







✓A new initiative of the AFS President✓Started in Fall 2013 and inaugurated on Dec. 2nd, 2015
✓Aiming to cover the needs and to support activities in the overall area of olive and olive oil production in Greece.



✓It acts in parallel with the evolutions in rural economy, specially in developments of innovative technologies for the agro-food sector

√Evaluates the International trends affecting the production of one of the main agricultural products of Greece

Characteristics of the holistic approach by the KRINOS OLIVE CENTER

- Significant reduction in the total production cost -using mechanical harvesting, etc.
- Improving olive oil quality -by faster harvesting and transportation to oil press, minimal exhibition to adverse soil and weather conditions, temporal storage etc.
- 3. Utilization of olive pomace-(solid waste from oil press), pruned branches, as soil improving materials, animal feed and fuel.
- 4. Estimation of Carbon Footprint (using Life Cycle Assessment) and sensory characteristics, to add value to the product
- 5. Evaluation and use of phenols (in the liquid and solid extract) for pharmaceutical and cosmetic uses.
- 6. Extensive market research for promotion and marketing of olive oil and olive
- 7.Education-Research-Exhibition for our students, olive producers et al.
- 8. Certified under Integrated Production Systems



Dan Flynn- Executive Director of
UC Davis OLIVE CENTER
& Dr. Athanasios Gertsis
Director of
KRINOS OLIVE CENTER
(official collaboration since Dec. 2013)

Main targets of the KRINOS OLIVE CENTER

- □To exploit and utilize the by-products (wastes) from the total production of olive oil and olives, for beneficial uses □To increase the added-
- □To increase the addedvalue of the olive oil, table olives and secondary byproducts
- □To collaborate and support export efforts of businesses in the overall sector of olive production and processing
- □To promote research in sustainable practices both in the conventional but mainly in the new olive production systems, with the use of cutting-edge technology



The cold press olive oil equipment



Mechanical harvesting by Gregoire G120 -Property of ANASTASOPOULOS NURSERIES (official collaborators since 2010)

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New Research-Educational-Demonstration Olive grove at PERROTIS COLLEGE