

**11<sup>th</sup>** OLIVE OIL &  
TABLE OLIVE  
CONGRESS

**25-26 APRIL 2026**  
INTERNATIONAL EXHIBITION CENTER  
**CRETE HERAKLIO**



## SCIENTIFIC COMMITTEE

**Kiritsakis Apostolos**, M.SC., PH.D, Chair, Emeritus Professor of Olive Oil of International Hellenic University, Thessaloniki, Greece, International Observatory of Oxidative Stress in Agrifood and Health, Thessaloniki, Greece, AOCS FELLOW

**Gören Ahmet C**, Ph.D Vice Chair, Department of Chemistry, Faculty of Natural Sciences, Gebze Technical University, Gebze, Türkiye Troyasil HPLC Column Technologies, Doruk Analiti

**Gerassopoulos Demetrios**, Ph.D, Vice Chair, Laboratory of Food Processing and Engineering, Department of Food Science & Technology Department of Agriculture, Aristotle University of Thessaloniki

**Cemil Ernim**, Director, Republic of Türkiye, Ministry of Agriculture and Forestry, Olive Research Institute

**Esra Çapanoğlu Güven**, Prof. Dr. İstanbul Technical University, Faculty of Chemical and Metallurgical Engineering, Department of Food Engineering

**Didar Sevim**, Dr., Republic of Türkiye, Ministry of Agriculture and Forestry, Olive Research Institute

**Fatma Akçadağ**, Dr., TUBITAK National Metrology Institute, Chemistry Group, Gebze-Kocaeli

**Giovanni Scapagnini**, Prof. Dr., University of Molise, Department of Medicine and Health Sciences

**Gülcan Özkan**, Prof. Dr., Süleyman Demirel University, Faculty of Engineering and Natural Sciences, Department of Food Engineering,

**Hakan Erinç**, Prof. Dr., Niğde Ömer University, Faculty of Engineering, Department of Food Engineering

**Harun Draman**, Prof. Dr., Afyon Kocatepe University, Faculty of Engineering, Department of Food Engineering

**Iorio Luigi Eugenio MD**, PhD, President the International Observatory of Oxidative Stress

**Kalaitzis Panagiotis**, Studies and Research Coordinator of the Horticultural Genetics and Biotechnology and Food Quality & Chemistry of Natural Products programmes of the Mediterranean Agronomic Institute of Chania (MAICh)

**Kampourakis Manolis**, Assoc. Prof. Dr., Agroecology, Olive Growing and other Mediterranean Tree Crops, Hellenic Mediterranean University

**Kauther Ben Hassine**, Dr., Food –Ministry of Agriculture and Water Resources, Institution of Agricultural Research and Higher Education, Mograne Higher School of Agriculture

**Mustafa Kıralan**, Prof. Dr., Balıkesir University, Faculty of Engineering, Department of Food Engineering

**Nikos Kokkas**, Engieneer

**Koubouris Giorgos** Dr., Researcher B, Institute of Olive, Subtropical Plants and Vine, Chania

**Maria Fernandes Whaley**, Dr., Metrology Institute of South Africa (NMISA)

**Mehmet Öztürk**, Prof. Dr., Muğla Sıtkı Koçman University, Faculty of Science, Department of Chemistry

**Metzidakis Giannis**, Agronomist, former Researcher, Institute of Olive, Subtropical Plants and Vine

**Mohamed Bouaziz**, Prof. Dr., Higher Institute of Biotechnology of Sfax, Department of Food Technology, Laboratory of Electrochemistry and Environnement, ENIS

**Muhammet Arıcı**, Prof. Dr., Yıldız Technical University, Faculty of Engineering, Department of Food Engineering

**Murat Taşan**, Prof. Dr., Namık Kemal University, Faculty of Engineering, Department of Food Engineering

**Nevin Başaran**, Dr., Yıldız Holding, Besler Gıda, Besler Oil & Fat R&D Center Manager

**Panagou Efstathios**, Professor of Quantitative Microbiology at the Laboratory of Food Microbiology and Biotechnology of the Department of Food Science and Human Nutrition of the Agricultural University of Athens

**Psaras Giorgos** Dr., Assoc. Director, Researcher B', Chania, Research Field: Plant Physiology & Nutrition, Arboriculture - Nutritional Physiology in Arboriculture with emphasis on Olive

