



ARISTOTLE  
UNIVERSITY OF  
THESSALONIKI



## TRAINING SCHOOL COST CA22134 FOODWASTOP

### Prevention and management of pre and postharvest diseases of fresh fruit and vegetables

22-24 May 2025, Thessaloniki, Greece



***Local organizer* George Karaoglanidis (WG1 leader)**

***Chair* Gianfranco Romanazzi, *Vice Chair* Fernando Pérez Rodriguez**

**Sustainable network for agrofood loss and waste prevention, management, quantification and valorisation**

c/o Department of Agricultural, Food and Environmental Sciences, Università Politecnica delle Marche  
Via Breccie Bianche, 10 - 60131 Ancona, Italy – e-mail: [g.romanazzi@univpm.it](mailto:g.romanazzi@univpm.it)

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## Introduction

Food loss and waste (FLW) is a global challenge recognized by international governments and organizations. Reducing FLW is key to sustainably ensure nutritional food security for an increasing world population. It is a target of the Sustainable Development Goals of the United Nations, and the Farm to Fork Strategy of the European Green Deal. The FoodWaStop COST project addresses these challenges and aims to: (i) build an interdisciplinary and multi-actor European Network that will also connect with non-EU Mediterranean countries, to promote knowledge on FLW beyond the state of the art; (ii) determine incidence of FLW in the critical points of the fruit and vegetable value chain; (iii) foster technological innovations and sustainable management strategies to reduce and prevent FLW; and (iv) valorise agrofood waste to promote a circular bio-economy.

Working Group 1 (WG1) and Working Group 2 (WG2) of COST CA22134 Action FoodWaStop focuses on updating, sharing and exchanging the most recent strategies to prevent, manage and reduce FLW, as far as the required research, technology and knowledge allows. As a mean to achieve its goals, WG1 and WG2 organize this training school at the Aristotle University of Thessaloniki, where experts in the field of pre- and postharvest plant disease prevention and management will provide masterclasses to train young participants and prepare the next generation of plant protection specialists.

## Aims

The aim of this training school is to transfer knowledge on the modern methods used to prevent and manage pre- and post-harvest diseases of fresh fruit and vegetables and thus to build capacity in the field and develop the next generation of plant protection specialists. The career development of Young Researchers and Innovators will be supported by acquiring professional skills and knowledge enabling them to become the champions in sustainable agriculture and resilient food chains.





## Contents

The training school covers fundamental knowledge: a) on traditional and novel methods used to manage pre and post harvest diseases of fruit and vegetable commodities, b) on regulatory aspects of new plant protection products, and c) on innovations applied in practice to combat pre- and post harvest diseases in the field or the packinghouse.

The courses will be delivered by international experts in the field and include theoretical classes, practical applications in the laboratory and a visit to field and packinghouse facilities. In this way the participating students will gain theoretical information in the field associated with real life scenarios on the methods used to prevent fruit and vegetable diseases using cutting end technologies.

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## Timetable

<b>Thursday 22/5/24 Amphitheater III – KEDEA Building AUTH</b>		<b>Friday 23/5/24 Room 52, Department of Agriculture AUTH</b>		<b>Saturday 24/5/24 Field Trip</b>	
08.30-09.00	<i>Registration of participants</i>	09:00-09:45	Fruit Physiological disorders as agents of food losses ( <b>Athanasios Molassiotis</b> )	08.30	Departure for the Field Trip
09.00-09.30	Welcome by the local organizer ( <b>George Karaoglanidis</b> ) and COST Chair ( <b>Gianfranco Romanazzi</b> ) and state of the art of the COST CA22134 Action FoodWaStop	09:45-10:30	Epidemiological insights in integrated disease management of fruit: from field to postharvest ( <b>Larissa May de Mio</b> )	09.30-11:00	Visit of a leafy vegetables production farm
09.30-10.15	Biological control of postharvest diseases ( <b>Davide Spadaro</b> )	10:30-11:00	<i>Coffee break</i>	11:00	Departure from the farm
10.15-11.00	Environmental friendly strategies to prevent and manage the presence of mycotoxins in food and feed ( <b>Slaven Zjalic</b> )	11:00-11:45	Fungicide resistance and its management as a tool to prevent food losses ( <b>George Karaoglanidis</b> )	11:30-13:00	Visit of a packing house
11.00-11.30	<i>Coffee break</i>	11:45-12:30	Novel biotechnological approaches to combat postharvest pathogens ( <b>Lola Fernandez Ortuno</b> )	13:00-14:30	<i>Lunch</i>

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11.30-12.15	Post harvest treatments alternative to chemicals ( <b>Lluís Palou</b> )	12.30-13.15	Prevention and management of postharvest diseases with physical means ( <b>Alessandra Di Francesco</b> )	16:00	Return in Thessaloniki
12:15–13:00	Induced resistance to prevent postharvest pathogens ( <b>Gianfranco Romanazzi</b> )	13.15-14.15	<i>Lunch</i>		
13:00-14:00	<i>Lunch</i>	14:15-16:00	Practical Exercise - Postharvest Diseases of fruit and Vegetables – Symptoms/isolation/identification		
14:00-14:45	Regulatory aspects of new plant protection products ( <b>Sandro Frati</b> )	16:00-16:30	<i>Coffee break</i>		
14:45-15:30	Cultural approaches to combat diseases on grapes and kiwi fruit ( <b>Phil Elmer</b> )	16:30-18:00	Practical Exercise – Fungicide resistance detection in postharvest pathogens		
15:30-16:00	<i>Coffee break</i>	18:00-18:15	<i>Concluding Remarks</i>		
16:00–16:45	Field approaches to manage postharvest diseases ( <b>Antonio Ippolito</b> )				
16.45-17:30	Packing and packing materials to control postharvest diseases ( <b>Pervin Kinay</b> )	21.00-23.00	<i>Group Dinner</i>		

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## Language

The course will be delivered in English. The level of proficiency of the candidates in this language will be requested during the application process.

