

Emmanuel Salivaras brief CV

Emmanuel Salivaras is owner and founder of Multichrom.lab, an olive oil quality control and sensory evaluation laboratory. He studied Food Technology at the Technological Educational Institute of Thessaloniki and then Food Science at the Agricultural Faculty of the University of Saskatchewan in Canada. From the same University he also holds a graduate degree (M.Sc.) in Food Science and Applied Microbiology since 1992.

He has written scientific articles on olive oil chemistry and recently contributed a chapter on olive oil sensory evaluation in "Functional properties of olives and olive oil" (Wiley Blackwell, 2017). He also delivers seminars on olive oil production technology, chemistry and sensory technique and has served as panel leader or judge in numerous national and international olive oil competitions. He is the panel leader and organizer of Berlin Global Olive Oil Awards.