



	Session	time slot	Subject/title	Speaker	Speaker organization
September 1, 2025	Welcome	10:00 - 10:30	Welcome addresses		
	S1 Facing the challenges of climate change. Chairperson: Prof. E. Parente	10:30 - 10:50	The challenges of olive grove cultivation in the Anthropocene	Prof. Giuseppe Montanaro	Università degli Studi della Basilicata, Italy
		10:50 - 11:10	Climatic changes and its influence on table olive fermentations.	Dr. Antonio Benítez Cabello	Instituto de la grasa - CSIC, Spain
		11:10 - 11:40	Coffee break, poster viewing		
	S2 Table olives: diversity and microbiology. Chairperson: Dr. A. Benítez-Cabello	11:40 - 12:00	An overview of microbial communities of table olive varieties produced in Italy: the METAolive project	Prof. Eugenio Parente	Università degli Studi della Basilicata, Italy
		12:00 - 12:20	Spanish-style table olive fermentations and its microbiology: general aspects	Dr. Eduardo Medina Pradas	Instituto de la grasa - CSIC, Spain
		12:20 - 12:40	Greek natural black olive processing: Perspectives and challenges	Prof. Efsthios Panagou	Agricultural University of Athens, Greece
		12:40 - 13:00	Table olive ferments with probiotic potential.	Dr. Francisco Noé Arroyo López	Instituto de la grasa - CSIC, Spain
		13:00 - 13:30	Closing remarks, session 1-2		
		13:30 - 15:00	Buffet lunch, poster viewing		
	S3 Microbiome, flavour, aroma, functionality of table olives. Chairperson: Prof. E. Panagou	15:00 - 15:20	Metagenome and volatilome unveil the functional potential of table olive microbiome	Dr. Vincenzo Valentino, Dr. Andrea Balivo	Università degli Studi di Napoli "Federico II", Italy
		15:20 - 15:40	Sensory evaluation and spoilage of table olives	Dr Konstantinos Tertivanidis	Region of Central Macedonia, Greece
		15:40 - 16:00	Table olives: from fermentation to taste	Mr. Kostas Zoukas	Panhellenic Association of Table Olive Processors, Packers and Exporters, Greece
		16:00 - 16:20	An integrated metagenomic and volatilomic approach to advance research in Spanish-style cv. Chalkidiki green table olives	Prof. Fani Mantzouridou	Aristotle University of Thessaloniki, Greece
		16:20 - 17:00	Coffee break, poster viewing		
	S4 Advances in research on table olives. Chairperson: Dr. F. N. Arroyo López	17:00 - 17:20	Innovative Strategies for Enhancing the Shelf Life and Safety of Naturally Fermented Table Olives	Prof. Hayriye Ünal	Sabancı University SUNUM Nanotechnology Research Center, Turkey
		17:20 - 17:40	Microorganisms drive a virtuous way to ferment table olives with improved safety, nutritional and sensorial traits. A story born in lab, moved to producing context and reaching the consumer's table	Dr. Gianluca Bleve	Consiglio Nazionale delle Ricerche - Istituto di Scienze delle Produzioni Alimentari, Italy
		17:40 - 18:00	How machine learning and microbial metataxonomic data can help to classify table olives.	Dr. Elio López-García	Instituto de la Grasa (CSIC), Spain

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September 2, 2025	S5 Advances in research on table olives. Chairperson: Dr. E. Medina	9:00 - 9:15	Opening remarks, Session 5	Prof. Eugenio Parente	Università degli Studi della Basilicata, Italy
		9:15 - 9:30	Functional table Olives : Fortification with probiotic <i>Lactiplantibacillus pentosus</i>	Prof. Hayriye Sebnem Harsa	Izmir Institute of Technology, Turkey
		9:30 - 9:45	Phenolic compounds content in cv. Chalkidiki olives as a critical factor for Spanish style processing conditions	Prof. Maria Z. Tsimidou	Aristotle University of Thessaloniki, School of Chemistry, Greece
		9:45 - 10:00	A new fermentation system for the production of Spanish-style green table olives	Mr. Lekocaj Gjergj Marko	Oleica start-up (Spain)
		10:00 - 10:15	Microbial innovation in table olive fermentation: a decade of research on <i>Lactiplantibacillus pentosus</i> OM13	Prof. Nicola Francesca	University of Palermo, Italy
		10:15 - 10:30	A new generation of biological debittered olive patè enriched with beneficial <i>Lactiplantibacillus plantarum</i>	Dr. Roberta Prete	University of Teramo, Teramo, Italy
		10:30 - 10:45	Characterization of Lactic Acid Bacteria isolated from spontaneous fermentation brines of Green Olives for their potential use as starter cultures	Dr. Marisa S. Garro	Centro de Referencia para Lactobacilos (CERELA) – CONICET – FML – FECIC, Argentina.
		10:45 - 11:00	Development and validation of fast blue bb assay for the time-/cost-effective determination of phenolic compounds in extra virgin olive oil	Dr. Gianluca Picariello	Istituto di Scienze dell'Alimentazione, Consiglio Nazionale delle Ricerche, Avellino, Italy
		11:00 - 12:00	Poster viewing, light lunch		
		12:00 - 13:00	Concluding remarks: developing a collaboration network for research in table olives microbiology		



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