



# TROPICAL FRUIT CONGRESS

THE FIRST TROPICAL FRUIT SUMMIT IN EUROPE

8<sup>th</sup> 9<sup>th</sup> 10<sup>th</sup> May 2019  
Rimini Expo Centre-Italy

TOGETHER WITH

**MACFRUIT 2019**

over 43.000 visitors

**Fruit & Veg Professional Show**

TECHNICAL WORKSHOP IN PARTNERSHIP WITH

**UC DAVIS**

**DEPARTMENT of PLANT SCIENCES**

*College of Agricultural and Environmental Sciences*



SPONSOR GOLD



**ZIEHL-ABEGG** 



**TROPICALFOOD**  
MACHINERY

SPONSOR SILVER

# PROGRAM

## Wednesday 8<sup>th</sup> May

### TROPICAL OVERVIEW:

**The roaring sector** Coordinated by Prof. **Roberto Della Casa** *Agroter/University of Bologna*

2:30PM Participants registration

3:00PM **Renzo Piraccini** *Macfrut Chairman*  
Welcome speech

3:10PM **CSO** *Centro Servizi Ortofrutticoli*  
Monitoring centre on tropical fruit consumption

3:30PM **CALIMAN AGRÍCOLA**  
Focus on papaya

3:50PM **DON LIMON**  
Focus on lime

4:10PM **ODILO DUARTE**  
Focus on passion fruit

4:30PM Coffee break

4:45PM **WORKSHOP:**  
**Status of the tropical sector**  
Taking stock of the situation with international top buyers and retailers

6:00PM Tropical happy hour

## Thursday 9<sup>th</sup> May

**PINEAPPLE DAY: Sustainable farming beyond imagination**  
Coordinated by **Pierre Escodo** *Eurofresh Distribution*

10:00AM **Pierre Escodo** *Coordinator*  
Program outline and global trend

10:10AM **GGF INDONESIA**  
Asia, the largest farms in the world

10:25AM **UPALA**  
Costa Rica, the digital farming

10:40AM **DOLE**  
The secret beyond the global brand

11:10AM Coffee break

11:20AM **WORKSHOP:**  
**In search of a new value growth**  
Comparing experiences with international top importers and retailers

12:10PM **WORKSHOP:**  
**Fresh cut & supply chain solutions**  
Comparing experiences with international top players in the field

- Fresh cut pineapples
- Logistic & latest supply chain solutions
- Post-harvest innovations

1:30PM Tropical cocktail

## Friday 10<sup>th</sup> May

**TECHNICAL WORKSHOP:**  
**Tropical fruit retail handling** Coordinated by **Carlos Crisosto** *Professor at UC Davis - California*

10:30AM Participants registration

11:00AM Welcome speech

11:10AM Temperature management: transportation, retail, home

11:30AM Protecting limes, papaya, pineapples and passion fruit

11:50AM Ripening facilities and conditions

12:10PM Ripening avocados (California's experience)

12:30PM Live demonstrations: equipment to measure environmental conditions & control ripening

01:00PM Ripening mangos

01:20PM Final Q&A

**EARLY BIRD** valid until 31<sup>st</sup> of March

### CONFERENCES

VISITOR	122 €
MACFRUT EXHIBITOR	61 €

### TECHNICAL WORKSHOP

ALL	122 €
-----	-------

### PACKAGE CONFERENCES + WORKSHOP

VISITOR	183 €
EXHIBITOR	122 €

FOR MORE INFORMATION AND THE UPDATED PROGRAM  
[www.tropicalfruitcongress.com](http://www.tropicalfruitcongress.com) - [marketing@tropicalfruitcongress.com](mailto:marketing@tropicalfruitcongress.com)