

**Dr. Dimitra Dimitrellou** is an Assistant Professor in the Department of Food Science and Technology at the Ionian University. She possesses Bachelor in Chemistry, Bachelor in Food Technology, M.Sc. in Food Biotechnology, M.Sc. in Environmental Analysis, M.A. in Continuing Education and Lifelong Learning, and Ph.D. in Chemistry. She also possesses Diploma in Oenology. Her research interests include Milk technology; Dairy technology (cheese, yogurt, ice cream, and fermented milk products); Development of novel dairy products with improved properties; Probiotics

and prebiotics in dairy products; Evaluation of traditional dairy products; Valorization of whey. In addition, her research interests also include other foods like Bread, Fermented alcoholic beverages (wine, beer, etc.), Meat products, Valorization of food industry wastes, etc. She is a reviewer in more than 30 international scientific journals, author/co-author of 35 peer-reviewed publications, 6 book chapters, and 62 contributions to international conferences. She participated in several research projects (one as Principal Investigator) and she has two patents. Since 2021 she is a member of the Editorial Board of the international scientific journal "International Dairy Journal" and Topic Editor of "Foods". She is also serving as Guest Editor in several international journals.

Title of lecture: Effect of apple fiber on probiotic L. casei survival during yogurt production, storage and simulated gastrointestinal transit