# Elazar Fallik - 2020

CURRICULUM VITAE

**I. University Education and Additional Training**

1976-1979: B.Sc. The Hebrew University of Jerusalem, Faculty of Agriculture, Dept. of Field Crops and Vegetable, Rehovot, Israel.

1979-1981: M.Sc. The Hebrew University of Jerusalem, Faculty of Agriculture, Dept. of Field Crops and Vegetable, Rehovot, Israel. Title of thesis: Genetics of resistance of the tomato *Lycopersicon*  *esculentum* (Mill) to bacterial speck of tomato caused by *Pseudomonas tomato* (Okabe) alstatt and the relation between total phenol content in the plant and its resistance to the disease. Supervisors: Prof. Nachum Kedar and Prof. Yaacov Okon.

1981: Diploma in Agricultural Extension. The Hebrew University of Jerusalem, Faculty of Agriculture, Rehovot, Israel.

1984-1988: Ph.D. The Hebrew University of Jerusalem, Faculty of Agriculture, Dept. of Plant Pathology and Microbiology, Rehovot, Israel. Title of thesis: The development and function of roots in maize seedlings inoculated with *Azospirillum brasilense*-Cd. Supervisor: Prof. Yaacov Okon.

1988-1990: Postdoctoral Research, University of Georgia, Dept. of Biochemistry, Athens, Georgia, USA. With Dr. Robert Robson. Subject: Genetic manipulation and analysis in the alternative nitrogenases of *Azotobacter chroococcum* and *Azotobacter paspali*.

1996-1997: Sabbatical leave - University of Kentucky, Lexington, Kentucky. With Prof. Douglas Archbold and Prof. Thomas Kemp. Subject: The effect of volatile compounds on postharvest decay causing agents.

1999: An 11-week course on Introduction to Management organized by the ARO-Volcani Center, Israel

**II. Positions held and Academic Status**

1981 - 1984: Research Associate at Biotechnology General (Israel) Ltd., Rehovot, Israel.

1990 - 1994: Research Scientist in ARO-Volcani Center, Dept. of Postharvest Science of Fresh Produce, Bet-Dagan, Israel.

1994: Promoted to Senior Scientist (B).

1998 to date: Lecturer at the Hebrew University, Faculty of Agriculture, Rehovot, Israel (External lecturer)

1998: Promoted to A. (Associate Professor)

1999 to date: Scientific coordinator of an international Postharvest R & D course held in ARO – Volcani Center.

2003 to 2017: Chairman of the Unit and the Committee for Fellowships for Trainees and Visiting Scientists from Overseas, The Volcani Center, Israel.

2003 to 2004: Scientific Coordinator between the Volcani Center and China-Israel International Center for Training in Agriculture (CIICTA).

2004 to 2007: Head of the Department of Postharvest Science of Fresh Produce.

2004: Adjunct Professor, The Hebrew University of Jerusalem.

2006: Promoted to A+ (Equivalent to Full Professor).

2007 - 2013: Head – Institute of Postharvest and Food Sciences.

2013 - date: Scientific Coordinator, Israel R & D Agricultural Research Centers (8 centers)

**III. Teaching and Training Experience including only guidence of M.Sc. and Ph.D. students, postdoctoral student and visited scientists**

1980 - 1981: Assistant in Weed Control and Vegetable Growth courses, Faculty of Agriculture, Rehovot, Israel.

1984 - 1988: Instructor in Microbiology and Plant Disease Control courses, Faculty of Agriculture, Rehovot, Israel.

1990 to date: Training high school students, CINADCO and MASHAV students, MSc. and PhD. students in scientific activities and projects.

1994 to date: Teaching and instructing the academic course of Postharvest Physiology and Pathology, Faculty of Agriculture, Food and Envrionment, The Hebrew University of Jerusalem, Rehovot, Israel.

1999 to date: Lecturer at international R & D courses funded by MASHAV and CINADCO.

2000 – Dr. Zoran Ilic’ – Postdoctoral studies for 7 months, working of physioloy and pathology of stored fruit-vegetables.

1999 - 2000: Mr. Malakuu Kissinger - M.Sc. Student. Guidance with Dr. Yonatan Eldind. Thesis title: The influence of harvest season on the biochemical and physiological characteristics of three colored commercial sweet pepper cultivars during storage.

2001 - Ms. Claire Pre-Aymard - Visiting Student from France, guidance with Dr. Susan Lurie. Special training program for one year funded by the EU. The influence of 1-MCP on apple sensory analysis.

2001 - 2005: Mr. Malakuu Kissinger - Ph.D. student. Guidance with Dr. Yonatan Elkind. Thesis title: Characterization of physiological and genetic factors associated with postharvest water loss in ripe pepper fruits during storage.

2002 - 2003: Mr. Wang Yiming - M.Sc. student. Guidance with Dr. Yonatan Elkind. Thesis title: Postharvest water loss of ten pepper (*Capsicum annuum*) cultivars using discs.

2003 - 2006: Mr. Sagi Gal - M.Sc. student. Thesis title: The effect of 1-methycyclopropene (1-MCP) on the internal and external quality of Galia type melon after prolonged storage.

2005 - Ms. Gallia Taieb - M.Sc. student. Piere and Marie Curie University, Paris, France. Special training program as part of a Master Degree – Quarantine treatments in sweet fresh pepper fruit.

2005 - Mr. Ruben Attali - M.Sc. student. Piere and Marie Curie University, Paris, France. Special training program as part of a Master Degree – Characterization of biochemical factors in commercial fresh sweet pepper cultivars after prolonged storage.

2005 - 2006: Mr. Jorge Carlos Berny - M.Sc. student. Guidance with Dr. Yonatan Elkind. Thesis title: Genetic studies of pepper (*Capsicum* spp*.)* postharvest water loss associated to membrane integrity, cellular membrane electrolyte leakage and lipoxygenase activity.

2005 - 2008: Ms. Avital Bar-Yosef - M.Sc. student. Thesis title: Physiological, biochemical and molecular aspects of low temperature storage of sweet pepper.

2007 - Prof. Zoran Ilic’. Sabbatical leave for 4 months. Physiological, pathological and biochemical aspects of fresh harvested peppers and tomatoes.

2008 - 2010: Mr. Aviv Goren - M.Sc. student. Thesis title: The influence of colored shade nets on pepper fruit after harvest.

2009 - 2011: Ms. Shani Ofaim - M.Sc. student. Guidance with Prof. Shlomo Sela. Thesis title: Biosensors to detect early information.

2008 - 2012: Mrs. Tzipi Teitel - Ph.D. stduent. Guidance with Dr. Ron Porat. Thesis title: Molecular and biochemical aspected of aroma volatiles in citrus fruit as affected by coatings.

2009 - 2012: date: Mr. Lior Avraham - M.Sc. student. Thesis title: The influence of colored shade nets on tomato fruit after harvest.

2009 – 2011: Ms. Juliana Nyasordzi – M.Sc. student. Guifance with Dr. Haya Fridman. Thesis title: Application of non-destructive measurements for evaluation of ripening status and quality of apples.

2009 - 2015: Mrs. Sigal Popovski - Ph.D. student. Guidance with Dr. Ilan Paran. Thesis title: Inheritability of pepper water loss after harest.

2010 - 2011: Dr. Yun Kong - Postdoc. Beijing Agricultural University, P.R. China. Research program: The influence of colored shade nets on pre- and postharvest aspects of pepper.

2011 - 2012: Mr. Paa Kwesi Bordoh - M.Sc. student. Guidance with Dr. Victor Rodov. Thesis title: Ethylene involvement in postharvest sensitivity of cucumber to chilling stress.

2011 - 2013: Ms. Julia Tyutyunik – M.Sc. student. Thesis title: Toward development of watermelon rootstocks: Phytopatological and horticultural characterization of wild-type watermelon accessions.

