

Section Vine and Berry Fruits

**7th International
Symposium
on
Kiwifruit**



Programme



Faenza, ITALY
12-17 September
2010



FAENZA FAIR - SALA ZANELLI
Via Risorgimento 3 - 48018 Faenza
(Ravenna), ITALY



Sunday, September 12th

- 17.30** **Opening ceremony**
18.15 - 19.00 **Opening Lecture: Ferguson R.** - Kiwifruit: the evolution
of a crop
19.00 **Welcome Reception**

Monday, September 13th

- 8.00** **Registration**
8.15 - 8.45 **Opening remarks**

SESSION 1

Economy, diffusion of the culture

Statistics, Market, Consumer evaluation

Chairman: J. M. Fournier

- 08.45 - 09.30** **Desmond O'Rourke** - Dealing with Changing World
Markets for Kiwifruit
09.30 - 09.45 **Trentini L.** - The kiwifruit industry situation in Italy
9.45 - 10.00 **Mohseni A. and Azizi A.** - The Situation of Kiwifruit
Orchards in Iran
10.00 - 10.15 **Rosin C., Bengé J., Moller H., Greer G., Hunt L.,
Manhire J., MacLeod C., Saunders C., Fairweather J.,
Bragg C. and Campbell H.** - Linking Sustainable Practice
and Diversity of Orchardists in the New Zealand Kiwifruit
Sector
10.15 - 10.30 **Simonetto P. and Lamb C. R.C.** Potential for kiwifruit
Cultivation in Southern Brazil
10.30 - 10.50 **coffee break**

SESSION 2

Breeding and Physiological and molecular aspects

*Molecular genetics, Genetic maps, Genetic traits of interest
Breeding strategies and objectives*

Chairman: G. Cipriani

- 10.50 - 11.20** **Huang H.** - Wild genetic resources of Actinidia,
introgression breeding and cultivar improvement

- 11.20 - 11.35** **Granger A.R.** - Plant & Food Research New Zealand
Kiwifruit Breeding Programme
- 11.35 - 11.50** **McNeilage M.A., Fraser L.G., Tsang G.K., Datson
P.M., De Silva H.N., Crowhurst R.N. and Ferguson
A.R.** - Molecular Genetics and Genomics and Kiwifruit
Breeding”
- 11.50 - 12.05** **Li X.W., Li J.Q. and Soejarto D.D.** - Progress in the
Phylogeny and Taxonomy of Actinidia during the Past
Decade
- 12.05 - 12.20** **Kataoka I.** - Diversity of Natural Actinidia Resources in
Japan
- 12.20 - 12.35** **Popowski E., Dunn J., O’Neill S., Lee W. and Gea L.** -
Genetic Gains in an *A. deliciosa* Breeding Population
- 12.35 - 12.50** **Beatson R.A., Alspach P.A., Currie A.J. and White A.** -
Genetic Parameters for Fruit Traits of Interspecific
Actinidia Hybrids
- 12.50 - 13.05** **Wu Y.J., Xie M., Long Q.J., Yan B., Chen J.W., Zhang
H.Q., Xu H.X., Song G.H. and Fang B.** - The research on
Actinidia eriantha Benth. in South China”.
- 13.05 - 14.45** **Lunch and poster**

Chairman: M.A. McNeilage

- 14.45 - 15.15** **Jiang Z.** - Red-fleshed Kiwifruit Cultivar Development
and its Commercial Potential in China
- 15.15 - 15.30** **Montefiori M., Espley R.V., Stevenson D.D., Cooney
J.M., Datson P.M., Saiz A., Atkinson R.G., McGhie T.,
Hellens R.P. and Allan A.C.** - Why Some Kiwifruit Have
Red Flesh
- 15.30 - 15.45** **Wang Y., Yang H., Yang J., Man Y., Zhang L., Jiang
Z., Qin R. and Huang H.** - Isolation and expression of
anthocyanin pathway related genes in Actinidia
- 15.45 - 16.00** **Wang Z.** - Stability of Red Flesh Color in Kiwifruit: From
Breeding to Postharvest
- 16.00 - 16.30** **Coffee break**

Chairman: M. Antunes

- 16.30 - 17.00** **Testolin R.** - Parent Selection in Kiwifruit Breeding: from the Combining Ability to the Genome-Wide Analysis of Marker-Trait Association
- 17.00 - 17.15** **Pei C.J., Liu S.B., Xiang Y.P. and Zhang J.X.** - Breeding of a Seedless Variety 'Xiangji' (*Actinidia deliciosa*) and the Ecological Cultivation Techniques
- 17.15 - 17.30** **Zhong C., Wang S., Huang H. and Jiang Z.** - 'Jinyan': a Novel Storage-Tolerant Yellow-fleshed Kiwifruit Cultivar
- 17.30 - 17.45** **Taglienti A., Ritota M., Cozzolino S., Cafiero C., Sequi P., Valentini M. and Conte M.** - MRI Analysis of New Varieties of Kiwifruit developed with Genetic Improvement
- 17.45 - 18.00** **Yifei Liu, Dawei Li and Hongwen Huang** - Cytotype variation in the natural populations of *Actinidia chinensis* complex in China
- 18.00 - 19.00** **Poster**
- 20.00** **Social event**

Tuesday, September 14th

SESSION 3

Cultural Management

Dormancy, Propagation, Training systems and pruning, Pollination, Plant nutrition, Water management, Growth regulators

Chairman: Wang Z.

