

**POSTGRADUATE THESIS ASSIGNMENT 2021-2022**

<b>A/A</b>	<b>NAME OF STUDENT</b>	<b>SUBJECT TITLE</b>	<b>SUPERVISOR</b>
1	Anastasiadis Georgios	Development of stress relief novel foods: Effect of formulation	Lazou Andriana
2	Anastasiou Paraskevi	Review on medicinal plants of the Geek biodiversity and their applications in food product	Kritsi Eftichia
3	Apostolopoulou Vasiliki-Panagiota	Astaxanthin in food supplements	Kanellou Anastasia
4	Flora Galati	Production and distribution of ready to eat and frozen donuts. risk assesment - critical control points – professional customer satisfaction surve	Lampropoulou Kyriaki
5	Michail Georgaras	Food supplements & covid-19	Kanellou Anastasia
6	Gkini Georgia Victoria	Hurdle technology as an alternative tool for preservation and improvement of food quality	Giannakourou Maria
7	Dimitriou Valentina	Nutritional supplements: Health effects	Kanellou Anastasia
8	Sofia Dimovits	Study of the effect of microbial fermentations on plant seeds	Batrinou Anthimia
9	Ioanna Dialyna	Comparative study of pesticide residues in food	Lampropoulou Kyriaki Kritsi Eftichia
10	IlianaTheodoropoulou	Use of nanocarriers to improve the bioavailability of bioactive ingredients in foods and food supplements	Zoumpoulakis Panagiotis
11	Aimillia Maria Kaltsa	Processing of by-products of aromatic plants distillation for application in food preservation	Giannakourou Maria
12	Christina Kanouta	Authenticity, traceability and certification of protected origin's pistachio nuts	Tsaknis Ioannis
13	Eleni-Myrto Karageorgiou	Development of a high-pressure liquid chromatography coupled with diode array detector method, for the determination of selected phenolic compounds found in herbal infusions	Strati Eirini
14	Despoina Katsigianni	The effect of active packaging on the quality of fresh fruits and vegetables”	Giannakourou Maria
15	Koutrouli Stefania	Monitoring surface hygiene with the ATP bioluminescence method	Batrinou Anthimia
16	Georgia Kremezi	Nano and Microengineered Structures for Enhancing Stability and Controlled Transportation of Bioactive Compounds	Konteles Spyridon

17	Christina Kosta	Variations of antioxidant capacity of plant ingredients in a simulated gastro-enteric system	Batrinou Anthimia
18	Georgia Ladika	Study on strawberry ripening	Sinanoglou Vassilia
19	Androniki Malama	Flour Production industry: Flour Production industry: Risk assessment, main control points and most frequent recordings of non-compliances from the supplier to the consumer	Lampropoulou Kyriaki
20	Mitsionis Spyridon	HACCP Development for air catering	Konteles Spyridon
21	Bakiri Kyriakoula	Techniques for the identification and classification of microorganisms with an emphasis on the identification of lactic acid bacteria in Greek whey cheeses	Tsakali Efstathia
22	Panourgias Ioannis	Use of frozen, dried and ground insects in the form of snacks and as ingredients in food products, in accordance with Regulation (EU) 2015/2283	Lougkovois Vladimiros
23	Tilemachos Papakonstantinou	Evaluation of HACCP Study in a meat standardization laboratory	Tsaknis John
24	Papanikolaou Athanasia	Overview of the sensory characters of a set of «Greek coffee» samples. Differentiation factors and correlation to chemical markers	Koussissi Elisabeth
25	Provata Tarsia	Development of stress relief novel foods: Properties and quality attributes	Lazou Andriana
26	Emmanouil Roumeliotis	Review of analytical methods for the determination of water soluble and fat soluble vitamins in food	Strati Eirini
27	Georgia Skarmoutsou	Population changes of Cronobacter sakazakii in infant formula enriched with probiotics during transition of an infant gut simulator system	Konteles Spyridon
28	Tetti Eleni	Superhydrophobic coatings for food packaging	Papadakis Spyridon
29	Dimitrios Toulis	Statistical Quality Control Techniques in Food Industries with emphasis on sampling schemes	Konteles Spyridon
30	Lazaros Fountas	Semiquantitative determination of common wheat in durum wheat with real time pcr for adulteration test in the greek pasta market	Houhoula Dimitra
31	Angeliki Psouni	Comparative study on carrier oils using phasmatoscopic, chromatographic and cromatometric techiqyes	Strati Eirini