

September 1, 2025	Session	time slot	Subject/title	Speaker	Speaker organization
	Welcome	10:00 - 10:30	Welcome addresses. Prof. Michele Perniola, Deputy Head Dept. Agricultural, Forestry, Food and Environmental Sciences. Prof. Eugenio Parente		
	S1 Facing the challenges of climate change. Chairperson: Prof. E. Parente https://meet.google.com/mwcd-lqfx-pez	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		
		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
	S2 Table olives: diversity and microbiology. Chairperson: Dr. A. Benítez-Cabello https://meet.google.com/pr-mvjb-rak	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 https://meet.google.com/snw-ofsz-xbv		
		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
	S3 Microbiome, flavour, aroma, functionality of table olives. Chairperson: Prof. E. Panagou https://meet.google.com/hiz-sxex-zz0	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 https://meet.google.com/knm-sbpx-su0		
		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
	S4 Advances in research on table olives. Chairperson: Dr. F. N. Arroyo López https://meet.google.com/tuc-dnwb-wem	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 Blevé	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

Università degli Studi della Basilicata, Campus di Matera, September 1-2, 2025



September 2, 2025	S5 Advances in research on table olives. Chairperson: Dr. E. Medina https://meet.google.com/sud-zxvs-bsy	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 https://meet.google.com/kqr-hxvy-dhp		
		12:00 - 13:00	Concluding remarks: developing a collaboration network for research in table olives microbiology https://meet.google.com/okz-oefm-oxr		



SIMTR3A



**INTERNATIONAL
OLIVE
COUNCIL**

Università degli Studi della Basilicata, Campus di Matera, September 1-2, 2025

