



FRESH PACK POTATO

SYMPOSIUM

Draft symposium program

NOVEMBER 17 th 2026	
ACTIVITIES	TIME
<i>Registration</i>	08:00-09:00 am
<i>Opening</i>	09:00-09:10 am
<i>Section I: Challenges for the internal market</i>	
Every meal begins with TRUST	09:10-09:50 am
Name: Wynn Peterson	
Walmart Fresh Produce	
Consumer's requirements and trends	
Name: Nick Bartelme	09:50-10:20 am
Institution: Potatoes USA	
<i>Break</i>	10:20-11:00 am
<i>Section II: Challenges for the export market</i>	
Export market requirements for fresh-pack potatoes	11:00-11:30 am
Name: Ross Johnson	
Institution: Idaho Potato Commission	
Residual pesticides on potatoes	11:30-12:00 am
Name: Alinne Oliveira	
Institution: Bryant Christie Inc.	
<i>Lunch</i>	12:00-01:00 pm
<i>Section II: Production and management</i>	
Fresh market traits for new varieties	01:00-01:30 pm
Name: Jonathan Whitworth	
Institution: ARS-USDA, Aberdeen	
Disease management in fresh pack operations	01:30-02:00 pm
Name: Nora Olsen and Jeff Miller	
Institution: University of Idaho and Miller Research	
<i>Break</i>	02:30-03:00 pm
<i>Section III: New technologies: packing-house and packaging</i>	
Post-harvest storage solutions for the fresh pack industry	03:00-03:20
Name: John Klimes	
Institution: Agri-Stor Companies	
Refrigerants in storage units	03:20-03:40
Name: Ben Ingalls	
Institution: IVI Industrial Ventilation Inc.	

Modified atmosphere (MAP) design and packaging

Name: Randolph Beaudry

03:40-04:10 pm

Institution: Michigan State University (MSU)

Current research on potato coating

Name: Sastry Jayanty

04:10-04:40 pm

Institution: Colorado State University (CSU)

Section IV:

Q & A Section

04:40-05:30 pm

Name: Nora Olsen, Jonathan Whitworth, Gustavo Teixeira

Institution: University of Idaho, ARS-USDA.

Event Reception

To be decided

06:00-08:00 pm

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ACTIVITIES

TIME

Industry Tours

09:00-12:00 am

To be decided

09:10-09:50 am

Please share this event — <https://go.uidaho.edu/fresh-pack-potato-symposium>.

Platinum sponsor



Silver sponsor



Funding



National Institute of Food and Agriculture

U.S. DEPARTMENT OF AGRICULTURE

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