



international  
olive center  
conference

διεθνές  
συνέδριο  
κέντρου ελιάς

**MAY 24-26, 2018**  
**THESSALONIKI / GREECE**  
**PERROTIS COLLEGE**  
**KRINOS OLIVE CENTER**

**Table Olives**  
PURSUING INNOVATION  
EXPLORING TRENDS



09:00 – 09:30

**Registration**

09:30 – 10:30

**Welcoming Addresses**

10:30 – 12:00

**Plenary Session**

Climate Change and Our Challenges

**D. Flynn** / Executive Director, UC Davis OliveCenter, Davis CA, USA  
Dean's Representative on Strategic Initiatives, College of  
Agricultural and Environmental Sciences, Davis, CA

Climate change mitigation and adaptation practices in  
cultivation of table olives – a case study on Kalamata Olives

**G. Koubouris** / PhD, Researcher, Head Olive Cultivation Lab  
Institute of Olive Tree, Subtropical Crops & Viticulture Hellenic  
Agricultural Organization DEMETER, (NAGREF) Agrokipio, Chania  
- Greece

12:00 – 12:30

**Coffee Break**

12:30 – 13:30

**Parallel Sessions**

**Panel A: Mechanical Harvesting**

12:30 – 13:00

Mechanical Harvesting of Table Olives; Pruning, Abscission,  
Harvesters and Postharvest

**L. Ferguson** / PhD Extension Specialist Plant Sciences Dept,  
University of California Davis, USA

Discussion

**Panel B: Genetic improvement –Cultivars – Traceability**

12:30 – 13:00

Recent developments in genomics fields and their applications in  
olive tree

**A.Tsaftaris** / Emer. Professor, Aristotle University of  
Thessaloniki, f. Greek Minister of Food and Agriculture,  
Academic Dean of Graduate Studies, Perrotis College, AFS,  
Greece

Discussion

13:30 – 14:30

**Lunch Break**

14:30 – 16:00

**Parallel Sessions**

**Panel C: Waste Management**

- 14:30 – 15:00** Olive-mill wastewater treatment  
**D. Vayenas** / Professor of Environmental Systems of Chemical Engineering Dept, University of Patras, Greece
- 15:00 – 15:30** Treatment of table olive processing wastewater  
**G. Pilidis** / Professor Emeritus, Biological Applications and Technology Dept, University of Ioannina, Greece
- Discussion
- Panel D: Table Olives Processing**
- 14:30 – 15:00** Insights into the processing of Spanish natural olives  
**M. Brenes** / Research Scientist, Instituto de la Grasa (CSIC), Campus University Pablo de Olavide, Seville, Spain
- 15:00 – 15:30** Analysis of fatty acids, phenols and processing residues of California-style ripe olives  
**S. Wang** / PhD, Research Director, UC Davis Olive Center
- Discussion
- 15:30 – 15:45** **Closing of the 1<sup>st</sup> day of the Conference**

## Scientific Program | Friday 25<sup>th</sup> May

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- 09:00 – 11:00** **Parallel Sessions**
- Panel A: Table Olives Processing (Greek varieties)**
- 09:00 – 09:30 A Reappraisal of Critical steps in the production of the PDO Table olives “Prasines Elies Chalkidikis”  
**A. Mastralexi** / Chemist MSc, PhD candidate, Laboratory of Food Chemistry and Technology, Dept of Chemistry, Aristotle University of Thessaloniki, Greece,  
**M.Z. Tsimidou** / Professor of Chemistry, Aristotle University of Thessaloniki, Head of Food Chemistry and Technology, Greece,  
**F. Th. Mantzouridou** / Assistant Professor, Laboratory of Food Chemistry and Technology, Department of Chemistry, Aristotle University of Thessaloniki
- 09:30 – 10:00 Advances in natural black table olive processing in Greece  
**E. Panagou** / Associate Professor, Laboratory of Microbiology and Biotechnology of Foods, Dept. of Food Science and Human Nutrition, Agricultural University of Athens, Greece
- Discussion

**Panel B: Sensory Analysis**

- 09:00 – 09:30 Table olives texture in relation to the different processing technologies: relationship between ultrastructural, rheological and sensory analyses  
**B. Lanza** / Council for Agricultural Research and Economics (CREA), Research Centre for Engineering and Agro-food Processing (CREA-IT), Italy
- 09:30 – 10:00 Sensory analysis of table olives  
**K. Tertivanidis**  
Discussion
- 11:00 – 11:30 **Coffee Break**
- 11:30 – 13:00 **Parallel Sessions**
- Panel C: Organic Farming & Certification**
- 11:30 – 12:00 **TBA**  
Discussion
- Panel D: Analysis & Probiotic value**
- 11:30 – 12:00 Microorganisms of Table olives: Contribution to Safety and beneficial activity  
**Ch. Tassou** / PhD, Research Director of Hellenic Agricultural Organisation - DEMETER, Institute of Technology of Agricultural Products, Athens, Greece
- 12:00 – 12:30 Deciphering the microbiota of Greek table olives - A metagenomics approach  
**E. Tsakalidou** / Professor in Food Biochemistry Dept, of Food Science and Human Nutrition, Agricultural University, Athens, Greece  
Discussion
- 13:00 – 14:00 **Lunch Break**
- 14:00 – 16:00 **Plenary Session**  
Challenges and Opportunities in the Table Olive Sector: The Case Study of the US Retail Market  
**C. Constantinidis** / Managing Director Pelopac SA, Greece  
Table olives in global markets  
**J. M. Ruiz** / Sales Manager, Interoliva, Spain

Application of compositional data analysis to table olive fat  
**A. Garrido-Fernández** / Research Professor “Ad honorem”,  
Instituto de la Grasa (AECSIC),  
**A. Lopez-Lopez** / Tenured Scientistm (OPIS), Instituto de la  
Grasa (CSIC)

**16:00 – 17:00**

**Discussions and Concluding remarks**  
**Organizing Committee & ALL PARTICIPANTS**  
**Awarding of Dr. Garrido**

**17:00 – 17:15**

**Closing of the Conference**