eatWILD™
Real Food for Real People

DISCUSSION DOCUMENT

VERSION 1.0 · NOVEMBER 2026

EATWILD™ REAL FOOD FOR REAL PEOPLE · ALLIANCE™

Kastro–Kyllini area · Chelonatas peninsula · Western Peloponnese Bioregional Arc

Independent producers · traceable origins · shared purpose

ALLIANCE FOR A SUSTAINABLE FUTURE

Here, ancestry is alive — its future is ours to shape, together.



I	**PEOPLE**	Independent producers. One voice.
II	**SCIENCE**	Research design and independent analysis.
III	**IDENTITY**	Quality and place, documented and auditable.
IV	**VALUE™**	A premium that reaches the producer.

Discussion document · not an offer of securities · pilot year 2027 · comments until 31.03.2027 · Public edition

PUBLIC → CC BY-NC-ND 4.0

© 2026 Foteini Papadopoulou · Greece · eatWILD TRACE™ · a service of eatWILD™ Real Food for Real People



Certain visualisations in this presentation are AI-generated and illustrative. Human figures are fictional and do not represent actual persons.

eatWILD™ Real Food for Real People · ALLIANCE™

Alliance for a Sustainable Future

Western Peloponnese — independent producers, traceable origins, shared purpose.

PEOPLE · SCIENCE · IDENTITY · VALUE™

Beneath Chlemoutsi Castle (Clermont / Castel Tornese), at the western edge of the Peloponnese, Koroneiki olive groves coexist with wild herbs, native shrubs and pollinators, shaped by coastal winds.

Here, ancestry is alive — in the soil, the stone terraces and the hands that tended this land. Its future is ours to shape, together.

Discussion document · Version 1.0 · November 2026 · Public edition

eatWILD TRACE™ · a service of eatWILD™ Real Food for Real People

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece



The land is more than production.

A threshold of land and sea, light and salt.

From here, the land unfolds into the broader biocultural olive landscapes of the Western Peloponnese, shaped over centuries of human presence and natural evolution.

Territory, heritage, ecology and economy — held together by continuity.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

The landscape breathes:

- Koroneiki trees weathered by salt and time.
- Thyme, lentisk, myrtle, sage, kermes oak, heather, wild savory.
- Insects, birds and small fauna sustaining an interconnected ecological network.

> ***This biodiversity is not merely natural — it is ancestral.***
>
> A living system already exists here. The question is whether it can remain coherent under the pressures now arriving.

What is at risk is not only productivity — but continuity.



© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece



The seasons are no longer dependable.

Yet today, this continuity can no longer be taken for granted. The olive landscapes of the Western Peloponnese are entering a period in which ecological, climatic and economic pressures increasingly converge.

- **Rising temperatures** and longer, hotter summers
- **Milder winters** that may not provide the chilling olives need
- **Irregular rainfall** and extended dry periods

The rhythm these groves were shaped by is changing.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

Water can no longer be assumed.

Longer periods of drought and increasing water scarcity are becoming a systemic risk for Mediterranean agriculture. Traditional rain-fed groves are especially vulnerable: the soil itself is the reservoir.

Yet what they lose in volume, they can gain in character and value.

> **Soil cover, structure and biology become the infrastructure that retains water.**

The next harvest depends on the living capacity of the landscape.



© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

One season no longer predicts the next.



Flowering, pollination and fruit set have always depended on the weather. Today they are exposed to greater climate variability — heat stress, irregular rainfall and periods of water deficit.



The harvest is shaped months in advance, during flowering, fruit set and early fruit development. Its timing, size and reliability are becoming harder to predict.

The challenge is not simply to produce.
It is to preserve productive continuity.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

The old equation no longer adds up.

Rising input, energy, machinery and maintenance costs, alongside growing labour shortages, place increasing pressure on producers. Global disruptions pass volatility straight to the farm — while the farmer has little power to pass that risk along the chain.

More risk.

More cost.

More uncertainty.

And no guarantee that more value stays with the producer.



© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece



Who will harvest tomorrow?

Labour scarcity and rising costs are not side issues. They decide whether a harvest can be gathered, whether quality can be protected and whether the next season can be planned with confidence.

Territorial cooperation can connect skilled labour, fair employment, shared knowledge and coordinated harvesting — strengthening the continuity of agricultural production.

The landscape survives through people.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

FAIR WORK · EQUALITY

Dignity has no hierarchy.

Different roles. Equal human worth.

The people who cultivate the land deserve dignity, fair pay, safe working conditions and recognition — regardless of their origin or position.

No one should be invisible in the landscape they help sustain.



© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece



AI-generated image, illustrative only. All figures, including the children, are fictional.

The harvest we share.

Daneikariá — a living rural tradition of labour exchange between families.

For generations, neighbouring families harvested each other's groves in turn. A day of work was repaid with a day of work, not with cash. Where today's labour and social-insurance rules allow, the exchange could lower labour costs and spare equipment.

