

S t a m a t i n a K a l l i t h r a k a

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Stamatina Kallithraka is a graduate of the Chemistry department of the AUTH, with postgraduate studies in Food Science - University of Reading/UK, and PhD in Wine Chemistry - University of Surrey, UK. From 1998 to 2001 she worked at the Mediterranean Agricultural Institute of Chania (MAICH) as Head of the postgraduate course of 'Food Quality Management'. From 2001 to 2011 she was researcher at the Wine Institute with the subject "wine chemistry". From 2012 to 2017 she worked as an Assistant Professor of oenology at the Agricultural University of Athens and since 2022 she is a Professor of Oenology. He has more than 90 publications in peer-reviewed international journals, 7 chapters in books and more than 80 participations in international conferences. Her research activity focuses on the study of the chemical composition of wines with an emphasis on polyphenolic compounds, their antioxidant activity and their organoleptic character and is funded by competitive programs.

Selected Publications

1. Basalekou, S., Pappas, C., Tarantilis, P., Kallithraka, S. (2020). Wine Authenticity and Traceability with the Use of FT-IR. *Beverages*, 6 (30), 6020030.
2. Christofi, S., Katsaros, Y., Mallouchos, A., Cotea, V., Kallithraka, S. 2021. Reducing SO₂ content in wine by combining High Pressure and glutathione addition. *Oeno-one*, 1, 235-252.
3. Kallithraka, S., Maragon, M. 2021. Improving wine quality and safety. *Beverages*, 7, 19, 7020019. Editorial.
4. Christofi, S., Papanikolaou, S., Dimopoulou, M., Terpou, A., Cioroiu, B., Cotea, V., Kallithraka, S. 2022. Effect of nitrogen content on fermentation kinetics and aroma profile of Assyrtiko wine. *Applied science*, 12, 1405.
5. Vlachou, E., Christofi, S., Roussis, I., Kallithraka, S. 2022. Browning development and antioxidant compounds in white wines after selenium, iron, and peroxide addition. *Applied Science*, 12, 3834.