

<https://beyond-organic-beyond-extra-virgin.eventbrite.com>

DAY 1 May 6 2017

Saturday May 6 2017	
9:30-10:30	Registration, Coffee
10:30-11:00	Welcome-Salutations, Dr. Prokopios Magiatis, Univ. of Athens, Athan Gadanidis, Aristoleo Ltd.
11:00-12:00	<ul style="list-style-type: none"> Prof. Magiatis Prokopios, Univ. of Athens, Olive oil revolution, NMR, Aristoleo, Aristometro and the future of olive oil and EU funded Aristoil Interreg program
12:00-12:30	George Siragakis on the importance of chemical analysis and proper storage and the use of plastic in the mill, storage and bottling
12:30-1:30	<ul style="list-style-type: none"> Open discussion
1:30-3	Lunch break
3-4:30	<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 Spyros Dafnis how to build a brand overnight 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
5:30-6:00	<ul style="list-style-type: none"> Kostas Peimanidis the Greek olive oil odyssey
6:00-6:30	<ul style="list-style-type: none"> Open discussion
6:30-7:30	Aristoleo Awards ceremony.
9:00- ?	Gala dinner

DAY 2 May 7 2017

Sunday May 7 2017	
10:00-10:30	Coffee and snacks
10:30-11:15	<ul style="list-style-type: none"> Nicolas Netien of Atsas organic farm on how he implemented agroecology principles in the olive grove
11:15-12:00	Q & A
12:00-3:30	Road trip to Atsas organic Farm
3:30-4:30	LUNCH Atsas Training center
4:30-6:30	Tour of the area