

ADAMANTINI PARASKEVOPOULOU

Professor

Aristotle University of Thessaloniki
School of Chemistry
Laboratory of Food Chemistry & Technology (LFCT)

1. CONTACT DETAILS

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Current Status	Professor, Director of the postgraduate programme "Chemical Technology and Industrial Applications"

2. EDUCATION

1991	BSc in Chemistry	School of Chemistry, Aristotle University of Thessaloniki, Greece
1999	Ph.D. in Chemistry	School of Chemistry, Aristotle University of Thessaloniki, Greece <u>Thesis title:</u> <i>Physicochemical properties of egg yolk after the extraction of cholesterol and other lipids</i>

3. EMPLOYMENT HISTORY

April 2023 – present	Professor of Food Chemistry & Technology (LFCT, School of Chem., AUTH)
April 2016 – April 2023	Associate Professor of Food Chemistry & Technology (LFCT, School of Chem., AUTH)
Nov 2009 – April 2016	Assistant Professor of Food Chemistry (LFCT, School of Chem., AUTH)
Feb 2003 – Nov 2009	Lecturer of Food Chemistry (LFCT, School of Chem., AUTH)
Dec 2001 – Feb 2003	Scientific technical staff at the Institute of Environmental Research and Sustainable Development (IERSD), National Observatory of Athens
Sept – Dec 2001	Scientific collaborator at the Dept. of Food Technology, Alexander Technological Educational Institute of Thessaloniki
April 1999 – May 2001	Postdoc researcher at the Laboratory of Food Chemistry and Technology (LFCT, School of Chem., AUTH)
Sept 1999 – Dec 2001	Teaching staff in public Institutes of Vocational Training (IEK)
July – Sept 1991, 1992	Quality Control dept, Food Industry E.VI.KON A.E.
July – Sept 1986	Quality Control dept, Assoc. of Agric. Coop. of Thessaloniki

4. TEACHING ACTIVITIES

4.1 Undergraduate level (Co-teaching and laboratory courses)

- **School of Chemistry, 2003 – present** (6th, 7th & 8th semester): Food Chemistry I & II, Food Processing and Preservation, Food Analysis, Food Quality Management, Enology, Food Quality Control, Specialised Food Chemistry Topics
- **School of Biology, 2009 – 2022** (7th semester): Food Chemistry
- **School of Chemical Engineering, 2016 – 2018** (8th semester) Quality Assurance, Food Safety Quality and Storage of Foods
- **ERASMUS programme**, Teaching of the lessons: Food Chemistry, Food Analysis, Enology, Food Processing and Preservation

4.2 Postgraduate level (Co-teaching)

4.2.1 In “**Chemical Technology and Industrial Applications**, Specialization: **Food and Feed Chemistry, Technology and Control**”, School of Chemistry, AUTH (*from 2018 - present*)

Special Topics in Food Physical Chemistry, Research Methodologies in Food Science, Chemical and Biochemical Changes in Foods, Innovative Product Development for Food and Feed Industrial Application, Special Topics in Food Safety, Authenticity and Packaging

4.2.2 In “**Food Chemistry, Technology and Control**”, School of Chemistry, AUTH (*from 2014 - 2018*)

Physicochemistry of Food Dispersion Systems, Sensory Evaluation of Food, New Product Design and Standardization of Traditional Food Products,

4.2.3 In “**Food Chemistry and Technology**”, School of Chemistry, AUTH (*from 2003-2014*)

Agricultural Industries, Food Quality Assurance, Instrumental Methods in Food Analysis

4.2.4 In “**Chemical Analysis and Quality Control**” Interdepartmental Postgraduate Programme (School of Chemistry, Aristotle University of Thessaloniki & University of Athens) (*from 2010- 2018*)

Food Quality Control

4.2.5 In “**Nutrition and Functional Foods**” Postgraduate Programme, Department of Nutrition & Dietetics, Alexander Technological Educational Institute of Thessaloniki (*spring semester 2017 & 2018*)

Functional Foods – Nutritional Labelling

5. RESEARCH ACTIVITIES

- Technofunctional properties of biopolymers in food systems (emulsions, foams)
- Recovery of proteins from conventional and non-conventional sources
- Investigation of the relationship between the protein or polysaccharide structure and their functionality in dispersion systems.
- Retention of flavour compounds in food dispersions and model food systems (e.g. model alcoholic beverage emulsions, gels)
- Microencapsulation of flavour compounds
- Rheological properties and mechanical or textural characteristics of simple and mixed gel systems and food products (e.g. meat and baked products)
- Determination of the volatile fraction composition of foods (wine, baked products, coffee) for assessing their aroma quality characteristics
- Exploitation of industrial by products for the preparation of novel value-added products and additives (e.g. bioflavours, single cell protein)