Shared days

Families harvest each grove in turn, lending hands instead of hiring them.

Shared equipment

Nets, shakers and transport to the mill used in common.

Passed-on knowledge

Elders show the next generation how the grove is worked.

Children learn

Young family members discover the harvest through safe, supervised learning and observation.

Hands lent today return at the next harvest.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

When identity is lost, value leaves with it.

Much of the region's olive oil still leaves the territory as a bulk product — often before its landscape, history, ecological quality and cultural identity have the opportunity to be recognised and fairly valued in the market.



> **The land produces the oil. The producer carries much of the risk.**
>
> Yet too much of the value is captured further down the chain.

For the Western Peloponnese, the answer cannot be to become cheaper. It must be to become more valuable.

Land & Production	Bulk Trade	Processing & Branding	Market
Value is created	*Identity is diluted*	*Value is captured*	*Value is realised elsewhere*

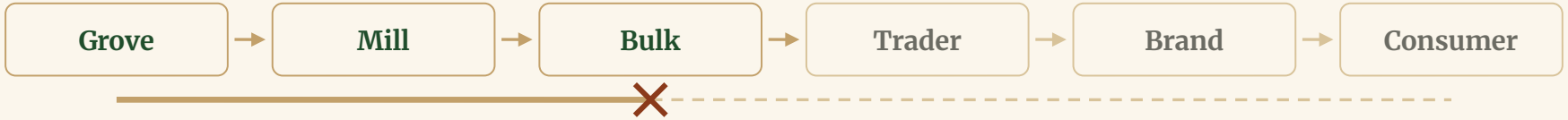
eatWILD™ Real Food for Real People

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

Provenance must travel with the oil.

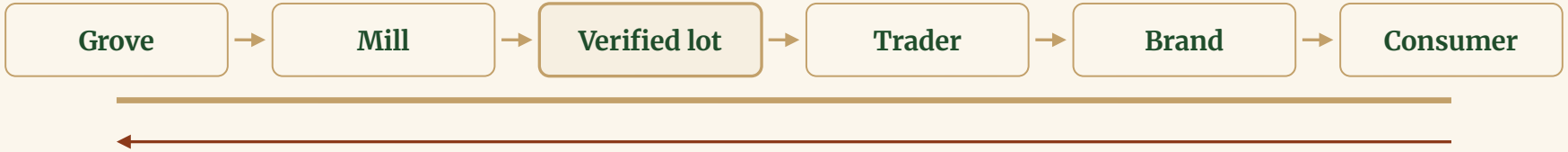
Too often, origin becomes obscured along the supply chain. Verified, it becomes an asset.

TODAY



Without preserved traceability, origin can become invisible.

WITH VERIFIED PROVENANCE



Identity reaches the consumer — and recognition can return to the grove.

When origin travels, value can return.

eatWILD™ Real Food for Real People

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece



Connected, not absorbed.

This does not mean surrendering independence. It means using cooperation to protect it.

Strong independent farms, connected across one territory, can share knowledge, scientific expertise and monitoring — while strengthening territorial identity, bargaining power and market access.

Ownership remains individual. Capability becomes collective.

eatWILD™ Real Food for Real People

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

A model, not a farm.

Built in the Western Peloponnese. Designed to travel.

The alliance is a method — shared standards, independent verification and collective capability — that other olive territories can adapt while building on each territory's distinct strengths and identity.

1

Prove it here

Baseline, comparison groves and multi-season measurement in the Western Peloponnese.

2

Codify it

Documented protocols, shared standards, training and licensing opportunities.

3

Scale through partnerships

Expand across Mediterranean olive territories through flexible commercial, scientific and institutional partnerships.

Built on local evidence. Grown through partnership.

eatWILD™ Real Food for Real People

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

Every holding counts.

Small or large — one standard, one voice.

Many groves in the Western Peloponnese are small family holdings. An alliance is only fair if its smallest member has the same access, the same rules and the same voice as its largest.

One voice

Every member has a say in how the alliance is run.

Same access

Verification, market channels and training open to every holding, whatever its size.

Women and men

Equal recognition, leadership and access for everyone who farms.

Shared tools

Common equipment and services, so small holdings are not priced out.

Size sets no rank.

eatWILD™ Real Food for Real People

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece



AI-generated image, illustrative only. Figures are fictional.

A stronger neighbour strengthens the territory.

The success of one producer is not another's loss.

The aim is not to erase identities, centralise ownership or standardise producers — but to connect independent producers through shared knowledge, credible verification and collective capability.

What becomes possible

- **Shared knowledge** — scientific and across generations
- **Independent verification** of origin, quality and traceability
- **A stronger market position** through recognised producer cooperation
- **A territorial identity** that carries value into the market
- **Commercial freedom** — joining joint sales is a choice, never a duty

Independent by identity. Stronger by alliance.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

Stewardship without dispossession.

