

Symposium program



June 11th- 15th 2018

M/V CELESTYAL CRYSTAL, GREECE

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13th

WORLD PROCESSING
TOMATO CONGRESS

15th

ISHS SYMPOSIUM ON
THE PROCESSING
TOMATO

Tuesday 12 June

2.30 -4.40	Session 1: Agricultural challenges <u>Moderators:</u> Liz Mann & Gene Miyao	Abstract Number
2.30-3.00	<ul style="list-style-type: none"> Invited conference: Parasitism and control of broomrape in tomato Dr. Yaakov Goldwasser 	K1
3.00-3.20	<ul style="list-style-type: none"> Management of Fusarium oxysporum race 3 in processing tomatoes with chemical and bio-fungicides and variety resistance Mr. Scott Stoddard 	O1-1
3.20-3.40	<ul style="list-style-type: none"> Identification and Pathogenicity of Pythium species associated with the poor growth of tomato plants in the Australian Processing Tomato Industry Ms. Liz Mann 	O1-2
3.40-4.00	<ul style="list-style-type: none"> Evaluation of grafting for processing tomato production in California's Central Valley Gene Miyao 	O1-3
4.00-4.20	<ul style="list-style-type: none"> The effect of root stock on yield and quality yield in processing tomatoes Dr. Cosme A. Argerich 	O1-4
4.20-4.40	<ul style="list-style-type: none"> A prolyl 4 hydroxylase plays a role in the regulation of the tomato (Solanumlycopersicum) fruit growth process, quality and productivity Dr. Panagiotis Kalaitzis 	O1-5
4.40-5.00	Coffee break	
5.00-7.00	Session 2: Irrigation and breeding <u>Moderators:</u> Cosme Argerich & Panagiotis Kalaitzis	Abstract Number
5.00-5.30	<ul style="list-style-type: none"> Invited conference: A quest for the perfect tomato Dr. Dani Zamir 	K2
5.30-5.50	<ul style="list-style-type: none"> The simultaneous effect of water stress and biofertilizer on physiology and quality of processing tomato Dr. Zoltán Pék 	O1-6
5.50-6.10	<ul style="list-style-type: none"> Tomato fruit quality and processing ability are impacted by irrigation regime as well as genotype and maturity stage Alexandre Boas 	O1-7
6.10-6.30	<ul style="list-style-type: none"> Soil microbial and physicochemical properties of a processing tomato system under subsurface drip irrigation Ms. Liz Mann 	O1-8
6.30-7.00	<ul style="list-style-type: none"> Discussion 	

Wednesday 13 June

11.00-1.00	Session 3: Roundtable “Research and industry working together” <u>Moderators:</u> Diane Barrett & Cosme Argerich	Abstract Number
11.00-11.20	<ul style="list-style-type: none"> California tomato growers are committed to playing the long game: 50 years and counting of asking and answering questions in the field Zach Bagley 	O1-9
11.20-11.40	<ul style="list-style-type: none"> Highlights of 60 years of processing tomato research in California Dr. Diane Barrett 	O2-3
11.40-1.00	<ul style="list-style-type: none"> Production & Processing Issues in selected countries Roundtable discussion 	
1.00-2.30	Lunch	
2.30-4.15	Session 4: Tomato & Health <u>Moderator:</u> Montana Camara	Abstract Number
2.30-2.40	<ul style="list-style-type: none"> Tomato products and cardiovascular disease prevention Prof. Dr. Montaña Cámara 	O3-1
2.40-3.00	<ul style="list-style-type: none"> Tomato glycoalkaloids: potential bioactive compounds conferring health benefits from tomato consumption Assist. Prof. Jessica Cooperstone 	O3-2
3.00-4.15	<ul style="list-style-type: none"> <u>Invited conference</u> (joint with congress): Greek traditional Mediterranean diet: the role of tomato paste Prof. Dr. Antonia Trichopoulou 	K3
4.15-4.30	Coffee break	
4.30-7.00	Session 5: Agronomic innovations <u>Moderators:</u> Carlos Campillo & Zoltan Pek	Abstract Number
4.30-4.40	<ul style="list-style-type: none"> A green solution for the agricultural sustainability of processing tomato crop in a changing climate Patricia Vidigal 	O1-10
4.40- 5.00	<ul style="list-style-type: none"> An Evaluation of BOOSTER-Mag' on Processing Tomato Farming Productivity Mr. Robert van Merkestein 	O1-11
5.00-5.20	<ul style="list-style-type: none"> Effects of innovative biofertilizers on yield of processing tomato cultivated in organic cropping system in northern Italy Dr. Domenico Ronga 	O1-12
5.40-6.00	<ul style="list-style-type: none"> Use of sensors and spatial variability to fertilization management in processing tomato Carlos Campillo Torres 	O1-13
6.00-7.00	<ul style="list-style-type: none"> Discussion 	