**Psyllaki Ellia**, Professor, Aquatic Chemistry Laboratory, Department of Environmental and Energy Management, Sustainable Development and Climate Change School of Chemical and Environmental Engineering of the Technical University of Crete  
**Salivaras Manolis**, Multichrom, Lab Quality Control and Organoleptic Evaluation Of Olive Oil. Food Technology at the Technological Educational Institute of Thessaloniki, M.Sc. in Food Science and Applied Microbiology

**Tassos C. Kyriakides**, Dr., Assistant Professor, Biostatistics, Yale School of Public Health ,Yale Center for Analytical Sciences

**Tsankis Giannis**, Professor Emeritus of University of West Attica, Department of Food Science and Technology

**Türkan Keçeli**, Prof. Dr., Çukuroava University, Faculty of Engineering, Department of Food Engineering

**Ververidis Filippos**, Professor, Plant Biochemistry & Biotechnology Hellenic Mediterranean University

**Zidianakis Giannis**

Agriculturist, Head of Department of Rural Development Regional Unit of Heraklion

### ORGANIZING COMMITTEE

**Androlakis Effixis**, Agronomist Technologist, Producer Pamaco Organic EVOO, Chania, Greece

**Anousakis Charalmpos**, Agronomist, M.Sc. in Food Science, Ennia Choria S.A. Chania , Greece

**Charitaki-Makraki Chryssa**, Agronomist (M.Sc.) at the Directorate of Agriculture of Chania Prefecture, Municipal Councilor of the Municipality of Chania, Greece

**Chartzoulakis Kostas**, Agronomist-Researcher, former Director of the Institute of Olive and Subtropical Plants of Chania and scientific associate of the company "ZEN AGRO PC Intelligent Agriculture – Agricultural Consultants"

**Gerassopoulos Demetrios**, Prof.Dr., Laboratory of Food Processing and Engineering, Department of Food Science & Technology Department of Agriculture, Aristotle University of Thessaloniki

**Giakoumakis Effixis**, Chemist. Selino Agricultural Cooperative

**Hanife Telli Kahraman**, Republic of Turkiye, Ministry of Agriculture and Forestry, Olive Research Institute

**Şenay Yaman**, Republic of Turkiye, Ministry of Agriculture and Forestry, Olive Research Institute

### CONGRESS SECRETERIAT

**Irini Psachoulia**, Economist, European Organization For Strategic Planning, Greece

**Didem Çabuker**, Gebze Tehnical , University, Institute of Science, Gebze-Kocaeli, Türkiye

# 11th Olive Oil & Olive Festival

## 11<sup>th</sup> Olive Oil & Table Olive Congress

International Exhibition Center of Crete, Heraklion, Crete

April 25 & 26, 2026

### PRELIMINARY CONGRESS PROGRAM

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**SATURDAY, APRIL 25, 2026**

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Chairs: I. Tsaknis, F. Ververidis, A. C. Gören

10.0

#### **Registration – Greetings**

**I. Choudetsanaki**, Chair of AgroNutritional Cooperation of the Region of Crete

**I. Malandrakis**, President of the Association of Cretan Olive Municipalities, Mayor of Platania Municipality

**S. Kailis**, PhD BSc, Professor, Dip Pharm Teacher Certificate, Olive and Oil Specialist, Director of Australian Mediterranean Olive Research Institute

**T.C. Kyriakides**, Ass. Professor, Yale School of Public Health, Yale Center for Analytical Sciences, USA

**A. Kiritsakis**, Chair of the Congress Scientific Committee, Emeritus Professor International Hellenic University Thessaloniki, Greece, Chairman of Observatory of Oxidative Stress, for Human Health and agriFood

10.15-10.30

#### **First Global Quantification of the Compound DMB in Olive Oil and the First Documentation in Greece, in the Past, of the Gradual Decrease of Phenols during Olive Fruit Ripening: Their Beneficial Contribution to Human Health**

A. Kiritsakis<sup>1</sup>, Ch. Anousakis<sup>2</sup>, A. C. Gören<sup>3</sup>, E. Evaggelou<sup>4</sup>

<sup>1</sup>Emeritus Professor International Hellenic University Thessaloniki, Greece, Chairman of Observatory of Oxidative Stress, for Human Health and agriFood, AOCS Fellow, Chairman in a Development Company, Chanea,

<sup>2</sup>Agronomist M.Sc. in Department of Food Science & Human Nutrition at Agricultural University of Athens (AUA), CEO in a Development Company

