

Dr. Anastasia Kyriakoudi is an Assistant Professor in “Food Processing and Preservation – Digital Technologies” at the Department of Food Science and Technology of the School of Agriculture of Aristotle University of Thessaloniki. She received her bachelor's degree (2009), her master's degree on «Food Chemistry and Technology» (2011) as well as her PhD on «Plant extracts rich in isoprenoid compounds of interest in food bioactive ingredients industry» (2015) from the School of Chemistry of Aristotle University of Thessaloniki. She has worked as a postdoctoral fellow at the Italian National Agency for New Technologies, Energy and Sustainable Economic Development, ENEA (Roma, Italy) on geographical traceability issues (2015-2016). In 2016 she was awarded a IKY-Siemens fellowship in the field of “Nanotechnology and Applications” for post-doctoral studies in Greece that was carried out at the Laboratory of Food Chemistry and Technology of the School of Chemistry of AUTH. She has worked as a chemist in an accredited laboratory (ELOT EN ISO/IEC 17025:2017) for chemical analysis of various matrices (e.g. oils, milk, water) (2017-2020) whereas from 2020-2026 she has worked a post-doctoral researcher at the Laboratory of Food Chemistry and Biochemistry of the School of Agriculture of AUTH.

She has participated in the teaching process of undergraduate courses, such as Food Chemistry (Department of Food Science and Technology, School of Agriculture, AUTH), Food Contaminants, Analytical Chemistry, Examination of Food Authenticity, Technology and Quality Control of Olive Oil and Lipids (Department of Food Science and Technology, International Hellenic University).

She has participated in 13 National and European projects, she is the author/co-author of >45 peer-reviewed publications in international scientific journals, 4 book chapters (citations: ~ 1300, h-index: 21) and she has >70 contributions to national and international conferences.

Her research interests include the optimization of food-related processes (e.g. drying, extraction, encapsulation), the valorization of by-products/wastes of the food industry towards the recovery of high-added value products (e.g. natural antioxidants, colorants) and their incorporation in food systems, the instrumental food analysis using several analytical techniques (e.g. UV-Vis, HPLC-DAD, LC-MS, GC-FID, GC-MS, FT-IR), the examination of *in vitro* antioxidant activity and the bioaccessibility/bioavailability of bioactive food ingredients.