SYMPOSIUM PROGRAM

8th International
Table Grape Symposium
Apulia & Sicily, 1-7 October 2017
Italy

PROMOTERS

Università di Foggia
Dept. SAFE

Università degli Studi di Torino
Dept. DiSAFA

PATRONAGE

mipaaf
Ministero delle politiche agricole alimentari e forestali

Regione Puglia

Città di Foggia

Comune di Bari

Conveners: Laura de PALMA, Rosario DI LORENZO, Vittorino NOVELLO
Promoter Group: Laura de PALMA, Rosario DI LORENZO, Vittorino NOVELLO, Antonio ROMITO, Michele MELILLO
Scientific Committee: Laura de PALMA (Italy), Rosario DI LORENZO (Italy), Vittorino NOVELLO (Italy), Donato ANTONACCI (Italy), Nick Dokoozlian (California), Matthew Fidelibus (California), Gabriel Selles (Chile), Mark Kristic (Australia), Ahmed Altindisli (Turkey), Patricia Leao (Brasil), Jan Hendrik Avenant (South Africa), Juan Carreño (Spain), Hamed Douati Baneh (Iran), Fang Yulin (China), J.J. Hunter (South Africa), Luis Peres de Sousa (Portugal), María Fernanda Mujica Rivas (Argentina),
Organizing Committee: Vittorino NOVELLO (President), Laura de PALMA, Rosario DI LORENZO, Antonio ROMITO, Michele MELILLO, Luigi TARRICONE, Giuseppe FERRARA, Vitale NUZZO, Antonino PISCIOTTA, Silvia CAVALLETTO
Technical Support: Francesco PEDARRA
Sunday 1st October
University of Foggia Aula Magna “Valeria Spada”, Via Caggese 1, Foggia

18:00-21:00  Registration and Welcome Party

Monday 2nd October
University of Foggia Aula Magna “Valeria Spada”, Via Caggese 1, Foggia

08:15-09:00  Registration and Poster Display
09:00-09:45  Opening Ceremony: Welcome greetings of Authorities.

09:45-11:05  SESSION 1. Overview, Economics and Statistics - Chairperson: Luis PERES de SOUSA
1. Opening speech - Table and dried grapes: non-alcoholic products of the vitivinicultural sector intended for human consumption. B. Iasiello
2. Old and new competitions in the world trade of table grapes. A. Seccia, F.G. Santeramo, G. Nardone
3. The development of table grape industry in China. Y. Fang, Y. Ju
4. Factors affecting the profitability of table grapes in Chile. C. Cruz, D. Ljubetic, A. Miquel
5. Overview of table grape production in Peru. A.C. Zamorano
11:05-11:30  Poster View and Coffee Break

11:30-13:35  SESSION 2. Genetic Resources & Variety Novelties - Chairperson: Yulin FANG
6. Opening speech - Is it worthwhile protecting table grape varieties? S. Borrini
8. Table grape breeding at the University of Arkansas USA: progress and challenges. J.R. Clark
9. Table grape breeding in Chile: genetic improvement for disease resistance and quality traits. E. Torres, A. Ibacache, B. Defilippi, P. Cid, P. Barba
11. Results of comparison of bunch and berry traits of some commercial foreign and Iranian grape cultivars in Urmia, Iran. H. Doulati Baneh, M.A. Nejatian
13:35-15:00  Poster View and Buffet Lunch

15:00-16:05  SESSION 3. Innovation in Plant Protection - Chairperson: Eunice AVENANT
14. Control of the European grapevine moth, Lobesia botrana, in Apulia by mating disruption technique. G.S. Germinara
15. Efficacy of Beauveria bassiana based insetticide (Naturalis®) on table grape against Frankliniella occidentalis. A. Guarino, V. Lasorella, M. Benuzzi, F. Fiorentini, E. Ladurner
16.05 - 16.30  Poster View and Coffee Break

16:30-17:00  General Discussion on Oral/Poster Presentations - Chairperson: Daphna BLACHINSKY

17:00-17:30  CANDIDATURES FOR 9th ITGS- Chairperson: Vittorino NOVELLO
Tuesday 3rd October
University of Foggia Aula Magna “Valeria Spada”, Via Caggesi 1, Foggia