<sup>3</sup>Gebze Technical University, Faculty of Basic Sciences, Department of Chemistry, Gebze-Kocaeli, Türkiye

<sup>4</sup>Agronomist M.Sc., in Plant Science at Wageningen University the Netherlands

10.30-10.45

#### **New Measurement Techniques for Determination of DMB in Extra Virgin Olive Oil: Methodology and Method Validation**

A. C. Gören, Department Chemistry, Faculty of Sciences, Gebze Technical University, 41400-Gebze Kocaeli, Türkiye

<sup>2</sup>Troyasil HPLC Column Technologies, Doruk Analitik, Ümraniye İstanbul, Türkiye

10.45-11.00 **The Bitter Side of Longevity: EVOO Polyphenols and Bitter Taste Receptors in Redox and Inflammatory Homeodynamics**

Eugenio Luigi Iorio, **Keynote Speaker**

Program of Post-Graduation in Health Science, Federal University of Uberlandia, Brazil

11.00-11.15 Questions – Discussion

Chairs: D. Gerasopoulos, M. Bouaziz

11.15-11.30 **Risks and Opportunities for the Greek Olive Oil and the New PGI Kriti**

E. Karpadakis, Sensory Evaluation & Olive Oil Value Chain Expert at Terra Creta, Vice President of Crete Exporters Association, Panel Member of an Accredited Sensory Evaluation Laboratory Olive Oil Sommelier

11.30-11.45 **Comparative Evaluation of Methods for the Quantitative Determination of Olive Oil Polyphenols**

A. Gerasopoulos<sup>1</sup>, E. Kokolaki<sup>2</sup>, D. Lazari<sup>1</sup>

<sup>1</sup> Pharmacognosy Lab, Department of Pharmacy, Aristotle University of Thessaloniki,

<sup>2</sup> Organoleptic Panel of Olive Oil from Northern Greece

11.45-12.00 **Oleocanthal: The Phenolic Component of Olive Oil With Multiple Benefits to Human Health**

J. Tsaknis, Department of Food Science and Technology, School of Food Science, University of West Attica

12.00-12.15 **Discrimination of Botanical and Geographical Origin of Greek Olive Oil Cultivars by SPME-GC-MS and ATR-FTIR Spectroscopy Combined with Chemometrics**

P. Tarantilis. Professor on Instrumental Chemical Analysis of Natural Products, Department of Food Science & Human Nutrition, Agricultural University of Athens **(online)**

12.15-12.30 **Practices for Ensuring High-Quality Extra Virgin Olive Oil – The Scourge of Pesticide Use**

M. Salivaras, Food Scientist M.Sc., Multichromlab

12.30-12.45 **Development of an Algorithm for Extra Virgin Olive Oil with Sensory Identity**

A. Michalis, Chemist, MSc

12:45–13:00 **Rational Management of Olive Fruit Fly Control Based on Modern Technologies and Latest Scientific Data**

I. Vontas, Professor, Director of the Institute of Molecular Biology and Biotechnology, Foundation for Research and Technology

13:00–13:15 Questions– Discussion

Chairs: P. Kalaitzis, M. Salivaras

**13:15–13:30 Innovative Production of Flavored Olive Oils: Physicochemical Profiling and Assessment of Anti-Inflammatory and Wound-Healing Potential**

M. Öztürk, Muğla Sıtkı Koçman University, Faculty of Science, Department of Chemistry, Muğla, Türkiye

D. Çam, D. Mutlu, G. Gümüşbulut-Şener, Ş. Arslan, Y. Sıcak, A.C. Gören

**13:30–13:45 Holistic Comparative Transcriptomic Analysis to Investigate the Factors Affecting the Quality of Koroneiki Olive Fruit and Olive Oil Due to Different Dultivation Practices in Crete, Greece**

G. Giakoumakis<sup>1,2§</sup>, Ch. Bazakos<sup>3</sup>, E. Trantas<sup>1,2</sup>, I. Cheiladaki<sup>1</sup>, F. Ververidis<sup>1,2</sup>

<sup>1</sup>Department of Agriculture, School of Agricultural Sciences, Hellenic Mediterranean University (HMU)

<sup>2</sup>Institute of Agri-Food and Life Sciences, University Research and Innovation Center, Hellenic Mediterranean University, Greece

