

STSM Applicant: Adriana Skendi, International Hellenic University, Thessaloniki, Greece

Period: 01/02 – 29/02/2020

STSM topic: (STSM 1-WG6) Assessing the technological role of sourdoughs or enzymes in cereals-based products

Host Institution: Institute of Agrochemistry and Food Technology, Valencia, Spain

The STSM 1-WG6 when I was involved took place at the Institute of Agrochemistry and Food Technology, Valencia, Spain. I spent one month in the Prof Cristina Rosell's lab. During the work performed in the institute to fulfil the aim of the present STSM, I had the opportunity to obtain extended knowledge about different techniques applied in cereal-based products. The Prof. Rosell's team assisted me by sharing their knowledge and experience. In addition, people at the institute with whom I was not directly involved were friendly making my stay pleasant.

During my staying, I had the opportunity of visiting the city, museums and sights as well as tasting unique local food. By the end of the STMS it was developed a comprehensive strategic partnership of coordination for the future cooperation. I strongly recommend STSM's to all researches. It is worth to apply, both professionally and personally.

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