

CRI Postharvest Workshops 2024

Day 1: Starts 12:00

(All slides at all six workshops to be in English)

Agenda

SESSION 1

Opening Session: Industry Matters

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| 1. | Welcome | |
| | Main Sponsor | ICA/Citrashine |
| 2. | Area overview | Area representative |
| 3. | Economic overview on 2023 and 2024 prospects | Kandas Cloete |
| 4. | Market access update
(including CBS-RMS) | Elma Carstens |
| 5. | Vision 260 – Logistics Outlook | Mitchell Brooke |
| 6. | Consumer assurance | Paula Bester |
| 7. | Carton accreditation system | Hannes Bester |
| | Panel discussion | |

TEA TIME: 14:30 – 15:00

SESSION 2

Focused Packhouse Practices

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| 8. | Fruit intake quality management | Natasha Jackson |
| 9. | Packhouse Delivery Inspections, problems
and recommendations | John-Henry Daneel |
| 10. | Dry and wet tip management | Natasha Jackson |
| 11. | How to mess up fungicide application | Wilma du Plooy |
| 12. | Technical considerations for dry tunnels | Jan Landman |
| 13. | Cost savings in citrus packing | Juan Winter / Dirk Odendaal |
| 14. | Wax application: Critical factors to consider | Jan Landman |
| | Panel discussion | |

BRAAI/DINNER

Day 2: Begins 8:15

SESSION 3

Packaging, Cooling and Rind Disorders

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| 15. | Basic principles of packaging and palletization | Dawid Groenewald |
| 16. | Cooling and packaging research update | Tarl Berry |
| 17. | Critical information for rind disorder management | Paul Cronje |
| 18. | Pre-cooling do's and don'ts | Tarl Berry |
| 19. | Consignment preparation: key points of importance | Natasha Jackson |
| | Panel discussion | |

TEA TIME 10:00 – 10:30

SESSION 4

Postharvest Disease- and Waste-water Management

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| 20. | Sanitation: a case study | Wilma du Plooy |
| 21. | Benefits of retention samples | Natasha Jackson |
| 22. | Other postharvest pathogens of concern | Lindo Mamba |
| 23. | Sewerage and waste water management | Paul Slabbert |
| 24. | Human pathogens on fruit: pre-empting the threat | Wilma du Plooy |
| | Panel discussion | |

**DATUMS EN PLEKKE VIR CRI NA-OES WERKSWINKELS 2024
DATES AND VENUES FOR CRI POSTHARVEST WORKSHOPS 2024**

Datum Date	Pakhuiswerkswinkel Postharvest Workshop	Plek Venue
30 – 31 Jan 2024	Limpopo 1 (English)	Die Eiland, Letsitele Tel: 015 386 8000
1 – 2 Feb 2024	Limpopo 2 (Afrikaans)	Loskopdam, Groblersdal Tel: 013 262 3075
12 – 13 Feb 2024	Mpumalanga (Afrikaans)	Die Stoor, Alkmaar Nelspruit
15 - 16 Feb 2024	KZN & Swaziland (English)	Salt Rock Hotel, Salt Rock Tel: 032 525 5025
20 - 21 Feb 2024	Eastern Cape (English)	Mentorskraal, Jeffreysbaai Tel: 042 293 3278
22 - 23 Feb 2024	Wes-Kaap (Afrikaans)	Rhebokskloof Estate, Paarl Tel: 021 869 8386