2011 - 2014: Ms. Yana Zaitzev - M.Sc student. Thesis title: Development of active edible coatings to improve quality and reduce spoilage of fresh products after harvest.

2011 - 2014: Ms. Rossana Castro - M.Sc. student. Thesis title: Developing quarantine treatments for pepper and melon after harvest.

2011 -: Mrs. Merav Kenigswald - Ph.D. student. Guidance with Dr. Nurit Katzir. Thesis title: Genetic aspects in association with ethylene production and aroma in melon fruit after harvest.

2012 – 2015: Mr. Ilan London. M.Sc. student: Guidance with Dr. Haya Fridman. Involvement of MaMADS-box genes in slow melting phenotype of peaches.

2013 - 2018: Mr. Roi Rotenberg – Ph.D. student. Guidance with Dr. Elena Poveranov. Thesis title: Development and Study of Encapsulation Systems Based on Natural Polymers for Controlled Release of Antimicrobial Agents in Agricultural Products.

2013 - 2014: Mr. Kumar Lama - M.Sc. student. Thesis title: External, internal and aroma analyses of pepper fruit after harvest in association with low temperature storage.

2013 - 2014: Mr. Ranjeet Limbaji Shinde – M.Sc. student. Guidance with Dr. Victor Rodov. Thesis title: Effects of genotype and modified atmosphere packaging on quality and aroma volatiles of fresh-cut melons.

2015 - 2017: Ms. Sivan David – M.Sc. student. Guidance with Dr. Amnon Lers. Thesis title: Genetic aspects associated with chilling injuries in tomatoes.

2015 - 2017: Mr. Yosi Bivas – M.Sc. student. Guidance with Dr. amnon Lers and Prof. Avia Zilberstein. Thesis title: Genetic aspects associated with chilling injuries in pepper.

2014 - 2016: Mr. Yossi Osher – M.Sc. student. Thesis title: Physiological and Pathological aspects and glucosinolates content of long term storage of cabbage (*Brassica oleracea*).

2015 - 2017: Ms. Merav Zaaror – M.Sc. student. Thesis title: Watermelon rootstock/ scion relationships and their influence on growth, yield and fruit quality after harvest.

2015 - 2016: Mitiku Mihiret – M.Sc. student. Guidance with Dr. Victor Rodov. Thesis title: Improving cucumber storability by early detection of sub-optimal low tempearture’s stress.

2016 – 2018: Ms. Hiam Abu-Glion – M.Sc. student. Thesis title: The influence of rootstock/scion combination on cherry tomato quality before and after harvest and the accumulation of pesticides in harvested fruit.

2016 – 2018: Ms. Shani Kehila – M.Sc. student. Guidance with Dr. Elena Poverenov: Thesis title: Nanotechnology in new coating materials to maintain pepper quality after harvest.

2017 – date: Ms. Yael Cohen, Ph.D. student. Guidance with Dr. Elena Poverenov. Thesis title: Nanotechnology in new coating materials.

2017 – date: Ms. Yevgenia Shebes, Ph.D. student. Guidance with Dr. Elena Poverenov. Thesis title: Development of new active materials based on natural and degradable polymers for the use in agriculture and food.

2017 – 2018: Mr. Danny Ginzburg – M.Sc. student. Guidance with Dr. Joshua Klein. Thesis title: Seed priming and colored LED lighting effects on leafy green drought tolerance.

2018 – date: Mr. David Marx – M.Sc. student. Guidance with Dr. David Kenigsbuch. Thesis title: The influence of hydrophonic systems on leafy vegetables quality after harvest.

2018 – date: Mr. Refael Yischakov, Ph.D. student. Guidance with Dr. Elena Poverenov. Thesis title: Sophisticated biopolymers-based systems to release natural active materials in packed fresh produce.

2018 – 2020: Ms. Ayobami Adeeko, M.Sc. student. Guidance with Dr. Carmit Ziv. Thesis title: The effect of postharvest handling on nutritional values of acorn squash (*Cucurbita pepo*) fruits.

2019 – date: Ms. Mor Maayan, M.Sc. student. Guidance with Dr. Guy Mechrez. Thesis title: Development of anti-biofilm coating based on nano-particles stabilizers.

2020 – date: Mr. Matan Birenbaum, Ph.D. student. Guidance with Dr. Jacob Shimshoni. Thesis title: Degradation and formation kinetics of major phytocannabinoids and terpenes in Cannabis inflorescence as a function of postharvest storage conditions.

2020 – date: Ms. M.Sc. student with Dr. Carmit Ziv

MSc – 31; PhD – 8; Post – 2; Visit - 1

**V. Membership in Scientific and Agricultural Committees**

*A. Local*

1995 - 1996: The ARO Research Proposal Evaluation Committee.

1998 to 2005 Member of the Ecofresh Advisory Council (Agrexco Company).

2000 to date: Member in the professional committee of the Vegetable Growers. Ministry of Agriculture, Israel.

2000 to 2008: Chairman of the “Quality evaluation” committee of the Chief Scientist in the Ministry of Agriculture, Israel.

2001 to date: Member in the professional committee of the Unit for Youth Biological and Agricultural Science Education , ARO-The Volcani Center.

2001- 2003: Scientific Advisor and developer of science books for Junior-high school students. Weizmann Institute, Dept. of Science Teaching, Rehovot, Israel.

2003 - date: Member in the professional committee for quality analysis and quality assurance, in the Ministry of Agriculture, Israel.

2004 - date: Member in the Institute of Agricultural Engineering committee for R & D and application of new agricultural products (in a status of senior scientist).

2006 - date: Member in the Institute for Technology and Storage of Agricultural Products committee for R & D and application of new agricultural products (in a status of senior scientist).

2009: Member in the BARD quality evaluation committee.

2013 – 2016: Head of the BARD quality evaluation committee of postharvest and food.

*B. International*

1999 - 2006: Member in the Task Force for the Middle East-Regional Agricultural Programme (RAP) (DANIDA).

2003 - 2005: Member in the Steering Committee for Scientific Collaboration Israel Turkey.

2005 - 2008: Member in the Unit for International Collaboration of the Volcani Center – South-East Asia countries and India.

2018 – date: Member of the Scietific Advisory Committee - in PRIMA research program – Partership for Research and Innovation in the Mediterranean Area

**VI. Editorial Responsibility**

1997 to date: Reviewer of manuscripts for the Journal of Agricultural and Food Chemistry.

## 1998 to date: Reviewer of manuscripts for reviewed journals in Hebrew.

1999 to 2014: Head of the Editorial Committee of the Institute for Technology and Storage of Agricultural Products for reviewed papers in Hebrew.

2001 to date: Ad hoc reviewer of manuscripts for the Journal of Plant Pathology.

2001 to date: Reviewer of manuscripts for the Journal of Phytoparasitica.

2002 to date: Reviewer of manuscripts for the Journal of Food Microbiology.

2002 to date: Reviewer of manuscripts for the Journal of Postharvest Biology and Technology.

2003 to date: Reviewer of manuscripts for the Journal of Scientia Horticulturae.

2003 to date: Reviewer of manuscripts for the Journal of Food Technology and Biotechnology.

2004 to date: Ad hoc reviewer of manuscripts for the Journal of Agricultural Engineering.

2005 to date: Ad hoc reviewer of manuscripts for the Botanical Bulletin of Academica Sinica.

2005 to date: Reviewer of manuscripts for the Journal of Phytopathology.

2005 to date: Reviewer of manuscripts for the Journal of Biological Control.

2006 to date: Editorial Board, Folia Horticulturae, Poland.

2008 to date: Reviewer of manuscripts for the Journal of Food Composition and Analysis.

2008 to date: Reviewer of manuscripts for the International Journal of Food Science and Technology.

2008 to date: Reviewer of manuscripts for the Journal of Plant Physiology.

