

PROGRAMME



9 - 12 JUNE 2024

HILTON BUDAPEST, HUNGARY



15th World Processing
Tomato Congress
&
17th ISHS Symposium on
Processing Tomato



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Welcome address from the Organisers



Dear Friends and Colleagues,

On behalf of everyone in the organising committee, I am proud to welcome you at the 15th World Processing Tomato Congress and the 17th Symposium on Processing Tomato in Budapest.

This is the first time we are honoured to host you in Hungary and also the first time that the venue of the congress is located within a UNESCO World Heritage Site, the Buda Castle. Budapest and the Castle District itself are living European

history and I hope that all our guests will have the time to explore this wonderful city and can find something in it that connects them with their country.

As small processor on the world scale, but surrounded by a committed local tomato community with a longstanding history in tomato processing and research, Univer is honoured to be part of the tomato world and a member of AMITOM & WPTC, and to be able to host the congress and to showcase its products, factories and fields.



I would like to thank all the sponsors, speakers and organising partners, and all of you for participating!

I sincerely hope that everyone will have a good time and opportunity to learn and meet new people.



Enjoy your stay in Budapest!

Warm regards,

Gábor Palotás

Local organiser

Chief R&D and Quality Officer, UNIVER



Welcome address – WPTC president



Dear Friends and Colleagues,

It is my pleasure to welcome you to the 15th World Processing Tomato Congress and the 17th ISHS Symposium on the Processing Tomato.

It has now been 6 years since we were last able to gather in person in Greece, with travel to Argentina in March 2022 impossible due to the devastating Covid pandemic. I know that I speak for many that it is with a sense of anticipation and excitement that we can gather once again, this time in beautiful Budapest, Hungary.



Last time we gathered in Greece, the world produced a little less than 35 million tonnes, today we are forecasting more than 47 million. Eating and cooking habits have changed because of the Covid pandemic and both domestic and international supply chains were thrown into turmoil and are now only recovering. Global inflation is impacting the cost of living for many individuals and families, resulting in less discretionary spending, especially on food treats. Climate change was firmly on the radar of government and citizens alike, with Governments now committing to significant and costly direct action that is having a major impact on energy supply and cost, a critical requirement for our industry. Then, Artificial Intelligence was something coming in the distance, now it is here!

We all know that change is constant, and the Congress programme reflects a changing world, taking a deep dive into “where we are now” and “what does the future look like?” We have an amazing list of speakers who will present on the “Future of Food”, examining the emerging trends, the transformation required and how AI will impact us all. We will explore what key players in the industry are doing to remain relevant and seize future opportunities, and what technology and innovation is coming next. Finally, how will climate change impact the processing industry in the future?

With 33 different countries and over 130 different organisations attending, this is truly an international congress. This congress provides a platform for industry professionals to gather, share knowledge, and discuss the latest and future developments in tomato processing. We have an amazing opportunity to make new and meet old friends and colleagues at the opening ceremony on Sunday evening and enjoy a gala dinner together on a river boat, upon the Danube, on Tuesday night.

It is a privilege to be able to hold our processing tomato congress in Budapest at the historic Hilton, overlooking the Hungarian Parliament house and the Danube, the second longest river in Europe. This Hotel building includes renovated parts of the 13th century Dominican Cloister and Monastery. For those who are attending the post-congress tour, we will travel south to Kecskemét, visiting a model farm and tomato factory. What a beautiful city and country.

Finally, on behalf of WPTC and ISHS, I would like to thank all the people involved in the coordination and organisation of the congress, symposium and accompanying events. It is a lot of work! I also want to thank all the sponsors and partners without whom this event could not take place.

Jason Fritsch
President, WPTC



Welcome address – President of AMITOM



Dear Attendees,

We are thrilled to welcome you to Budapest for this highly anticipated congress. It is a pleasure to have you here, after so long apart.

Budapest is a city steeped in history and culture, offering a unique blend of old-world charm and modern vibrancy. While you are here, we will explore the iconic landmarks, sample the local cuisine, and immerse ourselves in the city's rich heritage.

Why This Congress Matters? The importance of this event to our industry cannot be overstated. In a rapidly evolving landscape, staying at the forefront of innovation and best practices is crucial. This congress brings together thought leaders, experts, and professionals from around the world to discuss the latest trends, challenges, and solutions shaping our field.

The sessions and workshops we have planned are designed to spark new ideas, encourage collaboration, and drive our industry forward. The insights you gain here will help you make informed decisions, develop new strategies, and ultimately contribute to the continued growth and success of our industry.



Learning from Hindsight A key focus of this congress is on using hindsight to make more calculated decisions. Reflecting on past experiences, both successes and setbacks, allows us to understand what worked, what didn't, and why. By analyzing these lessons, we can create more effective strategies and avoid repeating mistakes.

Throughout this congress, we invite you to share your experiences and learn from one another. Each story provides an opportunity to gain valuable insights and can serve as a guide for future decisions. This approach not only helps individuals and organisations grow, but it also strengthens our industry as a whole.

A Heartfelt Thank You We couldn't have made this congress possible without the hard work and dedication of many people. We extend our deepest gratitude to the organising committee, who tirelessly worked to plan, coordinate, and execute this event. Their commitment to excellence has been instrumental in making this congress a success.

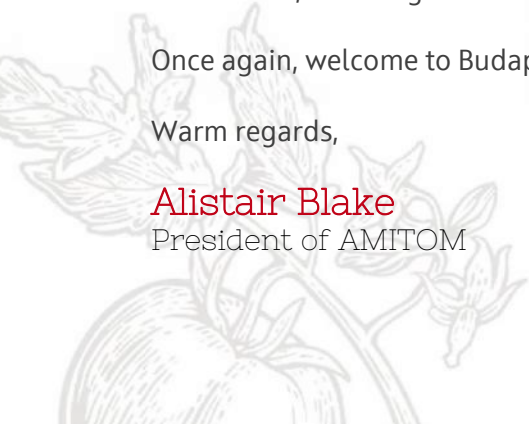
We also want to thank our sponsors, partners, and volunteers for their generous support and invaluable contributions. Their collaboration and resources have played a pivotal role in ensuring that this event runs smoothly and meets the high standards we set out to achieve.

Lastly, thank you, our attendees. Your enthusiasm and active participation are what make this congress truly special. We are grateful to have you with us and look forward to the connections, discussions, and insights that will emerge from this gathering.

Once again, welcome to Budapest! We look forward to an enriching and enjoyable congress with you.

Warm regards,

Alistair Blake
President of AMITOM



Welcome address – Symposium Convenors



ISHS
International Society for Horticultural Science

Dear Friends and Colleagues,

We are pleased to welcome in Budapest for the 17th ISHS Symposium on the Processing Tomato.

The Symposium is a unique forum that focuses on addressing key scientific questions and issues related to the entire tomato processing sector, from field (production for industrial purposes, applied ecophysiology, agronomy, biotic and abiotic stress resistance, genetics applied to industrial food system) to fork (organoleptic and nutritional food quality, smart quality control processes, healthy food, high quality cultivars)

Holding the symposium in parallel with the 15th *World Processing Tomato Congress*, helps bringing together academics, researchers and students with growers, processors and business professionals working in the processing tomato industry. This unique setup within the ISHS symposia has been a major success story ever since the first world processing tomato congress in Avignon (France) in 1989 and the creation of WPTC in 1998 at Pamplona (Spain).

Our call for papers attracted 69 abstract submissions from 15 different countries. This confirms the keen interest and enthusiasm the scientific community has for research in the fields of processing tomatoes. The ISHS symposium programme has been arranged into 8 oral sessions centered on the following major topics: *"Irrigation Management"*, *"Automation and precision farming, and resilient crop management"*, *"Alternaria Workshop"*, *"Pest, plant diseases and resistance breeding"*, *"Analysis and Products"*, *"Functionalized tomato products (FunTomP project)"*, a joint session with the congress on *"The future of Food"* and a Poster session for one-to-one discussions with the research authors.

Full papers for the majority of the oral and poster presentations will be collated in a special issue of *Acta Horticulturae* which will be available directly from ISHS in a few months.

We would like to thank the presenters, session chairs and members of the Scientific and Organising Committees and all sponsors for making this event possible and in particular The Morning Star Company for providing 6 *Adopt a scientist* grants enabling young researchers to get the necessary funding to attend the event and present their work.

Our aim is to stimulate discussion and foster new collaborative ventures to ensure a bright future for the tomato processing industry. We hope that you will find the event both interesting and enjoyable.

Lajos Helyes, Zoltán Pék and Luca Sandei

The Symposium Convenors

"Adopt a Scientist" Sponsor



General information

Opening hours of the registration desk:

14:00 to 19:00

Sunday, 9 June 2024

08:00 to 18:00

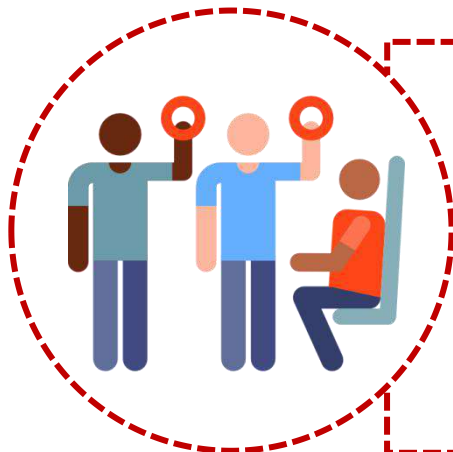
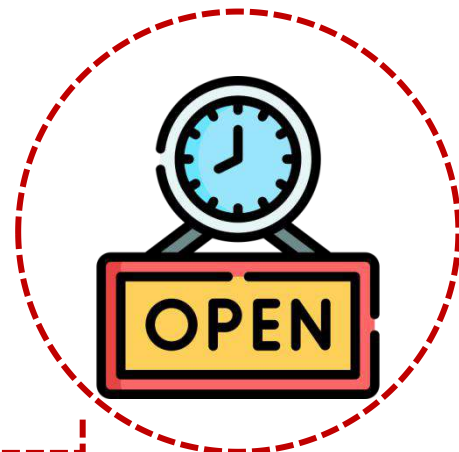
Monday, 10 June 2024

09:00 to 18:00

Tuesday, 11 June 2024

09:00 to 13:00

Wednesday, 12 June 2024



Public transport

We highly recommend you to use BudapestGo Public transport app to plan your trip within Budapest, and you can also buy your tickets (available for all operating systems).