When succession is uncertain, care must continue.



A grove can be cared for without changing who owns it.

Small family holdings and neglected groves deserve continuity — even when heirs cannot tend them.

Revive neglected groves

Care on request by qualified, insured providers, under voluntary agreements with clear exit terms.

Build fire resilience

Pruning, safe access and targeted fuel management, with habitat safeguards.

Keep ownership intact

Land stays with the owner; water-use permits follow applicable law; the grove's identity stays in the lot record.

Guard against land and water grabbing

No pressured sales, hidden control or unfair capture of water.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

PROPOSED GOVERNANCE FRAMEWORK

Who decides. Who verifies. Who remains independent.

Clear responsibilities. Independent evidence. Shared trust.

FOUNDING STEWARDSHIP

Mission, identity, marks and PROTOCOL™ & PARTNERS™, held by the rights holder.

ALLIANCE COUNCIL

Three chambers: growers & mills · science · public institutions. One vote per member.

EXECUTIVE COORDINATION

Operations, partnerships, onboarding and monitoring of results.

INDEPENDENT VERIFICATION

Third-party checks of quality, origin, claims and results, separate from commercial decisions.

SAFEGUARDS Declared interests · abstention on conflicts · no self-approval of lots · external audits · an appeals procedure

Funding confers no seat or vote; funders may join a non-voting advisory group. Joining never transfers ownership of land, groves or products.

Decisions are accountable. Evidence stays independent.

Proposed framework — rules and powers to be set in statutes before it operates.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

More biology. Less dependence.

Regenerative olive stewardship can integrate living soil, functional biodiversity and — where appropriate — livestock into one productive system that builds fertility, resilience and value over time.

Managed grazing regulates vegetation and recycles nutrients into the soil.

Living soil — seasonal ground cover and organic matter cycling support soil biology, fertility and water retention.

Functional biodiversity — diverse habitats and beneficial organisms support natural regulation and resilience.

Biological integration can become an economic advantage.



© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

KNOWLEDGE · TRAINING · NEXT GENERATION

Knowledge travels from grove to grove.

Regeneration is learned in the field, informed by science and shared through practice.

Demonstration groves

See it working before you change.

Field schools through the seasons

Pruning, ground cover, managed grazing, harvest timing, care at the mill.

Grower-to-grower mentoring

Experience passed to successors and new growers.

Records that teach

Each lot's data helps reveal what works, grove by grove.

Open to every holding, whatever its size — women and men, young and experienced.

Every grower is both a student and a teacher.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece



What we restore, we measure.

Scientific monitoring turns stewardship from intention into evidence.

OUR MONITORING FRAMEWORK

Carbon
Soil organic carbon · SOC stocks · bulk density

Water
Infiltration rate · soil moisture · water-holding capacity

Nitrogen
Mineral N · total N · mineralisation potential

Soil microbiome
Microbial biomass · community composition · enzyme activity

Soil condition
Aggregate stability · ground cover

Biodiversity
Plant species richness · pollinator abundance

Regeneration must be visible, comparable and accountable.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece



Indicative arc — not a Natura 2000 boundary or a designated protected area.

TERRITORY · NATURA 2000 · HERITAGE

Next to the wild, not against it.

A bioregional arc of nature, heritage and living landscapes.

From Strofylia and Kotychi to Gialova and Navarino Bay, productive landscapes meet wetlands, dunes, coastal waters, hills and historic places. The Alliance promotes stewardship across this wider territory.

Protected sites
Selected Natura 2000 sites along the arc.

Heritage
Chlemoutsi and Olympia: monuments in the same territory.

Gateways
Kyllini and Katakolo link the territory to visitors and markets.

Working land between
Groves and farms fill the space between protected places.

One landscape. Distinct protected places. Shared responsibility.

eatWILD™ Real Food for Real People

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece



WILDLIFE · CONNECTIVITY

Wildlife knows no boundaries.

Birds, water and seeds cross every property line.

Hills and uplands, traditional olive groves, wetlands, coastal dunes and marine habitats form one ecological whole. Protected areas safeguard its core; responsible stewardship of the land around them can help maintain ecological connectivity.

Shelter
Old trees, hedgerows and stone walls give wildlife cover.

Corridors
Linked groves can help species move between hills, wetlands, dunes and coast.

Cleaner water
Less runoff and fewer agrochemicals reaching lagoons and the sea.

Seasonal care
Field work timed around nesting and migration.

Production and protection can share the same land.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

A managed landscape may help slow the fire.

Less fuel continuity. More coordinated stewardship. Stronger rural resilience.

01

MANAGED GROVES

Active pruning, removal of hazardous residues and seasonal fuel management.

02

TARGETED GRAZING

Managed grazing may reduce the grasses and undergrowth that carry fire.

03

CONNECTED LANDSCAPES

Coordinated groves may help interrupt fuel continuity, where location and management allow.

