhy Poerwanto, Arif Furqon)

09:30-09:45	O-14. Effect of micro and nanocellulose addition on PVOH edible coating properties, and its application to extend the mango shelf life (E.S. Iriani, T.C. Sunarti, F. Fahma, Subyakto)
09:45-10:00	O-15. Influence of harvesting season and storage temperature on postharvest quality of fresh 'TaNee' banana leaves (Prangthong Kwanhong, Onnittha Suwanchom, Siragan Srithanyarat, Komchan Songchan, Jatuporn Singto)
10:00-10:15	O-16. Study of using infrared radiation for increasing the shelf life of duku (Laila Rahamawati, Daniel Saputra, Kaprawi Sahim, Gatot Priyanto, Zhongli Pan)
Session 3 Baekje Hall#3	Postharvest physiology & Fresh-cut Moderators: Dr. Karsedis Distabanjong, Department of Agriculture, Thailand. Dr. Mohammed Yesuf, Ethiopian Institute of Agricultural Research, Ethiopia
08:30-08:45	O-17. Elucidation of signaling pathways that regulate organ abscission of agriculturally important crops (Joonyup Kim, YoungHoon Park, Ronghui Yang, Caren Chang, Mark Tucker)
08:45-09:00	O-18. Salicylic acid maintained quality and enhanced shelf life of tomato at refrigerated storage (Debashis Mandal, Tridip Hazarika)
09:00-09:15	O-19. Quantification of major hormone and expression of ABA-metabolism related genes during ripening in strawberry fruit (Joong Gon Kim, Eun Jin Lee, Sooyeon Lim, Jeong Gu Lee)
09:15-09:30	O-20. Changes in fruit quality of astringent-persimmon during ripening after storage (Do Su Park, Shimeles Tilahun, Cheon Soon Jeong)
09:30-09:45	O-21. Effects of pre- and post-cut storage temperatures on fresh-cut watermelon quality and shelf-life (Y.Z. Lee, R.A. Stanley, M.D. Wilson, T. Ross)
09:45-10:00	O-22. Control of enzymatic browning in fresh-cut mangosteen using alginate coating (Kiattisak Duangmal, Supaporn Klaykruayat, Busarakorn Mahayothee)
10:00-10:15	O-23. Screening of Asian pear cultivars for resistance to enzymatic browning (Navid Yazdani, Akihiro Itai, Kazem Arzani, Younes Mostofi)
10:15-10:30	Break
10:30-12:00	Oral Presentation II
Session 4 Baekje Hall#1	Postharvest pathology Moderators: Dr. Se Jin Hong, Gangneung-Wonju National University, Korea Dr. Marcus Ogunbiyi, Federal Ministry of Agriculture and Rural Development, Nigeria
10:30-10:45	O-24. Alternatives to synthetic fungicides to control fungal postharvest diseases of papaya (Rujira Deewatthanawong, Papitchaya Kongchinda, Sopida Sriwilaiwan)
10:45-11:00	O-25. Evaluation of <i>Ty</i> gene inserted tomato lines for yield and multiple diseases resistance in Bangladesh (Abdul Goffar, G.M.A. Halim, Peter Hanson)
11:00-11:15	O-26. Antifungal activity of <i>Moringa oleifera</i> Lam against crown rot disease of banana <i>Fusarium verticillioides</i> (M.A.A. Mangoba, Y.S. Keum)
11:15-11:30	O-27. Essential oils as green pesticides for postharvest disease management (Amrithesh C. Shukla)

