TOMATO ON BOARD

PROGRAM

June 11th - 15th, 2018
M/V CELESTYAL OLYMPIA

www.worldtomatocongress.com

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- [Agranda](https://agranda.com)
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Dear Friends and Colleagues:

It is my pleasure to welcome you to the 13th World Processing Tomato Congress and the 15th ISHS Symposium on the Processing Tomato.

This will be the first time that a Congress is meeting on a ship since Jacques Miklichansky organized the first World Tomato Congress in 1989.

In addition, it has been 20 years since the signing of the Charter that formalized the World Processing Tomato Council. This event took place at the Governor’s Palace in Pamplona, Spain May 28, 1998. I especially want to thank those that were present at that signing and for their foresight of the needs of the tomato industry. I do not know of any other organization in the world that compares to the WPTC.

As we cruise around the Greek islands the next few days we will discuss and evaluate the present situation of the tomato industry; current trends; and finally, optimism for the future. The post congress tour will provide us with the opportunity to visit fields, factories and historic sites of Greece.

There will be many opportunities for all of us to interact in informal settings during the cocktail reception, coffee breaks, and the gala dinner. Please take time to introduce yourself and get to know others in the tomato industry from around the world. We will be on this beautiful ship for 4 days which is a great venue to meet others.

I would like to thank all of the people involved in the coordination and organization of all of the planned events on behalf of the WPTC and ISHS. Also, thank you to all of the sponsors and partners without whom this event could not take place.

Take advantage of this great opportunity to learn, make new friends, debate the issues facing or industry and enjoy this beautiful country.

Roger Scriven  
President of the World Processing Tomato Council
Dear Friends and Colleagues,

It is my great pleasure to welcome you to the 13th World Processing Tomato Congress and the 15th ISHS Symposium on the Processing Tomato in Greece.

This time the Congress and the ISHS have a unique format as it will take place on a cruiseship, allowing all the participants and accompanying persons to enjoy the visit of fantastic places and to combine at the same time the working sessions. On these times where innovation is a requested value for all the companies, I want to thank Dimitris Nomikos for this very innovative format.

During the Congress, we will have the opportunity to learn about present situation on production and consumption, future trends, e-commerce, Millenials, new ways of consumption, Geopolitical impact in the tomato sector, Global challenges, innovation, environmental factors and a lot of scientific advances and studies will be present in the ISHS session and posters.

The theme of the Congress is “Revival”, so let’s open our minds, think in new ways of developing the fantastic world of tomatoes and how to transfer the consumer about the incredible healthy properties of tomato products.

Make the most of this time to learn, meet old friends and colleagues and make new ones, debate, and also enjoy the cruise and discover a wonderful country.

Manuel Vázquez Calleja
Amitom President.
Welcome Address

Dear friends and colleagues,

It is with enormous pleasure that I welcome you in the 13th World Processing Tomato Congress and the 15th ISHS Symposium on the Processing Tomato in Greece, aboard the ‘Celestyal Crystal’.

This is the first time we are honoured to host you in Greece and also the first time the Congress takes place on a cruise boat.

Since our last Congress in Santiago Chile but also the one before in Lake Garda, very little and very much has changed: a lot of Scientific progress has been made both in processing as well as in Agriculture, a lot of investment has been effected, new players have joined us. At the same time, we are facing the exact same picture: world overproduction and consequently challenging market conditions, resulting to a lot of colleagues no longer being in operation, while others are in difficulties. Still, tomato products are a necessary ingredient of our diet and an important one.

It is, hence, true today more than ever before, that we are at a turning point: How can we make the best of our product, how can we be optimistic about the future?
I hope that we will be able to find some answers during the sessions of this Congress, or at least divert our thinking in the right direction. The tomato industry through the years has demonstrated its ability to adapt and move forward. So will we !!

During the days of the Congress, a lot of issues will be addressed, which will hopefully lead us to the REVIVAL of our sector, the main theme of our Congress. At the same time, both the attendees as well as the accompanying persons, will have the chance to enjoy some of the beauties our country is offering: History and great locations under a beautiful sky.

Thank you all for participating, enjoy your stay on board

Dimitris Nomikos
Head of Organising Committee
Vice President WPTC
Vice President AMITOM
D. Nomikos Company is the oldest tomato processing company in the world still in operation and the biggest tomato processor in Greece. The company was established in 1915 by Dimitrios Nomikos who set up the first tomato processing facility in south Eastern Europe, on the island of Santorini at Monolithos village. The company has three processing plants in Greece and one in Turkey, processing over 500,000 tons of fresh fruit per year. Those 4 factories produce the full range of tomato products in packages suitable for industrial, food service and retail use. It is still family owned and managed by the third generation of the Nomikos family.

The World Processing Tomato Council (WPTC) is an international non-profit organization representing the tomato processing industry worldwide. Currently, its members represent more than 95% of the volume of tomatoes processed worldwide. The organization, created in 1998, is constituted of professional tomato growers and/or processors organizations representing their production area. It is headquartered in Avignon (France) and is currently chaired by Roger Scriven from California. Roger Scriven (California) was elected President of WPTC on 6 March 2016 in Santiago. The two vice-presidents are Juan Manuel Mira (Chile) and Dimitris Nomikos (Greece).

The aim of the ISHS is “…to promote and encourage research and education in all branches of horticultural science and to facilitate cooperation and knowledge transfer on a global scale through its symposia and congresses, publications and scientific structure.” Membership is open to all interested researchers, educators, students and horticultural industry professionals. The International Society for Horticultural Science – in short ISHS – is a truly global network comprising over 53,000 individuals, universities, governments, institutions, libraries and commercial companies, in addition to a substantial number of Institutional Members and some 50 Member Countries/Regions. It is a major source of up-to-date information on global horticultural research. ISHS aims to promote research in all branches of horticulture. It encourages the development of international co-operation, bringing together scientific and technical professionals to stimulate, facilitate and co-ordinate research and scientific activities on a global scale.
**Congress Venue**
The Congress will take place on board of *M/V CELESTYAL CRYSTAL*

**Dates**
From Monday, June 11th, 2018 to Friday, June 15th, 2018

**Working Hours of the Congress Secretariat**

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<th>Date</th>
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<td>Monday, June 11th, 2018</td>
<td>13.00 - 19.00</td>
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<td>Tuesday June 12th, 2018</td>
<td>14.30 - 17.00</td>
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<td>Wednesday June 13th, 2018</td>
<td>14.30 - 17.00</td>
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<tr>
<td>Thursday June 14th, 2018</td>
<td>09.00 - 13.30</td>
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**Official Language**
The official language will be English

**Simultaneous Translation**
There will simultaneous translation in Italian and in Spanish

**Social Events**

**Deck 8 Muses Lounge**

- **Opening Session & Welcome Reception**
  - **Monday, June 11th, 2018**
  - 19.00 - 20.00

**Santorini Vlychada Coast**

- **Gala Dinner**
  - **Wednesday June 13th, 2018**
  - 20.30 - 02.00

- **Farewell Dinner**
  - **Thursday June 14th, 2018**
  - 21.00
M/V Celestyal Crystal

This is the first time in the history of the biennial World Tomato Congress that the present edition of the event is taking place on board of a cruise ship around Greek islands and Turkey.

Get to Know our Cruise Ship

<table>
<thead>
<tr>
<th>Feature</th>
<th>Details</th>
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<tbody>
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<td>Total Outside Cabins</td>
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<tr>
<td>Balcony Suites</td>
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<tr>
<td>Inside Cabins</td>
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</tr>
<tr>
<td>Stabilizers</td>
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</tr>
<tr>
<td>Electric Current (V)</td>
<td>110-220</td>
</tr>
<tr>
<td>Elevator Doors</td>
<td>4</td>
</tr>
<tr>
<td>Passengers Decks</td>
<td>9</td>
</tr>
<tr>
<td>Crew Members</td>
<td>406</td>
</tr>
</tbody>
</table>
Cruise Info

Description of the Cruise

This year the **World Tomato Congress** will take place in Greece from the 11th to the 15th of June 2018 on a cruise ship, cruising the Aegean sea and Turkey. The itinerary of the Congress is the following:

### Tuesday
**June 12th 2018**

**Kusadasi**

Kuşadası is a resort town on Turkey’s Aegean coast, and the center of the seaside district of the same name within Aydın Province. The municipality’s primary industry is tourism. In Kusadasi we will visit the Ephesus archeological site one of the most important archaeological sites in Europe.

