

7th International Yale Symposium on Olive and Health

Olive Oil and The Future of Health: Innovations for Personal, Community, and Ecosystem Well-Being

Day 1 – Thursday, December 4, 2025

Venue: Yale School of Public Health

5:00 – 5:30 PM

Registration

5:30 – 6:30 PM

Opening Ceremony and Welcoming Remarks

Rafael Perez-Escamilla, Professor, Yale School of Public Health, Director, Maternal and Child Health Promotion (MCHP) Program

Maira Myrogianni, Secretary General of Public Diplomacy and Greeks Abroad at the Ministry of Foreign Affairs of Greece

6:00-6:30PM

Nicholas Perricone, *Photonic Unified Field Theory: DNA and EVOO*

6:30 – 7:30 PM

Keynote Speech

Speaker: **Kai Chen** (Yale School of Public Health, USA): *From Orchard to Body: How Climate Extremes in Olive-Growing Regions Shape Public Health*

7:30 – 9:00 PM

Opening Reception (Dean's Room, YSPH)

Day 2 – Friday, December 5, 2025

Venue: Yale School of Public Health

Free morning in New Haven/Yale Campus

Optional Activity: Tour of Yale: Duration 60 minutes (9:30-10:30)

1:00 – 1:30 PM

Invited Talk I

Speaker: **Charikleia K. Panopoulou** (Principal, Erasmus + Coordinator, Erasmus + Evaluator, Teacher of Classics, Athens, Greece)
Olive Oil & the Past Health. Case study: Ancient Greece, Rome, the Eastern Mediterranean

1:30 – 3:00 PM

Session I – Olive Oil, Olives and Public Health

Moderators:

- **Amal Kaddoumi** (Augusta University, USA)
- **Nathan Wood** (Yale School of Medicine, USA)

Speakers:

- **Pablo Perez-Martinez** (University of Cordoba, Spain): *Translating Cardiometabolic Nutrition Science into Practice: From the CORDIOPREV to the E-DUCASS Program*
- **Antonia Trichopoulou** (Academy of Athens, Greece): *Wild Greens and Herbal infusions : their use in the traditional Greek diet and health implications.*
- **Kyriaki Zinoviadou** (Perrotis College, American Farm School, Greece): *Effect of processing method on the nutritional value and organoleptic characteristics of table olives*
- **Domenico Pratico** (Temple University, USA): *Olive oil and brain health: what is the evidence?*

Roundtable Discussion

3:00 – 3:15 PM

Coffee Break

3:15 – 3:45 PM

Invited Talk II

Speaker: **Panos Panagou** (EU Soil Observatory, European Commission, Joint Research Centre) **Title TBD**

3:45 – 4:30 PM

Submitted Oral Presentations

4:30 – 6:00 PM

Session II – One Health: The Ecosystem and its Well-Being

Moderators

- **Aggeliki Katsafadou** (University of Thessaly, Greece)
- **Prisco Piscitelli** (Co-founder and Senior Researcher of the UNESCO Chair on Health Education and Sustainable Development at Federico II University of Naples, Italy)

Speakers:

- **Aggeliki Katsafadou** (University of Thessaly, Greece): *The Olive Tree as a One Health Example: Integrating Environment, Nutrition, and Well-Being*
- **Vasilis Vasiliou** (Yale School of Public Health, USA): *Green solutions for a healthy or healthier exposome*
- **Sofia Prodromou** (University of Thessaloniki, Greece): *Unraveling the Neuroprotective Role of Olive Oil Phytochemicals through Multi-Omics Analyses: A One Health Approach Linking Nutrition, Molecular Mechanisms, and Brain Health*

Roundtable Discussion

7:00 – 10:00 PM

Cocktails/reception at Gem Room at Yale Peabody Museum

Day 3 – Saturday, December 6, 2025

9:00 – 10:30 AM

Session III – Technological Advances and Applications: Enhancing Oil Extraction Processes, Fraud Detection, Purity, Quality Standards and Disease Monitoring

Moderators

- **Athina Lisgara** (Yale School of Public Health, USA)

Speakers:

- **Alessandro Leone** (University of Bari Aldo Moro, Italy): *Advanced Technologies and Process Control Strategies for More Sustainable Olive Oil Production and Improved Shelf Life*
- **Stelios Arhondakis** (BioCoS, Crete, Greece): *FieldNA: Revolutionizing Olive Oil Authentication Through On-Site DNA Isolation*
- **Nikos Thomaidis** (National Kapodistrian University of Athens, Greece): *Fast, Reliable, Authentic: The Next Generation of Olive Oil Testing - A novel approach for rapid adulteration detection and quality assessment using DART-HRMS*
- **Athina Lisgara** (Yale School of Public Health, USA): *Novel insights into Alzheimer's disease pathogenesis through MALDI MSI: implications for diet-based interventions*

Roundtable Discussion

10:30 AM – 12:00 PM

Session IV – Tree-mediated climate-driven sustainability

Moderator

- **J. Nicolas Hernandez-Aguilera** (Yale School of the Environment, USA)

Speakers:

- **Vasileios Gkisakis** (ELGO-DIMITRA, Greece): *Case studies of advancing climate resilience of olive farming through biodiversity, carbon farming and circular economy*
- **Aruni Bhatnagar** (University of Louisville, Christina Lee Brown Envirome Institute, USA): *Improving Public and Environmental Health and Resiliency by Increasing Urban Greenspaces*
- **Selina Wang** (University of California, Davis, USA): *Hidden Opportunities: from olive waste streams to nutritional and economic value*

Roundtable Discussion

12:00 – 1:00 PM

Lunch

1:15 – 2:45 PM

Session V – Olive Oil Purity and Quality Framework: Reassuring Current and Future Consumers

Moderators

- **Tassos C. Kyriakides** (Yale School of Public Health, USA)
- **Soraya Hosni** (Yale University, USA)

Speakers:

- **Joseph R. Profaci** (Executive Director, North American Olive Oil Association, USA)
- **Natalia Ruiz** (Modern Olives Laboratory Services, USA):
- **Marco Petrini** (Monini, USA)

Roundtable Discussion

3:00 – 3:30 PM

Invited Talk III

Speaker: **Leah Ferrucci** (Yale School of Public Health, USA) *Unlocking the Power of Nutrition and Lifestyle for Optimal Health*

6:00 – 9:30 PM

Symposium Dinner (Venue pending)

Day 4 – Sunday, December 7, 2025

9:00 – 11:00 AM

Session VI – The Future Plate: Co-Creating a Culture of Health and Sustainability with the Next Generation

Moderator

- **Rafi Taherian** (Senior Consultant, Brailsford & Dunlavey, USA)

Speakers:

- **Stefanos Kales** (Harvard T.H Chan School of Public Health, USA)
- **Ken Toong** (U Mass Amherst, USA)
- **Antonia Trichopoulou** (Academy of Athens, Greece)
- **Reyna Mastrosimone** (Jane Street Productions, USA)

Framing:

- True change in dietary habits will come not from mandates but through co-creation with the communities that eat. This discussion will highlight collaborative approaches to engaging Gen Z and Gen Alpha in shaping the future of food culture—where health, pleasure, and planetary care coexist.

Themes:

- Explore participatory design: involving students and young consumers in shaping menus, messaging, and policy.
- Discuss the intersection of taste, identity, and sustainability.
- Identify how storytelling, technology, and campus ecosystems can spark change.
- Clarify what “democratizing health and sustainability” really means in practice.

Roundtable Discussion

10:45 – 12:00 PM

Closing Remarks

Presentation of Host Country for 8th Symposium