

# About the authors

## **Professor Stanley George Kailis**

Professor Stanley Kailis is Professorial Fellow at the School of Plant Biology, University of Western Australia, and a Fellow of Curtin University of Technology, WA. He holds qualifications in science, pharmacy and teaching and holds a doctorate in science. His antecedents came from the Greek island Megisti, and he was introduced to table olives by his grandmother Kostantinia. His interests focus on the quality aspects of olives. Stan has made presentations on olive growing, olive oil and table olives at national and international forums and to industry groups. He has published numerous research papers in national and international journals. He has conducted many courses and workshops in Australia on olive growing, olive oil and table olive production, organoleptic evaluation of olive products and olive propagation.

## **Dr David Harris**

Dr David Harris is Principal Chemist at the Chemistry Centre (WA) and is section leader of the Food and Agricultural Chemistry Section. He gained a doctorate degree in chemistry, specialising in organic chemistry, in 1976 in Canada. His main interests are research into the organic compounds present in legumes and pulses as well as pasture legumes. Over the last five years he has become very interested in food safety and quality in Western Australia. Working with Professor Kailis for the last five years has aroused a keen interest in table olives and olive oil with regard to the chemistry associated with their production. David has presented papers at a large number of international forums and has published numerous papers in national and international journals.