Thursday 14 June

1.30-3.00	Poster Session	All abstracts
3.00-4.30	Session 6: New tools for quality <u>Moderators:</u> Gwen Young & Antonio Casana	Abstract Number
3.00-3.20	<ul style="list-style-type: none"> Assessment of total quality factors (nutritional, functional and taste) and simultaneous evaluation of molecular markers profile for the origin characterization of typical Italian tomato derivatives (puree and diced tomatoes -100% Italians) Dr. Luca Sandei 	O3-3
3.20-3.40	<ul style="list-style-type: none"> Selecting tomato not only for their taste, viscosity and color potential but also for their ability to react and conserved their quality during the process Dr. David Page 	O2-1
3.40-4.00	<ul style="list-style-type: none"> Implementation of infrared tools at key steps along the process may improve the quality management of tomato based products Dr. Sylvie Bureau 	O2-2
4.00-4.30	<ul style="list-style-type: none"> Discussion 	
4.30-5.00	Coffee break	
5.00-7.00	Session 7: Healthy products for the next generation <u>Moderators:</u> Luca Sandei & Montana Cámara	Abstract Number
5.00-5.20	<ul style="list-style-type: none"> Macro and micro-molecular characterization of tomato by-products (pomace): new secondary raw material re-use for the development of functional tomato products (functional purees and ingredients) Dr. Luca Sandei 	O3-4
5.20-5.40	<ul style="list-style-type: none"> Consumer Preferences for Local Origin: Is closer better? The case of fresh tomatoes and ketchup in Germany Dr. Stephan Meyerding 	O3-5
5.40-6.00	<ul style="list-style-type: none"> Consumer's preferences towards six new Spanish commercial tomato juices Prof. Dr. Virginia Fernandez Ruiz 	O3-6
6.00-6.20	<ul style="list-style-type: none"> Food Neophobia: Spanish case study related to new formulations based on traditional 'gazpacho' Laura Domínguez Díaz 	O3-7
6.20-6.40	<ul style="list-style-type: none"> Development of a fermented green tomato base for dressings and sauces with high nutritional value Joao Silva 	O3-8
6.40-7.00	<ul style="list-style-type: none"> Discussion 	
7.00-8.00	ISHS Symposium conclusions and election of the ISHS Working Group chair	

List of abstracts

Section 1: Adaptability and resilience in crop production

Oral presentations:

Abstract Number	Abstract title	Presenting author
K1	Parasitism and control of broomrape in tomato	Dr. Yaakov Goldwasser
K2	A quest for the perfect tomato	Dr. Dani Zamir
O1-1	Management of <i>Fusarium oxysporum</i> race 3 in processing tomatoes with chemical and bio-fungicides and variety resistance	Mr. Scott Stoddard
O1-2	Identification and Pathogenicity of <i>Pythium</i> species associated with the poor growth of tomato plants in the Australian Processing Tomato Industry	Ms. Liz Mann
O1-3	Evaluation of grafting for processing tomato production in California's Central Valley	Gene Miyao
O1-4	The effect of root stock on yield and quality yield in processing tomatoes	Dr. Cosme A. Argerich
O1-5	A prolyl 4 hydroxylase plays a role in the regulation of the tomato (<i>Solanum lycopersicum</i>) fruit growth process, quality and productivity	Dr. Panagiotis Kalaitzis
O1-6	The simultaneous effect of water stress and biofertilizer on physiology and quality of processing tomato	Dr. Zoltán Pék
O1-7	Tomato fruit quality and processing ability are impacted by irrigation regime as well as genotype and maturity stage	Alexandre Boas
O1-8	Soil microbial and physicochemical properties of a processing tomato system under subsurface drip irrigation	Ms. Liz Mann
O1-9	California tomato growers are committed to playing the long game: 50 years and counting of asking and answering questions in the field	Zach Bagley
O1-10	A green solution for the agricultural sustainability of processing tomato crop in a changing climate	Patricia Vidigal
O1-11	An Evaluation of BOOSTER-Mag' on Processing Tomato Farming Productivity	Mr. Robert van Merkestein
O1-12	Effects of innovative biofertilizers on yield of processing tomato cultivated in organic cropping system in northern Italy	Dr. Domenico Ronga
O1-13	Use of sensors and spatial variability to fertilization management in processing tomato	Carlos Campillo Torres

Posters:

Abstract Number	Abstract title	Presenting author
P1-1	Conspere stink bug (<i>Euschistus conspersus</i>) detection and management in Central California	Thomas Turini
P1-2	The Use of a Hormone Based Foliar Biostimulant in in Processing Tomatoes	Assist. Prof. Patrick Smith
P1-3	The use of foliar applications of abscisic acid (ABA) to reduce blossom end rot (BER) in processing tomatoes	Assist. Prof. Patrick Smith