6. SUPERVISION & MENTORSHIP (undergraduate – postgraduate, advisory committees)

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| 6.1 | Undergraduate students supervised (School of Chemistry/ Erasmus Students Exchange Programme) | 48 |
| 6.2 | Master’s students supervised (School of Chemistry/Erasmus Students Exchange Programme/In the framework of placement during Master degree studies) | 34 |
| 6.3 | Member of Evaluation Committee for Master Theses | 39 |
| 6.4 | PhD Theses <ul style="list-style-type: none">▪ Supervision of 4 PhD students▪ Co-supervision of 2 PhD students from abroad▪ Member of advisory committee for 6 PhD theses▪ Member of evaluation committee for 21 PhD theses | |
| 6.5 | Supervision of 4 Postdoc Researchers in the framework of running research programmes | |

7. PUBLISHED SCIENTIFIC WORK

A. THESIS

1. Adamantini Paraskevopoulou, **Physicochemical properties of egg yolk after the extraction of cholesterol and other lipids**, School of Chemistry, AUTH, 1999

B. PUBLICATIONS in International Peer-reviewed journals with Impact Factor

1. A. Paraskevopoulou, V. Kiosseoglou*, **Cholesterol and other lipid extraction from egg yolk using organic solvents: Effects on functional properties of yolk**, *J. Food Sci.*, 59, 766, 1994
<http://dx.doi.org/10.1111/j.1365-2621.1994.tb08123.x>
2. A. Paraskevopoulou, V. Kiosseoglou*, **Use of polysorbate 80 to reduce cholesterol in dehydrated egg yolk**, *Int. J. Food Sci. Tech*, 30, 57-63, 1995
<http://dx.doi.org/10.1111/j.1365-2621.1995.tb01946.x>
3. A. Paraskevopoulou, V. Kiosseoglou*, **Effect of cholesterol extraction from dried egg yolk with the aid of polysorbate 80 on yolk's functional properties**, *Food Hydrocoll*, 9, 205, 1995
[http://dx.doi.org/10.1016/S0268-005X\(09\)80217-8](http://dx.doi.org/10.1016/S0268-005X(09)80217-8)
4. A. Paraskevopoulou, V. Kiosseoglou*, **Texture profile analysis of heat-formed gels and cakes prepared with low cholesterol egg yolk concentrates**, *J. Food Sci.*, 62, 208, 1997
<http://dx.doi.org/10.1111/j.1365-2621.1997.tb04401.x>
5. A. Paraskevopoulou, V. Kiosseoglou*, S. Alevisopoulos, S. Kasapis, **Small deformation properties of model salad dressings prepared with reduced-cholesterol yolk**, *J. Texture Studies*, 28, 221, 1997
<http://dx.doi.org/10.1111/j.1745-4603.1997.tb00112.x>
6. A. Paraskevopoulou, V. Kiosseoglou*, S. Pegiadou, **Interfacial behaviour of egg yolk with reduced cholesterol content**, *J. Agric. Food Chem.*, 45, 3717, 1997
<http://dx.doi.org/10.1021/jf9701188>
7. A. Paraskevopoulou, K. Panayiotou, V. Kiosseoglou*, **Functional properties of egg yolk concentrate with a reduced cholesterol content prepared by treatment with supercritical CO₂**, *Food Hydrocoll*, 11, 385, 1997 [http://dx.doi.org/10.1016/S0268-005X\(97\)80035-5](http://dx.doi.org/10.1016/S0268-005X(97)80035-5)
8. A. Paraskevopoulou, V. Kiosseoglou*, S. Alevisopoulos, S. Kasapis, **Influence of reduced-cholesterol yolk on the viscoelastic behaviour of concentrated O/W emulsions**, *Colloids Surf B Biointerfaces*, 12, 107, 1999 [http://dx.doi.org/10.1016/S0927-7765\(98\)00067-8](http://dx.doi.org/10.1016/S0927-7765(98)00067-8)
9. A. Paraskevopoulou, V. Kiosseoglou*, S. Alevisopoulos, S. Kasapis, **Small deformation measurements of single and mixed gels of low cholesterol yolk and egg white**, *Journal of Texture Studies*, 31, 225, 2000 <http://dx.doi.org/10.1111/j.1745-4603.2000.tb01418.x>
10. A. Koidis, A. Paraskevopoulou, V. Kiosseoglou*, **Fracture and textural properties of low fat egg yolk gels containing emulsion droplets**, *Food Hydrocolloids*, 16, 673, 2002
[http://dx.doi.org/10.1016/S0268-005X\(02\)00043-7](http://dx.doi.org/10.1016/S0268-005X(02)00043-7)
11. A. Paraskevopoulou*, I. Athanasiadis, M. Kanellaki, A. Bekatorou, G. Blekas, V. Kiosseoglou, **Functional properties of single cell protein produced by kefir microflora**, *Food Res Int*, 36, 431, 2003 [http://dx.doi.org/10.1016/S0963-9969\(02\)00176-X](http://dx.doi.org/10.1016/S0963-9969(02)00176-X)
12. A. Paraskevopoulou, I. Athanasiadis, G. Blekas, A. A. Koutinas, M. Kanellaki, V. Kiosseoglou*, **Influence of polysaccharide addition on stability of a cheese whey kefir-milk mixture**, *Food Hydrocolloids*, 17, 615, 2003 [http://dx.doi.org/10.1016/S0268-005X\(02\)00122-4](http://dx.doi.org/10.1016/S0268-005X(02)00122-4)
13. I. Athanasiadis*, A. Paraskevopoulou, G. Blekas, V. Kiosseoglou, **Development of a novel whey beverage by fermentation with kefir granules. Effect of various treatments**, *Biotech Progress*, 20, 1091, 2004 <http://dx.doi.org/10.1021/bp0343458>
14. A. Paraskevopoulou*, D. Boskou, V. Kiosseoglou, **Stabilization of olive oil – lemon juice emulsion with polysaccharides**, *Food Chem*, 90, 627, 2005
<http://dx.doi.org/10.1016/j.foodchem.2004.04.023>
15. V. Kiosseoglou*, A. Paraskevopoulou, **Molecular interactions in gels prepared with egg yolk and its fractions**, *Food Hydrocolloids*, 19, 527, 2005 <http://dx.doi.org/10.1016/j.foodhyd.2004.10.027>

