

# 30/5-1/6

2025

## Traffic Education Park KALAMATA

“

*The largest  
Olive Oil Exhibition  
in the Mediterranean*



**10<sup>th</sup>** Olive Oil  
& Olive  
Festival



*Under the auspices:*

HELLENIC REPUBLIC  
Ministry of Rural Development  
and Food

**Mediterranean Local Agenda**



**It is the most important institution of Olive Growing in Greece with the main objective of highlighting and promoting Greek Olive Oil & Table Olive.**

An Exhibition addressed to Olive Oil Machinery Companies - Olive Oil Production, Olive Oil Companies, Bottling and Packaging Companies, Producers, Olive Oil Professionals, Marketing Companies, Buyers from all over Greece and abroad.

The modern companies that will be presenting their brands, will also share their know-hows', make acquaintances with professionals of the olive oil industry and make long term profitable agreements.

**The top Olive oil and Table Olive Exhibition in Greece is being organized for the tenth time, this year at the Municipality of Kalamata, highlighting 10 years of history in this anniversary festival of the olive oil industry.**





A meeting and networking point, focusing on the world of olives: equipment, high quality Greek olive products, olive tourism, marketing, packaging, innovation, etc.

The Festival, in the field of olive oil equipment, will present a wide range of the latest Olive Oil Production Machinery, the Oil Raisers, Olive Pruning and Harvesting Tools, Irrigation Equipment products and innovative technologies related to in the olive-growing sector.

The exhibition venue is innovatively designed, spacious, 5000 sq.m. for exhibitors and visitors of the 10th Olive Oil and Olive Festival.

The venue will also host conferences along with parallel activities such as the 10th Scientific Conference on the Olive & Olive Oil, the OLIVE OIL FORUM and the OLIVE OIL GASTRONOMY FORUM. The Exhibition has several hundred parking spaces and very good public transport connections to the City Center.



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**CHATZI D.**  
**DIRECTOR OF THE 10<sup>TH</sup> OLIVE OIL AND OLIVE FESTIVAL**

*This year, the tenth Olive and Olive Oil Festival takes on a symbolic significance. It upholds respect for the consumer and respect for quality! These celebrations have contributed to shaping this new society, preserving the values we are at risk of losing. Wishing us great success!*



**KYRITSAKIS A.**  
**CHAIRMAN OF THE SCIENTIFIC COMMITTEE, M.SC., PH.D., P. PROFESSOR OF OLIVE OIL**

*We are optimistically preparing for the 10th consecutive Olive Oil and Olive Festival. As chairman of the scientific committee, I would like to personally thank all of you who, with your help, your ideas and your encouragement, you contribute to the success of the institution and to give it the dimension it deserves.*



**PANONIDES C.**  
**AGRICULTURAL ENGINEER, ILIATOR CONSULTANTS**

*We are confident that the event will contribute to further harmonious cooperation between everyone in the olive oil and olive production chain.*



**KOKKAS N.**  
**ENGINEER**

*Together we will try and succeed, the 10th Olive Oil and Olive Festival to be once again a leading institution for the olive growing 'family' in our country.*

# The 10<sup>th</sup> Festival of Olive Oil & Olives includes:



**Greek olive oil Tastings & table olives so you can learn how to taste and choose the best olive oil.**



The 7th Greek Extra Virgin Olive Oil Contest, which will be awarded by a team of expert tasters.



**The awarded olive oils will be able to display the medal they have won, on their packaging.**



The 5th Table Olive Contest, in which, table olives will be awarded a prize for the best table olives. The winners will be selected by a team of expert tasters and awarded prizes, bearing the medal mark of the medal they have won on their packaging.



**A cocktail competition with the awarded olive oils.**



**OLIVE OIL FORUM:** The presentation of a variety of Greek Olive Oil, with special flavor and aroma.



**OLIVE OIL GASTRONOMY FORUM** with special recipes from different regions of Greece where exhibitors and visitors will enjoy the Gastronomic skills of the most successful chefs, based on virgin olive oil.



