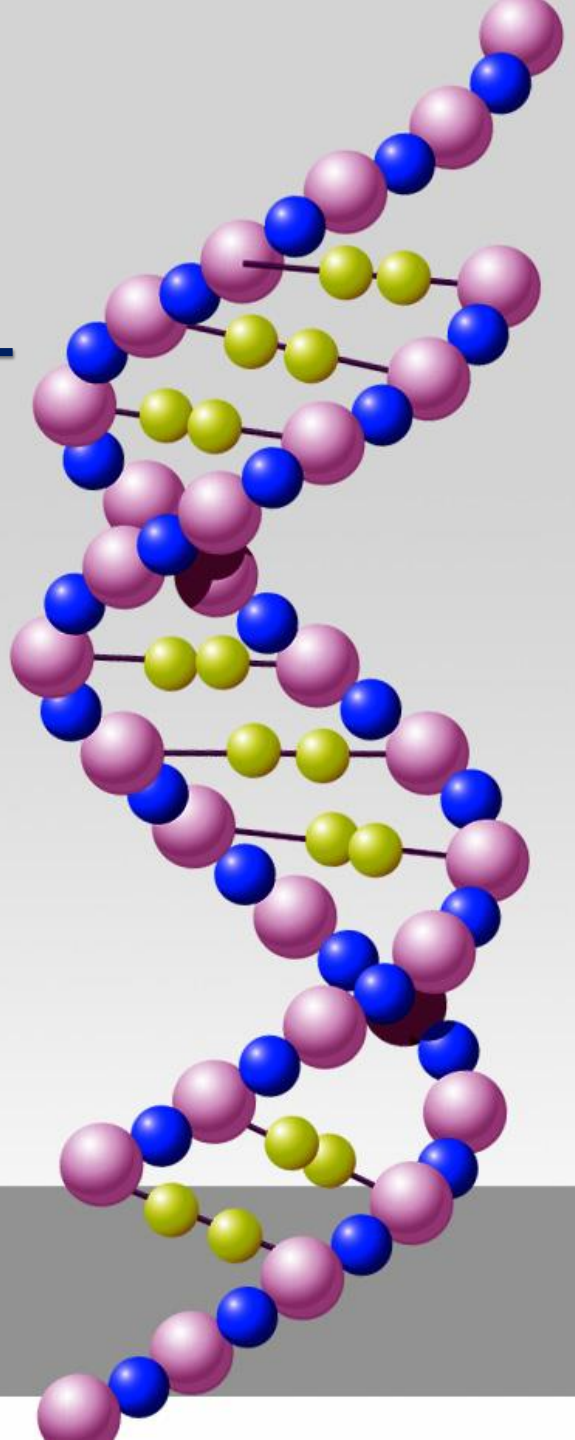
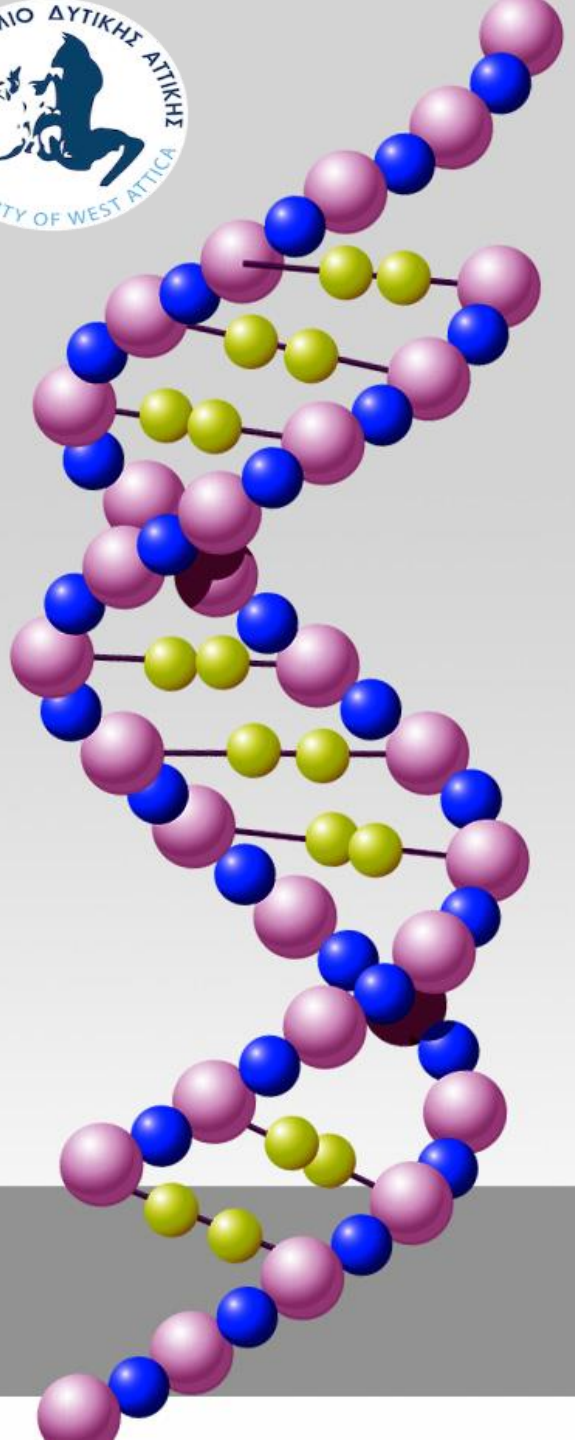
LABORATORY OF QUALITY CONTOL AND SAFETY OF FOOD AND BEVERAGE ΕΛΕΓΧΟΥ

