

# OLIA

*Lesvos Confest*

3rd International Conference & Festival on the Olive Tree

*Olive oil: A healing balm for all*

EVENT AGENDA

27 MAY 2026

MYTHICAL COAST  
WELLNESS RETREAT

28-30 MAY 2026

MUNICIPAL THEATRE  
OF MYTILENE

ORGANIZATION



LESVOS  
OLIVE  
ISLAND



INTERNATIONAL  
OLIVE  
COUNCIL

Yale University



National and Kapodistrian  
University of Athens

Coordinated by Journalist @ Presenter Magda Tsegkou

08:30-09:00 Registrations

09:00-09:30 Welcome & Official Greetings

**09:30-10:00**

**Juan Antonio Polo Palomino (IOC)** Agricultural Engineer with specialization in Agro-Food Economics, Policy and Sociology from ETSIAM (Higher Technical School of Agricultural Engineering) at the University of Córdoba. Head of the Olive Oil and Environment Department at the International Olive Council (IOC)

*The IOC Vision: A Sustainable Future for the Global Olive Sector*

**Nikolaos Zouros** Professor at the University of the Aegean, Director of the Natural History Museum of the Petrified Forest of Lesvos, President of the UNESCO Global Geoparks Network

*The olive on Lesvos*

**10:00-11:30**

**Roundtable discussion “Olive Oil 2026: Challenges Create Opportunities”**

MODERATOR: **Nikos Thomaidis** Vice President of the Administration Council & Professor of analytical chemistry at the National and Kapodistrian University of Athens

PARTICIPANTS:

**Juan Antonio Polo Palomino (IOC)** Head of olive oil technology and environment (IOC)

**Juan Antonio Parilla Gonzalez** Doctor of Social and Legal Sciences, Professor in the Department of Economics at the University of Jaén and Business Director of *Picualia Oleoturismo*, Spain

**Panos Panagos** Project leader and Scientific officer - European Commission, Joint Research Centre

**Panagiotis Katsavellis** President of the Aegean Branch of GEOTEE

**Antonis Tirpintiris** Entrepreneur, Founder of *Sigri Olive Mill* and *Group Falcon S.A.*, Greece. Mechanical and Electrical Engineer of the National Technical University of Athens

**Manolis Karpadakis** Olive oil value-chain expert, special taster at MELISSA-KIKIZAS S.A. / Terra Creta Facilities; Vice President of the Crete Exporters Association, Member of the IOON Council of Experts

**Theodoros Angelellis** Agronomist (Aristotle University of Thessaloniki - AUTH), Entrepreneur Cinefytopolis, Olive Producer in Mytilene & Research Associate at the Soil and Water Resources Institute of ELGO DIMITRA

**11:30-12:00 Coffee break** Sponsored by: Academy of Mediterranean Gastronomy

**12:00-13:15**

**PANEL I: Towards Resilient Olive Cultivation. Navigating Challenges And Creating Opportunities: Cultivation Practices and solutions In The Face Of Climate Change**

MODERATOR: **Dr Vasileios Gkisakis**

**Vasilis Vasiliou** PhD in Biochemical Pharmacology, Susan Dwight Bliss Professor of Epidemiology and Chair of the Department of Environmental Health Sciences at the Yale School of Public Health *Green Solutions for a Healthier Exposome*

**Dr Vasileios Gkisakis** Senior Researcher Institute of olive tree, Subtropical Crops and viticulture (IOSV), Olive & horticultural crops dept, ELGO - DIMITRA, Kalamata, Greece *Agro-ecological practices for the resilience @ the increase of added value in olive farming*

**Dr. Nektarios N. Kourgialas** Agriculturist, M.Sc & Ph.D, Principal Researcher, Institute of olive tree (ELGO) Subtropical Crops and viticulture (IOSV) Chania Greece

*New Challenges and Innovative Approaches for the Optimal Irrigation of Olive Trees in Greece*

**Juan Manuel Martin-Garcia** Professor in the department of Soil Science and Agricultural Chemistry, University of Granada, Spain

*Hydroinfiltrator: Harvesting Runoff and Optimizing Irrigation to Increase Drought Resilience in Mediterranean Olive Groves*

**Panos Panagos** Project leader and Scientific officer - European Commission, Joint Research Centre *Integrated Soil health assessments in the EU for sustainable future in Olive systems*