11:30-11:45	O-28. Ant control in mangosteen fruit by fumigation treatment to fulfill export market standard (Sobir Ridwani, Kusuma Darma)
11:45-12:00	O-29. Citrus postharvest diseases in Morocco and the challenges of a biological control (M. El Guilli, H.M. Jijakli, E. Ait Barka)
Session 5 Baekje Hall#2	Bioactive compounds & Preharvest techniques Moderators: Dr. Perlita Nuevo, University of the Philippines Los Banos, Philippines Dr. Debashis Mandal, Mizoram University, India
10:30-10:45	O-30. Nutritive values of some edible flowers found in Northern Thailand during rainy season (Ratchuporn Suksathan, Kuttiga Kantadoung, Apinya Rachkeeree, Ratchadawan Puangpradab, Sarana Sommano)
10:45-11:00	O-31. Antioxidant of green tea and pickle tea product, Miang, from Northern Thailand (Pimpinan Somsong, Pimsiri Tiyyayon, Warangkana Srichamnong)
11:00-11:15	O-32. Effect of storage conditions on antioxidant activities of <i>Citrus medica</i> L. var. <i>linetta</i> (Warangkana Srichamnong, Pimpinan Somsong, Uthaiwan Suttisunsanee, Wanwisa Sankomkai)
11:15-11:30	O-33. Antioxidant properties and nutritive values of native figs consumed in Northern Thailand (R. Puangpradab, R. Suksathan, N. Saratan, P. Puangsombad)
11:30-11:45	O-34. Distribution of Major Glucosinolates during Growth of Baemoochae an Allopolyploid from Chinese cabbage and radish (NaRae Han, Jongkee Kim)
11:45-12:00	O-35. Comparison of rice hull biochar and cedar bark as growing media on the yield and postharvest quality of strawberry cultivar 'Sachinoka' (R.P.S.S. Rajapakse, M. Tanaka)
12:00-12:15	O-36. The effectiveness of growth regulators application on Moldova table grape variety on yield and quality in postharvest storage (Svetlana Levchenko, Irina Vasylyk, Vladimir Bojko)
Session 6 Baekje Hall#3	Quality prediction, Packaging & Food safety Moderators: Dr. Eun Jin Lee, Seoul National University, Korea Dr. Mehea Park, National Institute of Horticultural & Herbal Science, Korea
10:30-10:45	O-37. Study on measuring the maturity level of the crystal guava fruit using NIR (near infrared) spectroscopy (Usman Ahmad, Yohanes Aris Purwanto, Lutfi Dwi Cahyo)
10:45-11:00	O-38. Internal damage prediction in crisp pink apples: comparison between PCR, PLS, PLS-DA and SVM models (M. R Mogollon, J. P. Zoffoli)
11:00-11:15	O-39. Colour attributes usage as easy method to evaluate starch content in fresh pumpkin (Pojana Simantara, Anyamanee Auvuchanon, Darod Ampoln, Chalita Hemawong)
11:15-11:30	O-40. Maturity prediction of banana with different bunch cover materials using artificial neural networks (Rattapon Saengrayap, Jutarat Rattanakaran, Saowapa Chaiwong)
11:30-11:45	O-41. Evaluation of cushioning materials for transportation of apple cultivars from orchard to collection center (G. D. Subedi, D. M. Gautam, D. R. Baral, K. C. G. B., K. P. Paudyal, D. R. Bhattarai)
11:45-12:00	O-42. The study of duku (<i>Langisum domesticum</i>) quality during storage in a flexible plastic bag (Daniel Saputra, Filli Pratama)
12:00-12:15	O-43. Changes in postharvest qualities of spring radish roots as affected by washing and packaging during an extended storage period (Dulal Chandra, Ji Gang Kim)

12:00-13:00	Lunch		
13:00-13:30	Business Meeting and Tea Break		
	RDA - AFACI & KAFACI meeting (Baekje Hall#1)	Postharvest industry meeting (Baekje Hall#2)	Acta Horticulturae meeting (Baekje Hall#3)
13:30-14:30	Poster Presentation (Girin room)		
14:30-16:00	Plenary Session III (Baekje Hall) Chair: Dr. Cheon Soon Jeong, Kangwon National University, Korea		
14:30-15:00	KI-6. Reduction of food loss by retail packaging (Dr. Ron Porat, Agricultural Research Organization, Israel)		
15:00-15:30	KI-7. Reducing postharvest losses with ethylene management during storage (Dr. John Golding, NSW Department of Primary Industries, Australia)		
15:30-16:00	KI-8. International cooperation of RDA with developing countries to reduce postharvest loss (Dr. Yoon Pyo Hong, National Institute of Horticultural and Herbal Science, Korea)		
16:00-16:30	Concluding Session		
16:30-18:30	Tour of Gyeonggijeon and Hanok village		
18:30-20:00	Dinner		