Presentations of companies & new technologies.



**Simultaneously with the festival, the 10th Scientific Conference on the Olive & Olive Oil will also be held.**



# The exhibition will feature:

-  **Companies and cooperatives with olive oil and olives as their main production**
-  Companies producing olive oil processing and standardization
-  **Organic oil companies & organic table olives**
-  Oil producers
-  **Marketing companies of packing Edible olives**
-  Oil processing machinery companies
-  **Agricultural machinery & accessories companies**
-  Oil raisers
-  **Oil processing & packaging machinery companies**
-  Table olive processing and standardisation machinery companies
-  **Oil product packaging and labelling companies**
-  Irrigation equipment
-  **Research and development**
-  New Technologies & DIGITAL Applications
-  **Plant nurseries**
-  Plant protection - organic nutritional products
-  **Certification & quality control companies**
-  Automation & traceability companies
-  **Regions, Chambers of Commerce**
-  Public Organizations, Ministries
-  **Municipalities whose main production is olive oil and traditional products**
-  Regional associations of municipalities
-  **General exhibitors related to olive oil & olives**
-  Oil and Olive Festivals from all over Greece



# Conference Organizing Committee

## PRESIDENT

**A. Kiritsakis**, President of the Scientific Committee, M.Sc., Ph.D., former Professor of Olive Oil

## MEMBERS

**D. Chatzi**, Director of the 10th Olive Oil and Olive Festival

**G. Panonidis**, Agricultural Engineer, Iliator Consultants

**N. Kokkas**, Mechanical Engineer

**I. Kakkos**, General Manager EOSS

# SECTIONS

### Climate Change and Olive Growing

Olive harvesting - Harvest mechanization

### New Oilseed Processing Technologies

Sustainability of Olive Oil Mills in Today & Market Conditions

### Marketing in Standardization - 'Brand Name' Creation

New Innovative Olive Oil Packaging and Standardization Practices

### Utilization of Oil Mill Waste

Opportunities for inclusion in funded oil mill programs - Olive Oil

Standardization and Table Olive Processing Plants

### Conditions affecting the quality of olive oil

The Greek and World Table Olive Market

### Table Olive Marketing and Distribution Networks

Export of table olives - International competition

### Table Olives. Promotion policies for Kalamata olives

Traceability of table olives

### Mediterranean Forum for the protection of the olive tree from the climate crisis

Ways of coping, applied techniques, creation of a Mediterranean cooperation hub

### Messinia, a vast olive grove. The course of olive cultivation in Messinia, possibilities and prospects for development





## Greek Extra Virgin Olive Oil Competition

The 7th Greek Extra Virgin Olive Oil Competition will be held within the framework of the **8th Olive Oil & Olive Festival**. The olive oils that will be selected by a team of expert tasters, after blind tastings, will be awarded and will be able to display the medal they won on their packaging.



## Table Olive Competition

The 5th Table Olive Competition will also be held within the framework of the **10th Olive Oil & Olive Festival**. The table olives that will be selected by a team of expert tasters, after a blind tasting, will be awarded and will be able to indicate the medal they won on their packaging.







**NIKOS PAPADOPOULOS**  
EXECUTIVE CHEF, HEAD OF THE  
REGIONAL SECTION OF THE CLUB  
OF CHEFS OF WESTERN GREECE  
& THE PELOPONNESE

*"We have undertaken this important project with great responsibility. I am confident that the result will be something fantastic! Good luck!"*



**HARRIS KAVVADIAS**  
FIRST DEPUTY CHAIRMAN  
AND REGIONAL DIRECTOR  
OF WESTERN GREECE

*"I am moved and excited to be involved in the implementation of this important gastronomic event. Good luck!"*



Mediterranean **Local Agenda**

## LOCAL AGENDA \ \

# OLIVE OIL FORUM

Presentation of Greek olive oil varieties:



