

Symposium Program of ASQP2025

1st Day: 11 November 2025

ROOM: 11F Conference Hall·Winds

09:00-10:00	Registration 9:00-18:00 (11F)
10:00-10:40	Opening Ceremony ISHS Report by Prof. Dr. Giancarlo Colelli
10:40-11:00	Symposium Photo • Coffee/Tea Break
11:00-11:30	Keynote Speaker 1 <u>Chair: Naoki Sakurai</u> Fruit ripening: temperature and ethylene control <i>Yasutaka Kubo</i> <i>Okayama University, Japan</i>
11:30-12:00	Keynote Speaker 2 <u>Chair: Giancarlo Colelli</u> Lignification in fruits: a hidden challenge for postharvest quality <i>Kunsong Chen</i> <i>Zhejiang University, China</i>
12:00-13:00	Lunch

ROOM: 10F 1001-2

	Invited Speaker 1 <u>Chair: Kunsong Chen</u> Effects of quarantine market access treatments on fruit quality <i>John Golding</i> <i>NSW-Department of Primary Industries and Regional Development, Australia</i>
	Session 1: Plant Bioregulator (Chair: Megumi Ishimaru)
	13:25-13:37 O-01 Brassinosteroid and sucrose improve the quality of cut Vanda orchid 'Kanun Blue' flowers involved in the expression of genes for anthocyanin biosynthesis after harvest <i>Mantana Buanong, Chalermchai Wongs-Aree and Duangnapa Saiyakij</i>
	13:37-13:49 O-02 1-MCP dose-response in apples: Effective applications in minutes using high concentrations or over days with undetectable low concentrations <i>Nobuko Sugimoto, Randolph Beaudry, Phil Engelgau and Özge Horzum</i>
	13:49-14:01 O-03 Comparative effects of ethephon concentrations applied to green and mature green tomato fruits on color development and postharvest quality <i>Si Thu Win, Akimasa Nakano, Akira Kanno, Satoru Tsukagoshi and Masahumi Johkan</i>
	14:01-14:13 O-04 ABA and its antagonist PANMe regulate granulation in 'Harumi' citrus juice sacs via affecting lignin and carotenoid metabolism <i>Zhiwei Deng, Gang Ma, Lancui Zhang, Jun Takeuchi, Yasushi Todoroki, Ayami Hisanaga, Fumitaka Takishita, Keisuke Nonaka and Masaya Kato</i>
	14:13-14:25 O-05 Exogenous application of 1-naphthaleneacetic acid delays chlorophyll degradation and ripening of pineapple fruit cv. Pattavia <i>Nichapat Keawmanee, Kohei Nakano, Masaya Kato, Apiradee Uthairatanakij and Pongphen Jitareerat</i>