**Ancient Ephesus**
(Congress excursion for all participants)

Founded by the ancient Greeks, the City of Ephesus served as one of the key centers for Christianity and, due to its strategic location, was a significant trade center of the ancient world. It remains one of the most well-preserved sights in history and is a truly memorable highlight for visitors to Turkey. We will stroll between marble colonnades up to Hadrian’s Temple, Trajan’s Fountain and the Great Theater carved into the side of Mt Pion for an experience that’s out of this world. You’ll be whisked back in time through centuries and glory days of the Roman Empire in a journey to one of the most intact Classical cities in the world.

### Wednesday
**June 13th 2018**

**Mykonos**

Mykonos is a Greek island, part of the Cyclades, island complex. There are 10,134 inhabitants (2011 census), most of whom live in the largest town, Mykonos, which lies on the west coast. Tourism is a major industry and Mykonos is well known for its vibrant nightlife and for being a gay-friendly destination with many establishments catering for the LGBT community.
The island as Herodotus mentions was inhabited by Carians and Ionians from Athens seem to have followed next in the early 11th century BC. There were many people living on the neighboring island of Delos, just 2 km (1.2 miles) away, which meant that Mykonos became an important place for supplies and transit.

Mykonos came under the control of the Romans during the reign of the Roman Empire and then became part of the Byzantine Empire until the 12th century. In 1204, with the fall of Constantinople in the Fourth Crusade, Mykonos was occupied by Venetians till 1537.

Up until the end of the 18th century, Mykonos prospered as a trading centre, attracting many immigrants from nearby islands, in addition to regular pirate raids.

Tourism soon came to dominate the local economy, owing a lot to the important excavations carried out by the French School of Archaeology, which began work in Delos in 1873.

In the 1930s many famous artists, politicians and wealthy Europeans began spending their vacations on the island and Mykonos quickly became an international hot spot.

**Santorini**

**Thursday June 14th 2018**

Santorini is an island in the southern Aegean Sea, about 200 km (120 miles) southeast of Greece’s mainland. It is the largest island of a small, circular archipelago, which bears the same name and is the remnant of a volcanic caldera. It forms the southernmost member of the Cyclades group of islands.

Santorini is essentially what remains after an enormous volcanic eruption that destroyed the earliest settlements on a formerly single island, and created the current geological caldera. A giant central, rectangular lagoon, is surrounded by 300 m (980 ft) high, steep cliffs on three sides.

The main island slopes downward to the Aegean Sea. It is the most active volcanic center in the South Aegean Volcanic Arch, though what remains today is chiefly a water-filled caldera.
Gala Dinner

Wednesday
June 13th 2018

Tomato Industrial Museum
Vlychada Beach, Santorini

20.30 to 02.30
THE TOMATO
The cherry-sized tomato of Santorini has been cultivated on the island since the end of the 19th century. Although not irrigated, it grows due to the morning moisture withheld by the soft volcanic soil with the pumice stone it contains. Santorinian tomatoes have a distinctive flavor, hard peel, small size and high sugars, making it ideal for the production of tomato paste.

HISTORY OF D. NOMIKOS
In 1945, George Nomikos, son of Dimitrios, builds the plant in Vlychada, the center of the best tomato producing area of the island, with a daily capacity of 3,500 baskets. During the first season the plant operates without even having a roof. The production period extends from June till August, with late tomatoes coming from the area of Pyrgos.
A small canning line within the plant produces the tin cans, while the fuel used in the boiler for the production of steam is originally coal brought from Kymi, Evoia. The plant later operates on fuel oil. In 1956 the plant survived the big earthquake without any damage, while George Nomikos expands his activity on the island of Kos in Dodecanese, by building one more plant. At that time, 9 tomato factories were operating on the island, the production was at its peak and the products - shipped by hand on small boats from the beach - were sold all over Greece, having the advantage of being the earliest production in the market.

In 1971 the first exports to Europe start and ‘D. Nomikos’, incorporated to a ‘societe anonyme’. The company now expands to continental Greece with a new factory in Aliartos, Voiotia. In the years to follow tourism will grow and tomato cultivation will shrink on the island, causing the factory to cease its operation permanently after the last crop of 1981. That year D. Nomikos s.a. opens a new plant in Domokos, Fthiotis, which today, together with the Aliartos plant process in just 12 hours the quantity of the entire production season of the once modern Vlychada factory.

THE FACTORY
The historical tomato factory of D.Nomikos in Vlychada has been transformed into a modern Industrial Tomato Museum, offering its visitors a journey back to the industrial past of Santorini, by guiding them through the cultivation, processing and production of tomato. Given that tomato is one of the most famous and traditional products of Santorini, makes this experience a unique one. In the museum the visitor experiences all the traditional methods followed by the tomato producers of Santorini and at the same time, becomes acquainted with the museum exhibits.

These include a full range of the processing machinery dating back to 1890, hand-written account books of the plant, a variety of hand-written notebooks regarding various aspects of the factory, old tools, the first labels used, a dated history of the island of Santorini, its inhabitants and their unique tradition as well as audiovisual material with narrations of people who worked in the plant, witnessing their firsthand experiences of a by-gone industrial era.
Program at a Glance

Symposium Program

Congress Program
### Congress Program at a Glance

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<td>15.00-17.00</td>
<td><strong>SESSION 1</strong> Tomato processing industry today &amp; tomorrow (Part A)</td>
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<td></td>
<td>Tomato processing industry today &amp; tomorrow (Part A)</td>
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<tr>
<td></td>
<td>M. Montna</td>
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<td></td>
<td>Tomato producing prospects. A global journey</td>
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<td></td>
<td>A. Casana</td>
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<td>European Union</td>
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<td></td>
<td>S. Colvine</td>
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<td>Other AMITOM countries</td>
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<td>G. Pruett</td>
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<tr>
<td></td>
<td>North America</td>
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<td>J. M. Mira</td>
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<td>South America</td>
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<td>J. Tang</td>
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<td>China</td>
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<td>Consumption and industry prospects</td>
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<td>M. Montna, M. Stilwell</td>
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<td>17.00-17.30</td>
<td><strong>Coffee break</strong></td>
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<td>17.30-19.00</td>
<td><strong>SESSION 1</strong> Tomato processing industry today &amp; tomorrow (Part B)</td>
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<td></td>
<td>Quality in the supply chain and the role of supplier</td>
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<td></td>
<td>V. Theodossiou</td>
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<td></td>
<td>How to understand others (without going mad)</td>
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<td>C. Sandis</td>
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<td>Buyer - Seller Debate</td>
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<td>D. Nomikos, G. W. Andrews</td>
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**Wednesday, June 13th, 2018**

