

Novel Foods: from Bioactive Constituents to Bioactivity Assessment

Tuesday 7 June, 2022

Harokopio University of Athens
Workshop

Ceremony Hall of Harokopio University & Online

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Topics

- ✓ Mediterranean Fruits as sources of bioactive compounds
- ✓ Fortification of Bakery products
- ✓ Novel food development: Modelling food ingredients and Encapsulation Techniques
- ✓ Dietary intervention studies for the assessment of food bioactivity



Ceremony Hall of Harokopio University &

Online: <https://zoom.us/j/91662615044>



Tuesday, 7 June 2022



10.30-12.00



To register:

Organizer:

Department of Nutrition and Dietetics,
Harokopio University, Athens, Greece

Dr Evangelia Karvela

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Workshop Agenda - June 7, 2022



10.30 - 10.40

The Food Innovation Research Infrastructure, Dr. Antonia Chiou, Associate Professor, Harokopio University

10.40 - 10.50

Mediterranean fruits as natural sources of bioactive phytochemicals, Dr. Eirini Panagopoulou, Post Doctoral Research Fellow, Harokopio University

10.50 - 11.00

Fortification of model bakery products with fruit bioactive microconstituents: Assessing the Physicochemical and Rheological properties, Dr. Evangelia D. Karvela, Post Doctoral Research Fellow, Harokopio University

11.00 - 11.10

Thermal and Rheological properties of model sugar systems as a function of amorphous sugar ratio, fiber addition and water activity on the crystallization phenomenon, Evgenia Nicolaou, M.Sc., Ph.D. Candidate, Harokopio University

11.10 - 11.20

Microencapsulation of hydroxytyrosol: Development of functional food ingredients with beneficial metabolic effects, Athina Stergiou, M.Sc., Ph.D. Candidate, Harokopio University

11.20 - 11.30

Dietary interventions with foods of the Mediterranean diet in animal models of T1D. Effects on metabolic parameters and gut microbiota, Dr. Amalia Yanni, Research and Teaching Associate, Harokopio University

11.30 - 11.40

Closing Remarks. Perspectives of Research and Innovation in the Food Sector and Nutritional Science, Dr. Vaios Karathanos, Professor, Harokopio University

11.40 - 12.00

Discussion



7 Academic Partners
13 Laboratories



University of Ioannina



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in the Agri-Food Sector**
A research infrastructure to explore
the potential of food biotechnology

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Co-financed by Greece and the European Union