Section Vine and Berry Fruits

7th International Symposium on Kiwifruit

Programme

Faenza, ITALY
12-17 September 2010

FAENZA FAIR – SALA ZANELLI
Via Enzio Gironzoni 5 – 40013 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., Benge 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

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

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


17.30 - 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

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., Martinez-Nuñez L., Gallego Van and Landín M. - Modelling in Vitro Culture Propagation of Kiwifruit Using Artificial Intelligence (AI)
09.30 - 09.45  Di Tommaso G., Piaggesi 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., Bolding 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


10.30 - 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


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
<table>
<thead>
<tr>
<th>Time</th>
<th>Speakers</th>
<th>Title</th>
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<tbody>
<tr>
<td>15.00</td>
<td>Xue M.G., Gui X.W. and Rong F.G.</td>
<td>Temporal and Spatial Changes of Chlorophyll Fluorescence Characteristics of Kiwifruit (Actinidia delicosa ‘Changan 4’) stored at Room Temperature</td>
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<tr>
<td>15.15</td>
<td>Botondi R., Russo V. and Mencarelli F.</td>
<td>Study of anaerobic metabolism of kiwifruits stored in ULO, iO, and regular CA</td>
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<td>15.30</td>
<td>Noferini M., Fiori G., Costa G.</td>
<td>Innovative non-destructive device for fruit quality assessment</td>
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<td>Coffee break</td>
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**Chairman:**

16.15 - 16.30 Cooper T., Sagredo K. and Mansilla A. - Prevention and prediction of kiwifruit softening
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 Manriquez 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 SmartFresh\textsuperscript{SM} (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, azza 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
website: 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 provided to the participants and an 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 us 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 amphorae 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.

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<tr>
<td>12.30</td>
<td>Leaving from the Conference centre after the morning session</td>
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<tr>
<td>13.00</td>
<td>Agrintesa Packing house visit (Faenza)</td>
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<td>14.30</td>
<td>Departure</td>
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<tr>
<td>15.00</td>
<td>Hayward and Zespri Gold orchard</td>
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<td>16.00</td>
<td>Nursery</td>
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<tr>
<td>17.30</td>
<td>Departure</td>
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<tr>
<td>18.30</td>
<td>Visit of the Bologna University Faculty of Agriculture and Experimental farm</td>
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<td>20:00</td>
<td>Country dinner in the S. Anna “brolo”, Bologna University</td>
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<tr>
<td>21:30</td>
<td>Return to Faenza</td>
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PATRONAGES