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<td><strong>SESSION 2</strong> Current Trends (Part A)</td>
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<td>Field monitoring and predictive insight with CropScope</td>
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<td></td>
<td>T. Tchouboukjian</td>
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<td></td>
<td>Smart Factory: Innovation in action</td>
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<td></td>
<td>R. Pezzoli, D. Sarasini</td>
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<td></td>
<td>Sustainability makes the difference</td>
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<td>S. Markwardt, A. Mimiilidou</td>
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<td>Greek traditional Mediterranean diet: the role of tomato paste</td>
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<td>A. Trichopoulos</td>
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<td>Promoting tomato products through the Health Benefits</td>
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<td>G. Young</td>
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<td>16.00-16.30</td>
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<td>16.30-18.30</td>
<td><strong>SESSION 2</strong> Current Trends (Part B)</td>
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<td>Do Millennials take the Driver’s Seat? A Diversity Challenge</td>
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<td></td>
<td>V. Evangelio</td>
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<td>e- Commerce</td>
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<td>P. Kafarakis</td>
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<td></td>
<td>The start up scene in a global scale. Panel discussion</td>
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<td>V. Evangelio, C. Raftogiannis, R. Bachtalia, D. Evangelopoulos</td>
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<td><strong>SESSION 3</strong> Revival (Part A)</td>
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<td></td>
<td>Planet earth in 2018 - An epic or a tragedy? Global challenges and</td>
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<td>E. Korosis</td>
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<td>opportunities</td>
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<td>Tomato. Icon of Globalization</td>
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<td>G. Prevelakis</td>
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<td>The prospects and challenges in the framework of a Circular Economy</td>
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<td>R. Charitopoulou</td>
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<td>12.00-12.30</td>
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<td>12.30-14.00</td>
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<td>Revival. How the industry can capitalize on its important assets</td>
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<td>M. Nomikos</td>
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<td>Taming Tigers</td>
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<td></td>
<td>J. Lawless</td>
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<td></td>
<td>Closing remarks</td>
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<td></td>
<td>D. Nomikos</td>
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<tr>
<td>Time</td>
<td>Session</td>
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<td>2.30-4.40</td>
<td>Session 1</td>
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<tr>
<td>2.30-3.00</td>
<td>Invited conference</td>
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<tr>
<td>3.00-3.20</td>
<td>Management of Fusarium oxysporum race 3 in processing tomatoes with chemical and bio-fungicides and variety resistance</td>
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<td>3.20-3.40</td>
<td>Identification and Pathogenicity of Pythium species associated with the poor growth of tomato plants in the Australian Processing Tomato Industry</td>
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<tr>
<td>3.40-4.00</td>
<td>Evaluation of grafting for processing tomato production in California’s Central Valley</td>
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<tr>
<td>4.00-4.20</td>
<td>The effect of root stock on yield and quality yield in processing tomatoes</td>
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<tr>
<td>4.20-4.40</td>
<td>A prolyl 4 hydroxylase plays a role in the regulation of the tomato (Solanumlycopersicum) fruit growth process, quality and productivity</td>
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<tr>
<td>4.40-5.00</td>
<td>Coffee break</td>
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<tr>
<td>5.00-6.30</td>
<td>Session 2</td>
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<tr>
<td>5.00-5.30</td>
<td>Invited conference</td>
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<td>5.30-5.50</td>
<td>The simultaneous effect of water stress and biofertilizer on physiology and quality of processing tomato</td>
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<tr>
<td>5.50-6.10</td>
<td>Tomato fruit quality and processing ability are impacted by irrigation regime as well as genotype and maturity stage</td>
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<tr>
<td>6.10-6.30</td>
<td>Soil microbial and physicochemical properties of a processing tomato system under subsurface drip irrigation</td>
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<tr>
<td>6.30-7.30</td>
<td>Poster Session - Discussion</td>
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### Session 3: Research and Industry Working Together

**Moderators:** Diane Barrett & Cosme Argerich

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<th>Activity</th>
<th>Abstract Number</th>
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<tbody>
<tr>
<td>11.00-11.20</td>
<td>California tomato growers are committed to playing the long game: 50 years and counting of asking and answering questions in the field</td>
<td>O1-9</td>
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<tr>
<td></td>
<td><strong>Zach Bagley</strong></td>
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<tr>
<td>11.20-11.40</td>
<td>Highlights of 60 years of processing tomato research in California</td>
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<td></td>
<td><strong>Dr. Diane Barrett</strong></td>
<td></td>
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<tr>
<td>11.40-1.00</td>
<td>Production &amp; Processing Issues in selected countries</td>
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<td></td>
<td>Roundtable discussion</td>
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### Lunch

1.00-2.30

### Session 4: Tomato & Health

**Moderator:** Montaña Cámará

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<th>Abstract Number</th>
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<tr>
<td>2.30-2.40</td>
<td>Tomato products and cardiovascular disease prevention</td>
<td>O3-1</td>
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<tr>
<td></td>
<td><strong>Prof. Dr. Montaña Cámará</strong></td>
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<tr>
<td>2.40-3.00</td>
<td>Tomato glycoalkaloids: potential bioactive compounds conferring health benefits from tomato consumption</td>
<td>O3-2</td>
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<tr>
<td></td>
<td><strong>Assist. Prof. Jessica Cooperstone</strong></td>
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<tr>
<td>3.00-4.15</td>
<td><strong>Invited conference (joint with congress)</strong></td>
<td>K3</td>
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<td></td>
<td>Greek traditional Mediterranean diet: the role of tomato paste</td>
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<td></td>
<td><strong>Prof. Dr. Antonia Trichopoulou</strong></td>
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### Coffee Break

4.15-4.30

### Session 5: Agronomic Innovations

**Moderators:** Carlos Campillo & Zoltán Pék

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
<th>Abstract Number</th>
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<tbody>
<tr>
<td>4.30-4.50</td>
<td>A green solution for the agricultural sustainability of processing tomato crop in a changing climate</td>
<td>O1-10</td>
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<tr>
<td></td>
<td><strong>Patricia Vidigal</strong></td>
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<tr>
<td>4.50-5.10</td>
<td>An Evaluation of BOOSTER-Mag’ on Processing Tomato Farming Productivity</td>
<td>O1-11</td>
</tr>
<tr>
<td></td>
<td><strong>Mr. Robert van Merkestein</strong></td>
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<tr>
<td>5.10-5.30</td>
<td>Effects of innovative biofertilizers on yield of processing tomato cultivated in organic cropping system in northern Italy</td>
<td>O1-12</td>
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<td></td>
<td><strong>Dr. Domenico Ronga</strong></td>
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<tr>
<td>5.30-5.50</td>
<td>Use of sensors and spatial variability to fertilization management in processing tomato</td>
<td>O1-13</td>
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<td></td>
<td><strong>Carlos Campillo Torres</strong></td>
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</table>

### Poster Session - Discussion

6.00-7.00

All Abstracts
<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
<th>Abstract Number</th>
<th>Title</th>
<th>Speaker(s)</th>
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<tbody>
<tr>
<td>9.30-10.30</td>
<td>Session 6</td>
<td>O3-3</td>
<td>New tools for quality</td>
<td>Dr. Luca Sandei</td>
</tr>
<tr>
<td>9.30-9.50</td>
<td></td>
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<td>Assessment of total quality factors (nutritional, functional and taste) and simultaneous evaluation of molecular markers profile for the origin characterization of typical Italian tomato derivatives (puree and diced tomatoes -100% Italians)</td>
<td>Dr. Luca Sandei</td>
</tr>
<tr>
<td>9.50-10.10</td>
<td></td>
<td>O2-1</td>
<td>Selecting tomato not only for their taste, viscosity and color potential but also for their ability to react and conserved their quality during the process</td>
<td>Dr. David Page</td>
</tr>
<tr>
<td>10.10-10.30</td>
<td></td>
<td>O2-2</td>
<td>Implementation of infrared tools at key steps along the process may improve the quality management of tomato based products</td>
<td>Dr. Sylvie Bureau</td>
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<tr>
<td>10.30-11.00</td>
<td>Coffee break</td>
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<tr>
<td>11.00-12.40</td>
<td>Session 7</td>
<td>O3-4</td>
<td>Healthy products for the next generation</td>
<td>Dr. Luca Sandei</td>
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<tr>
<td>11.00-11.20</td>
<td></td>
<td>O3-5</td>
<td>Macro and micro-molecular characterization of tomato by-products (pomace): new secondary raw material re-use for the development of functional tomato products (functional purees and ingredients)</td>
<td>Dr. Luca Sandei</td>
</tr>
<tr>
<td>11.20-11.40</td>
<td></td>
<td>O3-6</td>
<td>Consumer Preferences for Local Origin: Is closer better? The case of fresh tomatoes and ketchup in Germany</td>
<td>Dr. Stephan Meyerding</td>
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<tr>
<td>11.40-12.00</td>
<td></td>
<td>O3-7</td>
<td>Consumer’s preferences towards six new Spanish commercial tomato juices</td>
<td>Prof. Dr. Virginia Fernandez Ruiz</td>
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<tr>
<td>12.00-12.20</td>
<td></td>
<td>O3-8</td>
<td>Food Neophobia: Spanish case study related to new formulations based on traditional &quot;gazpacho&quot;</td>
<td>Laura Dominguez Diaz</td>
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<tr>
<td>12.20-12.40</td>
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<td>Development of a fermented green tomato base for dressings and sauces with high nutritional value</td>
<td>Joao Silva</td>
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<tr>
<td>12.40-2.00</td>
<td>Joint Session with congress</td>
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<tr>
<td>2.00-3.00</td>
<td>Lunch</td>
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Monday, June 11th, 2018

