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WE VISIT OUR PARTNERS IN MOROCCO

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p. 10 2ND INTERNATIONAL OLIVE CENTER CONFERENCE, THESSALONIKI, GREECE

This will be the second in a series of biennial conferences designed to address selected current topics relating to table olives and olive oil...

NEWSLETTER 1

SUSTAINOLIVE | September 2019 - January 2020





Design: Carlos Henson Supervisor: Alejandro Gallego Video: Carlos Cebrián Motion Graphics: Mattia Pasquini Web Design: Eugenio Ciscar TKV Productions 4. NEWSLETTER-Nº 01|SUSTAINOLIVE



he University of Jaén holds the kick-off meeting of the SUSTAINOLIVE project, a project that stand for the improvement of the sustainability in the olive groves and the management of the by-products of the oil mills.

It took place the 5th-6th of September 2019, with representatives from a total of 22 entities from 6 different countries. The SUSTAINOLIVE project has been selected as part of the European Union Horizon 2020 Framework Program for Research and Innovation with financing of almost 2.1 million euros, and has a term of execution of four years.

Its main goal will be to build research and innovation capacities to develop new knowledge, concepts and innovative solutions based on agroecological concepts and the exchange of knowledge between the main actors in the olive sector. The specific objectives of SUSTAINOLIVE include:

- To integrate ecological, territorial and socio-economic knowledge, to design strategies and methods for managing the cultivation of the olive grove and valuing the by-products of the oil mills so that they are more efficient and sustainable.
- To promote the transfer of knowledge, methods and techniques in alliance with olive growers, responsible for decision making and the olive oil transformation sector and society.

SUSTAINOLIVE is coordinated by the Professor of Ecology at the University of Jaén Roberto García Ruiz an

has the participation of researchers from the "Centro de Estudios Avanzados en el Olivar y Aceites de Oliva" and from "Centro de Estudios Avanzados en Ciencias de la Tierra". The 22 academic and non-academic entities that participate, by country, are Spain (Jaén University, IFAPA, IRTA, Pablo de Olavide University, University of Granada, TEKIEROVERDE and the "Denominación de Origen Estepa"), Greece (DEMETER, Kalamata Agricultural Cooperative and the NILEAS group), Italy (University of Parma, University of Bologna, Mediterranean University of Reggio Calabria, Italian Association of Ecological Production and Coldiretti), Morocco (University of Abdelmalek Essaadi, Association of Olive Oil Producers Tismonine and the Oumnia Cooperative Acorn), Portugal (University of Évora, ICAAM, Esporao Lda and the Center for Studies and Promotion of Olive Oil of Alentejo) and Tunisia (Institute of the Olive grove). During these days, the different work packages will be presented and the members will be informed of the tasks that they will have to deal with during the 4 years that the project will last.

Regardless from the meeting, It is noteworthy that the PRIMA initiative constitutes a new European commitment to research and innovation in the Mediterranean area, that aims to develop solutions for more sustainable management of water, agriculture and agrifood chain systems.

The meeting's programme, minutes, list of participants and photos, as well as the presentations, will be uploaded on the intranet of the project ś website (under the folder Governance and Minutes).

November 29, 2019

We visit our partners in Morocco

he team formed by Julio Calero, Roberto García Ruiz (University of Jaén), Carlos Cebrián and Alejandro Gallego (Tekieroverde), was embarked on a working visit to help plan the tasks of Moroccan partners. The trip has been organized by Professor Kamal Targuisti (Abdelmalek Essaadi University) between November 27 and December 3, 2019, and we were lucky to share the trip with Ali Yahya, the young biologist who has recently joined the project and that has shown great interest in catching up on all assigned tasks.

