

Athina Lazaridou is a Professor in Food Physical Chemistry in the Dept. of Food Science and Technology, School of Agriculture, Aristotle University of Thessaloniki (AUTH). She received a Bachelor of Agriculture (1995), and a Master of Science (1999) and a PhD (2003) from the School of Agriculture of AUTH, specializing in Food Science and Technology. She has worked as a postdoctoral fellow at the Department of Food Science, University of Manitoba, Canada (2003-2005) and at the Department of Food Science and Technology, Aristotle University of Thessaloniki, Greece (2005-2006), and she also had an appointment as Research Associate (2006-2010) in the same Department. In 2010 she was appointed to the same School at the rank of Lecturer in the field of 'Food Science - Food Physical Chemistry'. She was subsequently promoted to the ranks of Assistant and Associate Professor in 2015 and 2019, respectively, and in 2024 to the rank of Full Professor. Her research interests include the physical chemistry and chemistry of food hydrocolloids with an emphasis on understanding phase transition behaviour of food biopolymers and structure-property relations of polysaccharides and proteins in solution, dispersions, gels, and edible films and coatings as well as in model food formulations and real food products, with the intention to develop functional foods of improved quality and stability for the baking and dairy industry. Her research activities on cereal beta-glucans, as well as gluten-free and wheat bakery products enriched with legumes and food processing by-products, are of particular interest regarding the nutritional and technological functionality of hydrocolloids. She is the author/co-author of 99 peer-reviewed publications, 3 peer-reviewed publications in conference journals, 1 book (co-editor), 4 book chapters, 1 article in conference book, 8 articles in conference proceedings, and with 118 contributions in international conferences and more than 6,000 and 8,500 citations with h-Index 38 and 45 (Scopus and Google Scholar, respectively). She has worked in 39 National, International and European research projects including 10 of them as scientist-in-charge. Dr Lazaridou was the recipient of the 'Young Scientist's Award – 2009' of the Rheology Division of the American Association of Cereal Chemists (AACC) International, in recognition of her outstanding research contributions in the area of food rheology and texture of cereal-based products. She is an associate editor of the 'Food Research International' (IF₂₀₂₄=8.0) and "Food Hydrocolloids" (IF₂₀₂₄=12.4) journals and a member of the editorial board of the "Bioactive Carbohydrate and Dietary Fiber" journal. (Scopus ID: [6602988519](#), ORCID: [0000-0003-3641-788X](#), Web of Science Researcher ID: [AAF-9755-2020](#), [Google scholar profile](#))