Comprehensive Report of activities
(September 2014 to December 2017)

KRINOS OLIVE CENTER

Activities from September 2014 to December 2017

1. International Workshop/Conference, 13-15 Nov. 2014 (co-funded by IOC-International Olive Council with 10,000 Euros) 1st Mechanical Harvesting
2. Workshop/Exhibition/Demonstration of the 2nd Mechanical Harvesting, 2 December 2015
3. Inauguration of the new building of KOC, Dec. 2th, 2015
5. Completed equipment for weighing, sealing, filtering, labeling and storing the olive oil.
6. Full facilities for olive oil analyses of the three commercial properties (Acidity-Peroxides-K values)
7. Presentations of the Krinos Olive Center (KOC) by the Director Dr. Athanasios Gertsis at:
   a. Kalamata (March 2015) – supported by local Olive Organization
   b. Polygyros (June 2015) – supported by PEMETE
   c. Zakynthos (November 2015) - supported by the Ionian Islands Region
8. Research related to olive production funded by Agro business
9. MOC’s signed with partners
10. Table Olive Taste panel (by PEMETE) at the facilities of KOC.
11. Classroom activities –visitors from abroad (French Technical School)
12. Papers presented in International Conferences (HAICTA 2015)
13. Synergies and consultancies developed with olive growers (consulting services provided: YANNIS olives and Mrs. Pouskouri)
14. The 1st International Olive Oil Competition in Greece (in Athens, March 2016) is organized by a private company, under the Auspices of the Krinos Olive Center (www.athenaoliveoil.gr)

15. Publications related to Olive grove:
   a. HAICTA international conference (Kavalla, Sept. 2015- Registration and Accommodation Supported by MAXGROW- Salinity solutions )
   b. One dissertation completed in 2015 and two dissertations currently in Progress, completed in May 2016

16. Inauguration of the Krinos Olive Center (December 2, 2015) & 2nd Workshop on Olive Mechanical Harvesting in Perrotis College

17. Financial income (in cash) generated:
   a. From 2014 Conference = ca. 4000 Euros (integrated to the Conferences Account of Perrotis College)
   b. From Turkish Olive producers group visit/seminar at KOC= ca. 1000 Euros (to be delivered in late 2016)
   c. From Consulting services related to KOC (amount contributed to KAE-to be deposited to the new account of KOC from July 2016)
   d. From Research studies conducted in the New Olive Grove= ca. 1000 Euros (to be available in late 2016)

18. The 1st International Olive Oil Competition (ATHIOOC 2016) in Greece was very successfully organized in Athens and it was Under the Auspices of the KOC (http://www.athenaoliveoil.gr/el/)

19. The KOC was a supporter of Olive Gourmet Exhibition in Thessaloniki (20-22 May 2016) and Dr. A. Gertsis presented a topic on olives and the KOC.

20. The Conference of Oleacanthal International Society was held in the Ancient Olympia (2-4 June 2016) and the KOC was a supporter of this event (www.olympiaconference.gr). Dr A. Gertsis was an invited speaker.

21. Presentation of the KOC in Peloponnesus area (in Sparta, Korinthos, and Aegion-Patras, June 24-26, 2016. (Visited with Gregoris Souggaris & Eva Kalaitzidou, to promote the KOC and for student recruitment).
   a. Miscellaneous activities are scheduled and implemented during Summer 2016: consultancy for Mr. Panteliadis New High Density Olive grove (at
Fillipiada, Arta area), communication and visits with olive growers at Thessaloniki, Halkidiki, Kavala, Serres, Kozani and other areas in North Greece.

b. Research studies in progress in the New Olive grove, greenhouse, shadehouse.

c. Two BSc Dissertation studies completed.

22. Presentation of a research paper in 10th World Congress (the full paper can be downloaded from this webpage) EWRA 2017 - European Water Resources Association 5-7 July, 2017, Athens.

23. Preparation for the 1st International Olive Conference (to be held in May 24-26, 2018) with main theme: Table Olives: Pursuing innovation - Exploring trends

24. A large number of Sensory analyses of olive oil by Dr. Kiki Zinoviadou took place in many events in and outside of the AFS/Perrotis College. Moreover, Dr. Zinoviadou has offered consultancy services to producers and traders. She is a certified Olive oil taster, a member of the National Panel of Table Olives and leads the Sensory Analysis Lab of Perrotis College.

25. Presentation in the Lipid Forum at ATEITH (collaborative work between two Departments: AgroESM and Food Technology)

26. Two students from The University of Padua (Italy) will conduct their MSc Thesis in the Research Olive Grove in March-June 2018. ERASMUS Agreement signed in October 2017.