19.00-20.00  Opening Session- Welcome addresses

Tuesday, June 12th, 2018

15.00-17.00  Session 1

Tomato processing industry today & tomorrow (Part A)
Chair: R. Scriven

Crop results and 2018 Forecast
M. Montna

Tomato producing prospects. A global journey
- European Union
  A. Casana
- Other AMITOM countries
  S. Colvine
- North America
  G. Pruett
- South America
  J. M. Mira
- China
  J. Tang

Consumption and Industry prospects
M. Montna - M. Stilwell

17.00-17.30  Coffee Break

17.30-19.00  Session 1

Tomato processing industry today & tomorrow (Part B)
Chair: M. Serafini

Quality in the supply chain and the role of supplier
V. Theodossiou

How to understand others (without going mad)
C. Sandis

Buyer - Seller Debate
D. Nomikos - G. W. Andrews
## Congress Program

**Wednesday, June 13th, 2018**

### Session 2

#### Current Trends (Part A)

**Chair:** M. Vasquez

<table>
<thead>
<tr>
<th>Topic</th>
<th>Sponsor</th>
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<tbody>
<tr>
<td>Field Monitoring and predictive insight with CropScope</td>
<td>Sponsored by NEC</td>
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<tr>
<td>T. Tchouboukjian</td>
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<tr>
<td>Smart Factory: Innovation in action</td>
<td>Sponsored by CFT, Raytec</td>
</tr>
<tr>
<td>R. Pezzoli, D. Sarasini</td>
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<tr>
<td>Sustainability makes the difference</td>
<td>Sponsored by Omega</td>
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<tr>
<td>S. Markwardt, A. Mimilidou</td>
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<td>Greek traditional Mediterranean diet: the role of tomato paste</td>
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<td>A. Trichopoulou</td>
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<td>Promoting tomato products through the Health Benefits</td>
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<td>G. Young</td>
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#### Coffee Break

16.00-16.30

### Session 2

#### Current Trends (Part B)

**Chair:** A. Casana

<table>
<thead>
<tr>
<th>Topic</th>
<th>Sponsor</th>
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<tbody>
<tr>
<td>Do Millennials take the Driver’s Seat? A Diversity Challenge</td>
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<tr>
<td>V. Evangeliou</td>
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<td>e- Commerce</td>
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<tr>
<td>P. Kafarakis</td>
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<tr>
<td>The start up scene in a global scale. Panel discussion and presentation of innovative entrepreneurship.</td>
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<tr>
<td>V. Evangeliou, C. Raftogiannis, R. Bachtalia, D. Evangelopoulos</td>
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### Thursday, June 14th, 2018

<table>
<thead>
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<th>Time</th>
<th>Session 3</th>
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<tr>
<td>10.00-12.00</td>
<td><strong>Revival (Part A)</strong></td>
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<tr>
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<td>Chair: A. Blake</td>
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<td>Planet earth in 2018 – An epic or a tragedy? Global challenges and opportunities</td>
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<td>E. Korosis</td>
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<td>Tomato. Icon of Globalization</td>
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<td>G. Prevelakis</td>
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<td>The prospects and challenges in the framework of a Circular Economy</td>
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<td>R. Charitopoulou</td>
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| 12.00-12.30  | **Coffee Break**                              |

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<thead>
<tr>
<th>12.30-14.00</th>
<th><strong>Session 3</strong></th>
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<tr>
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<td><strong>Revival (Part B)</strong></td>
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<td>Chair: D. Nomikos</td>
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<td></td>
<td>Revival. How the industry can capitalize on its important assets</td>
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<td>M. Nomikos</td>
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<td>Taming Tigers</td>
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<td>J. Lawless</td>
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<td>Closing remarks</td>
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<td>D. Nomikos</td>
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Speakers
Speakers

Andrews Will

Will Andrews is currently Sourcing Director for Greencore Group. Spent 15 years working as buyer for 2 major supermarkets in the UK. Spending 10 of the those years at ASDA/Walmart. After 5 years working for Youngs Seafoods, he joined Greencore who are a leading International manufacturer of convenience foods. With a turnover over in excess of £2bn in both the US and the UK Greencore is a major convenience food supplier to all the major UK multiples Greencore are one of the largest purchasers of Tomatoes in the UK and such will be taking part in a Buyer Seller debate with Nomikos Dimitrios. Holds a BA in History From London University.

Bachtalia Roula

Roula Bachtalia is Programme Manager at the Programme egg - enter•grow•go. The egg Programme is an integrated incubation, acceleration and co-working programme, a Corporate Social Responsibility initiative of Eurobank, designed and implemented with Corallia. egg is on a mission to enlarge the Greek startup ecosystem with a breadth of solutions from different industries. egg is an established and vibrant startup ecosystem in Greece encouraging young entrepreneurs to bring innovative ideas & turned them into successful enterprises.

Casana Antonio

Born on February 25th, 1966
1991 Graduation with honors in Agricultural Science, Universita Cattolica del Sacro Cuore, Piacenza, with a dissertation on tomato genetics
1993 - 1999 Quality Assurance Manager for a company processing and canning tomatoes and other vegetables.
1996 - 2004 Contract professor at Universita Cattolica del Sacro Cuore, Piacenza-Cremona Food Technology II Course
1999 - Present Administrator at Suncan, fruit processing company
2003 - 2013 General Manager of Solana SpA, an Italian leader in the tomato processing industry.
2013 - Present CEO of Solana SpA
He holds these positions in the following associations
- AIIPA (Italian Food Product Industries Association)Chairman of the vegetable products sector
- Tomato Europe: President
Sophie Colvine graduated in Food Science and Technology from ENSBANA Dijon (France) in 1990. She also holds a master’s Degree in marketing & Product Management from Cranfield University (UK). After working for three years as a Food Scientist and Sensory Analyst for RHM in the UK, she joined the staff at the Mediterranean International Association of the Processing Tomato (AMITOM) and Tomato News in Avignon (France) in 1995. She became General Secretary of AMITOM in 2003 and of the World Processing Tomato Council (WPTC) in 2004.

Colvine Sophie

Charitopoulou Triantafyllia (Rozy)

Chemist with a PhD (Dr.-Ing.) in Environmental Engineering from the Technical University of Karlsruhe (now KIT), Research assistant, Adjunct lecturer at the University of the Aegean teaching Environmental Management and Hydrology. Consultant in the field of waste and environmental management, as well as in Agricultural Development Programs. Ms Charitopoulou has worked as a project and scientific manager in many research and demonstration projects. From 2002 to 2012 she worked as a Project Manager at MOU (Management Organization Unit for Development Programs). In the last 7 years she is the Director for Alternative Waste Management at the Hellenic Recycling Agency (HRA) with increased responsibilities apart from technical supervision, in the organisation of the HRA functioning as an Acting General Manager from 02/2015 until 01/2018. Ms Charitopoulou is also an elected member of the City Council of Kifissia, responsible for the Environmental and Recycling portfolios.

Evangelopoulos Dimitris

Dimitris Evangelopoulos is Co-founder & COO Agile Agriculture Technologies a company which serves farmers and agricultural service providers with both intuitive and actionable solutions that drive down costs and improve crop performance. Driven by a vision to develop new technologies exclusively for agriculture, we provide fully supported and entirely user-friendly systems with a difference. All our solutions are designed to deliver real value to farmers by reducing crop inputs, boosting yields and increasing profits. By using our uniquely developed Variable Rate Fertilizer Application System, a typical farmer can increase yield by an average of 15%, reduce the amount of fertilizer by an average of 3% and increase protein levels in wheat by as much as 2%. In other words, not only can amazing savings be achieved, but the impact on the environment through efficiency is reduced. Put simply, our products and support systems empower you to achieve ‘more with less’.
Speakers

Evangelou Vicky

She is a true explorer with unique International business and cultural sense as her work and travel has taken her to more than 40 countries around the world, from the sweltering African villages and Amazon to the icy shores of Antarctic.