- 08.15 - 08.45** **Patterson Kevin** - Optimising Kiwifruit Vine Performance for High Productivity and Superior Fruit Taste
- 08.45 - 09.15** **Xiloyannis C., Montanaro G. and Dichio B.** - Sustainable orchard management, fruit quality and carbon footprint
- 09.15 - 09.30** **Gago J., Martínez-Núñez L., Gallego V and Landín M.** - Modelling in Vitro Culture Propagation of Kiwifruit Using Artificial Intelligence (AI)

- 09.30 - 09.45** **Di Tommaso G., Piaggese A and Mills R.** - Budbreak: safe and efficient solution from NZ experience on Hort16A (Zespri Gold) and Hayward
- 09.45 - 10.00** **Azizi A. and Khazaipool Y.** - Necessity to Change the Cultivation Systems for Improving Pollination in Kiwi Orchards in Iran
- 10.00 - 10.15** **Peng J., Xiao W., Huang D., Xiao R. and Wang Z.** - Effects of Ground Mulching on Soil Condition and Plant Growth in Kiwifruit
- 10.15 - 10.30** **Cai J. and Wang Z.** - Effects of Plant Vigor on Flower and Fruit Development in Kiwifruit
- 10.30 - 10.45** **Nardozza S., Boldingh H.L., Richardson A.C., Costa G., MacRae E.A. and Clearwater M.J.** - Genotypic Control of Carbon Accumulation in *Actinidia deliciosa* Genotypes
- 10.45 - 11.00** **Morandi B., Losciale P., Zibordi M., Manfrini L. and Corelli Grappadelli L.** - Leaf Gas Exchanges Affect Water Flows to Kiwifruit Berries During the Day
- 11.00 - 11.15** **Morton A.R. and Wolley D.J.** - Manipulation of Fruit Water and Dry Matter Content During Early and Late Stages of Fruit Development in Kiwifruit
- 11.15 - 11.30** **Ebrahimi Y., Joshari H., Lashteneshaii K. and Homam K.** - Frost Damage on Kiwifruit in Iran
- 11.30 - 11.45** **Thorp T.G. and Barnett A.M.** - Increasing Productivity of Alternate Year Cropping Systems for ZESPRI® GOLD Kiwifruit ('Hort16A')
- 11.45 - 12.00** **Currie M.B., Patterson K.J. and Blattmann P.** - Careful use of girdling and biostimulants is needed to promote high yields of high quality 'Hort16A' kiwifruit without compromising canopy development or fruit quality
- 12.00 - 12.30** **Early lunch**
- 12.30 - 19:30** **Technical visit**

Wednesday, September 15th

SESSION 4

Plant protection

Pests and diseases, Orchard and environmental protection

Chairman: G. M. Balestra

- 08.30 - 09.00** **Vanneste Joel L., Yu J. and Cornish D.A.** - Recent Advances in the Characterisation and Control of *Pseudomonas syringae* pv *actinidiae* the Causal Agent of Bacterial Canker on Kiwifruit
- 09.00 - 09.15** **Balestra G.M., Renzi M., Ricci L., Taratufolo C., Quattrucci A., Rossetti A. and Mazzaglia A.** - History of kiwifruit bacterial diseases in Italy
- 09.15 - 09.30** **Spinelli F., Donati I., Vanneste J., Costa M., Gardini L. and Costa G.** - Real Time Monitoring of the Pathogenic Interactions between *Pseudomonas syringae* pv *actinidiae* and *Actinidia* species
- 09.30 - 09.45** **Pearson M.N., Chavan R.R., Cohen D. and Blouin A.G.** - Actinidia is a Natural Host to a Wide Range of Plant Viruses
- 09.45 - 10.00** **Prodi A., Splivallo R., Karlovsky P., Pisi A. and Nipoti P.** - Phytohormones in Kiwifruit Plants Affected by Elephantiasis
- 10.00 - 10.15** **Auger J., Pérez I., Esterio M. and Fullerton R.** - Outbreak of a Lethal Wilt Form of Gold Kiwifruit, *Actinidia chinensis* cv. Hort 16A in Chile.
- 10.15 - 10.30** **Wurms K.V., Reglinski T., Taylor J.T, Ah Chee A., Wang M., Friel E.N. and Chynoweth R.** - Post-harvest Volatile Treatments and Pre-harvest Elicitor Applications Reduce Ripe Rot Disease Incidence in 'Hort16A' Kiwifruit
- 10.30 - 10.45** **Osti F. and Di Marco S.** - Further Evidence on the Relationship between Sodium Content in the Soil and Incidence of Wood Decay in Kiwifruit
- 10.45 - 11.15** **Coffee break**