http://www.teiath.gr/stetrod/foodsaf/reslab/
https://fst.uniwa.gr/en/research-labs/

Head of the Research Laboratory
Professor Dimitra Houhoula



Established Research Laboratory of the School of Food Science of the University of West Attica



DESCRIPTION OF THE LABORATORY

It is a modern molecular laboratory and is able to provide a complete analysis package for detection and standardization with molecular analytical techniques as well as instrumental analysis

1.Microorganisms
2. Fraud
3. Genetically Modified Organisms
4. Allergens
5. Genetic Origin
6. Microbial Gur
7. identification with HPLC/MS biofunctional compounds

The protection of consumer health and the prevention of outbreaks of foodborne infections.
The protection of the consumer from misleading-incorrect labeling

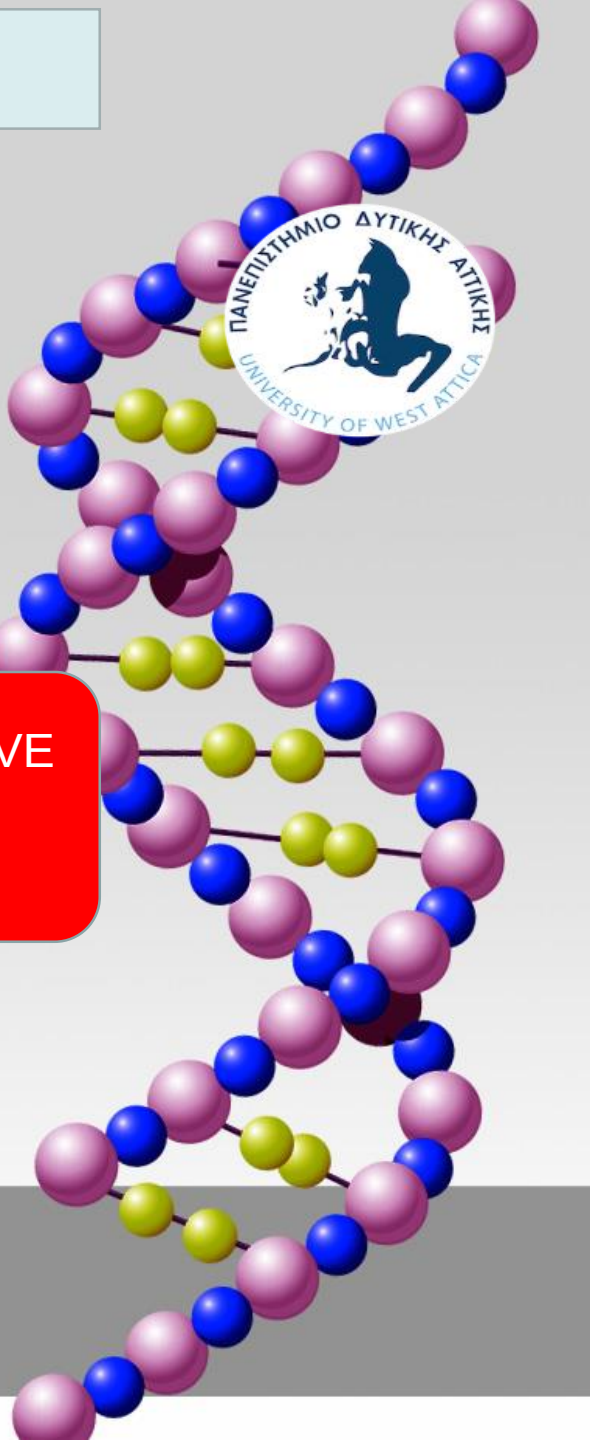
OBJECTIVES-ACTIONS

Research → Publications-Dissemination

PARTICIPATION IN RESEARCH PROGRAMS
COLLABORATION WITH FOOD INDUSTRIES

Laboratory Analysis → DEVELOPMENT OF INNOVATIVE PRODUCTS WITH HIGH NUTRITIONAL VALUE

