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Google Scholar: <https://scholar.google.gr/citations?user=JO2tx4MAAAAJ&hl=en>

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Included in «World's Top 2% Scientists List», published
on October 2022: <https://elsevier.digitalcommonsdata.com/datasets/btchxktzyw/4>

Education

B.Sc. in Chemistry, University of Ioannina (2000)

M.Sc. in Food Science, University of Reading (U.K., 2001)

Ph.D. in Food Chemistry, Agricultural University of Athens (2005)

Post Graduate short course, Wageningen University, the Netherlands, funded by EuroFIR (2006).

Postdoc research, Agricultural University of Athens, Department of Food science and Technology 2006-2007.

Research Field of Interest

1. Plant bioactive compounds extraction and instrumental analysis e.g. phenolic acids, flavonoids and production of innovative functional foods.
2. Development of cutting-edge methodologies and workflows for food authenticity assessment, based on the HRMS analysis of the molecular “fingerprint” of foodstuff using HRMS techniques (LC-ESI- and GC-APCI- QTOFMS, MALDI-TOFMS).
3. Determination of antioxidant capacity of constituents from plant derived foods (olive oil, wine, plants, mushrooms etc)
4. Nanocomposite materials and coatings for food packaging materials (hybrid nanocomposites, nanoclays, nanocarriers, nanostructures, biodegradable materials)
5. Food contaminants determination (metals e.g. Sn, Cd, Cu, biogenic amines, mycotoxins)
4. Food Allergens determination
5. GMOs in milk and milk products by PCR

Teaching

Undergraduate courses

- Food Chemistry
- Assessing Food Quality and Food Safety
- Food Technology
- Nutrition and Food Chemistry (Pharmacology Dept.)
- Functional and Novel Foods (Agricultural University of Athens)

Postgraduate courses

- Nutrition (Chemistry Dept.)

- New Trends in Food Science (Chemistry Dept.)
- Food Analysis (Chemistry Dept.)
- Food Technology (Chemistry Dept.)

Working Experience

Hellenic Food Authority (EFET), Technical manager of the chemical laboratory in Athens and Food Auditor (2009 – 2011)

Agripan SA, Sales Director in water treatment systems (2007-2009)

Project reviewer

1. **European Commission TAIEX, Technical Assistance Information Exchange Instrument, AGR57476 12 Food safety, veterinary and phytosanitary policy (Partial), 12.20 Foodstuffs [13.30.14] Workshop on the estimation of natural juices in nectars, Egypt, Cairo 10-11 November 2014, Designated Speaker Internet Link: http://ec.europa.eu/enlargement/taieux/dyn/taixeevents/library/detail_en.jsp?EventID=57476
expert candidature number: **EX2014D225678****

2. **Name of assignment or project: Restructuring and strengthening of the food safety and veterinary laboratory network in Albania**

Year: 2018-2019

Country: Albania

Client: The General Directorate for Financing and Contracting of EU, World Bank and other Donor Funds/Central Finance and Contracting Unit – Ministry of Finance

Main project features: Establishment of capacity for rapid analysis of the constituents of finished products and discovery of food adulteration

Positions held: Senior non-key Expert - Trainer

Activities performed:

- Identification of rapid test procedures capable of testing the required composition of categories of food and feed products placed on the Albanian market, to which the Ministry of Agriculture and Rural Development has given the highest priority for export development and import substitution.
- Selection and characterization (including accuracy and replicability of results) of rapid tests that could be applied in Albania to discover food adulteration of the finished products of interest and priority for MARD.
- Identification of additional items of equipment required to conduct the rapid tests selected.
- Development of written instructions and other means of establishing and sustaining capacities in the regional official control laboratories (National Food Authority (NFA) regional laboratories) to conduct rapid tests of the constituents of selected finished products to discover food adulteration.
- Assessment of staff proficiency and preparation of training plan with regard to the proposed diagnosis and measurement techniques.
- **Provision of selective on the job and/or special training to NFA personnel, with regard to the use of rapid diagnosis and measurement techniques to discover food adulteration**

