

**POSTGRADUATE THESIS ASSIGNMENT 2020-2021**

<b>A/A</b>	<b>NAME OF STUDENT</b>	<b>SUBJECT TITLE</b>	<b>SUPERVISOR</b>
1	Andrias Stamatopoulos Konstantinos	Holistic analysis of maternal colostrum using FT-IR spectroscopy	Zoumpoulakis Panagiotis
2	Vigdideli Chariklia	Available electronic tools for the preparation of food labeling under european regulations - comparison and evaluation	Kanellou Anastasia
3	Vidali Despoina	Χαρακτηρισμός μικροβιώματος στο μητρικό γάλα, “Characterization of microbiome in breast milk”	Houhoula Dimitra
4	Stavroula Georgiou	Smartphone software applications in the diagnostic analysis service in food	Konteles Spyridon
5	Dipla Akrivi	Critical Review of flowers and aromatic plants, of their essential oils and by-products, and applications in food preservation	Sinanoglou Vassilia
6	Efthimiou Valentina	Food safety - since the first reports until today. Classification, hazards, factors, concerted training	Lampropoulou Kyriaki
7	Kefalas Ilias	Aloe Vera drinking gel. Benefits and potential risks from its consumption. Critical control points in the production process	Lampropoulou Kyriaki
8	Kokkoli Aikaterini	The effect of antioxidant activity of natural extracts on oxidative stress	Houhoula Dimitra
9	Panagiota Kollia	Implementation of ISO 14001 system in a Catering Unit	Ioannis Tsaknis
10	Koumara Aikaterini	Alternative methods of preservation of meat based products	Maria Giannakourou
11	Georgia Kyriakopoulou	HACCP applications in Greece	Vilelmini Karagianni
12	Antigoni Koziori	Sustainable food packaging	Spyridon Papadakis
13	Aimilia Ioanna Michail	Natural antioxidants as emulsion preservatives. Interaction study with basic raw materials	Vaios Karathanos
14	Dimitra Moschou	Antibacterial activity of lactic acid metabolites	Houhoula Dimitra
15	Eirini Birbili	Utilization of mushroom by-products as an alternative source of protein and other bioactive substances	Maria Giannakourou

16	Byros Konstantinos	Nutri score and other indicators for its determination nutritional profile of food products - Comparison and evaluation	Kanellou Anastasia
17	Nezi Sofia	Application of Crispr Cas technologies in foodborne bacteria	Batrinou Anthimia
18	Nika Nikoletta	Food fraud: cases, frequency, consequences, hazards	Lampropoulou Kyriaki
19	Pantelopoulou Chryssoula	Survival study of pathogenic microorganisms in whey cheeses	Tsakali Efstathia
20	Papadopoulou Argyri	Development of starch-based foods enriched with bioactive fruit extracts and study of the effect of drying on their structure and physicochemical properties	Igoumenidis Panagiotis
21	Prountzou Eirini	SIRT1 functional polymorphisms as genetic markers of susceptibility to type 2 diabetes mellitus	Houhoula Dimitra
22	Pantelis Samaras	Cultured meat: processing methods, applications and consumer acceptance	Andriana Lazou
23	Triantafyllou Evangelia	Application of predictive models to assess the growth of <i>Listeria monocytogenes</i> in cold-smoked salmon and trout under different conservation scenarios	Lougkovois Vladimiros
24	Tsigka Maria	Food safety culture	Tsakali Efstathia
25	Filntisis Georgios	Natural antimicrobial agents against foodborne pathogens	Konteles Spyridon
26	Christina Christidi	Investigation of staling process of traditional rich dough baked products (tsourekis) enriched with hemp flour	Andriana Lazou