ARC
Training Centre for
Innovative Horticultural Products

Director – Associate Professor Tom Ross
Indika Fernando

Improving the quality of bananas in the post-harvest supply chain

Vibration sensors to examine effect of mechanical damage on physical appearance
Michelle Mendoza-Enano

Improving the quality of ‘fresh-cut’ fruits

Developing an approach for understanding consumer perceptions and direct product development to improve perceived value of fresh-cut fruit
Yan Lee

Improving the shelf life of ‘fresh-cut’ watermelon

Identifying factors that affect quality of fresh-cut watermelon e.g. ethylene concentration
Extending the shelf-life and season for Australian cherries

Identifying factors that affect shelf life of cherries in the supply chain e.g. temperature, packaging
Sabine Tanios

Controlling greening in potatoes

Identifying factors causing greening in the supply chain e.g. cultivar, retail store

DALY POTATO CO.  Zerella FRESH
Vongai Dakwa

Improving the shelf life of baby spinach and other baby leafy salad vegetables

Assessing post-harvest technologies and processing options for extending shelf life of baby spinach
Ky Nha (Nha) Huynh

Innovative packaging to improve produce freshness and shelf life

Assessing new packaging technologies for minimally processed fresh fruit and vegetables
Dianfan Zhou

Investigating opportunities for growing fruit and vegetables in greenhouses

Using life cycle assessment to evaluate environmental and economic impact of existing greenhouses with Tasmanian greenhouse growers and
Muhammad Umar

Understanding resin canal disease in mangoes

Identifying factors that cause resin canal disorder in the supply chain
Maria Massey

Identifying why consumers purchase organic fruit and vegetables
Identifying factors driving the purchase of organic produce
Elizabeth Frankish

Food safety management in Australian apple pack-houses

Quantifying food safety risk of apple supply chain and develop effective risk assessment strategies
Dr Felicity Denham

Evaluating the environmental impacts of fresh produce waste

Researching factors that contribute to wasted leafy salad vegetables throughout the supply chain.
Dr Alieta Eyles

Improving the shelf life of fresh produce using new methods, pre and post-harvest
Dr Matthew Wilson

Understanding the effects of ethylene and packaging on the shelf life of fruit and vegetables