

## **Novel approaches for improving quality and safety of table olives**

**Type:** Course

**Delivery place:** University of Sassari (Italy) 27-28 June

**Duration:** 2 days (15 hours)

**Directors:** Dr. Francisco Noé Arroyo López and Dr. Eduardo Medina Pradas

**Coordinator:** Dra. Marilena Budroni

**Teaching affiliations:** Instituto de la Grasa IG-CSIC (Spain), University of Córdoba (Spain), University of Sassari (Italy)

### **CONTENT**

#### **27 June**

9.00 – 10.00 h. Table olives in the world: Types and consumption. Dr. Eduardo Medina Prada. IG-CSIC (Seville, Spain).

10.00 – 10.30 h. Performance of international and local table olive cultivars in Sardinia. P. Deiana, S. Dettori, P. Pazzola, MR Filigheddu, M. Santona. (University of Sassari)

10.30 – 11.00 h. Production of table olives in Sardinia Isle. New studies for improving the processing. Marilena Budroni, Giacomo Zara, Ilaria Mannazzu. Severino Zara (University of Sassari)

#### **Coffee break**

12-13.00. h. Role of microorganisms in table olive production. Dr. Eduardo Medina Pradas (IG-CSIC).

#### **lunch**

14,30 – 15.15 h. Do table olives constitute and food safety concern?. Dr. Eduardo Medina Pradas (IG-CSIC).

15.15 – 16.00h. Mathematical models can improve safety and quality of table olives. Dr. Francisco Noé Arroyo López (IG-CSIC).

16.00 – 17.45 h. Quality and safety management systems in table olive processing. Dr. Antonio Valero Díaz (University of Cordoba).

#### **28 June**

9.00 – 10.00h. Molecular and omics techniques for identification of microorganisms in table olives. Dr. Joaquín Bautista Gallego (IG-CSIC).

10.00 – 11.00h. Biofilms and their applications in table olives. Dr. Francisco Noé Arroyo López (IG-CSIC).

**Coffee break**

11.00 – 11.30h. Impact of technological innovation, selected single strain or autochthonous undefined starter cultures in Tonda di Cagliari natural table olives production process. (Roberta Comunian, Piergiorgio Sedda, Marco Campus. AGRIS, Sardegna)

11.30-12,30h. Development of starter cultures in table olives. Dr. Francisco Noé Arroyo López (IG-CSIC).

12.30 – 13.30h. Achieving salt reduction in table olives. Fiction or reality? Dr. Joaquín Bautista Gallego (IG-CSIC).

**lunch**

15.00 – 16.00h. Waste management of effluents derived from table olive processing: Use of bioactive compounds. Dr. Guillermo Rodríguez (IG-CSIC).