2010 to date: Reviewer of manuscripts for the Journal of Critical Review in Food Sciences and Nutrition.

2012 to date: Editorial Board, Agriculturae Conspectus Scientificus (ACS).

2012 to date: Editorial Board, Journal Agriculture and Forestry.

2014 to date: Editorial Board, Horticulturae (new journal).

2018: Special Guest Editor, Horticulturea

2019: Special Guest Editor, Agronomy

2020: Chief Editor of the Postharvest section in Horticulturae

**VII. Participation in International and National Meetings and Functions**

1987- The 2nd Otto Warburg Symposium. Plant Microbial Interaction in Rhizosphere. The Hebrew University of Jerusalem, Rehovot, Israel. **(Lecture)**

1987- 4th International Symposium on Nitrogen Fixation with Non- Legumes. Rio-de Janeiro, Brazil. **(Poster)**

1988 - Finland-Israel Binational Symposium on Nitrogen Fixation and Symbiotic Systems. Jerusalem, Israel. **(Lecture)**

1990 - The 8th international congress on Nitrogen Fixation. Knoxville, Tennessee, USA. **(Posters)**

1992 - The 13th annual meeting of the Israeli Phytopathological Society. **(Lecture)**

1992 - The annual meeting of the American Phytopathological Society. Portland, Oregon, USA. **(Poster)**

1992 - A training program in the prevention of postharvest losses of fresh fruits and vegetables. Jamaica W.I. (4 weeks). **(Organizer and Coordinator – CINADCO & MASHAV-** **The International cooperation Center, Ministry of Foreign Affairs, State of Israel)**

1993 - The 14th annual meeting of the Israeli Phytopathological Society. **(Lecture)**

1993 - The annual meeting of the American Phytopathological Society. Nashville, Tennessee, USA **(Lecture)**

1994 - The 3rd Italia-Israel Binational Symposium on pathological aspects. Ramat Gan, Israel. **(Invited Lecture)**

1995 - A training course on Postharvest Technology and Preservation of Horticultural

Commodities. Beijing, China. (2 weeks) **(Organizer and Coordinator - MASHAV)**

1996 - The 17th annual meeting of the Israeli Phytopathological Society. **(Lecture)**

1996 - A training course on Postharvest Technology and Preservation of Horticultural

Commodities. Beijing, China. (2 weeks) **(Organizer and Coordinator - MASHAV)**

1996 - The annual meeting of the American Society for Horticultural Science. Lexington, Kentucky, USA **(Poster)**

1997 - 141st annual meeting of the Kentucky State Horticultural Society and the 26th annual meeting of the Kentucky Vegetable Growers Association (KVGA) **(Invited lectures – KVGA)**

1998 - The 19th annual meeting of the Israeli Phytopathological Society. **(Lecture)**

1998 - The 1998 IFT annual meeting. Atlanta Georgia, USA. (**Special invitation** - **Invited Lecture - Food Technology Organization)**

1998 - Federal Center for Breeding Research on Cultivated Plants, Institute of Quality

Analysis, Quedlinburg, Germany **(Special invitation - Invited seminar)**

1999 - A training course on Postharvest Technology and Preservation of Horticultural Commodities. Beijing, China. (2 weeks) **(Organizer and Coordinator - MASHAV)**

1999 - Israeli coordinator of the Middle East – Regional Project (DANIDA) on Postharvest Physiology, Pathology and Handling of Fresh Commodities. ARO-The Volcani Center, (4 days). **(Organizer and Coordinator)**

2000 - BARD Workshop on heat treatments: Effects on Commodity, Pathogens & Insects Pests. Maagan, Israel. **(Invited lecture - BARD)**

2000 - 4th International conference on Postharvest Science. Jerusalem, Israel. **(Lecture)**

2000 - 4th International conference on Postharvest Science. Jerusalem, Israel. **(Co-Chairperson)**

2000 - 16th Brazilian Congress of Fruiticulture. Fortaleza, Brazil. **(Special invitation - Invited lecture – full reimbursement – EMBRAPA, Brazil)**

2000 - DANIDA Wordshop on marketing. Amman, Jordan **(Invited presenter -Danish Government)**

2000 - DANIDA Workshop on quality analysis and assurance. Cairo, Egypt. **(Invited presenter – Danish Government)**

2001 - University of Georgia, Department of Horticulture, Athens Georgia, USA **(Invited seminar)**

2001 - A training course on Postharvest Technology and Preservation of Horticultural Commodities. Bangkok, Thailand (2 weeks) **(Organizer and Coordinator – MASHAV).**

2002 - 1st Thematic Workshop on Preservation Technologies for Fresh Fruits and Vegetables: Cold Storage, Modified Atmoshpere Packaging and Controlled Atmosphere Packaing. Istanbul, Turkey. **(Special invitation - Invited lectures – TUBITAK, Turkey).**

2002 - 1st Symposium on Horticulture. Ohrid, Macedonia. **(Special invitation - Invited lectures - Faculty of Agriculture, Skopje University).**

2002 - Symposium for Cold-Chain Technology and Machinary for Fresh Produce. NAMRI, Suwon, Korea **(Special invitation - Invited lectures - NAMRI).**

2002 - Workshop on Postharvest Treatments for Fresh Fruits and Vegetables. Industrial Technology Institute, Colombo, Sri Lanka **(Special invitation - Invited lectures - Institute of Technology & Industry).**

2003 - Workshop on Agricultural Activities and Food Safety Issues. Suleyman Demirel University, Isparta, Turkey **(Invited lectures)**.

2003 - The 8th steering committee meeting of the Middle-East Agricultural Regional program (RAP), DANIDA, Copenhagen, Denmark **(Invited member - Danish Government)**.

2003 - International Workshop on Formulating Policy in National and Regional Agricultural Research. ARO-The Volcani Center, Bet Dagan, Israel. **(Chairperson of two sessions)**.

2003 - Postharvest Task Force meeting the Middle-East Agricultural Regional program (RAP), DANIDA, Amman, Jordan **(Invited member - Danish Government)**.

2004 - University of Georgia, Department of Food Science, Athen, Georgia, USA **(Invited Seminar)**.

2004 - University of Kentucky, Department of Horticulture, Lexington, Kentucky, USA **(Invited Seminar)**.

2004 - Purdue University, Department of Horticulture, West Lafayette, Indiana, USA, **(Invited Seminar)**.

2004 - 5th International Symposium on Postharvest Science, Verona, Italy **(Special Invitation and Lecturer, 2 Posters - Danish Government)**

2004 - Workshop in Postharvest Losses – Middle East Regional Agricultural Program, Larnaca, Cyprus. **(Organizer and** **Scientific Coordinator - Danish Government)**.

2004 - Anhui Agricultural University, Anhui Province, China **(Special invitation** -**Lectures - Anhui Agricultural University and Ministry of Agriculture, Anhui Province)**.

2005 - A special postharvest workshop for Palestinian officers, Bet-Dagan, The Volcani Center. **(Organizer and coordinator of the workshop – Israel/Palestine Center For Research & Information)**.

2005 - 1st International Seminar on *Capsicum*. Trujillo, Peru. **(Special invitation - Invited lectures - Instituto Peruano del Esparrago y Hortalizas, Peru)**.

2005 - Australasian Postharvest Horticultural Conference 2005, Rotorua, New Zealand. **(Special invitation - Invited lecture - New Zealand Institute for Crop and Food Research Ltd.)**.

2005/6 - A member in the scientific committee of the 2006 international conference of ‘The Asia-Pacific Symposium on Quality Management for Agri-Foods in Supply Chains’. Bangkok, Thailand.

2006 - The organizer and Chairman of the Israel – Germany Bi-National Workshop on Aroma- a Key Quality Attribute in Plants. Bet Dagan, Israel (**Israel Ministry of Science and Technology**) (**Lecture**).

