Petros A. Tarantilis is a Professor of Instrumental Chemical Analysis of Natural Products at the Agricultural University of Athens. He is the Director of the Chemistry Laboratory in the Department of Food Science and Human Nutrition. His research interests include: - Isolation, purification, and structural determination of natural products using chromatographic and spectroscopic techniques. - Development of new techniques for the separation, evaluation, and analysis of major compounds in plants cultivated in Greece, such as Medicinal and Aromatic Plants (MAPs) and Saffron (Crocus sativus L.), among others. - Study of the biological activity of natural products (antioxidant, antimicrobial, toxicity, etc.). - Instrumental methods for the analysis of plants and foods. - Spectroscopic study of microorganisms using FT-IR & Raman. - Methods for determining the quality, adulteration, and authenticity (botanical and geographical origin) of foods such as honey and olive oil.