

ΣΥΝΤΟΜΟ ΒΙΟΓΡΑΦΙΚΟ ΣΗΜΕΙΩΜΑ

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Ιδιότητα : Καθηγητής

Διδασκαλία μαθημάτων : Επεξεργασία Τροφίμων , Συσκευασία Τροφίμων

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Ερευνητικά ενδιαφέροντα: Ρεολογία Τροφίμων, φυσικοχημεία συστημάτων αμύλου, παραγωγή βιοαποικοδομήσιμων υλικών συσκευασίας, θερμή εξώθηση συστημάτων αμύλου.

Ευρωπαϊκό δίπλωμα ευρεσιτεχνίας:

Xu, Z.-M., Rafailidis , S., Karapantsios, T., Tellos, E., Bounarelis C. (2009). Title of the invention « U-tube rheometer for the dynamic measurement of elasticity » .European patent No 1445599

Δημοσιεύσεις σε διεθνή επιστημονικά περιοδικά με κριτές :

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