HELLAMCO®
ΕΠΙΣΤΗΜΟΝΙΚΟΣ ΕΞΟΠΛΙΣΜΟΣ

5η ΔΕΚΑΕΤΙΑ ΜΑΖΙ ΣΑΣ
ΑΠΟ ΤΟ 1984

GAS Seminars

ΠΡΟΓΡΑΜΜΑ ΣΕΜΙΝΑΡΙΟΥ

Innovations in Quality & Authentication Control of Foods & Drinks with Headspace/GC/IMS

ΑΘΗΝΑ Τρίτη, 24 Νοεμβρίου 2026
Ξενοδοχείο Stratos Hotel Athens, Vassilicos House Of Hospitality, Αίθουσα "Αιγαίο-Λήμνος"
Μιχαλακοπούλου 114, 11527

ΘΕΣΣΑΛΟΝΙΚΗ Πέμπτη, 26 Νοεμβρίου 2026
ΚΕΔΕΚ ΑΠΘ, Balkan Center ΚΤΙΡΙΟ Α', 3ος ΟΡΟΦΟΣ, Κεντρική Αίθουσα Σεμιναρίων ΚΕΔΕΚ
10ο χλμ. Θεσ/νίκης-Θέρμης, Τ.Κ. 57001

ΩΡΑ		ΘΕΜΑ	ΟΜΙΛΗΤΗΣ
09:00	30'	Welcome Coffee & Registration	
09:30	15'	Introduction: Hellamco/G.A.S.	Ch. Kontogiannis
09:45	30'	GC-IMS: Technological Working Principle, Instrumental and Data Analysis Set-up by G.A.S.	Th. Wortelmann
10:15	30'	GC-IMS in Food & Flavour related Applications	Th. Wortelmann
10:45	20'	Coffee Break	
11:05	40'	Studying food systems with multiomics: A special reference to volatilomics	Prof. K. Papadimitriou
11:45	35'	Determining authenticity and other QC factors in Olive Oil	Dr. Cesare Rossini
12:20	50'	Lunch Break	
13:10	35'	GC-IMS in QC of Coffee, Honey, Chocolate, Spicies, Hazelnuts, etc.	Dr. Cesare Rossini
13:45	30'	GC-IMS of G.A.S. – New Frontiers /Developments	Th. Wortelmann
14:15	10'	Closing	Ch. Kontogiannis & Th. Wortelmann

ΟΜΙΛΗΤΕΣ:

Th. Wortelmann
Managing Director
G.A.S. Dortmund

Dr. Cesare Rossini
Lab Service Srl

Prof. K. Papadimitriou (MSc, MSc, PhD)
Assistant Professor of Food Quality Control
Agricultural University of Athens

Ch. Kontogiannis
General Manager
Hellamco S.A.