

Dr. Kiki Zinoviadou is the Dean of Perrotis College and Chair of the 'New Food Product & Business Development' MSc program. She earned her PhD from the Aristotle University of Thessaloniki as a fellow of the Ministry of Education, her MSc. in Product and Ingredient Functionality from Wageningen University in the Netherlands after being awarded a scholarship from NUFFIC (Netherlands Organisation for International Cooperation in Higher Education), and her BSc in Food Science from the Aristotle University of Thessaloniki. She has authored various articles in peer review journals while her work has been referenced more than 1500 times. Moreover, she participates in and coordinates major EU- and nationally-funded research projects. Her research interests include New Product Development, olive oil and table olives quality, development of delivery systems and biopolymer based antimicrobial packaging, as well as the understanding of the factors that determine the relationship between sensory perception, texture, microstructure, physicochemical properties and shelf-life of food systems. She is a jury at Olive Oil competitions and a member of the National Table Olive Taste Panel.