3. Year: 2019-today

Location: Spain

Client: PRIMA foundation (Partnership for Research and Innovation in the Mediterranean Area)

Main project features: proposal evaluator at the following sections:

- Integrated and sustainable management of water for arid and semi arid Mediterranean area
- Sustainable farming systems under Mediterranean environmental constraints
- Sustainable Mediterranean agro-food value chain for regional and local development

Positions held: **Member** of the **International Scientific Evaluation Panel**

Activities performed: member of the International Scientific Evaluation Panel for the **Call Section 2 of PRIMA “Agro Food” for the topics:**

- **Topic 2.3.1** RIA Extending shelf-life of perishable Mediterranean food products by sustainable technologies and logistics and by optimized pest and microbial control and
- **Topic 2.3.2** RIA Enhancing horizontal and vertical integration of Mediterranean agro-food value-chains to foster innovation and sustainability

4. 2019- European Science Foundation, Evaluator for postdoctoral fellowship application submitted in the frame of Research Foundation Flanders’ (FWO), <http://www.esf.org/scientific-support/esf-reviewers-corner/> . Πρόταση που αξιολογήθηκε: 18-FWO-PDOC-0605 - Evaluation of the protective effects of polyphenols and their metabolites towards mechanisms contributing to arterial stiffness.

5. CFCA expert: 2019, Location: Latvia

Client: Central Finance and Contracting Agency (CFCA) of the Republic of Latvia

Main project features: proposal evaluator for the food industry RnD

Positions held: proposal evaluator

Activities performed: evaluation within the measure 1.1.1.1 “Industry-Driven Research” of specific objective 1.1.1 “To increase the research and innovation capacity of scientific institutions of Latvia and their ability to attract external funding by investing in human resources and infrastructure” of priority axis “Research, development of technologies and innovation” of operational programme “Growth and Employment” of the EU Structural and Cohesion Fund 2014-2020 programming period.

6. National Science Center, Poland, Evaluator 2021-present,

ID: **560543**

Funding

scheme: **OPUS-23**

Panel: **NZ9 (Fundamentals of applied life sciences and biotechnology)**

7. Name of assignment or project: Project Evaluator (CHEMISTRY Panel)

Έτος: 2018, Belgium

Client: European Commission

Main project features: Evaluation of projects relevant to chemistry

Positions held: Short term expert, evaluator

Activities performed: H2020-MSCA-RISE-2018 evaluator. Expert Code EX2014D225678, contract (CT-EX2014D225678-101), Chemistry and Food chemistry, technology evaluation

