





This conference will be the occasion to bring together the scientific community and the industry for sharing the latest results on maintaining quality and safety of fresh-cut produce. The symposium will serve as a meeting place facilitating the scientist interaction and the dissemination of results throughout the value chain. Puglia is one of the most attractive and trendy regions in Italy with a precious coastline, many historical small cities enchanting landscapes, and a rich tradition in food and wine products. I hope to meet you all at FRESH-CUT 2024, Foggia, Italy.

Maria Luisa Amodio, Convener

## **TOPICS**

- Pre-harvest factors including vertical farming affecting quality and post-cutting performances of fresh produce
- Physiological responses to damage and post-cutting behavior
- Minor crop use for fresh-cut processing
- Lightly-processed fresh-like products
- Advanced techniques to prevent browning
- Product safety
- Shelf-life estimation
- Innovative technologies to extend shelf-life of cut products
- Modified atmosphere advances and packaging solutions
- Reducing environmental impact of fresh-cut products
- Byproducts and waste management
- Marketing and consumer science for fresh-cut products
- Innovation in equipment and machinery for field operation and processing lines
- Sensor-based managment of greenhouses

## **ORGANIZING COMMITEE**

Maria Luisa Amodio, Giancarlo Colelli, Danial Fatchurrahman and Lucia Russo (Università di Foggia), Maria Cefola (CNR-ISPA), Libera Scirpoli (DARePuglia)

## **VENUE**

Aula Magna "Giovanni Cipriani"
Dipartimento di Studi Umanistici. Lettere,
Beni Culturali, Scienze della Formazione
Università di Foggia (Italy)

ISHS MEMBERS		NON ISHS MEMBERS		STUDENTS		
EARLY BIRD (Until Jan 9th)	LATE (From Jan 10th)	EARLY BIRD (Until Jan 9th)	LATE (From Jan 10th)	EARLY BIRD (Until Jan 9th)	LATE (From Jan 10th)	ONE DAY
400 €	480 €	500 €	580 €	180 €	280 €	200 €

Deadline for abstract submission: January 9, 2024