## POSTGRADUATE THESIS ASSIGNMENT 2022-2023

A/A	NAME OF STUDENT	SUBJECT TITLE	SUPERVISOR
1	Vidaki vasiliki	Sensory evaluation of Greek honey varieties	Strati Eirini
2	Vourtis Dimitrios	Fermentation with Saccharomyces cerevisiae for the production of an alcohol- based beverage enriched with bioactive compounds	Batrinou Anthimia
3	Gkelntis Andreas	Novel processing methods for the mild treatments of meat and meat products	Papadopoulou Olga
4	Gouti Maria	Study of microbial fermentation of plant products based on a microbial community consisting of yeast and bacteria	Batrinou Anthimia
5	Ioannidou Nicki-Magdalini	Food Waste: The role of FSMS	Tsaknis John
6	Kontomitrou Maria	Microalgae as a source of high-value bioactive compounds	Kritsi Eftichia
7	Kounoupa Aggeliki	Discovery of novel umami taste activators using computational	Kritsi Eftichia
8	Krisilia Sofia Euaggelia	Study of antifungal activity of natural extracts	Batrinou Anthimia
9	Kuriakou Christina	State-of-the-art sustainable alternative protein sources: Processing paths and properties for food applications	Xanthakis Epameinondas
10	Manifava Athina	Valorization of pomegranate byproducts for the design of new food products with high phenolic content	Tsiaka Thaleia
11	Marouli Georgia	Utilization of Grape Seeds and Study of Potential Applications in the Food Industry	Konteles Spyridon
12	Melachri Markella	Prerequisite programs and critical control points in a school catering facility. Records of foodborne infections, possible causes and suggestions for their prevention	Lampropoulou Kyriaki
13	Ballos Panagiotis	Alternative foods as sources of bioactive compounds	Kritsi Eftichia
14	Papakosta loanna	Production and Distribution of Infant Milk Powder and the Role of Safety and Quality Management Systems	Tsakali Efstathia
15	Polivakidi Maria Eleni	Modelling growth/no growth interface of Zygosaccharomyces bailii and	Konteles Spyridon

		Zygosaccharomyces rouxii in simulated non-carbonated soft-drinks as a function of	
		the concentrations of commercially available preservatives	
16	Rachouti Maria	Modern technologies and trends for the valorization of food byproducts in the	Tsiaka Thaleia
		cosmetic industry	
17	Rinaki Panagiota	The use of predictive mathematical models of the shelf life of animal origin food	Gogou Eleni
		products in simulations of temperature conditions in the cold chain	Gogou Elelli
18	Semilietof Georgios	Applications of NGS techniques in dairy products	Tsakali Efstathia
4.0	Souliou Stamatia	Study of emulsion-made nanostructures as a delivery-vehicle of bacteria producing	
19		short-chain fatty acids (SCFA) during their passage through a simulation of the gastrointestinal tract	Konteles Spyridon
20	Spyropoulou Panagiota	The competitiveness of Greek dairy products: The role of FSMS and other	Taaluali Efetathia
		certifications	Tsakali Efstathia
21	Stathopoulou Elli - Dionysia	The degree of food processing and its health effects	Kanellou Anastasia
22	Stamataki Olga	Catering unit: production process, management, storage, and shelf life. Composting	Lampropoulou
		as an alternative for food waste disposal	Kyriaki
23	Statilko Olga	A comparative study on phytochemical composition and antioxidant activity of	Strati Eirini
		plants of the Brassicaceae (Cruciferae) family	Strati Linin
24	Tourkochoriti Euaggelia	Use of natural extracts for the development of active packaging and the extension	Gogou Eleni
		of the shelf life of food	
25	Trohoutsou Antonia	Hygiene in bakery production industries : CIP cleaning systems and Pest Control	Tsakali Efstathia
26	Filipopoulou Ourania	Study of the effect of thermal and nonthermal processing technologies on	Gogou Eleni
		bioavailability of bioactive compounds of plant origin food products	
27	Chairetaki Maria	Determination of lactic acid bacteria metabolites using the method of High-	Tsakali Efstathia
		Performance Liquid Chromatography (HPLC)	
28	Xatzimichail Kyriaki	Comparative study of different milk types using infrared spectroscopy and	Lazou Andriana –
		chemometrics	Sinanoglou Vassilia
29	Chouli Xenia	Bakery & Pastry products from malted grains: Techno-functional & sensory	Xanthakis
		properties	Epameinondas