04

MEASURABLE RESILIENCE

Vegetation, fuel loads and landscape conditions to be monitored with local fire-risk expertise.

Ground cover is not fire protection by itself: dry summer vegetation can carry fire, so it is managed seasonally and selectively, in balance with soil and biodiversity goals.

Regeneration and fire resilience can work together — when the landscape is actively managed.

European Commission, DG Agriculture & Rural Development (wildfire prevention): well-managed olive groves can act as firebreaks; extensive grazing can reduce fire intensity and spread. See also the Communication on Integrated Wildfire Risk Management, 25 March 2026.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

An advantage must be measured, not claimed.

Every claim of the regenerative model is matched to an indicator, measured against a baseline and verified independently.

External inputs

€ per hectare per year

Purchased fertiliser, feed and crop protection from invoices — grove and livestock inputs recorded separately.

Management effort

Hours per hectare per season

Labour for vegetation control and residue handling, taken from work logs.

Price premium

€ per litre above bulk

Realised price of verified oil against the regional bulk benchmark, from sales records.

Yield stability

Year-to-year variance

Oil yield per hectare from mill records, read against alternate bearing and seasonal climate.

1 **Baseline** — 2 **Annual measurement** — 3 **Independent verification** — 4 **Aggregated results published**

We do not ask for belief. We commit to evidence.

eatWILD™ Real Food for Real People

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

Bare soil has nothing to certify.

On the carbon balance, conventional management runs at a loss.

Under the EU framework, only verified net benefits beyond the applicable baseline count — after accounting for associated greenhouse gas emissions.



Soil organic carbon change · t CO_2 per hectare per year

Low carbon-input groves: tilled or bare soil

−0.66

High carbon-input groves: cover crops, prunings, compost

+5.43

12 paired groves, southern Spain (Torrús-Castillo et al., 2023). Converted from t C × 44/12.

WHAT DRAINS THE BALANCE

- **Rotavation and bare soil**
  Soil carbon oxidised and lost to erosion.
- **Synthetic nitrogen**
  N_2O in the field, CO_2 in manufacture.
- **Burning prunings**
  Stored carbon returned to the air.
- **Herbicide-maintained bare soil**
  Carbon losses observed even without tillage.

WHAT CAN REVERSE IT

- **Cover crops**
  76% less erosion-related soil carbon loss than conventional tillage.
- **Shredded prunings**
  Organic matter returned to the soil.
- **Compost and pomace**
  Organic inputs that feed soil carbon.
- **Fewer passes**
  Less fuel, less disturbance.

A model that loses soil has no carbon to sell.

Sources: Torrús-Castillo, Calero & García-Ruiz (2023), Agriculture, Ecosystems & Environment 358:108707; González-Rosado et al. (2021), Science of the Total Environment 758:143591; Márquez-García et al. (2024), Soil & Tillage Research 235:105905. Evidence is from southern Spain; results in the Western Peloponnese must be measured locally. Photograph illustrative.

eatWILD™ Real Food for Real People

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

CARBON FARMING · EU CRCF

Good soil can earn beyond the harvest.

Only eligible carbon removals and soil emission reductions that meet the EU QU.A.L.ITY criteria can be certified.

Better soil management can strengthen resilience. Where gains are quantified, additional and independently certified, carbon farming may create complementary income for producers.



Quantified

Net carbon removals or soil emission reductions measured against a baseline, accounting for uncertainty.

Additional

Beyond legal requirements, and driven by the incentive of certification.

Long-term

Monitoring over time, with safeguards against reversals.

Sustainable

No significant harm; co-benefits for soil and biodiversity.

Carbon is a by-product of good stewardship — not a reason for it.

Framework: Regulation (EU) 2024/3012 (CRCF). Certification is voluntary and subject to independent audit; eligibility and income are not guaranteed. No product carbon-neutrality claims based on offsetting (Directive (EU) 2024/825).

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

THE RESTRAINT HYPOTHESIS

Can ecological restraint create greater value than input intensification?

Traditional rain-fed olive groves offer a compelling scientific question:

> *Can carefully managed resource limitations influence the biochemical character of olive oil — while preserving tree resilience and improving net producer value?*

Not deprivation. Not neglect. Intelligent restraint.

THREE DIMENSIONS OF RESEARCH

01 — Plant physiology

Tree water status · Stress response · Long-term resilience and yield stability

02 — Metabolomics & sensory quality

Specialised metabolites · Phenolic profiles · Sensory character and verified identity

03 — Economics of quality

Resource efficiency · Realised market premiums · Net producer value per hectare

Independent research · Appropriate controls · Multi-season evidence · Positive and negative findings

The hypothesis is ours to investigate. The evidence must speak for itself.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece



Quality continues after the grove.

The mill is where quality is kept — or lost.

Olive mills are the bridge between cultivation and recognised quality. What the grove creates in a season can be lost in hours.

