

Laboratory of Chemistry, Analysis & Design of Food Processes (CADFood Lab)

Research Laboratory Personnel

1	Zoumpoulakis	Panagiotis	Assoc. Professor
2	Papadakis	Spyridon	Professor
3	Sinanoglou	Vassileia	Professor
4	Lazou	Andriana	Assist. Professor
5	Bartzis	Vassileios	Assist. Professor
6	Strati	Eirini	Assist. Professor
7	Kritsi	Eftichia	Assist. Professor
8	Konteles	Spyridon	Assist. Professor
9	Xanthakis	Epameinondas	Assist. Professor
10	Bratakos	Sotirios	Special Laboratory Teaching Staff

Key Areas of Focus for the Research Laboratory

A) Research

- Conducting cutting-edge research on topics related to chemistry, analysis, and foods processing.
- Participation in European and National Competitive Research Projects.
- Attracting new scientists and collaborations.

B) Education

- Supervision and guidance of undergraduate, graduate, and doctoral theses.
- Professional training in the scientific subjects of the laboratory.
- Organization of lectures, seminars, and training cycles in areas related to production, in research centers, and other Educational Institutions in Greece or abroad.

C) Outreach & Networking

- Connecting research results with the community.
- Organization of scientific conferences and informational seminars for the general public.
- Networking with academic institutions and research centers domestically and internationally.
- Participation in developmental projects, collaboration with public agencies and organizations, support of food businesses.

D) Provision of research services to private and public entities

- Research and Development of novel food products at a laboratory scale
- Evaluation of food product quality and assessment of their properties
- Analysis and optimization of food production processes, such as drying, cooling, heating, distillation, and others
- Management of production issues in food production
- Design of innovative food packaging
- Sensory evaluation

- Study of traditional foods products
- Encapsulation of nutritionally valuable ingredients
- Specialized analyses of food ingredients (lipids, fatty acids, vitamins, antioxidants, etc.)
- Holistic metabolomic analyses
- Consulting services in food management

Collaborations with private entities for the provision of research services



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