

ALOU SOFIA

2018	<p>Kadri, H. El, Lalou, S., Mantzouridou, F. Th., & Gkatzionis, K.. Utilisation of water-in-oil-water (W1/O/W2) double emulsion in a set-type yogurt model for the delivery of probiotic <i>Lactobacillus paracasei</i>. <i>Food Research International</i>, 107 (May 2018), 325-336</p>
2017	<p>Lalou, S., Ferentidou, M., Mantzouridou, F. T., & Tsimidou, M. Z. (2018). Balsamic type varietal vinegar from cv. Xinomavro (Northen Greece). Optimization and scale-up of the alcoholic fermentation step using indigenous multistarters. <i>Food Chemistry</i>, 244(October 2017), 266–274.</p> <p>Lalou, S., Kadri, H. El, & Gkatzionis, K.. Incorporation of water-in-oil-in-water (W1/O/W2) double emulsion in a set-type yogurt model. <i>Food Research International</i>, 2017, 100(August), 122–131.</p>
2016	<p>Lalou, S., Zioga, E., Tsimidou, M.Z. <u>Announcement</u>: "Balsamic Products: Exploring views / preferences of Greek consumers" in 22th Panhellenic Conference in Chemistry, «CHEMISTRY, Research and Education for Sustainable Development», Thessaloniki, Greece, 2-4/12/2016</p> <p>Đorđević, V., Paraskevopoulou, A, Mantzouridou, F, Lalou, S., Pantić, M., Bugarski, B, & Nedović. "Encapsulation Technologies for Food Industry" INNedović, V, Raspor, P, Lević, J, Tumbas Šaponjac, V, Barbosa-Cánovas, G.V (Eds): "Emerging and Traditional Technologies for Safe, Healthy and Quality Food", 2016, Springer New York</p> <p>Lalou, S., Capece, A., Mantzouridou, F. T., Romano, P., & Tsimidou, M. Z. Implementing principles of traditional concentrated grape must fermentation to the production of new generation balsamic vinegars. Starter selection and effectiveness. <i>Journal of Food Science and Technology</i>, 2016, 53(9), 3424–3436.</p>
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	commercial balsamic vinegars" in 1 st IMEKOFOODS " <i>Metrology Promoting Objective and Measurable Food Quality and Safety</i> ", Rome, Italy, 12-15/10/2014
2013	Lalou, S. ; Mantzouridou, F.; Paraskevopoulou, A.; Bugarski, B.; Levic, S. & Nedovic, V. Bioflavour production from orange peel hydrolysate using immobilized <i>Saccharomyces cerevisiae</i> . <i>Applied microbiology and biotechnology</i> , (2013), 97(21), 9397–407. doi:10.1007/s00253-013-5181-6
2012	<p>Nikiforidis, C.V.; Ampatzidis, C.; Lalou, S.; Scholten, E.; Karapantsios, T. D. & Kiosseoglou, V.. Purified oleosins at air–water interfaces, <i>Soft Matter</i> (2013), 9, 1354-1363</p> <p>Lalou, S., Mantzouridou, F., Paraskevopoulou, Bugarski, B., Levic, S. & Nedovic, V. <u>Announcement</u>: "Protective effect of <i>Saccharomyces cerevisiae</i> immobilization in calcium alginate beads on yeast growth in limonene-containing media for bioflavour production" in 3rd European Yeast Flavour Workshop ,Vevey, Switzerland, 20-22/06/2012</p> <p>Nikiforidis, C. V., Ampatzidis, C., Lalou, S., Karapantsios, T. D., & Kiosseoglou, V. <u>Announcement</u>: "Extraction, purification and interfacial behaviour of oleosin molecules originating from maize germ oil bodies" in Food Colloids 2012, Copenhagen, Denmark, 15–18 /4/2012</p>