16. M. Terta, G. Blekas, A. Paraskevopoulou*, **Retention of selected aroma compounds by polysaccharide solutions: A thermodynamic and kinetic approach**, *Food Hydrocolloids*, 20, 863, 2006 <http://dx.doi.org/10.1016/j.foodhyd.2005.08.011>
17. D. Paraskevopoulou, D. Boskou, A. Paraskevopoulou*, **Oxidative stability of olive oil–lemon juice salad dressings stabilized with polysaccharides**, *Food Chem*, 101, 1197, 2007 <http://dx.doi.org/10.1016/j.foodchem.2006.03.022>
18. A. Kalkani, A. Paraskevopoulou, V. Kiosseoglou*, **Protein interactions and filler effects in heat-set gels based on egg**, *Food Hydrocolloids*, 21, 191, 2007 <http://dx.doi.org/10.1016/j.foodhyd.2006.03.011>
19. S. Karaïskou, G. Blekas, A. Paraskevopoulou*, **Aroma release from gum arabic or egg yolk/xanthan-stabilized oil-in-water emulsions**, *Food Res Int*, 41, 637, 2008 <http://dx.doi.org/10.1016/j.foodres.2008.04.004>
20. A. Paraskevopoulou*, A. Tsoukala, V. Kiosseoglou, **Monitoring the behaviour of mastic gum oil volatiles release from model alcoholic beverage emulsions. Effect of emulsion composition and oil droplet size**, *Food Hydrocolloids*, 23, 1139, 2009 <http://dx.doi.org/10.1016/j.foodhyd.2008.07.007>
21. A. Paraskevopoulou*, E. Provatidou, D. Tsotsiou, V. Kiosseoglou, **Dough rheology and baking performance of wheat flour-lupin protein isolate blends**, *Food Res Int*, 43 (4), 1009, 2010 <https://doi.org/10.1016/j.foodres.2010.01.010>
22. A. Matsakidou, G., Blekas, A. Paraskevopoulou*, **Aroma and physical characteristics of cakes prepared by replacing margarine with extra virgin olive oil**, *LWT*, 43 (6), 949, 2010 <http://dx.doi.org/10.1016/j.lwt.2010.02.002>
23. P. Glampedaki, E. Hatzidimitriou*, A. Paraskevopoulou, S. Pegiadou – Koemtzipoulou, **Surface tension of still wines in relationship with some of their constituents. A simple determination of ethanol content**, *J Food Comp Anal*, 23 (4), 373, 2010 <http://dx.doi.org/10.1016/j.jfca.2010.01.006>
24. A. Mitropoulou, E. Hatzidimitriou, A. Paraskevopoulou*, **Aroma release of a model wine solution as influenced by the presence of non-volatile components. Effect of commercial tannin extracts, polysaccharides and artificial saliva**, *Food Res Int*, 44 (5), 1561, 2011 <http://dx.doi.org/10.1016/j.foodres.2011.04.023>
25. D. Paraskevopoulou, D. S. Achilias*, A. Paraskevopoulou, **Migration of styrene from plastic packaging based on polystyrene into food stimulants**, *Polym Int*, 61 (1), 141, 2012 <http://dx.doi.org/10.1002/pi.3161>
26. A. Paraskevopoulou*, A. Chrysanthou, M. Koutidou, **Characterization of volatile compounds of lupin protein isolate-enriched wheat flour bread**, *Food Res Int*, 48 (2), 568, 2012 <http://dx.doi.org/10.1016/j.foodres.2012.05.028>
27. A. Paraskevopoulou, E. Tsoga, C.G. Biliaderis, V. Kiosseoglou*, **Acid-induced gelation of aqueous WPI-CMC solutions: Effect on orange oil aroma compounds retention**, *Food Hydrocolloids*, 30 (1), 368, 2012 <http://dx.doi.org/10.1016/j.foodhyd.2012.06.016>
28. F. Mantzouridou, A. Paraskevopoulou*, **Volatile bio-ester production from orange pulp-containing medium using *Saccharomyces cerevisiae***, *Food Bioprocess Tech*, 6, 3326, 2013 <http://dx.doi.org/10.1007/s11947-012-1009-0>
29. S. Lalou, F. Mantzouridou*, A. Paraskevopoulou, B. Bugarski, S. Levic, V. Nedovic, **Bioflavour production from orange peel hydrolysate using immobilized *Saccharomyces cerevisiae***, *Applied Microb Biotech*, 97, 9397, 2013 <http://dx.doi.org/10.1007/s00253-013-5181-6>
30. T. Koupantsis, E. Pavlidou, A. Paraskevopoulou*, **Flavour encapsulation in milk proteins - CMC coacervate-type complexes**, *Food Hydrocoll*, 37, 134-142, 2014 <http://dx.doi.org/10.1016/j.foodhyd.2013.10.031>
31. C. Tourtoglou, N. Nenadis and A. Paraskevopoulou*, **Phenolic composition and radical scavenging activity of commercial Greek white wines from *Vitis vinifera* L. cv. Malagousia**, *J Food Comp Anal*, 33, 166, 2014 <http://dx.doi.org/10.1016/j.jfca.2013.12.009>
32. A. Paraskevopoulou*, S. Amvrosiadou, C. Biliaderis and V. Kiosseoglou, **Mixed whey protein isolate-egg yolk or yolk plasma heat-set gels: Rheological and volatile compounds**

