

# **POLYCHRONOPOULOS LYKOURGOS**

He is a member of the panel of the Organoleptic Assessment Laboratory of the Hellenic Association of Industries & Packers of Olive Oil (ESVITE), which is accredited according to the ISO/IEC 17025 Standard and recognized by the International Olive Council (IOC) in the organoleptic assessment of virgin olive oils. He was one of the founding panel members of the Laboratory, which was set up in 2006 and was officially accredited in 2012.

As a member of the panel he participated in a survey for the identification of the special characteristics of the Greek Protected Designation of Origin extra virgin olive oils according to the relevant IOC method (COI/T.20/Doc. no. 22).

He is running, along with his brother, an olive oil packing and trading family business operating since 1935. Together with his brother, he is also taking care of the family olive groves, actively participating in all the cultivation processes.