

Anastasios Vetsos is an Agronomist with an integrated master's degree in "Food Science and Technology" from the School of Agriculture, of Aristotle University of Thessaloniki (AUTH). Currently, Anastasios is carrying out his second master's degree in "Food Science and Nutrition" in the Department of Food Science and Technology of AUTH. His research interests include the extraction of bioactive components using green methods (e.g. ultrasound-assisted extraction) and the exploitation of the food industrial by-products towards the creation of novel food ingredients (e.g. colorants). Additionally, he is experienced in several analytical techniques (e.g., GC-FID, UV-Vis, HPLC-DAD, FT-IR), aiming at the extracts' characterization. During his undergraduate studies, he engaged in the valorization of coffee by-products, and in parallel he was a member of an award-winning team in a National competition (2 Awards) in the frame of which, an innovative eco-friendly product, obeying the laws of the circular economy, was developed.