Molecular and Instumental Analysis



ΣΤΟΧΟΙ-ΔΡΑΣΕΙΣ

Education

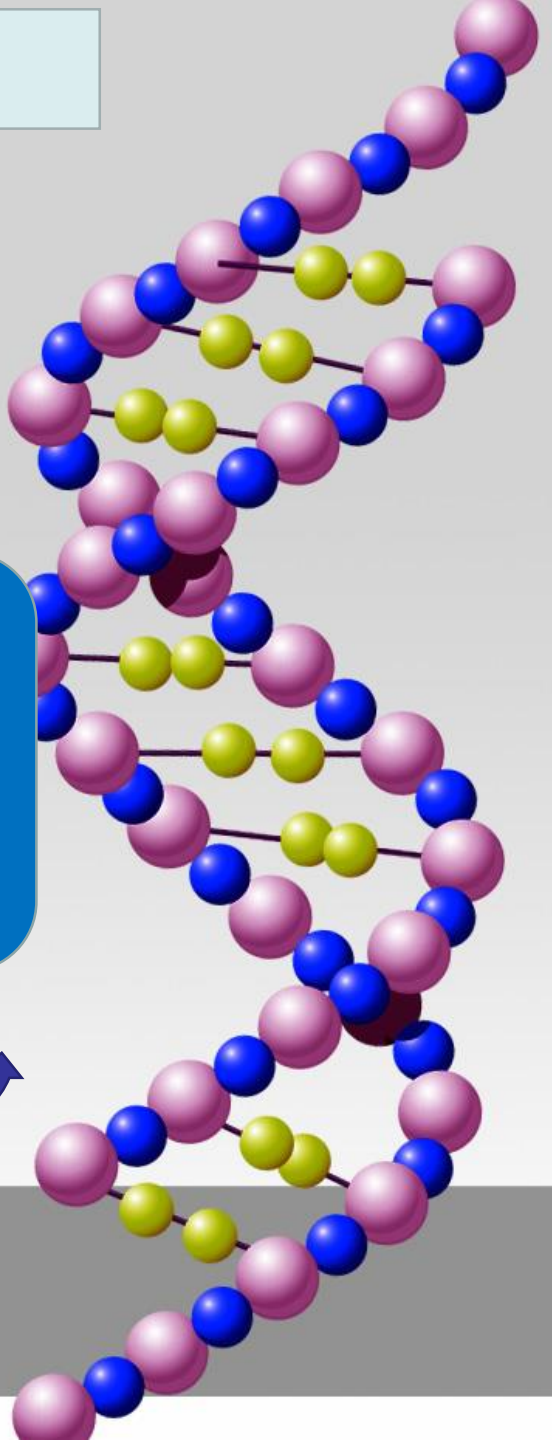
Five (5) phD Students

350 diploma thesis

WORKSHOPS, CONFERNCES

The Laboratory has organized CONFERENCES in collaboration with the food industry and WORKSHOPS for the training of molecular techniques in the detection of pathogens in food

Participation in Competitions



COMPETITIONS

evelopment of an innovative food product "DEMAVIE" within the framework of the COTROPHELIA 2016 Ecological - Innovative Food Products Competition organized y SEBT for the 6th consecutive year.

evelopment of an innovative food product "SWEET CHOICE" within the framework of he ECOTROPHELIA 2017 Ecological - Innovative Food Products Competition rganized by SEBT for the 7th consecutive year.

evelopment of an innovative food product "YOGON¨ within the framework of the COTROPHELIA 2018 Ecological - Innovative Food Products Competition organized y SEBT for the 8th consecutive year.

- Development of an innovative food product "Ms and Mr Milky" within the framework of the Ignite Ideas Competition ATHENS CENTER FOR ENTREPRENEURSHIP AND INNOVATION in collaboration with the Athens University of Economics and Business and NESTLE
- Development of an innovative food product “MILKYGON¨ within the framework of the Interreg Adrion ADRIATIC-IONIAN INNOVAGRO IN THE AGRO-FOOD SECTOR Chania 2020 Competition

AWARDS-PATENTS

2nd Prize for the development of an innovative food product "YOGON¨ in the context of the ECOTROPHELIA 2018 Ecological - Innovative Food Products Competition organized by SEBT for the 8th consecutive year.