Time to mill

Olives processed within hours of harvest, recorded per lot.

Temperature

Controlled malaxation and extraction to protect aroma and phenolics.

Lot traceability

Every batch linked to its groves and harvest date.

Lab and panel

Chemical analysis and sensory assessment for every lot.

What the grove creates, the mill must not lose.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

CIRCULAR ECONOMY · OLIVE MILL

The olive's value does not end with oil.

Mill by-products can become traceable resources and new local value.

OLIVE POMACE

Pomace-oil recovery · compost · biogas · biochar*

OLIVE STONES

Renewable heat · bio-based materials*



LEAVES

Compost · livestock feed · bioactive compounds*

MILL WASTEWATER

Treatment · controlled recovery under permit

BACK TO THE GROVE Compost returns organic matter to the soil — the loop closes where the oil began.

PARTNERSHIP PATHWAYS | Polyphenol recovery · advanced wastewater treatment · bio-based materials*

Waste management is the baseline. Circular value is the opportunity.

**Proposed pathways; local feasibility, partners and applicable permits to be confirmed.*

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece



Quality can be tasted — and measured.

Extra virgin classification requires both chemical analysis and sensory assessment by a trained panel. In professional tasting, dark glasses conceal the oil's colour to prevent visual bias.

What sensory evaluation gives producers

- **A shared language** for describing quality
- **Comparable evidence** of sensory characteristics
- **Confidence and pride** in what the grove produces

The glass conceals colour.
The method reveals sensory quality.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

From bulk to identity.

From price-taking to value creation.



BULK

Sold by volume. Priced by others.



VERIFIED IDENTITY

Quality and place, documented and auditable.



VALUE

A premium that reaches the producer.

From fragmentation → **cooperation**
From anonymous origin → **recognised provenance**
From agricultural product → **territorial experience**
From surviving one harvest at a time → **building intergenerational resilience**

Recognition must create value —
and value must return to the territory that created it.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

Beyond the bottle.

One landscape. A wider economy.

Olive oil can be the flagship — but not the limit.

A shared territorial identity can connect distinct producers and complementary products, provided that origin, practices and quality are documented for each.



EXTRA VIRGIN OLIVE OIL

The flagship of verified quality and provenance.

PASTURE-BASED CHEESE

Responsible grazing turned into food and farm income.

TABLE OLIVES

Another expression of the territory's olive heritage.

HONEY

From the wild flora of the territory.

HERBS

Oregano, thyme, sage and savory from the land.

KOTYCHI BOTTARGA

From the Kotychi lagoon on the same coast.

LOCAL WINE

The vineyards of the same landscape.

SHARED MARKET ACCESS

New routes to customers; less dependence on one product.

One territory. Many livelihoods. More value retained locally.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece



The product enters culture.

The landscape can be tasted.

In the local restaurant, olive oil can reach the table sealed, labelled and traceable — as Greek law has required since 2018.

What the law already requires, the alliance can make visible.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece



Heritage becomes living value.

Cultural institutions can document, safeguard and activate the tangible and intangible heritage behind contemporary production. Knowledge does not survive in archives alone. It lives in hands, landscapes, practices and shared memory.

Hands

Skills passed from one generation to the next.

Landscapes

Terraces, paths, stone walls and mills.

Practices

How the grove is tended, harvested and shared.

Shared memory

Stories, names and recipes of the land.

Culture is not decoration.
It carries value forward.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece



The experience can create value.
The landscape gives it meaning.

The landscape itself becomes an experience.

Hospitality and responsible tourism can bring visitors closer to the landscape behind the product. Visitors do not simply consume a product; they encounter a territory, its history, its landscape and its living traditions.

- **Discovered** through responsible tourism
- **Interpreted** through culture and heritage
- **Sustained** through local enterprise and stewardship
- **Recognised** through a coherent territorial identity

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

Local roots.
International voice.

Trusted ambassadors and partners can carry the story of the Western Peloponnese beyond Greece — not simply promoting a bottle of olive oil, but representing the landscape, its people and the values behind it.



The territory speaks through its people.
Cooperation keeps more of the value at home.

MEMBERS
Farmers
Root the alliance in lived practice.

PARTNERS
Researchers
Contribute independent scientific evidence.

AMBASSADORS
Chefs
Translate the landscape into gastronomy.

AMBASSADORS
Hospitality
Turns provenance into experience.

AMBASSADORS
Visitors
Carry the place home with them.

PUBLIC PARTNERS
Institutions
Cooperate on culture, heritage and public purpose.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece



What will the next generation inherit?

The question is no longer only whether the next harvest succeeds. It is whether the next generation inherits trees and land — or a functioning system worth continuing.

> **A family holding can preserve its heritage while generating ecological, cultural and economic value.**

The next generation needs more than land to inherit. It needs a reason to carry it forward.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

From field intelligence to financeable outcomes.

Intelligence-led regenerative agriculture connects technology, shared capability and measurable performance.