**13:10-14:00**

**PANEL II: Branding Across the Value Chain “From the Olive Grove to the Global map: The New Story of Olive Oil”**

MODERATOR: **Manolis Karpadakis**

**Manolis Karpadakis** Olive oil value-chain expert, special taster at MELISSA-KIKIZAS S.A. / Terra Creta Facilities; Vice President of the Crete Exporters Association, Member of the IOON Council of Experts

*Quality in Olive Oil Is Not Enough Transforming Core Values into Commercial Success*

**Dr Juan Antonio Parilla Gonzalez** Doctor of Social and Legal Sciences, Professor at the Department of Economics of the University of Jaén and Business Director of *Picualia Oleoturismo*, Spain *Olive Oil: Added Value Through Tourism and Gastronomy*

**Roberta Garibaldi** Professor at the University of Bergamo (Economics and Business Management department), President of the Italian Association of Gastronomy Tourism

*Olive oil and Tourism: An Analysis of International Demand*

**14:00-14:30 Lunch** Sponsored by: Academy of Mediterranean Gastronomy

**14:30-15:30**

**PANEL III: OLIVE OIL - HEALTH, MEDICINE AND THERAPEUTIC VALUE**

MODERATOR: **Dr Prokopis Magiatis**

**Dr Prokopis Magiatis** Associate Professor at the Faculty of Pharmacy, National and Kapodistrian University of Athens

*Clinical trials of pure olive oil polyphenols in capsule form*

**Dr Pavlina Sverak** MD, Researcher affiliated with the Department of Pediatric Hematology/Oncology at the University of Minnesota.

*High-phenolic extra-virgin olive oil combined with curcumin modifies symptoms of Neurofibromatosis type 1*

**Dr Vaggelis Dadiotis** Postdoctoral Researcher at Northeastern University, Boston

*Oleocanthal and the Body's Stress Sensors: Implications for Inflammation and Disease*

**Ramon Estruch Riba** MD, PhD, Internal Medicine Department of the Hospital Clinic of Barcelona, Spain *Extra-Virgin Olive Oil and Heart Health: Evidence, Mechanisms, and Dietary recommendations from PREDIMED trial*

**15:30-16:30**

**PANEL IV: Gastronomía -Crafting Olive Oil Culinary Experiences**

MODERATOR: **Dr Juan Antonio Parilla Gonzalez**

**Dr Juan Antonio Parilla Gonzalez** **Dr Juan Antonio Parilla Gonzalez** Doctor of Social and Legal Sciences, Professor at the Department of Economics of the University of Jaén and Business Director of *Picualia Oleoturismo*, Spain

*The Gastronomic Value of the unique 1-star Michelin Restaurant "Aureum by Picualia" (Baeza, Spain) in the heart of the Associative olive press "Picualia"*

**Panagiotis Magganas** Dietitian and Nutritionist, certified Olive Oil Sommelier, Master Miller, and Olive Oil Manager. Founder of *Peskesi Restaurant & Peskesi Organic Farm*.

*The Utilization and Promotion of Olive Oil through the Hospitality Sector, Integrating Gastronomy and Tourism.*

**Fillipo Falugiani** Founder of AIRO – International Association of Olive Oil Restaurants. A restaurateur, professional olive oil taster and wine sommelier *Elevating Gastronomy with Olive Oil*

GASTRONOMY LEADER: **Vasilis Leonidou** Executive Olive Oil Chef - *Avli* Restaurant, Rethymno, Awarded as Best Olive Chef by the international organization “Flos Olei Guide”

*The Birth of the First Olive Oil Chef Group in Greece*

08:30-09:00 Registrations

09:00-10:30

**PANEL I: TECHNOLOGICAL ADVANCES IN OLIVE OIL: ENHANCING EXTRACTION, PURITY, QUALITY, AND DISEASE MONITORING**

MODERATOR: **Dr. Alessandro Leone**

**Nikos Thomaidis** Vice President of the Administration Council & Professor of analytical chemistry at the National and Kapodistrian University of Athens

*Safeguarding Olive Oil Authenticity and Quality with Next-Generation Testing*

**Dr Alessandro Leone** Full Professor of Engineering and Agricultural Mechanization Alessandro Leone is Full Professor of Engineering and Agricultural Mechanization, at the Department of Soil, Plant and Food Sciences (DiSSPA), University of Bari Aldo Moro

