

20/3 - 22/3 2026AGIA EXHIBITION CENTER **CHANIA**

The largest Olive Oil Exhibition in the Mediterranean







Olive Oil 8 Olive **Festival**

AGRICULTURAL EQUIPMENT & SUPPLIES

Mediterranean Local Agenda





It is the most important institution of Olive Growing in Greece with the main objective of highlighting and promoting Greek Olive Oil & Table Olive.

An Exhibition addressed to Olive Oil Machinery
Companies - Olive Oil Production,
Olive Oil Companies, Bottling and Packaging
Companies, Producers, Olive Oil
Professionals, Marketing Companies,
Buyers from all over Greece and abroad.
The modern companies that will be presenting
their brands, will also share their know-hows',
make acquaintances with professionals
of the olive oil industry and make long term
profitable agreements.





and harvesting tools, irrigation equipment products and innovative technologies related to the olive growing sector.





The 11th Olive Oil and Olive Festival is taking place alongside the Agricultural Machinery - Equipment & Supplies Exhibition with leading companies in the agricultural sector and a wide range of participants, who will present all sectors of Agriculture, modern agricultural machinery and tools, new technologies, production and commercial enterprises of machinery, equipment and supplies, innovations in modern agricultural production with the aim of developing the entire spectrum of agricultural entrepreneurship.

The 11th Olive Oil & Olive Festival is held alongside the Agricultura Exhibition of Machinery, Equipment & Supplies, featuring top companies in the agricultural sector and a wide range of participants.

This important EVENT of Olive Cultivation and the agricultural sector will also host the Mediterranean Gastronomy Forum 2026, which concerns Gastronomic Tourism and highlights the culture and heritage of the region in a unique way.

An unforgettable experience that will introduce us to the flavors and aromas of this beautiful and fertile region of our country, in a Gastronomic Exhibition of top quality products, which aims to carefully highlight its identity and the local economy, its people and their products.





The exhibition venue is innovatively designed, spacious, 5000 sq.m. for exhibitors and visitors.

The specially designed space will also host conferences, as well as parallel activities such as the 11th Scientific Conference on Olives and Olive Oil, the OLIVE OIL FORUM and the OLIVE OIL GASTRONOMY FORUM.

The wider outdoor area has several hundred parking spaces and a very good road network for transportation to and from the city center.







CHATZI D. DIRECTOR OF THE 10TH OLIVE OIL AND OLIVE FESTIVAL

This year, the tenth Olive and Olive Oil Festival takes on a symbolic significance. It upholds respect for the consumer and respect for quality! These celebrations have contributed to shaping this new society, preserving the values we are at risk of losing. Wishing us great success!



KYRITSAKIS A.

CHAIRMAN OF THE SCIENTIFIC COMMITTEE, M.SC., PH.D., P. PROFESSOR OF OLIVE OIL
We are optimistically preparing for the 10th consecutive Olive Oil and Olive Festival.
As chairman of the scientific committee,
I would like to personally thank all of you who, with your help, your ideas and your encouragement, you contribute to the success of the institution and to give it the dimension it deserves.



KOKKAS N.

ENGINEER

Together we will try and succeed, the 10th Olive Oil and Olive Festival to be once again a leading institution for the olive growing 'family' in our country.



CHRISTOPOULOU N.

PROFESSOR OF LAW CITY UNIVERSITY OF NEW YORK, LAWYER ATHENS/NEW YORK/WASHINGTON, PARTNER AL.FUND VENTURE CAPITAL FUND

We are certain that the event will contribute to further good cooperation between all links in the Olive Oil & Olive production chain, offering valuable knowledge for the development of olive farming and informing consumers with scientific documentation on the benefits of extra virgin olive oil and its products.



The 11 th Festival of Olive Oil and Olives includes:





The awarded olive oils will be able to display the medal they have won, on their packaging.

The 8th Table Olive Contest, in which, table olives will be awarded a prize for the best table olives. The winners will be selected by a team of expert tasters and awarded prizes, bearing the medal mark of the medal they have won on their packaging.

A cocktail competition with the awarded olive oils.

OLIVE OIL FORUM. The presentation of a variety of Greek Olive Oil, with special flavor and aroma.

OLIVE OIL GASTRONOMY FORUM with special recipes from different regions of Greece where exhibitors and visitors will enjoy the Gastronomic skills of the most successful chefs, based on virgin olive oil.

Presentations of companies & new technologies.

Simultaneously with the festival, the 10th Scientific Conference on the Olive & Olive Oil will also be held.







Ποιοι αποτελούν το ΜΑСС

Conference Organizing Committee

PRESIDENT

A. Kiritsakis, President of the Scientific Committee, M.Sc., Ph.D., former Professor of Olive Oil

MEMBERS

D. Chatzi, Director of the 11 th Olive Oil & Olive Festival

N. Kokkas, Mechanical Engineer

I. Kakkos, General Manager EOSS

A OLIVE FESTIVAL

Climate Change and Olive Growing

Olive harvesting - Harvest mechanization

New Oilseed Processing Technologies

Sustainability of Olive Oil Mills in Today's Market Conditions

Marketing in Standardization - 'Brand Name' Creation

New Innovative Olive Oil Packaging & Standardization Practices

Utilization of Oil Mill Waste

Opportunities for inclusion in funded oil mill programs -Olive Oil Standardization and Table Olive Processing Plants

Conditions affecting the quality of olive oil

The Greek and World Table Olive Market

Table Olive Marketing and Distribution Networks

Export of table olives - International competition

Table Olives. Promotion policies for CRETE olives

Traceability of table olives

Mediterranean Forum for the protection of the olive tree from the climate crisis

Ways of dealing with it, applied techniques, creation of a cooperation hub for Mediterranean countries

Crete, a vast olive grove. Progress of olive cultivation in Crete, possibilities and prospects for development.