8. HORIZON-WIDERA-2021-ACCESS-02 Twinning Western Balkans Vice chair, Oct -Dec 2021

Book Chapters

1. Antioxidant Capacity of Hops, C. Proestos and M. Komaitis, in Beer in Health and Disease Prevention, Volume 1, Article 45, London, U.K. 2008 Academic press, p. 465-472, ISBN: 978-0-12-373891-2.
2. Chemical Analysis and Antioxidant Capacity of Plant Bioactive Compounds, C. Proestos, M. Kapsokafalou, M. Komaitis in Food Processing: Methods, Techniques and Trends, Editor: Valerie C. Bellinghouse, 2009, pp. 273- 287, ISBN: 978-1-60692-414-3, Nova Science Publishers.
3. In vitro antioxidant properties of Mediterranean herbs and their bioactivity, Charalampos Proestos, Antonios E. Koutelidakis, Michael Komaitis and Maria Kapsokafalou, in Tea and Health and Disease Prevention, Edited by Victor R. Preedy, Elsevier Inc. 2013, chapter 14, p.171-182, ISBN: 978-0-12-384937-3.
4. Chemical Analysis and Antioxidant Capacity of Plant Bioactive Compounds, C. Proestos, M. Kapsokafalou, M. Komaitis in Encyclopedia of Food Science Research (3 Volume Set), Editors: Catherine L. Turner and Jacob A. Randovski, 2011, pp. 731-746, ISBN: 978-1-61324-092-2, Nova Science Publishers.
5. Fruits and Vegetables: A Rich Source of Phenolic Acids C. Proestos, A.E. Koutelidakis, M. Kapsokafalou, M. Komaitis in Phenolic Acids: Composition, Applications and Health Benefits, Editor: Sergi Munné-Bosch, 2012, p. 1-13, ISBN: 978-1-61942-032-8, Nova Science Publishers.
6. Trace elements: effect on tomato plant and on human health after consumption of tomato fruit and tomato fruit food products, Ioannis N. Pasiadis, Vassiliki Papageorgiou, Konstantinos Barmperis, Nikolaos S. Thomaidis and Charalampos Proestos in "Tomatoes: Cultivation, Varieties and Nutrition.", Editor: Tadahisa Higashide, 2013, Chapter 16, Nova Science Publishers, ISBN: 978-1-62417-915-0.

7. The Effects of Food Processing and Canning Technologies on the Nutritional Value of Foods, K. G. Raptopoulou, I. N. Pasias, N. S. Thomaidis, and Ch. Proestos in “Agricultural Research Updates.” Editors: Prathamesh Gorawala and Srushti Mandhatri, 2015, Volume 11, Chapter Four, pp.117-131, Nova Science Publishers, ISBN: 978-1-63482-968-7.
8. Trace Elements: Effect on Tomato Plant and on Human Health After Consumption of Tomato Fruit and Tomato Fruit Food Products, Charalampos Proestos, Ioannis N. Pasias, Vassiliki Papageorgiou, Konstantinos Barmperis and Nikolaos S. Thomaidis in Food Science Research Summaries. Volume 3, Editor: Lucille Monaco Cacioppo, 2014, pp.261-262, Nova Science Publishers, ISBN: 978-1-63117-864-1.

Chapters

[1. Introductory Chapter: Current Knowledge on Biogenic Amines](#)

Proestos Charalampos

[2. Emerging Trends in Biogenic Amines Analysis](#)

Antonios-Dionysios G. Neofotistos, Aristeidis S. Tsagkaris, Georgios P. Danezis and Charalampos Proestos

Recent Publications

2023

Emulsifiers from mealworm

CC Lytridou, G Katsigianni, F Vardouli, C Proestos, I Velopoulos, ...
Food Hydrocolloids 143, 108877

Edible packaging systems for enhancing the sensory quality of animal-derived foods

ZF Bhat, HF Bhat, M Manzoor, C Proestos, A Hassoun, BN Dar, RM Aadil, ...
Food Chemistry, 136809

A Review on the frying process: Methods, models and their mechanism and application in the food industry

L Rani, M Kumar, D Kaushik, J Kaur, A Kumar, F Oz, C Proestos, E Oz
Food Research International, 113176

Ultrasonication and microwave pre-treated locust protein hydrolysates enhanced the storage stability of meat emulsion

S Singh, HF Bhat, S Kumar, AB Lone, RM Aadil, A Ait-Kaddour, ...
Ultrasonics Sonochemistry, 106482

Investigating the impact of spectral data pre-processing to assess honey botanical origin through Fourier Transform Infrared Spectroscopy (FTIR)

AS Tsagkaris, K Bechynska, DD Ntakoulas, IN Pasias, P Weller, ...
Journal of Food Composition and Analysis 119, 105276

Multivariate Simultaneous Determination of Some PAHs in Persian Gulf Oil-Contaminated Algae and Water Samples Using Miniaturized Triton X-100-Mediated Fe₃O₄ Nanoadsorbent and ...