- characterization, *Food Res Int*, 62 (8), 492, 2014 <http://dx.doi.org/10.1016/j.foodres.2014.03.056>
33. A. Paraskevopoulou*, S. Donsouzi, C.V. Nikiforidis, V. Kiosseoglou, **Quality characteristics of egg-reduced pound cakes following WPI and emulsifier incorporation**, *Food Res Int*, 69 (3), 72, 2015 <http://dx.doi.org/10.1016/j.foodres.2014.12.018>
 34. F. Mantzouridou*, A. Paraskevopoulou*, S. Lalou, **Yeast flavour production by solid state fermentation of orange peel waste**, *Biochem. Eng J*, 101 (9), 1, 2015 <http://dx.doi.org/10.1016/j.bej.2015.04.013>
 35. V. Nedović, B. Gibson, F. T. Mantzouridou, B. Bugarski, V. Djordjević, A. Kalušević, A. Paraskevopoulou, M. Sandell, D. Smogrovičová, M. Yilmaztekin, **Aroma formation by immobilized yeast cells in fermentation processes**, *Yeast*, 32, 173–216, 2015 <http://onlinelibrary.wiley.com/doi/10.1002/yea.3042/pdf>
 36. M. Carlquist, B. Gibson, Y. Karagul Yuceer, A. Paraskevopoulou, M. Sandell, A. I. Angelov, V. Gotcheva, A. D. Angelov, M. Etschmann, G. M. de Billerbeck, G. Lidén, **Process engineering for bioflavour production with metabolically active yeast – a minireview**, *Yeast*, 32, 123–143, 2015 <http://onlinelibrary.wiley.com/doi/10.1002/yea.3058/pdf>
 37. T. Koupantsis, E. Pavlidou, A. Paraskevopoulou*, **Glycerol and tannic acid as applied in the preparation of milk proteins – CMC complex coacervates for flavour encapsulation**, *Food Hydrocolloids*, 57 (6), 62, 2016 <http://dx.doi.org/10.1016/j.foodhyd.2016.01.007>
 38. N. Nenadis*, A. Paraskevopoulou, **Browning susceptibility of commercial monovarietal white wines under accelerated oxidation conditions: Correlation with compositional data and effect on total phenol content and radical scavenging activity**, *Eur Food Res Tech*, 242 (11), 1821, 2016 <http://dx.doi.org/10.1007/s00217-016-2681-5>
 39. A. Evlogimenou, A. Paraskevopoulou, V. Kiosseoglou*, **Exploitation of hazelnut, maize germ and sesame seed aqueous extraction residues in the stabilization of sesame seed paste (tahini)**, *J Sci Food Agric*, 97 (1), 215, 2016 <http://dx.doi.org/10.1002/jsfa.7714>
 40. E. Naziri*, T. Koupantsis, F. Mantzouridou, A. Paraskevopoulou, M. Z. Tsimidou, V. Kiosseoglou, **Influence of thermal treatment on the stability of vegetable "milk" obtained by ultrafiltration of aqueous oil body extracts from various sources**, *Eur J Lipid Sci Tech*, 119 (7), 2017 <https://doi.org/10.1002/ejlt.201600362>
 41. T. Koupantsis, A. Paraskevopoulou*, **Flavour retention in sodium caseinate – carboxymethylcellulose complex coacervates as a function of storage conditions**, *Food Hydrocolloids*, 69 (8), 459, 2017 <https://doi.org/10.1016/j.foodhyd.2017.03.006>
 42. F. Th. Mantzouridou*, E. Naziri, A. Kyriakidou, A. Paraskevopoulou, M. Z. Tsimidou, V. Kiosseoglou, **Oil bodies from dry maize germ as an effective replacer of cow milk fat globules in yogurt-like product formulation**, *LWT – Food Sci Tech*, 105 (5), 48–56, 2019 <https://doi.org/10.1016/j.lwt.2019.01.068>
 43. F. Plati, A. Matsakidou, V. Kiosseoglou, A. Paraskevopoulou*, **Development of a dehydrated dressing-type emulsion with instant powder characteristics**, *Food Structure*, 20, 100110, 2019 <https://doi.org/10.1016/j.foostr.2019.100110>
 44. Z. Roussi, C. Malhiac, D. G. Fatouros, A. Paraskevopoulou*, **Complex coacervates formation between gelatin and gum Arabic with different arabinogalactan protein fraction content and their characterization**, *Food Hydrocolloids*, 96, 577–588, 2019 <https://doi.org/10.1016/j.foodhyd.2019.06.009>
 45. A. Paraskevopoulou*, Th. Rizou, V. Kiosseoglou, **Biscuits enriched with dietary fibre powder obtained from the water-extraction residue of maize milling by-product**, *Plant Foods for Human Nutrition*, 74, 391–398, 2019 <https://doi.org/10.1007/s11130-019-00752-8>
 46. K. Alba, Th. Rizou, A. Paraskevopoulou, G. Campbell, V. Kontogiorgos*, **Effects of blackcurrant fibre on dough physical properties and bread quality characteristics**, *Food Biophysics*, 15, 313–322, 2020 <https://doi.org/10.1007/s11483-020-09627-x>
 47. A. Paraskevopoulou*, I. Anagnostara, G. Bezati, Th. Rizou, E. Pavlidou, E. Vouvoudi, V. Kiosseoglou, **Water extraction residue from maize milling by-product as a potential functional ingredient for the enrichment with fibre of cakes**, *LWT-Food Science and Technology*, 129, 109604, 2020

