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MEETING ABSTRACT OP

Legendary *Olea europea* L. Materia medica from history towards high impact science based preparations of today

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Abstract: Olive-*Olea europaea* L. is a historically and culinary important natural resource not only for Türkiye and the Mediterranean, but also for the heritage it grows as wild/oleaster and its cultivated form of 6 subspecies in the Oleaceae, for thousands of years. The Olea origin, domestication and cultivation-utilization is still debated, however, archeological evidence from Mesopotamia, Anatolia, the Old Kingdom of Egypt, Greeks, Phoenicians among others from the Mediterranean basin are roots from history. Such as from the early Epic of Gilgamesh tablets documentation, Aristotle, Hippocrates, Theophrastus, Dioscorides, Theophrastus, Pliny the Elder and within the three monotheistic belief and religions the olive was praised and blessed. Famously Avicenna, El-Razi, Galen, Paracelsus among many other scientists set the basis of the Materia Medica along with cosmetics as well as culinary high standard use. Current contemporary utilization of high quality Standardized olive oil, leaf and other product preparation examples will be elaborated within this presentation.

Keywords: Olive, phytochemistry, preparations, historical and modern uses

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