14 September 2017 (Thursday), Venue : LeWin Hotel

08:00-16:00	Technical Tours
	Course 1: Agrifood Distribution Center & Rural Development Administration (RDA)
	Course 2: Pepper Processing Center, Fruit Packing House & RDA
	Course 3: Farmers Processing Center, Rose Packing House & RDA
16:00-17:30	Traditional Culture Experience

❖ POSTER PRESENTATION AND AUTHORS

A. Postharvest loss

- P-1 **Postharvest losses incurred along the tomato value chain in Kenya** (M.N. Muchui, N.M. Ng'ang'a, V. Gathaara, M. Nyongesa, J. Oyoo)
- P-2 **Effective handling of tomato for domestic markets in Nigeria** (Marcus Olaniyi Ogunbiyi)
- P-3 **Temperature management strategies for tomato postharvest handling in a developing economy: the case of Ghana** (E. Adu-Kwarteng, H.M. Bortey, Snr. A. Aidoo, A. Adu-Appiah, A. Amoa-Owusu)
- P-4 **Postharvest losses of tomatoes in the Kongo Central in the Democratic Republic of Congo** (I. J. Bongobele, M.O. Kapalay)
- P-5 **Main causes of onion post-harvest losses in Morocco** (M. El Guilli, A. Samdi, S. Hamdouni, Jinsu Lee, Ji Gang Kim)
- P-6 **Major factors that enhance onion postharvest losses in Sudan** (Elawam Sharafeldin Ismail Younis)
- P-7 **Importance of postharvest management of onion culture in Senegal and means of mitigation** (Youga Niang)
- P-8 **Major factors that enhance mango postharvest deterioration in Uganda** (Africano Kangire, Anthony Pariyo, Gabriel Damulira, Idd Ramathane, Alfred Otim, Maureen Logose)
- P-9 **Addressing postharvest issues of the orange (*Citrus sinensis*) industry in Ghana** (E. Adu-Kwarteng, H.M. Bortey, A. Aidoo Snr., A. Adu-Appiah, P. Mintah)
- P-10 **Postharvest losses of citrus fruits, tomato and pepper in Tunisia** (J. Ben Abda, H. Ayed, S. Abdelli)
- P-11 **Postharvest losses of selected fruit and vegetables and their management practices in Ethiopia** (Mohammed Yesuf, Getachew Tabor, Jibicho Geleto)
- P-12 **Development and application of postharvest handling model for horticultural crops in Cameroon** (Joseph Oyono Ndeng, Tite Bebom, J. Nguenkeng, O.S. Essiane)
- P-13 **Assessment of postharvest loss of commodities stored for long periods** (Eun-Ha Chang, Jinsu Lee, Byung-Seon Lim, Ji Gang Kim)
- P-14 **Reduction of postharvest loss of fresh *Capsicum frutescens* during supply chain in Thailand** (Chawalert Trikarunasawat, Nettra Somboonkaew)
- P-15 **Postharvest technology preservation of onion products, agricultural cooperative “Seeds of Tien Shan”, Bishkek, Kyrgyzstan** (Kan Alexander Arkadevich, Kan Arkadiy Chen-Sonovich, Sergej Kim, Pak Victor Chan Guk)

