



UNIVERSITY
OF IOANNINA

Workshop Programme

The procedure of wine production from native oenological yeasts with improved organoleptic characteristics, and clarification by using plant derived proteases

Thursday 9 June 2022

17:30-17:40

Opening remarks

E. M. Papamichael,

Professor, **University of Ioannina**

17:40-18:00

The part of *Saccharomyces cerevisiae*'s biology related to vinification

E. Hatjiloukas,

Assistant Professor, **University of Ioannina**

18:00-18:20

Plant proteases: Useful proteolytic tools in food processing, considered as GRAS

E. M. Papamichael,

Professor, **University of Ioannina**

18:20-18:40

Wine protein haze: Mechanisms of formation and advances in stabilization strategies

P-Y. Stergiou,

MSc, PhD, **University of Ioannina**

18:40-19:00

The contribution of indigenous "non-*Saccharomyces*" yeasts in winemaking

A-S. Afendra,

Assistant Professor, **University of Ioannina**

19:00-19:20

Production of wines using mixed starter yeasts

V. Maltabe,

PhD, **University of Ioannina**

19:20-19:40

Method of isolation and identification of native winemaking yeasts

S. Zolder,

MSc, **University of Ioannina**

19:40-20:00

Q & A

20:00-20:10

Closing remarks

E. M. Papamichael,

Professor, **University of Ioannina**