

International Workshop in Bioactive compounds from *Olea europaea*: Chemistry and Biology

Program Overview

Sunday, 12th May 2013		
9:00-9:30	Registration	
9:30-9:45	Welcome and Introduction	Prof. Serkos Haroutounian <i>Chairman of the Board Hellenic Agricultural Organization DEMETER</i>
9:45-10:00	Presentation of Olitec project	Prof. Alexios-Leandros Skaltsounis <i>Department of Pharmacognosy and Natural Products Chemistry, Faculty of Pharmacy, National and Kapodistrian University of Athens, Greece</i>
10:00-10:30	Cardioprotective properties of the olive constituent oleuropein	Ass. Prof. Ioanna Andreadou <i>Department of Pharmaceutical Chemistry, Faculty of Pharmacy, National and Kapodistrian University of Athens, Greece</i>
10:30-11:00	Biological functions of polyphenols from olive oil - is there more than inflammation?	Prof. Günter Vollmer <i>Institute of Zoology, Molecular Cell Physiology and Endocrinology, Technische Universität Dresden, Germany</i>
11:00-11:30	Coffee break	
11:30-12:00	Oleocanthal major pungent compound in extra virgin olive oil	Prof. Gary K. Beauchamp <i>Director and President of Monell Chemical Senses Center & Adjunct, Professor of the University of Pennsylvania, USA</i>
12:00-12:30	Bioactive substances and extracts from Spanish olive products	Dr. Manuel Brenes <i>Food Biotechnology Department of the Instituto de la Grasa, Seville, Spain</i>
12:30-13:00	A critical look at food supplements and health products based on olive fruit and leaves bioactive ingredients	Prof. Dimitrios Boskou <i>Professor emeritus, School of Chemistry, Aristotle University of Thessaloniki, Greece</i>
13:00-13:30	BIOMASLINIC, from lab to market	Mr. Sergio Collado Cañas <i>Responsable científico, BioMaslinic, Parque Metropolitano, Industrial y Tecnológico de Granada, Spain</i>
13:30-14:30	Lunch	
14:30-15:00	Polyphenols from <i>Olea europaea</i> : A challenge for Analytical Chemistry	Prof. Antonio Segura Carretero <i>Analytical Chemistry Department, University of Granada, Spain & Coordinador Investigación CIDAF (Research and Development Centre for Functional Food), Spain</i>
15:00-15:30	Variability in phenol content and composition of olive leaves and its impact to finished product standardization	Prof. Maria Tsimidou <i>Laboratory of Food Chemistry and Technology, School of Chemistry, Aristotle University of Thessaloniki, Greece</i>
15:30-15:50	Does the treatment affect the triterpenic acid content in table olives?	Dr. Marina Georgalaki <i>Laboratory of Dairy Research, Department of Food Science and Technology, Agricultural University of Athens, Greece</i>
15:50-16:10	Quality Evaluation of Greek Extra Virgin olive oil obtained from olives (<i>Olea Europaea</i> Cv. Koroneiki) from the Southern region of Messinia.	Assoc. Prof. Theodoros Varzakas <i>Department of Food Technology, School of Agricultural Technology, Higher Technological Educational Institute of Kalamata, Greece</i>

Chairmen
Prof. Dimitrios Kremastinos
Prof. Efsthathios Iliodromitidis

Chairmen
Prof. Emmanuel Mikros
Assist. Prof. Nektarios Aligiannis

Chairmen
Assist. Prof. Nikolas Fokialakis
Dr. Maria Halabalaki

16:10-16:40	Coffee break		
16:40-17:00	Traditional and Molecular approaches through metabolic engineering to construct model biofactories for the production of hydroxytyrosol with direct applications in plant protection	Prof. Filippos Ververidis <i>Department of Plant Sciences, Technological Educational Institute of Crete, Heraklion, Greece</i>	Chairmen Prof. Emmanuel Mikros Assist. Prof. Nektarios Aligiannis
17:00-17:20	Integration of eco-extraction and by-products valorization in the development of olive extracts for the market of nutraceuticals: Insights from the industry	Mr. Nikolaos Xynos <i>HITEX, France</i>	
17:20-17:50	Analysis of bioactive compounds in olive leaves by solid state HR-MAS NMR spectroscopy	Ass. Prof. Apostolos Spyros <i>Applied Magnetic Resonance Laboratory, Department of Chemistry, University of Crete, Heraklion, Greece</i>	
17:50-18:20	NMR screening of edible oils	Dr. Andrea Steck <i>Bruker Biospin, Germany</i>	
19:30-21:00	Diner		

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9:40-10:00	Facile synthesis of oleacein and oleocanthal from oleuropein	Dr. Konstantina Vougiannopoulou <i>Université Paris Descartes, France</i>	Chairmen Assist. Prof. Nikolas Fokialakis Dr. Maria Halabalaki
10:00-10:20	From olive drupes to olive oil: An exploration of olive key metabolites.	Dr. Aikaterini Termentzi <i>Pharmagnose S.A. & Department of Pharmacognosy and Natural Products Chemistry, Faculty of Pharmacy, National and Kapodistrian University of Athens, Greece</i>	
10:20-10:40	Omics tools for the biological evaluation of olive active constituents	Mr. Nikolaos Lemonakis <i>Department of Pharmacognosy and Natural Products Chemistry, Faculty of Pharmacy, National and Kapodistrian University of Athens, Greece</i>	
10:40-11:00	Benolea®: A tailor-made extract for high oleuropein content with antihypertensive benefits	Mr. Wouter Haazen <i>Frutarom, Switzerland</i>	
11:00-11:20	Alternative formulation strategies for olive polyphenols	Mr. Spyros Fotinos <i>LAVIPHARM S.A., Greece</i>	
11:20-11:40	Characterization and exploitation of by-products from table olives	Dr. Aikaterini Argyropoulou <i>Pharmagnose S.A. & Department of Pharmacognosy and Natural Products Chemistry, Faculty of Pharmacy, National and Kapodistrian University of Athens, Greece</i>	
11:40-12:00	Concluding remarks	Prof. Alexios-Leandros Skaltsounis <i>Department of Pharmacognosy and Natural Products Chemistry, Faculty of Pharmacy, National and Kapodistrian University of Athens, Greece</i>	
12:00-13:00	Lunch		
13:00-14:00	Visit at the Laboratories of the Department of Pharmacognosy and Natural Products Chemistry		