Session 2: Plant Bioregulator (Chair: Apiradee Uthairatanakij)	
14:25-14:37	O-06 Effect of 1-methylcyclopropene on delaying the ripening and maintain the quality of 'Kaew Kamin' mango fruit for commercial fresh-cut unripe mango production <i>Nutthachai Pongprasert, Varit Srilaong, Saraya Seetasang and Sarocha Phopaij</i>
Young Minds 14:37-14:49	O-07 Effects of nitrogen and sucrose on regreening of Valencia orange flavedo <i>in vitro</i> <i>Takumi Kishimoto, Zhiwei Deng, Gang Ma, Lancui Zhang, Masaki Yahata and Masaya Kato</i>
Young Minds 14:49-15:01	O-08 Effect of methyl jasmonate and 1-naphthaleneacetic acid treatment on carotenoid and chlorophyll metabolism in 'Dobashibeni-Unshiu' fruit on tree <i>Maya Imamura, Zhiwei Deng, Gang Ma, Lancui Zhang, Masaki Yahata and Masaya Kato</i>
15:01-15:13	O-09 Melatonin-induced retardation of peel yellowing and antioxidant enhancement in stored lime fruit <i>Ratana Rungsirisakun, Rattiyagorn Ganjana, Parichat Buamool and Panida Boonyaritthongchai</i>
Young Minds 15:13-15:25	O-10 Effect of high-concentration sucrose treatment on the bud opening and the vase life of <i>Eustoma grandiflorum</i> cut flowers <i>Toru Hirose, Shuhei Honda and Takashi Handa</i>
15:25-15:55	Coffee/Tea Break
15:55-16:20	Invited Speaker 3 Chair: Yasutaka Kubo Enhancing postharvest quality and antioxidant defense in dragon fruit (<i>Hylocereus</i> spp.) using UV-C irradiation <i>Varit Srilaong</i> <i>King Mongkut's University of Technology Thonburi, Thailand</i>
Session 3: Plant Bioregulator (Chair: Nutthachai Pongprasert)	
16:20-16:32	O-11 Vitamin D-fortified freshcut mango: a postharvest enrichment approach through impregnation technique <i>Apiradee Uthairatanakij, Natta Laohakunjit, Pongphen Jitareerat, Apichai Janjob, Ratchadaporn Kaprasob, Orapun Selamassakul and Nattapon Kaisangsri</i>
16:32-16:44	O-12 Ethylene-disease correlation and antimicrobial control of botrytis cinerea in cut roses <i>Yen-Hua Chen and Pei-Hsin Lo</i>
Young Minds 16:44-16:56	O-13 Postharvest application of phytohormone-containing biostimulant Kelpak® maintained starch content in cold-stored potato tubers <i>Tieho Paulus Mafeo, Thabiso Kenneth Satekge, Sophia Koka, Juliet Manamela, Lesibana Sammy Bopape and Nhlanhla Mathaba</i>
Young Minds 16:56-17:08	O-14 Optimization of biostimulant Kelpak® using TOPSIS-Shannon-entropy for reducing soluble sugars in cold-stored potatoes: a risk management strategy for acrylamide forming factor <i>Sophia Koka, Thabiso Kenneth Satekge, Tieho Mafeo, Nhlanhla Mathaba, Manape Lekganyane and Dimakatso Mayingisane</i>
17:08-17:20	O-15 Foliar application timing of biostimulant Kelpak® on storability of bell pepper fruit <i>Dimakatso Mayingisane, Matholo Joyce Mothapo, Tieho Mafeo and Thabiso Kenneth Satekge</i>

