

# PROGRAM FOR LIVE DISCUSSION

Plant Bioregulators in Fruit Production 2022 | virtual OFFLINE event

	Oral communications	Poster communications
<p><b>DAY_1_ (21 February 2022)</b>  <b>from 14:00 time of Rome</b>  <b>Chairpersons: Fabrizio Costa &amp; Nicola Busatto</b></p>	<p><b>O. 1</b>  <b>An inside-out view of tomato fruit ripening</b>  <u>James Giovannoni</u></p>	<p><b>P. 1</b>  <b>SCALD-COLD: comprehensive dissection of the superficial scald in apple</b>  <u>Fabrizio Costa</u>, Angelo Zanella, Christian Huck, Nicola Busatto, Francesca Populin, Stefan Stürz, Ilaria Folie, Franco Biasioli, Brian Farneti, Urska Vrhovsek, Ueno Nami, Lorenzo Vittani, Justyna Grabska, Krzysztof Bec</p>
	<p><b>O. 2</b>  <b>The MADS-box gene SIMBP3 is a master regulator of locular tissue and fruit texture in tomato</b>  <u>Mondher Bouzayen</u></p>	<p><b>P. 2</b>  <b>Deciphering the ethylene production capacity of pear fruit within two segregating populations</b>  <u>Federico Grignaffini</u>, Jordi Gine' Bordonaba, Carolina Ms. Font, Fabrizio Costa</p>
	<p><b>O. 3</b>  <b>Hormone profiling of tomato reproductive organs reveals the vital role of indole-acetic acid conjugation in flower development</b>  <u>Sayantan Panda</u>, Andrei Vainer, Yana Kazachkova, Irina Panizel, Asaph Aharoni, Hagai Yasuor, Sarah Breitenbach, Jutta Ludwig-Müller</p>	<p><b>P. 3</b>  <b>Jasmonate signaling and regulation of anthocyanin biosynthesis in fruits: searching for key targets of MYC2 in strawberry</b>  <u>Paz E. Zúñiga</u>, Karla Jara-Cornejo, Claudia Rivera-Mora, Celia Delgado, Dr. Carlos R. Figueroa</p>
	<p><b>O. 5</b>  <b>Epigenetic modification, a novel strategy to artificially control blueberry fruit ripening</b>            Taishan Li, Hisayo Yamane, <u>Ryutaro Tao</u></p>	

	<p><b>O. 6</b>  <b>No contradictions, please! What does a simple hormonal profiling tell us about vegetative growth regulation?</b>  <u>Sergi Munné-Bosch</u></p>	
	<p><b>O. 7</b>  <b>Abcisic acid promotes vitamin E accumulation in sweet cherries by activation of phyto kinases</b>  <u>Paula Muñoz, Dr. Verónica Tijero, Celia Vincent, Sergi Munné-Bosch</u></p>	
<p><b>DAY_2_ (22 February 2022)</b>  <b>from 14:00 time of Rome</b>  <b>Chairpersons: Satoru Kondo &amp; Guglielmo Costa</b></p>	<p><b>O. 8</b>  <b>Evaluation of side effects of growth regulator chemicals used as anti-frost in apricots and plums on fertility characteristics</b>  <u>Rahim Gharesheikhbayat</u></p>	<p><b>P. 4</b>  <b>Productive characteristics of 'Golden Reinders' apple nine-month nursery trees improved by 6-BA and nitrogen fertigation</b>  <u>Dragan Radivojevic, Jasminka Milivojevic, Cedo Oparnica</u></p>
	<p><b>O. 9</b>  <b>Accede is a new thinner for apple and stone fruit based on the naturally occurring compound 1-Aminocyclopropane Carboxylic Acid</b>  <u>Steven McArtney, Peter Petracek, Poliana Francescato, Kevin Forney</u></p>	<p><b>P. 5</b>  <b>Impact of pre-harvest salicylic acid treatment on phenolic content and antioxidant activity of grape berries</b>  <u>María Carmen Gomez-Jimenez, Beatriz Briegas, Maria C. Camarero, Graciela P. Blanch, Maria L. Ruiz del Castillo</u></p>
	<p><b>O. 10</b>  <b>The Plant Hormone ABA Plays a Role in the Regulation of Date Palm Fruit Ripening</b>  <b>Status:</b>  <u>Saar Elbar, Smadar Harpaz-Saad, Amnon Bustan</u></p>	<p><b>P. 6</b>  <b>Experience in thinning trial to regulate the fruit load on three apple varieties</b>  <u>Tommaso Pantezzi, Jonathan Pasqualini, Andrea Guerra, Enrico Messmer, Cristian Iob, Damiano Moser</u></p>
	<p><b>O. 11</b>  <b>Endogenous ethylene production and fruit quality in peaches in response to ethephon and acc as chemical thinners</b>  <u>Estanis Torres Lezcano, Luís Asín</u></p>	<p><b>P. 7</b>  <b>Searching for plum flower thinner</b>  <u>Ludek Lanar, Jan Namestek</u></p>

