

This Symposium will bring together **academics, organizations and industry** involved in research and education related to the olive tree and its products. It will provide an opportunity/venue for the critical assessment of ways to augment the **synergy between science, technology and culture** to address climate change and planetary health. It will address current **issues** pertinent to the areas of: Chemistry and Omics, Bioactivity and Wellness, Nutrition and Sensory Science, Gastronomy and Culture, Agricultural Technology and Agronomy, and Economics and Policy.

Oral and poster presentations, round tables, olive oil tasting and social gatherings will encourage and stimulate discussion and foster partnerships and collaborations among attendees, individuals and entities under the umbrella of the mission of the proposed Yale Olive Sciences and Health Institute.

The 4th International Yale Symposium on Olive Oil & Health is co-hosted by:

*University Of Rome Tor Vergata
University Of Bari Aldo Moro
Yale School Public Health*

With the Support of:

*Regione Lazio, Arsial, Camera
di Commercio Roma, Città metropolitana
di Roma Capitale, Roma Capitale, UNAPROL,
Coldiretti e Fiera Roma*

4TH INTERNATIONAL

YALE SYMPOSIUM ON OLIVE OIL & HEALTH

Rome,
15-18
September 2022

IN COLLABORATION WITH



REGIONE
LAZIO



Camera di Commercio
Roma



Città metropolitana
di Roma Capitale

ROMA



COLDIRETTI
LAZIO

PARTNER



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PROGRAM

15 SEPTEMBER

5:00 – 7:00 PM

REGISTRATION AND WELCOME RECEPTION

6:00 PM

Tasting section with producers of Evoo Trends in Garum Ancient Food Library and Museum

Dinner

16 SEPTEMBER Venue: Palazzo Valentini, Rome

8:30 – 9:30 AM

REGISTRATION

9:30 – 10:15 AM

OPENING CEREMONY

Hon. Pierluigi Sanna, *Mayor of Metropolitan City of Rome*

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

Hon. Mario Ciarla, *President Arsial*

Hon. Damiano Pucci, *Councilor for Agricultural Policies of Metropolitan City of Rome*

Prof. Orazio Schillaci, *Rector University of Rome Tor Vergata, Italy*

Prof. Stefano Bronzini, *Rector University of Bari Aldo Moro, Italy*

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

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

10:30 AM – 1:00 PM

POLICY AND THE BUSINESS OF OLIVE OIL

Chair: Tiziana Sarnari, ISMEA. "Olive oil trend and prospects".

Hon. Paolo De Castro, *Member of EU Parliament*

"European proposals for the olive oil supply chain".

David Granieri, *President of UNAPROL, Italy*

"Olive Oil Quality: a value for policies and the marketplace".

Mercedes Fernandez, *International Olive Council*

"IOC harmonization in markets".

Roberto Copparoni, *Direzione generale per l'igiene e la sicurezza degli alimenti e la nutrizione - Ufficio 5, Ministry of Health, Italy*

"NutrInform: Italy's answer to Nutriscore".

Emmanouil Karpadakis, *Olive Oil Innovation, Communication and Area Exports,*

Melissa Kikizas, *(Terra Creta Brand); Vice President of Cretan Exporters Association, Greece. "Nutriscore: the position of producer and consumer".*

OPEN DISCUSSION

Impact of existing/future policies on producers and the trade.

1:00 – 3:00 PM

SHOW COOKING: THE IMPORTANCE OF OLIVE OIL IN THE ITALIAN CUISINE

Chef: Andrea Fusco

Light lunch in Palazzo Valentini

3:00 – 5:30 PM

OLIVE OIL AND MEDITERRANEAN DIET: PRECISION NUTRITION HUMAN HEALTH

Chair: Prof. Antonia Trichopoulou, *Member of the Athens Academy, President of the Hellenic Health Foundation, Emeritus professor Medical School, Athens University*

Prof. Antonino De Lorenzo, *University of Rome Tor Vergata, Italy*

"The Italian Mediterranean Diet, a sustainable diet".

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*

"Mediterranean Diet in secondary prevention: the winning card!".

Prof. Laura Di Renzo, *University of Rome Tor Vergata, Italy*

"Nutraceutical properties of extra-virgin olive and health benefits of extra-virgin olive oil".

Prof. Maurizio Servili, *University of Perugia, Italy*

"From olives to olive oil: the change in the phenolic composition".