We visited the partners of the Coopérative Oumnia Acorn where Saleheddine El Azzouzi, the technical manager, guided us through different olive oil mills and farms in the area to identify the possible plots where the implementation will take place as the monitoring of different tasks and demonstration of activities. During the visits to the oil mills, some technical and organizational details could be learned, as well as the opportunities for the potential use of the polluting waste by-products. Saleheddine gave us a walk through his facilities, with a fantastic lunch and visited his vegeta-

ble garden arranged with permaculture principles. In the second part of the trip we move to the region of







Marrakech to learn about the work developed by the Tismonine Association, led by Fatima Raji Allah. We were able to take a tour of different olive grove management models, from modern olive groves with varieties selected by the Institut National Recherche Agricole de Marrakech for Al Haouz, to traditional olive groves managed by the local com- munity. In the same way we visit 2-phase, 3-phase oil mills, as well as a relic of the past, an animal traction mill. In the meeting with the women members of Tismonine we were also able to visit a micro-oil mill and a handmade soap factory, both financed by the Ministry of Agriculture that is leading these projects under the Maroc Vert program. We greatly appreciated the hospitality and affection given by Fatima and her husband Jean Louis Bodinier, who accompanied us from the airport throughout the tour of olive groves and mills in the area. Jean Louis, a researcher at the Mohamed VI Polytechnic University, organized a guided tour of this modern university and a meeting with specialists from different fields related to the olive grove from Egypt, Tunisia, Morocco and France.

Both in visits to olive groves and mills the team was able to conduct interviews with farmers and mill masters, as well as Tismonine's partner producers who accompanied us in the olive grove and in its milling facilities and soap factory.

According to experts, the olive groves visited show a high degree of sustainability in their management and very low production costs: periodic contributions of organic matter (mainly manure), as-sociated crops between the olive lines (cereals and legumes), prac- tically zero use of synthesis products, integration of livestock, local olive selection techniques for implanting grafts, respecting shrubs, biodiversity reservoirs, and other good environmental practices. The Moroccan olive growers'

associations let us know that one of the weaknesses of the visited olive grove is related to pruning and the incidence of pests and diseases and showed their interest in SUSTAINOLIVE serving to:

i) improve pruning techniques for, among other reasons, facilitate the collection and increase the productivity of trees, ii) have more knowledge and information, in collaboration with the technicians of the Ministry of Agriculture, on monitoring the degree of incidence of pests and diseases. In the same way, with regard to oil mills, it would be necessary to know better the possibilities of improvement in the times of reception and grinding, the use of by-products, the selection of healthy olives to improve the quality of oils, as well as the training of teachers of oil mill and technical teams in terms of tastings and marketing. We found especially interesting the disposition of all the people interviewed to collaborate in the project and participate in the training and transfer sessions that could arise in the development of the project.



One of the pending tasks will be to know the representativeness of these forms of management in the country, and identify the presence of intensive or superintensive olive groves, as well as the percentages they represent. Visitors want to thank the organization and attention given by Kamal and Ali. During the visit we could enjoy the mountains of the Rif, in the surroundings of Chaouen with a nature of

breathtaking beauty. We highlight the tour of the natural areas of Talassemtane and Jebel Buhasen, the visit to Tetouan, the delicacies served at each stop, and the close relationship between the participants in this adventure.

This visit has allowed us to redefine the objectives of the project, as well as some of the tasks that we must develop in the different work packages.





January 22, 2020

The SUSTAINOLIVE project coordinator visits Evora

n December 17 and 18, Dr Roberto García Ruiz, coordinator of SUSTAINOLIVE, and Dr Manuel González de Molina, researcher responsible for SUSTAINOLIVE at the Pablo de Olavide University, visited Drs. Teresa Pinto Correia and José Muñoz Rojas researchers in charge of SUSTAINOLIVE at the University of Evora (Institute of Agricultural Sciences and Mediterranean Environments (ICAAM), Portugal).

The visit took place in the context of the 1st Meeting of the working group on science-practice dialogue in agriculture in general, and olive groves in particular, and Mediterranean resources. The researchers from the University of Jaén, Pablo de la Olavide University and the University of Evora specified the different tasks to be carried out in both work package 2 and 4 of SUSTAINOLIVE. On December 18, they visited Ana Carrilho (representative of Esporão Lda (Portugal), a participating entity in SUSTAINOLIVE) and the role of this company in SUSTAINOLIVE was established, as well as the criteria for identifying and selecting the company's possible experimental plots that will form part of the SUSTAINOLIVE network of experimental plots.