<sup>3</sup>Institute of Plant Breeding and Genetic Resources, ELGO DIMITRA,

§PhD Thesis in progress

**13:45–14:00 Molecular Response of Selected Olive Cultivars to Abiotic Stress**

P. Kalaitzis<sup>1</sup>, E. Figgou<sup>1</sup>, A. Leszczuk<sup>2</sup>, M. Samiotaki<sup>3</sup>, K. Blazakis<sup>1</sup>, A. Ucer<sup>1</sup>, M. Sampathianaki<sup>1</sup>

<sup>1</sup>Department of Horticultural Genetics and Biotechnology Mediterranean Agronomic Institute of Chania

<sup>2</sup>Institute of Agrophysics, Polish Academy of Sciences

<sup>3</sup>Protein Chemistry Facility, Biomedical Sciences Research Center "Alexander Fleming"

**14:00–14:15 Environmentally Friendly Cultivation From the Field to the Producer's Profitability With Living Olive Groves**

G. Koubouris, ELGO DIMITRA, Institute of Olive Tree, Subtropical Crops and Viticulture, Chania, Greece

**14.15-14.30 Olive Hybridization Studies in Türkiye: Evaluation on Findings from OilyOlive Hybrids (2005-2025)**

H. Diraman, H.T. Karaman, Ş. Yaman, F. Sefer, M. Hakan, U. Güloğlu, H. Kaya, N. Ersoy, A.H. Arsel. Dep. Food Technologies, Olive Research Institute, Bornova-İzmir/Türkiye

14:30–14:45 Questions – Discussion

Chairs: G. Koubouris, Ch. Androulakis, N. Kokkas

**14:45–15:00 Innovative Olive Oil Production Technologies**

K. Axaridis, Regional Sales Manager Alfa Laval

**15:00–15.15 Quality Control and Yield Optimization In Modern Olive Oil Mills**

Dr. L. Urbonas, Business Development Manager, Polytec GmbH

**15.15 -15.30 The Future of Greek Olive Farming: The Role of Olive Oil Mills in Competitiveness and Sustainability**

P. Kougias, Chemical Engineer

**15:30–15.45 Agriculture and Expertise – Soil Activator**

S. Georgiou, CEO TERRA ALIVE HELLAS

15:45-16.00 Questions – Discussion

**16.00- 16.15 Modern Olive Mills: Shaping Quality During the Olive Oil Extraction Process Introduction -Brief welcome and Presentation of the Event's Theme.**

Z. Papadopoulos, Director, Pieralisi Hellas

**16.15- 16.30 Olive Oil Quality is Shaped at the Olive Mill: The Critical Points Along the Journey from the Fruit to the Storage of the Final Product.**

V. Frantzolas, M.Sc. Food Policy, Founder OliveOilSeminars, Olive Oil Quality Consultant

**16.30- 16.45 Innovation and Technology: The New Era of Olive Mills**

I. Arampatzis, Sales Manager, Pieralisi Hellas

**16.45- 17.00 Closing Remarks – End of the Presentation**

A. Zeppelli, CEO & General Manager, Pieralisi Group

**17.00 -17.15 Questions – Discussion**

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Afternoon Session

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Chairs: [F. Demirci](#), [E. Androulakis](#), [I. Metzidakis](#)

**17:45–18:00 The Use of Olive Extracts as Medicinal Products**

F. Demirci, **Keynote Speaker**

Prof. Dr., Anadolu University, Faculty Of Pharmacy, Department Of Pharmacognosy, Eskişehir, Türkiye

**18:00–18:15 Evaluation of Olive Leaves of Different Virieties and Climatic Cultivation Conditions as a Source of Bioactive Substances Using Suitable Extraction Methods**

Dr. A. Vardakas, R&D & ESG Manager, GAEA PRODUCTS SINGLE MEMBER S.A., Academic Scholar, Department of Food Science and Technology, University of Patras

18:15–18:30 **Maturation-Driven Modulation of Phenolic Compounds and Antioxidant Properties in Chemlali Olives and Oil (online)**

A. Gargouri, M. Bouaziz, **Keynote Speaker**

Laboratory of Electrochemistry and Environment, National School of Engineers of Sfax (ENIS), University of Sfax, Tunisia, Institut supérieur de Biotechnologie de Sfax, Université de Sfax, Tunisia

18:30–18:45 **Autoxidation in Olive Oil: What Happens, Why It Matters, and How to Prevent It.**

