

Dr. AGUSTI J. ROMERO,

IRTA. Mas de Bover. Olive Production, Mill technology and Nuts.

Dr. AGUSTI J. ROMERO, Msc (Agri) Specialized in pomology from UPC Barcelona, Spain. Researcher of the IRTA's Food Division since 1987. His work is focused on virgin olive oil extraction and quality, olive orchards designs and nuts processing and quality. Since 2000 he is involved in mill technology improvement programs, supported by Catalan Government, concerning 46 olive mills and more than 50.000 ha of olive orchards.

A.Romero is co-author of one book about olive cultivars in Catalonia and of several parts in technical books on olive oil, sensorial food analysis, hazelnut production, etc. Co-author of more than 60 scientific reports and more than 80 articles of divulgation. Now, he works in several research projects on olive oil, hazelnuts and almonds, and participates in some R+D projects funded by privates. In addition, he is an expert assistant for the international Olive Oil Council (IOOC) relative to olive germplasm repository banks.

Professor in several master courses: “experto en cata de aceites” University of Jaen; “gestión e innovación de la industria alimentaria” University of Lleida. He collaborates regularly with “Escuela Universitaria de Hostelería y Turismo” (University of Barcelona) and “Escuela Superior de Hostelería de Barcelona”.

Member of the official olive oil taste panel of Catalonia (Spain), he contributed to its formation and currently is responsible for its continuous training under ISO-17025 regulations. Close collaboration on olive oil tasting with the UC Davis Olive Center in California, USA.

He has participated as jury in several international events (California, Shanghai, San Juan de Argentina, Mario Solinas...)

OLIVE JAPAN judge since 2013.