Communication & Marketing Expert with 22 years of business experience. 8 years in a multinational company, Johnson and Johnson, as business manager, marketing and sales executive in medical/consumer sector. She excelled in sales performance and became member of Johnson and Johnson President club. 14 years as entrepreneur founding Marketing Lead, a Marketing & Communication agency, providing services in corporate, B2B and B2C environments, designing creative concepts for developing product launches, incentive programs, tourism destination marketing and management projects as well as project management for the implementation of Live communication campaigns.

Focused on developing concepts in Greece and Internationally for local and multinational clients having an expanded portfolio including fast moving consumer products, pharmaceutical, health and personal care, cosmetics, luxury and fashion products as well as automotive and financial services.

Founded and Developed VSN Hub. Our goal is twofold: to enrich an organization’s way of thinking by analyzing and showing how certain philosophical theories can be implemented, in order to improve its productivity and design special products for Cultural Tourism.

President of SITE Greek chapter-Society of Incentive Travel Excellence, elected General Secretary of Women in Tourism, ex board member of the Governing Committee Hellenic Management Association - Women Managers and Entrepreneurs (TOGME) and Greece Chapter Leader Alumni European University Certified Business Mentor of European Commission for Female Entrepreneur. She holds a bachelor degree from Economic University of Piraeus, MBA from European University, certificate in Philosophy from Plato Academy - National Kapodistrian University

Kafarakis Phil

Phil Kafarakis is president of the Specialty Food Association (SFA), a not-for-profit organization whose members are specialty food artisans, importers, buyers, and entrepreneurs. Overall specialty food sales in the U.S. totaled over $140 billion in 2017.

The SFA produces the world-renowned Winter & Summer Fancy Food Shows, the sofi™ Awards honoring excellence in specialty foods, the award-winning Specialty Food Magazine, and affiliated media platforms. Kafarakis’s 35+ years of leadership in the global food industry also include executive positions at McCormick & Co., Cargill, Jones Dairy Farm and Kraft. Just prior to the SFA, Kafarakis served as Chief Innovation & Member Advancement Officer at the National Restaurant Association.
Speakers

Korosis Elias

Elias Korosis is responsible for overseeing the innovation-led growth investing as well as investment strategy function, which includes global markets research, portfolio construction and exploring new areas in private markets. He is the portfolio manager of the Hermes GPE Environmental Innovation Fund, a specialist growth equity/venture capital fund focused on sustainable growth.

He joined Hermes GPE in 2011 and is a member of the Hermes GPE Investment and Management Committees. Previously Mr. Korosis was a Manager in research functions at Bridgewater Associates and held several roles with Citigroup CIB initially with Schroder Salomon Smith Barney’s M&A team. Elias Korosis is an Executive education alum of Oxford University’s Said Business School (CIPEI), holds an MSc in European Political Economy from the LSE and a BSc in Economics and International Studies from the University of Warwick. He is also a member of the 25th cohort of the Program for Leadership Development (PLD) at Harvard Business School.

Lawless Jim

Jim Lawless is one of the world’s leading keynote speakers.

Over half a million people on five continents have been entertained and inspired by Jim’s presentations and many more by his bestselling book “Taming Tigers”.

He has advised companies globally on creating cultural change and elite teams. He has designed and implemented successful change programmes in companies including Apple, Barclaycard, Atos, Axa, BT, Aramark and Skrill Group.

He insists on testing his principles on himself before advising others, using “Taming Tigers” to become Britain’s deepest freediver. He is the first Briton to dive below the magic 100m barrier on a single breath of air.

In response to an audience challenge, he proved “Taming Tigers” by becoming a jockey in 12 months. At the outset he was 3 stone (20kg) too heavy and could not ride.

These adventures - and the lessons he learned - bring him and his methodology immediate credibility with audiences on all continents.

Markwardt Stefanie

Stefanie Markwardt graduated in geoecology (Diploma) at the University of Bayreuth and has joined the Institute for Energy and Environmental Research (ifeu) in Heidelberg, Germany in 2010.

Since then she consults national and international businesses especially within the packaging as well as food and beverage industry regarding the ecological evaluation of their processes and products along the value chain. She conducted several peer-reviewed LCA studies according to the standards ISO 14040 and ISO 14044 not only but especially for packaging systems made from fossil and biobased raw materials throughout Europe.

Furthermore, her work focuses on the comprehensive assessment of impacts on water resources and the potentials and restraints of the emerging methods for the derivation of water footprints for products and technologies.

More recently, her research has focused on the investigation of the ecological importance of out-of-home consumption (e.g. disposable drink cups) and possible measures to reduce it.
Speakers

Mimilidou Aliki

Aliki Mimilidou is Environment Officer in Tetra Pak Hellas, responsible for Greece, Cyprus, Romania and Bulgaria. Her main task is to increase environmental awareness for collection and recycling of beverage cartons and sustainability in the above mentioned markets, in collaboration with Waste Management Companies, Packaging Recovery Organisations and NGOs. She holds MSc in Waste Management and BSc in Environmental Engineering from Technical University of Crete. She is presently candidate for Master of Business Administration from Athens University of Economics & Business.

Mira Velasco Juan Manuel

Chilean, 46 years old. Business Administration degree; Director of Chilealimentos and WPTC Vice-President. Since 1995 involved in the tomato Business Industry and aseptic fruit puree concentrate. 1995-2000 Product Manager Iansafrut (Chile) on charge of tomato business in South and Central American markets. 2000-2002/ General Manager in Icatom, tomato factory located in Peru, owned by Iansa (Chilean company). At that time with tomato paste operations, Organic tomato paste production and fresh tomatoes for local and export markets. 2002-2010/ Iansafrut- Commercial Manager for tomato business. Since 2004 Iansafrut was acquired by Aconcagua Foods. 2010-2012/ General Manager in Tresmontes Luchetti Agroindustrial. 2012- 2016/ CEO Sugal Chile. (Part of SUGAL -GROUP). 2016- Today / CCO Global (Chief Commercial Officer of Sugal Group)

Montna Mike

Since 2008, Mike has been the President and CEO of the California Tomato Growers Association (CTGA). The CTGA was formed in 1947 and is one of the oldest grower organizations in the State of California. The CTGA is a voluntary organization that represents its members with regards to establishing a fair price for raw product, lobbying both state and federal government on important legislation, and overall representation on processed tomatoes. Prior to joining CTGA Mike worked in the fruit processing side of the business and state and federal politics.
Speakers

Pezzoli Raffaele

Raffaele Pezzoli is founder and CEO of Raytec Vision. He graduated in Electronics in 1981 and he has always dealt with the design of automatic controls for the food machinery industry. As technician, he lived the transition from the analogical to the digital era and in 1989 he designed the world’s first fully digital microprocessor tomato sorter with LED light, which is very popular today. Since 1990 he has dealt with optoelectronic systems to ensure food safety and quality and in 2001 he founded Raytec Vision. More recently he set up two companies that revolve around the food industry: Gemini, manufacturing salad harvesters equipped with Raytec’s optical sorter Rayfly and Raynext, producing x-Ray inspecting machines equipped with Xspectra technology.

Nomikos Dimitris

Dimitris Nomikos: born 1957 in Athens Greece, married with 2 children. Education: Bachelors degree (BA) in business administration from Deree College Athens, 1980. Masters in Business Administration (MBA) from Boston College, Boston USA, 1982. Work experience: from 1983 in D. Nomikos S.A., the leading tomato products processing industry in Greece, where he is currently president and executive director. He has served as President of European Organisation of Tomato Processors, and President of AMITOM. Board Member of various Greek Industry Associations. Currently President of the Greek Canners Association, VP of the World Processing Tomato Council and VP of AMITOM.

