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Αναπληρωτής Καθηγητής Χημείας Τροφίμων και Περιβάλλοντος
Χαροκόπειο Πανεπιστήμιο

Προσωπικά στοιχεία

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Επαγγελματική εμπειρία

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Τρέχοντα ερευνητικά ενδιαφέροντα:

- Μακρο- και μικροσυστατικά τροφίμων και διατροφική αξιολόγησή τους, με έμφαση στα παραδοσιακά τρόφιμα της Μεσογειακής διατροφής
- Μεταβολές στα συστατικά των τροφίμων κατά την προετοιμασία και το μαγείρεμα
- Εδώδιμα φυτικά έλαια –έμφαση σε ελαιόλαδο
- Αντιοξειδωτική και βιολογική δράση φυσικών εκχυλισμάτων και αφεψημάτων
- Παρασκευή και αξιολόγηση λειτουργικών τροφίμων
- Βιοδιαθεσιμότητα μικροσυστατικών τροφίμων
- Εφαρμογές нанοτεχνολογίας σε τρόφιμα
- Λιπαρά οξέα σε βιολογικά δείγματα
- Οργανικά υπολείμματα σε αρχαιολογικά υλικά
- Πτητικά συστατικά σε τρόφιμα

Κρίσεις εργασιών - Συντακτικές επιτροπές περιοδικών

- Κριτής σε 60 διεθνή περιοδικά
- Μέλος της συντακτικής επιτροπής των ακόλουθων περιοδικών:
 - a. *International Journal of Green Pharmacy* (<http://www.greenpharmacy.info/aboutus.asp>)
 - b. *Nutraceuticals* (<http://www.inventi.in/Rapid/Nutraceuticals/EditorialBoard.aspx>).
 - c. *Journal of Chemistry* (<http://www.hindawi.com/journals/chem/editors/>)
 - d. *Austin Journal of Nutrition and Food Sciences*
(<http://www.austinpublishinggroup.com/nutrition-food-sciences/editorialBoard.php>)

Κεφάλαια σε βιβλία

1. Καλογερόπουλος Ν. Η δημιουργία βάσεων δεδομένων σύνθεσης τροφίμων. Στο "Μεθοδολογία της Έρευνας και της Ανάλυσης Δεδομένων για τις Επιστήμες της Υγείας", Παναγιωτάκος ΔΒ, (Ed), Εκδόσεις Κωστάκη, Αθήνα, 2006, Κεφ. 7, σελ. 231-263. ISBN: 960-89039-0-4.
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5. Χίου Α, Καλογερόπουλος Ν, Ανδρικόπουλος ΝΚ. Λειτουργικά τρόφιμα και συγγενείς κατηγορίες. Στο "Κλινική Διατροφή", Κατσιλάμπρος Ν.Α., (Ed.), Β' Έκδοση, Εκδόσεις Βήτα, Αθήνα, 2010. Κεφ. 24, σελ. 259-274. ISBN: 978-960-452-075-6.
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Δημοσιεύσεις σε διεθνή περιοδικά με κριτές

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