2006 - The organizer and lecturer at a Workshop on R&D in Postharvest of Vegetables. University of Novi Sad, Serbia (**Special invitation – The Faculty of Agriculture, University of Novi Sad, Serbia**)

2007 - COST 924 International Congress. Novel approaches for the control of postharvest diseases and disorders. Bologna , Italy. **(Special invitation - Invited lecture and Chairman of a session - COST – European Commission)**.

2007 - The International Conference on Quality Management for Fresh Cut Produce. Bangkok, Thailand. **(Special invitation - Invited lecture and Chairman of a session - ISHS)**.

2007 - The International conference and Workshop on Storage of Fresh Vegetables, Fruits and Flowers. Ohrid, Macedonia. **(Special invitation - Invited lectures and Chairman of a session - Faculty of Agriculture – Novi Sad, Serbia and Faculty of Agricultural Sciences and Food – Skopje, Macedonia)**.

2007 - Postharvest International Symposium at aT Center. Seoul, Korea **(Special invitation – Invited lecture - Ministry of Agriculture and Forestry, The Republic of Korea)**.

2008 - 30th annual Citrus Postharvest Pest Control Conference. Santa Barbara, CA, USA **(Special invitation - Invited lecture - CBC – UC Riverside Extension)**.

2008 - The organizer and lecturer of a Workshop on Postharvest Practices of Fresh Produce. University of Podgorica, Montenegro (**Special invitation - The Faculty of Agriculture, University of Podgorica, Montenegro**)

2008 - The 4th Balkan International Symposium on Vegetables and Potatoes, Plovdiv, Bulgaria **(A member in the organized committee, Special invitation - Invited lecture – ISHS)**

2009 - Postharvest Innovation: Developments and Trends – workshop. University of Pretoria, South Africa **(Special invitation – The University of Pretoria and the National Research Foundation, SA**)

2009 - Storage of Fresh Vegetables, Fruits and Grapes. II conference and workshop, Strumica, Macadonia (**Special invitation – invited lectures, chairman and organizer - Faculty of Agricultural Sciences and Food - Skopje, Macadonia; Faculty of Agriculture, Novi Sad, Serbia; Faculty of Agriculture, Zubin Potok, Kosovo-Serbia**).

2010 - The 28th International Horticultural Conference, Lisbon, Portugal. (Four posters presentations).

2011 - Thai-Israeli Science and Technology Cooperation Conference 2011, Bangkok, Thailand (**Special invitation – invited lecture - The Royal Thai Embassy in Tel Aviv).**

2011 - The 2nd International Convension of Capsicum: "Diversification – The existance of Capsicum fruits", Chiclayo, Peru (**Special invitation – keynote speaker – Adex)**.

2011 - Storage of Fresh Vegetables, Fruits and Grapes. III conference and workshop, Sombor, Serbia (**Special invitation – invited lectures, chairman and organizer - partial reimburrsment, Faculty of Agricultural Sciences and Food - Skopje, Macadonia; Faculty of Agriculture, Novi Sad, Serbia; Faculty of Agriculture, Zubin Potok, Kosovo-Serbia**).

2012 - The 2nd Internation Indian Agritech symposium and exhibition, Indian, Gujarat, Gandhinagar (**Special invitation – invited lecture – Government of Gujarat and Israeli Ministry of Foreign affairs).**

2012 - Role of research in sustainable development of agriculture and rural areas, Podgorica , Montenegro (**Special invitation – invited lecture – University of Montenegro, Biotechnology Faculty).**

2012 - Innovative storage technology for horticultural crops, Skierniewice, Poland **(Special invitation - Invited lectures, Research Institute of Horticulture, Poland).**

2013 - A special mission to Macedonia to improve postharvest practices **(Special invitation - Ministry of Agriculture, Macedonia and Israel Ministry of Foreign Affairs).**

2014 - 3rd International Conference on Effects of pore- and postarvest factors on health promoting components and quality of horticultural commodities. Skierniewice, Poland **(Special invitation - Invited lectures, Research Institute of Horticulture, Poland).**

2015 - Facing challenges in postharvest food losses, International conference during AgriTech 2015, **Organizer and Chairman**, Tel Aviv, Israel 28-30.4.15

2016 - International symposium on sustainable fruit production, Terme Jezerčica, Donja Stubica, Croatia **(Special invitation – invited lecture, University of Zagreb, Faculty of Agriculture).**

2017 - A special mission to Georgia to improve postharvest practices **(Special invitation – US-AID, Georgia and Israel Ministry of Foreign Affairs).**

2017 - 3rd International symposium for agriculture and food (ISAF 2017), Ohrid, Republic of Macedonia **(Special invitation – keynote speaker and a session chairman, Ss. Cyril and Methodius University in Skopje)**

2018 - Workshop on pineapple organized by the Plant Protection and Inspection Services, Ministry of Agriculture and Rural Development, Israel, Volcani Center, Israel (**Special invitation – invited lecture, how to store pineapple).**

2018 - Mashav’s International Conference on Harnessing Israel’s Agricultural Innovations for Attaining the US Sustainable Development Goals (**Special invitation – invited lecture, Innovation and sophistication in postharvest science in Israel. Mashav, Shfayim, Israel**)

2019 - International workshop on Toward developing a multi-faceted approach to control soil-borne diseases and nematodes, organized by Volcani Center (**Special invitation – invited lecture on “How watermelon fruit quality can be affected by grafting”**)

2019 - 6th SEE Postharvest Conference, Novi Sad, Serbia (26th to 28th June, 2019). (**Special invitation – invited lectures on “Grafted watermelons” and “Using low-tech to maintain postharvest quality”)**.

**IX. Membership in Professional Societies**

The International Society for Horticultural Science

**XI. Research Grants**

A. International Competitive Grants

1993 - Recipient of a CDR grant. Title: Prevention of pathogen infection and insect infestation by a postharvest heat treatment (Cooperating Investigator), 3 years. Budget: Total $70,000/year; Research’s part $10,000/year.

1999 - Recipient of a EU-FAIR grant. Title: Improvement of natural resistance in fruit. (Cooperative Investigator/Israeli Principle Investigator), 3 years. Budget: Researcher’s part $92,000.

2000 - Danish Institute of Agricultural Sciences, International Unit (DANIDA). Title - Development and Implementation of New Postharvest Technologies for Improvement of Keeping Quality of Horticultural Crops. (Principle Investigator), 2 years. Budget: Total $25,000.

2006 - Invited research from the Danish Institute of Agricultural Sciences, International Unit (DANIDA). Title – Improved marketability through Research and Development. (Principle Invesigator), 5 years. Budget: $17,000/year.

2008 - Recipient of a BARD. Title: Study of the physiological, molecular and genetic factors associated with postharvest water loss in pepper fruit (Principle Investigator), 3 years. Budget: $55,000/year.

2010 - Recipient of a BARD. Title: Rootstock delivery of PGIPs for pathogen protection in grafted tomatoes. (Co-investigator), 1 year. Budget: $10,000.

2011- Recipient of EU grant (FP-7). Title: Comprehensive approach to enhance quality and safety of ready to eat fresh products (Co-investigator), 3 years. Budget: $5,000/year

2020 – BARD (co-investigator)

**B. National Competitive Grants**

1994 - Recipient of a grant from the Chief Scientist-Ministry of Agriculture. Title: The effect of postharvest treatments and modified atmosphere packaging on bell pepper quality and the examination of new varieties. (Principle Investigator), 3 years. Budget: Total $17,000/year; Researcher’s part $8,500/year.

1994 - Recipient a grant from the Chief Scientist-Ministry of Agriculture. Title: Studies on storage of fresh market tomatoes intended for export. (Cooperating Investigator), 3 years. Budget: Total $20,000/year; Reseacher’s part $5,000/year.