H. Seçen, Department of Chemistry, Faculty of Sciences, Atatürk University, Türkiye

18.45-19.00 Questions – Discussion

19.15 – 21.30 **Book Presentation:**

### Olive Oil as Functional Food

**Apostolos K. Kiritsakis,**

M.Sc., Ph.D., Emeritus Professor International Hellenic University Thessaloniki, Greece  
Publisher & Co-Author of Book Chapters

Moderator:

**K. Bogdanidis,** Journalist

Speakers:

**K. Roubelaki - Aggelaki** Professor Emerita University of Crete

**F. Verberidis,** Professor, Hellenic Mediterranean University (HMU)

**P. Kalaitzis, Επιστημονικός Υπεύθυνος MAIX**

**E. Karpadakis,** Sensory Evaluation & Olive Oil Value Chain Expert, Terra Creta

**E. Salivaras,** Multichrom Lab

**A. Fasoulaki,** Doctor, Radiation Oncologist

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**SUNDAY, APRIL 26, 2026**

**MAIN SESSION**

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Chairs: K. Chartzoulakis, I. Choudetsanaki, Ch. Papandreou

10:30–10:45 **Morphometric Analysis of Carbonised Olive Endocarps Indicates Long-Term Morphological Continuity of the Throumbolia Cultivar**

K. Blazakis<sup>1</sup>, A. Yuce<sup>1</sup>, M. Sampathianki<sup>1</sup>, G. Kostelenos<sup>2</sup> and P. Kalaitzis<sup>1</sup>

<sup>1</sup> Department of Horticultural Genetics & Biotechnology-Mediterranean Agronomic Institute of Chania, Crete, Greece

<sup>2</sup> Kostelenos Olive Nurseries, Poros, Greece

10:45–11:00 **Improving Olive Oil Quality: Olive Mill Interventions to Enhance Organoleptic and Phenolic Characteristics**

E. Androulakis, Agronomist / Technologist, Pamaco

11:00–11:15 **Geoponika: An Earlier Greco-Roman Agriculture Manual Some Historical Notes On Olive Cultivation.**

H. Diraman Dep. Food Technologies, Olive Research Institute, Bornova-İzmir/Türkiye

11:15–11:30 **Varietal Influence on the Chemical and Sensory Profiles of Extra Virgin Olive Oils: A Comparative Study of Libyan Frantoio and Tunisian Zalmati Cultivars**

N. Estuty, Libyan Olive tree research center, Tarhuna, Libya

R. B. Hmida, O. Algriany, M. Bouaziz

11:30–11:45 **Determination of the Shelf Life of Olive Oil Using Prediction Models**

M. T. Keceli<sup>1</sup>, A. Kiritsakis<sup>2</sup>

<sup>1</sup> Department of Food Engineering, University of Cukurova, Adana, Turkey

<sup>2</sup> International Hellenic University, Observatory of Oxidative Stress in Health and Agri Food, Thessaloniki, Greece

11:45–12:00 **Green Infrastructure for High-Nature-Value Olive Orchards, Quality Olive Products, and Climate Adaptation: the LIFE IGIC Project Results.**

E. Kampourakis, Ph.D., M.Sc., Assistant Professor, Agroecology, Oliviculture and Mediterranean Fruit Crops, Department of Agriculture, Hellenic Mediterranean University

12:00–12:15 **Certification Standard “Antioxcert” - Conclusions and Prospects**

A. Parianos, Agriculturist A.U.Th., Gmcert

12:15–12:30 **The Role of Olive Oil in the Prevention of Chronic Diseases: Current Scientific Evidence**

Ch. Papandreou, PhD, Assistant Professor, Departments of Nutrition & Dietetics Sciences, Hellenic Mediterranean University

12:30–12:45 **Mediterranean Diet and Olive Oil as Complementary Support for Oncological Patients Undergoing Radiotherapy: Mechanisms of Radioprotection and Oxidative Stress Reduction**

A. Fasoulaki, Radiation Oncologist Director of the Radiation Oncology Department, University Hospital of Heraklion

12:45–13:00 **Legendary Olea Europea L. Materia Medica from History High Impact Science Based Preparations of Today**

F. Demirci, Department of Pharmacognosy, Faculty of Pharmacy,

13.00-13.15 Questions – Discussion

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**SUNDAY, APRIL 26, 2026**

**PARALLEL SESSION - ONLINE**

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Chairs: A. C. Gören, D. Gerasopoulos

