



Dr. Panagiotis Kandylis is an Associate Professor at the Department of Food Science & Technology of the Ionian University.

He received his Bachelor in Chemistry, his M.Sc. in Environmental Analysis, his Ph.D. in Food Chemistry and Biotechnology and his Diploma in Oenology (2010) from University of Patras. He also received his M.Sc. in Food Biotechnology from University of Ulster, N. Ireland, U.K. and

his M.Sc. in Physical Sciences from Hellenic Open University.

His research interests are focused on the study of the special characteristics of wines and beers, the production of wines and beers with a low alcoholic strength, the production of innovative foods and beverages, the study of antioxidant properties of foods and beverages, the isolation of native microbial strains for the production of food products, the utilization of by-products and waste from wineries/breweries and food industries, the chemistry and microbiology of food and beverages, the production of functional foods (probiotics, prebiotics, etc.), food science/fermentation technology and general in food technology and quality.

He has participated in several research projects funded by private, European and national funds in the field of food science, such as wine, alcoholic beverages, fermented products, utilization of food by-products, etc.

He is serving as a member of the editorial board of the journals "Food Research International" (2012-), "Foods" (2021-), "Beverages" (2021-) and "Discover Food" (2024-). Finally, he has published 64 papers in peer-reviewed international scientific journals, 7 chapters in books, 1 patent and has participated in more than 85 international and national conferences.

Title of lecture: Wine-making sustainability in the era of circular economy: the case of wine lees