

4TH INTERNATIONAL YALE SYMPOSIUM ON OLIVE OIL & HEALTH

CO-HOSTED BY:

UNIVERSITY OF ROME TOR VERGATA,
UNIVERSITY OF BARI ALDO MORO
and
YALE SCHOOL OF PUBLIC HEALTH

Rome, 15-18 September 2022

Scientific Conference

PROGRAM

15 September
5:00-7:00 pm

REGISTRATION AND WELCOME RECEPTION

8:00 pm

WELCOME Dinner

16 September
(Venue: Palazzo Valentini, Rome)

8:30-9:30 am

REGISTRATION

9:30-10:15 am

OPENING CEREMONY

Hon. Roberto Gualtieri. Mayor of Rome.

Hon. Sabrina Alfonsi. Councilor of Rome for Agricultural Policies, Environment and the waste cycle.

Prof. Orazio Schillaci. Rector University of Rome Tor Vergata.

Prof. Stefano Bronzini. Rector University of Bari Aldo Moro.

Prof. Vasilis Vasiliou & Prof. Tassos C. Kyriakides, Yale University.

Pedro Bruno Cobo, Deputy for Agriculture, Livestock, Environment and Climate Change, Provincial Council of Jaen, Spain. "Passing of the Symposium olive tree".

10:30am-1:00pm	<p>POLICY AND THE BUSINESS OF OLIVE OIL</p> <p>Chair: Dr. Angelo Frascarelli ISMEA. Introduction of the topic.</p> <ol style="list-style-type: none">1. Hon. Paolo De Castro. Member of EU parliament. <i>“European proposals for the olive oil supply chain”</i>.2. David Granieri. President of UNAPROL, Italy. <i>“Olive Oil Quality: a value for policies and the marketplace”</i>.3. Mercedes Fernandez. International Olive Council. <i>“IOC harmonization in markets”</i>.4. Roberto Copparoni. Direzione generale per l’igiene e la sicurezza degli alimenti e la nutrizione -Ufficio 5, Ministry of Health, Italy. <i>“NutrInform: Italy’s answer to Nutriscore”</i>.5. Emmanouil Karpadakis. Olive Oil Innovation, Communication and Area Exports, Melissa-Kikizas, (Terra Creta Brand); Vice President of Cretan Exporters Association, Greece. <i>“Nutriscore: the position of producer and consumer”</i>. <p style="text-align: center;">OPEN DISCUSSION</p> <p style="text-align: center;">Impact of existing/future policies on producers and the trade.</p>
1:00-3:00 pm	<p><i>SHOW COOKING: HOW TO COOK WITH OLIVE OIL</i></p> <p><i>LUNCH ENOTECA PROVINCIALE PIAZZA VENEZIA</i></p> <p><i>GIANFRANCO PASCUCI, CHEF, Michelin guide star</i></p>

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3:00 pm-5:30pm	<p>OLIVE OIL AND MEDITERRANEAN DIET: PRECISION NUTRITION AND HUMAN HEALTH</p> <p>Chair: Prof. Antonia Trichopoulou. Member of the Athens Academy. President of the Hellenic Health Foundation. Emeritus professor Medical School, Athens University.</p> <p>1. Prof. Antonino De Lorenzo. University of Rome Tor Vergata. <i>"The Italian Mediterranean Diet, a sustainable diet"</i>.</p> <p>2. Pablo Pérez-Martínez. Director Científico del Instituto Maimónides de Investigación Biomédica de Córdoba (IMIBIC), Catedrático de Medicina, Universidad de Córdoba. Especialista Medicina Interna, Hospital Universitario Reina Sofía, Córdoba, Spain. <i>"Mediterranean Diet in secondary prevention: the winning card!"</i>.</p> <p>3. Prof. Laura Di Renzo. University of Rome Tor Vergata, Italy. <i>"Nutraceutical properties of extra-virgin olive and health benefits of extra-virgin olive oil"</i>.</p> <p>4. Prof. Laura Soldati. University of Milan, Italy. <i>"The health benefits of table olives"</i>.</p> <p>5. Prof. Maurizio Servili. University of Perugia, Italy. <i>"From olives to olive oil: the change in the phenolic composition"</i>.</p> <p>6. Prof. Paola Galtieri. University of Rome Tor Vergata, Italy. <i>"Nutrients and Hazard Analysis of Critical Control Points (HAACP) process for extra-virgin olive oils"</i>.</p>
5:30-6:00 pm	Posters Presentation
6:00-7.30 pm	Visit to and olive oil tasting at Mercato Traiano
8:00 pm	Gala Dinner (place to be confirmed)
<p>17 September (Venue: Palazzo Valentini, Rome)</p>	
8:00-9:00pm	REGISTRATION