Important phone numbers

English is usually spoken at the emergency numbers listed below

In case of emergency, dial

112

International enquiries:

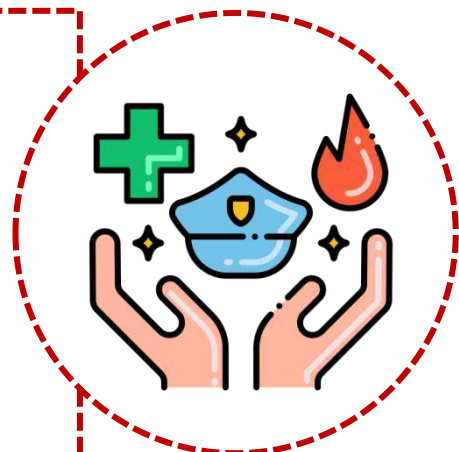
199

Tourist Police:

+36 1 438 8080

Health line:

1812



Time

Hungary is in the Central European Time Zone. In the summer months clocks are set at GMT + 2 hours.

+ 1 PRO-TIP: DO NOT MISS OUR SMARTPHONE APPLET!

If you did not installed SmarEvents so far, we highly recommend you to do it at your earliest convenience. For more details check your mailbox or contact the registration desk.



Hilton Budapest (congress & symposium venue)

Hilton hotel in historical environment at Royal Castle district

Phone:

+36-1-889-6600

E-mail:

info.budapest@hilton.com

Address:

1-3. Hess András tér, 1014 Budapest, Hungary

Web:

www.danubiushotels.com/en/our-hotels-budapest/hilton-budapest



The Hilton Budapest is one of the Hungarian capital's most iconic hotels, and staying here is a matchless and unforgettable experience. It's no coincidence that the guest book is filled with the signatures of heads of state, international film stars and celebrities. In the heart of the Buda Castle District, a UNESCO World Heritage Site, the splendid hotel offers its guests breathtaking panoramic views of the Danube both from their rooms and from their tables in the stylish LÁNG Bistro & Grill.

The building of the Hilton Budapest, a member of the famous Hilton chain of hotels, is a unique feat of architectural bravado: a modern hotel interior melded with elements of the 13th century Dominican monastery that once stood here. The historic Dominican Courtyard is a popular venue for open-air events, concerts, receptions and weddings.

The magic continues as you step outside the hotel. With its cobbled streets in the shadow of Buda Castle, Matthias Church and the Fisherman's Bastion, this is an area of Budapest that will steal your heart forever...

Take our venue to your smart device

SCAN ME



Social events

(incl. in all types of registration fees)

Sunday, 9 June, 19:00 – 21:30

Welcome reception and dinner at the Congress venue – Dominican Courtyard

We are thrilled to announce that on the first day of the event, participants will have the exclusive opportunity to kick off their conference experience with a vibrant Welcome Reception.

Enjoy a delightful assortment of carefully chosen drinks and delicious food designed to elevate your overall experience. Taste a variety of beverages and tasty bites while participating in conversations that can inspire new ideas and collaborations.

Don't miss out on this chance to mingle, relax, and experience the Hungarian hospitality. We look forward to welcoming you with open arms! See you at the Welcome Reception!



Tuesday, 11 June, 19:00–22:00/24:00

Congress gala dinner cruise Europe boat



Come and enjoy a friendly and memorable gala dinner with the WPTC participants on an amazing river cruise. A delicious gourmet dinner with wines will be served during the night.

Our gala dinner with river cruise gives you the opportunity to marvel in the breath-taking panorama of the capital. Be sure not to leave your photo device home! The best pictures of the capital and the House of Parliament are taken from the deck of the boat!

It's an unforgettable experience to take a look to Budapest from the deck and praise its beauty, for you are not able to do that from any other part of the capital city. Make the most of your Budapest experience by combining a cruise with a fantastic dinner, and join us for this event!

The boat will depart sharp at 19:00 and will arrive back to the same place at 22:00.

From 22:00 till 0:00 the boat will be a standing party-boat with DJ and dance.

Programme overview

TIME

CONGRESS (Ballroom)

SYMPOSIUM (Corvina Hall)

Sunday, 9 June

19:00 to 21:30

WELCOME RECEPTION AND DINNER

Monday, 10 June

9:00 to 9:30

CONGRESS & SYMPOSIUM JOINT OPENING CEREMONY

9:30 to 10:30

THE FUTURE OF FOOD

10:30 to 11:00

coffee break

11:00 to 12:00

THE FUTURE OF FOOD (continued)

IRRIGATION MANAGEMENT

12:00 to 14:00

lunch

14:00 to 15:30

WHERE ARE WE NOW?

AUTOMATION AND PRECISION FARMING, AND
RESILIENT CROP MANAGEMENT

15:30 to 16:00

coffee break

16:00 to 17:00

WHERE ARE WE NOW? (roundtable)

AUTOMATION AND PRECISION FARMING, AND
RESILIENT CROP MANAGEMENT (continued)

17:00 to 18:30

ALTERNARIA WORKSHOP

Tuesday, 11 June

9:00 to 10:00

WHAT DOES THE FUTURE LOOK LIKE?

PESTS, PLANT DISEASES AND RESISTANCE
BREEDING

10:00 to 10:30

coffee break

10:30 to 12:30

WHAT DOES THE FUTURE LOOK LIKE? (roundtable)

PESTS, PLANT DISEASES AND RESISTANCE
BREEDING (continued)

12:30 to 14:00

lunch

14:00 to 16:00

TECHNOLOGY AND INNOVATION IN THE TOMATO
PROCESSING INDUSTRY

ANALYSIS AND PRODUCTS

16:00 to 16:30

coffee break

16:30 to 18:00

CONGRESS & SYMPOSIUM JOINT POSTER SESSION

19:00 to 24:00

GALA DINNER

Wednesday, 12 June

9:00 to 10:30

AGRICULTURE AND CLIMATE ADAPTATION

Functionalized tomato products
(FunTomP project)

10:30 to 11:00

coffee break

11:00 to 12:00

AGRICULTURE AND CLIMATE ADAPTATION
(roundtable)

FunTomP session
(continued)

12:00 to 12:30

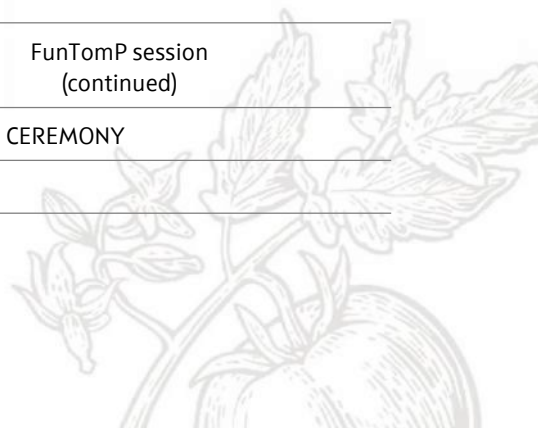
CONGRESS & SYMPOSIUM JOINT CLOSING CEREMONY

12:30 to 14:00

lunch

14:00

Departure for post-congress



ISHS Symposium programme

Symposium sessions will take place all day on Monday, 10 June and Tuesday, 11 June and on Wednesday morning, 12 June.

This programme is correct at the time of printing but subject to minor changes, depending on speaker availability and unforeseen circumstances. Please refer to notice boards and oral announcements during the event for updated information.

All abstracts can be found in the ISHS Abstract book, posted on the congress website, and on the smartphone application, which is kept up-to-date all the time..