MA Tarighat, A Behroozi, G Abdi, C Proestos
Separations 10 (6), 334

Enhancing effect of chia seeds on heterocyclic amine generation in meatball

Z Elbir, E Ekiz, E Aoudeh, E Oz, A Savaş, C Brennan, C Proestos, ...
International Journal of Food Science & Technology 58 (5), 2560-2572

Sulfur supplementation enhances nitric oxide efficacy in reversal of chromium-inhibited Calvin cycle enzymes, photosynthetic activity, and carbohydrate metabolism in wheat
M Fatma, Z Sehar, N Iqbal, AF Alvi, G Abdi, C Proestos, NA Khan
Scientific Reports 13 (1), 6858

Volarization of Brewer's spent grain for noodles preparation and its potential assessment against obesity
A Anisha, D Kaushik, M Kumar, A Kumar, T Esatbeyoglu, C Proestos, ...
International Journal of Food Science & Technology

Green synthesis of copper nanoparticles from Nigella sativa seed extract and evaluation of their antibacterial and antiobesity activity

M Kumar, D Kaushik, A Kumar, P Gupta, C Proestos, E Oz, E Orhan, ...
International Journal of Food Science & Technology

Exploring the Potential Medicinal Benefits of Ganoderma lucidum: From Metabolic Disorders to Coronavirus Infections
E Ekiz, E Oz, AM Abd El-Aty, C Proestos, C Brennan, M Zeng, I Tomasevic, ...
Foods 12 (7), 1512

A narrative review on the anti-inflammatory efficacy of Bougainvillea spectabilis Willd. and its various applications
D Kaushik, M Kumar, C Proestos, F Oz, P Gupta, A Kumar, P Kundu, ...
Journal of Agriculture and Food Research, 100570

Sustainable emerging sonication processing: Impact on fungicide reduction and the overall quality characteristics of tomato juice
MF Manzoor, M Ali, RM Aadil, A Ali, G Goksen, J Li, XA Zeng, C Proestos
Ultrasonics Sonochemistry 94, 106313

Development and Evaluation of a Novel-Thymol@ Natural-Zeolite/Low-Density-Polyethylene Active Packaging Film: Applications for Pork Fillets Preservation

CE Salmas, AE Giannakas, VK Karabagias, D Moschovas, IK Karabagias, ...
Antioxidants 12 (2), 523

Nanoencapsulation of Cyanidin 3-O-Glucoside: Purpose, Technique, Bioavailability, and Stability

O Zannou, KF Oussou, IB Chabi, NMH Awad, MV Aïssi, G Goksen, ...
Nanomaterials 13 (3), 617

Edible insects: Tendency or necessity (a review)
K Papastavropoulou, J Xiao, C Proestos
eFood 4 (1), e58

Major phytochemicals: Recent advances in health benefits and extraction method
A Kumar, N P, M Kumar, A Jose, V Tomer, E Oz, C Proestos, M Zeng, ...
Molecules 28 (2), 887

Advantageous effects of sumac usage in meatball preparation on various quality criteria and formation of heterocyclic aromatic amines
A Savaş, E Ekiz, Z Elbir, BD Savaş, C Proestos, T Elobeid, MR Khan, F Oz
Separations 10 (1), 29

Special Issue on Antioxidants in Natural Products II
AC Calokerinos, M Bener, C Proestos, P Tarantilis
Applied Sciences 13 (1), 614

Development of simultaneous antioxidant and visual pH-sensing films based on guar gum loaded with Aronia melanocarpa extract
A Aydogdu Emir, EDA YILDIZ, E ÖZ, R Amarowicz, C Proestos, M Khan, ...
International Journal of Food Science and Technology

Development and Evaluation of a Novel-Thymol@ Natural-Zeolite/Low-Density-Polyethylene Active Packaging Film: Applications for Pork Fillets Preservation. *Antioxidants* 2023, 12, 523
CE Salmas, AE Giannakas, VK Karabagias, D Moschovas, IK Karabagias, ...

