2nd International Yale Symposium on Olive Oil and Health
European Cultural Centre at Delphi

Program (Subject to change)

Sunday, December 1

12:00-5:00 PM **Conference Registration**

6:00-8:00 PM **Symposium Opening and Welcoming Reception:** Sponsored by AKMI

Voridis Mavroudis Minister of Agricultural Development and Food, **Panagiotis Tagalis,** Mayor of Delphi, **Fanis Spanos**, Governor of Central Greece, , **Virginia Stergiou**, Mayor of Stylida.

Ioannis Paraskevas, Delphi farmer, Greece

Father George Alevras, Mount Athos, Greece, "The Greek Orthodox Church and the Olive Tree"

Yale Olive Sciences and Health Institute Recognition: Dr. Antonia Trichopoulou, President, Hellenic Health Foundation, Greece

Monday, December 2

7:45-8:45 **Breakfast**

9:00-9:45 **Welcome and Opening of Symposium Proceedings**

Vasilis Vasiliou & Tassos C. Kyriakides, Yale School of Public Health, USA

Athanasios Panagiotopoulos, former Mayor of Delphi, Greece

Nikos Thymakis, Institute of Agricultural Sciences, Greece "Hellenic Monumental Olive Trees: Cultural Specimens through Agricultural Practices and Landscape Architecture"

9:45-10:30 **Keynote address**

Jaime Lillo, International Olive Council, Spain, "The Role of Olives in a Changing Climate"

10:30-11:00 **Coffee Break**

11:00-12:00 **SESSION I: NUTRITION: CLINICAL AND HOME COOKING PERSPECTIVES**

Chair, **Antonino de Lorenzo**, University of Rome, Italy

Rosa Lamuela, University of Barcelona, Spain, "State of the Art in Olive Nutrition: New Research Findings" *(Includes olive oil tasting)*

Antonia Trichopoulou, Hellenic Health Foundation, Greece, "Cooking with Olive Oil at Home"

12:00-12:30 **Roundtable Discussion for Session I**

12:30-2:30 **Chefs' Showcase & Lunch (at Amalia Hotel)**

Chair, Vasilis Vasiliou, Yale School of Public Health, USA

Chefs: Yiannis Baxevanis, Christoforos Peskias, Trikalinos

2:30-4:15 **SESSION II: OLIVE PRODUCTS AND DERIVATIVES: RESEARCH FRONTIERS**

Chair, **George Theodoridis**, Aristotle University of Thessaloniki

Magda Tsolaki, Aristotle University of Thessaloniki, "Greek Extra Virgin Olive Oil in Mild Cognitive Impairment patients: Clinical and laboratory results."

Nikolaos Thomaidis, University of Athens, Greece, "Forefront Analytical Development to Secure Olive Oil Authenticity and Discovery of New Bioactive Substances"

Prokopis Magiatis, University of Athens, Greece, "Olive Oil as a Unique Source of Bioactive Phenolic Ingredients: Recent Findings from Clinical Trials"

Giorgia Sarikaki, University of Athens, Greece "Olive tree: a compelling source of health promoting biomolecules and an inspiration for the semi-synthetic design of analogs"

Aikaterini Tzamourani, Agricultural University of Athens, Greece, "Advances in Natural Black Table Olive Processing in Greece"

M. Emília Juan, University of Barcelona, Spain, "Bioactive Compounds in Table Olives from the Conservolea Variety Analyzed by LC-MS"

Kyriaki Zinoviadou, American Farm School, Greece, "The Chondrolia Chalkidiki Table Olives Surface Bacterial Microbiome as Characterized by 16s Metabarcoding"

4:15-4:45 **Coffee Break**

4:45--6:15 **SESSION III: SUSTAINABILITY: OLIVE OIL BY-PRODUCTS, FARMING, FINANCIAL VIABILITY**

Chair, **Clemente Pinedo**, Hellenic-Spanish Chamber of Commerce, Greece

Francisco Vañó, Castillo de Canena, Spain, "Sustainable Farming and Production"

Belén Fernández, IRTA, Spain, "Olive Oil By-Products"
Theodoros Ch. Vasilopoulos, Region of Western Greece, Deputy Head of the Region for Agriculture, "Title Pending"
Konstantinos Karantininis, Swedish University of Agricultural Sciences, "Title Pending"

6:00-6:30 **Roundtable Discussion for Session III**

7:15 **Networking Dinner sponsored by AKMI**

Tuesday, December 3

7:45-8:45 **Breakfast**

9:00-10:30 **SESSION IV: REACHING YOUR MARKET**

Chair, **Rosa Vañó**, Castillo de Canena, Spain

Panel: Innovation and Entrepreneurship *(includes product tasting)*

Facilitator, Alexandra Devarenne, Extra Virgin Alliance, USA

Takeyasu Kubota, Kagawa Prefecture Shozu Olive Research Institute, Japan

Aris Kefalogiannis, Legendary Food SA, Athens, Greece

Panel: Consumer Education *(includes product tasting)*

Facilitator, Joseph Profaci, North American Olive Oil Association, USA
Johnny Madge, Johnny Madge Olive Oil Tours, Italy
Francesca Rocchi, Slow Food Olive Project, Italy
Hannah Howard, Food Writer, USA

10:30-11:00 **Coffee Break**

11:00-12:00 **SESSION V: DIVERSITY: EXPLORATION OF CULTIVARS, OLIVE OIL STYLES & DEMOGRAPHICS**

Chair, **Robert Sullivan**, Yale University, USA

Francesca Rocchi, Slow Food Olive Project, Italy, "Defending Diversity: Varieties" *(Includes olive oil tasting)*

Alessandro Leone, University of Foggia, Italy, "The Influence of Processing Decisions on Olive Oil Style"

Sandro Marques, University of Sao Paolo, Brazil, "Consumer Demographics: Marketing to Future Consumers"

12:15-12:30 **Panagiotis Sarris**, University of Crete & IMBB – FORTH, Greece, "Finding Alternative and Environmentally Friendly Strategies to Increase Crop Production"

12:30 **Depart for Olive Grove Tour**

Efstathios Stavrianos, "A Traditional Sustainable Olive Grove from Ancient Times to the Present Day"

2:30-4:00 **Lunch (at the village of Chrisso): Sponsored by V. &. V. Kanatas- "mer des oliviers de Delphes", Local Olive Oil Producer of Delphi**

7:00-10:00 **Dinner (at the city of Amfissa): Sponsored by the Municipality of Delphi**

Wednesday, December 4

8:00-9:00 **Breakfast**

9:00- 10:00 **Yale Olive Sciences and Health Institute Core Groups: Update**

10:20-10:40 **Coffee Break**

10:40-12:00	**Summary of Symposium and Roundtable Discussion**
	ALL Symposium Attendees
12:00-12:15	**Presenting the 3rd Yale International Symposium on Olive Oil and Health**
	Eva Maria Murgado and Manuel Parras, University of Jaen, Spain
12:15-12:30	**Closing Remarks**
	Vasilis Vasiliou and Tassos C. Kyriakides, Yale School of Public Health, USA
12:30-2:30	**Lunch: Sponsored by the World Olive Center for Health**
2:30-4:00	**Tour of Delphi (optional)**