Nomikos Maria

Maria Nomikos is the Sales director of D. Nomikos / Copais S.A. She started her career at the Coca cola Company in Atlanta Georgia where she worked for 2 years as assistant marketing manager in new products development department. When she decided that corporate life was not her most favorable way of leaving she returned to Greece and joined the family company as sales manager. Since 1997 she has been dealing with tomatoes and the tomato industry building over the years a fair knowledge and objective view of the industry and the market. Maria holds an MBA from the George Washington University (Washington D.C.) and a post graduate degree in Economics and business administration from the Athens School of Economics.
Speakers

Prevelakis George


Pruett Greg

Greg Pruett is President of Vaquero Farms, Inc. and Ingomar Packing Company. Vaquero is a family owned, diversified Agribusiness and Real Estate Company. Farming operations include tomatoes, garlic and cotton in Fresno County and Wine Grapes, Almonds, Olives and Sweet Cherries in Contra Costa County. Vaquero is also the majority owner and managing member of Ingomar Packing Company. Based in Los Banos, Ingomar has been an industrial supplier of tomato paste and diced tomatoes to the U.S. and global industrial markets since 1983. We employ 100+ year-round and 500 seasonal employees and have the capacity to process 1,600,000 tons annually, making us one of the largest tomato processors in the US and world.

Raftogiannis Christos

Christos Raftogiannis is CEO & Co-Founder of CityCrop a company which is a mini connected vertical farm that fits in every home or business environment and allows you to grow your own fresh and pesticide-free food all year round due to its microclimate. This microclimate creates the perfect conditions for your plantation. CityCrop using the hydroponics method accelerates the growing performance up to 3 times faster, using 60% less fertiliser and up to 98% less water than traditional agriculture. The device works in a simple way without requiring any prior agricultural knowledge, thus you can organize and control your plantations remotely using the CityCrop app. As a result, you can trust the production process and you can avoid wasting food. Also, we provide users with organic seeds and nutrients in order to earn the healthiest way of food consumption.
Sandis Constantine

Constantine Sandis is Professor of Philosophy at the University of Hertfordshire, Fellow of the Royal Society of Arts, and an international collaborator of the Centre de Recherche en Éthique (CRE) in Montréal. His research lies primarily in philosophy of action and its explanation. His first monograph, The Things We Do and Why We Do Them was published in 2012. He is now working on a book on the Philosophy of Understanding (for Yale University Press) and a textbook on the Philosophy of Action (for Wiley-Blackwell). Mr. Sandis has published numerous books and articles on these and other topics, from moral psychology to heritage ethics. Current projects include a collaboration with Microsoft Research on a three-year funded project (2015-18) on reasons for communication.

Sarasini Davide

Davide Sarasini is CFT Group’s sales director of the Processing and Packaging Division since 2009, even if his experience as a salesman in the tomato processing has started 20 years ago. After graduating in Economics at the University of Parma and post graduating in “International trade business”, he joined Comaco (now a CFT Group brand) in 2000. As Sales Director of a world leader Group, operating in the Food, Liquid Food, Beverage and Lube Oil sectors, one of the tasks of Davide Sarasini is to contribute to the Group economic development and business growth.

Stilwell Martin

Martin Stilwell was born in Lisbon (Portugal) in 1949. After obtaining his first degree in Agricultural Botany at University of Reading (UK), studied for PhD in Plant Breeding and Genetics at Cambridge University (UK). He began his work experience in 1970 as Tomato Breeder in The Overseas Agricultural Development Department of HJ Heinz; in 1982 he was senior manager in Purchasing for HJ Heinz UK, followed by a period in financial planning and profit forecasting. From 1985 he was General manager Operations of Idal (Heinz Portugal) becoming Managing Director of Marie Elisabeth Foods (part of HJ Heinz Starkist group) in 1988. In 1992, he left the HJ Heinz group to join Boschi Luigi and Figli (Parma Italy) as CEO of their newly formed company in Portugal Italagro S.A. In 2007, he created (together with Kagome C°, Mitsui & C° and others) HIT SGPS and successfully purchased Italagro S.A and FIT S.A. from Boschi Luigi & Figli. He is currently CEO of the Group. In 2013 he was elected Executive Officer of Kagome CI Japan. Martin Stilwell is President of the Portuguese Tomato Processors Association AIT, Director of AMITOM and Past President of the WPTC.
Jiesi Tang is the General Manager of China Fuyong, one of the biggest tomato processors in Inner Mongolia. He has joined Fuyyan Group, the parent company of Fuyong, since 2011 after his graduation from the University of Sheffield for master of science. As the new generation of management, Jiesi has been in charge of tomato processing business for six years since 2013 and has good understanding of the changing market and industry.

Tchouboukjian Tiffany

A Central-Valley California native that manages the grower relationships and services for CropScope in the United States. For over a decade, Tiffany has worked in various sectors of the agriculture industry in several countries across the globe. She graduated from Cal Poly San Luis Obispo with degrees in Crop Science and Agriculture Business. “I am both fortunate and proud to be part of such an incredible industry at such an exciting time. Current research and technologies are revolutionizing agriculture and completely transforming the livelihoods of so many. It’s truly a privilege to be part of and witness that transition.”

Vasilis Theodossiou is the owner and managing director of the food safety consulting firm “Virtuous Triad”. His professional focus lies primarily in the designing and managing of food safety / quality systems, personnel training and lately public procurement management. Apart from his B.Sc in Food Technology, he holds an MBA from Strathclyde University. He is Six Sigma Green Belt certified by American Society for Quality (ASQ) and a certified Food Defense Coordinator by American Institute of Baking (AIB). His professional background includes experience in quality assurance / quality control positions with famous Brand names like Pizza Hut, KFC, Carefour. He is also a lecturer in National Centre for Public Administration and Local Government of Athens teaching ISO 9001 / ISO 22000 / ISO 19011. He is widely recognized for his forward-thinking approach to Quality Assurance, creating food safety culture and driving quality assurance programs in Greece by the international conglomerate Yum! Brands Inc. He is a member of the certification committee of the prestigious Q mark awards of the Excellence Ireland Quality Association (EIQA) since 2016. He loves Obstacle Course Racing (OCR) and has three kids.
Speakers

Trichopoulou Antonia

Antonia Trichopoulou, MD, PhD, is President of the Hellenic Health Foundation, Director of the World Health Organization Collaborating Centre of Nutrition, Medical School, University of Athens and Professor Emeritus, School of Medicine, University of Athens. She has served as president of the Federation of the European Nutrition Societies (FENS) and as chairperson or key member of numerous Greek, European Commission and World Health Organization Committees. She has received numerous honors and awards and was decorated by the President of the Greek Republic with the Golden Cross of Honor for her work in nutrition and public health. Her scientific work has focused on public health nutrition and nutrition epidemiology, with emphasis on the health effects of the Mediterranean diet and traditional foods. Antonia Trichopoulou has been included in the 2014 Thomson Reuters list of the Highly Cited Researchers in the field of Social Sciences.

Young L. Gwen

Gwen L. Young is a world leader in advocating and promoting research on tomatoes and human health. As president of the Tomato Foundation, she educates and inspires healthy lifestyle and aims to reduce the incidence of diet related diseases and increase access to healthy plant based foods. As the Chair of the Tomato and Health Commission of the WPTC, she analyzes and promotes scientifically valid research published globally on the health benefits of tomatoes and tomato products. As a member of the science committee for ISHS Symposia, she helps provide scientists opportunities to present and publish academic research and network with the global tomato community. She completing her BS and MS degrees in Food Biochemistry / Food Science at UC Davis and then directed product and process development, marketing, culinary arts, and quality assurance for Nestle Brands and Kagome Inc.
A post congress tour has been scheduled for participants of the 13th WPTC. The Post Congress tour will commence on Friday 15th June 2018 after our disembarkation from the ship. Buses will depart at around 09.00 from the port of Piraeus taking us to Olympia.

There we will visit the nearby tomato fields of Unilever Knorr and the tomato factory of “Kyknos” where will have a tour of the premises and lunch. We will then check-in to our hotels and later we will have dinner.

Next day on Saturday 16th June 2018 there will be a guided tour at the archeological site of Ancient Olympia, the birthplace of the Olympic Games. We will have lunch at a local restaurant and return back to Athens. Estimated arrival time 18.30 pm.
10.00-13.00
We will visit the Akrotiri archeological site, a Minoan Bronze Age settlement on the volcanic Greek island of Santorini. The settlement was destroyed when the volcano in Thera erupted at about 1627 BC and buried in volcanic ash, which preserved the remains of fine frescoes and many objects and artworks.