<https://doi.org/10.1016/j.lwt.2020.109604>

48. M. Papageorgiou*, A. Paraskevopoulou*, F. Pantazi, A. Skendi, **Cake perception, texture and aroma profile as affected by wheat flour and cocoa replacement with carob flour**, *Foods*, 9(11), 1586, 2020, <https://doi.org/10.3390/foods9111586>
49. P. Zakidou & A. Paraskevopoulou*, **Aqueous sesame seed extracts: Study of their foaming potential for the preparation of cappuccino-type coffee beverages**, *LWT-Food Science and Technology*, 135, 110258, 2021 <https://doi.org/10.1016/j.lwt.2020.110258>
50. E. Andriotis, R. Papi, A. Paraskevopoulou, D. Achilias* **Synthesis of D-limonene loaded polymeric nanoparticles with enhanced antimicrobial properties for potential application in food packaging**, *Nanomaterials*, 11, 191, 2021 <https://doi.org/10.3390/nano11010191>
51. K. Stavra, F. Plati, E. Pavlidou, A. Paraskevopoulou* **Characterization of lemon juice powders produced by different drying techniques and carrier materials**, *Drying Technology*, 2021 (Published online: 06/03/2021) <https://doi.org/10.1080/07373937.2021.1894168>
52. F. Plati, Ch. Ritzoulis, E. Pavlidou, A. Paraskevopoulou* **Hemp protein isolate – gum Arabic complex coacervates formation and characterisation**, *International Journal of Biological Macromolecules*, 182, 144–153, 2021 <https://doi.org/10.1016/j.ijbiomac.2021.04.003>
53. A. Kalogiouri, N. Manousi, E. Rosenberg, G. A. Zachariadis, A. Paraskevopoulou, V. Samanidou*, **Exploring the volatile metabolome of conventional and organic walnut oils by solid-phase microextraction and analysis by GC-MS combined with chemometrics**, *Food Chemistry*, 363, 130331, 2021 <https://doi.org/10.1016/j.foodchem.2021.130331>
54. P. Zakidou, F. Plati, A. Matsakidou, E.-M. Varka, G. Blekas, A. Paraskevopoulou*, **Single origin coffee aroma: From optimized flavor protocols and coffee customization to instrumental volatile characterization and chemometrics**, *Molecules*, 26(15), 4609, 2021. <https://doi.org/10.3390/molecules26154609>
55. F. Plati, R. Papi, A. Paraskevopoulou*, **Characterization of Oregano essential oil (*Origanum vulgare* L. subsp. *hirtum*) particles produced by the novel Nano Spray Drying technique**, *Foods*, 10(12), 2923, 2021. <https://doi.org/10.3390/foods10122923>
56. A.-A. Gkinali, A. Matsakidou, E. Vasileiou, A. Paraskevopoulou*, **Potentiality of *Tenebrio molitor* larva-based ingredients for the food industry: A review**, *Trends in Food Science & Technology*, 119, 495-507, 2022. <https://doi.org/10.1016/j.tifs.2021.11.024>
57. M.-A. Pissia, Anthia Matsakidou*, A. Paraskevopoulou, V. Kiosseoglou, **Structural characteristics and physicochemical properties of freeze-dried snail meat**, *LWT-Food Science and Technology*, 155, 112980, 2022. <https://doi.org/10.1016/j.lwt.2021.112980>
58. F. Plati, A. Paraskevopoulou* **Micro- and nano-encapsulation as tools for essential oils advantages' exploitation in food applications: the case of oregano essential oil**, *Food and Bioprocess Technology*, 15, 949–977, 2022. <https://doi.org/10.1007/s11947-021-02746-4>
59. N. Kalogiouri, N. Manousi, A. Paraskevopoulou, I. Mourtzinis, G. A. Zachariadis, E. Rosenberg*, **Headspace solid-phase microextraction followed by gas chromatography mass spectrometry as a powerful analytical tool for the discrimination of truffle species according to their volatiles**, *Frontiers in Nutrition*, 9, 856250, 2022
60. A.-A. Gkinali, A. Matsakidou, A. Paraskevopoulou*, **Characterization of *Tenebrio molitor* larvae protein preparations obtained by different extraction approaches**, *Foods*, 10(12), 2923, 2022. <https://doi.org/10.3390/foods10122923>
61. P. Zakidou, E.-M. Varka, A. Paraskevopoulou*, **Foaming properties and sensory acceptance of plant-based beverages as alternatives in the preparation of cappuccino style beverages**, *International Journal of Gastronomy and Food Science*, 30, 100623, 2022. <https://doi.org/10.1016/j.ijqfs.2022.100623>
62. F. Plati, A. Paraskevopoulou*, **Hemp protein isolate – gum Arabic complex coacervates as a means for oregano essential oil encapsulation. Comparison with whey protein isolate – gum Arabic system**, *Food Hydrocolloids*, 136, 108284, 2023. <https://doi.org/10.1016/j.foodhyd.2022.108284>
63. A.-A. Gkinali, A. Matsakidou, A. Paraskevopoulou*, **Assessing the emulsifying properties of *Tenebrio molitor* larvae protein preparations: Impact of storage, thermal, and freeze-thaw**

