

## **Anastasia Loukri**

Agronomist-Food Scientist, MSc

Anastasia Loukri is an Agronomist with a master's degree on "Food Chemistry and Technology" of the School of Agriculture (AUTH). She holds a Master on Utilization of coffee by-products for the production of innovative brews. Her research interests include the valorization of by-products of the food industry towards novel food ingredients (e.g. natural antioxidants, colorants), the extraction of bioactives from natural products using green alternative solvents (e.g.  $\beta$ -cyclodextrin, DES), the characterization of extracts using several analytical techniques (e.g. UV-Vis, HPLC-DAD, FT-IR), the encapsulation of received bioactives compounds ( e.g. inclusion complexes, freeze drying), the incorporation of encapsulated bioactives in food metrics and edible films and the examination of the sensory profile of products (QDA). As a Master student and PhD candidate she has also participated in several National projects.