

Βιογραφικό Σημείωμα

Προσωπικά Στοιχεία



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Ερευνητικά Ενδιαφέροντα

Ποιότητα και τεχνολογία μεταποίησης νωπών και μεταποιημένων οπωρολαχανικών και σπόρων ψυχανθών. Χημικές και βιοχημικές μεταβολές τροφίμων ή συστατικών τους ως συνέπεια διεργασιών μεταβολισμού και μεθόδων επεξεργασίας και συντήρησης.

Δημοσιευμένο Έργο σε επιστημονικά περιοδικά με δείκτη απήχησης

Scopus: Συνολικά Άρθρα: 82, Συνολικές αναφορές: 1291, h-index: 18.

Ph.D. Oregon State Univ.

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