Fani Mantzouridou (F**),** PhD, Associate Professor, Laboratory of Food Chemistry and Technology, School of Chemistry, Aristotle University of Thessaloniki
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Education: B.Sc. in Chemistry, a M.Sc. in Food Biotechnology and a Ph.D. in Food Biotechnology.

Research interests: Food Biotechnology with emphasis on the microbial production of high-value natural food ingredients by food-grade microorganisms in different fermentation systems, optimization and scale-up of novel bioprocesses for the production/recovery of high-value products by microbial and plant sources using statistical tools, exploitation of industrial by-products (molasses, cheese whey, crude vegetable oils, industrial glycerol, orange peel/pulp, banana peel/pulp, wine lees, table olive processing wastewaters) by biotechnological means for the production of bio-based chemicals, quality and nutritional value improvement of food products with emphasis on fermented foods (e.g. table olives, yogurt, vinegar). She has published 55 scientific papers in international refereed journals (h-index = 23). She has also contributed to several international/national conferences and served as a referee to many international journals. During the last 10 years she participates in R&D projects financed by EU (FP6, FP-7, H2020, EU-COST) or Greek sources.