

# ARISTOIL

**“Reinforcement of Mediterranean olive oil sector competitiveness through development and application of innovative production and quality control methodologies related to olive oil health protecting properties”**

**PRIORITY AXIS 1:** Promoting Mediterranean innovation capacities to develop smart and sustainable growth

**OBJECTIVE:** 1.1 To increase transnational activity of innovative clusters and networks of key sectors of the MED area

Project website: <http://aristoil.interreg-med.eu/>

**DELIVERABLE Number: 2.7.1**

**Title of DELIVERABLE: National Conference**

**ACTIVITY n. 2.7: Events**

**WP n. 2 : Project communication**

**PARTNER IN CHARGE: Diputación de Málaga**

**PARTNERS INVOLVED:**

*Status:*

<i>Draft</i> <input type="checkbox"/>	<i>Final</i> <input checked="" type="checkbox"/>	<i>Version n. 01</i>
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*Distribution:*

<i>Confidential</i> <input type="checkbox"/>	<i>Public</i> <input checked="" type="checkbox"/>	
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*Date: 10 Dec. 2018*

**ANNEX II EVENTS REPORT**

1. Title of the event:	Conference about " Decalogue for the production of extra virgin olive oil with high phenolic content".
2. Date:	6th of December 2018 (10:00 to 11:00)
3. Location:	Eduardo Ocón Auditorium, Paseo del Parque,29015 Málaga
<p>4. Agenda of the event</p> <p>(Please <u>summarize</u> the agenda and main speakers, <u>if not in English and attach</u> the official agenda)</p>	<p>We did a national conference for society and consumers about the commonly adopted methodology and main results of the Aristoil testing working package.</p> <p>On the occasion of the Great Fair Sabor a Málaga, from 6<sup>th</sup> to 9<sup>th</sup> December, which has dedicated a day to olive oil (the 6<sup>th</sup>), we decided to hold a conference for the general public and take advantage of the participation of producers at the fair to bring them the results that could be of most interest to them. Conference in charge of PhD. Feliciano Priego Capote, full professor of the Department of Analytical Chemistry of the University of Córdoba.</p> <p>The conference had duration of one hour, from 10:00 to 11:00.</p>
<p>5. Objectives of the Event: (i.e., networking between project and/or authorities, sensibilization of citizens, dissemination of results, presentation of a project tool at international level....)</p>	<p>The objective was to disseminate the latest of our research, the influence of external events to the phenolic content and how to profit it. Also was discussed the healthy labeling situation in Spain, where regional governments have their own regulation</p>
7. Minutes of the event:	
8. News to be published on	

Website/social media:	
<p>9. Notes:</p>	<p>The conference had the consideration of sustainable event (awarded with Evento Sostenible-Responsabilidad Ambiental brand from Municipality of Málaga, the in line with Interreg Med greener events directions).It means the event has respected the following principles:</p> <ul style="list-style-type: none"> <li>• Reduce, reuse, separate and recycle waste.</li> <li>• Make a responsible consumption of water and energy.</li> <li>• Promote sustainable mobility.</li> <li>• Avoid atmospheric, acoustic and light pollution.</li> <li>• Work with local suppliers, responsible and with low carbon footprint</li> <li>• Protect the habitat of local flora and fauna.</li> <li>• Sensitize attendees and society to generate on environmental respect.</li> <li>• Leave a beneficial legacy in our city after the event.</li> </ul> <p>Due to the time limitation imposed by the organization of the general event, the participation of the general public was very limited compared to the rest of the activities that were carried out later. The conference was held before the formal opening of the fair. Was followed over all by producers interested in the subject.</p>
<b>Indicators</b>	
Total N° of attendees per type of audience:	<b>Tot: 29</b>
General public	<b>N: 10</b>

Interest groups including NGOs	N:
International organisations, EEIG	N:
Local public authority	N: 2
Regional public authority	N:
SME	N: 17

Please attach the following documents (if available):

## I. agenda of the event

# PROGRAMA ACTIVIDADES

## GRAN FERIA SABOR A MÁLAGA

MÁLAGA  
6-9  
DICIEMBRE

PASEO DEL PARQUE  
12-22 h.

CATAS, DEGUSTACIONES, TALLERES  
*¡Descubre el sabor de nuestra tierra!*  
FREE TASTING, WORKSHOPS  
*Discover the taste that makes us unique!*



# GRAN FERIA SABOR A MÁLAGA



MÁLAGA 6-9 DICIEMBRE 2018  
PASEO DEL PARQUE - 12-22 h.

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## PROGRAM OF SIDE EVENTS

**JUEVES, 6 DE DICIEMBRE. 12.00 - 22.00 HORAS**

### THURSDAY, 6<sup>TH</sup>

**10:00**

Conference about "Decalogue for the production of extra virgin olive oil with high phenolic content".

*Workshop area ARISTOIL*

*In charge of Ph.D. Feliciano Priego Capote, full professor of the Department of Analytical Chemistry of the University of Córdoba*

**11:00**

Aristoil Living Lab- Delivery of phenolic profiles from the green EVOO of olive mills from Málaga with Sabor a Málaga - Campaign 2018-2019

*Workshop area ARISTOIL*

**11:30**

Miller breakfast with "Sabor a Málaga"

*Workshop area ARISTOIL*

**12:00**

Children's workshop with Green and Healthy EVOO / Children's Contest

Alorefia Málaga olive pit spitting

*Workshop area ARISTOIL*

*By Francisco Lorenzo Tapia*

**12:00**

Opening ceremony of "Gran Feria Sabor a Málaga" 2018 \*

*Main Arc*

**13:30**

Traditional Malagueña fried food workshop / Adult Alorefia Málaga olive pit spitting contest

*Workshop area ARISTOIL*

*By Daniel García Peinado, "EVOO Chef" and Captain of the Spanish National Selection of Professional Cuisine*

**15:00 to 16:00**

Zambombá flamenca \*

*Traditional Flamenco Christmas music*

*Workshop area*

*By Zambombá flamenca de la Taberna*

*Flamenca Amargo (Málaga capital)*

**16:30 to 17:30**

Tunnel of green EVOOs with "Sabor a Málaga"

*Workshop area ARISTOIL*

**18:00**

Workshop of initiation to the tasting of green and healthy EVOO with "Sabor a Málaga"

*Workshop area ARISTOIL*

*By Francisco Lorenzo Tapia*

**19:00**

Showcooking and tasting of traditional dishes of Malagueña gastronomy harmonized with green EVOO

*Workshop area ARISTOIL*

*By Daniel García Peinado, "EVOO Chef" and Captain of the Spanish National Selection of Professional Cuisine*

**20:30**

Concert of Javier Ojeda\*

*Workshop area*

\* These activities (in orange) are not financed by ARISTOIL project



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Regional Development Fund



## II. photos



