

## Susan Lurie

Department of Postharvest Science, The Volcani Center, Agricultural Research Organization, POB 6, Bet Dagan, Israel

Tel: (+972) (0)3-9683612 Mobile: (+972)(0)506220606 Email: [slurie43@agri.gov.il](mailto:slurie43@agri.gov.il)

<http://www.agri.gov.il/en/people/692.aspx>

LinkedIn profile: [http://www.linkedin.com/profile/view?id=55665707&locale=en\\_US&trk=tyah2](http://www.linkedin.com/profile/view?id=55665707&locale=en_US&trk=tyah2)

### Summary:

Professor and research scientist for 32 years in the area of postharvest science. Author of 5 books, 8 review articles and 160 reviewed scientific papers. Advisor to 5 PhD students and 11 MSc students. Guest lecturer at the Faculty of Agriculture, Hebrew University and in Plant Sciences, University of California at Davis. Have given intensive courses on Postharvest Science and Technology in Vietnam and Thailand, and at three institutes in Israel. Member of scientific or organizing committee of international meetings, including the International Society of Horticultural Science (ISHS) to be held in Brisbane, Australia in 2014. Former vice-chairman of the Postharvest Commission in the ISHS.

### Experience:

#### 2011 - today

**Emeritus Professor at the Department of Postharvest Science, Volcani Center.**

#### 1996 – 2011

**Professor at the Department of Postharvest Science, Volcani Center.**

#### 1988-1996

**Associate Professor at the Department of Postharvest Science, Volcani Center.**

#### 1980 – 1988

**Assistant Professor at the Department of Postharvest Science, Volcani Center.**

#### 1973 - 1979

**Senior Lecturer at the Faculty of Agriculture, The Hebrew University, Rehovot, Israel**

### Education:

#### 1968 – 1972

**City University of New York, NYC**

• PhD in biology

• Thesis: "Thermoluminescence from Photosynthetic Reaction Center II"

#### 1964 - 1965

**Institute of Middle Eastern Studies, Harvard University**

Bachelor of Science in Mechanical Engineering (BSc)

• MS in Middle Eastern history (not completed)

#### 1960 - 1964

**Antioch College, Ohio**

• BA in history

• Major in world history

### Publications (list of books and reviews only)

Nussinovitch, A. and **Lurie, S.** 1995. Edible coatings on fruits and vegetables. *Postharv. News and Inform.*, 6:340-345.

**Lurie, S.** 1998. Postharvest heat treatments of horticultural crops. *Horticultural Reviews*, 22: 91-121.

**Lurie, S.** 1998. Postharvest heat treatments of horticultural crops: commodity responses *Postharv. Biol. Technol.*, 14:257-269.

**Lurie, S.** 2000. Maintaining fruit development and storage quality by use of growth regulators. In: *Plant Growth Regulators in Agriculture and Horticulture* (A. S. Basra, ed.) Food Products Press, pp. 175-196.

Sabehat, A., Weiss, D. and **Lurie, S.** 1988. Heat-shock proteins and cross-tolerance in plants. *Physiol. Plant.* 103:437-441.

Leshem, Y.Y., Kuiper, P.J.C., Erdi, L., **Lurie, S.** and Perl-Treves, R. 1998. Do Selye's mammalian 'GAS' concept and 'go-stress' response exist in plants? In: *Stress in Life; from molecules to man. Annals of the New York Academy of Sciences*, Vol. 851. pp. 199-208.

**Lurie, S.** and Klein, J.D. Prestorage temperature manipulations. In: *The commercial storage of fruits, vegetables, and florist and nursery stocks.* USDA Handbook 66, Govt. Printing Office, Washington, DC, [www.ba.ars.usda.gov/hb66/](http://www.ba.ars.usda.gov/hb66/).

Sonego, L., Lers, A., Khalchitsi, A., Zutkhi, Y., Zhou, H., **Lurie, S.** and Ben Arie, R. 1999. Ethylene delays onset of woolly breakdown in cold-stored peaches. In: *Biology and Biotechnology of the Plant Hormone Ethylene II* (eds. A. Kanellis, C. Chang, H. Klee, A. Bleeker, J. Pech and D. Grierson) Kluwer Acad. Publ., pp. 405-410. Dordrecht, The Netherlands.