Monday, 10 June

08:00	REGISTRATION
09:00	CONGRESS & SYMPOSIUM JOINT OPENING CEREMONY IN CONGRESS HALL
09:30	SESSION 1: CONGRESS & SYMPOSIUM JOINT SESSION - THE FUTURE OF FOOD IN CONGRESS HALL Moderator: Jason Fritsch (President of WPTC)
	Emerging trends in agriculture Ryan Avery Bayer Vegetable Seeds
	Reimagining our food systems: accelerating transformation to better sustain our planet and its people Magdalena Psuja TetraPak
10:30	COFFEE BREAK
11:00	SESSION 2: IRRIGATION MANAGEMENT Moderators: Matthew Stewart & Lajos Helyes
	Experimental and modelling approaches to explore the genetic-induced and water deficit-induced variations in the architectural traits (anatomy and conductivity) of the vasculature in tomato fruit pedicel and pericarp Yan Zhao INRAe
	Processing tomatoes under deficit irrigation in Southern Italy: Yield and water use efficiency Michele Rinaldi CREA
	Tertiary treated wastewater used for irrigation of processing tomatoes Michele Rinaldi CREA
	Comparative analysis of satellite and on-site sensor-based irrigation recommendations on processing tomato yield Jorge Blanco Greenfield Technologies



Use of irridesk automatic irrigation system to management deficit irrigation strategies in processing tomato

Carlos Campillo Torres | CICYTEX

12:30 LUNCH

14:00 **SESSION 3: AUTOMATION AND PRECISION FARMING, AND RESILIENT CROP MANAGEMENT**

Moderators: Zoltán Pék & Carlos Campillo

First results of mechanical direct sowing of processing tomato on biodegradable mulch film

Domenico Ronga | University of Salerno

Vegetation indices to monitor water and chlorophyll content of tomato leaves

Sándor Takács | MATE

Agricultural ICT platform "CropScope" achieved water saving and yield increasing

Norika Oki | Kagome

Potential for high-throughput phenotyping of industrial tomatoes for post-harvest quality assessment: Insights from Linen and Champagne use cases in France

Alexis Comar | Hiphen

The long-term sustainability of the California processing tomato production; some disturbing observations and potential solutions

Andrew Watson | Food Systems International Corporation

16:30 COFFEE BREAK

17:00 **SESSION 4: ALTERNARIA WORKSHOP**

Moderators: Luca Sandei & Sofia Stilwell

INVITED SPEAKER:

Toxicity of Alternaria mycotoxins: an overview of current knowledge

Thierry Gauthier | INRAe

Alternaria toxins: risk prevention and control for the tomato food chain

Léna Dole | University of Montpellier

Alternaria toxins in processed tomato products: Diffusion ability and behavior during industrial processing

Luca Sandei | SSICA Research Foundation

Discussion



Tuesday, 11 June

09:00

SESSION 5: PESTS, PLANT DISEASES AND RESISTANCE BREEDING

Moderators: Brenna Aegerter & Patrick Smith

Oxyfluorfen: an excellent tool for tomato volunteer plants reduction in processing tomatoes

Cosme Argerich | Tomato 2000 Association

Evaluation of *Trichoderma atroviride* to combat soil-borne pathogens in processing tomatoes

Patrick Smith | INTA

***Fusarium oxysporum* associated with yield decline in Australian processing tomatoes**

Hanyue Feng | University of Melbourne

***Ralstonia solanacearum* control: Monitoring and containment measures to prevent its spread in Northern Italy tomato processing industry**

Luca Sandei | SSICA Research Foundation

10:00

COFFEE BREAK

10:30

SESSION 6: PESTS, PLANT DISEASES AND RESISTANCE BREEDING

Moderators: Zach Bagley & Cosme Argerich

Evaluation of fungicides and a fumigant for management of *Fusarium* diseases in the Central Valley of California

Brenna Aegerter | UC Davis

Host resistance in commercial tomato cultivars to manage *Phytophthora infestans*

David Perla | Michigan State University

Survival and fungal colonization of the tomato pathogen *Athelia rolfsii* (syn. *Sclerotium rolfsii*) in response to organic soil health practices

Kelley Paugh | Clemson University

***Phelipanche* – a California re-emergence: Processing tomato industry efforts in the development of contain, control and long term management strategies**

Zach Bagley | California Tomato Research Institute

12:30

LUNCH

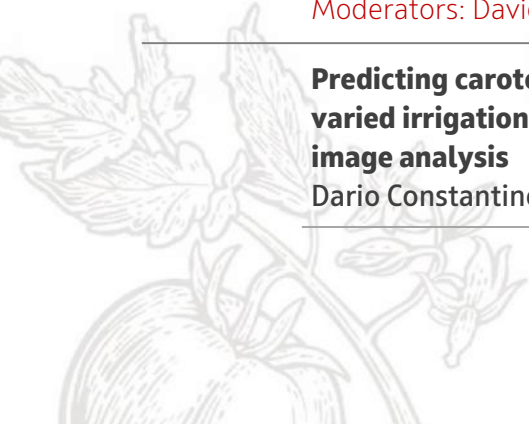
14:00

SESSION 7: ANALYSIS AND PRODUCTS

Moderators: David Page & Virginia Fernandez Ruiz

Predicting carotenoid concentrations in growing and ripening tomato fruits under varied irrigation and light conditions: results from coupled confocal microscopy and image analysis

Dario Constantinescu | INRAe



Mid-infrared spectroscopy, a routine tool for improving the quality of processed tomato products

Matthieu Clerc-Pithon | SONITO

Recent approaches in the HPLC determinations of bioactive compounds from tomatoes

Daood Hussein | MATE

Application of Rapid Methods for sensory analysis in tomato products innovation: the case of Salmorejo

Virginia Fernandez Ruiz | Complutense University of Madrid

Viscosity of tomato-based product can be influence by structural modification of constitutive particles as well as biochemical modification of pectins

David Page | INRAe

Spray drying of sugar-reduced tomato juice to produce clean-label tomato powder for diabetics

Robert Thierry Malomar | GEPEA

Lycopene as innovative food ingredient according to EU Novel Food Regulation

Montaña Cámara | Complutense University of Madrid

16:00 COFFEE BREAK

16:30 to 18:00 **CONGRESS & SYMPOSIUM JOINT POSTER SESSION**

TOPIC CROP PRODUCTION

Image-based production prediction analysis

Carlos Campillo Torres | CICYTEX | abstract no. 1.

The long-term sustainability of the California processing tomato production; some disturbing observations and potential solutions

Andrew Watson | Food Systems International Corporation | abstract no. 2.

Processing tomatoes under deficit irrigation in Southern Italy: Yield and water use efficiency

Michele Rinaldi | CREA | abstract no. 4.

***Alternaria* species associated with symptomatic leaves and fruits of processing tomatoes in Australia**

Hanyue Feng | University of Melbourne | abstract no. 9.

***Pythium* species isolated from irrigation water in a processing tomato field in Australia**

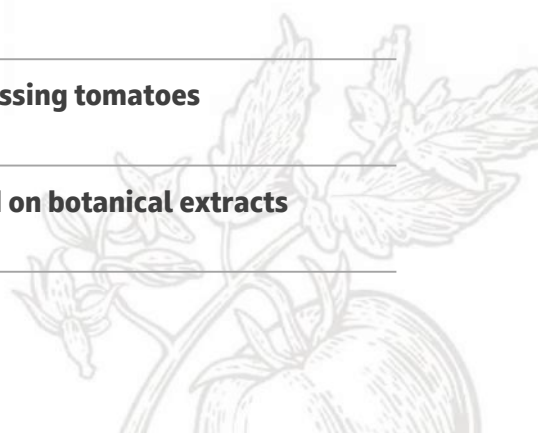
Hanyue Feng | University of Melbourne | abstract no. 10.

Tertiary treated wastewater used for irrigation of processing tomatoes

Michele Rinaldi | CREA | abstract no. 13.

Life Waste4Green: New zero residue formulations based on botanical extracts

Antonio Sanchez | CTAEX | abstract no. 14.



Evaluation of the potential of different microbial treatments in processing tomatoes under abiotic water stress

Antonio Sanchez | CTAEX | abstract no. 15.

Use of precision irrigation for water efficient management in a processing tomato commercial farm

Carlos Campillo Torres | CICYTEX | abstract no. 19.

Use of irridesk automatic irrigation system to management deficit irrigation strategies in processing tomato

Carlos Campillo Torres | CICYTEX | abstract no. 22.

Effect of heat waves in processing tomato yields

Carlos Campillo Torres | CICYTEX | abstract no. 25.

Effect of different plant density and deficit irrigation in grafted processing tomato

Carlos Campillo Torres | CICYTEX | abstract no. 26.

LIFE ALGAR BBE MicroALGae with ARomatic plants as Biostimulants with Biocide Effect

Jose Luis Llerena | CTAEX | abstract no. 33.

Comparative analysis of satellite and on-site sensor-based irrigation recommendations on processing tomato yield

Jorge Blanco | Greenfield Technologies | abstract no. 35.

Influence of soil variability on tomato production: Insights from ECa-based soil zoning and satellite imagery

Jorge Blanco | Greenfield Technologies | abstract no. 36.

Study on soil herbicides for weed control in tomatoes (*Solanum lycopersicum* L.)

Mariyan Yanev | University of Plovdiv | abstract no. 39.

Adaptive responses of tomato plants to varying irrigation levels: Insights into root development efficiency

Oussama M'hamdi | MATE | abstract no. 47.

Prediction of tomato quality traits utilizing machine learning models

Oussama M'hamdi | MATE | abstract no. 48.

Regulated deficit irrigation to overcome climate change effects enhancing processing tomato fruit quality

Domenico Ronga | University of Salerno | abstract no. 51.

Ripening process evaluation of tomatoes treated with different concentrations of 1-MCP ripening inhibitor

Zsuzsanna Horváth-Mezőfi | MATE | abstract no. 53.

Insights from utilizing Water Retainer® in the growth and yield of processing tomato seedlings

Zoltán Pék | MATE | abstract no. 56.



Distance from hedges slightly influences the antioxidant status of open field tomato genotypes

Zoltán Pék | MATE | abstract no. 58.

Mitigation of high temperature stress by foliar application of chitosan in tomato seedlings

Zoltán Pék | MATE | abstract no. 59.

Effect of Water Retainer® during seedling period on bioactive components of processing tomato

Zoltán Pék | MATE | abstract no. 62.

Smart processing tomato cultivation: Precision irrigation system using DSS and LoRaWAN technology

Luigi Tedone | University of Bari | abstract no. 64.

