

03. POSTHARVEST TECHNOLOGIES OF FRUITS AND VEGETABLES: A PRACTICAL VIEW OF FOOD QUALITY, SAFETY AND SUSTAINABILITY (Third Edition)

Venue. University of Almería.

Collaborators: Coexphal and Fundación Cajamar.

Other participating companies: Fundación UAL-Anecoop, Bital, Agrofresh, Citrosol, Syngenta, Nunhems, Clause-HM, CASI, Murgiverde, Tecnova, Primaflor, Agrocolor, etc.

Directors. Manuel Jamilena (mjamille@ual.es) and Juan Luis Valenzuela (jvalenzu@ual.es)

Dates. 22nd October-14th November

Schedule: Mornings and afternoons

Credit hours. 50

Objectives. Addressing postharvest of fruits and vegetables from different perspectives, from biotechnology and breeding, through postharvest physiology and pathology, post-harvest technology, to transportation, and the quality and safety of both fresh products and minimally processed fruits and vegetables. The course has a very important practical component, with practical training in labs at UAL, but also with technical visits to many of the companies of Almería Horticulture.

Applications deadline. 15th September 2015

Target students. Agronomist, Agricultural Engineers, Responsible of Food Quality in Agrifood companies, Graduates in Food Technology, Biology, and other related careers.

Number of places. 25

Registration fee. 50€

Teaching language. English

Credits recognised as training activity in the following eidA3 PhD Programs.

- Protected Agriculture

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