treatments on o/w emulsion stability, *International Journal of Biological Macromolecules*, 250, 126165, 2023. <https://doi.org/10.1016/j.ijbiomac.2023.126165>

C. CHAPTERS IN BOOKS (INVITED)

1. A. Paraskevopoulou & V. Kiosseoglou*, **Low-Cholesterol Yolk Protein Concentrates**, In *Novel Macromolecules in Food Systems*, G. Doxastakis and V. Kiosseoglou (Eds.), Elsevier Sci. Publishers: Amsterdam, pp. 77-96, **2000** (ISBN: 0-444-82932 6)
2. V. Kiosseoglou* & A. Paraskevopoulou, **Eggs**, In *Bakery Products: Science and Technology*, Y. H. Hui, H. Corke, I. De Leyn, W. Nip & N. Cross (Eds.), Blackwell Publishing: Oxford, 30, pp. 161-172, **2006** (ISBN: 978-0-8138-0187-2)
3. A. Paraskevopoulou*, **Recent Developments on GC/MS analysis of aroma compounds of baked cereal products**, In *Handbook on Mass Spectrometry: Instrumentation, Data and Analysis and Applications*, J. K. Lang (Ed.), Nova Science Publishers Inc.: New York, pp. 291-306, **2009** (ISBN: 978-1-60741-580-0)
4. V. Kiosseoglou* & A. Paraskevopoulou, **Functional and physicochemical properties of pulse proteins**, In *Pulse Foods: Processing, Quality and Nutraceutical Application*, B. Tiwari, A. Gowen & B. McKenna (Eds.), Elsevier, pp. 57-90, **2011** (ISBN: 978-0-12-382018-1)
5. A. Paraskevopoulou* & V. Kiosseoglou, **Interfacial Properties of Biopolymers, Emulsions and Emulsifiers**, In *Handbook of biopolymer-based materials: from blends and composites to gels and complex networks*, S. Thomas, D. Durand, C. Chassenieux and P. Jyotishkumar (Eds.), John Wiley & Sons Ltd.: Weinheim, pp. 717-740, **2013** (ISBN: 978-3-527-32884-0)
6. V. Kiosseoglou* & A. Paraskevopoulou, **Eggs**, In *Bakery Products: Science and Technology*, **2nd edition**, Y. H. Hui, W. Zhou, I. DeLeyn, A. Pagani, C. M. Rosell, J. Selman, N. Therdthai (Eds.), Wiley & Sons Ltd.: Chichester, pp. 243-258, **2014** (ISBN: 978-1-119-96715-6)
7. V. Nedović, B. Bugarski, F. Mantzouridou, A. Paraskevopoulou, E. Naziri, T. Koupantsis, K. Trifković, I. Drvenica, B. Balanč, B. & V. Đorđević, **Recent advances and applications of encapsulated microbial and non-microbial active agents in the manufacture of food and beverages**, In *Advances in Food Biotechnology*, V. Ravishankar Rai (Ed.), Wiley & Sons, Ltd.: Chichester, pp. 635-680, **2015** (ISBN: 978-1-118-86455-5)
8. V. Djordjević, S. Lević, T. Koupantsis, F. Mantzouridou, A. Paraskevopoulou, V. Nedović & B. Bugarski, **Melt Dispersion Technique for Encapsulation**, In *Handbook of Encapsulation & Controlled Release*, M. Mishra (Ed.), CRC Press, pp. 469-490, **2016** (ISBN 978-1-4822-3232-5)
9. A. Paraskevopoulou* & V. Kiosseoglou, **Chios Mastic gum and its food applications**, In *Functional Properties of Traditional Foods*, K. Kristbergsson and S. Ötles (Eds.), Springer: New York, pp. 271-287, **2016** (ISBN 978-1-4899-7660-4)
10. V. Đorđević, A. Paraskevopoulou, F. Mantzouridou, S. Lalou, M. Savic, B. Bugarski & V. Nedović, **Encapsulation Technologies for Food Industry**, In *Emerging and Traditional Technologies for safe Healthy and Quality Food*, V. Nedovic, P. Raspor, J. Levic, V. Tumbas & G.V. Barbosa-Cánovas (Eds.), Springer, pp. 329-382, **2016** (ISBN: 978-3-319-24038-1)
11. V. Kiosseoglou*, A. Paraskevopoulou and M. M. Poojary
Functional and physicochemical properties of pulse proteins
In *Pulse Foods: Processing, Quality and Nutraceutical Application*, **2nd edition**, B. Tiwari, A. Gowen and B. McKenna (Eds.), Elsevier: London, pp. 57-90, 2020 (ISBN: 9780128181843)
12. A. Paraskevopoulou*, A. Matsakidou, E. Vasileiou, **Headspace Solid-Phase Microextraction Coupled with Gas Chromatography-Mass Spectrometry/Olfactometry for Bread Flavor Assessment**, In *Cereals, Baking Doughs, and Breadmaking – Laboratory Methods and Protocols*, J. M. Rocha & P. Russo (Eds.), Springer, 2024.