Advances in the work package 7

he communication company TEKIEROVERDE responsible for the communication actions inside SUSTAINOLIVE has developed different tools to help the dissemination of project activities and the coordination between partners.

The first task was to perform the design of the corporate image of the project and its user manual. The partners have all the elements of the corporate image in all types of formats and adapted to the different materials intended for communication.

Also, an animated video was made for the dissemination of the project in the website, social networks and presentation events (talks, congresses, etc.). Similarly, the SUSTAINOLIVE website (www.sustainolive.eu) has been created to inform the objectives of the project, the description and location of the partners on an interactive map, and an Intranet for the coordination and monitoring of all the activities that will be developed during the 4 years of the project, and a section for communication, press and the different visual media.

The website is connected to different social networks like Facebook, Instagram, Twitter and YouTube. The website is available in Greek, Italian, Spanish, Arabic, Portuguese and English, for easy access to all the Mediterranean culture.

There has also been made twenty-two short videos to introduce each of the participating partners and those responsible for the different work areas. Also, there has been made a couple of videos of longer duration addressing in greater depth the characteristics and resources of the participating entities, so far it has been done one of the University of Granada and another one about our partners in Morocco, and we are currently developing one related to our Greek partners.

From Tekieroverde we want to encourage all the participants and people interested in a sustainable olive grove to participate by spreading the project activities through social networks.

January 28, 2020

The University of Granada has eight of its researchers among the most cited in the world

he University of Granada, a partner in the SUSTAINOLIVE project, has recently published that eight of its researchers are among the most cited in the world. Our colleague José Luis Quiles Morales, from Agricultural Sciences, a professor in the Department of Physiology and researcher at the Center for Biomedical Research and the Institute of Nutrition and Food Technology 'José Mataix Verdú', joins the list for the first time. His team works in the search for biomedical applications of products and by-products of the agri-food industry and even livestock (beekeeping). "Our idea is to demonstrate that food and nutrition are a pillar for health, also help to give value to the food industry and contribute to the concept of circular economy trying to obtain high value to by-products that have traditionally been discarded or from which in the past little or no economic value has been obtained" he describes.

Being among the most cited in the world is "a great satisfaction since it implies a great effort over many years." It is also "a reason to deeply thank all the co-authors of the publications I have been part of all these years, because it is from those publications, after all, that the data to access the ranking are obtained." It is a source of pride for me to be able to contribute to the presence of the University of Granada the HCR ranking".

José Luis Quiles is the only one in the field of 'Agricultural Sciences', which is where Nutrition and Food Technology are included, in the whole of Andalusia. "At this moment I would like to make a special mention to Professors Mataix and Battino (also HCR previously) for their constant support throughout my scientific career", he highlights.

Source: IDEAL de Granada



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October 4, 2019

16th International phytotechnology conference in Changsha, China

SUSTAINOLIVE was recently presented at the 16th International Phytotechnology Conference in Changsha, China. Prof Nelson Marmiroli of partner UNIPR PARMA illustrated the project in an oral presentation on September 25th, explaining the general objectives and background of the project, and talking in detail about the Sustainable Technological Solutions under development for Mediterranean olive groves. The issues connected to the disposal of agricultural residues and biomass were also discussed.

The audience was composed of scientists, postdocs and PhD students from different countries, interested in the application of plants to remediation of contamination and sustainability in agriculture. Several symposia dealt with food security and how to integrate crop yield and resilience to climate changes.



October 10, 2019

The European night of researchers

The SUSTAINOLIVE project has been presented in "The European Night of Researchers", organized in Madrid by the University of Jaén, through the Unit of Scientific Culture and Innovation (UCC + i) of the Vice-Rectorate for Institutional Communication and Projection, Professor Julio Calero, from the Department of Ecology of the UJA, developed workshops for schoolchildren on the infiltration capacity of the olive groves, within the informative activities related to the SUSTAINOLIVE project (PRIMA) in which the UJA participates with 22 other partners from 6 countries of the Mediterranean basin.