<p>9:00-11:00am</p>	<p>THE OLIVE GROVE AND CLIMATE CRISIS: AMELIORATION AND ADAPTATION</p> <p>Chair: Prof. Riccardo Gucci. University of Pisa. President of the Italian Academy of the Olive Tree and Olive Oil, Italy. Keynote Presentation: "Evolution and technical perspectives of olive growing".</p> <ol style="list-style-type: none"> 1. Dr. Donato Boscia. Institute for Sustainable Plant Protection of CNR-Bari, Italy. "Xylella fastidiosa in olive groves: diffusion, impact and management of the epidemic". 2. Dr. Luca Regni. University of Perugia, Italy. "Strategies to increase the carbon sequestration in olive groves". 3. Dr. Rocio Diaz-Chavez. Senior Research Fellow, Centre for Environmental Policy Imperial College London, UK. "Circular economy in olive oil production". 4. Dr. Mariem Gharsallaoui. Olive Tree Institute and Green Engineering, Tunisia. "Climate change and its impact on olive oil production in the southern shore of the Mediterranean".
<p>11:00am-1:00pm</p>	<p>ADVANCES IN GENOMICS AT THE INTERSECTION OF OLIVE TREES, THEIR PRODUCTS AND HUMAN HEALTH</p> <p>Chair: Prof. Giuseppe Novelli. University of Rome Tor Vergata, Italy. Keynote Presentation. "Precision health: convergence of genomics and environment".</p> <ol style="list-style-type: none"> 1. Prof. Vasilis Vasiliou, Yale University, USA. "Advances in the genome analysis of the olive tree". 2. Prof. Anagnostis Argiriou. Deputy Director Institute of Applied Biosciences , Greece. "The long path from genome to olive oil: The case of Greek olive tree cultivars". 3. Prof. Piero Morandini. University of Milan, Italy. "Genetic transformation of Olea europea".
<p>1:00- 3:30 pm</p>	<p>Visit the olive grove of the Palatine Hill and the Colosseum/ light lunch Enoteca Provinciale Piazza Venezia</p>
<p>3:30-5:30pm</p>	<p>INNOVATIVE SYSTEMS FOR EXTRA-VIRGIN OLIVE OIL PROCESSING AND CIRCULAR ECONOMY</p> <p>Chair: Prof. Alessandro Leone. University of Bari, Italy. Keynote Presentation. "Towards the sustainable management of oil mill waste: analysis of a case study".</p> <ol style="list-style-type: none"> 1. Dr. Gabriel Beltrán Maza. IFAPA, Spain. "Progress of extraction process: between the physical and the virtual". 2. Prof. Luciano Mescia. Polytechnic University of Bari, Italy. "Pulsed electric fields in the olive oil extraction process". 3. Dr. João Nunes. BLC3 Association - Technology and Innovation Campus, Oliveira do Hospital, Portugal. "Trends and importance of the circular economy for the resilience and competitiveness of the olive oil value chain".

5:30-6:00pm	Posters Presentation
6:00-7:00pm	Olive oil tasting in EVOO school led by UNAPROL
8:30 pm	<i>TRADITIONAL DINNER AND FOLK MUSIC place to be confirmed Arancera Di San Sisto Terme di Caracalla</i>
18 September (Venue: Palazzo Valentini, Rome)	
9:30am- 12:30pm	<p>MARKETING OLIVE OIL: COMMUNICATION AND STRATEGY Chair: Stefano Vaccari. Direttore Generale CREA.</p> <ol style="list-style-type: none"> Richard Wolny. Organizer of the special show Experience the World of Olive Oil at Biofach trade fair. <i>"How to promote olive oil at trade fairs"</i>. Alexandra Devarenne. Extra Virgin Alliance, USA. <i>"How do we tell the olive oil story?"</i>. Nicola Di Noia. Direttore Generale UNAPROL, Consigliere Delegato EVOO School, Italy. <i>"Communicating olive oil through olive oils: building consumer awareness as a pre requisite of marketing strategy"</i>. Francesca Rocchi. School Project, Slowfood, Italy. <i>"The fundamental importance of becoming aware at school about what we feed ourselves: EVOO as a new tool"</i>. Emmanouil Papoutsakis. Executive chef, Greece. <i>"Restaurants and chefs as extra-virgin olive oil ambassadors: a great challenge"</i>. Marco Morello Executive. Chef Collettivo Gastronomico Testaccio Rome <i>"Farmers markets and direct-to-consumer marketing: building culture and shortening the olive oil chain"</i>.
12:30-1:30 pm	<p>CLOSING REMARKS AND PRESENTATION OF THE NEXT CONFERENCE Prof. Laura Di Renzo, Prof. Alessandro Leone Prof. Vasilis Vasiliou, Prof. Tassos C. Kyriakides</p>