1996 - Recipient a grant from the Chief Scientist-Ministry of Agriculture. Title: Control of pre- and postharvest diseases in fruits and vegetables with bicarbonate salts. (Principle Investigator), 1 year. Budget: Total $18,000.

1996 - Recipient a grant from the Chief Scientist-Ministry of Agriculture. Title: Development of a real-time quality control system. (Cooperating Investigator), 3 years. Budget: Total $20,000/year; Researcher’s part $2,000/year.

1997 - Recipient a grant from the Chief Scientist-Ministry of Agriculture, Title: Development of new methods for simultaneosly cleaning and disinfecting fresh produce after harvest. (Principle Investigator), 3 years. Budget: Total $35,000; Researcher’s part: $30,000/year.

1998 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Development of new technologies to extend the storability of sweet pepper and examination of new varieties. (Principle Investigator), 3 years. Budget: Total $20,000/year.

1998 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Developing new methods to improve the quality of melons during prolonged storage and testing new varieties for export. (Principle Investigator), 3 years. Budget: Total $20,000/year.

1999 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Developing new agrotechnologies to grow melon without physiological damages. (Cooperative Investigator), 3 years. Budget: Total $5,000/year.

1999 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Quality analysis of melon fruits after harvest. (Cooperative Investigator), 3 years. Budget: Total $4,000/year.

1999 – Recipient a grant from the Chief Science – Ministry of Agriculture. Title: Comprehensive quality management for agricultural products. (Cooperative Investigator), 1 year. Budget: $4,000.

2000 - Recipient a special grant from the Chief Scientist-Ministry of Agriculture, Title: Development of new methods for simultaneously cleaning and disinfecting fresh produce after harvest. (Principle Investigator), 1 year.

Budget: A special additional budget for $25,000.

2001 – Recipient a grand from the Chief Scientist-Ministry of Agriculture, Title: Development of new methods for simultaneously cleaning and disinfecting fresh produce after harvest. (Principle Investigator), 3 year. Budget: Total $30,000/year.

2001 - Recipient a grand from the Chief Scientist-Ministry of Agriculture, Title: Evaluation of means for quality improvement of bunch tomatoes (Cooperative Investigator), 3 year. Budget: Total $2,500/year.

2002 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Development of new technologies to extend the storability of sweet pepper and examination of new varieties. (Principle Investigator), 3 years.

Budget: Total $22,000/year.

2003 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Histological and biochemical characterization of brown spots on the rind of Galia melons. (Cooperative Investigator), 3 year. Budget: Total $2,500/year.

2003 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Genetic control of aroma and fruit quality in melons. (Cooperative Investigator), 3 year. Budget: Total $2,500/year.

2004 - Recipient a grant from the ARO Director’s special fund. Title: Improvement of microbiological safety of whole and partially processed melons. (Cooperative Investigator), 1 year. Budget: Total $7,500/year.

2004 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Studying the quality characteristics of melon during prolonged storage and examining new cultivars for export. (Principle Investigator), 3 years.

Budget: Total $20,000/year.

2005 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Development of new technologies to extend the storability of sweet pepper, examination of new varieties and studying the aroma aspects. (Principle Investigator), 3 years. Budget: Total $18,500/year.

2005 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: The effect of 1-MCP of ripening, senescence and aroma of Galia type melon after prolonged storage and marketing. (Principle Investigator), 3 years. Budget: Total $18,500/year.

2005 - Invited reseach from Arava R & D and the Chief Scientist - Ministry of Agriculture. Title: Development of quarantine treatment for fresh sweep peppers. (Principle Investigator), 2 years. Budget: Total $25,000.

2007 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Storing root vegetables for use during Shmitta. (Principle Investigator), 3 years. Budget: Total $12,000/year.

2007 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Development of technologies to maintain the keeping quality of organic pepper fruit during prolonged storage. (Principle Investigator), 3 years. Budget: Total $10,000/year.

2007 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Postharvest treatments to improve the keeping quality of Citron fruit after harvest. (Cooperative Investigator), 3 years. Budget: Total $ 2,000/year.

2008 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Improving the keeping quality of sweet pepper grown under different nets and is designated for export during the summer and early fall. (Principle Investigator), 3 years. Budget: Total $23,000/year.

2009 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Development of quarantine treatments for sweet pepper by low oxygen storage in combination with packaging materials at 1.5°C. (Principle Investigator), 3 years. Budget: Total $22,500/year.

2011 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Pepper fruit – post-harvest and health aspects. (Co Investigator), 3 years. Budget: $20,000/year.

2012 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Impact of different interfaces of agrotechnologies' growth in the Jordan Valley on pepper fruit quality after harvest, and ways to maintain its quality after prolonged storage. (Principle Investigator), 3 years. Budget: $25,000/year

2012 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Development of new edible coating materials to preserve pepper quality after harvest (Co - Investigator), 3 years. Budget: $15,000/year

2014 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: The influence of the water quality and quantity on pepper’s yield and quality before and after harvest (Principle Investigator), 3 years. Budget: $40,000/year

2016 - Recipient a grant from ICA (The Jewish Agency Foundation). Title: The relationship between rootstock/scion on tomato quality before and after harvest and the accumulation of pesticides in the fruit (Principle Invetstigator), 2 years. Budget: $20,000/year

2016 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Grafted watermelon project: Improving watermelon fruit quality by optimization of agrotechnology and by metabolomics aspects (Principle Investigator), 3 years. Budget: $130,000/year

2016 - Recipient a grant from the Chief Scientist - Ministry of Agriculture/Special Project (Kandel). Title: Root zone to enhance modern agriculture (Co-investigator), 3 year. Budget: $32,000/year

2016 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Reducing food waste and losses after harvest (Co-investigator), 3 years. Budget: $15,000/year

2017 - Recipient a grant from the Chief Scientist - Ministry of Agriculture – Nitzan. Title: Developing nano-chemical sensor for ethylene detection (Co-investigator), 3 years. Budget: $18,000/year.

2018 - Recipient a grant from ICA (The Jewish Agency Foundation). Title: Accumulation of pesticides in fresh harvested tomato fruit irrigated with fresh and saline water. (Co-investigator), 1 year. Budget: $15,000.

2019 - Recipient a grant from the Chief Scientist - Ministry of Agriculture. Title: Postharvest phytosanitary treatments against the western flower thrips *Frankliniella occidentalis* in pepper fruit. (Co-investigator), 3 years. Budget: $56,000/year

**C. Other Research Grants (2019-2020)**

2019/2020- Ministry of Agriculture, Plant Grower Association, Division of Vegetable - $60,000.

2019/2020- private companies - $30.000

**XII. Awards**

1988-1989: Recipient of BARD Postdoctoral Fellowship.

1989-1990: Recipient of UGA Biotechnology/GAES Postdoctoral Awards.

1996: Recipient of the Agritech Award for 1996, Israel (Head of the research group).

1998: Recipient of the 1997/8 Agrexco Distinguished Scientist, Israel.

1998: Recipient of the Kaplan Award for 1997, Israel (Head of the research group).

1998: Recipient of the Ministry of Commerce and Industry Quality Project Award. (Head of the research group).

2001: Recipient of the Inventor Award, State of Israel – Ministry of Justice. (Head of the research group) (100,000 NIS).

2001: Recipient of the Namir Award for Excellence in work. New Histadrut (Israel main Union). (Head of the research group) (5,000 NIS).

2001: Recipient of an Honorary Scientist, The Republic of Korea – The Rural Development Administration.

2007: Award of Appreciation in acknowledgment of the distinguished lecture "Farmer, Extension, Research: the Israeli model system for success". Korea Agro-Fisheries Trade Corporation, Ministry of Agriculture and Forestry, The Republic of Korea.

2009: Top-10 Most Cited Author 2003-2008, Agricultural Sciences, Elsevier. Postharvest Biology and Technology.

2015: Life Achievement Award for 2014, ARO, the Volcani Center.

