

WSU Postharvest Fruit School 2018



Three days of events:

- **March 20-21, 2018:** Two-day workshop live-streamed between Wenatchee & Prosser, WA + **March 21st** berry only session live-streamed to Lynden, WA.
- **March 20, 2018:** Optional networking dinner with invited speakers in Wenatchee or Prosser
- **March 22, 2018:** Optional one-day warehouse tours in Wenatchee & Prosser/Yakima areas

Locations

- **Wenatchee:**
Confluence Technology Center,
285 Technology Center Way, Wenatchee, WA
- **Prosser:**
Walter Clore Wine & Culinary Center,
2140 Wine Country R., Prosser, WA
- **Lynden:**
Mt. Baker Rotary building at the Northwest WA
Fair & Event Center,
1775 Front St., Lynden, WA
(Lynden location is for Day 2 berry session only)

Thank you to our sponsors!

The support of the following sponsors significantly reduced registration fees for this fruit school.

Gold Sponsors



Silver Sponsors



Bronze Sponsors



Snacks & Coffee Sponsors



Bags & Swag Sponsors



Join the WSU Extension Tree Fruit Team in hosting the 2018 Postharvest Fruit School in Wenatchee and Prosser, Washington. WSU Fruit Schools are designed to dive deep into topics important to the industry using a combination of presentation, discussion, hands-on activities, and demonstrations.

The first day will focus on the principles of postharvest science, engineering, and management. The second day will address crop-specific problems with sessions for apples or berries (morning), and cherries or pears (afternoon). The berry session will be live-streamed to Lynden, WA. The third day will be warehouse tours at Wenatchee and Prosser/Yakima area. (Tour ticket sold separately from workshop.)

Members of the Washington Tree Fruit Extension Team and the Washington Tree Fruit Research Commission look forward to hosting at the inaugural Postharvest Fruit School.

Registration Options

Full Registration \$130

Includes day 1 & 2 in Wenatchee or Prosser
Lunch/snacks provided both days.

- Day 1 - Postharvest principles of quality, storage, handling, organics, and pathology
- Day 2 - Choose two individual topic sessions - Morning: Apples or Berries, Afternoon: Cherries or Pears
- Does not include day 1 dinner or day 3 tour.

Berry Only Registration \$40

Includes day 2 morning berry session only in Wenatchee, Prosser or Lynden location.
Lunch/snacks provided. No other sessions/events included.

Optional Day 1 Networking Dinner \$50

Available in Wenatchee or Prosser

Must be purchased separately from workshop or tour.

- The dinner banquet is a great opportunity to network with postharvest professionals, and talk with our invited experts.
- Dinner is a three-course meal with Washington wines at Chateau Faire le Pont Winery in Wenatchee and Desert Winds Winery in Prosser. We will also taste the WSU Apple Breeding Program's latest advanced selections. The dinner venues are adjacent to the workshop venues.

Optional Day 3 Tours \$90

Available in Wenatchee or Prosser

Must be purchased separately from workshop or dinner.

Lunch provided.

- Bus transportation to five area warehouses in the Wenatchee or Prosser/Yakima area.
- Wenatchee bus pick-up: WSU Tree Fruit Research & Extension Center (TFREC), 1100 N Western Ave., Wenatchee, WA
- Prosser bus pick-up: WSU Irrigated Agriculture Research & Extension Center (IAREC), 24106 N Bunn Rd., Prosser, WA



WSU Tree Fruit Extension

WSU Postharvest Fruit School 2018

MARCH 20TH DAY 1 WORKSHOP AGENDA

	Event	Start	Presenter/s
	Check-in	08:00am	
Maturity & Quality	Welcome	08:30	
	Foundations of Postharvest	08:35	Ines Hanrahan
	Postharvest Tool box	08:50	Rob Blakey
	Setting up fruit quality pre-harvest	09:15	Bill Wolk
	Maturity manipulation & preharvest MCP	09:35	Jennifer De Ell
	MCP: Postharvest	10:05	Nate Reed
	Questions	10:35	
	Break	10:40	
Food Safety & Demo	Food Safety effect on fruit quality	10:55	Ines Hanrahan
	Pathology: What's on the horizon	11:10	Richard Kim
	Demo: QA, instrumentation & aids	11:40	Various
	Lunch	12:40pm	
Storing & Packing	Room design & loading	01:35	Marc Spuhler
	Physiology principles of cold storage	02:00	Randy Beaudry
	Defining Dynamic Controlled Atmosphere	02:25	Debbie Rees
	Panel: Storage challenges & successes	02:50	Jake Gutzwiler, Brad Tukey, Richard Thomason
	Using ozone correctly	03:35	Faith Critzer
	Packline considerations & handling	03:55	Bret Pittsinger
	Questions	04:20	
	Closing	04:25	
	End Day 1 Lectures	04:30pm	

Thank you to our sponsors!
The support of the following sponsors significantly reduced registration fees for this fruit school.