ROOM: 10F 1001-1

13:00-13:25	Invited Speaker 2 <u>Chair: Tie Liu</u> Electron beam irradiation for postharvest control of anthracnose disease and quality preservation in mangoes <i>Pongphen Jitareerat</i> <i>King Mongkut's University of Technology Thonburi, Thailand</i>
Session 4: Pathology and Disorder (Chair: Pongphen Jitareerat)	
13:25-13:37	O-16 Antibacterial activity of crude extracts from whole green and red Bird's eye chili (<i>Capsicum frutescens</i> L.) compared to sodium benzoate against foodborne pathogens <i>Jutatip Poubol, Wannachai Dounprieng, Preawprakay Srihera, Hathairat Klaykhem and Pharima Phiriyangkul</i>
Young Minds	O-17 Effect of <i>Fusarium annulatum</i> on banana ripening and anti-ripening potential of citrus-scented essential oil vapor <i>Galuh Rizal Prayoga, Kasumi Nakagawa, Manasikan Thammawong and Kohei Nakano</i>
Young Minds	O-18 Insights into scald development in 'Cripps Red' apples based on proteomic profiling <i>Emily Mpho Malebati, Gadija Mohamed and Oluwafemi James Caleb</i>
Young Minds	O-19 Bacterial communities in sweet potato with internal browning caused by chilling injury during storage <i>Fukino Yoshikawa, Risa Kuramoto, Kohei Nakano and Daisuke Hamanaka</i>
14:13-14:25	O-20 Visible light-responsive TiO₂ photocatalyst mitigates rind disorder and decay while preserving rind color in citrus fruits <i>Ittetsu Yamaga, Masato Kondo and Aki Furuhashi</i>
Session 5: Packaging (Chair: Ittetsu Yamaga)	
14:25-14:37	O-21 Commercial application and optimum gas composition of active modified atmosphere packaging in fresh-cut produce <i>Mika Yoshida, Yusaku Yoshizawa, Hiroto Mogami, Shiho Haneda, Shuhei Saito and Tadashi Baba</i>
Young Minds	O-22 Metabolomics-based identification of freshness markers in coriander leaves for quantitative evaluation of packaging performance <i>Nahar Ashrafun, Kasumi Nakagawa, Manasikan Thammawong and Kohei Nakano</i>
Young Minds	O-23 Respiration of red chilli pepper (<i>Capsicum frutescens</i> L.) as a function of oxygen level <i>Bayu Nugraha, Afina Masithoh, Arina Fatharani, Halimatus Sadiya and Muhammad Alfian</i>
15:01-15:13	O-24 Influence of different packaging materials and storage conditions on the physiological attributes of cherry tomatoes <i>Tilahun Seyoum Workneh and Sandile S Dladla</i>
15:13-15:25	O-25 Developing green active packaging and drying technologies for postharvest quality control of fruits and vegetables <i>Tiantian Min, Chuangxiang Cheng and Jin Yue</i>
15:25-15:55	Coffee/Tea Break
15:55-16:20	Invited Speaker 4 <u>Chair: Yanna Shi</u> Investigate the roles of heat shock proteins in mediating chilling tolerance of postharvest wax apple <i>Yen-Chou Kuan</i> <i>National Taiwan University, Taiwan</i>

Session 6: Edible Coating (Chair: Yanna Shi)	
16:20-16:32	O-26 Isolation and identification of postharvest pathogens in small watermelon fruits and study on the antibacterial and preservative effects of chitosan/ε-polylysine <i><u>YunXiang Wang</u>, Xu Liu, Ting Li, Yanyan Zheng and Jinhua Zou</i>
16:32-16:44	O-27 Storability of carrot coated with carboxymethyl cellulose enriched with organic biostimulant Kelpak® <i><u>Thabiso Kenneth Satekge</u>, Tieho Paulus Mafeo, Nhlanhla Mathaba, Blessing Mdaka and Relobogile Shibure</i>
16:44-16:56	O-28 Enhancing postharvest quality of strawberries using chitosan-based edible coatings enriched with candlenut (<i>Aleurites moluccanus</i>) oil <i><u>Sarifah Nurjanah</u>, Hindersah Reginawanti, Kenji Endo, Drupadi Ciptaningtyas and Maya Irmayanti</i>
16:56-17:08	O-29 Effects of edible coating combined with hydrocooling on postharvest quality and shelf life of cherry (<i>Prunus avium</i> L.) <i><u>Azad Omrani Sabbaghi</u>, Fahimeh Salehi, Nahid Dolat Zareie, Shirin Adibfar and Morteza Rajabi Darbandi olia</i>

17:30-18:20	Business Session (11F Conference Hall • Winds)
18:30-20:30	Welcome reception (6F Reception Hall)