Journal of Agriculture and Food Research
D Kaushik, M Kumar, C Proestos, F Oz, P Gupta, J Xiang
Journal of Agriculture and Food Research 12, 100570

Anti obesity and antibacterial activity of green synthesis of copper nanoparticles by *Nigella sativa* seeds
M Kumar, D Kaushik, A Kumar, P Gupta, C Proestos, E Oz, E Orhan, ...
International Journal of Food Science & Technology

Vegetables as functional foods against cardiovascular diseases
K Papastavropoulou, C Proestos
Functional Foods and Their Implications for Health Promotion, 3-28

2022

Papastavropoulou, K., Koupa, A., Kritikou, E., Kostakis, M., Proestos, C.
Edible insects: Benefits and potential risk for consumers and the food industry
(2022) 12 (4), pp. 5131-5149.
DOI: 10.33263/BRIAC124.51315149

Papastavropoulou, K., Oz, E., Oz, F., Proestos, C.
Polyphenols from Plants: Phytochemical Characterization, Antioxidant Capacity, and Antimicrobial Activity of Some Plants from Different Sites of Greece
DOI: 10.3390/separations9080186

Kumar, M., Kaushik, D., Kaur, J., Proestos, C., Oz, F., Oz, E., Gupta, P., Kundu, P., Kaur, A., Anisha, A., Ritika, R.
A Critical Review on Obesity: Herbal Approach, Bioactive Compounds, and Their Mechanism
(2022) 12 (16), art. no. 8342, .
DOI: 10.3390/app12168342

Koulis, G.A., Tsagkaris, A.S., Katsianou, P.A., Gialouris, P.-L.P., Martakos, I., Stergiou, F., Fiore, A., Panagopoulou, E.I., Karabournioti, S., Baessmann, C., van der Borg, N., Dasenaki, M.E., Proestos, C., Thomaidis, N.S.
Thorough Investigation of the Phenolic Profile of Reputable Greek Honey Varieties: Varietal Discrimination and Floral Markers Identification Using Liquid Chromatography–High-Resolution Mass Spectrometry
(2022) 27 (14), art. no. 4444, .
DOI: 10.3390/molecules27144444

Albakry, Z., Karrar, E., Mohamed Ahmed, I.A., Oz, E., Proestos, C., El Sheikha, A.F., Oz, F., Wu, G., Wang, X.

Nutritional Composition and Volatile Compounds of Black Cumin (*Nigella sativa* L.) Seed, Fatty Acid Composition and Tocopherols, Polyphenols, and Antioxidant Activity of Its Essential Oil

(2022) 8 (7), art. no. 575, .

DOI: 10.3390/horticulturae8070575

El Sheikha, A.F., Allam, A.Y., Oz, E., Khan, M.R., Proestos, C., Oz, F.

Edible Xanthan/Propolis Coating and Its Effect on Physicochemical, Microbial, and Sensory Quality Indices in Mackerel Tuna (*Euthynnus affinis*) Fillets during Chilled Storage

(2022) 8 (7), art. no. 405,

DOI: 10.3390/gels8070405

Pasias, I.N., Raptopoulou, K.G., Makrigennis, G., Ntakoulas, D.D., Lembessis, D., Dimakis, V., Katsinas, R., Proestos, C.

Finding the optimum treatment procedure to delay honey crystallization without reducing its quality

(2022) 381, art. no. 132301, .

DOI: 10.1016/j.foodchem.2022.132301

Karrar, E., Ahmed, I.A.M., Wei, W., Sarpong, F., Proestos, C., Amarowicz, R., Oz, E., Sheikha, A.F.E., Allam, A.Y., Oz, F., Wang, X.

Characterization of Volatile Flavor Compounds in Supercritical Fluid Separated and Identified in Gurum (*Citrullus lanatus* Var. *colocynthis*) Seed Oil Using HSME and GC-MS

(2022) 27 (12), art. no. 3905, .

