

Manolis Salivaras

Co Founder, Technical Director, Head Panel Leader, Greece

Emmanuel Salivaras, owner and founder of Multichrom.lab, is one of the most experienced and skilled analysts in the industry of quality control and sensory evaluation of olive oil. He studied Food Technology at the Technological Educational Institute of Thessaloniki and then 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 1993 he is successfully working in the field of laboratory analyses and sensory evaluation of olive oil, building a reputation as one of the most reliable and experienced professionals in this field. He has participated in many educational seminars for quality control equipment of food and fats. He has written scientific articles on olive oil chemistry and 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 olive oil competitions in Greece and abroad.

Projects

Contributor. A chapter on olive oil sensory evaluation in "Functional properties of olives and olive oil" "Sensory properties and evaluation of virgin olive oils" (Wiley Blackwell, 2017). ([link](#))

Certificate

Agricultural Faculty of the University of Saskatchewan in Canada

Food Technology at the Technological Educational Institute of Thessaloniki

Contributor. A chapter on olive oil sensory evaluation in "Functional properties of olives and olive oil" "Sensory properties and evaluation of virgin olive oils" (Wiley Blackwell, 2017).