Characterization of a new type of resistance breaking TSWV strain isolated from tomato in Hungary

Gábor Palotás | UNIVER Product Ltd. | abstract no. 66.

Experimental evaluation of processing tomato grown in agrivoltaic systems under Mediterranean climates in California

Shamim Ahamed | UC Davis | abstract no. 69.

TOPIC

PROCESSING & MARKETS

Research on phase-change materials for the design of a solar thermal energy storage system for the tomato industry

Ruben Sanchez | CTAEX | abstract no. 23.

How the QUANTM electric pump can reduce operational costs

Anna-Marie Kuypers | GRACO | abstract no. 29.

Study for the development of probiotics fermented milk products with fresh pulp or concentrated pulp with prior enzymatic hydrolysis

M. José Riballo | CTAEX | abstract no. 30.

Quality characteristics of typical canned cherry tomatoes obtained with direct mechanical sowing of tomato plants on biodegradable mulch film

Luca Sandei | SSICA Research Foundation | abstract no. 45.

Valorization of tomato pomace to use it as a substrate in the fermentation

Ayse Sultan Akgun | Middle East Technical University | abstract no. 54.

Combined effect of ultraviolet (UV-C) and heat treatment on the lycopene content of a functional tomato juice

Rose Daphnee Tchonkouang | University of the Algarve | abstract no. 65.

Tomato pomace: From a waste to novel food ingredients

Nidal Shaban | RESPECT | abstract no. 67.

Tomatoes as a pilot of pedagogical knowledge construction in Master programs

Jelier Andres Melo | University of Bogota | abstract no. 57.



Wednesday, 12 June

09:00

SESSION 8: FUNCTIONALIZED TOMATO PRODUCTS (FUNTOMP PROJECT)

Moderators: Mecit Oztop & Montaña Cámara

Production of a cellulosic fiber from tomato wastes

Murad Bal | Middle East Technical University

Effect of high-pressure homogenization on the quality attributes of a protein enriched tomato leather

Elif Gokcen Ates | Middle East Technical University

Effects of microwave pasteurization on a functional tomato sauce enriched with pea protein and olive powder

Mecit Oztop | Middle East Technical University

The effect of pea protein and RuBisCO on the physicochemical properties of spray-dried tomato powder

Neriman Ezgi Cifte | Middle East Technical University

Enhancing lycopene analysis in microwave-vacuum dried tomato snack bars by NIR spectra and hyperspectral imaging

Ozan Tas | Middle East Technical University

10:30

COFFEE BREAK

11:00

SESSION 8: FUNCTIONALIZED TOMATO PRODUCTS (FUNTOMP PROJECT)

Moderators: Mecit Oztop & Montaña Cámara

Improving the quality of tomato products by using microwave-vacuum drying in a snack bar manufacturing system

Rasim Gul | Middle East Technical University

Valorization of tomato pomace to use it as a substrate in the fermentation

Ayşe Sultan Akgün | Middle East Technical University

12:00

CONGRESS & SYMPOSIUM JOINT CLOSING CEREMONY IN CONGRESS HALL

12:30

LUNCH



Congress programme

Congress sessions will take place all day on Monday, 10 June and Tuesday, 11 June and on Wednesday morning, 12 June.

Monday, 10 June

08:00	REGISTRATION
09:00	CONGRESS & SYMPOSIUM JOINT OPENING CEREMONY
09:30	THE FUTURE OF FOOD Moderators: Jason Fritsch President of WPTC
	Emerging trends in agriculture Ryan Avery Bayer Vegetable Seeds
	Reimagining our food systems: Accelerating transformation to better sustain our planet and its people Magdalena Psuja TetraPak
10:30	COFFEE BREAK
11:00	THE FUTURE OF FOOD continued
	Artificial Intelligence: Imagine the future, science and innovations Willem Jan Knibbe Wageningen Data Competence Center
	Roundtable discussion with all speakers
12:00	LUNCH
14:00	WHERE ARE WE NOW? Moderator: Alistair Blake President of AMITOM
	The global processing tomato industry in 2024 Alistair Blake AMITOM
	Global comparison of costs of production Martin Stilwell HIT
	Research activities supporting EU sustainability initiatives in the food sector Valeria De Laurentiis European Commission – Joint Research Centre
	The economic, social and environmental sustainability of the European tomato supply chain Antonio Casana TomatoEurope



Roundtable: How to ensure fair competition in the processed tomato markets?

with the speakers and:

- Zhu Chenhui | COFCO
 - Armando Gandolfi | Gandolfi
 - Manuel Goncalves | SUGAL
 - Mike Montna | CTGA
-

16:30 COFFEE BREAK

Tuesday, 11 June

09:00 **WHAT DOES THE FUTURE LOOK LIKE?**
Moderator: Nick Kastle | Vice President of WPTC

Tomato products: Navigating global markets, consumer insights and product dynamics

Anastasija Nadezdina | Euromonitor International

The Impact of food inflation: How will companies stay relevant to already financially stressed consumers?

Nick Kastle | J.G. Boswell Company

10:00 COFFEE BREAK

10:30 **WHAT DOES THE FUTURE LOOK LIKE?** continued

How do we position ourselves to remain relevant or seize opportunity?

Roundtable discussion with:

- Attila Avramucz | Univer
 - Norito Ebata | Kagome
 - Diodato Ferraioli | La Doria
 - Francesco Mutti | Mutti
 - Raissa Ninelli Momenti | Fugini
 - Shunjie Guo | Cofco
-

12:30 LUNCH

14:00 **TECHNOLOGY AND INNOVATION IN THE TOMATO PROCESSING INDUSTRY**
Moderator: Manuel Vazquez | Vice President of WPTC

Global policy: A public plant breeder's perspective

Allen Van Deynze | UC Davis

The era of zero-steam tomato plants

Mario Gozzi | CFT

The role of technology in the ecological transition: Challenges and opportunities

Francesco Rossi | Rossi Ingegneria Alimentare



What is the next innovation for tomato processing?

Chris Rufer | Morning Star

Symposium synopsis: Unveiling the key research findings

Matthew Stewart | APTRC

16:00 COFFEE BREAK

16:30 to 18:00

CONGRESS & SYMPOSIUM JOINT POSTER SESSION

Please refer to the Symposium programme for a list of posters & speakers

Wednesday, 12 June

09:00

AGRICULTURE AND CLIMATE ADAPTATION

Moderator: Roger Scriven | Past president of WPTC

Climate change and future of growing tomatoes

Domenico Ronga | University of Salerno

Climate change and processing tomato districts: Challenges, adaptations and resilience

Gabriele Canali | Università Cattolica del Sacro Cuore

Tomato breeding for future challenges: climate, technology, sustainability

Steven Schroeder | BASF/Nunhems

10:30 COFFEE BREAK

11:00

AGRICULTURE AND CLIMATE ADAPTATION continued**Safeguarding the seed supply**

Paulo Abreu | HeinzSeed

Roundtable discussion

with the speakers and:

- Don Cameron | CTGA
 - Manuel Vazquez | CONESA
 - Chris Taylor | Kagome Australia
-

12:00

CONGRESS & SYMPOSIUM JOINT CLOSING CEREMONY

12:30

LUNCH



Speakers biography

MONDAY MORNING



Jason Fritsch

Jason has been CEO of Kagome Australia since 2016, prior to that Jason was in charge of the farming and field operations, a role he performed since 2005, where he was responsible for tomato, carrot, garlic and winter cereal crops. Jason holds a Bachelor of Rural Science from the University of New England and is a graduate of the Australian Institute for Company Directors. Since becoming the CEO of Kagome Australia, Jason and the Kagome team have developed and

implemented a strategy that has seen the company diversify from a tomato processor into a fruit and vegetable processor. Today Kagome produces tomato paste and dice for industrial customers, a range of tomato based sauces for the food service channel; carrot, apple and pear concentrate for domestic and export markets; beetroot and garlic for key customers; and value added powders for consumer packaged goods.

Jason is the current President of WPTC.



Ryan Avery

Ryan Avery has been in the agriculture industry for over 15 years and is the Global Head of Processing at Bayer Vegetable Seeds. His background in agriculture has spanned a variety of responsibilities in row crops, digital, crop protection, and fruit and vegetables. He is responsible for the identification, development, and execution of strategic initiatives for the Processing business

at Bayer Vegetable Seeds. In 2019 Ryan received his MBA from Saint Louis University with a focus in International Business. He currently resides in Saint Louis with his wife, Shauna.



Magdalena Psuja

Magdalena Psuja is a Sustainability Transformation Manager for Central Europe region at Tetra Pak, a world leading food processing and packaging solutions company. She is dedicated to enabling organisational and portfolio transformations, building sustainability capabilities across organisation, and partnering with business side to integrate sustainability focus in commercial agenda. During her career, Magdalena has worked internationally on marketing

and business development projects for food categories at Tetra Pak, as well as gained experience within FMCG and consulting companies.



Willem Jan Knibbe

Willem Jan Knibbe graduated in physics and astronomy at the Free University Amsterdam. His PhD was in remote sensing of cloudy atmospheres, integrating numerical search methods with physical models of radiative transfer, deriving cloud top properties from planetary atmospheres. His research was conducted in cooperation with and partially funded by NASA, and also with the Dutch meteorological institute KNMI. He kept his interest in combining scientific

numerical data driven research with societal applications turning to the Dutch Highways Agency (Rijkswaterstaat), to Statistics Netherlands (CBS), and to the Oasen Drinking Water Company in various research and management roles. Since 2017 he has been working with Wageningen University and Research (WUR), as director of the Wageningen Data Competence Center (WDCC). This center combines different fields of development at WUR in Data Science and Artificial Intelligence. For instance, investment programmes in Digital Twins, Data Driven & High-Tech research, but also exploration and development of research data infrastructures, knowledge transfer, and development of academic education. The WDCC aims to bring together and support initiatives to explore the potential of data to improve the quality of life.