2016: Distinguished lecturer, The Hebrew Univercity of Jerusalem, Israel.

2017: Distinguished lecturer, The Hebrew Univercity of Jerusalem, Israel.

**Part II: LISTING OF PUBLICATION**

“All publications have been classified into five major categories: The letter following each number indicates the appropriate category.

1. Publications exclusively within the cadidate’s research group (including gradute

and post- graduate students, associate scientists, etc.).

1. Joint publications with other research group(s) in which the candidate plays the

major primary role.

1. Joint publications with other research group(s) in which the candidate’s

contibution is of comparable weight to that those of the other research groups.

1. Joint publications with other research group(s) in which the candidate’s group plays a secondary role.
2. \*\*: student, postdoc.

**1. Articles in reviewed journals**

1a. **Fallik, E**., Bashan, Y., Okon,Y., Cahaner, A. and Kedar, N. (1983). Inheritance and sources of resistance to bacterial speck of tomato caused by *Pseudomonas syringae* pv. *tomato*. *Annl. Appl. Biol. 102*: 365-371.

2a. **Fallik, E**., Bashan, Y., Okon, Y. and Kedar, N. (1984). Genetic of resistance to bacterial speck of tomato caused by *Pseudomonas syringae* pv. *tomato*. *Annl. Appl. Biol. 104*: 321-325.

3a. **Fallik, E**., Okon, Y. and Fischer, M. (1988). The effect of *Azospirillum brasilense* inoculation on metabolic enzyme activity in maize root seedlings. *Symbiosis 6*: 17-28.

4a. **Fallik, E**., Okon, Y. and Fischer, M. (1988). Growth response of maize roots to *Azospirillum brasilense* inoculation: Effect of soil organic matter content, number of rhizosphere bacteria and timing of inoculation. *Soil Biol. Biochem. 20*: 45-49.

5a. **Fallik, E**., Okon, Y., Epstein, E., Goldman, A. and Fischer, M. (1989). Identification and quantification of IAA and IBA in *Azospirillum brasilense*-inoculated maize roots. *Siol Biol. Biochem. 21*: 147-153.

6a. **Fallik, E**., Chan, Y.K. and Robson, R.L. (1991). Detection of alternative nitrogenase in aerobic gram negative nitrogen fixing bacteria. *J. Bacteriol. 173*: 365-371.

7a. **Fallik, E**. and Grinberg S. (1992). Hinokitiol:A natural substance that controls postharvest diseases in eggplant and pepper fruits. *Postharvest Biol. Technol. 2*: 137-144.

8c. Aharoni, Y., Copel, A. and **Fallik, E**. (1993). Storing ‘Galia' melons in a controlled-atmosphere with ethylene Absorbent. *HortSci. 28*: 725-726.

9c. Aharoni, Y., Copel, A. and **Fallik, E**. (1993). Hinokitiol (B-Thujaplicin), for postharvest decay control on `Galia' melons. *New-Zealand J. Crops Hort. Sci. 21*: 165-169.

10a. **Fallik, E**., Hartel, P.G. and Robson, R.L. (1993). Presence of a vanadium nitrogenase in *Azotobacter paspali*. *Appl. Environ. Microbiol. 59*: 1883-1886.

11b. **Fallik, E**., Klein, J., Grinberg, S., Lomaniec, E., Lurie, S. and Lalazar, A. (1993). Effect of postharvest heat treatment of tomatoes on fruit ripening and decay caused by *Botrytis cinerea*. *Plant Dis. 77*: 985-988.

12c. Temkin-Gorodeiski, N., Shapiro, B., Grinberg, S., Rosenberger, I. and **Fallik, E**. (1993). Postharvest treatments to control eggplant deterioration during storage. *J. Hort. Sci. 68*: 689-693.

13c. Aharoni, Y., Copel, A. and **Fallik, E**. (1994). The use of hydrogen peroxide to control postharvest decay on `Galia' melons.  *Annl. Appl. Biol. 125*: 189-193.

14b. **Fallik, E**., Aharoni, Y., Grinberg, S., Copel, A. and Klein, J.D. (1994). A postharvest hydrogen peroxide treatment inhibits decay in eggplant and sweet red pepper. *Crop Protection 13*: 451-454.

15b. **Fallik, E**., Temkin-Gorodeiski, N., Grinberg, S., Rosenberger, I., Shapiro, B. and Apelbaum, A. (1994). Bulk packaging for the maintenance of eggplant quality in storage. *J. Hort. Sci. 69*: 131-135.

16c. Aharoni, Y., Copel, A., Gil, M. and **Fallik, E**. (1995). Polyolefin stretch films maintain the quality of sweet corn during storage and shelf-life. *Postharvest Biol. Technol. 7*: 171-176.

17b. **Fallik, E**., Grinberg, S., Gambourg, M., Klein, J.D. and Lurie, S. (1995). Prestorage heat treatment reduces pathogenicity of *Penicillium expansum* in apple fruit. *Plant Pathol. 45*: 92-97.

18a. **Fallik, E**. and Okon, Y. (1995). Inoculants of *Azospirillum brasilense*: fermentation methods, survival and growth promotion of *Setaria italica* and *Zea mays*. *Siol Biol. Biochem. 28*: 123-126.

19a. **Fallik, E**., Temkin Gorodeiski, N., Grinberg, S. and Davidson, H. (1995). Prolonged low-temperature storage of eggplants in polyethylene bags. *Postharvest Biol. Technol. 5*:83-89.

20c. Meir, S., Rosenberger, I., Aharon, Z., Grinberg, S. and **Fallik, E**. (1995). Improvement of the postharvest keeping quality and colour development of bell pepper (cv. Maor) by packaging with polyethylene bags at a reduced temperature. *Postharvest Biol. Technol. 5*: 303-309.

21b. **Fallik, E**., Grinberg, S., Alkalai, S. and Lurie, S. (1996). The effectiveness of postharvest hot water dips on the control of gray and black moulds in sweet red pepper. *Plant Pathol. 45*: 644-649.

22a. **Fallik, E**. and Okon, Y. (1996). The response of maize (*Zea mays*) to *Azospirillum* inoculation in various types of soils in the field. *World J. Microbiol. Biotechnol. 12*: 511-515.

23c. Lurie S., **Fallik, E**. and Klein, J.D. (1996). The effect of heat treatment on apple epicuticular wax and calcium uptake. *Postharvest Biol. Technol. 8*:271-277.

24d. Lurie, S., Handros, A., **Fallik, E**. and Shapira, R. (1996). Reversible inhibition by heat of tomato gene expression at high temperature: Effect on fruit ripening. *Plant Physiol. 110*: 1207-1214.

25c. Aharoni, Y., **Fallik, E**., Copel, A., Gil, M., Grinberg, S. and Klein, J.D. (1997). Sodium bicarbonate reduces postharvest decay development on melons. *Postharvest Biol. Technol. 10*:201-206.

26c. Edan, Y., Pasternak, H., Shmulevich, I., Rachmani, D., Guedalia, D., Grinberg, S. and **Fallik, E**. (1997). Color and firmness classification of tomatoes. *J. Food Sci. 62*: 793-796.

27b. **Fallik, E**., Archbold, D.D., Hamilton-Kemp, T.R., Loughrin, J.H. and Collins, R.W. (1997). Heat treatment temporarily inhibits aroma volatile compound emission from Golden Delicious apples. *J. Agric. Food Chem. 45*: 4038-4041.

28a. **Fallik, E**., Grinberg, S. and Ziv, O. (1997). Potassium bicarbonate reduces postharvest decay development on bell pepper fruits. *J. Hort. Sci. 72*: 35-41.

29b. **Fallik, E**., Ziv, O., Grinberg, S. and Alkalai, S., Klein, J.D. (1997). Bicarbonate solutions inhibit powdery mildew (*Leveillula taurica*) on sweet pepper and reduce the development of postharvest fruit rotting. *Phytoparasitica 25*: 125-127.

