

NEKTARIA KANELLOPOULOU

Chemist MSc | Total Quality & ESG Expert

Chemist with an MSc in Food Science & Technology and 16 years of experience, specializing in Total Quality Excellence and the strategic integration of ESG (Environmental, Social & Governance) criteria within the business ecosystem.

Deep expertise in the design and implementation of Quality Management Systems (QMS) that ensure regulatory compliance and high product standards. Combines solid scientific background with strategic insight, delivering high value-added solutions in Product Development (R&D), Supply Chain Resilience, and business process optimization.

CORE EXPERTISE

- **Quality Assurance & Risk Management:** Organization of safety systems (HACCP/ISO) and corporate crisis management.
- **Private Label R&D Strategy:** Strategic design of Private Label products, from development and regulatory compliance to supplier selection and final launch.
- **Strategic ESG & CSR:** Sustainability strategy design and KPI management. Specialization in ISO 26000 & GRI Reporting standards.
- **Supply Chain Audit & Compliance:** Execution of domestic and international audits, supplier evaluation, and traceability assurance.
- **Circular Economy:** Compliance with environmental legislation and optimization of resource management.

PROFESSIONAL EXPERIENCE QUALITY EXECUTIVE

- **Integrated Quality Systems:** Design and oversight of Food Safety Management Systems (FSMS) for large retail organizations and industries.
- **Private Label Management:** End-to-end product development management. Definition of physicochemical and quality specifications, auditing of production units, and final product approval.
- **Regulatory & Labeling Compliance:** Product alignment with National and EU legislation. Verification of ingredients and Health Claims based on chemical composition.
- **ESG & Sustainability:** Development of sustainability reports and implementation of strategies to reduce the environmental footprint.
- **Training & Mentoring:** Training of staff and executives on hygiene, safety, and quality control protocols.

EDUCATION

- **MSc in Food Science & Technology** – University of Ioannina.

- **BSc in Chemistry** – University of Ioannina.
- **Certified Oenologist**– University of Ioannina.

CERTIFICATIONS & PROFESSIONAL LICENSURE

- **Lead Auditor:** ISO 22000, ISO 9001, FSC Chain of Custody.
- **Specialized ESG Verifier:** ISO 26000 & GRI Reporting Standards.

RESEARCH & PUBLICATIONS

- **LOCELAION Research Project:** Study of quality characteristics and geographical origin of olive oil (University of Ioannina).
- **Publications:** *"Effect of ultrasonication on microbiological, chemical and sensory properties of milk"* (**International Dairy Journal**) & *"Essential Oils as Natural Food Additives"* (**Nova Science Pub Inc**).