2nd Day: 12 November 2025

ROOM: 10F 1001-2

09:00-09:30	Registration 9:00-17:00 (10F)	
09:30-09:55	Invited Speaker 5 Innovations in ready-to-eat fruit and vegetables: giving more value to value-added products <i>Giancarlo Colelli</i> <i>University of Foggia, Italy</i>	Chair: John Golding
Session 7: Physiology (Chair: Kenji Yamane)		
09:55 -10:07	O-30 Impact of drying temperature on physicochemical properties, sensory quality, and probiotic viability of <i>Lactobacillus acidophilus</i> and <i>Lactobacillus casei</i> in pineapple <i>Pharima Phiriyangkul and Jutatip Poubol</i>	
10:07-10:19	O-31 Differences in lignin accumulation and its relation to juice sacs granulation in two citrus varieties during fruit ripening process <i>Hanghang Zhang, Zhiwei Deng, Gang Ma, Lancui Zhang, Ayami Hisanaga, Fumitaka Takishita, Keisuke Nonaka and Masaya Kato</i>	
10:19-10:31	O-32 Current advances, practical challenges, and future directions of RNA interference in extending shelf life of fresh fruits and vegetables <i>Ashish Pangeni</i>	
10:31-10:43	O-33 Unraveling physio-biochemical changes of black beans (<i>Phaseolus vulgaris</i> L.) during germination: implication for nutrition <i>Surisa Phornvillay, Misha Aren James, N H Ismail Ismail, Phebe Ding, Varit Srilaong and Nutthachai Pongprasert</i>	
10:43-10:55	O-34 Low-dose hydrogen peroxide reduces oxidative damage and alleviates chilling injury in ‘Kim Ju’ guava <i>Apisit Cheukaw, Krittima Thumlungka, Jhesada Waiya, Supatchaya Ariyawong and Sitthisak Intarasit</i>	
10:55-11:12	Coffee/Tea Break	
Session 8: Physiology (Chair: Daisuke Hamanaka)		
11:12-11:24	O-35 Effect of electric field treatment on postharvest quality of bananas under different storage temperatures <i>Thidarat Chanpan</i>	
11:24-11:36	O-36 Postharvest ultrasound treatment delays ripening in bananas during storage <i>Abdi, Shiho Usami, Kasumi Nakagawa, Manasikan Thammawong, Mizuki Tsuta and Kohei Nakano</i>	
11:36-11:48	O-37 Postharvest ozone treatment improves firmness and cell integrity in ‘Fuyu’ persimmon fruit by modulating cell wall and membrane properties <i>Yuni Kartika, Pongphen Jitareerat and Teppei Imaizumi</i>	
11:48-12:00	O-38 Effects of postharvest ethanol treatment on senescence and ripening of horticultural crops <i>Yasuo Suzuki</i>	
12:00-13:00	Lunch	
13:00-13:25	Invited Speaker 7 Investigating fruit softening mechanisms: insights from tomato and peach <i>Yanna Shi</i> <i>Zhejiang University, China</i>	Chair: Varit Srilaong
Session 9: Physiology (Chair: Varit Srilaong)		
13:25-13:37	O-39 Electric field induced changes in respiratory characteristics and gene expression in strawberry fruits <i>Hinako Ide, Yuka Morimoto, Risa Kuramoto, Riichiro Yoshida and Daisuke Hamanaka</i>	

Young Minds	13:37-13:49	O-40 Pinking discolouration occurrence of fresh-cut baby-leaf Romaine lettuce (<i>Lactuca sativa</i> L. var. longifolia) <i>Muhamad Hazwan Yahya, Martin Chadwick and Carol Wagstaff</i>
	13:49-14:01	O-41 Transcriptomic and epigenetic signatures of tomato UV-C irradiation are related to the fruit quality <i>Yanyan Zheng</i>
	14:01-14:13	O-42 Improving smallholder farmer postharvest proactive: what are the challenges and opportunities? <i>Steven Underhill and Soane Patolo</i>