30c. Lurie, S., **Fallik, E**., Handros, A. and Shapira, R. (1997). The possible involvement of peroxidase in resistance to *Botrytis cinerea* in heat treated tomato fruit. *Physiol. Mol. Plant Pathol. 50*: 141-149.

31c. Lurie, S., Laamim, M., Lapsker, Z. and **Fallik, E**. (1997). Heat treatments to decrease chilling injury in tomato

fruit: Effects on lipids and pericarp morphology. *Physiol. Plant. 100*: 297-302.

32b. **Fallik, E**., Archbold, D.D., Hamilton-Kemp, T.R., Clemens, A.M., Collins, R.W. and Barth, M.M. (1998). (*E*)-2-hexenal can stimulate *Botrytis cinera* growth *in vitro* and on strawberry fruit *in vivo* during storage. *J. Amer. Soc. Hort. Sci. 123*: 875-881.

33c. Laamin, M\*\*., Lapsker, Z., **Fallik, E**., Ait-Oubahou, A. and Lurie, S. (1998). Treatments to reduce chilling injury in harvested cucumbers. *Adv. Hortic. Sci. 4*: 175-178.

34c. Lurie, S., **Fallik, E**., Klein, J.D., Kozar, F. and Kovacs, K. (1998). Postharvest heat treatment of apples to control San Jose Scale (*Quadraspidiotus perniciosus* Comstock) and blue mold (*Penicilliumexpansum* Link) and maintain fruit firmness. *J. Amer. Soc. Hort. Sci. 123*: 110-114.

35b. **Fallik, E**., Grinberg, S., Alkalai, S., Yekutieli, O., Wiseblum, A., Regev, R., Beres, H. and Bar‑Lev, E. (1999). A unique rapid hot water treatment to improve storage quality of sweet pepper. *Postharvest Biol. Technol. 15*:25-32.

36c. Prusky, D., Fuchs, Y., Kobiler, I., Roth, I., Weksler, A., Shalom, Y., **Fallik, E**., Zaurberman, G., Pesis, E., Akerman, M., Yekutieli, O., Wiseblum, A., Regev, R. and Artes, L. (1999). Effect of hot water brushing, prochloraz treatment and waxing on the incidence of black spot decay caused by *Alternaria alternata* in mango fruit*. Postharvest Biol. Technol. 15*:165-174.

37a. **Fallik, E**., Aharoni, Y., Copel, A., Rodov, R., Tuvia-Alkalai, S., Horev, B., Yekutieli, O., Wiseblum, A. and Regev, R. (2000). A short hot water rinse reduces postharvest losses of ‘Galia’ melon. *Plant Pathol. 49*: 333-338.

38c. Lichter, A., Dvir, O., Rot, I., Akerman, M., Regev, R., Wiseblum, A., **Fallik, E**., Zauberman, G. and Fuchs, Y. (2000). Hot water brushing: an alternative method to SO2 fumigation for color retention of litchi Fruits. *Postharvest Biol. Technol. 18*:235-244.

39c. Porat, R., Daus, A., Weiss, B., Cohen, L., **Fallik, E**. and Droby, S. (2000). Reduction of postharvest decay in organic citrus fruit by a short hot water brushing treatment. *Postharvest Biol. Technol. 18*:151-157.

40c. Porat, R., Pavoncello, D., Peretz, Y., Weiss, B., Cohen, L., Ben-Yehoshua, S., **Fallik, E**., Droby, S. and Lurie, S.

(2000). Induction of resistance against *Penicillium digitatum* and chilling injury in Star Ruby grapefruit by a short hot water brushing treatment. *J. Hort. Sci. Biotechnol. 75*: 428-432.

41a. Fallik, E., Tuvia-Alkalai, S., Feng, X. and Lurie, S. (2001). Ripening characterization and decay development of stored apples after a short prestorage hot water rinsing and brushing. *Innovative Food Sci. Emerging Technol. 2*:127-132.

42b. **Fallik, E**., Tuvia-Alkali, S., Horev, B., Copel, A., Rodov, V., Aharoni, Y., Ulrich, D. and Schulz, H. (2001). Characterization of aroma volatiles in ‘Galia’ melon after prolonged storage. *Postharvest Biol. Technol. 22*:85-91.

43c. Pasternak, H., Schmilovitch, Z., **Fallik, E**., Edan, Y. (2001). Overcoming multicollinearity in NIR analysis using ridge regression. *J. Test Eval. 29*: 60-66.

44b. Ilic, Z.\*\*, Polevaya, Y., Tuvia-Alkalai, S., Copel, A. and **Fallik, E**. (2001). A short prestorage hot water rinse and brushing reduces decay development in tomato, while maintaining its quality. *Trop. Agric. Res. Ext. 4*: 1-6.

45b. **Fallik, E**., Chalupowicz, D., Aharon, Z. Aharoni, N. (2002). Modified atmosphere in a water permeable film maintains snap bean quality after harvest. *Folia Hortic. 14*: 85-94.

46b. **Fallik, E**., Ilic, Z., Tuvia-Alkalai, S., Copel, A. and Polevaya, Y. (2002). A short hot water rinsing and brushing reduces chilling injury and enhance resistance against *Botrytis cinerea* in fresh harvested tomato. *Adv. Hort. Sci. 16*: 3-6.

47c. Laykin, S.\*\*, Alchanatis, V., **Fallik, E**. and Edan, Y. (2002). Image processing algorithms for tomatoes classification. *Trans. ASAE 45*: 851-858.

48c**.** Lichter A., Dvir, O., **Fallik, E**., Cohen, S., Golan, R., Shemer, Z. and Sagi, M. (2002). Cracking of cherry tomatoes in solution. *Postharvest Biol. Technol. 26*: 305-312.

49c. Lurie, S., Pre-Aymard, C., Larkov, O., Ravid, U. and **Fallik, E**. (2002). Effect of 1-Methylcyclopropene on volatile emission and aroma perception of Anna apples. *J. Agric. Food Chem. 50*: 4251-4256.

50b. Polevaya, Y.\*\*, Alkalai-Tuvia, S., Copel, A. and **Fallik, E**. (2002). Early detection of grey mould development in tomato after harvest.*Postharvest Biol. Technol. 25*: 221-225.

## 51c. Ben-Shalom, N., Ardi, R., Pinto, R., Aki, C. and Fallik, E. (2003). Controlling of gray mould disease caused by *Botrytis cinerea* in cucumber plants by means of chitosan but not chitin oligomers. *Crop Prot. 22*: 285-290.

52c. Ben-Shalom, N. and **Fallik, E**. (2003). Further suppresion of *Botrytis cinerea* disease by chitosan-copper complex as compared with chitosan alone in cucumber plants.*Phytoparasitica 31*: 99-102.

53b. **Fallik, E**., Polevaya, Y., Tuvia-Alkalai, S., Shalom, Y. and Zuckermann, H. (2003). A 24 h anoxia treatment reduces decay development while maintaining tomato fruit quality. *Postharvest Biol. Technol. 29*: 233-236.

54b. Hoberg, E., Ulrich, D., Schulz, H., Tuvia-Alkali, S. and **Fallik, E**. (2003). Sensory and quality analysis of

different melon cultivars after prolonged storage.*Nahrung/Food 47*: 320-324.

55b. Maalekuu, K.\*\*, Elkind, Y., Tuvia-Alkalai, S., Shalom, Y. and **Fallik, E**. (2003). Quality evaluation of three sweet pepper cultivars after prolonged storage. *Adv. Hort. Sci. 17*: 187-191.

56c. Ilic, Z.\*\* and **Fallik, E**. (2004). Influence of heat treatment on ethylene production, rate of respiration and quality parameters during the tomato storage***.*** *J. Sci. Agric. Res. 65*: 37-45.