Prof. Paola Gualtieri, *University of Rome Tor Vergata, Italy*

"Nutrients and Hazard Analysis of Critical Control Points (HAACP) process for extra-virgin olive oils".

5:30 – 6:00 PM

POSTERS PRESENTATION

6:00 – 7:30 PM

Olive oil tasting experience in EVOO school led by UNAPROL

8:30 PM

Osteria Flavio al Velavevodetto Testaccio, a tour in the roman traditional food

17 SEPTEMBER Venue: Palazzo Valentini, Rome

8:00 – 9:00 AM

REGISTRATION

9:00 – 11:00 AM

THE OLIVE GROVE AND CLIMATE CRISIS: AMELIORATION & ADAPTATION

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".

Dr. Donato Boscia, *Institute for Sustainable Plant Protection of CNR-Bari, Italy*

"Xylella fastidiosa in olive groves: diffusion, impact and management of the epidemic".

Dr. Luca Regni, *University of Perugia, Italy*

"Strategies to increase the carbon sequestration in olive groves".

Dr. Rocio Diaz-Chavez, *Senior Research Fellow, Centre for Environmental Policy Imperial College London, UK*

"Circular economy in olive oil production".

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".

11:00 AM – 1:00 PM

ADVANCES IN GENOMICS AT THE INTERSECTION OF OLIVE TREES, THEIR PRODUCTS AND HUMAN HEALTH

Chair: Prof. Giuseppe Novelli, *University of Rome Tor Vergata, Italy*

Keynote Presentation. "Precision health: convergence of genomics and environment".

Prof. Vasilis Vasiliou, *Yale University, USA*

"Advances in the genome analysis of the olive tree".

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".

Prof. Piero Morandini, *University of Milan, Italy*

"Genetic transformation of Olea europea".

1:00 – 3:30 PM

Visit to the olive grove of the Palatine Hill and the Colosseum

Light lunch Palazzo Valentini

3:30 – 5:30 PM

INNOVATIVE SYSTEMS FOR EXTRA-VIRGIN OLIVE OIL PROCESSING AND CIRCULAR ECONOMY

Chair: Prof. Alessandro Leone, *University of Bari, Italy*

Keynote Presentation. "Towards the sustainable management of oil mill waste: analysis of a case study".

Dr. Gabriel Beltrán Maza, *IFAPA, Sevilla, Spain*

"Progress of extraction process: between the physical and the virtual".

Prof. Luciano Mescia, *Polytechnic University of Bari, Italy*

"Pulsed electric fields in the olive oil extraction process".

Dr. João Nunes, *BLC 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 – 6:00 PM

POSTERS PRESENTATION

6:00 – 7:00 PM

Free time

8:30 PM

TRADITIONAL DINNER AND FOLK MUSIC IN TRASTEVERE

Osteria Pro Loco Trastevere

18 SEPTEMBER Venue: Palazzo Valentini, Rome

9:30 AM – 12:30 PM

MARKETING OLIVE OIL: COMMUNICATION AND STRATEGY

Chair: Stefano Vaccari, *Direttore Generale CREA*

Richard Wolny, *Organizer of the special show "Experience the World of Olive Oil" at Biofach trade fair*

"How to promote olive oil at trade fairs".

Alexandra Devarenne, *Extra Virgin Alliance, USA*

"How do we tell the olive oil story?".

Nicola Di Noia, *Direttore Generale UNAPROL, Consigliere Delegato EVOO School, Italy*

"Communicating olive oil through olive oils: building consumer awareness as a pre requisite of marketing strategy".

Francesca Rocchi, *School Project, Slow Food Rome*

"The fundamental importance of becoming aware at school about what we feed us: EVOO as a new tool".

Emmanouil Papoutsakis, *Executive chef, Greece*

"Restaurants and chefs as extra-virgin olive oil ambassadors: a great challenge".

Marco Morello *Executive, Chef Collettivo Gastronomico Testaccio Rome*

"Farmers markets and direct-to-consumer marketing: building culture and shortening the olive oil chain".

12:30 – 1:30 PM

CLOSING REMARKS AND PRESENTATION OF THE NEXT CONFERENCE

Prof. Laura Di Renzo, Prof. Alessandro Leone

Prof. Vasilis Vasiliou, Prof. Tassos C. Kyriakides

1:30 – 2:30 PM

Light lunch Palazzo Valentini