*Process Control Strategies and Technologies for More Sustainable Olive Oil Production*

**Diego Manuel Martinez Gila** Associate Professor in Systems and Automation Engineering at the University of Jaén (UJA), Spain

*From Sensors to Quality: Non-Invasive Technologies in Modern Olive Oil Production*

**Manolis Karpadakis** Olive oil value-chain expert, special taster at MELISSA-KIKIZAS S.A. / Terra Creta Facilities; Vice President of the Crete Exporters Association, Member of the IOON Council of Experts

*Shaping Olive Oil Composition and Sensory Profiles Through Knowledge and Technology*

**Eleftheria Germanaki** Agronomist, Head of the Organoleptic Laboratory of Crete and Head of the Team of Tasters.

*Quality and organoleptic characteristics of olive oil*

10:30-11:15 **Coffee break** Sponsored by: Academy of Mediterranean Gastronomy

11:15-12:45

**PANEL II: THE OLIVE GROVE AS A MODEL FOR SUSTAINABLE EXCELLENCE: BEST PRACTICES FOR HIGH-QUALITY OLIVE OIL**

MODERATOR: **Dr Vasilis Vasiliou**

**Professor Arnon Dag** Gilat Research Center, Agricultural Research Organization, Volcani Institute  
*Precision fertilization; A key factor in olive productivity and oil quality*

**Terry Nipp** Senior Research Scientist at Texas A&M Blackland Center, Vice President for Research at Agricultural and Environmental Geographic Information Systems (AEGIS), and the AgMIP Director for Policy and Development

*Dealing with Droughts, Floods, and Fire: Developing Integrated Water Management Strategies for Sustainable Greek Olive Production*

**Thanasis Kizos** PhD in Environmental Management and Policy, Professor at the Department of Geography (University of the Aegean), Director of PrecFarm: Laboratory of Rural Geography and Precision Agriculture Systems.

*Beyond olive oil production: documenting, protecting and highlighting biodiversity in extensive olive plantations*

**Vassilis Mouselimis** Agronomist, MSc-MBA, CEO of *Falcon Agro Hellas*

*Revisiting Olive Nutrition: From Nutrient Supply to Metabolic and Physiological Regulation*

**Dr Vasileios Takavakoglou** Agronomist, MSc. & PhD, Senior Researcher  
Hellenic Agricultural Organization "DIMITRA" - Soil and Water Resources Institute

*Advancing Soil Health and Sustainability in Lesvos: A Living Labs Perspective from the EU Soil Mission*

**Antonios Tirpintiris** Entrepreneur, Founder of *Sigri Olive Mill* and *Group Falcon S.A.*, Greece.  
Mechanical and Electrical Engineer of the National Technical University of Athens

*Creating sustainable Olive groves: Reversing desertification and bringing biodiversity back to a barren land*

13:00-13:30 **Light lunch** Sponsored by: Academy of Mediterranean Gastronomy

08:30-09:00 Registrations

09:00-10:15

**PANEL I: THE MODERN GREEK-MEDITERRANEAN DIET: LINKING PLACE, PEOPLE, AND HEALTH**

MODERATOR: **Tassos Kyriakides**

**Tassos Kyriakides** Assistant Professor at Yale School of Public Health (YSPH)

*Research and the sustainable continuum of Mediterranean gastronomy: Olive Oil as the vehicle*

**Dr Antonia Trichopoulou** Physician, Full Member of the Academy of Athens, Supervisor of the Center for Research and Education in Public Health of the Academy of Athens, Associate Professor at Yale University (USA) and Professor Emeritus at the Medical School of the University of Athens.

*Wild Greens And Aromatic Herbs :The Use Of Olive Oil*

**Dr Maria Tsimidou** Professor Emerita of Food Chemistry –Laboratory of Chemistry and Food Technology, School of Chemistry, Faculty of Sciences, Aristotle University of Thessaloniki; Coordinator of METROFOOD-GR

*Leveraging Nutritional and Health Claims in the Olive Oil and Table Olive Sector*

**Kiki Zinoviadou** Ph. D Associate Professor, Department of Food Science and Technology, Chair of the 'New Food Product & Business Development' MSc program, Perrotis College

