



Dr. Kiki Zinoviadou is an Assistant Professor at **Perrotis College** (Thessaloniki, Greece) in the Food Science and Technology Department and Chair of the New Food Product & Business Development MSc Program.

She earned her PhD from the Aristotle University of Thessaloniki as a fellow of the Ministry of Education, her MSc in Product and Ingredient Functionality from Wageningen University in the Netherlands after being awarded a scholarship from NUFFIC (Netherlands Organisation for International Cooperation in Higher Education).

She has authored and co-authored many scientific publications and has participated in various national and international conferences. Her research interests include the valorisation of food by-products, the development of delivery systems and biopolymer based antimicrobial packaging, as well as the understanding of the factors that determine the relationship between sensory perception, texture, microstructure, physicochemical properties and shelf-life of food systems. She has attended various seminars concerning the sensory evaluation of olive oil and is a member of the National Table Olive Taste Panel.