B. Preharvest & harvest technology

- P-16 **Effect of cutting age and cutting height on production and nutritive value of Sunnhemp (*Crotalaria juncea*) harvest in Nakhon Ratchasima, Thailand** (Supreena Srisaikham, Pipat Lounglawan)
- P-17 **Coconut coir media sterilization method for growing Chinese kale microgreens** (Songsin Photchanachai, Naruchon Tantharapornrerk, Wissanee Pola, Sunida Muangkote, Emma Ruth Bayogan)
- P-18 **Preharvest calcium spray enhanced shelf-life of ‘Mihong’ peach fruits** (Jinsu Lee, Eun-Ha Chang, Byung-Seon Lim, Ji Gang Kim, Yong Soo Hwang)
- P-19 **Application of nonwoven as a bunch cover for Cavendish banana during winter season in Thailand** (Jutarat Rattanakaran, Rattapon Saengrayap, Chureerat Prahsarn, Saowapa Chaiwong)
- P-20 **Quality characteristics of banana plantain cv. Nangka flour as affected by various ripening stages** (Setyadjit, D. Hoerudin, E.Y. Purwani, E Sukasih, O. Gibert)
- P-21 **Postharvest behavior of *Citrus latifolia* Tanaka produced under conventional system (inorganic) versus organic system at the east Tropical area in Mexico** (Sweetia Ramirez, Pedro Pablo Gomez, Marcelo Garrido)
- P-22 **Effect of growing location on cold storage behavior of Tunisian ‘Cassar’ Clementine local variety** (M. Maaouia, J. Ben Abda)
- P-23 **Fruit quality of ‘Setoka’ mandarin hybrid damaged by frost** (Seok Beom Kang, Kyung Jin Park, Young Il Moon, Hye Jin Lee, Jae Ho Joea, Young Hun Choi)
- P-24 **Influence of fruit bagging at pre-harvest to rot disease and quality of mango fruit under conditions of postharvest disease controlling by hot water dip (HWD) and storage** (N.P. Phong, N.K. Ngoc, D.T.C. Nhung, D.L. Man, N.T. Tung)
- P-25 **Preharvest bagging enhanced quality and shelf-life of ‘Amrapali’ mango fruits** (Md. Tariqul Islam, Sung Jong Kim, Moli Akter, Md. Samsuzoha)

C. Postharvest pathology

- P-26 ***In vitro* fungicidal effect of chitosan with different molecular weights on fungicide-resistant *Phytophthora* fruit rot on durian from exported market** (Pornprapa Kongtragoul)
- P-27 **Larval damage of the weevil *Conotrachelus dimidiatus* (Champion) (Coleoptera: Curculionidae) in the development and quality of guava fruits (*Psidium guajava* L. var. Media China)** (Maria Teresa Martinez Damián, Alejandra Barrientos, Haidel Vargas)
- P-28 **The development of *Ephestia cautella* (Lepidoptera: Pyralidae) under different temperature regimes** (Ahmed Mohammed AlJabr, Ibrahim Abdulla Bukowah)
- P-29 **Analysis of pathogenic microorganism’s contamination on organic perilla leaf in Korea** (Soh-Young Oh, Deok-Hoon Yoon, Ki-Woong Nam)
- P-30 **Microbial load elimination in Chinese radish (*Raphanus sativus* L.) sprouts using UV-C** (Songsin Photchanachai, Emma Ruth Bayogan, Jammaree Singkaew, Wissanee Pola, Noknoi Chokhongka, Sunida Muangkote)