- 10.30 -10.45 **Olive Oil as a Bioactive Carrier Enabling Chemical Characterization and Revealing the Cosmetic Potential of a Traditional *Hypericum Perforatum* Macerate**  
E. E. Özkan, Department of Pharmacognosy, Faculty of Pharmacy, Istanbul University, Türkiye
- 10.45 -11.00 **Influence of Different Drying Methods on the Antimicrobial Activities of Essential Oil from *Lavandula pedunculata* (Mill.) Cav. subsp. *cariensis* (Boiss.) Upson & S. Andrews.**  
Z. Özer, Department of Chemistry and Chemical Processing Technologies, Altınoluk Vocational School, Balıkesir University, Edremit, Balıkesir,
- 11.00 -11.15 **Advancements in the Functional and Sustainable Production of Bread Using Olive (*Olea europaea* L.) Leaf: A Review.**  
S. Çarıkçı, Department of Science Education, Necatibey Education Faculty, Balıkesir University, Balıkesir, Türkiye
- 11.15-11.30 **Determination of Oleuropein Content in Olive Fruit, Seed, and Leaves of the 'Ayvalık' Cultivar Based on Maturation Stages**  
T. Kılıç, Department of Science Education, Necatibey Education Faculty, Balıkesir University, Balıkesir, Türkiye  
S. Çarıkçı, B. Menduh
- 11.30-11.45 **Integration of Raman Spectroscopy and Chemometrics for Reliable Authentication.**  
D. Sevim, Ministry of Agriculture and Forestry, Olive Research Institute, Izmir-Türkiye
- 11.45-12.00 **Refining of Olive Oil Using Sulphites During Oil Production**  
C. Tsitsipas, D. Gerasopoulos  
Lab. Food Processing and Engineering, AUTH Thessaloniki, Greece
- 12.00-12.15 Questions – Discussion

Chairs: A. Kiritsakis, E. Androulakis

**13.15-15.15 Round Table: «Actions and New Trends in the Olive Sector – Addressing the Issue of Low Producer Prices for Olive Oil».**

- **I. Choudetsanaki**, Chair of AgroNutritional Cooperation of the Region of Crete
- **Ch. Makraki Charitaki**, Agronomist (M.Sc.) at the Directorate of Agriculture of Chania Prefecture, Municipal Councilor of the Municipality of Chania
- **M. Chairetakis**, Regional Councilor of Crete, Former President of the Association of Olive Mill Owners of Chania
- **E. Giakoumakis**, Chemist, Selino Cooperative
- **E. Androulakis**, Agronomist / Technologist, Pamaco
- **K. Chartzoulakis**, Agronomist – Researcher, Former Director of the Institute of Olive Tree & Subtropical Plants
- **I. Peraki**, Director, Kritsa Agricultural Cooperative
- **S. Dafnis**, Olive Oil Producer, The Governor
- **M. Karpadakis**, Vice President, Association of Cretan Exporters
- **E. Germanaki**, Director of the Olive Oil Organoleptic Evaluation Laboratory of Crete
- **N. Dhimitri**, Chilton Club Boston, Chef de Cuisine, Commonwealth Avenue Boston, MA.

**15.15 Conclusions / Closing**

**A. Kiritsakis**, Chair of the Scientific Committee of the Congress, Emeritus Professor International Hellenic University Thessaloniki, Greece, Chairman of Observatory of Oxidative Stress, for Human Health and agriFood,  
**A. C. Gören**, Vice - Chair of the Scientific Committee of the Congress, Gebze Technical University, Faculty of Basic Sciences, Department of Chemistry, Gebze-Kocaeli, Türkiye  
**Ch. Anousakis**, Agronomist, MSc.

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**\* Greek interpretation of English presentations will be provided by  
Mr. Charalambos Anousakis, Agronomist, MSc.**

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**17.00 Tasting Experience: «Organoleptic Characteristics of Olive Oil as a Pillar of Quality - Cretan Varieties and Representative Sample Tastings»**  
E. Germanaki, Agronomist, Director of the Olive Oil Organoleptic Evaluation Laboratory of Crete, Judge in International Olive Oil Competitions  
E. Karpadakis, Sensory Evaluation & Olive Oil Value Chain Expert at Terra Creta, Vice President of Crete Exporters Association, Panel Member of an Accredited Sensory Evaluation Laboratory Olive Oil Sommelier