Dr. Andriana Lazou - Dr. Chemical Engineer
*Assistant Professor*
*Laboratory of Chemistry, Analysis & Design of Food Processes*
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Dr. Andriana Lazou, is a Chemical Engineer and her present position is as an Assistant Professor in Laboratory of Chemistry, Analysis & Design of Food Processes, of Food Science and Technology Department, of University of West Attica. She graduated from the National Technical University of Athens (NTUA), in 2005. She completed her PhD studies in 2011, in NTUA, School of Chemical Engineering, in the field of Food Engineering and Analysis of Food Processes and defended her thesis entitled: "Study of extruded food products properties". She has expertise in Food Engineering and Food Processing and specifically in the analysis and development of extrusion process. Dr Lazou Andriana has been involved in numerous research projects as a researcher since 2007 and her field of interest includes Food Science & Technology, Process Analysis, Design and optimization, microencapsulation and material characterization. She has published more than 20 scientific papers in International Journals and more than 18 scientific papers in National and International Conferences. She is a reviewer in international journals in the field of food science and technology. She has more than 10 year teaching experience in the fields of Unit Operations, Design of Chemical Industries, Food Processing and Food Engineering, Physical Properties of Foods and Cereal science and Technology. Dr. Lazou is member of the Steering Committee of MSc program "Food Innovation, Quality and Safety" of the Department of Food Science and Technology UNIWA and course coordinator of the following courses: Principles & Methods of Food Processing & Preservation and Advanced methods of food processing, preservation and packaging.

**Books:**

1. Lazou A.E. 2011, Extruded Food Properties Study, PhD Dissertation (http://dspace.lib.ntua.gr/handle/123456789/5601).
2. Lazos, E.S. & Lazou, A.E. (2016). Cereal Science & Technology. Papazissis Publishers, Athens.
3. Lazos, E.S. & Lazou, A.E. (2016). Food Processing: 1 Preservation Processes by Heating, Low Temperatures and Radiated Energy, 2nd Edition. Papazissis Publishers, Athens.
4. Lazos, E.S. & Lazou, A.E. (2016). Food Processing: 2 Preservation Processes by Physicochemical, Biological, Novel and Emerging Technologies, 2nd Edition. Papazissis Publishers, Athens.
5. Lazou A. E. (2019). Physical Properties of Foods, Papazissis Publishers, Athens.

**Book Chapters**

1. Lazou A. & Krokida M. 2016. Extrusion for Microencapsulation. In: Thermal and Nonthermal Encapsulation Methods, M.K. Krokida (ed), CRC Press, USA, p137-171.