	<p><b>O. 12</b>  <b>Effect of AVG (Retain®) on yield and double seed incidence of almond trees, and orchard profit under different conditions of fruit set and PAR interception</b>  <u>Gabino Reginato</u>, Víctor Beyá-Marshall</p>	<p><b>P. 14</b>  <b>Managing fruit size of tropical pumpkin with chemical and microbial root stimulants</b>  <u>Pablo Morales-Payan</u></p>
	<p><b>O. 14</b>  <b>ABA signal transduction and metabolism on anthocyanin and sugar syntheses in grapes</b>  <u>Satoru Kondo</u>, Chihiro Hoshi, Hiroyuki Tomiyama, Hong Lin, Takanori Saito, Katsuya Ohkawa, Hitoshi Ohara</p>	<p><b>P. 15</b>  <b>'Improved Meyer' lemon response to selected bioregulators in a tropical location</b>  <u>Pablo Morales-Payan</u></p>
	<p><b>O. 15</b>  <b>Rate and timing of metamitron affect thinning efficacy of 'Gala' apple trees under American Northeast conditions</b>  <u>Luis Gonzalez Nieto</u>, Poliana Francescato, Jaume Lordan, Terence L. Robinson</p>	
	<p><b>O. 16</b>  <b>Optimizing the application of plant bioregulators with the support of transcriptomics: two case studies in apple and peach.</b>  <u>Alessandro Botton</u>, Francesca Populin, Francesco Girardi, Veronica Tijero, Guglielmo Costa</p>	
	<p><b>O. 34</b>  <b>Auxins promote vascular function and reduce bitter pit of 'Honeycrisp' apples</b>  Chayce Griffith, Randolph Beaudry, <u>Todd Einhorn</u></p>	
<p><b>DAY_3_</b>  <b>(23</b>  <b>February</b>  <b>2022)</b>  <b>from</b></p>	<p><b>O. 17</b>  <b>Effect of Homobrassinolide on Almonds</b>  <u>Bhushan Mandava</u>, Carlos Sotomayor, Srinivas Mandava</p>	<p><b>P. 8</b>  <b>Apple sprouting inducers for mild winter regions</b>  <u>José Luiz Petri</u>, Everlan Fagundes</p>

	<p><b>O. 18</b>  <b>Effect of Homobrassinolide on Walnuts</b>  <u>Bhushan Mandava</u>, Carlos Sotomayor, Srinivas Mandava</p>	<p><b>P. 9</b>  <b>Use of exogenous salicylic in the pre-harvest treatment of olive tree to enrich olive fruits in antioxidant</b>  <u>Maria-Carmen Gomez-Jimenez</u>, Beatriz Briegras, Maria C. Camarero, Jorge Corbacho, Graciela P. Blanch, Maria L. Ruiz del Castillo</p>
	<p><b>O. 19</b>  <b>Biostimulant effects of biogenic ZnO nanoparticles on ‘Moraiolo’ olive cultivar in vitro</b>  <u>Luca Regni</u>, Daniele Del Buono, Maurizio Micheli, Simona Lucia Facchin, Ciro Tolisano, Primo Proietti</p>	<p><b>P. 10</b>  <b>Changes in fatty acid composition and antioxidant content of olive fruits after pre-harvest methyl jasmonate and abscisic acid treatments</b>  <u>María-Carmen Gomez-Jimenez</u>, Beatriz Briegras, Maria C. Camarero, Jorge Corbacho, Graciela P. Blanch, Maria L. Ruiz del Castillo</p>
	<p><b>O. 20</b>  <b>The effect of pre-harvest applications with biostimulants on qualitative properties and postharvest performance of loquat fruits</b>  <u>George Manganaris</u>, Andrea Pavlou, Epifanios Efstathiou, Stavros Christodoulou</p>	<p><b>P. 11</b>  <b>Searching for new possibilities of bloom delay in apricots</b>  <u>Ludek Lanar</u>, Klara Schankova, Jan Namestek</p>
	<p><b>O. 21</b>  <b>Melatonin and its tissue-specific role during postharvest of Angeleno plum</b>  <u>Alba Arabia</u>, Sergi Munné-Bosch, Paula Muñoz</p>	<p><b>P. 16</b>  <b>Biostimulant effects on root and above-ground in lychee</b>  <u>Pablo Morales-Payan</u></p>
	<p><b>O. 22</b>  <b>Timing of gibberellic acid applications to manipulate flowering and improve fruit production in HLB-affected sweet orange</b>  <u>Taylor Livingston</u>, Tripti Vashisth</p>	

