

Beyond Organic – Beyond Extra Virgin Agroecology and High phenolic EVOO

Saturday May 6 2017	
9:30-10:30	Registration, Coffee
10:30-11:30	Welcome-Salutations (Rector Constantin Christofides, Univ. of Cyprus, Dr. Prokopios Magiatis, Univ. of Athens, Athan Gadanidis, Aristoleo Ltd.
11:30-12:00	<ul style="list-style-type: none"> • Dr. Eleni Melliou, Univ. of UC Athens on the health benefits of olives and latest research on the effect on cholesterol • Prof. Magiatis Prokopios, Univ. of Athens, Olive oil revolution, NMR, Aristoleo, Aristometro and the future of olive oil George Siragakis on the importance of chemical analysis and proper storage and the use of plastic in the mill, storage and bottling
12:30-1:00	
1:00-1:30	
1:30-3	Lunch break
3-4:30	<ul style="list-style-type: none"> • Marie Reyes, study on supermarket bought olive oils in America. • Spyros Dafnis how to build a brand overnight • Nicolas Netien on agroecology and the olive grove • Nikos Sakellaropoulos award winning organic olive oil and olives.
4:30-5	Coffee break
5:00-5:30	<ul style="list-style-type: none"> • Dan Flynn Beyond extra virgin new category of EVOO high phenolic high quality marketing tips from America • Kostas Peimanidis the Greek olive oil odyssey • Open discussion
5:30-6:00	
6:00-6:30	
6:30-7:30	Aristoleo Awards ceremony.
9:00- ?	Gala dinner

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Sunday May 7 2017	
10:00-10:30	Coffee and snacks
10:30-11:30	Aristoil Interreg program EU funded support for education and research to support olive growers, olive mills to produce high phenolic EVOO and enhance competitiveness
11:30-12:00	Q & A
12:00-3:30	<ul style="list-style-type: none">• Road trip to Atsas Farm• training center for lunch.
3:30-6:00	Troodos mountains Agros

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