MONDAY AFTERNOON



Alistair Blake

Born in 1982 Alistair Blake was educated in the UK. After graduating from college in 2000 Alistair went on to the University of Reading, UK to study Food Manufacturing to prepare him for the Family Business. After spending some time in Australia working on a tomato farm during harvest, Alistair went on in 2005 to join his father in Merko. As a second generation he worked his way

through the various departments of the company and is today the Chairman of the Board at Merko as well as Frigo-Pak, their sister company involved in canned fruits. Alistair has been involved with AMITOM for many years as a representative of SALKONDER, the Turkish tomato processors association. He is the current President of AMITOM and is also a board member of Tomato News SAS.



Martin Stilwell

Martin Stilwell was born in Lisbon (Portugal) in 1949. After obtaining his first degree in Agricultural Botany at University of Reading (UK), he studied for PhD in Plant Breeding and Genetics at Cambridge University (UK). He began his work experience in 1970 as Tomato Breeder in The Overseas Agricultural Development Department of HJ Heinz; in 1982 he was senior manager in Purchasing for HJ Heinz UK, followed by a period in financial planning and profit forecasting. From

1985 he was General manager Operations of Idal (Heinz Portugal) becoming Managing Director of Marie Elisabeth Foods (part of HJ Heinz Starkist group) in 1988. In 1992, he left the HJ Heinz group to

join Boschi Luigi and Figli (Parma Italy) as CEO of their newly formed company in Portugal Italagro S.A. In 2007, he created (together with Kagome C^o, Mitsui & C^o and others) HIT SGPS and successfully purchased Italagro S.A and FIT S.A. from Boschi Luigi & Figli. He is currently President of the Group. In 2013 was elected Executive Officer of Kagome C^o Japan. Martin Stilwell is also President of Tomato News SAS, President of the Portuguese Tomato Processors Association AIT and a past President of the WPTC.



Antonio Casana

Antonio Casana was born in Italy in 1966 and graduated in Agricultural Science from the Università Cattolica del Sacro Cuore in Piacenza (Italy) in 1991, where he did his dissertation on tomato genetics. He began his career as a Quality Assurance Manager for a company processing and canning tomatoes and other vegetables between 1993 and 1999, then was an administrator of Suncan, a fruit processing company from 1999. Since 2003, he has been with Solana SpA, a leading tomato processing firm in Italy, initially as General Manager, and since 2013 as CEO. Between 1996 and 2004 he was also a contract professor on Food technology at the Università Cattolica del Sacro Cuore in Piacenza-Cremona.

Antonio is President of the vegetable product sector at UIF (Unione Italiana Food), member of the BoD Anicav and President of the Sustainability committee of TomatoEurope of which he is a past President.



Valeria De Laurentiis

Valeria De Laurentiis obtained a master's degree in Structural Engineering from the University of Genova in 2012 and a PhD in Environmental Engineering from the University of Birmingham in 2018. She joined the European Commission – Joint Research Centre in 2017 and since March 2021 has been a Project Officer, providing research and policy support in the fields of food waste quantification and prevention, sustainable production and consumption, land footprinting, life cycle assessment.

Valeria's research interests lie in the field of climate change mitigation, sustainable lifestyles, food waste reduction, and the environmental assessment of human activities with a focus on food production and consumption. She is particularly interested in the use of life cycle assessment to identify alternative consumption patterns in order to promote sustainable lifestyles.



Armando Gandolfi

Armando Gandolfi was born in Parma in August 1956. He is actually President of the company Gandolfi Srl which is acting as industrial consultants, brokers and agents specialized in tomato base products and packaging since 1930. He joined the family business in September 1975 and since then he has visited tomato factories all over the world sourcing product for customers looking for the support of an expert in this market section.



Manuel Goncalves

Manuel Goncalves joined Sugalg Group in 2019 and is currently Chief Strategy Officer and Board Member, overseeing the areas of People, Strategy & Business Development, Quality and Sustainability. Previously, Manuel was a consultant for Kearney (2009-2016) and McKinsey&Co (2018-2019), where he had the opportunity to serve clients in different sectors like Banking, Construction, Pharma, Process Industries and Government in Portugal, Spain, Brazil, Angola and Italy. In between his consulting career, Manuel served as Chief of Staff to the Secretary of State for Tax Affairs in Portugal (2012-2015) and as Cabinet Member to the European Commissioner for Research, Science, and Innovation in Brussels (2016-2018). In parallel, he was Teaching Assistant of Corporate Strategy and other courses at Catolica Lisbon School of Business & Economics (2008-2016).

Manuel holds a Degree and a Master's in Business Administration with Major in Finance from Catolica Lisbon School of Business & Economics and he completed the GMP from Harvard Business School. He is married and father of six.



Mike Montna

Mike has been the President and CEO of the California Tomato Growers Association (CTGA) since 2008. The CTGA is a voluntary organization that represents its members with regards to establishing a fair price for raw product, lobbying both state and federal government on important legislation, and overall representation on processed tomatoes. Prior to joining CTGA Mike worked in the fruit processing side of the business and state and federal politics. Mike is a past President of the WPTC



Chenhui Zhu

Chenhui Zhu is Deputy General Manager of COFCO Tunhe Tomato Co., Ltd. and General Manager of the Sales Department of the company. He joined the COFCO Group in 1995 and has been in the food processing industry for 29 years, of which over 17 years with the tomato industry, during which he engaged in various fields, such as food processing, catering services, and end consumer goods, witnessing the change and development of China processing tomato industry, and experiencing the lows and peaks of the global tomato business. Together with world-class tomato product companies, he has dedicated himself to the processing tomato industry, a health food industry with enormous potential!



TUESDAY MORNING



Nick Kastle

Nick Kastle has been in the food and agriculture industry for over 20 years. After five years working in grocery and food service procurement, he obtained his MBA at Saint Mary's College, where his graduate project was on the company California Fruit and Tomato Kitchens. It was there that he was introduced to The Morning Star Packing Company. From that introduction, he spent ten years at

Morning Star Packing, working across the processed tomato industry in industrial paste, food service pouches, and sun-dried tomatoes. In 2017 Nick moved to J.G. Boswell Company as Vice President of Marketing, where his primary responsibilities are processing tomatoes, pima cotton, and oilseeds. He is currently Vice President of WPTC.



Anastasija Nadezdina

Anastasija Nadezdina is a research analyst specializing in marketing and market analytics, having graduated from Higher School of Economics. With over 1.5 years of experience, she has been an integral part of the Food and Nutrition team at Euromonitor International, specializing in research for Nordic and Eastern European markets. Prior to her current role, Anastasija honed her marketing

skills while working with startups in Estonia along with studies at Estonian Business School during her exchange year.



Attila Avramucz

Attila Avramucz is the special project director of Univer Product Ltd. Hungarian, he is 51 years old and graduated in 1998 from the Gödöllő University of Agricultural Sciences (now Hungarian University of Agriculture and Life Sciences), Faculty of Economics and Social Sciences. For more than two decades his professional career has been closely connected with the food industry and Univer Product Ltd.

Initially he performed export sales duties at Univer, then gained experience in the world of multinational companies as a packaging buyer. Returning to Univer Product, he worked for 13 years as its marketing director. Based on the company's profile, he managed successful ketchup and other tomato product campaigns as well, bringing several food seasoning categories to a top market position in Hungary. Later, for 8 years as a corporate affairs director, he was involved in sustainability and green operation projects. Since 2023, in his present position he has been dealing with packaging development activities, working on the next generation of sustainable packaging solutions of Univer Product. He has not lost sight of agriculture either, having been involved in horticultural partnership and integration projects.

Attila is a family man, father of two almost grown-up boys. He is an enthusiastic portrait photographer, a kung-fu practitioner, also admiring fine music and classical movies.



Norito Ebata

Norito Ebata graduated with a Bachelor of Economics from Keio University in Japan in 1986 and with an MBA from Stanford University Graduate School of Business in 1992.

Norito has devoted his career to develop international businesses in quality food & beverage brands and agricultural products, with experiences in Sumitomo Corporation, Starbucks Coffee Japan Ltd. and Coach Japan, before he joined Kagome Co., Ltd. in 2006. Organizational development and people management has always been at the center of his focus, as it is only possible to deliver quality products and services through quality people and efficient and effective processes.

In the last 18 years, he has held several management roles at Kagome, starting as General Manager in the Business Development Department, then several Executive Officer posts including as CEO United Genetics Holdings LLC, as General Manager of the Global Tomato Company and as Division Director of the International Business Division. Since October 2023 he has been the President of Kagome Foods International Company. Norito's aspiration is to transform Kagome to become a one-of-a-kind global organization.



Diodato Ferraioli

Diodato Ferraioli, Chief Commercial Officer at La Doria S.p.A., has an extensive experience leading teams and developing international business. He joined La Doria Group in 2016 initially looking after UK and Japanese markets and progressively taking responsibility for the entire Commercial and Marketing Department. He is currently board member of La Doria S.p.A, LDH Ltd and Winland Foods Inc. His career includes consulting experience at EY and PwC.



