

Laboratory of Chemistry, Biochemistry and Physical Chemistry of Foods

School of Health Science & Education
Department of Nutrition-Dietetics,
Harokopio University
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The educational purposes and research interests of the Laboratory focus on the following fields: food chemistry and biochemistry, food technology, food analysis, food safety and quality, food quality management systems, foods and the environment, nanotechnology applications in foods, bioactive compounds in foods, food legislation.

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The Harokopio University of Athens (HUA), as well as the Department of Nutrition and Dietetics Science, have a leading position among the Greek Universities in terms of the international impact of the research. Our Department has extensive experience in clinical trials and epidemiological studies while one of the key areas of research is the multidisciplinary analysis and evaluation of bioactive food constituents with the contribution and collaboration of researchers from cut of the edge scientific fields. The scientific staff consists of experienced dieticians, biologists, chemists, chemical engineers, medical doctors and biostatisticians.

The Laboratory of Chemistry, Biochemistry and Physical Chemistry of Foods (CBPF) is active in chemical and physicochemical analysis of foods and in highlighting their beneficial effects on human health. With regard to chemical analysis, the researchers of the lab have long experience in evaluating traditional Mediterranean and functional foods with particular emphasis on the identification of bioactive micro- and macro-constituents. Among those the phenolic constituents are a central focus of research. At the food evaluation level, the lab members have designed, supervised and implemented many human and animal intervention intervention studies. At the same time researchers of the lab have a long experience in designing new foods and in designing food processes. The overall research activity is reflected - among others - in approximately 20 doctoral theses produced and numerous postgraduate theses over 250 papers in international journals over the last 10 years. Currently, the Laboratory is staffed by 5 faculty members, 1 research assistant, 1 technical assistant, 10 doctoral candidates and several postgraduate and undergraduate students. Our laboratory has attracted and carried out many research projects (indicative of Heraclitus, Collaboration-2009, PAVET as well as numerous projects with private entities).

Among the activities of the laboratory are issues of food safety and quality as well as organization of food services.

The Laboratory has up-to-date equipment for the analysis of food and biological samples. The laboratory has 2 gas chromatographs equipped with automatic samplers and mass detectors (MSD) or flame ionization (FID), two liquid chromatograph (HPLC) systems with photodiode (DAD) and fluorescence (FLC) fluorescence detectors. (RID), High Pressure Chromatography (UPLC) system with Mass Spectrometer Detector and Orbitrap-MS Analyzer, Differential Scanning Calorimetry (DSC), Colorimeter, Rheometer, Calorimeter, UV / IR spectrometer, UV / IR spectrometer devices e.g. Protein (Kjendal), fat (Soxhlet), fiber (Dosi-fiber), lyophilisers, water baths, solid phase extractors, centrifuges, homogenizers, rotary evaporators and all the necessary auxiliary equipment and auxiliary equipment . It also has a well-equipped organoleptic testing laboratory.

At Harokopio University there are classrooms that can be used for training and partner meetings (accessible by the disabled). There is also a large auditorium and a ceremony room that can be used for meetings and conferences.

The University has a modern conference room as well as a technical support center for the network center. The University Library has access to electronic scientific resources through the HEAL-link and other databases. Also at HUA there is an electronic platform for modern and asynchronous e-learning.