D. CONFERENCE PRESENTATIONS

Participation in >40 national and >70 international scientific meetings with oral or poster presentations

E. OTHER PUBLICATIONS

1. A. Paraskevopoulou & D. Boskou, **Stabilization of the traditional (olive oil – lemon juice) Greek salad dressing with hydrocolloids**, *Olive & Olive oil*, Issue 52, November – December 2006, pp. 56-57
2. A. Paraskevopoulou, **Extra virgin olive in cakes**, ELSEVIER, *SciTopics*, http://www.scitopics.com/Extra_virgin_olive_oil_in_cakes.html, Published on 14 July 2010
3. A. Paraskevopoulou, **The fat fight**, Interview to Bernadette Tournay for the **European Baker** magazine, *Issue 121*, March/April 2012
4. A. Paraskevopoulou, **The fat fight**, Interview to Bernadette Tournay for the **Biscuit World** magazine, *Issue 2, Volume 15*, Summer 2012
5. A. Paraskevopoulou, **Olive oil dressings and dips**, In *Olive Oil at the Core of the Mediterranean Diet*, Greek Lipid Forum, pp. 28-33, 2016
6. V. Samanidou, G. Zachariadis, M. A. Terzidis, A. Paraskevopoulou, **The Pivotal Role of Chemistry in Research and Development** (Editorial), *Separations*, 9(1), 4; 2022
<https://doi.org/10.3390/separations9010004>

8. RESEARCH PROJECTS

1. EU project COPENICUS entitled **“Development and Investigation of Novel Composition for Stabilization of Edible Oils and Other Fat Containing Foods”** (1996, 1997-2000), Project coordinator: Prof. D. Boskou
2. National project entitled **“Exploitation of milk whey for the development of novel food products with the use of biotechnological methods”** (1999-2001), Project coordinator: Assoc. Prof. V. Kiosseoglou
3. EU project entitled **“Microencapsulation of hydrophobic molecules with the use of plant origin polysaccharides – gelatine replacement”** (France-Greece Joint Research Programme 2010-12), Project coordinator: Assist. Prof. A. Paraskevopoulou
4. National industrial project entitled **“Study of the volatile fraction of Malagousia wine”** (2011), Project coordinator: Assist. Prof. A. Paraskevopoulou.
5. COST Action FA0907 entitled **“Yeast Flavour Production – New biocatalysts and novel molecular mechanisms”** (20/01/2010–06/06/2014), Scientific responsible: Prof. Gustavo de Billerbeck
6. National project ARISTEIA entitled **“Exploitation of oil bodies from oil-rich plant sources in the development of novel food products”** (2012-2015), Project coordinator: Prof. V. Kiosseoglou
7. National project COOPERATION entitled **“Enhancing Sustainability of Greek Wine Industry: Design and Development of high-added value products based on the Mediterranean Diet Pattern”** (2013–2015), Project coordinator: Prof. M. Tsimidou (*Approved but not realized because of financial weakness of the participating companies*)
8. COSTAction TD1203 entitled **“Food waste valorisation for sustainable chemicals, materials & fuels (EUBIS)”** (22/11/2012–21/11/2016), Scientific responsible: Prof. James Clark
9. Industrial project **“Aroma profile analysis of roasted coffee”** (5/4/2016-5/10/2016), Project coordinator: Assoc. Prof. A. Paraskevopoulou
10. H2020-MSCA-RISE **“Industrial symbiosis for valorising whey and banana wastes and by-products for the production of novel foods (SYBAWHEY)”** (01/10/2016-30/9/2018), Project coordinator: Ass. Prof. K. Gkatzionis
11. EU project entitled **“Progressing towards the construction of METROFOOD-RI”** (01/01/2017 - 31/12/2017), Project coordinator: Prof. M. Tsimidou
12. Industrial project **“Aroma profile analysis of roasted coffee”** (01/10/2017 - 11/01/2018), Project