57b. Maalekuu, K.\*\*, Elkind, Y., Tuvia-Alkalai, S., Shalom, Y. and **Fallik, E**. (2004). The influence of harvest season and cultivar type on several quality traits and quality stability of three commercial sweet bell peppers during the harvest period. *Adv. Hort. Sci*. *18*: 21-25.

58b. **Fallik, E**., Shalom, Y., Alkalai-Tuvia, S., Larkov, O., Brandeis, E. and Ravid, U. (2005). External, internal and sensory traits in Galia-type melon treated with different waxes. *Postharvest Biol. Technol. 36:* 69-75.

59b. Maalekuu, K.\*\*, Alkalai-Tuvia, S., Sonego, L. and **Fallik, E.** (2005). A short hot water treatment inhibits ripening-related enzyme activities in sweet pepper during storage and marketing simulation. *Trop. Agric. Res. Ext. 8:* 28-36.

60b. Maalekuu, K.\*\*, Elkind, Y., Goodwin, S.M., Tuvia-Alkalai, S., Shalom, Y. Jenks, M.A. and **Fallik, E**. (2005). Characterization of physiological and biochemical factors associated with postharvest water loss in ripe pepper fruit during storage. *J. Amer. Soc. Hort. Sci. 130*: 735-741.

61c. Pre-Aymard, C.\*\*, **Fallik, E**., Weksler, A. and Lurie, S. (2005). Sensory analysis and instrumental measurements of 'Anna' apples treated with 1-methylcyclopropene. *Postharvest Biol. Technol. 36*: 135-142.

62b. Gal, S.\*\*, Alkalai-Tuvia, S., Elkind, Y. and **Fallik, E**. (2006). Influence of different concentrations of 1-methylcyclopropene and times of exposure on the quality of ‘Galia’-type melon harvested at different stages of maturity. *J. Hort. Sci. Biol. 81*: 975-982.

63b. Maalekuu, K.\*\*, Elkind, Y., Leikin-Frenkel, A., Lurie, S. and **Fallik, E**. (2006). Effects of postharvest water loss on membrane lipids and other biochemical properties in ripe pepper fruit during storage. *Postharvest Biol. Technol. 42*: 248-255.

64c. Davidovich-Rikanati, R\*\*., Sitrit, Y., **Fallik, E.**, Carmona, B., Bar, E., Bilenko, N., Dudai, N., Simon, J.E., Tadmor, Y., Pichersky, E. and Lewinsohn, E. (2007). Diversion of the plastidial terpenoid pathway causes profound changes in the aroma and taste of tomatoes. *Nature Biotechnol*. *25:* 899-901.

65b. Gal, S.\*\*, Alkalai-Tuvia, S., Perzelan, Y., Elkind, Y., Ravid, U. and **Fallik, E**. (2008). Sensory evaluation of ‘Galia’-type melons treated with 1-methylcyclopropene after prolonged storage. *J. Hort. Sci. Biol. 83:* 589-594.

66b. Ilić. Z.\*\*, Bar-Yosef, A., Perzelan, Y., Alkalai-Tuvia, S. and **Fallik, E.** (2008). Effects of the 1-methylcyclopropene (1-MCP) pre-storage treatment on the ripening process at different stages of tomato fruit maturation. *J. Sci. Agric. Res. 69:* 5-15.

67b. Ilić. Z.\*\*, Bar-Yosef, A., Perzelan, Y., Alkalai-Tuvia, S. and **Fallik, E**. (2008). Total antioxidant activity (TAA) of bell pepper during prolonged storage on low temperature. *J. Agric. Sci. 53:* 3-12.

67b. Bar-Yosef, A.\*\*, Alkalai-Tuvia, S., Perzelan, Y., Aharon, Z., Ilic', Z., Lurie, S. and **Fallik, E**. (2009). Effect of shrink packaging in combination with rinsing and brushing treatment on chilling injury and decay of sweet pepper during storage. *Adv. Hort. Sci. 23:* 225-230.

69b. **Fallik, E**., Bar-Yosef, A., Alkalai-Tuvia, S., Aharon, Z., Perzelan, Y., Ilic', Z. and Lurie, S. (2009). Prevention of chilling injury in sweet bell pepper stored at 1.5°C by heat treatments and individual shrink packaging – 3 Years of research. *Folia Hort. 21/2:* 87-97.

70b. Goren, A.\*\*, Alkalai-Tuvia, S., Perzelan, Y., Aharon, Z., Ilic', Z. and **Fallik, E**. (2010). Harvested tomato quality and nutritional levels as affected by high temperatures in Mediterranean wholesale markets, and home or refrigerated temperatures. *Adv. Hort. Sci. 24:* 200-206.

71c. Tietel, Z.\*\*, Bar, E., Lewinsohn, E., Feldmesser, C., **Fallik, E**. and Porat, R. (2010). Effects of wax coatings and postharvest storage on sensory quality and aroma volatile composition of ‘Mor’ mandarins. *J. Sci. Food Agric. 90:* 995-1007.

72c. Tietel Z.\*\*, Weiss, B., Lewinsohn, E., **Fallik, E**. and Porat, R. (2010). Improving taste and peel color of early-season Satsuma mandarins by combining high- temperature conditioning and degreening treatments. *Postharvest Biol. Technol. 57:* 1-5.

73b. Goren, A.\*\*, Alkalai-Tuvia, S., Perzelan, Y., Aharon, Z., and **Fallik, E**. (2011). Photoselective shade nets reduce postharvest decay development in pepper fruits. *Adv. Hort. Sci. 25:* 26-31.

74b. Ilić, Z.\*\*, Trajković, R., Perzelan, Y., Alkalai-Tuvia, S. and **Fallik, E**. (2011). Influence  of  1-methylcyclopropene (1-MCP)  on  postharvest storage quality in green bell pepper fruit. *Food and Bioprocess Technol. 5:* 2758-2767.

75c. Tietel., Z.\*\*, Plotto, A., **Fallik, E**., Lewinsohn, E. and Porat, R. (2011). Taste and aroma of fresh and stored mandarines. *J. Sci. Food Agric. 91*: 14-23.

76c. Tietel., Z.\*\*, Feldmesser, E., Lewinsohn, E**., Fallik, E**., and Porat, R. (2011). Changes in the transcriptome of 'Mor' mandarin flesh during storage: Reflects on molecular regulation of fruit flavor deterioration. *J. Agric. Food Chem. 96*: 3819-3827.

77c. Tietel, Z\*\*., Lewinsohn, E., **Fallik, E**., and Porat, R. (2011). Elucidating the roles of ethanol fermentation metabolism in causing off-flavors in mandarins. *J. Agric. Food Chem. 59:* 11779-11785.

78b. **Fallik, E**., Perzelan, Y., Alkala-Tuvia, S., Nemny-Lavy, E. and Nester, D. (2012). Development of cold quarantine protocols to arrest the development of the Mediterranean fruit fly (*Ceratitis capitata*) in pepper (*Capsicum annuum* L.) fruit after harvest. *Postharvest Biol. Technol.* *70:* 7-12.

79b. Ilic’, S.Z. and **Fallik, E.** (2012). Effect of fruit maturity in efficiency of 1-methyl cyclopropene (1-MCP) to delay the ripening of tomatoes. *Contermporary Agric. 61:* 124-130.

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Israel application No. 127344 (1/12/98)

**Other publications (papers)**

Reviewed papers in Acta Hotriculturae – 23

Additional publications (reviewed and non-reviewed) – 90

**Research interests**: Physiology, postharvest and biochemistry aspects of harvested fruit-vegetables; Fruit resistance by physical treatments; Sensory analysis (taste and smell) in harvested fresh produce; Mechanism of water loss in fresh vegetables; The use of 1-MCP to inhibit ripening processes; Quality of grafted fresh harvested vegetables.