Francesco Mutti

Francesco Mutti, the CEO of Mutti, was born in 1968 in Parma, the heart of Italy's "food valley" region. He has played a key role in the growth of the family business, which revolutionised the tomato sector – one of the core pillars of Italy's food, agriculture and gastronomic culture – by remaining faithful to a policy centred around quality and innovation in a sector predominantly characterised by mass production. After spending time abroad and obtaining a degree in Finance & Management from the University of Cardiff in 1993, Mutti returned to Italy in 1994, joining the family business as CEO.

The five strategic drivers behind Mutti's entrepreneurial vision are: investing heavily in people; striving for maximum quality, starting with the product and enhancing ties with the world of agriculture; constantly pursuing innovation in order to offer products with high added value; focusing on the growth of the brand in international markets and taking a responsible approach to ensuring best practices across finance, social issues and the environment.



A lover of yoga and travel, Mutti was awarded the Order of Merit for Labour by the President of Italy in 2018 and actually is serving as president of Centromarca. He was awarded the Guido Carli prize in 2022.



Raissa Ninelli

Graduated in Law from Mackenzie Presbyterian University and postgraduate in Nutrition, Healthy Eating and Entrepreneurship from the Pontifical Catholic University of Rio Grande do Sul (PUC-RS), Raissa Ninelli is currently Director of Fugini Alimentos, a Brazilian company, leader in the tomato sauces and vegetables market. Her experience in the food industry spans around 15 years,

during which time she dedicated herself to different specializations, at an international level, with a focus on planning, leadership and strategy.



Shunjie Guo

Shunjie Guo has been CEO of COFCO Tunhe Tomato Co., Ltd. since 2022. He joined COFCO Group in 2004. He has devoted his role to the formulation and implementation of two strategies for China tomato industry and COFCO Tomato: firstly, advocate the business model transformed from export-driven style to more domestic sales; Secondly, diversify product structure from B2B to B2C,

which has achieved a leading growth rate of processed tomato products consumption in China, compared to other regions in the world.

TUESDAY AFTERNOON



Manuel Vázquez Calleja

A native of Badajoz in Spain, Manuel Vázquez obtained his University Degree in Mechanical Engineer at Universidad Politécnica de Madrid in 1995. He followed several Finance and MBA programs at ITAE Business School, San Telmo Business School, EBS Business School and Universidad de Barcelona. His entire career has been developed in Conesa. Since 1988 was partially working during crops in all

production/quality/engineering steps. He joined Conesa as a full-time employee in 1995, first working in the Production Department. In 1997, he was relocated as Quality Manager, and in 1999 took the responsibility of Production Manager. He was appointed as CEO in 2004. In that role, has had the opportunity to travel to all areas around the world where tomato is processed and has dealt with the major tomato users all around the world. He is a past President of AMITOM and is currently a Vice President of WPTC.



Allen Van Deynze

Dr. Allen Van Deynze is the Director of the Seed Biotechnology Center and Associate Director of the Plant Breeding Center at University of California, Davis. He has a Ph.D in plant breeding from University of Guelph, Canada. As part of the SBC's mission to serve as a liaison between public institutions and seed industry, Allen is responsible for developing, coordinating and conducting research and generating and disseminating scientific and informational content for the Seed

Biotechnology Center's and Plant Breeding Center's educational and outreach programs. His research focuses on developing and integrating genomics into plant breeding of California and African crops. He has programs on breeding for disease resistance, abiotic stress and quality in pepper, carrot and spinach, and development and application of genomics in crops. With Dr. Kent Bradford he co-developed and is organizer for the Plant Breeding AcademySM and past chair of the US Plant Breeding Coordinating Committee. He has been involved in International and National policy including US Regulations for Biotechnology. He is an instructor for the Plant Breeding Academy(s) and Scientific Director for the African Orphan Crops Consortium.



Mario Gozzi

Mario covers the role of Innovation Director at CFT (currently part of ATS Corporation from Canada) where he has been working for the last 25 years. Within the Company, Mario has covered different roles such as Technical Manager for the processing Department, R&D manager, Head of engineering supporting sales and Regional Manager for the American continent. He has been

leading the diversification of CFT into fruit purees and concentrates which nowadays account for a large portion of the company turnover on the side of tomato which remains the main business. A mechanical engineer specialized in food processing by training, Mario defines himself as an engineer with a passion for improving food in all its aspects through innovation and scientific approach.



Francesco Rossi

Francesco Rossi has been holding the position of Sales Director at Rossi Ingegneria Alimentare since 2023. Previously he has held the roles of Technical Director and Project Manager. Francesco graduated with honours in Mechanical Engineering from the University of Parma in 2006 and joined Rossi Ingegneria Alimentare in 2010. Starting from 2012, he has led the development of MVR technology evaporators, and since 2021 he has guided the design of the first

range of high-efficiency enzymatic deactivators for tomato. In 2023 he oversaw the company rebranding.

From processing and recipe formulation to industrial and retail filling and packaging, Rossi Ingegneria Alimentare is one of the world's leading food engineering companies, and its research and development has a strong focus on technologically advanced and sustainable solutions for tomato processing.





Chris Rufer

Chris Rufer founded The Morning Star Company in 1970, driving one truck hauling tomatoes and peaches from farms to processing factories. The enterprises today include, growing tomato seedlings, transplanting, harvesting tomatoes, and trucking them to its three processing factories throughout Central California, which process about forty percent of the US crop. He personally designs the factories, while providing vision and guidance for all facets of the

business supplying the ingredient, foodservice and retail markets. Throughout his career, he has actively and consistently supported libertarian organizations and causes, including the formation of The Foundation for Harmony and Prosperity, which operates to improve human well-being. His education includes degrees in economics, agricultural sciences, and business, with concentrations in finance and strategic planning. Chris and his wife, Melodie, have four children and reside in Sacramento, California.



Matthew Stewart

Matt Stewart has served the Australian processing tomato industry in the role of Industry Development Manager since 2020. Leading the Australian Processing Tomato Research Council (APTTC), Matt strategically allocates funding to critical agronomic research projects and extends this knowledge to industry through various extension initiatives. Before assuming his current role, Matt spent 16 years as a Soil & Plant Nutrition Specialist within a nationwide agronomy firm.

During this period, Matt also ventured into entrepreneurship, co-founding a tourism focused PYO strawberry enterprise.

Matt and his family live on a scenic farming property in Echuca Victoria and on the weekends maintains a small cereal cropping business.

WEDNESDAY MORNING



Roger Scriven

Roger Scriven began his career in the food processing business in 1968 purchasing fruits and vegetables for Tillie Lewis Foods, Stockton, California. During his tenure at TLF he became Manager of Agriculture Research and was involved in the development of the sampling equipment and inspection procedures used by the Processing Tomato Advisory Board. Joined Ragu Foods in 1984 as served as Chairman of the Crop Protection Committee of California

League of Food Processors and Board member of the Processing Tomato Advisory Board.

1993 joined The Morning Star Company located in Woodland, California. He has served as Chairman of the Processing Tomato Advisory Board and hosts a Tomato Conference every year in November. He

has a great interest in processing tomatoes and has traveled to many countries to expand his knowledge. Roger is a past President of the WPTC and on the Board of Tomato News SAS.



Domenico Ronga

Domenico Ronga is Associate Professor at University of Salerno, Fisciano in Italy. From the beginning of his scientific activity, Domenico has worked on processing tomato and innovative fertilizers. He is conducting research regarding the use of sustainable agricultural techniques in the conventional and in the low input cropping systems, investigating the different agronomic crop responses even in

physiological terms and using digital approaches. He is assessing digestates, compost, compost-tea and biostimulants obtained from organic matrices for the sustainable production of the herbaceous crops even to improve their tolerance to abiotic stresses.



Gabriele Canali

Gabriele Canali (Ph.D) is Associate professor (with qualification for full professor) of Agri-food Economics and Policy at the Catholic University of Piacenza (Italy).

From January 2016 to March 2018, he was Advisor of the Italian Ministry of Agriculture for Agricultural Economic Policies. Since 2006 he is scientific advisor of the Interbranch Organization of processing tomato industry of Northern Italy.

In 2009 he created the Economic Research Centre on Sustainable agri-food chains (www.crefis.it). In July 2017 he promoted the creation of Vsafe s.r.l., a spin-off of the same University (www.vsafesrl.it) and since then he is President of the management board.

He collaborated with FAO, World Bank, and he is still collaborating with CREA, ISMEA, the two research Institution working for the Italian Ministry of Agricultural policies. In 2008-09 he has made some studies for ISMEA to support the development of the Italian national quality scheme for Integrated production. He has been consultant for farmers association and agricultural workers Unions at the National level as well as few Industry associations.

Among research projects developed by the spin-off Vsafe, there are the following: economic impact of Farm to Fork strategy on Italian agriculture, with reference reduction of pesticides and chemical fertilizers, development of policy tools to support carbon farming, new contractual schemes for the agri-food chain, new policies to support the organic sector, economic evaluation of sustainability of new nursery seed trays for tomatoes. He has written about one hundred and fifty editorial articles for the most important farmers magazine in Italy, but also more than one hundred scientific articles in national and international journals. He has been scientific manager of several scientific projects.