October 7, 2019

XXVII Technical Conference of the Spanish Society of Organic Agriculture

On October 3, 2019, the professor of the University of Jaén, Julio Calero, responsible for the Area of Edaphology and Agricultural Chemistry, participated in the 27th Technical Conference of the Spanish Society of Organic Agriculture, presenting a speech about the SUSTAINOLIVE project: innovative actions to promote sustainable olive groves in the Mediterranean basin. This Conference is focused on agroecology against climate change and other challenges of the 21st century.



October 22, 2019

29th Conference: Research applications and advanced technologies in Crop Production

Dr Vasileios Stournaras, responsible scientist for the partner 'Hellenic Agricultural Organization DEMETER' (ELGO), presented a poster about the SUSTAINOLIVE project in the 29th Conference, entitled "Research applications and advanced technologies in Crop Production". The Conference was organized by Hellenic Society for Horticultural Science and took place on 15 – 18 October 2019 in Patra, Greece. Among the attendants, Dr Georgios Psarras, who is also a member of partner ELGO, was present.



UPCOMING EVENTS NEWSLETTER - Nº 01 | SUSTAINOLIVE



nternational Olive nter Conference | ive Sector: Searching innovation scovering new trends

MAY 28-29, 2020 postponed until May 2021

The Conference has been

2nd International Olive Center Conference, Thessaloniki, Greece Perrotis College, Krinos Olive



his will be the second in a series of biennial conferences designed to address selected current topics relating to table olives and olive oil (markets, products, technologies & practices). This year's panels and parallel sessions will focus on the olive sector.

ABSTRACTS: Proposals for oral and poster presentations are invited. The abstracts will be submitted exclusively online.

DEADLINE FOR ABSTRACT SUBMISSION: 1 March 2020.

More specifically, the thematic areas are:

- 1. Effective route management "from farmer to processor"
- 2. Greek olive oil marketing: exports branding and e-commerce
- 3. Producer groups
- 4. Sustainability in production and processing (plant protection, carbon and water footprints)
 - 5. Waste management Olive sector by-products
 - 6. Implementation of the bio economy principles in the olive sector
 - 7. Best practices for pesticide residue tracking
- 8. Niche markets for the olive sector (consumer trends and opportunities, new product development, etc.)
 - 9. Nutritional and health aspects of olive oil
 - 10. Olive sector as a tool for rural development
- 11. Use of novel technologies for traceability (adulteration, quality control, quality standards)
 - 12. New olive processing technologies

The conference languages are Greek and English with simultaneous translation. Additional information can be found here: https://www.medevents.gr/congress/

MARCH 14, 2020

KALAMATA OLIVE OIL AWARDS 2020

Kalamata, Greece

s part of the 6th Pan-Hellenic olive oil & Olives Festival in Kalamata, on Saturday March 14, it will take place the Quality Competition for extra virgin olive oil KALAMATA OLIVE OIL AWARDS 2020. The competition will be conducted by the Kalamata Olive Oil Tasting Laboratory of the University of the Peloponnese accredited according to ISO /IEC 17025 and one of the three recognized by the International Olive Council for olive oil tasting in Greece and the only one from Greece. We invite you to come to the festival guests of Agricultural Cooperative of Kalamata. If you have the kindness to send samples (olive oil yours or your partner's) to participate in the competition. The olive oils that will participate in the competition must a) belong to the category of extra virgin olive oil and b) come from the harvest period of the 2019/2020 olive seasons.



For each sample of olive oil involved two (2) bottles must be delivered as follows: the one (1) bottle of dark marasca or dorica type, sealed, without a label and one (1) bottle with the company's label. The cost of participation is 150 euros and shipping at our own expense.



SUSTAINOLIVE Project

Dr Roberto García Ruíz -Interview

Clique para assistir aos vídeos

> Dr José Quiles from the University of Granada -Interview

Dr Anna Irene De Luca -Interview

Work visit to Morocco for the project

Dr Ignacio Lorite Torres - Interview

Dr Olfa Boussadia -Interview Dr Nelson Marmiroli and Dr Elena Maestri -Interview