**Publications**

1. Lazou, A. E., Michailidis, P. A., Thymi, S., Krokida, M. K. and Bisharat, G. I. (2007) "Structural properties of corn-legume based extrudates as a function of processing conditions and raw material characteristics, International Journal of Food Properties, 10 (4), 721 – 738.
2. Lazou A.E., Krokida M.K., Karathanos V.T. and Marinos-Kouris D., (2010) "Mechanical properties of corn-legume based extrudates", International Journal of Food Properties, 13(4), 847 - 863.
3. Lazou, A.E.*, Krokida M.K. and Tzia K., (2010) "Sensory properties and acceptability of corn and lentil based extrudates", Journal of Sensory Studies, 25(6), 838-860.
4. Lazou, A.E.*, Krokida M.K., (2010) "Functional properties of corn and corn-lentil extrudates", Food Research Intenational, 43 (2), 609-616.
5. Lazou, A.E.*, Krokida, M.K., (2010) "Structural and textural characterization of corn–lentil extruded snacks", Journal of Food Engineering, 100(3), 392-408.
6. Lazou, A.*, and Krokida, M. (2011). Thermal characterization of corn-lentil extruded snacks. Food Chemistry, 127(4), 1625-1633.
7. Lafka, T.-I., Lazou, A. E., Sinanoglou, V. J., & Lazos, E. S. (2011). Phenolic and antioxidant potential of olive oil mill wastes. Food Chemistry, 125(1), 92-98.
8. Lazou A.*, Krokida M., Zogzas N., Karathanos V. (2011). Lentil-based snacks: Structural and textural evaluation. Procedia Food Science 1, 1593-1600.
9. Bratakos S. M., Lazou A.E., Bratakos M.S. and Lazos E.S. (2012). Aluminium in food and daily dietary intake estimate in Greece. Food Additives and Contaminants: Part B: Surveillance, 5(1), 33-44.
10. Lafka T.I., Lazou A.E., Sinanoglou V.J. and Lazos E.S. (2013). Phenolic extracts from wild olive leafs and their potential as edible antioxidants. Foods, 2, 18-31.
11. Bisharat, G., Lazou, A., Panagiotou, N., Krokida, M., Maroulis Z. (2014) Antioxidant potential and quality characteristics of vegetable-enriched corn-based extruded snacks. Journal of Food Science and Technology, 1-15.
12. Lazou A.E., Giannakourou M.G., Lafka T.I., Lazos E.S. (2016) Kinetic Study of the Osmotic Pretreatment and Quality Evaluation of Traditional Greek Candied Pumpkin. Gavin J Food Nutrit Sci 2016: 28-.
13. Katsoufi S, Lazou A.E.*, Giannakourou M.C., Krokida M. 2017. Mass transfer kinetics and quality attributes of osmo-dehydrated candied pumpkins using nutritious sweeteners. Journal of Food Science and Technology. J Food Sci Technol 54: 3338-3348.
14. Katsoufi, S., Lazou, A.E.*, Giannakourou, M.C. and Krokida, M.K., 2020. Air drying kinetics and quality characteristics of osmodehydrated-candied pumpkins using alternative sweeteners. Drying Technology, pp.1-12.
15. Lazou A.*, Nikolidaki E., Karathanos V., Zogzas N. 2020. Thermal properties of Corinthian currant pastes as affected by storage. J Food Processing and Preservation. 2020; 44:e14755.
16. Giannakourou M.C., Lazou A.E., Dermesonlouoglou E.K., 2020. Optimization of Osmotic Dehydration of Tomatoes in Solutions of Non-Conventional Sweeteners by Response Surface Methodology and Desirability Approach. Foods, 9, 1393.

17. Lazou A.E., Dermesonlouoglou E.K. & Giannakourou, M.C. 2020. Modeling and Evaluation of the Osmotic Pretreatment of Tomatoes (S. lycopersicum) with Alternative Sweeteners for the Production of Candied Products. Food Bioprocess Technol 13, 948–96.

*Undergraduate Courses:*
Physical and structural properties of foods
Cereals Science and Technology
Food Processing I
Food Processing II
Food Engineering I
Food Engineering II

*Postgraduate courses:*
Principles & Methods of Food Processing & Preservation
Advanced methods of food processing, preservation and packaging

***Research Projects:***

1. "Study of the structure and properties of added value extruded products", Funding source: P.E.V.E. – NTUA, 2010-2012, Role: Researcher.
2. Study of properties and processing of novel foodstuffs made from dried fruit byproducts, Funding source: Archimedes III - Support Research Teams of Technological Educational Institute of Athens, 2013-2015, Role: Researcher.
3. "Development of food aromatic products", Funding source: Giotis S.A., 2016-2017, Researcher.S
4. "Design and optimization of freeze drying processes of aromatic and pharmaceutic water extracts", Funding source: Natural Food Additives S.A, 2022-2023, *Project Coordinator*.
5. "Optimization of the quality of peaches and nectarines through innovative post-harvest handling", Funding source: Ministry of Rural Development & Food, 2022-2025, *Project Coordinator*.
6. "Design and optimization of freeze drying processes of aromatic and pharmaceutic water extracts", Funding source: Natural Food Additives S.A, 2023-2024, *Project Coordinator*.