Steven Schroeder

Steven Schroeder received his Bachelor of Science degree in Horticulture at Virginia Tech University in 1978, his Master of Science at the University of Arkansas in 1980, and his PhD in Plant Breeding and Genetics at the University of Wisconsin with a thesis on potato breeding in 1983. He started his career at H.J. Heinz in Stockton, California, in 1983 as a processing tomato breeder and



Manager of Agricultural Research. In 1991 he joined Sunseeds as global processing tomato breeder while he established and managed a vegetable breeding station near Lodi, California. Over the years Sunseeds was acquired by Nunhems which was later purchased by BASF. During his 41-year career Dr Schroeder released many successful tomato varieties which have performed well in global markets. He had two market leading varieties in California, Sun 6366 and N 6428 which were breakthroughs at the time for high yield. He currently develops tomato varieties for California and Spain but has released other successful varieties for several European countries, Canada, and South America.



Paulo Abreu

Paulo Abreu is an agronomic engineer with a Master in vegetable production and a PhD in agronomy. He has over 30 years working with tomatoes, including more than twenty years in the seed industry between Seminis and HeinzSeed. He has been HeinzSeed Regional Manager for Europe, Middle East and Africa since 2014 and in this role coordinates all local dealerships and is responsible for the portfolio management and product development in the region. Field trials, knowledge mining and processing tomatoes are as much a passion as a professional career.



Manuel Vázquez Calleja

A native of Badajoz in Spain, Manuel Vázquez obtained his University Degree in Mechanical Engineer at Universidad Politécnica de Madrid in 1995. He followed several Finance and MBA programs at ITAE Business School, San Telmo Business School, EBS Business School and Universidad de Barcelona. His entire career has been developed in Conesa. Since 1988 was partially working during crops in all production/quality/engineering steps. He joined Conesa as a full-time employee in 1995, first working in the Production Department. In 1997, he was relocated as Quality Manager, and in 1999 took the responsibility of Production Manager. He was appointed as CEO in 2004. In that role, has had the opportunity to travel to all areas around the world where tomato is processed and has dealt with the major tomato users all around the world. He is a past President of AMITOM and is currently a Vice President of WPTC.



Don Cameron

Don Cameron is a graduate of California State University, Fresno with a degree in Biology. He is married with two adult children. Since 1987, Don has been the Vice President and General Manager of Terranova Ranch, Inc. located 25 miles southwest of Fresno, California. Terranova farms approximately 6,000 acres, in addition to 1,500 acres custom farmed for other clients. The farm has a mix of conventional, organic and biotech field crops including conventional and organic processing tomatoes, peppers, onions, seed product, corn and a diversity of other annual crops. Perennial crops grown consist of walnuts, wine grapes, almonds, pistachios and olives for oil. There are 25 total crops grown on the farm. Furthermore, Don owns and farms Prado Farms located in Fresno County.

Don serves on the California Department of Food and Agriculture's Environmental Farming Act Science Advisory Panel since 2011. In 2012, Don served an appointment at the federal level on the

Working Group for the Advisory Committee on Biotechnology and 21st Century Agriculture (AC21). Since 2014, Don has been serving on the California State Board of Food and Agriculture and has been President since 2018. He currently serves as chairman for the California Cotton Alliance, director and past chairman for the California Tomato Growers Association, executive director for Western Growers Association, Raisin City Water District and Chairman for the McMullin Area Groundwater Sustainability Agency.



Chris Taylor

Chris Taylor is a seasoned professional in the agricultural industry, currently serving as the General Manager of Field Operations for Kagome Australia, located in Echuca, Victoria. This role has Chris overseeing Kagome's internal diverse farming operation exceeding 6,000 acres, while offering support for Kagome Australia's tomato grower group. With a tenure of 17 years in the industry, Chris has established himself as a knowledgeable and dedicated leader,

with experience in tomatoes, carrots, garlic, beetroot, corn, small seed crops, winter cereals under overhead and drip irrigation systems.

Chris is passionate about his family, his people and of course agriculture, and the vital role it plays in feeding our nation and the world through sustainable healthy produce. Chris holds a Bachelor in Farm Management through the University of Sydney Australia & is currently the Vice Chair of the Australia Processing Tomato Research Council (APTRC).

ISHS Invited speaker



Thierry Gauthier

Thierry Gauthier received his Biochemical Engineer certificate (National Institute of Applied Sciences of Toulouse, France) in 1986 his PhD degree (University Paul Sabatier, Toulouse, France) and in 1989. Since 2009, Thierry Gauthier has been working as research engineer in INRAE (Toulouse, France) in a research laboratory dedicated to food toxicology (TOXALIM). He is a member of a team focusing on the biosynthesis and toxicity of mycotoxins. For 15 years, he has

specialized in deciphering the toxicity mechanisms at cellular and molecular level, using in vitro approaches. He has studied the toxicity of several mycotoxins (trypacidin, patulin, ascladiol, deoxynivalenol, versicolorin A, aflatoxin B1) produced by different species of fungi as well as the toxicity of fungicides (boscalid, bixafen, sedaxane). Recently, he has focused his research on the toxicity Alternaria mycotoxins alone or in combination in order to predict the toxicity of simultaneous exposure to those mycotoxins.



Post-congress tour

excluded from all types of registration fees
available only for those who applied for the trip beforehand

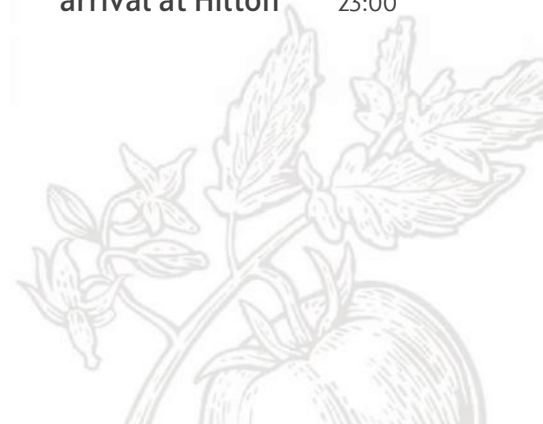
Wednesday, 12 June, appr. 14:00 – 23:00

Visits to a model farm and tomato factory in Kecskemét will be take place in the afternoon of Wednesday, 12 June.

After the factory visit, participants of the post-congress tour will be served a delicious dinner. We will return to Budapest on the same day.



departure from Hilton by bus to Kecskemét	14:00
visit Univer's tomato plant in Kecskemét	15:30
departure to Univer Agro (tomato model farm)	17:00
visit Univer Agro's tomato experimental plants	17:30
departure to "Tanyacsárda" (traditional restaurant near Lajosmizse)	18:30
dinner in Tanyacsárda	19:15
departure to Hilton	21:45
arrival at Hilton	23:00



Accompanying persons' programme

included in the accompanying person's registration fee

Monday, 10 June, 09:00–12:00

Half-day walking tour in the Castle district

During our walking tour in the Castle district (where the Congress is located) we visit the Buda Castle, the Matthias Church and the Fishermen's Bastion from where you can enjoy the beautiful panorama of the Hungarian capital.

The programme includes:

- guided tour in English
- entrance ticket to the Matthias Church
- entrance ticket to the Fishermen's Bastion
- cake and coffee in the cafeteria of the Castle district

Lunch will be served in the venue hotel of the Congress Hilton Budapest



Monday, 10 June, 14:30–18:30

Half-day bath programme

The Széchenyi Medicinal Bath in Budapest is the largest medicinal bath in Europe. Its water is supplied by two thermal springs, their temperature is 74 °C and 77 °C. Components of the thermal water include sulfate, calcium, magnesium, bicarbonate and a significant amount of metaboric acid and fluoride.

It is the most visited and much praised attraction in Budapest: relaxing, fun, affordable and, at night, romantic. In addition to the marvellous medicinal natural hot spring waters in the 18 pools, there are 10 saunas / steam cabins, several massage therapies, facial treatments, and more.

The programme includes:

- bus transfer to and back
- entrance ticket to the bath
- entrance to the complex: bath, saunas, steam

Extra fee (on spot): towel, robe, any other treatment



Tuesday, 11 June, 09:00–14:00

Half-day excursion to Szentendre

Length of the tour: 5 hours

Szentendre is a popular tourist destination in Hungary 25 km from Budapest, known for its rich history, charming architecture, and vibrant arts scene. The city is full of beautiful buildings and streets. You will admire the Main Square (Fő tér) and then walk around the Old Town. Many visitors are drawn to Szentendre for its well-preserved Baroque-style buildings, cobblestone streets, and picturesque setting along the Danube River. The town has an unique atmosphere with its colourful facades, art galleries, museums, and craft shops.

We will make a sweet stop at the Marzipan Museum, an unique attraction that showcases intricate marzipan sculptures. Marvel at the skilfully crafted edible artworks and learn about the history and techniques of marzipan making.



The programme includes:

- bus transportation from the Congress venue and back after the programme
- guided tour in English
- entrance ticket to the Marzipan Museum
- cake and coffee in the cafeteria of the Museum

Lunch will be served in the venue hotel of the Congress: Hilton Budapest.

Tuesday, 11 June, 19:00–22:00/24:00

Congress gala dinner cruise – Europe boat

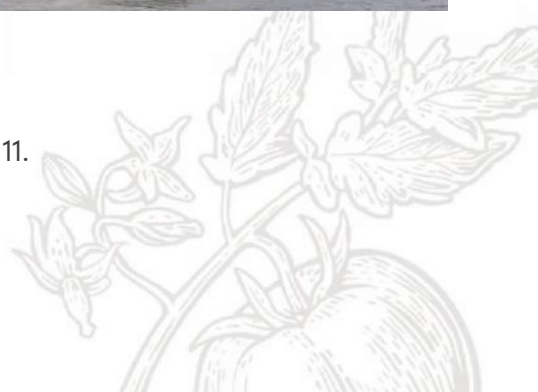
Come and enjoy a friendly and memorable gala dinner with the WPTC participants on an amazing river cruise. A delicious gourmet dinner with wines will be served during the night.