01

INTELLIGENCE

Understand the living system.

Earth observation, soil and climate sensing, ecological monitoring and data-assisted decisions.

02

SHARED CAPABILITY

Turn knowledge into action.

Specialised field-service partners bring equipment, skills and monitoring as a service to independent holdings — one investment serving many groves.

03

VERIFIED PERFORMANCE

Prove what changes.

Transparent monitoring and independent verification of soil, water, biodiversity and economic performance.

Locate · Evaluate · Assess · Prepare — starting from the grove.

04

FINANCE & SCALE

Connect credible projects with capital.

Investment design, green loans, transition finance and blended capital for eligible improvements and shared infrastructure — assessed case by case.

Each funded improvement creates new evidence for the next decision.

Technology creates capability. Evidence builds confidence. Finance enables scale.

eatWILD™ Real Food for Real People

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

Natural capital. *The foundation of lasting value.*

What sustains the landscape can also sustain the economy.



Soil, water, biodiversity and functioning ecosystems constitute **natural capital** — a foundation of productive resilience, economic opportunity and long-term prosperity.

FOR THOSE WHO PROTECT IT

Evidence, restoration and long-term stewardship can keep its value from being lost.

FOR THOSE WHO INVEST IN ITS FUTURE

Healthier landscapes can mean lower climate risk, more resilient supply and new opportunities.

Ownership remains individual. Capability becomes collective.

Protect it. Restore it. Share the value fairly.

eatWILD™ Real Food for Real People

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

Three forms of capital. One engine for growth.

Distinct roles. Connected opportunities. Shared momentum.

01

Philanthropy & Research

Advances discovery in traditional olive landscapes, microbial terroir, soil, water and high-value bioactive compounds.

Independent science. New knowledge. Pathways to innovation.

Foundations · Family offices · Research programmes

02

Transition Finance

Supports regenerative practices, shared infrastructure, traceability and producer adoption across the territory.

Measurable progress. Investable projects. Stronger supply chains.

Banks · CAP · EU programmes · Blended finance

03

Growth Investment

Scales premium products, verified territorial identities and emerging opportunities in food, cosmetics and bio-based innovation.

Differentiated assets. Commercial potential. Scalable value.

Angels · Family offices · Strategic investors · Funds

From scientific discovery to commercial opportunity.

Not an offer of securities or investment advice. No return figures are presented.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

Four ways to join.

One landscape. Many roles.

Producers

YOU BRING

Your grove, your knowledge, your data.

YOU GAIN

Shared verification, collective negotiating power and a fairer route to verified market value.

Science

YOU BRING

Research design and independent analysis.

YOU GAIN

A living field laboratory, long-term datasets, international research partnerships and opportunities to publish.

Capital

YOU BRING

Philanthropy, transition finance or investment.

YOU GAIN

Investment opportunities, measurable impact and long-term value creation — with pathways tailored to different forms of capital.

Public partners

YOU BRING

Ministries, regional and local authorities — policy alignment, programmes and convening power.

YOU GAIN

Potential for rural jobs, climate adaptation, living heritage and a replicable territorial model.

Different strengths. Shared ambition. Greater value together.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

Open Protocol, distinct origins.

Western Peloponnese is where it starts. The method is open to the world.

The Protocol is designed for olive-growing regions worldwide — new regions such as Australia and California, and historic regions building their own quality identity across North Africa and the Middle East. Anyone may read, study and comment on it; the general methods it describes remain free to use. Formal participation is offered on the same published, objective terms for all, subject to licence and verification. Every oil keeps its own origin. A decision-support tool for licensed partners is in development; it makes no operational or validated claim.

Shared method

Principles, classification architecture and evidence requirements are the same everywhere.

Local thresholds

Set and validated for each cultivar and region through documented local research.

Koroneiki as reference

The first reference cultivar for international comparison: one variety, many places, measured.

Equal terms

Draws on EU equal-treatment principles, applied voluntarily worldwide. No exclusion on any personal ground.

One shared method. Distinct origins. Equal opportunity to participate.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

ROADMAP · FROM PILOT TO TERRITORIAL SCALE

Start with one harvest. Build a model that travels.

2027	2028	2029–30	2031+
Establish the evidence West Peloponnese Traceable Olive Harvest Pilot 2027: lots, origin, mill practice, baseline data and the cost of traceability.	**Demonstrate and expand** More groves and mills, demonstration groves, grower training, independent evaluation and shared services.	**Build collective market capability** Collective promotion and place identity; exploring a collective mark — where participation and economics allow.	**Recognition and transfer** Exploring a PDO/PGI for the Kastro Kyllinis region and adapting the model to other landscapes.

Indicative dates. Each phase begins when its milestones are met, not by the calendar alone. A collective mark and a PDO/PGI are separate routes; neither is assured.

