

INTERNATIONAL CONFERENCE ON:

Global Trends in the Agro-food Sector

11th-13th of September, 2014
Technological Institute of the Peloponnese, Kalamata, Greece

Organized by Perrotis College of Agriculture, Environment and Life Science, the Technological Institute of the Peloponnese, Cardiff Metropolitan University and the Maniatakeion Foundation

September, Thursday 11th 2014	
-	Arrivals
18:00 – 21:00	Help Desk
21:00 – 22:00	Welcome Cocktail

September, Friday 12th, 2014

09:00 – 09:30	Registration	
09:30 – 10:30	<p>Welcome remarks – Keynote speakers</p> <p>Mr. Dimitrios Iatridis; Special Secretary for Community Resources and Infrastructure, Ministry of Rural Development and Food</p> <p>Dr. Basil Janavaras; Professor Emeritus of International Business and Marketing at Minnesota State University, Mankato (MSU), MN, USA</p> <p>Dr. Ioannis Thanopoulos; Professor of International Business, Department of Business Administration, University of Piraeus, Athens</p>	
10:30 – 11:30	<p>Parallel Session 1: “Sustainable Agroecosystem Management & Precision Agriculture”</p> <p>Chair person: Gertsis, A.</p> <ul style="list-style-type: none"> ○ Despoudi S., Papaioannou, G. & Dani, S. - <i>An Investigation of the Moderating Effect of the Environmental Turbulence Factors in the Collaboration - Postharvest Food Loss Relationship</i> ○ Zartaloudis Z., Iatrou M., Theodoridou S., Kalogeropoulos K. & Kiparissi S. - <i>Innovative services for diagnosis and management of agroecosystem pathology agents</i> ○ Matkaris N. - <i>The role of plant parasitic nematodes and their impact in agro-ecosystem</i> ○ Anagnostopoulos I. & Gertsis A. - <i>Using crop reflectance techniques (NDVI) to evaluate effects of variety and fertilization in a cotton (Gossypium hirsutum L,) field study</i> ○ Koutsoupias I. & Vasilikiotis C. - <i>Evaluation of multi-species cover crop systems</i> 	<p>Parallel Session 2: “Management & Marketing in the Food & Drink Sector”</p> <p>Chair person: Jones, E.</p> <ul style="list-style-type: none"> ○ Bizbiroulas A. & Rotsios K. - <i>Determinants of export success factors: perceptions of Greek food & drink export companies</i> ○ Cazacu S. - <i>German perceptions of Greek wines</i> ○ Charitonidou S. & Cazacu S.- <i>Swedish perceptions of Greek food: the case of owners and customers of Greek food shops in Sweden</i> ○ Kartsiotis G. - <i>An evaluation of Greek winery web sites</i>
11:30 – 11:45	Coffee break	

11:45 – 12:45	<p>Parallel Session 3: “Sustainable Agroecosystem Management & Precision Agriculture”</p> <p>Chair person: Krystallidou, E.</p> <ul style="list-style-type: none"> ○ Dajko, M., Gertsis, A. & Vasilikiotis C. - <i>Vermicomposting of two-phase olive mill waste (TP-OMW) using the earthworm Eisenia fetida with the aim to reduce environmental pollution and produce of a high quality organic fertilizer and soil amendment.</i> ○ Evangelou E., & Gertsis A - <i>Effects of three shade levels and three fertilizers on growth and yield of two stevia (Stevia rebaudiana Bertoni) varieties in greenhouse pot experiments.</i> ○ Axiotis N. & Gertsis A. - <i>Hydroponic floating disk system for growing various vegetables under variable fertilizer treatments.</i> ○ Giamoustaris A – <i>The potential for turkey meat sector in Greece, prospects and obstacles: The case of American Farm School.</i> ○ Politikos S. & Krystallidou E. - <i>Improvement of fattening bulls’ ratio by addendum of plant extract mix</i> 	<p>Parallel Session 4: “Food and Society”</p> <p>Chair person: Jönsson, H.</p> <ul style="list-style-type: none"> ○ Jönsson H. - <i>Creating a culinary destination</i> ○ Jones E. - <i>Food Tourism and destination sustainability</i> ○ Ritchie C. - <i>Meals Ancient and Modern; can authentic meals from time past be recreated to enhance the heritage tourism experience?</i> ○ Emmanuilidou M. - <i>Is Agrotourism actually contributing to rural development?</i>
12:45 – 13:45	Lunch break	
13:45 – 16:00	<p style="text-align: center;">Round table</p> <p style="text-align: center;">“Industry – academia relations in the agro-food sector: How could the academia help me to do my job better?”</p> <ul style="list-style-type: none"> ○ Agrovim S.A ○ Barba Stathis S.A. ○ Arkadia Dairy ○ G-Fish ○ Janavaras Enterprises LLC ○ ELISSON Hostel ○ Gaia EΠΙΧΕΙΡΕΙΝ ○ Representatives from Aristotle University, University of Piraeus, University of the Aegean, Agricultural University of Athens, Rutgers University, Cardiff Metropolitan University, Technological Educational Institute of Peloponnese & Perrotis College 	
16:00 – 16:15	Coffee break	
16:15 – 17:45	<p style="text-align: center;">Round table</p> <p style="text-align: center;">“The potential contribution of the MD/MC to regional development”</p> <ul style="list-style-type: none"> ○ Navarino Icons ○ Agrexpo S.A ○ Paratus Europe ○ Radiki ○ Convinium ○ Kalamata Association of Food and Drink Service Enterprises 	