Gold Sponsors

AgroFresh

Pace
International LLC

Silver Sponsors

DECCO
We create smart protection

SCS
STORAGE CONTROL SYSTEMS

Bronze Sponsors

UNITEC
We work for your results

WASHINGTON
TREE FRUIT RESEARCH COMMISSION

Snacks & Coffee Sponsors

Washington State
Tree Fruit Association

Pear Bureau Northwest

Gas At Site

GUARDIAN OZONE

WASHINGTON
hydroxys

WASHINGTON
PEAR BUREAU

compac

Bags & Swag Sponsors

GOOD FRUIT GROWER

Pear Bureau Northwest

Optional **Networking dinner Prosser or Wenatchee only**
(tickets must be purchased separately from workshop)

06:00

Prosser dinner location:
Desert Wind Winery
2258 Wine Country Rd.
Prosser, WA 99350

Wenatchee dinner location:
Chateau Faire le Pont Winery
1 Vineyard Way
Wenatchee, WA 98801

End of Day 1 events

08:00pm

WSU Postharvest Fruit School 2018

MARCH 21ST DAY 2 WORKSHOP AGENDA

MORNING SESSIONS

APPLE		
Event	Start	Presenter/s
Welcome	08:30	
Harvest Management	08:35	Dain Craver
Deciding on storage	08:50	Randy Beaudry
Cosmic Crisp™	09:20	Ines Hanrahan
Organic	09:40	Severine Gabioud
Questions	10:10	
Break	10:15	
<i>Panel: Honeycrisp revisited</i>	10:30	Jennifer De Ell, Jim Mattheis Bruce Allen
<i>Panel: Apple Disorders</i>	11:15	Brad Tukey, Dave Rudell, Randy Beaudry
Lunch	12:00pm	

BERRY		
Event	Start	Presenter/s
Welcome	08:30	
Every minute counts	08:35	Peter Toivonen
Horticultural practice to optimize fruit quality	08:55	Lisa deVetter
Pallet covers for transport	09:25	Beth Mitcham
Questions	09:55	
Break	10:10	
Forced air cooling	10:25	Marc Spuhler
Choosing proper storage	10:45	Randy Beaudry
Ways to reduce bruising in the packing house	11:05	Fumi Takeda
Lunch	12:00pm	

AFTERNOON SESSIONS

CHERRY		
Event	Start	Presenter/s
Welcome	01:00	
Every minute counts	01:05	Peter Toivonen
Pre-harvest affects postharvest	01:30	Juan Pablo Zoffoli
Using a BIRD to quantify handling damage	02:00	Fumi Takeda
Tweaking handling for cultivars	02:25	Juan Pablo Zoffoli
Questions	02:55	
Break	03:00	
Packline considerations & handling	03:15	Luca Montanari
<i>Panel: Stretching & growing</i>	03:40	Matt Whiting, Suzanne Nieman
Questions & wrap up	04:20	
End	04:30	

PEAR		
Event	Start	Presenter/s
Welcome	01:00	
Why pears need to chill	01:05	Beth Mitcham
Improving storage	01:30	Severine Gabioud
Can we use MCP on pears?	02:00	Fernando Edagi
Quality variation with canopy position	02:30	Sara Serra
Questions	02:55	
Break	03:00	
<i>Panel: Conditioning theory & practice</i>	03:15	Dennis Kihlstedius, Rob Blakey, Beth Mitcham
Questions & wrap up	04:00	
End	04:15	

WSU Postharvest Fruit School 2018

MARCH 22ND DAY 3 TOUR AGENDA

All tour tickets must be purchased separately from workshop tickets.

Thank you sponsors!

WENATCHEE AREA TOUR

Coach pick up/drop off:

Tree Fruit Research & Extension Center (TFREC)
1100 N Western Ave., Wenatchee, WA

Event	Start	Presenter/s
Meet at TFREC	08:30	
Bus leaves for tour	08:35	
Stemilt	08:30	Cherry lines, pear ripening, RCA rooms
McDougall	10:00	Food safety wet and dry
Lunch 1 (first group)	11:30	Confluence Technology Center (CTC)
Lunch 2 (second group)	12:30	Confluence Technology Center (CTC)
Blue Bird (Wenatchee)	01:30	New technology—lines
Columbia Fruit Packers	03:00	Dry tunnel room
Return to TFREC	04:30	

PROSSER/YAKIMA AREA TOUR

Coach pick up/drop off:

WSU Irrigated Agriculture Research & Extension Center (IAREC)
24106 N Bunn Rd, Prosser, WA

Event	Start	Presenter/s
Meet at IAREC	08:30	
Bus leaves for tour	08:35	
Matson	08:30	New technology
Washington Fruit	10:00	Cherry lines, new apple line
Lunch 1 (first group)	11:30	WSU Yakima County Extension
Lunch 2 (second group)	12:30	WSU Yakima County Extension
Kershaw	01:30	Food safety
Allan Brothers	02:30	QA lab, storage rooms
Return to IAREC	03:30	

Gold Sponsors

AgroFresh

Pace
International LLC

Silver Sponsors

DECCO
We create smart protection

SCS
STORAGE CONTROL SYSTEMS

Bronze Sponsors

UNITEC
We work for your results

WASHINGTON
TREE FRUIT
RESEARCH
COMMISSION

Snacks & Coffee Sponsors

Washington State
Tree Fruit Association

Pear Bureau Northwest

Gas At Site

GUARDIAN OZONE

WASHINGTON
Alchemies

WIN O'GREEN

compac

Bags & Swag Sponsors

GOODFRUIT
CROWER

Pear Bureau Northwest