DOI: 10.3390/molecules27123905

El Sheikha, A.F., Allam, A.Y., Elobeid, T., Basiouny, E.A., Abdelaal, A.A., Amarowicz, R., Oz, E., Proestos, C., Karrar, E., Oz, F.

Impact of a Carboxymethyl Cellulose Coating Incorporated with an Ethanolic Propolis Extract on the Quality Criteria of Chicken Breast Meat

(2022) 11 (6), art. no. 1191, .

DOI: 10.3390/antiox11061191

Giannakas, A.E., Salmas, C.E., Moschovas, D., Baikousi, M., Kollia, E., Tsigkou, V., Karakassides, A., Leontiou, A., Kehayias, G., Avgeropoulos, A., Proestos, C.

Nanocomposite Film Development Based on Chitosan/Polyvinyl Alcohol Using ZnO@montmorillonite and ZnO@Halloysite Hybrid Nanostructures for Active Food Packaging Applications

(2022) 12 (11), art. no. 1843, .

DOI: 10.3390/nano12111843

Papastavropoulou, K., Pasias, I.N., Dotsika, E., Oz, E., Oz, F., Proestos, C.

Separation and Determination of Biophenols in Olive Oil Samples Based on the Official Method of the International Olive Council and Commission Regulation (EU) No. 432/2012

(2022) 9 (4), art. no. 101, .

DOI: 10.3390/separations9040101

Shim, J.-H., Rahman, M.M., Zaky, A.A., Lee, S.-J., Jo, A., Yun, S.-H., Eun, J.-B., Kim, J.-H., Park, J.-W., Oz, E., Proestos, C., Oz, F., Abd El-Aty, A.M.

Simultaneous Determination of Pyridate, Quizalofop-ethyl, and Cyhalofop-butyl Residues in Agricultural Products Using Liquid Chromatography-Tandem Mass Spectrometry

(2022) 11 (7), art. no. 899, .

DOI: 10.3390/foods11070899

Giannakas, A.E., Salmas, C.E., Leontiou, A., Moschovas, D., Baikousi, M., Kollia, E., Tsigkou, V., Karakassides, A., Avgeropoulos, A., Proestos, C.

Performance of Thyme Oil@Na-Montmorillonite and Thyme Oil@Organo-Modified Montmorillonite Nanostructures on the Development of Melt-Extruded Poly-L-lactic Acid Antioxidant Active Packaging Films

(2022) 27 (4), art. no. 1231, .

DOI: 10.3390/molecules27041231

Shahid, A., Inam-Ur-Raheem, M., Iahtisham-Ul-Haq, R.M., Nawaz, M.Y., Rashid, M.H., Oz, F., Proestos, C., Aadil, R.M.

Diet and lifestyle modifications: An update on non-pharmacological approach in the management of osteoarthritis

(2022) .

DOI: 10.1111/jfpp.16786

Pasias, I.N., Theodorou, K., Raptopoulou, K.G., Evaggelaras, C., Floros, G., Ladavos, A., Asimakopoulos, A.G., Calokerinos, A.C., Proestos, C.

Rapid, Low-Cost Spectrophotometric Characterization of Olive Oil Quality to Meet Newly Implemented Compliance Requirements

(2022) 55 (2), pp. 281-291.

DOI: 10.1080/00032719.2021.1925679

2021

Salmas, C.E., Giannakas, A.E., Baikousi, M., Kollia, E., Tsigkou, V., Proestos, C.

Effect of copper and titanium-exchanged montmorillonite nanostructures on the packaging performance of chitosan/poly-vinyl-alcohol-based active packaging nanocomposite films

(2021) 10 (12), art. no. 3038, .

