



AN INTERNATIONAL FACULTY OF SENSORY SCIENTISTS, CHEFS, AND THOUGHT LEADERS
ADVANCING OLIVE OIL CULTURE AND EXCELLENCE.

Meet the Experts

Behind the 360° Olive Oil Sommelier Program & Future of Olive Oil Summit 2025



HONG KONG
Alky Ma

Tea, Olive Oil & Water Sommelier |
Sensory Experience Curator

Founder of Moonlight Tea, Alky Ma bridges tea, water, and olive oil through immersive, artful tasting experiences.

A multidisciplinary sommelier and sensory designer, he blends Asian and Mediterranean aesthetics to deepen appreciation for terroir and craftsmanship. His expertise in global trade and experiential curation brings a cross-cultural dimension to olive oil education and gastronomy.

ITALY
Chef
Andrea
Perini

Chef & Olive Oil Visionary |
Ristorante Al 588, Florence

Tuscan chef Andrea Perini transforms olive oil from condiment to creative lens. Rooted in family milling traditions and refined through international experience—from Gordon Ramsay's kitchens to his own restaurant Al 588—his cuisine celebrates terroir, seasonality, and expressive cultivars. Named Ristorettore dell'Anno by Flos Olei, he champions olive oil as both ingredient and cultural expression.

SWITZERLAND

Prof.
Annette
Bongartz

Sensory Science & Olive Oil Expert | Head
of Food Perception Group, ZHAW | *Panel
Leader, Swiss Olive Oil Panel*

Annette Bongartz leads Switzerland's only IOC-recognized panel and directs the Food Perception Group at Zurich University of Applied Sciences. A pioneer in sensory science and consumer perception, she links analytical precision with emotional experience across olive oil, wine, and fine foods. Her leadership promotes excellence, transparency, and education in sensory evaluation worldwide.

GREECE

Prof.
Antonia
Trichopoulou

Member of the Academy of Athens | Head,
Center for Public Health Research &
Education (CEPHRE), Academy of
Athens | *Professor Emeritus, University of
Athens School of Medicine*

Professor Antonia Trichopoulou is an internationally acclaimed nutrition scientist and leading authority on the Mediterranean diet. A Member of the Academy of Athens and former President of the Federation of European Nutrition Societies, she has shaped public health and nutrition policy globally. Her pioneering research on traditional Mediterranean foods and health outcomes earned her multiple international honors, including the FENS Career Award, the Golden Cross of Honour of Greece, and recognition among the "World's Most Influential Scientific Minds."

GREECE

Eleftheria
Germanaki

IOC-Recognized Panel Leader & Olive Oil
Quality Strategist | *Director, Sensory
Evaluation Laboratory of Crete (ACR)*

With more than 35 years in olive oil quality assessment, Eleftheria Germanaki directs the IOC-recognized Sensory Lab of Crete. As trainer, consultant, and international judge, she has shaped professional standards in Greece and abroad. Her lifelong dedication to education, precision, and producer empowerment has made her one of the most respected figures in Mediterranean sensory science.

GREECE

Emmanouil
(Manolis)
Karpadakis

Olive Oil Quality, Value Chain &
Innovation Expert | *VP Cretan Exporters
Association*

With nearly two decades in the olive oil sector, Manolis Karpadakis combines engineering precision with deep cultural insight. Trained by the IOC in Greece and Italy, he is a skilled taster, judge, and panel leader at international competitions. As Vice President of the Cretan Exporters Association and member of the Olive Oil Committee of Crete, he champions innovation, education, and sustainability—bridging production, sensory science, and communication to elevate olive oil globally.

ITALY

Filippo
Falugiani

Olive Oil & Gastronomy Innovator |
*Founder, AIRO – Associazione
Internazionale Ristoranti dell'Olio*

Filippo Falugiani is a leading advocate for olive oil in fine dining. As founder of AIRO, he has trained chefs and restaurateurs to integrate oil as a protagonist in cuisine. His pairing methodology and publications have redefined olive oil's role in gastronomy. Through teaching and competitions, he advances quality, transparency, and culinary excellence.