D. Postharvest technology

- P-31 **Up-regulation of anthocyanin biosynthesis and their transcription factors in blueberry under UV-B light radiation** (Eun Jin Lee, Sooyeon Lim, Chau T. T. Nguyen, Jeong Gu Lee)
- P-32 **Control of internal temperature in hardy kiwi 'Cheong San' to extend shelf-life** (Eun Jin Lee, Jee Won Bang, Sooyeon Lim, Jeong Gu Lee, Joong Gon Kim)
- P-33 **1-Methylcyclopropene (1-MCP) and deastringency treatments affect fruit quality attributes in cold-stored 'Tonewase' persimmon fruit** (Jingi Yoo, Nay Myo Win, Si Eun Byun, Jinwook Lee, Kyoung-ook Kim, Seulgi Ryu, Dae Hyun Kim, In-Kyu Kang)
- P-34 **Fruit quality attributes were affected by aminoethoxyvinylglycine (AVG) and deastringency treatments in cold-stored 'Sangjudungsi' persimmon fruit** (Jinwook Lee, Jingi Yoo, Si Eun Byun, Kyoung-ook Kim, Nay Myo Win, Seulgi Ryu, Dae Hyun Kim, In-Kyu Kang)
- P-35 **Carbon dioxide Micro-bubbles in combination with chlorine dioxide to reduce disease incidence and peel browning of rambutan fruit** (Nutthachai Pongprasert, Varit Srilaong)
- P-36 **Effects of shellac and modified coconut oil on the quality of gamma irradiated rambutan fruit** (Pongphen Jitareerat, Kanlaya Sripong, Sukanya Aiamla-or, Supa Puangnim, Apiradee Uthairatanakij)
- P-37 **Shelf life extension of Rongrien rambutan fruit, non-spinterned, using aloe vera gel** (Prakaidao Yingsanga, Thanwalee Srinon)
- P-38 **Identification of minimum ethral concentration and exposure time on induced ripening of 'Embul' banana (*Musa Spp.*)** (S.M.A.C.U. Senarathne, V. Gayathri, W.A.J.P. Wijesinghe)
- P-39 **Exogenous hydrogen peroxide protects senescent spotting and oxidative membrane damage of 'Sucrier' banana fruit during storage** (Sirawich Chotikakham, Thanakorn Vichaiya, Bualuang Faiyue, Jamnong Uthaibutra, Kobkiat Saengnil)
- P-40 **Gamma irradiation as phytosanitary for red flesh dragon fruit** (Apiradee Uthairatanakij, Pongphen Jitareerat, Chalida Cholmaitri, Sukanya Aiamla-or)
- P-41 **Effectiveness of sodium chlorite and acidified sodium chlorite for inhibiting browning on mesocarp of trimmed aromatic coconut** (Krittaya Payuhamaytakul, Pongphen Jitareerat, Apiradee Uthairatanakij, Varit Srilaong, Panida Renumarn)
- P-42 **Weight loss analysis of apples stored in controlled atmosphere storage** (Chunwan Park, Seokho Park, Dongsoo Choi, Jinse Kim, Yonghun Kim)
- P-43 **Quality prediction system of 'Fuji' apple stored in the controlled atmosphere container** (Seok Ho Park, Cheon Wan Park, Jong Woo Park, Dong Soo Choi, Jin se Kim, Yong Hun Kim, Su Jang Lee)
- P-44 **Influence of coating treatment on the storage quality of Satsuma mandarin (*Citrus unshiu Marc.*)** (Kyung Jin Park, Sang Suk Kim, Young Il Moon, Young Hun Choi)
- P-45 **Application of galangal extract for extending shelf life of mango** (Ira Mulyawanti, Nurdi Setyawan, Dwi Amiarsi, Dondy A Setyabudi)