The boat will depart sharp at 19:00 and will arrive back to the same place at 22:00.

From 22:00 till 0:00 the boat will be a standing party-boat with live music and dance.



Further information is available at the general information on the page 11.



Wednesday, 12 June, 09:00–12:00

Budapest sightseeing tour by bus

Length of the tour: 3 hours

The Budapest sightseeing tour will start at the Buda side where we will visit the Gellért Hill (Citadel) where you can see the spectacular view of Budapest. Then we take you across the Elisabeth Bridge to Pest side and show you the famous Central Market Hall followed by the largest Synagogue of Europe and the City Park. We pass by Europe's largest thermal spa (Széchenyi Bath) and the Budapest Zoo, then we stop at the Heroes' Square with statues of the most famous Hungarian kings and dukes. Later we take the Andrásy Avenue to downtown Pest, pass by the Opera House and the St Stephen's Basilica. We finish our tour by showing you the impressive neo-gothic House of Parliament.



The programme includes:

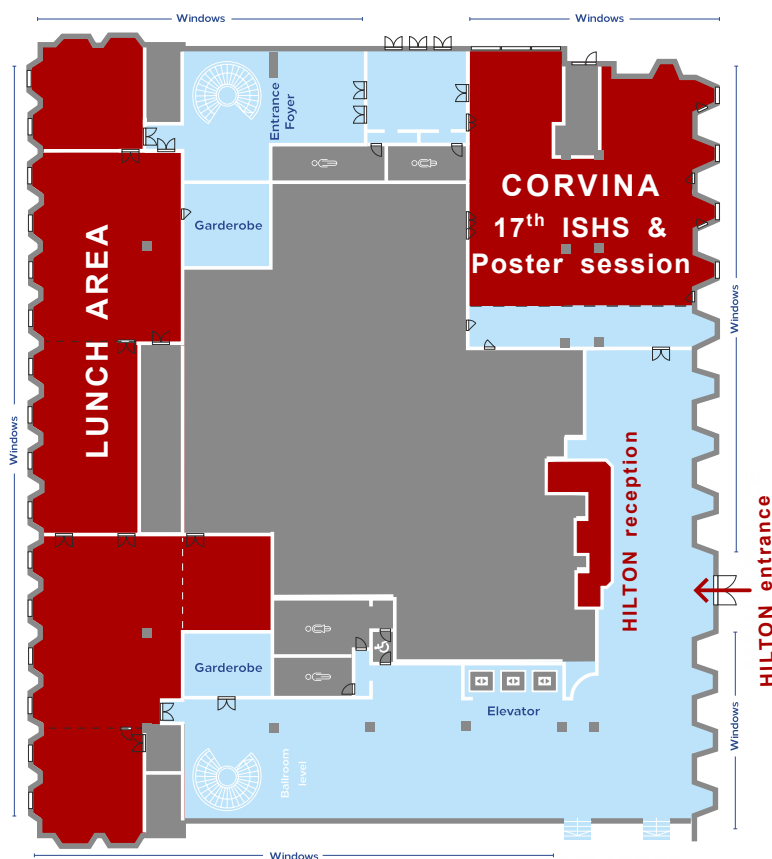
- bus transportation from the Congress venue and back after the programme
- guided tour in English

Lunch will be served in the venue hotel of the Congress: Hilton Budapest.

We reserve the right to make changes in the programmes, if necessary.



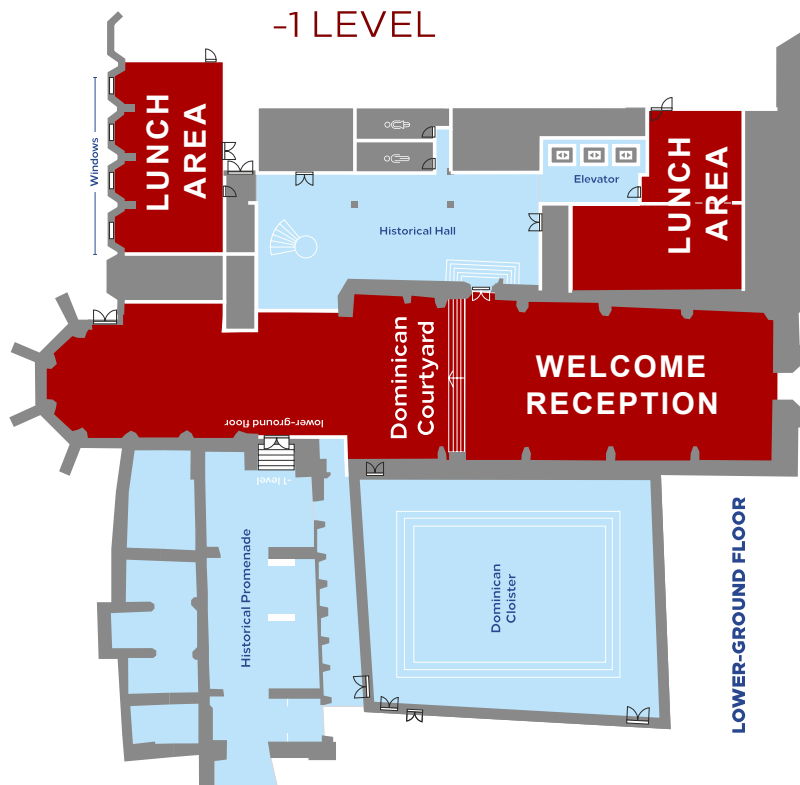
GROUND FLOOR LOBBY LEVEL



FIRST FLOOR BALLROOM LEVEL



-1 LEVEL



LOWER-GROUND FLOOR

Floor Map Key

- Elevator
- 15th WPTC & 17th ISHS areas
- Exhibition & coffee break area (details on the back cover)
- Amenities/Service areas
- Foyer space



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Univer was founded in 1948. The Univer Group of Companies evolved from it to become one of the definitive food industry enterprises in the region, proud to have a 100% Hungarian ownership background. Owners include the Group's executives and employees. The company provides a livelihood for some 1300 people all in all, making it a significant employer in Hungary. It currently produces food at 4 sites of operation. Univer primarily owes its recognition to its typical Hungarian products, which count as indispensable condiments for Hungarian cuisine: Erős Pista (Strong Steven) and Piros Arany (Red Gold). These paprikapastes are gaining more and more popularity in Europe as well. The range of the products the company markets is much broader still: Univer mayonnaise, mustard, ketchup, salad dressings and table sauces are produced in Kecskemét, along with premium fruit jams, baby food and tomato based products.





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CFT History and Mission

CFT Group's history begins in **1945**, from the idea of the entrepreneur Camillo Catelli who started to produce machines for the **tomato processing industry** in a small factory in Parma, Italy. Today CFT Group designs and manufactures machineries and complete turn-key lines for the processing and packaging of **Food & Beverage products**.

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209 826 9494

ingomar-sales@ingomar.com

ingomarpacking.com



WHAT WE DO: FROM FIELD TO FACILITY



Ingomar at a Glance

- **Location:** Los Banos, California
- **Founded:** 1983
- **Vision Statement:** Ingomar Packing Company strives to be globally recognized as the premium supplier of industrial tomato products while consistently demonstrating our commitment to our employees, our customers, our community, and our environment.
- **Core Values:** Teamwork; Efficiency; Accountability; Integrity; Respect; Passion; Sustainability
- **Business Priorities:** Cooperation; Quality; Service; Safety; Value
- **# of Employees:** 150 Full-Time, 550 Seasonal
- **Site Acreage:** 2,900
- **% of Growers that use Drip Irrigation:** 99%

Learn about some of our technology from our CEO, [here!](#)

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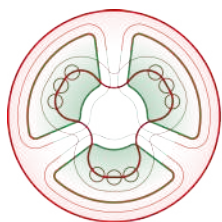
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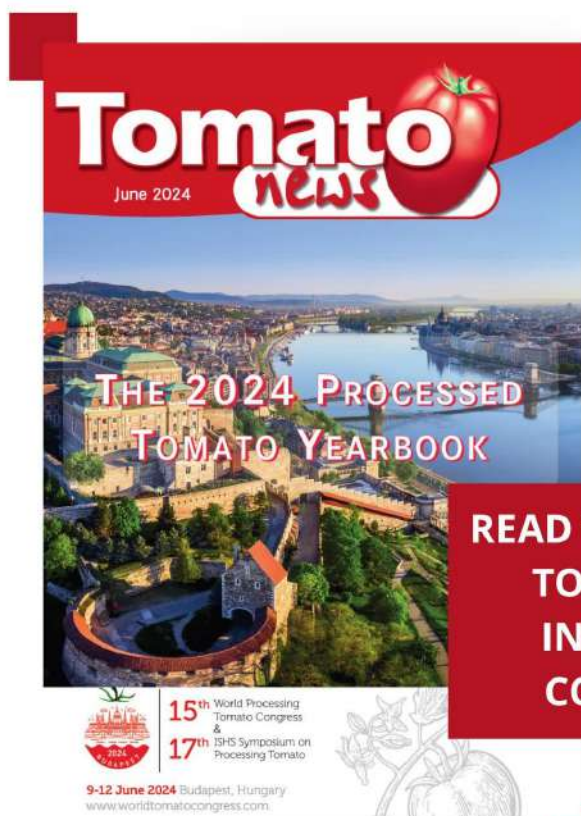
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