SESSION 5

Storage and Fruit quality

Fruit ripening physiology, Harvesting, Cold storage strategies, Processing, Health attributes, Allergens, Quality assessment

Chairman: T. Cooper

- 11.15 - 11.45** **Crisosto C., Hasey J., Zegbe J.A., Cantin C. and Crisosto G.** - Is dry matter a reliable quality index for 'Hayward' kiwifruit
- 11.45 – 12.00** **Thorp T.G., Lallu N., Burdon J., Snelgar W.P., Spinelli R. and Civolani C.** - Fruit Development and Postharvest Performance of 'Hort16A' Kiwifruit (*Actinidia chinensis*) grown in the Lazio and Emilia Romagna Regions of Italy
- 12.00 - 12.15** **Pancino B., Ferrucci D., Passeri N., Grassi P. and Cassoni G.** - Kiwifruit Quality Standards
- 12.15 - 12.30** **Burdon J., Lallu N., Pidakala P. and Barnett A.** - Is the 6.2 °Brix Soluble Solids Harvest Index Suitable for 'Hayward' Kiwifruit from High Productivity Orchard Management Systems?
- 12.30 - 12.45** **Famiani F., Cruz-Castillo J.G, Moscatello S., Proietti S. and Battistelli A.** Relationships between yield and fruit qualitative characteristics in *Actinidia deliciosa* (cv Hayward)
- 12.45 - 13.00** **Lintel Hekkert S.te, Kamp M. and van den Dungen R.** - Highly Sensitive Ethylene Detector For Online Measurements On Biological Samples

13.00 - 14.30 lunch

Chairman: N. Lallu

- 14.30 - 14.45** **Remorini D., Tardelli F., Guidi F., Degl'Innocenti E., Massai R. and Agati G.** - A new non-destructive fluorescence method applied to the quality control of kiwifruit
- 14.45 - 15.00** **Antunes M.D.C., Rodrigues D.A.C., Cavaco A.M. and Miguel M.G.** - Evaluation of Quality Changes during Shelf-life in Minimally Processed Kiwifruit

- 15.00 - 15.15** **Xue M.G., Gui X.W. and Rong F.G.** - Temporal and Spatial Changes of Chlorophyll Fluorescence Characteristics of Kiwifruit (*Actinidia deliciosa* 'Changan 4') stored at Room Temperature
- 15.15 - 15.30** **Botondi R., Russo V. and Mencarelli F.** - Study of anaerobic metabolism of kiwifruits stored in ULO, lo, and regular CA
- 15.30-15.45** **Noferini M., Fiori G., Costa G.** - Innovative non-destructive device for fruit quality assessment
- 15.45 - 16.15** **Coffee break**
- Chairman:**
- 16.15 - 16.30** **Cooper T., Sagredo K. and Mansilla A.** - Prevention and prediction of kiwifruit softening
- 16.30 - 16.45** **Lallu N., Burdon J., Billing D., Pidakala P., McDermott K. and Haynes G.** - The Potential Benefits from Storage of 'Hort16A' Kiwifruit in Controlled Atmospheres at High Temperatures
- 16.45 - 17.00** **Mindy Y.W., Wohlers M., Chen X. and Marsh A.** - Changes in volatile production and sensory quality of *Actinidia arguta* fruit during fruit maturation
- 17.00 - 17.15** **Manríquez D. and Defilippi B.G.** - Could pre-harvest applications of 1-MCP improve postharvest life of Hayward kiwifruit?
- 17.15-17.30** **Sfakiotakis E. and Petkopoulou I.** - Beneficial effects of pre-commercial application of SmartFreshSM (1-MCP) on texture preservation and reduced weight losses associated with low ethylene concentration in storage rooms of 'Hayward' kiwifruit

Round Table/Conclusions

GENERAL INFO

SYMPOSIUM VENUE

FAENZA FAIR – SALA ZANELLI

Via Risorgimento 3 – 48018 Faenza (Ravenna)

IMPORTANT NOTICE:

The opening session of Sunday September 12 will take place at the Comune of Faenza, Salone delle Bandiere, Piazza del Popolo 31

TRAVEL INFORMATION: HOW TO GET TO FAENZA

By train

Milan – Bologna – Rimini line, stop at Faenza.

