

Resume Maria Papageorgiou

Current position: Prof. Cereal Chemistry and Technology

Head of Engineering Processes and Food Technologies Division,

Place of work: International Hellenic University (IHU), Department of Food Science and Technology, Thessaloniki, Greece (<http://www.food.teithe.gr/>)

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Education: BSc (Hons) in Chemistry, 1991, Aristotle University of Thessaloniki-Greece
PhD in Food Biopolymers, 1995, Cranfield University, Silsoe College (UK)

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Education Grants: 1991 to 1994 Research Grant of £ 4,800 per annum from KELCO Division of Merck and Co., San Diego, California, U.S.A.

Scientific Interests:

Cereal chemistry, development of gluten free products, exploitation of alternative gluten-free plant sources, diversity analysis of dietary fibers (arabinoxylan, β -glucan), effects of organic cultivation on cereal bioactives, diversity screening of cereal traditional varieties/landraces, cereal safety -mycotoxin occurrence, consumer choices, eating motivations, structure function relationship, thermodynamic techniques, Traditional products (PDO, PGI, TSG)

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