Gaia Epixirin
“Young entrepreneurship opportunities in the agro-food sector”

17:30

Registration

18:00

Welcome Remarks

18:30

The Stavros Niarxos Foundation – Recharging the Youth Program

19:00

“The new Common Agricultural Policy – An analysis of the perspectives for local communities and the agro-food sector”

20:00

Questions - Discussion

21:00 Dinner – Hosted by the Maniatakion Foundation

September, Saturday 13th, 2014

10:00 – 11:30	Parallel Session 5: “Food Science & Technology” Chair person: Varzakas, T. <ul style="list-style-type: none"> ○ Monopati, E., Efthimiadis, F., Papoti, V., Zinoviadou, K. & Adamidis, T - <i>Olive oil stability in the presence of different herbs</i> ○ Israilidis, C & Varzakas, T.. - <i>Strategies to reduce the formation of acrylamide in potato chips. A market and consumer’s prospective</i> ○ Chatziliias N., Karavasili A. & Zinoviadou K. - <i>New Product development at Perrotis College – the case of spreadable Greek Yogurt</i> ○ Mourtziopoulos, C. - <i>Integrated Quality and Safety systems in the primary & secondary sector.</i> 	
11:30 – 11:45	Coffee Break	
11:45 – 13:15	Parallel session 7: “Food Science & Technology” Chair person: Varzakas, T. <ul style="list-style-type: none"> ○ Papandreopoulou, V., Tzoumaki, M., Zinoviadou, K. & Adamidis, T - <i>Use of edible coatings for the preservation of leek.</i> ○ Papadelli, M., Zoumpopoulou, G., Georgalaki, M., Anastasiou, R., Manolopoulou, E., Lytra, I., Papadimitriou, K. & Tsakalidou, E.- <i>Use of lactic acid bacteria for the fermentation of cv. Kalamon table olives processed by the Greek-style method</i> ○ Kouzounis, D., Lazaridou A. & Katsanidis E. - <i>Structuring of edible oleogels with monoglycerides and phytosterols - implementation in meat product.</i> ○ Varzakas Th., Arapoglou D., Dinu V., Metafa, M., Besong T., Gillis R., Amariotaki M., Adams G., Harding S., Connerton I., and Israilides C. - <i>Formation of acrylamide in three varieties of French fries Spunta, Lady Rosseta, Voyager fried with extra virgin olive oil, soybean and corn oil. Correlation with the macromolecular integrity of the starch and amino acid analysis.</i> 	Parallel session 8: “Food and Society” Chair person: Ritchie, C. <ul style="list-style-type: none"> ○ Loznalieva O. & Dimitrievski I. - <i>Wake up Omnivores; a discourse analysis of the online commentary around the “Earthlings” documentary.</i> ○ Temelkova I. & Dimitrievski I. – <i>Consumption of Turkish coffee in the city of Skopje: accommodation and resistance to change.</i> ○ Arpasanu R. - <i>Health food perceptions in Sweden</i> ○ Gjekanovikj A. - <i>Reminiscing of a childhood friend: a study of customer loyalty towards VEROs supermarkets in the city of Skopje</i> ○ Kalaitzidou E. - <i>The call of the food exhibit: Explorative study of the food presentation in food and gastronomy museums of the world</i>
13:15 – 13:30	Coffee Break	
13:30 – 14:30	Closing Remarks/ Discussion <ul style="list-style-type: none"> ○ Papadopoulos, F. - <i>The Mediterranean Diet Discourse: Is it a fad or is it here to stay?</i> ○ Maniatakis, D. <i>The approach of Maniatakeion Foundation to Mediterranean Cuisine and Sustainable Development</i> 	
14:30 – 15:30	Lunch	