08:00-08:30  Registration

08:30-9:50  SESSION 4. Biology and Physiology of Production - Chairperson: Gabriel SELLES
17. Opening Speech - Molecular regulation of flower abscission and fruit set on table grapes. S. Domingos, J. Fino, V. Cardoso, O.S. Paulo, C.M. Oliveira, L.S. Goulão
18. Fruit set of cultivar Regal responds to source-sink manipulation. V. Nuzzo, R. De Bei, A. Carlomagno, N. Briglia, G. Montanaro

09:50-10.20  Poster View and Coffee Break

10:20-11:55  SESSION 5a – Improved Cultural Techniques - Chairperson: Nick DOOKOOZLIAN
22. Opening Speech - Covering vineyards & table grape production and quality as related to the use of agrotectile fabrics as new climate control cover and reflective groundcover. L. de Palma, P. Limosani, G. Vox, E. Schettini, D. Antoniciello, F. Laporta, V. Brossé, V. Novello
25. The technical research on table grapes under two-crop-a-year cultivation in southern China. G. Cheng, T. Xie, R. Wen, Y. Zhang, M. Cao, R. Guo, X. Cao, X. Bai
26. Technical Speech - Use of new information technology platform to optimize application timing of bud breaking products. G. Marullo, B. Valmori, C. Bargellini, S. Fontana

11:55-12:30  General Discussion on Oral/Poster Presentations - Chairperson: Sara DOMINGOS

12:30-14.00  Poster View and Buffet Lunch

14:00-15:35  SESSION 5b – Improved Cultural Techniques - Chairperson: Michele MELILLO
27. Technical Speech - First field studies to evaluate the efficacy and crop safety of VBC-30151 (10% S-ABA) for berry thinning of table grapes in Italy. C. Grenouillet, M. Schroeder
29. Soil management effect on organic Sugranineetan (Scarlotta Seedless®) table grape quality in Apulia region. G. Masi, G. Debiase, D. Di Gennaro, A. Amendolagine, G. Gentile, L. Tarricone
30. Effect of deficit irrigation and canopy management to advance fruit maturity of Scarlet Royal® in the Coachella Valley, California. C. Gispert, W. Peacock, D. Obenland

15:35-16:00  Poster View and Coffee Break

16:00-17:35  SESSION 6 – Updating in Post Harvest - Chairperson: Matthew FIDELIBUS
32. Opening Speech – Flavor in table grapes: what’s beyond sweet and sour and how it is affected by storage. I. Mazo, T. Kaplunov, E. Lewinsohn, A. Lichter
34. Evaluation of quality parameters of ‘Italia’ table grapes kept on the vine compared to cold storage in air or in modified atmosphere packaging. M.L. Amodio, F. Piazzolla, S. Pati, G. Colelli
36. Sulfur dioxide emitting films used in table grape packaging and their performance under California conditions. J.L. Smilanic, T. Hanke
37. Combined effect of Modified Atmosphere and innovative Sulphur Dioxide emission devices for table grape preservation in consumer pack. S. Caceres, K. Cleave

17:35-18:00  General Discussion on Oral/Poster Presentations & Vote Candidates to Host the 9th ITGS - Chairperson: Nelli HOVHANNISYAN
LIST OF POSTER COMMUNICATIONS

SESSION 1. Overview, Economics and Statistics
1P. Table grape production regions in Bulgaria. P. Petkov
2P. Growing table grapes in Bulgaria: conditions, development, problems & results. I. Mateev

