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**PRESS RELEASE**

**Laboratory of Analytical Chemistry, Aristotle University: New  
laboratory testing strengthens the safety of baked goods**

Thessaloniki, 24/11/2025

Bakery products such as tsourekia, cinnamon cookies, and cakes have recently become the focus of repeated recalls, revealing a gap in quality control: the exceeding of permitted coumarin levels, a natural aromatic compound widely used in confectionery.

The Laboratory of Analytical Chemistry of the School of Chemistry at the Aristotle University provides a decisive response to this issue. With modern equipment and high scientific expertise, it inaugurates a new, fully accredited service for the quantitative determination of coumarin in baked goods, substantially enhancing the safety and reliability of products reaching consumers.

The new service was evaluated and approved according to the Standard ELOT EN ISO/IEC 17025:2017 (Accreditation Certificate No. 1454) and represents yet another step in the Laboratory's long-standing commitment to technical excellence and public health support.

The Laboratory's scientific team, under the direction of Professor Viktoria Samanidou and with the contribution of Assistant Professor Natasa Kalogiouri, provides highly reliable services for the precise determination of coumarin in baked goods and related products, delivering results with scientific validity and full compliance with international standards.

Interested parties may contact the Laboratory of Analytical Chemistry at the e-mails: [kalogiourin@chem.auth.gr](mailto:kalogiourin@chem.auth.gr) and [samanidu@chem.auth.gr](mailto:samanidu@chem.auth.gr) for information about the services and sample-submission procedures.

## **The hidden cinnamon compound that threatens food safety**

Coumarin, a natural aromatic substance found in plants such as cassia cinnamon and mahlep, can cause hepatotoxicity at high concentrations. For this reason, European legislation has set strict limits on its presence in food, especially in bakery products where intensely aromatic ingredients are used. In recent years, several bakery products such as tsourekia, cinnamon cookies, and cakes have been recalled due to exceeding the permitted levels, highlighting the need for systematic and reliable testing.

## **60 years of scientific and educational leadership**

The Laboratory of Analytical Chemistry of the School of Chemistry at the Aristotle University was founded in 1963 with the goal of providing high-level education and research in the field of analytical chemistry. Since its establishment, it has developed significant activity in both education and applied research, developing a wide range of analytical methods for determining components in food, pharmaceuticals, biological, and environmental samples.

More information:

<https://seplab.gr/>

<https://chem.auth.gr/tomis-ergastiria/fapx-dep-gr/analytical-chemistry-lab-gr/>

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