Dr. **Eugenios Katsanidis** is a Professor at the *Department of Food Science and Technology*, *School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki, Greece.* He received a B.S. with a specialization in *Agricultural Industries – Food Science and Technology* from the *Department of Agriculture* of the *Aristotle University of Thessaloniki, Greece,* and a M.Sc. and a Ph.D. degree from the *Department of Food Science and Nutrition* of the *University of Minnesota, USA.* He worked as a consultant for the food industry; from 1999 to 2001 he worked in the R&D Department of the Pillsbury Company (Minneapolis, MN, USA).

His research interests include the development of novel processing and preservation technologies for meat and seafood products aiming at quality optimization, the design of innovative lipid-structuring systems for animal fat substitution, new food product development and determination of shelf-life of food, and food packaging.

He has supervised 18 M.Sc. theses (15 completed), 2 completed Ph.D. theses, 2 postodoctoral researchers, he has published 49 papers in peer-reviewed scientific journals (*h-index:* 20), several book chapters, and has more than 1400 citations. He has participated in 15 externally-funded research projects, and he has been the project leader in 10 of them.

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