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# Olive Oil

## Processing, Characterization, and Health Benefits

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Edited by

Dimitrios Boskou and Maria Lisa Clodoveo

Printed Edition of the Special Issue Published in *Foods*

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## Processing, Characterization, and Health Benefits

Editors

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## About the Editors

**Dimitrios Boskou** received his diploma and Doctor degree in chemistry from the School of Chemistry, Aristotle University of Thessaloniki, Hellas; his Ph.D. in Food Science from the University of London; and a Doctor of Science degree from the School of Chemistry, Aristotle University. He served as an assistant, lecturer, assistant professor, associate professor, and head of the Laboratory of Food Chemistry and Technology, School of Chemistry, Aristotle University (1970–2006). In the period from 1986 to 1998, he was a member of the IUPAC Oils, Fats, and Derivatives Commission. He served as a member of the Supreme Chemical Council, Athens (1995–2005), and a member of the Scientific Committee for Food of the European Commission and an expert of the Food Additives Panel of the European Food Safety Authority (1995–2012).

**Maria Lisa Clodoveo** Maria Lisa Clodoveo is an Associate Professor in Food Science and Technology at the Interdisciplinary Department of Medicine, University of Bari, Italy. She is the Director of the Short Master in “Health claims of Extra Virgin Olive Oil as Marketing Tool to Improve the Company’s Competitiveness”, and Director of the Short Master in “The Olive Oil Sensory Science and the Culinary Art”. She is a member of the “Accademia dei Georgofili” and of “Accademia Nazionale dell’Olivo e dell’Olio”. She is the founder of the “Research Centre for Olive Growing and Olive Oil Industry” at the University of Bari. She was the winner of the award “Antico Fattore” (2016) assigned by “Accademia dei Georgofili” for an innovative approach to virgin olive oil technologies, the award for “Innovation and applicability” at the International Congress GENP 2016 for the results obtained in the application of ultrasound technology to the virgin olive oil process, and the “The Senior Scientist Award” at the International Congress GENP 2018 in recognition of her research achievements. She was awarded with the Menvra Award 2018 as woman of oil. She is a Principal Investigator of the European Project Horizon 2020—Fast Track for Innovation—Olive Sound. She is the inventor of two patents and the author of more than 100 articles and book chapters in the olive oil sector.

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