



Στα πλαίσια του μαθήματος
«Χημεία Τροφίμων», οι φοιτητές
παρουσιάζουν

FOOD CHEMISTRY AND BEYOND....

Journal Club presentations on:

- Acrylamide in Food Products
- Biological and toxicological properties of Aloe Vera
- Edible Coatings for Food Packaging Applications
- Antimicrobial Peptides: The New Generation of Food Additives
- Deciphering food labels in the Greek market
- Fat Replacers in Baked Food Products
- Food Poisoning Caused by Bacteria (Food Toxins and Diseases)
- Gluten-Free Diet: Technological and Nutritional Challenges
- Toxicological evaluation of Cannabinoids in hemp food products
- Volatile marker compounds in roast coffee
- Virgin Olive Oil as Frying Oil
- Water and the stability of foodstuffs

Τρίτη 17/12 αμφιθέατρο Α2, 9-12 πμ
Τετάρτη 18/12 αμφιθέατρο Α2, 4-6 μμ
Πέμπτη 19/12 Αίθουσα Σεμιναρίων, 9-12 μμ

Διδάσκουσα: Χρυσταλλίνη Χατζηχαράλαμπος