



Advances in the microbiology of table olives

September 1-2, 2025

**Aula Magna, Università degli Studi della Basilicata,
Campus, Via Lanera**

Matera, Italy

https://web.unibas.it/parente/?page_id=2088

2nd announcement

Table olives are among the most ancient fermented foods. Although their production is concentrated around the Mediterranean basin, climatic change may lead to a significant growth in other continents, like the Americas.

The study of the ecology of this fermentation process, of the functionality of the microorganisms involved (lactic acid bacteria, yeasts, other halophiles) and the development of control strategies is challenging for several reasons:

- as for many other vegetable fermentations, no heat treatment is used
- the variety of raw materials (in terms of olive cultivars and ripeness of the fruit) and the variety of trade preparations strongly affects the initial contamination and the ecological factors affecting the dynamics of the fermentation
- development and use of starters and functional cultures is difficult and the choice is limited

The use of -omics approaches is providing and increasing body of knowledge which, however, is poorly integrated.

We therefore feel that, in the era of open data and open science, it is the right time for a meeting of the scientists involved in research in this area in order to:

- share state of the art knowledge on the microbiology of the process
- share data
- foster the development of standardized protocols
- foster the creation of collaboration networks

The meeting will be organized as part of the communication activity of the [METAOlive project](#), co-funded by the Italian Ministry of Education, and by the European Union Next GenerationEU program.

Scientific Committee

Prof. Eugenio Parente, Prof. Giuseppe Montanaro, Università degli Studi della Basilicata

Prof.ssa Francesca De Filippis, Prof. Alessandro Genovese, Università degli Studi di Napoli "Federico II"

Dr. Francisco Noé Arroyo López, CSIC, Valencia, Spagna
 Prof. Efstathios Panagou, Agricultural University Athens, Grecia

Organizing Committee

Prof. Eugenio Parente, Prof.ssa Annamaria Ricciardi, Dott.ssa Rocchina Pietrafesa, Università degli Studi della Basilicata

Program.

| | Session | Time slot | Subject/title | Speakers | Speaker organization | |
|----------------------|--|---|---|--|---|--|
| September 1, 2025 | Welcome | 9:00 - 9:30 | Welcome addresses | Rector, Head of the Department, Eugenio Parente | Università degli Studi della Basilicata, Italy | |
| | S1 Facing the challenges of climate change | 9:30 - 10:25 | The challenges of olive grove cultivation in the Anthropocene | Prof. Giuseppe Montanaro | Università degli Studi della Basilicata, Italy | |
| | | 10:25 - 10:50 | Climatic changes and its influence on table olive fermentations. | Dr. Antonio Benítez Cabello | Instituto de la grasa – CSIC, Spain | |
| | | 10:50 - 11:15 | Coffee break, poster viewing | | | |
| | | S2 Table olives: diversity and microbiology | 11:15 - 12:10 | An overview of microbial communities of table olive varieties produced in Italy: the METAOlive project | Prof. Eugenio Parente | Università degli Studi della Basilicata, Italy |
| | 12:10 - 12:35 | | Table olive ferments with probiotic potential. | Dr. Francisco Noé Arroyo López | Instituto de la grasa – CSIC, Spain | |
| | 12:35 - 13:00 | | Spanish-style table olive fermentations and its microbiology: general aspects | Dr. Eduardo Medina Pradas | Instituto de la grasa – CSIC, Spain | |
| | 13:00 - 13:25 | | Greek natural black olive processing: Perspectives and challenges | Prof. Efstathios Panagou | Agricultural University of Athens, Greece | |
| | 13:25 - 13:30 | | Closing remarks, session 1-2 | | | |
| | Lunch break | | 13:30 - 15:00 | buffet lunch, poster viewing | | |
| | S3 Microbiome, flavour, aroma, functionality of table olives | 15:00 - 15:25 | Metagenome and volatilome unveil the functional potential of table olive microbiome | Prof. Francesca De Filippis, Prof. Alessandro Genovese | Università degli Studi di Napoli "Federico II", Italy | |
| | | 15:25 - 15:50 | Sensory evaluation and spoilage of table olives | Dr Konstantinos Terivanidis | Region of Central Macedonia, Greece | |
| | | 15:50 - 16:15 | The table olive sector in Greece | Mr. Kostas Zoukas | President, Panhellenic Association of Table Olive Processors, Packers and Exporters, Greece | |
| | | 16:15 - 16:45 | An integrated metagenomic and volatilomic approach to advance research in Spanish-style cv. Chalkidiki green table olives | Prof. Fani Mantzouridou | Aristotle University of Thessaloniki, Greece | |
| | | 16:45 - 17:15 | Coffee break, poster viewing | | | |
| | | S4 Advances in research on table olives | 17:15 - 17:35 | open slot for contributed talks | | |
| | 17:35 - 17:55 | | open slot for contributed talks | | | |