## Certificate of completion

FoodWaStop in collaboration with the local organizer will issue a certificate that will confirm the attendance.

## Organizational matters

Participants are expected to arrive at Thessaloniki on Wednesday, May 21<sup>th</sup> and to leave on Saturday, May 24<sup>th</sup>. Note that BotryScleroMoni2025 Symposium that will be organized in Thessaloniki from 25<sup>th</sup> to 30<sup>th</sup> May, 2025, follows directly on from this training school. Thus, trainees may combine their participation in the training school with their participation in the BotryScleroMoni 2025.

## Travel Info

The “Makedonia International Airport” in Thessaloniki connects the city to many European capitals and several other European cities by direct flights. Among the air-companies that fly to Thessaloniki’s airport are: Aegean Airlines, Austrian Airlines, British Airways, KLM, Lufthansa, Scandinavian Airlines, Swiss, Turkish Airlines and many low-cost carriers such as EasyJet, Ryanair, and Wizz Air. The airport is located 16 km from the city center. A public bus service connects the airport with the center of the city at 20-minute intervals throughout the day, providing transportation to the center in less than 30 minutes. (Bus Route No. X1 “KTEL – Airport”).

## Reimbursement for COST invited participants

For invited participants on COST CA22134 Action FoodWaStop budget, the cost of participation will be reimbursed according to the COST rules after daily signature of attendance list at the meeting and filling proper form on COST website once back at home. Participants need to book accommodation and cover food (except for snacks at the coffee breaks), with a fee of 20 Euro per day for lunches, while joint dinner is optional.

## Self-funded participants





The Training School accepts applications from candidates that have their own source of funding. Those participants need to cover the meals as well.



## The venues

The courses of the Training School will take place in two different venues, located in the Aristotle University of Thessaloniki.

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The program of the 1<sup>st</sup> day (Thursday 22 May) will take place at the Amphitheater III in the KEDEA building of Aristotle University of Thessaloniki. The building is located downtown, on Tritis Septemvriou Str. at Aristotle University's campus between the Student Club and the University Gymnasium (see map below). An important element of the architecture of the building is the characteristic red color, which makes KEDEA a spatial reference point on the axis of Tritis Septemvriou Str.





The KEDEA building is connected with the Metro Station "Panepistimion" and the following bus lines: 2, 7,14,58 Bus Stop University of Macedonia 17,24,37 Bus Stop Fititiki Leschi 10,31 Bus Stop Agia Foteini-University of Macedonia 27,28,83 Terma Grammis.



The program of the 2<sup>nd</sup> day (Friday 23 May) will take place in the Department of Agriculture of Aristotle University of Thessaloniki. The building of the Department is located within the campus of the University (see map). The theoretical courses will be delivered in Room 52, at the 4<sup>th</sup> floor of the building, while the practical training will be organized in the Laboratory of Plant Pathology located on the 3<sup>rd</sup> floor of the same building.

The building of the Department of Agriculture is connected with the Metro Station "Sintrivani" and the following bus lines: 2, 7, 14, 24, 27, 28, 37,58 Bus Stop Sintrivani, 10,31 Bus Stop Kamara.

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## Hotel reservation

Hotel selection/reservation need to be managed by the participants. We strongly recommend that you make your reservation as soon as possible. Please be aware that accommodation can sold out very fast. There are many options for booking a hotel or guesthouse, see e.g. the platform [booking.com](https://www.booking.com). We recommend that you book a place at walking distance from the University Campus or a place adjacent to metro stations located in the city center for convenient transfer to the University.

Organizers have reserved single, double and triple rooms in the Hotel ABC (3\*). The hotel is ideally located in the city centre, close to all major attractions, while it is at walking distance from the training school venues. **Participants are advised to book rooms as early as possible, since rooms will be reserved on a priority basis.**

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ABC Hotel, Aggelaki Str. 41, 54621, Thessaloniki

[https://hotelabc.gr/?gad\\_source=1&gclid=CjwKCAiAjeW6BhBAEiwAdKltMjOfiHwHD1LzSMSbVLiFQwwa0HWbr550V-Cx8JAB-tWWVZiM0psNOhoCXyQQAxD\\_BwE](https://hotelabc.gr/?gad_source=1&gclid=CjwKCAiAjeW6BhBAEiwAdKltMjOfiHwHD1LzSMSbVLiFQwwa0HWbr550V-Cx8JAB-tWWVZiM0psNOhoCXyQQAxD_BwE)

Check in: Wednesday 21 May 2025

Check out: Saturday 24 May 2025

Single bedroom: 70 euro/night incl breakfast + 3 Euro tax/day

Double/twin bedroom: 90 euro/night incl breakfast + 3 Euro tax/day

Triple bedroom: 120 euro/night incl breakfast + 3 Euro tax/day

**SPECIAL EVENT CODE: TRAINING SCHOOL COST ACTION**

Special rates are NOT available through travel agencies, OTAs (booking.com, Expedia, etc) or any other intermediate. Participants can contact the Reservations Desk by e-mail: [info@hotelabc.gr](mailto:info@hotelabc.gr). Please indicate the special event code as well as your arrival / departure dates & type of room you wish to book.

A deposit is required to confirm the booking. The participants will receive a link to their email address, transferring them to a 3d SECURE bank page, to enter their credit card details and settle the deposit due (1 night deposit). Bookings are reconfirmed depending on availability. Full payment is required upon departure.

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