



DR. CINDY TONG

Fruit crispness retention and storage disorders of Honeycrisp and its relatives

Honeycrisp apple fruit retain crispness in cold storage, leading to its popularity with consumers and apple breeders. Unfortunately, Honeycrisp fruit can develop storage disorders. Using molecular tools and Honeycrisp relatives, we have examined the genes and enzymes underlying apple fruit crispness retention. We also studied how environment affects disorder incidence.

Fall 2022 PSLA

LECTURE

SERIES

October 27, 2022

**PLSC Building: RM
1130**

Time:

3:30PM

[UMD Zoom](#)

**Graduate student
lunch w/ speakers**

12PM

PLSC RM 2107/2109

I got my Ph.D. at the University of California, Davis, and then did two postdoctoral research stints with the USDA-ARS. I have been a professor and extension postharvest horticulturist at the University of Minnesota since 1991.



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