

OLEUM-IOC

Presentation of the OLEUM project findings: PROGRAMME





13 October 2021, 9:30am (UTC + 1)

Videoconference with simultaneous interpretation

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This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 635690.







09:30-09:45	Welcome and introduction: International Olive Council Executive Secretariat
09:45-10:15	Levers for future policies and the results of the OLEUM project: Gabriel Vigil, European Commission DG-AGRI (to be confirmed); and Tullia Gallina Toschi, OLEUM Project Coordinator, Alma Mater Studiorum, Università di Bologna
10:15-10:30	Strategy of the validation process and the OLEUM network: Paul Brereton, Queen's University Belfast
10:30-10:45	The OLEUM databank: what it is for and how to implement it at European level: Alain Maquet, Joint Research Centre, European Commission
10:45-11:15	A multi-analyte method for the determination of selected volatile compounds in virgin olive oil by SPME-GC-FID and SPME-GC-MS: Diego Luis García-González, Instituto de la Grasa, CSIC; and Tullia Gallina Toschi, Alma Mater Studiorum, Università di Bologna
11:15-11:30	Vita OLEI: a software to estimate EVOO "best before date": Maurizio Servili, <i>Università degli Studi di Perugia</i>
11:30-11:45	Break
11:45-12:00	Determination of fatty acid ethyl esters and focus on the ratio between free acidity and diacylglycerols in olive oil: Wenceslao Moreda, <i>Instituto de la Grasa, CSIC</i>
12:00-12:15	Rapid screening of virgin olive oil quality grades by HS-GC-IMS: Enrico Valli, Alma Mater Studiorum, <i>Università di Bologna</i>
12:15-12:30	UHPLC-DAD determination of total hydroxytyrosol and tyrosol for supporting the health claim in relation to "olive oil polyphenols": Maria Tsimidou and Nikolaos Nenadis, <i>Aristotle University of Thessaloniki</i>







12:30-12:45	NMR as a tool for the authenticity of olive oil : Rosa María Alonso-Salces, <i>CONICET;</i> and Ole Winkelmann, <i>Eurofins</i>
12:45-13:15	Q&A session and wrap-up of the morning session : International Olive Council Executive Secretariat; Kamel Ben Ammar, OLEUM referee (first reporting period) and IOC chemistry expert; and Tullia Gallina Toschi, Alma Mater Studiorum, Università di Bologna
13:15-14:15	Lunch break
14:15-14:30	Analysis of virgin olive oil volatile fingerprint by SPME-GC-MS and chemometrics: Stefania Vichi, <i>Universitat de Barcelona</i>
14:30-14:45	Sensory analysis of virgin olive oil with the use of two artificial reference materials: Alessandra Bendini, <i>Alma Mater Studiorum, Università di Bologna</i>
14:45-15:00	Determination of triacylglycerols and fatty acids profile for the geographical origin of olive oil: Florence Lacoste, <i>ITERG</i>
15:00-15:15	Determination of free and esterified sterols in vegetable oil, including olive oil: Paolo Lucci, <i>Università degli Studi di Udine</i>
15:15-16:00	Q&A session and wrap-up : International Olive Council Executive Secretariat; Lanfranco Conte, OLEUM Advisory Board Member and IOC chemist expert; and Tullia Gallina Toschi, Alma Mater Studiorum, Università di Bologna

