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Farid CHEMAT is Professor of Chemistry and Director of the laboratory for green extraction techniques of natural products (GREEN) at the Université d'Avignon et des Pays de Vaucluse, France. Born in Blida (1968), he received his engineer diploma (1990) and his PhD (1994) degree in process engineering from the Institut National Polytechnique de Toulouse. After periods of postdoctoral research work with Prolabo-Merck (1995-1997), he spent two years (1997-1999) as senior researcher at University of Wageningen (The Netherlands). In 1999, he moved to the University of La Réunion (France) as assistant professor and since 2006 holds the position of Professor of Food Chemistry at the University of Avignon (France). His research activity is documented by more than 90 scientific peer-reviewed papers, and about the same number of communications to scientific meetings, 3 edited books, 16 book chapters and 6 patents. His main research interests have focused on innovative and sustainable extraction techniques (especially microwave, ultrasound and green solvents) for food, pharmaceutical and cosmetic applications. He is co-ordinator of a new group named "France Eco-Extraction" dealing with international dissemination of research and education on green extraction technologies for food cosmetic, pharmaceutical industries.

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