SESSION 2. Genetic Resources & Variety Novelties
3P. Early ripening table grape cultivars ‘Springlight’ and ‘Honeylight’ bred in China. S. Zhao, Z. Guo, C. Liu, J. Yuan, B. Han, M. Li
4P. Table grape Dalmasso crosses: main berry chemical traits. (ID VI/9 and ID XI/2). A. Ferrandino, O. Kedrina, A. Carломagno, V. Novello
5P. Rootstock evaluation for new table grape cultivars in the São Francisco Valley, Northeast Brazil. P. Coelho de Souza Leão, J.I. de Souza Rego, J.H.B. Nascimento, E.M. de Carvalho Souza
6P. Yield performance and fruit characteristics of seedless table grapes genotypes in the São Francisco Valley, Northeast Brazil. P. Coelho de Souza Leão, J.I. de Souza Rego, J.H.B. Nascimento, E.M. de Carvalho Souza
7P. Effect of chemical treatments on germination of Alphonse Lavallée x Regent hybrid grape seeds. H.I. Uzun, N. Ozer, M. Akkurt, C. Ozer, S. Aydin, B. Akturk
9P. Italian table grape genetic improvement: the new approach and challenges. S. Somma, A. Carломagno
10P. Genomic and transcriptomic tools to study the molecular bases of inter-varietal phenotypic differences and develop new tools for grape breeding. M.F. Cardone, C. Bergamini, R. Perniola, L.R. Forleo, D. Antonacci

SESSION 3. Innovation in Plant Protection
11P. DiPel® (Bacillus thuringiensis var. kurstaki) for the control of Trimen’s false tiger moth, Agoma trimenii. J.Y. De Waal, C.M. Morris, A.P. Malan, S. Johnson

SESSION 4. Biology and Physiology of Production
12P. Pollination, berry growth dynamic & composition flux of cv Qzi ouzm (Vitis vinifera L.). H. Doulati Baneh
13P. Differential sensitivity of grape varieties to abscission agents not related to ethylene biosynthesis. M.W. Fidelibus

SESSION 5a – Improved Cultural Techniques
14P. Response of Thompson Seedless and Timco seedless to different levels of irrigation, under plastic cover. G. Selles, G. Marfan, R. Ferreyra, C. Salazar, V. García, C. Montano
15P. Microclimate and phenology of Thompson Seedless cultivated under a permanent plastic cover in central area of Chile. C. Salazar-Parra, G. Selles, C. Montano, G. Marfan, V. García
16P. Delayed planting and two-crop-a-year of ‘Kyoho’ grape in Southern of China. X. Cao, A. Chen, T. Xie, Y. Zhang, J. He, Y. Song, B. Qin, G. Cheng, R. Guo, X. Bai

SESSION 5b – Improved Cultural Techniques
20P. Long-term influence of rootstocks on growth, yield and fruit quality of Flame Seedless grapes grown in northern Chile. A. Ibacache, P. Barba, E. Torres
21P. The effect of foliar application with Potassium silicate and Zinc sulphate on some elements in two cultivars of grapevine under saline conditions. H. Dolati Baneh, A. Hassani, M.H. Sadaghini, N. Abbaspour
22P. Application of a specific inactivated dry yeast to Muscat Hamburg cultivar in a Mediterranean climate: effects on vine performance and grape quality. D. Petoumenou, E.G. Xyrafis, I. Dimakis, F. Battista
23P. Colour of Crimson Seedless as affected by different ethephon and s-ABA treatment combinations and application methods. J.H. Avenant, F.J. Calitz