DOI: 10.3390/foods10123038

Giannakas, A.E., Salmas, C.E., Karydis-Messinis, A., Moschovas, D., Kollia, E., Tsigkou, V., Proestos, C., Avgeropoulos, A., Zafeiropoulos, N.E.

Nanoclay and polystyrene type efficiency on the development of polystyrene/montmorillonite/oregano oil antioxidant active packaging nanocomposite films

(2021) 11 (20), art. no. 9364, .

DOI: 10.3390/app11209364

Pasias, I.N., Ntakoulas, D.D., Raptopoulou, K., Gardeli, C., Proestos, C.

Chemical composition of essential oils of aromatic and medicinal herbs cultivated in Greece—Benefits and drawbacks

(2021) 10 (10), art. no. 2354, .

DOI: 10.3390/foods10102354

Tzachristas, A., Dasenaki, M., Aalizadeh, R., Thomaidis, N.S., Proestos, C.

LC-MS based metabolomics for the authentication of selected Greek white wines

(2021) 169, art. no. 106543, .

DOI: 10.1016/j.microc.2021.106543

Pasvanka, K., Kostakis, M., Tarapoulouzi, M., Nisianakis, P., Thomaidis, N.S., Proestos, C.

Icp–ms analysis of multi-elemental profile of greek wines and their classification according to variety, area and year of production

(2021) 8 (8), art. no. 119, .

DOI: 10.3390/separations8080119

Tzachristas, A., Dasenaki, M.E., Aalizadeh, R., Thomaidis, N.S., Proestos, C.

Development of a wine metabolomics approach for the authenticity assessment of selected greek red wines

(2021) 26 (10), art. no. 2837, .

DOI: 10.3390/molecules26102837

Giannakourou, M.C., Poulis, S., Konteles, S.J., Dipla, A., Lougovois, V.P., Kyrana, V., Proestos, C., Sinanoglou, V.J.

Combined effect of impregnation with an *origanum vulgare* infusion and osmotic treatment on the shelf life and quality of chilled chicken fillets

(2021) 26 (9), art. no. 2727, .

DOI: 10.3390/molecules26092727

Katsa, M., Papalouka, N., Mavrogianni, T., Papagiannopoulou, I., Kostakis, M., Proestos, C., Thomaidis, N.S.

Comparative study for the determination of fat-soluble vitamins in rice cereal baby foods using HPLC-DAD and UHPLC-APCI-MS/MS

(2021) 10 (3), art. no. 648, .

DOI: 10.3390/foods10030648

Koulis, G.A., Tsagkaris, A.S., Aalizadeh, R., Dasenaki, M.E., Panagopoulou, E.I., Drivelos, S., Halagarda, M., Georgiou, C.A., Proestos, C., Thomaidis, N.S.

Honey phenolic compound profiling and authenticity assessment using hrms targeted and untargeted metabolomics

(2021) 26 (9), art. no. 2769, .

DOI: 10.3390/molecules26092769

Krystalli, E., Komaitis, E., Thomaidis, N., Calokerinos, A.C., Proestos, C.

Effect of Temperature and Yeast on the Formation of Coumarin in Bakery Ware Containing Mahaleb. A Fully Validated Approach

(2021) 54 (16), pp. 2551-2564.

DOI: 10.1080/00032719.2021.1877723

Koutsias, I., Kollia, E., Makri, K., Markaki, P., Proestos, C.

Occurrence and Risk Assessment of Aflatoxin B1 in Spices Marketed in Greece

(2021) 54 (12), pp. 1995-2008.

