

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)

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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	10:40am	
Food Safety & Demo	Pathology: What's on the horizon	10:55	Richard Kim
	Demo: QA, instrumentation & aids	11:25	Various
	Lunch	12:40pm	
Storing & Packing	Demo Discussion	01:35	Ines Hanrahan
	Room design & loading	01:50	Marc Spuhler
	Physiology principles of cold storage	02:15	Randy Beaudry
	Defining Dynamic Controlled Atmosphere	02:40	Debbie Rees
	Panel: Storage challenges & successes	03:05	Jake Gutzwiler, Brad Tukey, Richard Thomason
	Using ozone correctly	03:50	Faith Critzer
	Food Safety effect on fruit quality	04:10	Ines Hanrahan
	Pack line considerations & handling	04:25	Bret Pittsinger
	Questions	04:50	
	Closing	04:55	
	End Day 1 Lectures	05:00pm	
Optional	Networking dinner Prosser or Wenatchee only <i>(tickets must be purchased separately from workshop)</i>	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	

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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 Bishop, Juan Pablo Zoffoli Roger Peperl
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 KihlStadius, Rob Blakey, Beth Mitcham
Questions & wrap up	04:00	
End	04:15	

**Red text indicates speaker/panelist is in Prosser location.*

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MARCH 22ND DAY 3 TOUR AGENDA

All tour tickets must be purchased separately from workshop tickets.

WENATCHEE AREA TOUR

Event	Start	
Depart WA Tree Fruit Research & Extension Center (WTFREC) 1100 N Western Ave., Wenatchee	07:45	<i>(for hotel guests)</i>
Depart Comfort Inn 195 East Penny Rd., Wenatchee	08:10	<i>(for all other attendees)</i>
Stemilt 3135 Warehouse Rd., Wenatchee	08:30	Cherry lines, pear ripening, and distribution
McDougall 5905 Nelpar Dr., East Wenatchee	10:25	Food safety and packing technology
Lunch at Confluence Technology Center (CTC) 285 Technology Center Way, Wenatchee	11:50	
Blue Bird (Wenatchee) 1470 Walla Walla Ave., Wenatchee	01:10	New technology—lines
Columbia Fruit Packers 201 S Union Ave., East Wenatchee	02:40	Dry tunnel room & packing technology
Return to WA Tree Fruit Research & Extension Center (WTFREC) 1100 N Western Ave., Wenatchee	04:15	<i>(for all other attendees)</i>
Return to Comfort Inn 195 East Penny Rd., Wenatchee	04:40	<i>(for hotel attendees)</i>

PROSSER/YAKIMA AREA TOUR

Event	Start	
Depart Walter Clore Center 2140 Wine Country Road, Prosser	08:00	<i>(Please park in upper parking lot)</i>
Depart W.L. Hansen Building/Fruit Commission 105 S. 18th Street, Yakima	08:50	
Washington Fruit 1111 River Rd., Yakima	09:15	Apple packing line and internal sorting
Matson 5 S. Park Dr., Selah	10:30	Packed fruit storage, quality control
Lunch at Yakima Extension 2403 S 18th St., Suite 100, Union Gap	12:00	
Allan Bros. 31 Allan Rd., Naches	01:30	Organic, storage technology, decay control
Kershaw 151 Low Rd., Yakima	03:00	Food safety
Return to Hansen Building 105 S. 18th Street, Yakima	04:30	
Return to Walter Clore Center 2140 Wine Country Road, Prosser	05:30	

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