

Konstantinos Klimantakis is an Agronomist with an integrated master's degree in "Agricultural Sciences" specialized in "Food Science and Technology" at the School of Agriculture (AUTH). Konstantinos is currently carrying out his second master's degree in "Food Science and Nutrition" in the Department of Food Science and Technology of AUTH. His research work includes encapsulation techniques (alginate capsules, spray-drying) of bioactive compounds (i.e. carotenoids) derived from natural products as well as modern extraction techniques, e.g. ultrasound assisted extraction, using food-grade, green solvents. His research interests also include the characterization of extracts using several analytical techniques (UV-Vis, HPLC-DAD, FT-IR) and additionally the sensory profiling of them (QDA in oregano extracts and essential oils). Additionally, during his undergraduate studies, he was a team member of an award-winning team in a National competition regarding the creation of novel foods.