

CRI Postharvest Workshops 2025

Preliminary Agenda - Day 1: Registration from 11:00 Start 12:00

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

Session 1: Industry matters			
	Time	Topic	Presenter
1	12:00 - 12:10	Welcome	Area extension manager
2	12:10 - 12:20	Company overview	Main Sponsor
3	12:20 - 12:30	Area overview	Area representative
4	12:30 - 12:45	Market access	Elma Carstens
5	12:45 - 13:05	Case studies on packhouse efficiency	Juan Winter/ Dirk Odendaal
6	13:05 - 13:20	Consumer assurance: Food safety update	Paula Bester
7	13:20 - 13:35	Packaging: Carton and Pack codes	Albert Coetzee
8	13:35 - 13:55	Update on port operations and industry integration	Mitchell Brooke
9	13:55 - 14:15	Update on rail transport development long haul and short haul, including Maersk rail alignment	Mitchell Brooke
	14:15 - 14:30	Panel discussion	
TEA TIME: 14:30 – 15:00			
Session 2: Optimisation of postharvest practices			
10	15:00 - 15:20	The impact of sanitation and filtration on citrus postharvest quality	Wilma du Plooy
11	15:20 - 15:35	The importance of pH management and record keeping	Rudolph Strydom
12	15:35 - 15:50	Managing automatic dosing systems	Jan Landman
13	15:50 - 16:05	Orchards: What we know and how to prevent future problems	Natasha Jackson-Bronkhorst
14	16:05 - 16:25	Preventing and managing resistance within the packhouse	Wilma du Plooy
15	16:25 - 16:40	The role of temperature for effective chemical application	Rudolph Strydom
16	16:40 - 16:55 15 minutes	Wax bed optimisation	Jan Landman
	16:55 - 17:30	Panel discussion	

Braai/ Dinner			
Day 2: Begin 8:15			
Session 3: Cooling, packaging, and transport			
17	8:15 - 8:30	Market Specific Precooling	Tarl Berry
18	8:30 – 8:45	Considerations for loading trucks	Natasha Jackson-Bronkhorst
19	8:45 - 9:00	Containers 101 – Operations and limitations	Tarl Berry
20	9:00 - 9:15	Packaging: Best practices	John Jones
21	9:15 - 9:35	Citrus rind disorders	Paul Cronje
22	9:35 – 9:50	Improving packhouse and container sanitation through fumigation/ foggers	Hanli Kellerman
	9:50 - 10:15	Panel discussion	
Tea time: 10:15 – 10:45			
Session 4: Postharvest disease prevention and management			
23	10:45 – 11:05	Sour rot: Control & Novel research	Meagan van Dyk
24	11:05 - 11:20	Pros and cons of imazalil, azoxystrobin, and fludioxonil	Lindokuhle Mamba
25	11:20 - 11:35	Titration of packhouse chemicals	Rudolph Strydom
26	11:35 – 11:50	The risk of netting in promoting postharvest diseases	Lindokuhle Mamba
27	11:50 – 12:05	Maximising the efficacy of your drench system	Jan Landman
28	12:05 - 12:20	Progress on Storage mould and Cladosporium on mandarin	Wilma du Plooy
	12:20 -12:45	Panel discussion	

DATUMS EN PLEKKE VIR CRI NA-OES WERKSWINKELS 2025
DATES AND VENUES FOR CRI POSTHARVEST WORKSHOPS 2025

Datum Date	Pakhuiswerkswinkel Postharvest Workshop	Plek Venue
21 – 22 Jan 2024	Limpopo 1 (English)	Die Eiland, Letsitele Tel: 015 386 8000
23 – 24 Jan 2024	Limpopo 2 (Afrikaans)	Loskopdam, Groblersdal Tel: 013 262 3075
28 – 29 Jan 2024	Eastern Cape (English)	Mentorskraal, Jeffreysbaai Tel: 042 293 3278
30 – 31 Jan 2024	Wes-Kaap (Afrikaans)	Ashanti Estate, Paarl Tel: 021 001 3198
10 – 11 Feb 2024	Mpumalanga (Afrikaans)	Die Stoor, Alkmaar Nelspruit
13 – 14 Feb 2024	KZN & Swaziland (English)	Salt Rock Hotel, Salt Rock Tel: 032 525 5025