coordinator: Assoc. Prof. A. Paraskevopoulou

- 13 Industrial project **“Study of functional properties of commercial milk samples”** (11/9/2018 – 10/9/2019), Project coordinator: Assoc. Prof. A. Paraskevopoulou
- 14 National project (Hellenic Foundation for Research and Innovation & General Secretariat for Research and Technology), **“Exploitation of snails and edible insects as novel protein sources in the development of food products”** (4/12/2018–3/06/2022), Project coordinator: Postdoc Researcher A. Matsakidou
- 15 Industrial project **“Monitoring of carbon dioxide release from roasted coffee beans”** (9/10/2019 – 8/4/2020), Project coordinator: Assoc. Prof. A. Paraskevopoulou
- 16 Industrial project **“Study and improvement of the physicochemical stability of almond beverage”** (1/12/2019 – 30/6/2020), Project coordinator: Assoc. Prof. A. Paraskevopoulou
- 17 National project **“Development of a series of new innovative products based on the carbonated natural mineral water of SOUROTI springs enriched with herbal extracts of the Macedonian Land”** In collaboration with Souroti SA (8/10/2021 – 7/10/2024), Project coordinator: Prof. A. Paraskevopoulou
- 18 National project **“Use of fully recyclable packaging material to preserve the high quality of roasted coffee”** In collaboration with AVEK SA (8/10/2021 – 7/10/2024), Project coordinator: Prof. A. Paraskevopoulou
- 19 Industrial project **“Exploring the opportunities of new methodologies towards valorization of microalgae products (ProdAlgae)”** (06/09/2022-05/09/2023), Project coordinator: Prof. A. Paraskevopoulou
- 20 National project (Hellenic Foundation for Research and Innovation & General Secretariat for Research and Technology) **“Food 3D Printing of Personalized Cannabis Edibles (Bak3D)”** (04/12/2018-03/06/2022), Project coordinator: Postdoc Researcher E. Andriotis

9. PATENTS

- 1 Inventors: Paraskevopoulou, A., Kiosseoglou, V., Plati, F., Matsakidou, A.
Title: **Instant dressing powder base**
Reg. number in Industrial Property Organization: 20170100084 /22.2.2017

10. OTHER LECTURE ACTIVITIES

10.1 WORKSHOPS

- Participation in >15 workshops with lectures on topics relevant to the Food Science

10.2 TRAINING SCHOOL

- **Analytical advances in the evaluation of flavour compounds and their precursors produced during alcoholic fermentation**, COST Action FA0907 BIOFLAVOUR (*University of Basilicata, Potenza, Italy, 21 to 24 January 2014*)
- **Seminars in modern winemaking, theoretical and practical distillation process and sensory training**, Long Life Programme (AUTH, (<http://diaviou.auth.gr/oinetechnia>))

10.3 To HIGH SCHOOL STUDENTS of public or private schools of Thessaloniki.

10.4 To ELEMENTARY PUPILS of public or private schools in Vafopouleio Cultural Center of the Municipality of Thessaloniki. The event aims to children’s familiarization with food/nutrition issues.

11. COLLABORATION WITH FOREIGN HIGHER EDUCATION INSTITUTIONS

- **University of Le Havre** (Le Havre, France), Unité de Recherche en Chimie Organique et Macromoléculaire, Faculté des Sciences et Techniques.
- **University of Belgrade**, (Serbia), Institute of Food Technology and Biochemistry, Faculty of Agriculture & Department of Chemical Engineering, Faculty of Technology
- **University of Turku** (Turku, Finland), Functional Foods Forum

- **University of Wageningen** (Wageningen, Netherlands), Agrotechnology & Food Sciences Group
- **University of Huddersfield** (Huddersfield, United Kingdom), Department of Biological Sciences
- **University of Camerino** (Camerino, Italy), School of Biosciences and Veterinary Medicine
- **University of Basilicata** (Potenza, Italy), School of Agricultural, Forestry and Environmental Sciences
- **Warsaw University of Life Sciences** (Warsaw, Poland), Department of Technique and Food Development, Institute of Human Nutrition Sciences

12. CITATIONS IN THE PUBLISHED WORK

- > 2000 citations; *h* factor 25 (*Scopus 2023*)
- > 3000 citations; *h* factor 32 (*Google Scholar 2023*)

13. MEMBER OF THE EDITORIAL BOARD of the journals "Foods" (MDPI) and "Future Foods" (Elsevier)