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- Επίκουρη Καθηγήτρια (Food Technology). (Γνωστικό Αντικείμενο: Τεχνολογία Τροφίμων Ζωικής Προέλευσης). Τομέας Υγιεινής και Τεχνολογίας Τροφίμων Ζωικής Προέλευσης Αριστοτέλειο Πανεπιστήμιο Θεσσαλονίκης (2004-2011)
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- Μεταδιδακτορική Ερευνήτρια, Τμήμα Χημικών Μηχανικών, Αριστοτέλειο Πανεπιστήμιο Θεσσαλονίκης (1998-2000)
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ΕΡΕΥΝΗΤΙΚΑ ΕΝΔΙΑΦΕΡΟΝΤΑ-ΕΜΠΕΙΡΙΑ

Μικροοργανισμοί των τροφίμων με βιοτεχνολογικό ενδιαφέρον, στρατηγικές υπερπαραγωγής μικροβιακών μεταβολιτών σε ζυμώσεις, βιοχημική μηχανική, μεταβολική μηχανική και μικροβιακή μορφολογία. Εμπειρία με διάφορα συστήματα ζυμώσεων (ζυμώσεις στερεάς κατάστασης και υγρές καλλιέργειες σε stirred-tank, loop, και air-lift βιοαντιδραστήρες) με μύκητες, ζύμες και βακτήρια στην παραγωγή οργανικών οξέων, ενζύμων, πολυσακχαριτών και πρωτεϊνών.

ΕΠΙΛΕΓΜΕΝΑ ΕΡΕΥΝΗΤΙΚΑ ΠΡΟΓΡΑΜΜΑΤΑ

- “Use of lactic acid bacteria in production of hypoallergenic dairy products and for the generation of mild antimicrobials”. The European Commission Community

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- “Demonstration of increased yield and productivity in selected commercial organisms by strategic transformation of key genes from *Aspergillus niger*”. 2003. FP5 RTD, The European Commission Community Research: Quality of Life and Management of Living Resources. € 1.122.358 (4 έτη). (Επιστημονικά Υπεύθυνη)
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ΕΠΙΛΕΓΜΕΝΕΣ ΔΗΜΟΣΙΕΥΣΕΙΣ ΣΕ ΕΠΙΣΤΗΜΟΝΙΚΑ ΠΕΡΙΟΔΙΚΑ

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ΚΕΦΑΛΑΙΑ ΒΙΒΛΙΩΝ

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ΕΠΙΤΡΟΠΕΣ ΚΡΙΣΗΣ

- National Science Foundation (NSF), USA
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- Austrian Science Fund (FWF)
- Dutch Technology Foundation
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ΣΥΝΤΑΚΤΙΚΕΣ ΕΠΙΤΡΟΠΕΣ

- Research editor of Microbial Cell Factories. 2005-present
- Member of the editorial board of World Journal of Biological Chemistry. 2007-present

ΕΠΙΣΤΗΜΟΝΙΚΟΙ & ΕΠΑΓΓΕΛΜΑΤΙΚΟΙ ΣΥΛΛΟΓΟΙ

- American Chemical Society
- Society for Chemical Industry
- Society of Industrial Microbiology
- European Federation for Biotechnology
- European College of Veterinary Public Health ("De Facto Diplomate" ECVPH, 2003-2009)
- Γεωτεχνικό Επιμελητήριο
- Πανελλήνιος Κτηνιατρικός Σύλλογος
- Ενιαίος Σύλλογος Διδακτικού και Ερευνητικού Προσωπικού του Α.Π.Θ.