GUIDELINES FOR ABSTRACT AUTHORS – 5TH ALL AFRICA POSTHARVEST CONGRESS & EXHIBITION

The abstract should be written in English in MS Word or Rich Text Format and have a maximum of 500 words in Times New Roman font size 12. The abstract MUST have the following details:

- Concise title (maximum 15 words)
- Names of authors, their affiliation and mailing address, and the corresponding author contacts
- The body of the abstract should contain clear objective(s), methodology, results, discussion, and conclusion/recommendations.
- Key words

A template (sample abstract) is provided to guide the abstract authors to adhere to the guidelines provided above. Refer to the template at the end of this document.

The abstracts MUST be relevant to the congress theme, **Securing the Harvest: Postharvest Management Solutions for Resilient and Inclusive Food Systems.**

The abstracts should be aligned to one or more of the following subthemes:

- 1. Food loss and waste in numbers extent, drivers/causes and impact (social, economic, environmental)
- 2. Innovative solutions (technologies, practices, strategies) for better postharvest management towards food loss and food waste reduction
- 3. Training, capacity strengthening, and community engagement/outreach approaches and opportunities in postharvest management towards inclusive and resilient food systems
- 4. Governance, institutional frameworks, policy interventions, strategies, and partnerships for achieving food loss and waste reduction targets – with a focus on SDG 12.3 and the Kampala CAADP Declaration (2025)
- 5. Innovative and effective strategies for communication, awareness creation, and knowledge sharing (including digital platforms) on postharvest management towards food loss and waste reduction

The abstracts submission can be made directly online at on the online platform at <u>http://www.cvent.com/c/abstracts/132178df-b62f-45f6-a194-f0bd663ac680</u>

Publication of Congress Papers

All accepted abstracts will be published in the peer-reviewed congress book of abstracts. Full papers that meet the requirements for publication will be published in a special issue of the International Journal of Postharvest Technology and Innovation.

https://www.inderscience.com/jhome.php?jcode=ijpti

A template (sample abstract) is provided below.

Clean Postharvest Technologies to Control Diseases in Fruit

(Abstract body text in 12-point Times New Roman, justified)

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List all the co-authors starting with the first name, author names separated by a comma, each author's institution/affiliation indicated by a superscripted number to the last name (surname), Add * to the presenting author

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(Guided by the numbered superscript, list the author affiliation, full mailing address, and email in 11-point Times New Roman, centered, italicized).

(Abstract body text in 12-point Times New Roman, justified – maximum 500 words)

The susceptibility of papaya to postharvest diseases is high. Fungal growth and anthracnose are considered one of the most significant. Synthetic fungicides are the most commonly used for postharvest disease control. Nevertheless, these products have restricted application due to the negative effects on human health. The aim of this work was to study the effects of clean technologies as an alternative for quality and pathology control during postharvest handling of papaya. Fruit were selected and subsequently treated with several clean technologies: Mild Heat Treatment at 45°C for 5 minutes (MHT45), Mild Heat Treatment at 70°C for 1 minute (MHT70), Ultrasounds at ambient temperature for 10 minutes (USTA), and Ultrasounds at 50°C for 1 minute (US50). Additionally, non-treated fruit were used as a control. After treatment, fruit were dried and stored at 8°C. Weight loss, respiration rates, firmness, aerobic mesophilic bacteria, mould, yeast counts, and anthracnose incidence were monitored after 0, 5, 14, and 21 days of storage. Fruit treated with ultrasounds had an increase in respiration rate and weight loss, whilst the application of MHT led to a lower respiration rate and weight loss. Conversely, the treatments assessed, especially US50 and MHT70, resulted in fruit with higher firmness compared to the control. After US50, MHT45, and MHT70 treatments followed by 21 days of storage, bacterial counts were 6.45, 5.79, and 7.21 cfu.g⁻¹, respectively, versus counts of 9,95 cfu.g⁻¹ for control fruit. These treatments also resulted in lower fungal counts of 4.95, 2.00, and 3.30 cfu.g⁻¹ versus counts of 6.93 cfu.g⁻¹ detected for control fruit. Consequently, the anthracnose visual incidence was reduced by up to 80% following the application of MHT treatment. Thus, the application of treatments such as MHT at 70°C might be a suitable alternative for the control of pathogens and enhancing the postharvest quality of papaya fruit.

Keywords: Clean technologies, anthracnose, postharvest quality, papaya *(Keywords: add a maximum of 5 keywords, in 12-point Times New Roman*)