

Program Berry School, Geisenheim, 5. - 8.3.2013
Berries: Physiology – Cultivation – Quality – Processing

Tuesday, 5th of March

08.30-10.00	♦Dormancy and Chilling in Berry Crops	P. Palonen	room 3
10.00-10.30	<i>Coffee Break</i>		
10.30-12:00	♦Modern Cultivation Techniques of Raspberry	A. Dale	room 3
12:00-13:00	<i>Lunch</i>		
13:00-14:30	♦Modern Cultivation Techniques of Strawberry	C. Carlen	room 3
14:30-15:00	<i>Coffee Break</i>		
15:00-16:30	♦An International View on Berry Markets	E. Kaim	room 3
16:45-18:15	♦Criteria for Optimal Processing of Berry Fruits to Puree, Juice and Smoothies	H. Dietrich	room 3

Wednesday, 6th of March

08.30-10.00	♦ <i>EuBerry Presentation Working Group 1: Strawberry Breeding for Increasing Fruit Sensory and Nutritional Quality</i>	B. Mezzetti	room 3
	♦QTLs Controlling Fruit Quality Traits in Strawberry and their Applications in Breeding	I. Amaya Saavedra	room 3
	♦Preservation and Characterization of the Genetic Diversity of Berry Species – the Cases RIBESCO and GENBERRY	S. Karhu and B. Denoyes	room 3
10.00-10.30	<i>Coffee Break</i>		
10.30-12.00	♦ <i>EuBerry Presentation Overview of Working Group 4 Activities</i>	M. Groot	room 3
	♦Farm Economics and Berries	P. Roelofs	room 3
	♦Fruit and Marketing	K. Zimmermann and S. Sijtsema	room 3
12.00-13.00	<i>Lunch</i>		
13.00-14.30	Lab-Training: Juice Processing - from Mash to Juice, incl. Sensory Aspects	M. Ludwig	GTZ
14.30-15.00	<i>Coffee Break</i>		
15.00-16.30	Lab-Training: Juice Processing - from Mash to Juice, incl. Sensory Aspects	M. Ludwig, M. Hey	GTZ
16.45-18.15	Lab-Training: Juice Processing - from Mash to Juice, incl. Sensory Aspects	M. Ludwig, M. Hey	GTZ
18.30	Dinner		

Thursday, 7th of March

08.30-10.00	♦Soft Fruit Pathogen Testing for the UK Certification Scheme	A. Dolan	room 3
	♦Production of Certified Healthy Strawberry Plants	H. Konings	room 3
10.00-10.30 <i>Coffee Break</i>			
10:30-12:00	♦Environmental Control of Growth and Flowering of Strawberry, Raspberry and Blackberry	A.Sonsteby	room 3
12:00-13:00 <i>Lunch</i>			
13:00-14:30	♦Berries Health Benefits	L. Tavares	room 3
14:30-15:00 <i>Coffee Break</i>			
15:00-16:30	♦ <i>EuBerry Presentation Working Group 3: Genetic and Environmental Drivers of Fruit Composition in Relation to Sensory Quality in Blueberry</i>	C. Messner	room 3
	♦WG3 Advances: Berries that Promote Health	L. Tavares	room 3
	♦Effect of packaging on the quality of berries	F. Pereira da Silva//J. J. Mes	room 3
16:45-18:15	♦ <i>EuBerry Presentation Working Group 2: Challenges for European Berry Production – How Does EUBerry Meet the Research Needs</i>	P. Parrika	room 3
	♦Wild berries, Can They Become New Berry Crops?	P. Oliveira	room 3
	♦Towards Biological Control of Thrips spp. in Open Field Strawberry Production	G. van Kruistum	room 3

Friday, 8th of March

08.30-10.00	♦Berry Aroma Compounds	D. Ulrich	room 3
<i>10.00-10.30</i>	<i>Coffee Break</i>		
10:30-12:00	♦Impact of Environment and Cultivation on Quality Traits of Berry Fruits	E. Krüger/A.Zaar	room 3
<i>12:00-13:00</i>	<i>Lunch</i>		
13:00-14:30	♦Strawberry Plant Architecture: Flower Mapping, Manipulation of Flower Induction and Evaluation of Plant Quality in the Different Production Systems	D. Neri	room 3
<i>14:30-15:00</i>	<i>Coffee Break</i>		
15:00-16:30	Lab - Training of the Participants: Plant Architecture	F. Massetani, D. Neri	room 44