ROOM: 10F 1001-1

	09:00-09:30	Registration 9:00-17:00 (10F)
	09:30-09:55	Invited Speaker 6 Chair: Pongphen Jitareerat Prediction of the best fruit ripeness to harvest and eat using non-destructive acoustic resonance method <i>Naoki Sakurai</i> <i>Hiroshima University, Japan</i>
	Session 10: Technology / Equipment (Chair: Naoki Sakurai)	
Young Minds	09:55-10:07	O-43 Development of low-cost IoT capable Arduino-based gas analyzer for respiration rate measurement of fruits and vegetables <i>Elijah Juan Buenafe, Rina Bawar, Josephine Agravante and Kevin Yaptenco</i>
Young Minds	10:07-10:19	O-44 Detection of weevil infestation in purple sweet potatoes by a developed portable NIR device <i>Kawinthida Suksai, Katthareeya Sonthiya, Phuangphet Hemrattrakun, Phonkrit Maniwara and Pimjai Seehanam</i>
Young Minds	10:19-10:31	O-45 Predictive classifier of anthracnose disease in 'Namdokmai Sithong' mango fruit using reflectance spectroscopy <i>Katthareeya Sonthiya, Kawinthida Suksai, Phuangphet Hemrattrakun, Phonkrit Maniwara and Pimjai Seehanam</i>
Young Minds	10:31-10:43	O-46 Effects of hyperspectral imaging configurations on the prediction of quality attributes in postharvest lettuce <i>Kahandawa Rallage Thashila Amani, Ayumu Yamada, Kanon Tsuru and Shinichiro Kuroki</i>
Young Minds	10:43-10:55	O-47 MRI analysis of water dynamics for non-destructive freshness assessment in postharvest leafy vegetables <i>Kohaku Kawase and Shinichiro Kuroki</i>
	10:55-11:12	Coffee/Tea Break
	Session 11: Technology / Equipment (Chair: Shinichiro Kuroki)	
	11:12-11:24	O-48 Premium Huai Mun pineapple: selection aided by NIRS <i>Phonkrit Maniwara, Phuangphet Hemrattrakun, Shintaroh Ohashi, Piyawan Palas, Suttirut Palas and Pimjai Seehanam</i>
	11:24-11:36	O-49 Prediction of postharvest loss using digital imaging-based sprouting index for quality assessment in stored onions <i>Sooyeon Lim, Jin Su Lee, Yeo Eun Yun, Jinhee Lee, Yeon Jin Jang and Nayeong Kwon</i>
	11:36-11:48	O-50 Non-destructive classification and pigment prediction in blood oranges using hyperspectral imaging and machine learning <i>Danial Fatchurrahman, Lucia Russo, Ayoub Fathi-Najafabadi, Maria Luisa Amodio and Giancarlo Colelli</i>
Young Minds	11:48-12:00	O-51 Impact of pH and cavitation phenomena on antimicrobial properties of ozone against <i>Escherichia coli</i> O157:H7 contaminated on cherry tomatoes (<i>Solanum lycopersicum</i> var. cerasiforme) <i>Racha Tepsorn, Janejira Phakawan and Jaruayporn Somsap</i>

12:00-13:00	Lunch
13:00-13:25	Invited Speaker 8 <u>Chair: Yen-Chou Kuan</u> Optimizing shelf life: strategies for enhancing nutritional value and health benefits <i>Tie Liu</i> <i>University of Florida, United States of America</i>
Session 12: Functional Compound and Aroma (Chair: Chikako Honda)	
13:25 – 13:37	O-52 The essential nature of citramalate synthase for ester formation in apple: Evidence from transiently transformed banana fruit <i>Randolph M. Beaudry, Nobuko Sugimoto, Philip Engelgau and Özge Horzum</i>
13:37 – 13:49	O-53 Metabolic regulation of ascorbic acid accumulation during fruit development and ripening in guava <i>Yu-Ting Huang and Chun-Ta Wu</i>
13:49 – 14:01	O-54 Identification and expression analysis of key genes involved in ethyl ester biosynthesis in durian (<i>Durio zibethinus</i>) fruit <i>Naoki Hiraiwa, Hisayo Yamane, Kietsuda Luengwilai and Ryutaro Tao</i>
14:01 – 14:13	O-55 Description, production technology and medicinal uses of some Coelogyne (Orchidaceae) <i>Ramudu Jujjuvarapu</i>

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ROOM: 6F Exhibition Gallery

14:45-16:05	Poster Presentation 14:45-15:25 Poster Session (Even number) 15:25-16:05 Poster Session (Odd number)
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ROOM: 11F Conference Hall·Winds

16:30-17:00	Closing Ceremony
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3rd Day: 13 November 2025

Technical Tours (Excursion) (9:00~17:00)