Ferguson, I.B. and **Lurie, S.** (eds.) 2000. *Postharvest Heat Treatments: Effects on Commodity, Pathogen and Insect Pests.* Elsevier Publ., Amsterdam. 145 pages.

- Lurie, S.** 2002. Antioxidants. In: *Postharvest Oxidative Stress in Horticultural Crops* (D.M. Hodges, ed.) Food Products Press.
- Lurie, S.** 2001. Temperature management. In: *Fruit Quality and Its Biological Basis* (M. Knee, ed.), Sheffield Academic Press, Seffield, UK. pp. 107-121.
- Lurie, S.,** Zhou, H.W., Li, D., Sonego, L., Weksler, A. and Lers, A. 2003. Stone fruit ripening and 1-methylcyclopropene. In: *Biology and Technology of the Plant Hormone Ethylene III* (M. Vendrell, H. Klee, J.C. Pech, F. Romojaro, eds.) IOS Press, Amersterdam, The Netherlands. pp. 391-396.
- Lurie, S.** 2005. Heat treatments to reduce superficial scald and chilling injury. In: *New Environmentally Friendly Technologies to Prevent Spoilage and Maintain Quality of Agricultural Produce* (S. Ben-Yehoshua, ed.) CRC Press, Boca Raton, Fla., USA, pp. 43-61.
- Lurie, S.** 2005. Regulation of ethylene biosynthesis in fruits by aminoethoxyvinylglycine and 1-methylcyclopropene. *Stewart Postharvest Review*. 8 pp.
- Lurie, S.** and Crisosto, C.H. 2005. Chilling injury in peach and nectarine: a review. *Postharvest Biology and Technology* 37, 195-208.
- Lurie, S.** 2006. Application of 1-methylcyclopropene to prevent spoilage. *Stewart Postharvest Review*. 4 pp.
- Tang, J., Mitcham, E., Wang, S. and **Lurie, S.** 2007. *Heat treatments for postharvest pest control: theory and practice*. CABI Publishing, Oxford, UK.
- Lurie, S.** 2007. 1-MCP in postharvest: physiological mechanisms of action and application. *Fresh Produce* 1, 4-15. Global Science Books.
- Paliyath, G., Murr, D.P., Handa, A.K. and **Lurie, S.** 2008. *Postharvest Biology and Technology of Fruits, Vegetables and Flowers*. Haworth Press, Birmingham, NY.
- Lurie, S.** 2008. Quality parameters of fresh fruit and vegetable at harvest and shelf life. In: Zude, M. (ed.) *Optical Monitoring of Fresh and Processed Agricultural Crops*. CRC Press, Boca Raton, FL
- Hewett, E.W., **Lurie, S.**, Wunsche, J.N. (eds.) 2008. *Proceedings of the International Symposium on the Role of Postharvest Technology in the Globalization of Horticulture*, Acta Hort 768.
- Lurie, S.** 2009. Latent damage: A systems perspective. In: Florkowski, W. Shewfelt, R., Brueckner, B. and Prussia, S. (eds.) *Postharvest Handling*, Elsevier Inc., San Diego, CA
- Crisosto, C., **Lurie, S.** and Retamales, J. 2009. Stone Fruit. In: Yahia, E. (ed.) *Modified and controlled atmospheres for the storage, transportation, and packaging of horticultural commodities*. CRC Press, Boca Raton, FL.
- Lurie, S.** and Watkins, C.B. 2012. Superficial scald, its etiology and control. *Postharvest Biol. Technol.* 65, 44-60.
- Pedreschi, R., **Lurie, S.**, Hertog, M., Nicolai, B., Mes, J. and Woltering, E. 2013. Post-harvest proteomics and food security. *Proteomics*, 13, 1772-1783.
- Lurie, S.** and Pedreschi, R. 2014. Fundamental aspects of postharvest heat treatments. *Horticulture Research* 1, 14030