Evidence first. Participation next. Lasting value over time.

eatWILD™ Real Food for Real People

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece



Certain visualisations in this presentation are AI-generated and illustrative. Human figures are fictional and do not represent actual persons.

What we are building.

A long-term commitment to land, people and territorial continuity.

Join the Alliance
People. Land. Real change.

PEOPLE · SCIENCE · IDENTITY · VALUE™

A landscape protected.
Soil regenerated.
Producers empowered.
A territory recognised.
A heritage carried forward.

A future made possible — together.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

PARTNER EDITION · WHAT PARTNERS RECEIVE

What we share with partners.

THE RESEARCH AGENDA

Can restraint create value?
Does the landscape leave a signature?

Five biological mechanisms. Four landforms. Six research methods.

THE INVESTMENT PACKAGES

What can be financed — and what is measured.

Three partner tracks. Seven investment areas, each linking an investment, the partner who delivers it and the result to be measured.

The questions and the logic are public. The research design and the investment packages are shared with partners.

Request the partner edition from the rights holder (through eatWILD TRACE™ once operational) · confidentiality terms apply

No returns are promised; not an offer of securities or investment advice.

eatWILD™ Real Food for Real People

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

APPENDIX 03 · GLOSSARY

Terms used in this presentation.

Alliance	Open network of growers, mills, researchers, institutions and buyers. Not a legal entity.
Bulk	Oil sold in drums or tankers without grower or lot identity.
Cover crop	Vegetation kept between the rows to protect and feed the soil.
Daneikariá	Traditional reciprocal labour exchange at harvest; today within labour and child-labour law.
Managed grazing	Grazing with set stocking, duration and supervision, so the trees are not harmed.
Natura 2000	EU network of protected sites under the Habitats and Birds Directives.
Phenolic compounds	Natural compounds in olive oil. Health claims only as authorised by Reg. (EU) 432/2012.
Provenance	A documented link from the oil to the plot, the grower and the mill.
Regenerative agriculture	Practices that can increase soil life and organic matter. The term has no legal definition in the EU.
Restraint hypothesis	The hypothesis that fewer inputs may be linked to a richer phenolic profile. To be tested.
Rotavation	Tilling the topsoil with a rotary tiller, leaving the soil bare.

Plain-language definitions for this presentation. Where a legal definition exists, the source regulation prevails. Product terms (lot, claim, verified, certified) are defined in PROTOCOL™ & PARTNERS™.

eatWILD™ Real Food for Real People

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

APPENDIX 03 · ABBREVIATIONS

Abbreviations.

AI	Artificial intelligence
CAP	Common Agricultural Policy of the EU
CC BY-NC-ND 4.0	Creative Commons Attribution–NonCommercial–NoDerivatives 4.0 International licence
CRCF	EU Carbon Removals and Carbon Farming certification framework, Reg. (EU) 2024/3012
EU	European Union
GDPR	General Data Protection Regulation, Reg. (EU) 2016/679
NECCA	Natural Environment and Climate Change Agency, Greece (ΟΦΥΠΕΚΑ)
OBI	Industrial Property Organisation, Greece (OBI)
SOC	Soil organic carbon

eatWILD™ Real Food for Real People

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

APPENDIX 03 · PROTECTED NAMES AND PHRASES

Free to cite. Not free to trade on.

EN Names, marks and phrases of the rights holder. Citation and non-commercial discussion are free. Any commercial use, or any use that suggests endorsement or membership of the alliance, requires written permission.

EL Ονομασίες, σήματα και φράσεις της δικαιούχου. Η αναφορά και η μη εμπορική συζήτηση είναι ελεύθερες. Κάθε εμπορική χρήση, ή χρήση που υπονοεί έγκριση ή συμμετοχή στην συμμαχία, απαιτεί γραπτή άδεια.

DE Namen, Marken und Formulierungen der Rechteinhaberin. Zitat und nicht-kommerzielle Diskussion sind frei. Jede kommerzielle Nutzung oder eine Nutzung, die Billigung oder Mitgliedschaft in der Allianz nahelegt, bedarf der schriftlichen Genehmigung.

eatWILD™ Real Food for Real People	*Composite trade mark · OBI N232725*
eatWILD TRACE™	*Claimed trade mark (™)*
PEOPLE · SCIENCE · IDENTITY · VALUE™	*Claimed trade mark (™)*
Stewardship without dispossession	*Original phrase*
Bare soil has nothing to certify	*Original phrase*
Connected, not absorbed	*Original phrase*
Next to the wild, not against it	*Original phrase*
Provenance must travel with the oil	*Original phrase*
The Restraint Hypothesis	*Original phrase · research use free*

Free and not listed: place names, terms defined in EU law, sensory descriptors, ordinary language and daneikariá — a community tradition, not a brand. Product terms are listed separately in eatWILD™ Real Food for Real People · PROTOCOL™ & PARTNERS™. Status as at November 2026.