SESSION 6 – Updating in Post Harvest
<table>
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<tr>
<th>Itinerary</th>
<th>DEPARTURE FROM FOGGIA</th>
<th>1st VISIT</th>
<th>2nd VISIT</th>
<th>LUNCH IN VINEYARD</th>
<th>ARRIVAL AT HOTELS (Bari)</th>
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<tr>
<td>1</td>
<td>7:30 a.m.</td>
<td>OP AGRITALIA @ Fratelli Laporta (Trinitapoli) <a href="http://www.opagritalia.it/">http://www.opagritalia.it/</a> <a href="http://www.masterfruit.it/">http://www.masterfruit.it/</a></td>
<td>OP GIULIANO PUGLIAFRUIT (Turi) <a href="http://www.giulianopugliafruit.it">http://www.giulianopugliafruit.it</a></td>
<td>SERROPLAST (Rutigliano) <a href="http://www.serroplast.it">http://www.serroplast.it</a></td>
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<td>7:30 a.m.</td>
<td>PIGNATARO (Casamassima) <a href="http://www.pignatarosrl.com">http://www.pignatarosrl.com</a></td>
<td>AGRICOOPER (Noicattaro) <a href="http://www.agricoper.it/">http://www.agricoper.it/</a></td>
<td>SERROPLAST (Rutigliano) <a href="http://www.serroplast.it">http://www.serroplast.it</a></td>
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<td>3</td>
<td>7:30 a.m.</td>
<td>OP GIULIANO PUGLIAFRUIT (Turi) <a href="http://www.giulianopugliafruit.it">http://www.giulianopugliafruit.it</a></td>
<td>FRAVA (Acquaviva delle Fonti) <a href="http://www.fravafruit.it/">http://www.fravafruit.it/</a></td>
<td>SERROPLAST (Rutigliano) <a href="http://www.serroplast.it">http://www.serroplast.it</a></td>
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<td>4</td>
<td>7:30 a.m.</td>
<td>ROMANAZZI (Castellaneta Marina) <a href="http://www.romanazzifruit.com">http://www.romanazzifruit.com</a></td>
<td>PEVIANI GROUP (Ginosa) <a href="http://www.peviani.it">http://www.peviani.it</a></td>
<td>SERROPLAST (Rutigliano) <a href="http://www.serroplast.it">http://www.serroplast.it</a></td>
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**OP Agritalia, at Laporta farm:** automated irrigation/fertigation system, subirrigation, soil nutrition monitoring probes, soil management, plastic coverings and reflective groundcover, DSS and sustainability indicators, integrated farming, certifications.

**OP Giuliano:** table grape vineyards, plastic coverings, peach, apricot, citrus and cherry orchards, new varieties, seasonal vegetables, 70,000 m² production plant, packaging house, cold storage, Global G.A.P and Tesco Nurture certifications.

**Pignataro farm:** table grape vineyards, cherry orchards, vegetables, organic farming, soil nutrition monitoring probes, plastic coverings, 30,000 m² production plant with packaging house and cold storage rooms, Biodiversity Friend Certification (WBA).

**Agricooper farm:** integrated pest management, reduction of pesticides use and residues, plastic coverings, packaging, pre-cooling, cold-storage into a new efficient production plant of 20,000 m² (6,000 m³ covered), innovation of packaging design (grapes to go).

**FRAVA farm:** cover crops, training systems, soil nutrition monitoring probes, 26,000 m² production plant, postharvest micro-wave technology to avoid SO₂, biodegradable packaging, certifications and Biodiversity Friend Certification (WBA).

**Romanazzi farm:** 270 ha biologic farming, plastic coverings, cover crops, varieties, 3,600 m² of covered production plant with 3 cold storage rooms, BioAgri Cert, Global G.A.P.-Grasp, IFS certifications.

**Peviani farm:** integrated farming, application of Europgap, BRC and IFS production standards, control of process guaranteed by the Quality Management System according to UNI EN ISO 9001:2000, certifications.
Thursday 5th October
Palace Hotel, Via Francesco Lombardi 13, Bari

08:30-9:00 Registration
09:00–09:30 Welcome Greetings

9:00-12:30 ROUND TABLE DISCUSSION “TABLE GRAPE AND PERISHABLE PRODUCTS AT THE CHALLENGE OF INTERNATIONALIZATION” - Chairperson: Luca LANINI

9:30-10:20 SESSION 1. Cold Chain Management: Logistic and Traceability in the Supply Chain
Talking about:
- production, logistics, technology for flows control and quality maintenance

10:30-11:20 SESSION 2. The Internationalization Challenge: Conquering New Markets by New Products
Talking about:
- new markets, new products

11:30-12:20 SESSION 3. The Market Request: Marketing and High Value-Added Services
Talking about:
- customer service, E-commerce, range, quality, volumes

12:30-13:20 Buffet Lunch
13:30 Transfer to Bari airport (1st shuttle), flight to Palermo at 15.35
17:00 Transfer to Bari airport (2nd shuttle), flight to Palermo at 19.40