- P-46 **Effect of hormone treatment, coating material and ethylene absorber to the shelf life of mangosteen** (Heny Herawati, Christina Winarti, Dondy A. Setyabudi, Kendri Wahyuningsih)
- P-47 **Application of activated nanostructured natural zeolites extends the postharvest life of snake fruit (*Salacca edulis* Reinw) cv. Pondoh during storage** (Hoerudin, Siti Mariana Widayanti, Andes Ismayana)
- P-48 **Antimicrobial effectiveness of galangal extract on extending shelf life of zalacca fruit** (Ira Mulyawanti, Sari Intan Kailaku, Dwi Amiarsi, Christina Winarti)
- P-49 **Changes of quality characteristics during storage of Chinese cabbage by plasma treatment** (Hyunjin Choi, Yeoung-Seuk Bae, Yoon Pyo Hong, Jungsoo Lee, Mehea Park, Ji Gang Kim)
- P-50 **Effect of spring kimchi cabbage's pretreatment and storage conditions on kimchi's quality characteristics** (S.D. Cho, H.Y. Bang, B.S. Kim, G.H. Kim)
- P-51 **Quality characteristics of paprika packaged with functional film applied to essential oil of *Artemisia princeps* Pampanini** (E.J. Lee, S.H. You, B.S. Lim, G.H. Kim)
- P-52 **Effect of high CO₂ treatment on organic acids and shelf life of cherry tomato** (Me Hea Park, Peerapong Sangwanangkul, Yeoung Seuk Bae, Jung Soo Lee, Hyun Jin Choi, Yoon Pyo Hong)
- P-53 **Effects of modified atmosphere packaging and vaporized ethyl pyruvate treatment for the shelf life of 'Seolhyang' strawberries** (Jinse Kim, Jong Woo Park, Seok Ho Park, Dong Soo Choi, Yong Hun Kim, Soo Jang Lee, Chun Wan Park, Jung Soo Lee, Byoung-Kwan Cho)
- P-54 **Heat Shock Treatment Techniques for Improvement in Storage Quality of *Allium victorialis* var. *platphyllum* MAKINO** (Heesun Noh, Jeongshin Shin, Eungeong Jeong, Minjeong Kim, Heeun Kim, Yongbog Kim, Sichang Kim, Moonseop An)
- P-55 **Processing stages and conditions in the production of shallot oil for household and small and medium enterprises** (Sari Intan Kailaku, Ira Mulyawanti, Sunarmani, SM Widayanti, Evi Savitri Iriani, Risfaheri)
- P-56 **Monitoring of tomato fruits by fluorescence indices in different air temperature** (Dong Sub Kim, Da Uhm Lee, Jeong Ho Lim, Jeong Hee Choi)
- P-57 **Gibberellic acid and sugar improve the quality and extend the longevity of cut *Costus* flowers (*Costus* sp.)** (Mantana Buanong, Tanchanok Maithong, Chalermchai Wongs-Aree)

E. Postharvest physiology

- P-58 **Physicochemical factors relating 'Monthong' durian fruit maturity** (Pannipa Youryon, Janjira Rattana, Suriyan Supapvanich)
- P-59 **Male bud characteristics of diploid, triploid and tetraploid bananas** (Somkit Jaitrong, John Manthey)
- P-60 **Protective effects of chlorine dioxide solution on postharvest pericarp browning and oxidative damage of longan fruit** (Sitthisak Intarasit, Sirawich Chotikakham, Athiwat Chumyam, Jamnong Uthaibutra, Kobkiat Saengnil)
- P-61 **The effect of sunlight exposure on skin blackening and biochemical factors in 'Chuwang' pear during low temperature storage** (Mi-Hee Choi, Chansong Hwang, Jinsu Lee, Byung-Seon Lim)

- P-62 **Changes and antioxidant activities in non-pesticide and conventionally grown ‘Seolhyang’ strawberries during storage at various temperatures** (J. Lee, S.H. You, G.H. Kim)
- P-63 **Postharvest application of putrescine and spermidine on shelf life and chilling injury of tomato fruit (*Solanum lycopersicum* L.)** (NaRae Han, Kyeongsuk Cho, Young-Lyeol Yang, Kyoungsu Na, Kyoungmin Lee, Jongkee Kim)
- P-64 **Physiological bases of sprout inhibition in stored onion *Allium cepa* L cv. Baung Sauk by pre-and postharvest application of ethylene** (Tin Ohnmar Win, Tin Tin Win, Naing Kyi Win)