Greek Extra Virgin Olive Oil Competition

The 8th Greek Extra Virgin Olive Oil Competition will be held within the framework of the 11th Olive Oil & Olive Festival. The olive oils that will be selected by a team of expert tasters, after blind tastings, will be awarded and will be able to display the medal they won on their packaging.



Table Olive Competition

The 6th Table Olive Competition will also be held within the framework of the 11th Olive Oil & Olive Festival. The table olives that will be selected by a team of expert tasters, after a blind tasting, will be awarded and will be able to indicate the medal they won on their packaging.





NIKOS PAPADOPOULOS EXECUTIVE CHEF

"We have undertaken this important project with great responsibility.

I am confident that the result will be something fantastic!

Good luck!"



HARRIS KAVVADIAS EXECUTIVE CHEF

"I am moved and excited to be involved in the implementation of this important gastronomic event. Good luck!"



LOCAL AGENDA \\ OLIVE OIL FORUM

Presentation of Greek olive oil varieties:



Aureoleum - a dynamic presence of bitter and spicy



Athinolia - Tsunati, medium to intensely fruity taste



Koutsourelia - the least bitter and spicy of the others



Valanolia - Adramitani, the complexity of aromas

PRESENTATION OF REGIONS AND PRODUCTS

A' PRESENTATION

- Chania Crete PGI
- Kolymvari Chania Crete P.O.P
- Vorios Mylopotamos Rethymno Crete P.O.P
- Peza Heraklion Crete P.O.P
- Archanes Heraklion Crete P.O.P
- Viannos Heraklion Crete P.O.P
- Siteia Lassithi Crete P.O.P
- Messara P.O.P
- Kritsa PGI
- Apokoronas Chania Crete P.O.P
- Extra virgin olive oil Selino Crete P.O.P
- Extra virgin olive oil Thrapsano P.O.P.

B' PRESENTATION

- · Lesvos or Mytilene PGI
- Samos PGI
- Zakynthos P.O.P
- Agios Matthaios Corfu PGI
- · Finiki Laconia PGI
- Petrina Laconia PGI

Γ' PRESENTATION

- Rhodes PGI
- Kefalonia PGI
- Preveza PGI
- Olympia PGI
- Thassos PGI
- Monemvasia Laconia PGI
- Sparta Laconia PGI
- Laconia PGI

D' PRESENTATION

- Extra virgin olive oil Troizinia PGI
- Cucumber oil of Halkidiki P.O.P
- Galano Metaggitsiou Halkidiki P.O.P
- Kranidi Argolida P.O.P
- Kalamata Messinia P.O.P
- Extra virgin olive oil "Lygourio Asklipieio" P.O.P
- Krokees of Laconia



OLIVE OIL GASTRONOMY

FORUM

Region of Crete

Extra virgin olive oil Thrapsano P.O.P. Heraklion and P.O.P. Throumba Abadias of Rethymno, Crete

Recipe: Pork Meat with olives

Region of Central Macedonia

Olive oil P.O.P. Halkidiki

Recipe: Makedonitiko Tsobleki

Region of Eastern Macedonia & Thrace

P.O.P. Evros oil and PGI Thassos oil

Recipe: Lachania Evrou

Region of Western Macedonia

PGI Kastoria-Florina pulses and P.O.P. cheese

from Grevena and Kozani

Recipe: Mushrooms with salsa pesto and "petura"

Region of Epirus

PGI Preveza oil and P.O.P. cheese from the 4 prefectures of the Region of Epirus

Recipe: Traditional pie "Batsaria"

Region of Thessaly

P.O.P. products of Larissa and Magnesia

Recipe: Spetsofai

Region of Ionian Islands

PGI olive oil from Zakynthos and Kefalonia

& PGI kumquat of Corfu

Recipe: Pastitsada

Region of Central Greece

P.O.P. Fruits and Nuts of Fthiotida & Evia,

P.O.P. Amfissis canned food & P.O.P. Katiiki Domokou Fthiotidas Recipe: Lentil Salad with Cheese, Tomatoes and accompanying

Crushed Lemonade Olives

Region of Attica

P.O.P. olive oil from Troizinia and Aegina P.O.P. pistachio

Recipe: Pork with quince in the oven

Peloponnese Region

P.O.P. olive oil from Laconia & Argolida

Recipe: Peloponnese's Lagoto

North Aegean Region

Lesvos PDO olive oil and Chios PDO olive truffles

Recipe: Icarian Soufiko

South Aegean Region

Olive oil PGI Rhodes and P.O.P. Naxos cheese Recipe: Seafood bruschetta with herring mousse











Jears of bistory FESTIVAL OF OLIVE OIL

















































































































































































































































FESTIVAL OF OLIVE OIL

























































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The "Liquid Gold" of nutrition at a Festival of **eu**phoria bears fruit of work and networking of exhibitors & visitors!





AGRICULTURAL EQUIPMENT & SUPPLIES

Mediterranean Local Agenda

E.O.S.S. FOOD FEST EXHIBITION - FESTIVAL

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DAYS & HOURS OF OPERATION L

Friday 20 March 16:00 - 21:00
Saturday 21 March 10:00 - 21:00
Sunday 22 March 10:00 - 21:00