14:15-16:30 FOCUS: ITALIAN EXPORT OF PERISHABLES FACING NEW COMMERCIAL OPPORTUNITIES (addressed to Italian operators) - Chairperson: Luca Lanini with the support of Roberto DE PETRO
Talking about:
- new market opportunities for the Italian export
- new services for the companies to support and boost the export

Table grape and fresh perishable products are facing new important commercial challenges which need efficient logistic management as well as new and more dynamic capacities of commercialization. The new markets require a wide range of products, standardization, commercial normalization, perfect management of cold chain, transports and logistic platforms perfectly integrated into the infrastructures and along the intermodal freight corridors. Today the supply chain management allows to create value, generate savings, reinforce the competitive advantage for all those who will be able to optimize it and to utilize the new ICT technologies. Production, commercialization and distributive management of the merchandises are going to integrate into a new overview aiming to provide successful solutions to face global competition.

The International Round Table Discussion on “Table Grape and Perishable Products at the Challenge of Internationalization” is going to deal with these topics with experts and businessmen who are members of the big global supply chain of the sector.

The Italian system is able to play a more important role into the international scenario providing that its productions are supported by well organized commercial and logistic procedures. The Focus on “Italian Export of Perishables Facing New Commercial Opportunities” will be devoted to Italian operators. FRUITIMPRESE and APEO partners will be the most interested subjects in this Focus and will be also directly involved in the discussion. The Italian Trade Agency (ICE) and the Italian Council for Agricultural Research and Economics (CREA) and other Institutions and Organizations operating at national and International level will be involved as well.
Friday 6th October
University of Palermo, Aula Magna Dept. Scienze Agrarie e Forestali,
Viale delle Scienze 11, building 4, entrance H, Palermo

08:30-09:00  Registration
09:00-9:30  Welcome Greetings
09:30-10:45  SESSION 5c. Improved Cultural Techniques - Chairperson: Kobus HUNTER
38. Effect of a combination of three biostimulants on Flame Seedless grape quality in the Berg River Valley Region of South Africa. J. Strydom, A. Bender, J. Avenant
39. Return fertility of Vitus vinifera cv. Prime as affected by GA3 application methods and volumes. L. van der Vyver, E. Avenant, J.H. Avevant
41. Application timing and concentration of abscisic acid improve color of Selection 21 Embrapa seedless grape. R. Koyama, S. Roberto, R. Colombo, M.W. Fidelibus, D. Cantu, A. Waterhouse
42. Physiological effect of Timorex Gold® on berries color uniformity on table grapes. D. Blachinsky, C. Arroyo, G. Las Heras

10:45-11:15  Coffee Break
11:15-11:45  SESSION 5d. Improved Cultural Techniques - Chairperson: Carmen GISPERT
44. Effect of bunch trimming in Red Globe grape cultivated in soilless condition. R. Di Lorenzo, A. Pisciotta, P. Scafidi
45. Technical Speech - Valagro solution to increase fruit size in table grape. S. Fontana, G. Marrollo, G. Di Tommaso, A.D. Sgrignuoli

11:45-12:30  General Discussion - Chairperson: Sergio ROBERTO

12:30-14:30  Buffet Lunch
14:30-16:30  Visit to Mugavero Company (Campofelice di Roccella) (http://www.mugavero.it)
16:30-19:30  Visit to Abbazia Santa Anastasia Winery and Vineyards (www.abbaziasantanastasia.com/)

Proclamation of 9th ITGS Host
19:30-21:30  Dinner at Abbazia Santa Anastasia Relais

22:45  Arrival at Hotels in Palermo
### 2030 Farewell Dinner (semi-formal) in Palermo (Villa Niscemi, Piazza dei Quartieri 2, Palermo) and Symposium closure.

### Saturday 7th October

**Technical Tours in Sicily**

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<th>DEPARTURE FROM PALERMO</th>
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**VISIT TO CANICATTÌ AREA FARMS**

Soilless grapevine cultivation, bagged grapes, biodynamic farming, covering types, traditional vineyard of cvs Italia and Red Globe.

**VISIT TO MAZZARRONE AREA FARMS**

Soilless grapevine cultivation, covering types, greenhouses, topworked vineyards, traditional vineyard of cv Italia and Red Globe.