P1-4	Evaluation of different irrigation strategies in processing tomato seedlings and its effect in the final yield	Carlos Campillo Torres
P1-5	Use of satellite images to determination of different productive zones in commercial processing tomato farm	Dr. Juan Ignacio Macua
P1-6	Water and carbon footprint of processing tomato in Extremadura: TomPrint Operational Group	Dr. José Luis Llerena Ruiz
P1-7	Climatic characterization of the main industrial tomato producing areas of Spain	Dr. José Luis Llerena Ruiz
P1-8	Use of co-products from the table olive preparation process as fertilizers in the tomato industry	Dr. José Luis Llerena Ruiz
P1-9	Comparison of a water supply model with six seasons of cherry type processing tomato	Mr. Sándor Takács
P1-10	Effect of mycorrhizal and bacterial products on the traits related to photosynthesis and fruit quality of tomato under water deficiency conditions	Dr. Zoltán Pék
P1-11	Heat stress detection in tomato under different irrigation treatments	Mr. Sándor Takács
P1-12	Program to protect processing tomato crop against tuta absoluta (Meyrick) in the 'Vale do Tejo' region	Prof. Maria Godinho
P1-13	Effect of winter cover crops on vegetative growth and yield of processing tomato	Dr. Dean Ban
P1-14	The effect of mycorrhizal fungi application and seed sterilisation on tomato seedlings shoot and root growth	Smiljana Goreta Ban
P1-15	Processing tomato crop management in the main producer producer region in Portugal	Dr. Elsa Valério
P1-16	Decision support system for late blight in tomato and potato	Dr. Adimara Bentivoglio Colturato
P1-17	Organically Grown High-Lycopene Tomatoes: A Novel Adventure Within Horticultural Traits and Functional Quality	Dr. Zoltán Pék
P1-18	Ty Gene Inserted Processing Tomato Variety Developed In Bangladesh	Dr Goffar

Section 2: The smart tomato factory

Oral presentations:

Abstract Number	Abstract title	Presenting author
O2-1	Selecting tomato not only for their taste, viscosity and color potential but also for their ability to react and conserved their quality during the process	Dr. David Page
O2-2	Implementation of infrared tools at key steps along the process may improve the quality management of tomato based products	Dr. Sylvie Bureau
O2-3	Highlights of 60 years of processing tomato research in California	Dr. Diane Barrett

Posters:

Abstract Number	Abstract title	Presenting author
P2-1	Microwave heating effects on the antioxidant activities of tomato <i>Solanum lycopersicum</i>	Assoc. Prof. Mahieddine Boumendjel
P2-2	Integration of tomato's by-products in cow diet and its effect on milk quality	Assoc. Prof. Mahieddine Boumendjel
P2-3	Circulation of Drained solution in Tomato hydroponic culture and its Influence on Crop Growth and Solution Composition	Dr. Eun-Mo Lee
P2-4	Treatment and energy recovery of tomato industry waste by biomethanation	José Antonio García Barrado
P2-5	Elaboration of ceramic material with sludge from the wastewater treatment plant of the tomato processing industry	Rosa de la Torre
P2-6	A comparison of the influence of different low-cost cooling technologies on tomato cooling time	Mr. Getachew Neme Tolesa

Section 3: Healthy products for the next generations

Oral presentations:

Abstract Number	Abstract title	Presenting author
K3	Greek traditional Mediterranean diet: the role of tomato paste	Prof. Dr. Antonia Trichopolou
O3-1	Tomato products and cardiovascular disease prevention	Prof. Dr. Montaña Cámara
O3-2	Tomato glycoalkaloids: potential bioactive compounds conferring health benefits from tomato consumption	Assist. Prof. Jessica Cooperstone
O3-3	Assessment of total quality factors (nutritional, functional and taste) and simultaneous evaluation of molecular markers profile for the origin characterization of typical Italian tomato derivatives (puree and diced tomatoes -100% Italians)	Dr. Luca Sandei
O3-4	Macro and micro-molecular characterization of tomato by-products (pomace): new secondary raw material re-use for the development of functional tomato products (functional purees and ingredients)	Dr. Luca Sandei
O3-5	Consumer Preferences for Local Origin: Is Closer better? The Case of fresh Tomatoes and Ketchup in Germany	Dr. Stephan Meyerding
O3-6	Consumer's preferences towards six new Spanish commercial tomato juices	Prof. Dr. Virginia Fernandez Ruiz
O3-7	Food Neophobia: Spanish case study related to new formulations based on traditional 'gazpacho'	Laura Domínguez Díaz
O3-8	Development of a fermented green tomato base for dressings and sauces with high nutritional value	Joao Silva

Posters:

Abstract Number	Abstract title	Presenting author
P3-1	Reduction of salt in tomato products through the use of seawater	Javier Béjar
P3-2	Evolution of canned natural tomato consumption in Spanish households 2005-2016	Dr. José Luis Llerena Ruiz
P3-3	From bitter to better: Exploring natural variation in potentially bioactive tomato glycoalkaloids	Michael Dzakovich
P3-4	Analysis of pesticide residues in some tomato paste sold in Algeria	Djamel Amalou
P3-5	Effect of oven drying on the physicochemical and biological properties of tomato <i>Solanum lycopersicum</i>	Assoc. Prof. Mahieddine Boumendjel
P3-6	Benchmarking of some canned tomato pastes traded in Algeria	Assoc. Prof. Mahieddine Boumendjel