Rights are claimed under trade mark, copyright and unfair-competition law, as applicable. Listing a phrase does not restrict quotation, research, teaching or comment.

APPENDIX 04 · SOURCES & FURTHER READING

The evidence behind the slides.

SOIL & CARBON

Torrús-Castillo, Calero & García-Ruiz (2023). Agriculture, Ecosystems & Environment 358: 108707.

González-Rosado et al. (2021). Science of the Total Environment 758: 143591.

Márquez-García et al. (2024). Soil & Tillage Research 235: 105905.

GRAZING

Manuelian, Albanell, Rovai, Salama & Caja (2014). Grazing in olive groves: conditioned food aversion to olives in goats. Quaderns Agraris 37: 7–16.

WATER & OIL QUALITY

Psarras et al. (2011). Irrigation regimes and 'Koroneiki' physiology, yield and fruit quality. Acta Horticulturae 888.

Stefanoudaki et al. (2001). Drought stress and olive oil of cv Koroneiki. Grasas y Aceites 52(3–4): 202–206.

OLIVE MICROBIOME

Kakagianni et al. (2023). Above- and below-ground microbiome of two olive varieties. FEMS Microbes, xtad001.

Fernández-González et al. (2019). Root microbiomes of the World Olive Germplasm Collection. Scientific Reports 9: 20423.

EU LAW

Regulation (EU) 2024/3012 — carbon removals and carbon farming (CRCF).

Directive (EU) 2024/825 — environmental claims.

Regulation (EU) No 432/2012 — authorised health claims.

Regulation (EU) No 511/2014 — access and benefit-sharing (Nagoya).

Directives 92/43/EEC and 2009/147/EC — Natura 2000.

Regulation (EU) 2016/679 — data protection (GDPR).

DATA

NECCA (ΟΦΥΠΕΚΑ) — Natura 2000 site designations, Western Greece and the Peloponnese.

Field studies come mostly from southern Spain and Crete: they show direction, not local results. Outcomes in the Western Peloponnese must be measured locally. A literature search, not a systematic review; citations should be read in the original.

eatWILD™ Real Food for Real People

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece

PEOPLE · SCIENCE · IDENTITY · VALUE™

Discussion document. Not an offer, a binding agreement, a certification scheme, or investment advice; only signed agreements bind. Institutions named are invited partners, not endorsers. Product claims are governed by eatWILD™ Real Food for Real People · PROTOCOL™ & PARTNERS™.

LICENCE · CC BY-NC-ND 4.0

EN This public edition may be copied and shared, unmodified and with attribution, for non-commercial purposes only. Any commercial use of the text, the names, or the phrases listed in Appendix 03 requires the rights holder's written permission. The licence does not cover trade marks, the logo or images. creativecommons.org/licenses/by-nc-nd/4.0

EL Η δημόσια έκδοση επιτρέπεται να αναπαράγεται και να κοινοποιείται αυτούσια και με αναφορά, μόνο για μη εμπορικούς σκοπούς. Κάθε εμπορική χρήση του κειμένου, των ονομασιών ή των φράσεων του Παραρτήματος 03 απαιτεί γραπτή άδεια της δικαιούχου. Η άδεια δεν καλύπτει σήματα, λογότυπο και εικόνες.

DE Diese öffentliche Ausgabe darf unverändert und mit Namensnennung ausschließlich für nicht-kommerzielle Zwecke vervielfältigt und weitergegeben werden. Jede kommerzielle Nutzung des Textes, der Namen oder der in Anhang 03 aufgeführten Formulierungen bedarf der schriftlichen Genehmigung der Rechteinhaberin. Die Lizenz umfasst weder Marken, Logo noch Bilder.

eatWILD TRACE™ · Traceable Digital Edition

Once eatWILD TRACE™ is operational, access to and sharing of this edition will be recorded for provenance, security and distribution accountability. No invisible tracking in emails. Privacy & Access Policy: eatwild.gr/privacy. Current version: eatwild.gr/editions.

DOCUMENT CONTROL Version 1.0 · November 2026 · Approved by Φωτεινή Παπαδοπούλου · Foteini Papadopoulou, author and rights holder · Contact: foteini.papadopoulou@eatwild.gr · www.eatwild.gr

Human-originated · AI-assisted drafting, editing and design. AI-generated visuals are illustrative, not documentary; human figures are fictional. Human editorial direction and responsibility govern this publication. Data controller: Foteini Papadopoulou.

© 2026 Φωτεινή Παπαδοπούλου · Foteini Papadopoulou · Greece · author and rights holder. Licensed under CC BY-NC-ND 4.0, except as stated above.
eatWILD™ Real Food for Real People is a composite mark of Foteini Papadopoulou, registered in Greece (OBI N232725); other names and phrases marked ™ are claimed, not registered. Rights are claimed under trade mark, copyright and unfair-competition law, as applicable.
The English text is the reference text; the Greek and German texts are renderings of it. In case of divergence the English text prevails.