

# Βιογραφικό Σημείωμα

## Προσωπικά Στοιχεία



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## Ερευνητικά Ενδιαφέροντα

Ποιότητα και τεχνολογία μεταποίησης νοπών 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: 9, Συνολικές αναφορές: 1761, h-index: 24.

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