13.00-15.30
Free time and lunch at Perivolos Beach

15.30-19.00
Return and free time to Fira, Santorini

19.30
Return to the ship
Sponsors’ Profiles
## Sponsors' Profile

### Diamond Sponsor

<table>
<thead>
<tr>
<th><strong>Company name:</strong></th>
<th>CFT S.p.A.</th>
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<tbody>
<tr>
<td><strong>Address:</strong></td>
<td>Via Paradigna, 94/A - 43122 Parma Italy</td>
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<tr>
<td><strong>Phone:</strong></td>
<td>+39 0521 277111</td>
</tr>
<tr>
<td><strong>E-mail:</strong></td>
<td><a href="mailto:info@cft-group.com">info@cft-group.com</a></td>
</tr>
<tr>
<td><strong>Web:</strong></td>
<td><a href="http://www.cft-group.com/">http://www.cft-group.com/</a></td>
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</table>
With over 600 employees, 15,000 references, 11 brands and a widespread network of 9 subsidiaries and 78 agents, CFT Group is synonymous of quality, innovation and reliability worldwide.

CFT Group designs, engineers and manufactures machineries and complete turnkey lines for the Food, Liquid Food and Beverage industry.

Decades of experience and **know-how** of CFT GROUP’s leading brands in their respective sectors, such as Rossi & Catelli, Manzini, Sima, Comaco and SBC have been **joined together** in order to offer a complete equipment portfolio based on the most advanced technologies.

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WELCOME TO CFT GROUP’S SMART FACTORY.

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WITH OVER 600 EMPLOYEES, 15,000 REFERENCES, 11 BRANDS AND A WIDESPREAD NETWORK OF 9 SUBSIDIARIES AND 78 AGENTS, CFT GROUP IS SYNONYMOUS OF QUALITY, INNOVATION AND RELIABILITY WORLDWIDE.

www.cft-group.com
D. Nomikos S.A. was founded in 1915, on the island of Santorini and was the first tomato factory in South Eastern Europe. Three generations and more than 100 years later, the company continues to specialize in manufacturing of tomato products for industrial, food service and retail use, continues to be 100% family owned and is the biggest tomato processing company in Greece, with 3 state of the art processing plans in Greece and one in Turkey.

D. Nomikos/ Copais grew through innovation. 
In 1978 we were the first in Greece and one of the first in Europe to produce hot break tomatopaste. 
In 1981 we introduced the aseptic packaging for tomatopaste. 
In 1990 we installed the aseptic line for diced tomatoes. 
In 1995 we were the first food company in Greece to be certified with ISO 9001. 
In 2003 we expanded our operations in Turkey and in 2007 we bought out our main competitor in Greece, COPAIS which was the H.J.Heinz LTD processing plant. By this acquisition the company became the undeniable number one player in the production of tomato products in the country. 
Last but not least, in 2017 we started our new factory in the Farsala area with a plan to turn it into our biggest processing facility. 
Throughout its history the company has built sound clientele basis which include the most demanding names in the food sector, such as H.J.Heinz, Unilever, Mars Foods, Orkla Group etc.

We work under the principles and spirit of the following certifications: ISO 9001:2015, ISO 14001:2015, BRC, Kosher, Halal
Platinum Sponsor

FBR-ELPO
Masters of Aseptic & Food Processing

Company name: FBR-ELPO S.p.A.
Address: Via Arnaldo da Brescia 12/A, 43125 Parma, Italy
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E-mail: news@fbr-elpo.it
Web: http://www.fbr-elpo.it/

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Now, we renew our commitment by introducing our new logo.
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Let’s walk together towards new goals.
Gold Sponsor

Company name: Goglio S.p.A.
Address: Via dell’industria, 7, 21020 Daverio (VA) – Italy
Phone: +39 0332 940336
E-mail: info@goglio.it
Web: http://www.goglio.it/

Founded in 1850 Goglio is today global system supplier, focusing on sustainable and customized flexible packaging solutions and innovations for dry and liquid applications.

Goglio offering encompasses the Fres-co Aseptic System® with bulk aseptic bags, available in a wide range of sizes and materials, today the state of the art of this industry. Their specific barrier and performance properties guarantee the best preservation of the products packed, also in very critical ambient, storage and transport conditions. The system also includes the GNova filling lines and pouches, covering a wide range of processing environments, including high and low acid aseptic, hot fill, retort, ESL and vacuum.

Learn more at
Sponsors’ Profile

Gold Sponsor

NEC

Orchestrating a brighter world

Company name: NEC Corporation of America
Address: 151 Jay st. Suite 110, 95054, Santa Clara, California, USA
Phone: +1 209 3807349
E-mail: Tiffany.Tchoub@necam.com
Web: https://www.necam.com/

CropScope

Orchestrating a brighter world

Actionable farming advice and integrated field visualization from multiple data sources without the need for farmers to purchase any equipment

necam.com/NECAgriculturalSolutions/
Greif, Inc. (NYSE: GEF, GEF.B) is a global leader in industrial packaging products and services and is pursuing its vision to become the world’s best performing customer service company in industrial packaging. The company produces steel, plastic, fibre, flexible, corrugated, and reconditioned containers, intermediate bulk containers, containerboard and packaging accessories, and provides filling, packaging and industrial packaging reconditioning services for a wide range of industries. Greif also manages timber properties in the southeastern United States. The company is strategically positioned with more than 200 operating locations in more than 40 countries to serve global as well as regional customers.
<table>
<thead>
<tr>
<th><strong>Company name:</strong></th>
<th>Goodpack Europe BV</th>
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<tbody>
<tr>
<td><strong>Address:</strong></td>
<td>Europalaan 20, 6199 AB Maastricht-Airport, Netherlands</td>
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<tr>
<td><strong>Phone:</strong></td>
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<tr>
<td><strong>E-mail:</strong></td>
<td><a href="mailto:julien.lesauter@goodpack.com">julien.lesauter@goodpack.com</a></td>
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<td><strong>Web:</strong></td>
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THE SHAPE OF INNOVATION

The new GOODPACK TomatoCube is the container solution the Tomato industry has been waiting for.

- **Customized for the Tomato Industry.** Suitable for all standard conveyors. Dimensions: 1220mm x 1120mm x 1080mm/44” x 48” x 42.5”
- **Large capacity.** 1,250 liter/330 gallon fill capacity
- **RFID Enabled.** Greater visibility of your global supply chain
- **Maximum protection.** High-tensile steel construction with galvanized sidewalls
- **Sustainability.** Reusable and environmentally friendly
- **Cost efficiency.** Term and trip rental solutions
- **Availability.** Over 7,700 collection points worldwide

Stop by our Booth #8 on Deck No. 8 (Ouranos) outside the 13th World Tomato Congress convention halls to see our new TomatoCube live and find out what Goodpack can do for you!

Tomato Industry Benefits
The new GOODPACK TomatoCube maximizes efficiency and volume for the most cost-effective and sustainable approach to transporting product. The TomatoCube has the flexibility of design to be used for a wide range of aseptic products, including diced tomato, tomato paste and tomato juice and juice concentrate.

Green and Lean
Compared to other conventional containers and drums, returnable GOODPACK TomatoCubes have the lowest environmental impact and lowest carbon footprint, which makes them a truly superior packaging solution.

Goodpack Global Rental System
Goodpack containers offer effective solutions for food industry customers looking to ship products anywhere in the world. We have subsidiaries and regional offices in 77 countries. Goodpack makes renting easy by delivering, collecting and managing the entire rental process. The Goodpack rental system is perfect for managing volume fluctuations during season and enables a global logistics, transportation and supply chain ecosystem.

“We are GOODPACK Networkers @ work. We deliver value to our customers and partners through efficient supply chain solutions, our global network, and fleets of intelligent returnable containers. Our industry-specific solutions and data analytics reduce supply chain costs, inventory, waste, damages, environmental footprints and capital spend.”

www.Goodpack.com
Gold Sponsor

Company name: The Morning Star Packing Company
Address: 13448 Volta Road, Los Banos, Ca 93635 - California USA
Phone: +1 209 826-8000
E-mail: rscriven@morningstarco.com
Web: http://www.morningstarco.com/

The Morning Star Packing Company

At Morning Star, we deliver superior customer value through our dedication to providing a reliable supply of consistent quality product, value-added customer service, and sustainable pricing from innovation and scale. With three tomato processing facilities located throughout California’s Central Valley, we are the most geographically diverse processor in the industry - increasing our reliability of supply.

