

Maisoglou Ioannis

Food Technologist, MSc
Oenologist, MSc

Department of Nutrition and Diabetics
University of Thessaly

✉ Argonafton 1C, P.C.,42132,Trikala
📧: ioanmais@uth.gr

Περίληψη

Ioannis Maisoglou is a PhD candidate at the Department of Nutrition and Dietetics of the University of Thessaly. His doctoral research focuses on the **optimization of extraction methods of bioactive phytochemical compounds derived from aromatic and medicinal plants and their applications in food and beverages**. He holds an MSc in Food Science from the University of Leeds (UK), as well as an MSc in Oenology from the Agricultural University of Athens. In addition, he holds undergraduate degrees in Food Technology (Technological Educational Institute of Athens) and Agricultural Technology with a specialization in Animal Production (Technological Educational Institute of Thessaly). His research interests focus on the exploitation of the antioxidant properties of aromatic and medicinal plants and their application in the food industry. He also has extensive professional experience as a freelance consultant in the food sector.

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