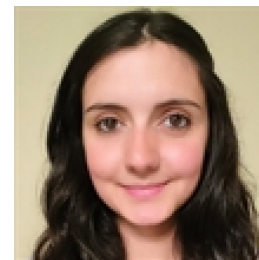


Maria Cinta Roda Serrat
Department of Green Technology (IGT)
SDU Chemical Engineering
Postal address:
Campusvej 55
5230
Odense M
Denmark
Email: mcs@kbm.sdu.dk
Mobile: 52761514



Employment

Postdoc

Department of Green Technology (IGT)
University of Southern Denmark
Odense M
1. Sep 2017 → present

Postdoc

SDU Chemical Engineering
University of Southern Denmark
Odense M
1. Jan 1998 → 31. Aug 2021

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