**Aureoleum - A dynamic presence of bitter and spicy**



**Athinolia - Tsunati, medium to intensely fruity taste**



**Koutsourelia, the least bitter and spicy of the others**



**Valanolia - Adramitani, the complexity of aromas**

## PRESENTATION OF REGIONS & PRODUCTS

### A' PRESENTATION

- Kalamata Messinia PDO
- Extra virgin olive oil "Lygurio Asclepius" PDO
- Trifyllia Messinia PDO
- Messini PDO
- Pylia Messinia PDO
- North Mylopotamos Rethymnon Crete PDO
- Krokees Lakonias PDO

### B' PRESENTATION

- Petrina Lakonia PDO
- Vlahiotis Lakonias PDO
- Geraki Lakonias PDO
- Monemvasia Laconia PDO
- Pakia Lakonia PDO
- Sparta Laconia PDO
- Apidia Lakonia PDO

### C' PRESENTATION

- Kranidi Argolida PDO
- Peza, Heraklion, Crete, PDO
- Acharnes Heraklion, Crete PDO
- Rhodes PGI
- Extra virgin olive oil Thrapsano PDO
- Kefalonia PGI
- Olympia PDO

### D' PRESENTATION

- Lesvos or Mytilene PGI
- Zakynthos PDO
- Finiki Lakonias PDO
- Sitia, Lassithi, Crete PDO

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# OLIVE OIL GASTRONOMY FORUM

## **Region of Central Macedonia**

*Olive oil PDO Halkidiki*

Recipe: Makedonitiko Tsobleki

## **Region of Eastern Macedonia & Thrace**

*PDO Evros oil and PGI Thassos oil*

Recipe: Lachania Evrou

## **Region of Western Macedonia**

*PGI Kastoria-Florinia pulses and PDO cheese from Grevena and Kozani*

Recipe: Mushrooms with salsa pesto and & petura

## **Region of Epirus**

*PGI Preveza oil and PDO cheese from the 4 prefectures of the Region of Epirus*

Recipe: Traditional pie "Batsaria"

## **Region of Thessaly**

*PDO products of Larissa and Magnesia*

Recipe: Spetsofai

## **Region of Ionian Islands**

*PGI olive oil from Zakynthos and Kefalonia and PGI kumquat of Corfu*

Recipe: Pastitsada

## **Region of Central Greece**

*PDO Fruits and Nuts of Fthiotida & Evia, PDO Amfissis canned food and PDO Katiiki Domokou Fthiotidas*

Recipe: Lentil Salad with Cheese, Tomatoes & accompanying Crushed Lemonade Olives

## **Region of Attica**

*PDO olive oil from Troizinia and Aegina PDO pistachio*

Recipe: Pork with quince in the oven

## **Peloponnese Region**

*PDO olive oil from Laconia & Argolida*

Recipe: Peloponnese's Lagoto

## **North Aegean Region**

*Lesvos PDO olive oil and Chios PDO olive truffles*

Recipe: Icarian Soufiko

## **South Aegean Region**

*Olive oil PGI Rhodes and PDO Naxos cheese*

Recipe: Seafood bruschetta with herring mousse

## **Region of Crete**

*Extra virgin olive oil Thrapsano PDO Heraklion and PDO Throumba Abadia of Rethymno, Crete*

Recipe: Pork Meat with olives

# 10 years of history

FESTIVAL OF OLIVE OIL

## THE TEN-YEAR HISTORY OF THE OLIVE OIL & OLIVE FESTIVAL



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# *Choosing Success*

The "Liquid Gold" of nutrition  
at a Festival of Euphoria  
bears fruit of work and networking  
of exhibitors and visitors!

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**E.O.S.S. FOOD FEST  
EXHIBITION – FESTIVAL**

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Facebook: [www.facebook.com/FestivalElaioladou](http://www.facebook.com/FestivalElaioladou)

**DAYS & HOURS OF OPERATION ↙**

Friday	<b>30 May</b>	<b>16:00 – 22:00</b>
Saturday	<b>31 May</b>	<b>11:00 – 22:00</b>
Sunday	<b>1 June</b>	<b>11:00 – 22:00</b>