Italian railways call center: 892021

website: www.trenitalia.it

By plane

Closer Airports:

Forlì Airport “Ridolfi”

Distance from Faenza: about 20 km

Information desk phone number: +39 0543 474990

Ticket desk phone number: +39 0543 474921

web site: www.forliairport.com

Bologna Airport “Marconi”

Distance from Faenza: about 60 km

Information desk phone number: +39 051 6479615

website : www.bologna-airport.it

Rimini Airport “Federico Fellini”

Distance from Faenza: about 70 km

Information desk phone number: +39 0541 715755

website : www.riminiairport.com

By car

From the motorway A14 take the Exit “Faenza”.

Car park

a large car park is available within the fair district.

Faenza bus: Call Center: 199 199 558

Taxi Faenza Taxi phone number: + 39 0546 22502

Official Languages

English (no facilities for simultaneous translations).

Standard Audio-visual Set-up in Meeting Rooms

The session room has a video-projector with PC. The Conference does not provide computers for any speaker. When giving an electronic presentation, speakers must deliver their own USB pen to the Slide Centre.

Internet

A wireless access will be provide to the participant and a Internet point will be available during the Conference. Because of security reasons, anyone planning to use the Internet connection must present a copy of their passport on-site.

Program changes

The Scientific and Organizing Secretariats reserve the right to change the Conference program for technical and/or scientific reasons.

Poster session

Posters will remain displayed throughout the Conference; poster sessions are foreseen also during coffee breaks and lunches

Badges

Badges must always be visibly worn during the scientific session, coffee breaks and lunches at Conference site but also during social program and technical visits.

Certificate of attendance

Certificates will be given to all registered participants at the Registration Desk on the last day

Coffee breaks and lunches

Coffee breaks and lunches will be served free of charge at the Conference to fully registered participants wearing their badges. Accompanying Persons have no access to scientific session nor to coffee breaks and lunches.

Please note that vegetarian dishes will be on daily menu; for other special needs, we will try to serve a great variety of food so that it will be easier for you to get some alternatives in case of special diet restriction.

Liability

In registering for the Conference, participants agree that neither the Scientific Committee nor the Organizing Secretariat assumes any liability. Participants should therefore organize their own health and travel insurance.

Person with special needs

Every effort has been made to ensure that people with special needs are catered for during the Conference. Should you require any specific assistance, please let us know in advance, with a notation on your registration form, to enable to assist in making your stay in Bologna a pleasant and comfortable one.

Banks - Currency

All banks in Italy exchange foreign currency and traveler's cheques. Banks are open from Monday to Friday 8.30 am to 1.30 pm and most of them also open for one hour early in the afternoon. The local currency is € (Euro). There is no restriction on the import of foreign currency into Italy and there are no limits for traveller's cheques. Automatic teller machines and exchange offices are readily available. Most hotels, restaurants and shops accept major credit cards but check first.

FAENZA

Of Roman origins, Faenza is a splendid city of art whose fame already shone in the Renaissance period of the production of exquisitely made pottery that was exported all over Europe.

The city we see today was formed over a long arc of historical evolution and enriched over the years by fine architecture with strong Renaissance and Neoclassical features.

Faenza's outstanding architectural attractions are concentrated in the two contiguous main squares: Piazza del Popolo, lined by two spectacular double order porticoed wings, and Piazza della Libertà.

In Faenza you can visit one of the world's most beautiful and complete art collections: the international Ceramic Museum houses pieces from all over the world and from every epoch, from classical amphoras to the works of Chagall and Picasso, and there is a rich section dedicated to Faenza pottery in the golden age of the Renaissance.

Over the years Faenza craftsmen and artists developed and perfected the decoration of hand made pottery, and the 60 workshop currently active - most

of them in the city centre - offer the tourist the chance of unique purchases unavailable elsewhere.

Faenza, at the foot of the first Subapennine hills, enjoys a fine location and evocative agrarian surroundings: vineyards in the hills, cultivated land with traces of the ancient Roman land-division system, and fertile market gardens in the plains.

The weather in Faenza in September is generally warm with occasional showers.

The average temperature is 20-25 °C during the day and 15-18 °C in the evening.

Field Trip

On Tuesday, September 14, after the morning session, participants will leave for a mid-day technical visit to Packing house, orchards and nursery in Faenza area.

Thereafter the tour will lead to Bologna for a visit at the Faculty of Agriculture of the University of Bologna and to the experimental orchard of Bologna University where a visit and a country dinner will be organized.

12,30 Leaving from the Conference centre after the morning session

13,00 Agrintesa Packing house visit (Faenza)

14,30 Departure

15,00 Hayward and Zespri Gold orchard

16,00 Nursery

17,30 Departure

18,30 Visit of the Bologna University Faculty of Agriculture and Experimental farm

20:00 Country dinner in the S. Anna "brolo", Bologna University

21:30 Return to Faenza

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