F. Packaging

- P-65 **Effect of packaging methods in maintaining postharvest quality of wild garlic leaves from the Ulleungdo Island, Korea for delivery** (Ji Won Choi, G.Y. Nam, Yon Pyo Hong, Ji Hyun Lee, Jung Soo Lee, Yeoung Seuk Bae)
- P-66 **Comparison of quality characteristics of oyster, king oyster, and enoki mushroom during modified atmosphere packing at low temperature** (NaRae Han, Boyeon Kim, Adjil Baskoro Dwi Nugroho, Aditya Nurmalita Pervitasary, Jongkee Kim)
- P-67 **Changes in postharvest qualities of spring radish roots as affected by washing and packaging during an extended storage period** (Dural Chandra, Ji Gang Kim)
- P-68 **Changes in quality parameters of Buchu (Chinese chive) as affected by different temperatures and packaging methods during postharvest handling** (Jung-Soo Lee, Dulal Chandra, Suhyoung Park, Min-sun Chang, Yoon Pyo Hong, Me Hea Park, Hyun Jin Choi, Ji-Weon Choi, Dong Eok Kim, Ji Gang Kim)
- P-69 **Effect of packaging for maintaining postharvest quality of organic western kale** (P. Jitareerat, A. Janjob, K. Sripong, A. Uthairatanakij)
- P-70 **Effects of delayed modified atmosphere packaging on quality maintenance of summer Kimchi cabbage** (Ji Gang Kim, Jung Soo Lee)
- P-71 **Effect of packing with chlorine dioxide and sulfur dioxide on maintaining quality and reducing decay during distribution of fresh ginseng** (Ji-Hyun Lee, Ji-Weon Choi, Eun-Ha Chang, Yeoung-Seuk Bae, Yoon-Pyo Hong)
- P-72 **Evaluation of packaging materials for transportation of Red Delicious apple fruits in CFB boxes** (G.D. Subedi, D.M. Gautam, D.R. Baral, K.C.G.B., K.P. Paudyal², D.R. Bhattarai)

G. Fresh-cut & food processing

- P-73 **Application of natural extracts from pineapple juice on inhibiting browning symptom of fresh cut Mango cv. Nam Dok Mai** (Panida Boonyariththongchai, Suriyan Suparpanich, Chalermchai Wongaree, Apiradee Uthairatanakij, Pongphen Jitareerat, Nutthachai Pongprasert, Nichapat Kaewmanee)
- P-74 **Evaluation of fresh cut arils quality attributes processed from cold stored Tunisian pomegranate fruit** (M. Ben Amara, M.L. De Chiara, G. Colelli, J. Ben Abda)

- P-75 **Establishment of microbial primary prediction model and quality control of fresh-cut bok choy** (Haiyan Gao, Hangjun Chen, Weijie Wu)
- P-76 **Effect of postharvest pre-treatment and storage packing materials on the quality of fresh-cut carrots** (Yeung-Seuk Bae, Jee-Heun Lee, Ji-Weon Choi, Hyun-Jin Choi, Ji Gang Kim)
- P-77 **Quality and minimal processing characteristics of ‘Ssam’ vegetables during storage** (Tae Young Hwang)
- P-78 **Proper drying process to minimize aflatoxin contamination of chili fruit in Thailand** (Chawalert Trikarunasawat, Netra Somboonkaew)
- P-79 **Optimization of processing procedure for production of whole shallot in brine** (Risfaheri, Setyadjit, A. Andayani)

H. Bioactive compounds

- P-80 **Effect of ethephon at pre-harvesting stage on secondary compounds accumulation in roots of *Stemona curtisii* Hook. F** (Nattaya Montri, Manita Kampan)
- P-81 **Change of glucosinolate contents in Baemoochae during cold storage** (NaRae Han, Jongkee Kim)
- P-82 **Correlations among bulb characteristics of onion (*Allium cepa* L.) grown in paddy soil in Gyeongsangnam-do, Korea**(Jongtae Lee, Sunkyoung Hwang, Byeonggyu Min, Heedae Kim, Juyeon Kim, Kwangpyo Hong)
- P-83 **Comparative study on the carotenoid and flavonoid composition of Citrus unshiu during ripening** (Sang Suk Kim, Kyung Jin Park, Young Il Moon, Young Hun Choi)
- P-84 **Polyphenol content, polyphenol oxidase and allelopathic activities of yam flours produced by different processing techniques** (Nurdi Setyawan, Maninang John S., Suzuki Sakae, Fujii Yoshiharu)

