

**Universita Degli Studi Di Foggia, Italy – Postharvest Courses**

<b>Course name</b>	<b>Instructor</b>	<b>ECTS credits</b>	<b>Level</b>	<b>Schedule</b>	<b>Main topics</b>
Postharvest technology of horticultural crops	Colelli	4	U-1	Fall	Harvest, processing lines, cooling, cold room design, CA facilities, MAP, Fresh-cut production
Postharvest Physiology of fruits and vegetables	Lattanzio	3	U-1	Tbd	Ripening & senescence, Ethylene, compositional changes, effects of environmental factors
Transportation of horticultural crops	Colelli	3	U-u	Winter	Refrigerated containers, product compatibility, road&rail, marine, air transportation, logistics, intermodality
Postharvest technology of table grapes	Colelli	2	U-1	Spring	Harvest, quality and maturity, cooling, SO <sub>2</sub> management