



Measuring tomato vulnerability to molds in ripe tomatoes

Each year, roughly 25 percent of the fruits and vegetables produced across the globe are lost due to fungal diseases. In fleshy fruits, like tomatoes, this issue is more pronounced, especially as they ripen. Researchers from the Blanco Lab at the University of California, Davis, in collaboration with researchers from University of Nottingham, have demonstrated how susceptibility factors that accumulate during the ripening process promote infection by fungal pathogens.

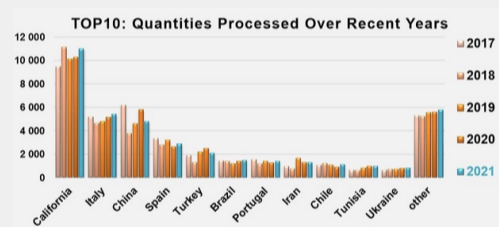
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Genetically modified crops soon permitted in EU?

New Genomic Techniques can promote the sustainability of agricultural production.

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2021: TOP10 processing countries

Trade is increasing slightly, but the overall contribution of the largest ten processing countries has decreased.

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IFU Technical Webinars

May 25, May 27, June 1 and June 2, 2021
3 pm CET / 2 pm UK time
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In conjunction with AIJN and SGF:

For the Juice Industry. From the Industry Experts.

Analysis of mold in tomato products

On May 27th Dr. Elisabeth Varga from University Vienna will talk about "Alternaria toxins in tomato juices" during the International Fruit and Vegetable Juice Association (IFU) online technical webinar.

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