I. Quality & food safety

- P-85 **Development of high GABA containing Kimchi** (Eun-Jae Park, Jin-Hyuk Chun, Heon-Hak Lee, Min-Ho Yoon, Sun-ju Kim)
- P-86 **Degradation of pesticide residue in ‘Mahajanaka’ mango fruit during storage at different conditions** (Wanwarang Pattanapo, Narumol Boonrueng, Wilawan Kumpoun, Usawadee Chanasut)
- P-87 **Ripening characteristics and storage ability of a new cultivar ‘Garmrok’ kiwifruit in Korea** (M.H. Shin, D.I. Kang, G.H. Cha, Y.B. Kwack, Y.H. Kim, Y.S. Hwang, J.G. Kim)
- P-88 **The relationship of physical characteristics and sweetness of cherry tomatoes** (Prakaidao Yingsanga)
- P-89 **The quality characteristics in blueberry fruits after harvest** (Byung-Seon Lim, Jinsu Lee, Mi-Hee Choi, Sujin Kim, Sung-Min Jung)

J. Others

- P-90 **CPAR on improvement of cropping pattern in the rainfed rice areas towards enhanced yield and income of farmers in Villaverde, and Nueva vizcaya** (Chonalyn A. Pascua, Lovelyn A. Gaspar, Bernadette T. Galoso, Johna Viola P. Dacanay, Roselle M. Labucay, Brigido M. Lopez, Orlando J. Lorenzana)
- P-91 **Comparative analysis on mechanized and conventional rice transplanting in region 02** (Chonalyn A. Pascua, Ma. Victoria Gazmin, Shulamitte V. Bucu, Ladyly C. Mariano, Lovelyn A. Gaspar, and Orlando J. Lorenzana)
- P-92 **Effectiveness of rice crop manager (RCM) in increasing yield & income of farmers: region 02 experience** (Lovelyn A. Gaspar, Chonalyn A. Pascua, Jennelyn B. Pagausan, Evelyn S. Ladia, Marilou M. Agaid, Gemma A. Bagunu, Louie C. Tega, Arsenio Apostol, Jr., Orlando J. Lorenzana, Roland Buresh*, Rowena Castillo*)
- P-93 **Metabolite profiling of rice grains grown under conventional and Natural Science Farming (NSF) practices** (Sujit Kumar Biswas)
- P-94 **Yearly variation on quality attributes and phytochemical constituents in tomato** (Shiva Ram Bhandari, Jung Su Jo, Ji Hyeon Kim, Jun Gu Lee)
- P-95 **Identification of SSR and SNP markers in *Cymbidium goeringii* flowers with transcriptomics analysis for breeding papulation study** (Ramya Mummadi Reddy, Su Young Lee, Hye Ryun An, Pil Man Park, Pue Hee Park)
- P-96 **Computational analysis of genes associated with powdery mildew resistance in *Capsicum annuum* and *Capsicum baccatum* using next** (Abinaya Manivannan, Yul-Kyun Ahn, Tae-Hwan Jun, Eun-Young Yang, Sena Choi, Jin-Hee Kim, Do Sun Kim, Eun-Su Lee)
- P-97 **Green manure and chemical fertilizer application on red pepper plant growth, fruit productivity and post-production soil properties** (Gopal Selvakumar, Pyoung Ho Yi, Seong Eun Lee, Seung Gab Han1, Jin Myeon Park)
- P-98 **Response of tomato accessions to drought condition in the Philippine highlands** (Charlotte C. Shagol, Belinda A. Tad-awan, Hilda Palaes, Kwang Jin Kim)