

Presentation title: Hydro-Aromatic Plants group, research activities and case studies

Dr. Panayiota Xylia (Postdoc Researcher) is a Food scientist and holds a BSc. in Food Science and Nutrition from the University of the Aegean (2014), Greece, where with her thesis she investigated the nutritional value of Greek honey (antioxidant, anti-inflammatory and antithrombotic activity). She gained her MSc. in Food Biotechnology at Cyprus University of Technology (2016), Cyprus, where she studied the use of spearmint and lavender essential oils and their potential use for the preservation of fresh endive leaves. She then accomplished getting her PhD at Cyprus University of Technology (2021) where she studied alternative ways of managing fresh produce and their effects on safety and quality, including fresh cut salads, and food safety aspects-foodborne pathogens. She has worked as a researcher in a series of National and European funded projects. Her main interests include the investigation of natural products and/or plant extracts, and their potential use as preservation agents of fresh produce. She has 31 publications (h index: 13) and more than 31 conference presentations in National and International conferences.