

Ioannis A. Zabetakis

Assistant Professor of Food Chemistry

Education

B.Sc. in Chemistry, University of Athens (1993)

Ph.D. in Food Chemistry, [University of Leeds](#), U.K. (1997)

M.Ed. in Chemistry, [University of Leeds](#), U.K. (2001)

Research Field of Interest

1. Biosynthesis of flavour and colour compounds
2. Nutritional value of Mediterranean foods, with emphasis on fish, wine and edible oils
3. Food Safety and Quality

Teaching

Undergraduate:

Food Chemistry (<http://eclass.uoa.gr/courses/CHEM101/>)

Food Chemistry and Nutrition (<http://eclass.uoa.gr/courses/CHEM102>)

Food Technology (<http://eclass.uoa.gr/courses/CHEM115/>)

Graduate:

Quality Assurance of Food and Drinks

Food Technology (<http://eclass.uoa.gr/courses/CHEM103>)

Distance learning (e-learning):

Food Safety and Food Quality - ISO 22000:2005 and

ISO9001:2008 (http://elearn.elke.uoa.gr/elearn/docs/odigoi_spoudon/haccp_protupa_ISO_1257501381.pdf)

Food Chemistry and the Technology of Nutrition (http://elearn.elke.uoa.gr/elearn/docs/odigoi_spoudon/xhmeia_trofimwn_1257502933.pdf)

Book Authorship

1. "HACCP: from H to P" (Athens, 2006, in Greek, 2 co-authors)
2. "Nutrition and Food Chemistry" (Athens, 2007, in Greek, 4 co-authors)

Selected Papers

1. I. Zabetakis and M.A. Holden (1997) Strawberry flavour: analysis and biosynthesis. *J. Sci. Food Agric.* **74** 421-434.
2. I. Zabetakis (1997) Enhancement of flavour biosynthesis from strawberry (*Fragaria x ananassa*) callus cultures by *Methylobacterium* species. *Plant Cell Tiss. Org. Cult.* **50** 179-183.
3. I. Zabetakis, J.W. Gramshaw and D.S. Robinson (1999) 2,5-Dimethyl-4-hydroxy-2H-furan-3-one and its derivatives: analysis, synthesis and biosynthesis - a review. *Food Chem.* **65** 139-151.
4. D. O'Hagan, R.J. Robins, M. Wilson, C.W. Wong, M. Berry and I. Zabetakis (1999) Fluorinated tropane alkaloids generated by directed biosynthesis in transformed root cultures of *Datura Stramonium*. *J. Chem. Soc., Perkin Trans. 1* **1999** 2117-2120.
5. I. Zabetakis, A. Koulentianos, E. Orruño and I. Boyes (2000) The effect of high hydrostatic pressure on strawberry flavour compounds. *Food Chem.* **71** 51-55.
6. J. Gimenez, P. Kajda, L. Margomenou, J.R. Piggott and I. Zabetakis (2001) A study on the color and sensory attributes of high hydrostatic pressure jams as opposed to traditional ones. *J. Sci. Food Agric.* **81** 1228-1234.
7. E. Lambadarios and I. Zabetakis (2002) Does high hydrostatic pressure affect fruit esters? *Lebensm. Wiss. Techn.* **35** 362-366.
8. K.G. Bood and I. Zabetakis (2002) The biosynthesis of strawberry flavour (II): biosynthetic and molecular biology studies. *J. Food Sci.* **67** 2-8.
9. E. Kourouvani, N. Gdontelis and I. Zabetakis (2006) Safety evaluation of the food served in Tourist Accommodation Enterprises by detection of pathogens and hygienic indices. *Ital. J. Food Sci.* **18** 447-452.
10. C. Nasopoulou, T. Nomikos, C.A. Demopoulos and I. Zabetakis (2007). Comparison of antiatherogenic properties of lipids obtained from wild and cultured sea bass (*Dicentrarchus labrax*) and gilthead sea bream (*Sparus aurata*). *Food Chem.* **100** 560-567.
11. P. Koutsompogeras, A. Kyriacou and I. Zabetakis (2007). The formation of 2,5-dimethyl-4-hydroxy-2 H-furan-3-one by cell free extracts of *Methylobacterium extorquens* and strawberry (*Fragaria x ananassa*, cv. Elsanta). *Food Chem.* **104** 1654-1661 [[Link to PDF file](#)].
12. C. Nasopoulou, H.C. Karantonis, M. Andriotis, C.A. Demopoulos and I. Zabetakis (2008). Antibacterial and anti-PAF activity of lipid extracts from sea bass (*Dicentrarchus labrax*) and gilthead sea bream (*Sparus aurata*). *Food Chem.* **111** 433-438 [[Link to PDF file](#)].
13. C. Nasopoulou, H.C. Karantonis, D.N. Perrea, S.E. Theocharis, D.G. Iliopoulos, C.A. Demopoulos and I. Zabetakis (2010). *In vivo* anti-atherogenic properties of cultured gilthead sea bream (*Sparus aurata*) polar lipid extracts in hypercholesterolaemic rabbits. *Food Chem.* **120** 831-836 [[Link to PDF file](#)].
14. P. Koutsompogeras, A. Kyriacou and I. Zabetakis (2010). Characterization of NAD-dependent alcohol dehydrogenase enzymes of strawberry's achenes (*Fragaria x ananassa* cv. Elsanta) and comparison with respective enzymes from *Methylobacterium extorquens*. *LWT Food Science and Technology* **43** 828-835 [[Link to PDF](#)]

http://www.sciencedirect.com/science?_ob=ArticleURL&_udi=B6WMV-4Y88DJ3-

[3&_user=275166&_coverDate=06%2F30%2F2010&_rdoc=1&_fmt=high&_orig=search&_sort=d&_docanchor=&_view=c&_searchStrId=1227073887&_rerunOrigin=google&_acct=C000059642&_version=1&_urlVersion=0&_userid=275166&md5=1d2458d1e61fd05cd25ae76c6789ddcf](http://www.sciencedirect.com/science?_ob=ArticleURL&_udi=B6WMV-4Y88DJ3-3&_user=275166&_coverDate=06%2F30%2F2010&_rdoc=1&_fmt=high&_orig=search&_sort=d&_docanchor=&_view=c&_searchStrId=1227073887&_rerunOrigin=google&_acct=C000059642&_version=1&_urlVersion=0&_userid=275166&md5=1d2458d1e61fd05cd25ae76c6789ddcf)

Contact

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