

Separation capability for generating proprietary ingredients for salt, sugar and fat replacers

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Northumbria University is the largest university in the North East of England.

210m£ Annual budget

35,000 students from 140 countries make Northumbria the UK's sixth largest HE provider

£20m is being invested in new research-active staff over five years.





Dr Nikos Mavroudis runs the Food Engineering and Separation of Actives Laboratory at the Faculty of Health & Life Sciences, University of Northumbria at Newcastle.

- 20 years of expertise on process and product interactions. 9 years work as scientist at Unilever R&D Colworth and Unilever R&D Vlaardingen,
- **5 years experience as project leader at Unilever R&D Vlaardingen**
 - **developing technically and financially viable separation processes** based on chromatography and membranes.
 - **Experience on generating and managing IPR strategy**
 - managing multi-national/disciplinary/location project teams between 5-8 persons
- 12 patent applications [5 granted], **10 of which on separation processes manufacturing valuable compounds such as NATURAL: salt replacers, gelling agent, sweetener, acidifier.**
- 10 research articles in peer review journals - 315 citations (excl. self-citations)
- Laboratory equipped with preparative batch and continuous [SMB] chromatographic separation equipment
- a range of other processing equipment do exist such as rising film evaporator, emulsification rig, spray dryer, fluid bed dryer, UHT rig, high pressure homogeniser, and a UF/RO rig.
- **Lab space and all pieces of the equipment are capable for generating to Food/Pharma grade specifications. Thus allowing human assessment of properties from compounds generated.**
- Analytical expertise and equipment as well as nutrition and clinical trials expertise are supported by a number of research groups within the Faculty of Health and Life Sciences



Food Engineering and Separation of Actives Laboratory

***Your partner for
functional ingredient
generation!***



Simulated moving bed
chromatography unit