We offer a full line of ingredient tomato products in 55-gallon drums and 300-gallon bins. Our operation is sophisticated enough to meet the exacting performance standards of customers looking for paste that’s not just a commodity. We also have a tube-in-tube line which makes diced, purees, ketchup, sauces and crushed products.

Our Products

Ask us about our many organic products, packed all season long!

Main Address
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Sponsors’ Profile

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Schoeller Allibert

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E-mail: information@schoellerallibert.com
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www.schoellerallibert.com
Company name: Gaetano Buscetto S.R.L.
Address: Via Atzori n°16 – 84014, Nocera Inferiore (SA), I T A L I A
Phone: +39.081.517.61.22
E-mail: info@buscetto.it
Web: http://www.buscetto.it

La nostra Azienda ha iniziato la propria attività nel 1946 a Nocera Inferiore (Sud Italia), nell’area di maggiore concentrazione di aziende conserviere. Attualmente il nostro programma produttivo comprende linee complete “chiavi in mano” per pomodoro pelato, cubettato e polpa.
Siamo anche specializzati nella realizzazione di Pastorizzatori Continui Rotanti per barattoli di tutti i formati, cubettatrici per pomodoro e frutta, linee di scarico/lavaggio pomodoro.

Our company was founded in 1946 in Nocera Inferiore (South Italy), in the area where there is currently the highest concentration of processing tomato companies. Currently our product range includes complete lines “turnkey” to process tomatoes peeled, diced and pulp.
We are also specialized in Rotating Cooker Cooler for all cans sizes, dicers for tomato and fruits, washing and infeed lines.

El nuestro tallere fue fundada en el 1946 a Nocera Inferiore (Sur de Italia), en la zona de máxima concentración de fabrica de tomates. Actualmente la nuestra gama de productos incluye lineas completas "llave en mano" para procesar tomates pelados, cubitos y pulpa.
También estamos especializados en Pastorizadores Rotantes para latas de todos los tamaños, cortadoras de dados de tomate y frutas, lavadoras y lineas de descarga.
In 1981 ISI Sementi was founded by Florindo Boni and his partners. Right from the beginning it was felt necessary to start a breeding program to develop hybrid tomato varieties for the processing industry, as well as for the domestic and export markets. In 1984 ISI Sementi started an important tomato breeding program and year after year a growing number of competitive varieties were put on the market resulting in our current complete assortment. Through the years we also started research programs for other species like onion, lettuce, endive and squash; presently, these programs are managed by a team of 5 breeders supported by several assistants. A strong boost to the varietal development programs was given by molecular biology activities; the laboratory started in 2005, and is actually the most advanced in the Italian private sector, employing 4 biotechnologists and carrying out approximately 100,000 molecular analyses per year. The main activity of this laboratory is certainly the set up and the use of molecular markers for assisted selection works with the aim to obtain the most precise and quick breeding programs.

The use of biotechnology has proven to be extremely useful for quality control of the commercial seed lots, allowing a much faster genetic purity check, not seasonally linked anymore. Additionally, the molecular markers are applied for an accurate check of the seed health.

At present ISI Sementi’s emphasis lies on the home market; thanks to her well experienced, highly motivated Marketing and Sales force. The agents can rely upon the assistance by Product Managers, whom on their turn are supported and coordinated by the Commercial Director.

In Italy, the ISI Sementi organization offers an almost complete assortment of horticultural products; obtained partly from her own research and partly thanks to the collaboration with other major international seed companies. Concerning exports, throughout the years a network has been established which actually covers major world markets interested in horticultural seeds; special trading success has been achieved in countries of the Mediterranean area as well as in North and South America.

In December 2000 Isi Sementi Spa obtained from DNV Italia the certification UNI EN ISO 9001 for the trade and packing of vegetable seeds and herbs.
Multifreight is a Greek Forwarding company dedicated in the multimodal transportation worldwide. The professionalism and experience of our personnel is based on our long term policy of continues education and study of the most efficient and modern methods of the freight forwarding industry, since the establishment of the company on 1994. The volume of cargoes that we handle, allow us economy of scale, in order to offer to our clients the best transport solutions in accordance with a competitive cost. Therefore we have individual departments that operates foodstuff, tomato paste, wine and beverages shipments and separate department for the cotton ocean shipments. By using one of the most efficient software systems and a global network of agents, Multifreight has the ability to provide tailor made services to all its clients. Since 2011 Multifreight provides to the Greek exporters Cargo Airbags in order to secure a smooth transportation of their cargo.
Sponsors’ Profile

Silver Sponsor

Company name: Nunhems Netherlands B.V.
Address: Nunhems Napoleonsweg, 152, 6083 AB Nunhem, The Netherlands
Phone: +31 475 599 286
E-mail: maria.beeks@bayer.com
Web: http://www.bayer.nl/

Under the Nunhems brand, Bayer offers expert advice and high-quality seed varieties of 25 vegetable crops. With more than 2,000 employees, we are present in all major vegetable production areas around the globe. We are dedicated to producing market-oriented varieties and seed products, and more than just that. We are oriented towards customers, and towards sharing value-added genetics, services and expertise to help them succeed.
GROWING FUTURE together

We know your business is important. So at Nunhems we’ve dedicated our time and effort to creating unique processing tomato varieties that are specifically bred to deliver reliable yield and quality you can depend on year after year. Global resources with genetic solutions for your local market. Nunhems: Grow with confidence.
Company name: SUGAL GROUP
Address: Fonte das Somas - AP6, Benavente 2131- 901- Portugal
Phone: (00351) 263 500 501
E-mail: comercial@sugal-group.com
Web: https://www.sugal-group.com/

We are committed on deliver to our consumers high quality products, in an efficient and competitive way, achieved by a team effort which has a compromise attitude towards coming generations and therefore to the world where we want to continue supply, work and live.
Company name: Tetra Pak Hellas S.A.
Address: Sorou 10, Maroussi, Athens, Greece
Phone: +30 210 616 7500
Web: https://www.tetrapak.com/gr/

Together with our customers we make food safe and available, everywhere. Since the start in 1951 we have taken pride in providing the best possible processing and packaging solutions for food.

Our core values define our culture and ‘the way we do things around here’. They inform our behaviour internally and externally; uniting people from different cultures, countries and backgrounds; enabling us to treat each other with mutual respect, and helping us work harmoniously together at Tetra Pak.

Our vision is the aspirational goal that drives our organisation. It shapes our role and purpose in the outside world. Internally, it gives us a shared, unifying ambition.

We work for and with our customers to provide preferred processing and packaging solutions for food.

We apply our commitment to innovation, our understanding of consumer needs and our relationships with suppliers to deliver these solutions, wherever and whenever food is consumed.

We believe in responsible industry leadership, creating profitable growth in harmony with environmental sustainability and good corporate citizenship.
Silver Sponsor

Ing. A. ROSSI
GROUP

Company name: Ing.A.Rossi Impianti Industriali Srl
Address: Viale Europa 68A – 43122 Parma (PR) – Italy
Phone: +39 0521.271320
E-mail: sales@ingarossi.com
Web: http://www.ingarossi.com/

With over 60 years of experience in food industry, our group offers a multisector know-how and it can provide advice on the implementation of customized projects. Quality and reliability of our machines make us one of the world’s market leader groups; we are present in over 48 countries and guarantee assistance worldwide. We are present in main tomato and fruit processing areas worldwide. Our success is due to the continuous and constant development of new technological reliable and quality solutions to improve the transformation procedures of processed products. Reference point is the full satisfaction of the highest expectations and needs of our Clients. We can count on the collaboration of more than 80 employees located in two offices in Parma and Antegnate (BG) and on a trusted network of agents and representatives, in order to guarantee a prompt answer for any need and a high level of technical support for the Clientele.