*Table olives: an unknown nutritional treasure*

**Dr Rosa M. Lamuela-Raventos** Professor of Nutrition and Aromatology and researcher at the Institute of Nutrition and Food Safety, University of Barcelona, Director of the research group "Natural Antioxidants/Polyphenols" CIBERON Barcelona, Spain. Professor Nutrition & Food Science, ICREA Academia Programme

*Why Extra Virgin Olive Oil Is Ideal for Everyday Cooking*

10:15-10:30

**PANEL II: Olive Oil - A Healing Balm for All**

**Dimitris Magioros** Neurosurgeon, Director of the Neurosurgery Clinic of the General Hospital 251, Postgraduated at the University Hospital of Cologne. Trained in holistic therapies (acupuncture, nutrition, hypnosis, Shiatsu, chiropractic), Vice President of the World Academy of Chinese and Complementary Medicine

*Balsam oil, a gift of health*

10:30-11:00 **Coffee break** Sponsored by: Krinellia Organics

11:00-12:00

**PANEL III: Building a Regenerative Food Supply Chain in Hospitality in Lesvos**

MODERATOR: **Sotiris D. Bampagiouris** Co-Founder, CEO at *Local Food Experts* and Executive Director of Sustainable Food Destination Organization

**Nikiforos Steiakakis** Chief Operating Officer at the Sustainable Food Destination Organization & Chief Strategy Officer at Local Food Experts

*Building a Regenerative Food Supply Chain in Hospitality - Succes cases in Greece*

**Dimitris Dimitriadis** Chairman at the Institute of Ecological Agriculture DIO & General Manager at DIO Inspection and Certification Organization of Organic Products

*Sustainable Restaurant Certified Standard in Greece*

**Dimitris Sotiropoulos** Quality Manager of DIO Inspection and Certification Organization of Organic Products

*Organic Regenerative Agriculture Standard in Greece | ORA standard*

12:00-12:45

**PANEL IV: Oleotourism: Driving Sustainability Across the Olive Sector**

MODERATOR: **Spyros Dafnis**

**Spyros Dafnis** CEO & Co-Founder of *Olive Fabrica* Producer Company of THE GOVERNOR - Premium Extra Virgin Olive Oil

*Oleotourism as a Tool for Enhancing the Sector*

**Anna Petkova** Olive oil sommelier and educator, business and marketing consultant, Mediterranean diet and Intuitive food ambassador, creator of My Pure Olive™

*Growing the extra virgin olive oil culture in Bulgaria*

**Dimitra Mathiopoulos** Founder of *The Olive Routes*, MBA, Athens University of Economics and Business

*From Olive Oil to Olive Experience: A Case Study in Value Creation from Messinia*

**12:45-13:15 Light lunch** Vocational School EPAS of DYPA

**13:15-14:45**

**PANEL V: From Grove to Screen: Digital Arts, AI and Olive Culture**

**MODERATOR: Matthaeus Frantzeskakis**

**Matthaeus Frantzeskakis** Digital Creator - General Manager at the Chania Film Festival

*Digital Journeys with the Olive Tree and Olive Oil*

**Christina Mitropoulou** Screenwriter and Head of Development, Athens Film Office

*The Power of Narrative: How stories shape value, identity and demand*

**Irina Khangoshvili** President of “Art & Travel International Film Festival” in Georgia, film director, producer, General Secretary of *Cinetour*

*Cultivating Culture: The Strategic Role of Film Festivals in Promoting Olive Tourism and Sustainability*

**14:45-15:30**

**Conference Proceedings Finalization: Interviews, Knowledge Exchange, and Conclusions**

**MODERATOR: Tassos Kyriakides** Assistant Professor at Yale School of Public Health (YSPH)

Upon completion of each day’s conference program, participants will enjoy educational and experiential excursions and visits to places and businesses that develop the island’s economy through activities intertwined with olive cultivation. Visits to Museums and other landmarks that highlight the history and cultural heritage of Lesvos will also be organized. The aim is both to create cooperation networks while also increasing the visibility and visitor appeal of the island.

ELIA Lesvos Confest bears the seal of the **International Olive Council (IOC)**, confirming the value, quality and high standards of the event. This recognition is granted internationally under strict criteria. The conference is also supported by **Yale University** and the **National and Kapodistrian University of Athens (NKUA)**.

**Platinum sponsors**



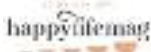
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