GREECE

Dr.
Georgios
Koubouris

Olive Tree Research & Climate Innovation
Leader | *Research Director,
ELGO-DIMITRA*

Dr. Georgios Koubouris, is a global authority on olive tree physiology and climate adaptation. Published more than 95 papers in SCOPUS, participated in over 40 research projects and managed grants for over 3M€. The scientific leader of the project Oliveclima awarded as best project for climate action in Europe by the European Commission, LIFE, 2019. As editor and evaluator for major journals and institutions, he advances sustainability and resilience in olive cultivation worldwide.

SPAIN

Prof. Juan
Antonio
Parrilla-
González

Oleotourism & Cooperative Innovation
Expert | Vice-Dean, University of Jaén |
Technical Director, Picualia Oleoturismo

Juan Antonio Parrilla is a leading academic and practitioner in rural innovation and olive-oil tourism. As Vice-Dean at the University of Jaén and Technical Director of Picualia Oleoturismo, he merges research and practice to foster sustainable territorial development. His expertise in cooperative models and social innovation connects local economies with global opportunities.

SOUTH KOREA

Jungsuk
Lee

Olive Culture Ambassador &
Communicator | *Founding Director, Korea
International Olive Oil Competition
(KIOOC)*

Jungsuk Lee is a pioneer of olive culture in Asia and founder of KIOOC. From Jeju Island, he leads innovation in product development and education, connecting premium producers with Asia's dynamic markets. Through KIOOC and WWOOF Korea, he promotes sustainability, quality, and cross-cultural appreciation, positioning Korea as a bridge in the global olive oil movement.

ARGENTINA /
SWITZERLAND

Marisa
Silva

Olive Oil Expert & Hotelier | *International
Olive Oil Network*

Marisa Silva unites sensory expertise from ZHAW and nutrition studies at Stanford to advance olive oil education and wellness. With 17 years of global marketing experience and judging roles from Zurich to Buenos Aires, she curates elevated tasting experiences that celebrate authenticity, health, and culinary excellence, inspiring appreciation across cultures and disciplines.

SWITZERLAND

Dr.
Martin
Popp

Sensory Science & Olive Oil Expert |
Institute of Food and Beverage
Innovation, ZHAW | *Co-Leader, Swiss
Olive Oil Panel*

Martin Popp is a sensory scientist at ZHAW specializing in food perception and training. As co-leader of the IOC-recognized Swiss Olive Oil Panel, he advances sensory education and consumer insight. His research and teaching connect scientific rigor with sensory experience, fostering authenticity and excellence in olive oil evaluation.

GREECE

Prof.
Mary
Yannakoulia

Professor of Nutrition & Eating Behavior |
Harokopio University of Athens

Professor Mary Yannakoulia is a leading expert in nutrition, cognition, and aging. Her research examines how the Mediterranean diet — with olive oil as its core fat source — supports brain function, memory, and healthy aging. With over 440 scientific publications, she bridges nutritional epidemiology, psychology, and public health to advance global understanding of diet and cognitive well-being.

UNITED STATES

Nicholas
Coleman

International Olive Oil Expert & Brand
Strategist | *Co-Founder, Grove and Vine
(New York)*

Nicholas Coleman is a renowned olive oil expert, educator, and brand strategist. Former Chief Oleologist at Eataly and co-founder of Grove and Vine, he has trained thousands of chefs, sommeliers, and professionals through masterclasses at leading institutions including Yale, Cornell, and the International Culinary Center. A frequent international judge and speaker, his sensory expertise and storytelling connect producers and consumers worldwide, fostering a culture of quality, education, and connoisseurship.

GREECE /
SWITZERLAND

Spyros
Tsevas

Olive Oil Expert, Entrepreneur & Quality Standards Advocate | *International Olive Oil Network*

Spyros Tsevas is a global leader in digital health, compliance and corporate governance with over 20 years of experience across healthcare and technology. Having collaborated with major regulatory and standardization bodies—including the FDA, MHRA, Swissmedic, and OECD—he brings deep expertise in building trust systems and quality frameworks. Through IOON, he applies this expertise to the transformation of food systems — advancing transparency, responsible innovation, and evidence-based education across the olive-oil value chain. His work bridges science, culture, and sustainability — promoting a future where high-quality foods strengthen global health, empower regional prosperity, and enable conscious consumer choices.