

Δ. Βιβλιογραφία

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Πατέντα 1008357. Μέθοδος παράγωγης προϊόντων κρέατος με χρήση πολυφαινολών.

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Πατέντα 20150100054. Μέθοδος ολικής αξιοποίησης απόβλητων ελαιτριβείου για παράγωγή πολυφαινολών και βιοδραστικού ενσιρωματος ζωοτρόφων.

Πατέντα 1007953. Προϊόν τυριού φέτας σε μορφή νάνο-αλοιφής (feta spread) εμπλουτισμένο με έξτρα παρθένο ελαιόλαδο, με φυσική γεύση η με προσθήκη διαφόρων γεύσεων και αρωμάτων.