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Since 2010 he leads the Dairy Science and Technology Research group that is focused on the study of, technology and quality (organoleptic) characteristics and the authenticity of milk and dairy products. Fermentation and donkey milk bioactivity are a special research focus.

He has an active research agenda and published numerous papers in scientific journals and contributed with chapters in scientific literature/encyclopedias on dairy science and especially on cheese. Additionally, he is the co-editor of the book "Global Cheesemaking Technology: Cheese Quality and Characteristics" published by Wiley.

He is a member of the National (Cyprus) Dairy Committee and an active member of the Standing Committee on Dairy Science Technology of the International Dairy Federation.