2nd Prize for the development of an innovative food product “MILKYGON¨ in the framework of the Interreg Adrion ADRIATIC-IONIAN INNOVAGRO IN THE AGRO-FOOD SECTOR Chania 2020 Competition

1st Basic Research Award on the topic: "Gold nanoparticles for the identification of the pathogens Stapnylococcus aureus and Listeria monocytogenes". In the context of the 40th Panhellenic Medical Conference, Athens, May 2014.

AWARDS-PATENTS

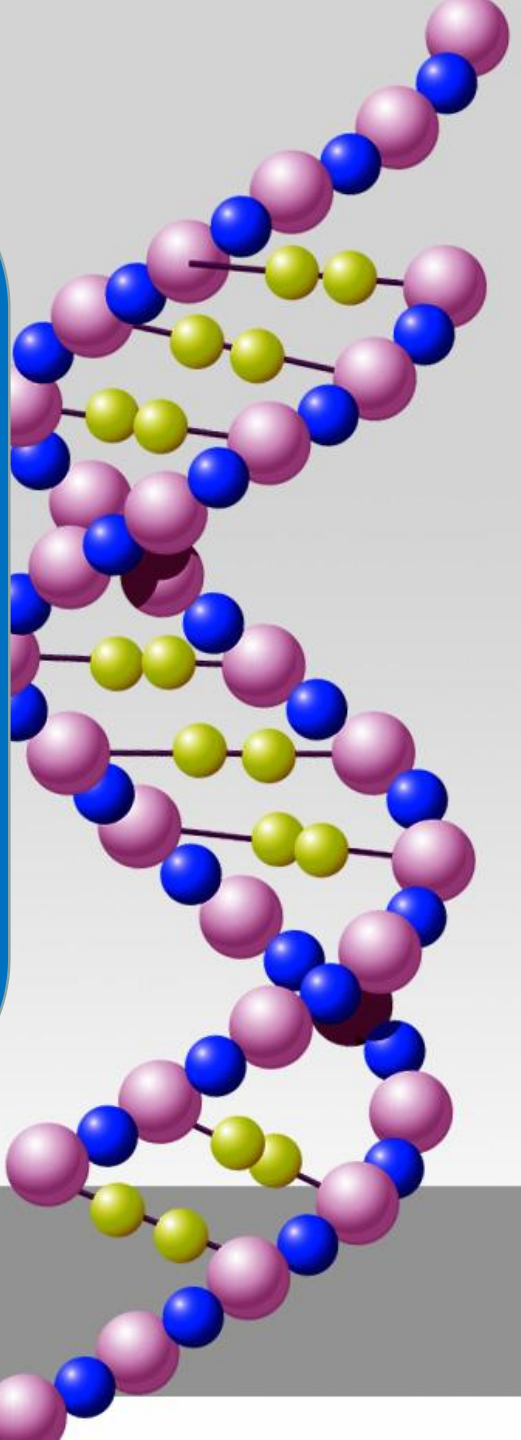
Obtaining a Patent from the Industrial Property Organization for the creation of 3d printed microfluidic for the detection by isothermal amplification of pathogenic microorganisms (2023).

- 1st Award (as supervisor) from the 19th Panhellenic Diabetology Conference on "RELATIONSHIP OF THE Gln223Arg POLYMORPHISM OF THE LEPTIN RECEPTOR AND THE OXIDATIVE DECOMPOSITION OF LIPIDS IN PATIENTS WITH TYPE 2 DIABETES" 2 -May 3, Athens, 2021.

- 2nd Prize (as supervisor) from the 20th Panhellenic Diabetes Congress on "RELATIONSHIP OF GENE POLYMORPHIMS OF SIRT1 GENE AND ANTIOXIDANT LOAD IN PREGNANCY WITH DIABETES DIABETES" May 18-21, Athens, 2022

AIM

For all of the above which the consumer can find in his diet every day, it is necessary with help in this effort for the Food Industry to offer, through the development/upgrade of a standard Food and Beverage Safety Quality Control Laboratory, food analyzes so that it can ensure high level protection of human health and consumer interests.



AIM

Rapid and reliable results in the detection of undesirable substances in consumer foods will be realized in order to protect human health. So there will be a laboratory ready in case of unforeseen situations of foodborne infections, adulteration, etc. It will further modernize its scientific equipment with the most modern devices and simulation systems of the latest technology, which will be directly integrated into the educational and research activity of the Laboratory (Provision of Seminars and by the specialized staff)

It will acquire an additional field of educational-research work, of the highest standards, which will cover the most modern processing techniques of food products and waste there of, analyses.