	<p><b>O. 23</b>  <b>Evaluation of minimum required rate of hydrogen cyanamide for uniform bud-break in low-chill peach cultivar</b>  <u>Tripti Vashisth, Bikash Adhikari</u></p>	
	<p><b>O. 33</b>  <b>Return bloom enhancement of low, medium and high flowering 'Golden Delicious' apple trees by the application of 1-naphthaleneacetic acid and ethephon</b>  <u>Matej Stopar</u></p>	
<p><b>DAY_4_ (24 February 2022)</b>  <b>from 14:00 time of Rome</b>  <b>Chairpersons: George Manganaris &amp; Chris Watkins</b></p>	<p><b>O. 24</b>  <b>Plant growth regulator effects on physiological storage disorders of apple fruit</b>  <u>Christopher B. Watkins</u></p>	<p><b>P. 12</b>  <b>Ripening behavior in red flesh 'Kissabel®' apple fruit during post-harvest</b>  <u>Francesca Populin, Lorenzo Vittani, Brian Farneti, Nicola Busatto, Fabrizio Costa</u></p>
	<p><b>O. 25</b>  <b>Plant bioregulators: do we still need them?</b>  <u>Guglielmo Costa, Alessandro Botton</u></p>	<p><b>P. 13</b>  <b>Transcriptomic investigation of superficial scald onset in Granny Smith and Ladina apple varieties during different post-harvest storage techniques</b>  <u>Lorenzo Vittani, Nicola Busatto, Andreas Bühlmann, Simone Bühlmann-Schütz, Angelo Zanella, Fabrizio Costa</u></p>
	<p><b>O. 26</b>  <b>Auxin is part of the regulatory circuit that sustains the ripening initiation in apple fruit</b>  <u>Nicola Busatto, Marco Moretto, Brian Farneti, Francesca Populin, Mauro Comisso, Urska Vrhovsek, Paolo Sonego, Paolo Fontana, Flavia Guzzo, Franco Biasioli, Fabrizio Costa</u></p>	<p><b>P. 17</b>  <b>Yellow passion fruit conservation for the fresh market as affected by postharvest wax and cytokinin treatments</b>  <u>Pablo Morales-Payan</u></p>
	<p><b>O. 27</b>  <b>Blueberry endogenous ethylene production affects fruit quality and storability</b>  <u>Brian Farneti, Iuliia Khomenko, Matteo Ajelli, Franco Biasioli, Lara Giongo</u></p>	<p><b>P. 18</b>  <b>Effects of bioregulators and storage temperatures on the postharvest preservation of the tropical fruit Melicoccus bijugatus Jacq</b>  <u>Pablo Morales-Payan</u></p>

	<p><b>O. 30</b>  <b>Effect of pre-harvest ethylene inhibitor application on `Fuji` apple on-tree maturation and quality after storage</b>  Luiz Carlos Argenta, Rachael Maree Wood, Felipe De Angel Monteiro Terra, Daniel <u>Alexandre Neuwald</u></p>	<p><b>P. 19</b>  <b>Folcysteine fruit coating and storage temperature affect deterioration of 'Davis Haden' mango</b>  <u>Pablo Morales-Payan</u></p>
	<p><b>O. 31</b>  <b>Postharvest life and quality improvement of Bacon avocados</b>  <u>Celia Vincent Sánchez</u>, Sergi Munne Bosch</p>	
	<p><b>O. 32</b>  <b>Postharvest apple ripening is regulated by ethylene in an ABA-dependent manner</b>  <u>Pablo Fernández-Cancelo</u>, Paula Muñoz, Neus Teixidó, Sergi Munné-Bosch, Jordi Giné-Bordonaba</p>	