

Biomimetics & Nanobiotechnology

Full list of collaborations with industries

ELAIS SA

- Common Program ΕΠΕΤ II ΕΚΒΑΝ 691 "Greek Virgin Olive Oil: Origin Production Technology & Quality".
- Submission ΥΠΕΡ 95 "Enzymatic biotransformation of free fatty acids to oligoglycerids"
- Common Program ΠΑΒΕ 99 "Virgin olive oil: Characterization of the effect of pigments and tocopherols on the oxidative stability and development of a method for the estimation of the oxidative condition"
- Nutrition Program "Study of the presence and bio-availability of phenolic antioxidants in foods of the Mediterranean diet"
- Submission ΠΕΝΕΔ 2003 "Virgin Olive Oil: stability and minor components. Application to the production of improved quality products"
- Submission ΠΕΠ Attica 2005 "Role of Mediterranean diet and of some specific components on factors affecting cardiovascular diseases"
- Submission ΕΣΠΑ Cooperation 2009 "Application of metabolomic and lipidomic analysis for the development of cardiovascular biomarkers for metabolic syndrome patients. Dietary intervention with innovative foods within the Mediterranean diet model"
- Provision of research services: Determination of antioxidant capacity of various products.

JOTIS SA

- Submission ΕΠΕΤ II ΕΚΒΑΝ "Effect of high pressure on biological substances and application to the food industry"
- Program ΠΑΒΕΤ 2013. "Application of Nanoemulsion Technology to food products based on Oil in Water Emulsions such as vegetable cream and fudge icings" (BeNeFIC)
- Submission ΠΑΒΕΤ 2013. "Exploitation of Greek vinery waste for the development of high added value traditional foods"
- Submission Greek-Germany Cooperation «Food grade surfactant-free microemulsions for healthy and safe food preparations»

UNILEVER SA

- Common Program BIOTECH of the EU (1994-1996) "Structure-function lipase relationships in low water media"

ELAIOURGIKI SA

- Common Program of the Dir.1334/02 - ΟΠΕΚΕΠΕ (2003-4) "Determination of the most significant and usual quality problems encountered in greek olive oils. Evaluation and therapeutic actions"

MINERVA S.A.

- Provision of research services: Determination of antioxidant capacity of various products.

HARLAFTIS Ltd.

- Submission ΠΕΠ Attica 2005 "Role of Mediterranean diet and of some specific components on factors affecting cardiovascular diseases"
- Submission ΕΣΠΑ Cooperation 2009 "Application of metabolomic and lipidomic analysis for the development of cardiovascular biomarkers for metabolic syndrome patients. Dietary intervention with innovative foods within the Mediterranean diet model"

PEZA UNION

- Common Program "Cretan Collaboration" of the Dir.1334/02 - ΟΠΕΚΕΠΕ - (2004-5) "Study of the parameters related to the quality of virgin olive oil; effect of the maturity degree on the natural antioxidant content."
- Submission "Capacities program for SMEs" "Nanostructure of veiled virgin olive Oil – Structure and stability studies of its Colloidal Emulsions"

SITIA UNION

- Common Program "Cretan Collaboration" of the Dir.1334/02 - ΟΠΕΚΕΠΕ - (2004-5)
"Study of the parameters related to the quality of virgin olive oil; effect of the maturity degree on the natural antioxidant content."

MIRAMBELO UNION

- Common Program "Cretan Collaboration" of the Dir.1334/02 - ΟΠΕΚΕΠΕ - (2004-5)
"Study of the parameters related to the quality of virgin olive oil; effect of the maturity degree on the natural antioxidant content."

MYLOPOTAMOS UNION

- Common Program "Cretan Collaboration" of the Dir.1334/02 - ΟΠΕΚΕΠΕ - (2004-5)
"Study of the parameters related to the quality of virgin olive oil; effect of the maturity degree on the natural antioxidant content."

KNORR – Best Foods SA

- Provision of research services: Determination of antioxidant capacity of various products. OLEASTRO Ltd, Cyprus - Submission "Capacities program for SMEs"
"Nanostructure of veiled virgin olive Oil – Structure and stability studies of its Colloidal Emulsions"

EVOIKI ZIMI SA

- -Submission ΕΣΠΑ Cooperation 2011 "Functional Dough Products" BREAD & DOUGH

ALIBINISIS SA

- Submission ΕΣΠΑ Cooperation 2011 "Functional Dough Products"

ALGAE SA

- Submission ΕΣΠΑ Cooperation 2011 "Functional Dough Products" Collaboration with Chemical Industries

MERCK

- Common Program BRIDGE of the European Community Commission (1991-94) New ways of Biotransformation in non-aqueous systems for the synthesis of pharmaceuticals. Application of supercritical gases, organic solvents, liquid membranes and microemulsions.

VIORYL S.A.

- Submission ΠΕΠ Attica 2005: «New Technologies for combating the urban green enemies»
- - Common Programme ΕΣΠΑ "Cooperation" 2010-2. "Development of nanoemulsions as new materials for managing phytoprotective products to reduce the environmental charge"

NEOKEM S.A.

- Common Program ΠΑΒΕΤ 2005: «High added value products through the biotechnological application of lipases as biocatalysts»

MEDICON AE

- Common Program ΥΠΕΡ "Development of a new enzymatic immunoassay for the production of clinical laboratory kits" - Submission ΕΠΕΤ II ΕΚΒΑΝ-97

PHARMATHEN SA.

- Licensing of a Patent
- Common Program for the development of cosmetics

- Common Program ΠΑΒΕ "New technology for transdermal drug delivery. Application of microemulsions and organogels"
- Common Program ΠΑΒΕΤ "New systems for delivery of drugs and biologically active substances with repetitive and controlled release"

RESCO SA

- Submission ΠΕΝΕΔ 2003 "Development of nanodispersions of biologically or pharmaceutically active substances with antioxidant or anticancerogenic activity" PDT Cosmetici Srl., Italy
- Submission FP7 "Capacities program for SMEs" "Nanostructure of veiled virgin olive Oil – Structure and stability studies of its Colloidal Emulsions"