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| | | 17:55 - 18:15 | open slot for contributed talks | | |
| September 2, 2025 | S5 Advances in research on table olives | 9:00 - 9:15 | Opening remarks, Session 5 | Prof. Eugenio Parente | Università degli Studi della Basilicata, Italy |
| | | 9:15 - 9:35 | open slot for contributed talks | | |
| | | 9:35 - 9:55 | open slot for contributed talks | | |
| | | 9:55 - 10:15 | open slot for contributed talks | | |
| | | 10:15 - 10:35 | open slot for contributed talks | | |
| | Coffee break | 10:35 - 11:00 | Coffee break, poster viewing | | |
| | S6 Advances in research on table olives | 11:00 - 11:10 | open slot for minitalks | | |
| | | 11:10 - 11:20 | open slot for minitalks | | |
| | | 11:20 - 11:30 | open slot for minitalks | | |
| | | 11:30 - 11:40 | open slot for minitalks | | |
| | | 11:40 - 11:50 | open slot for minitalks | | |
| | | 11:50 - 12:00 | open slot for minitalks | | |
| | Conclusions | 12:00 - 13:00 | Round table: Table olives fermentations in the Anthropocene: new challenges, new tools | | |
| | | 13:00 - 13:30 | Concluding remarks | | |

Contacts.

For all questions related to the workshop please email to metaolive_workshop@unibas.it. Note that this account will be active only until 31/12/2025.

Deadlines.

1/4/2025 Registration and submission of abstracts opens

15/6/2025 Submission of abstracts

15/7/2025 Communication of acceptance of abstracts for contributed talks

31/7/2025 Deadline for registration for attendance in presence (subject to availability)

15/8/2025 Deadline for registration for remote attendance

Registration.

Follow this link for registration: <https://form.jotform.com/250823368969068>

There is no registration fee. However, only the first 50 participants who will complete their registration and who will submit an abstract for a talk or an e-poster will be able to attend in person. All the others will be given access to videoconference or streaming links. Coffee and lunch breaks are included.

Submission of abstracts.

Participants can submit abstracts for e-posters (500 words), contributed talks (1000 words), invited talks (2000 words, only if invited by the Scientific Committee). Abstract templates will be made available on the workshop webpage. Speakers will have the opportunity to submit a paper for a special issue of *Grasas y aceites*.

The venue.

The meeting will take place at the [University of Basilicata](#), in historical city of Matera. [Matera is part of the UNESCO world heritage list](#) and its cityscape and lively gastronomic scene will contribute to a pleasant stay and unique experience. Matera can be reached from [Bari International Airport](#): the organizing committee will organize transportation to and from the airport. Further information on how to reach Matera by car, train or bus is available [here](#). More information on visiting Matera can be found at: <https://www.materawelcome.it/it/>.

Hotels.

The participants with the exception of invited speakers will have to make their own hotel reservations. Matera is a relatively small town so we encourage to reserve as soon as possible. A list of hotels and other accommodation solutions is available at: <https://www.materawelcome.it/en/dormire-mangiare-e-bere/dormire/>

Sponsors and supporting organizations.

The meeting was organized within the framework of the PRIN 2022 Project METAolive project, grant 2022NN28ZZ and received funding from the European Union Next-GenerationEU, CUP C53D23005460006 (PIANO NAZIONALE DI RIPRESA E RESILIENZA (PNRR) – MISSIONE 4 COMPONENTE 2, INVESTIMENTO 1.4 – D.D. 1048 14/07/2023).

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The organization of the workshop is under the patronage of:

- Società Italiana di Microbiologia Agroalimentare ed ambientale
- Dipartimento di Agraria, Università degli Studi di Napoli “Federico II”

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