DOI: 10.1080/00032719.2020.1832509

2020

Cancilla, J. C. ; Torrecilla, J. S. ; Proestos, C. V. ; Valderrama, J. O. *Frontiers in Chemistry* **2020**, 8. [Website](#)

Tzachristas, A. ; Pasvanka, K. ; Liouni, M. ; Calokerinos, A. C. ; Tataridis, P. ; Proestos, C. *Applied Sciences (Switzerland)* **2020**, 10. [Website](#)

Marakis, G. ; Fotakis, C. ; Tsigarida, E. ; Mila, S. ; Palilis, L. ; Skoulika, S. ; Petropoulos, G. ; Papaioannou, A. ; Proestos, C. *Journal fur Verbraucherschutz und Lebensmittelsicherheit* **2020**. [Website](#)

Kourkoutas, Y. ; Proestos, C. *Foods* **2020**, 9. [Website](#)

Kiokias, S. ; Proestos, C. ; Oreopoulou, V. *Foods* **2020**, 9. [Website](#)

Karavoltos, S. ; Sakellari, A. ; Bakeas, E. ; Bekiaris, G. ; Plavšić, M. ; Proestos, C. ; Zinelis, S. ; Koukoulakis, K. ; Diakos, I. ; Dassenakis, M. ; Kalogeropoulos, N. *Environmental Science and Pollution Research* **2020**, 27, 10857-10868. [Website](#)

Proestos, C. ; Pasiadis, I. N. ; Raptopoulou, K. *Reference Module in Food Science* **2020**. [Publisher's VersionAbstract](#)

2019

Kollia, E. ; Proestos, C. ; Zoumpoulakis, P. ; Markaki, P. *Food Additives and Contaminants - Part A Chemistry, Analysis, Control, Exposure and Risk Assessment* **2019**, 36, 1709-1721. [Website](#)

Pasvanka, K. ; Tzachristas, A. ; Kostakis, M. ; Thomaidis, N. ; Proestos, C. *Analytical Letters* **2019**, 52, 2741-2750. [Website](#)

Pasvanka, K. ; Tzachristas, A. ; Proestos, C. *Quality tools in wine traceability and authenticity*; 2019; pp. 289-334. [Website](#)

Proestos, C. *Biogenic Amines*; IntechOpen: London, 2019; pp. 150. [Publisher's VersionAbstract](#)

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Indicative Publications

1. High performance liquid chromatography analysis of phenolic substances in Greek wines. C. Proestos, A. Bakogiannis, C. Psarianos, A. Koutinas, M. Kanellaki, M. Komaitis, *Food Control*, 16, 319-323 2005.

2. RP-HPLC Analysis of the phenolic compounds of plant extracts. Investigation of their antioxidant capacity and antimicrobial activity. C. Proestos, N. Chorianopoulos, J-G. E. Nychas, M. Komaitis, *Journal of Agricultural and Food Chemistry*, 53(4), 1190-1195, 2005.

3. Phenolic compounds in red wine digested in vitro in the presence of iron and other dietary factors. Argiri K., Proestos C., Komaitis, M. and Kapsokefalou, M., *International Journal of Food Sciences and Nutrition*, 56(3), 213-222, 2005.
4. Determination of Phenolic Compounds in Aromatic Plants by RP-HPLC and GC-MS. C. Proestos, D. Sereli, M. Komaitis, *Food Chemistry*, Volume 95, Issue 1, 2006, Pages 44-52.
5. Analysis of flavonoids and phenolic acids in plant material. Investigation of their antioxidant capacity and antimicrobial activity. C. Proestos, I.S. Boziaris, G.-J.E. Nychas and M. Komaitis, *Food Chemistry*, Volume 95, Issue 4, April 2006, Pages 664-671.
6. Comparison of conventional and ultrasonically assisted extractions of phenolic compounds from plant extracts. Proestos, C., Komaitis, M., *Journal of Food Quality*, 29, 567-582, 2006.
7. Application of microwave-assisted extraction to the fast extraction of plant phenolic compounds. Proestos, C., Komaitis, M., *LWT – Food Science and Technology*, Volume 41, Issue 4, 2008, 652-659.
8. Natural Antioxidant Constituents from Selected Aromatic Plants. Antimicrobial Activity on Selected Pathogenic Microorganisms. Proestos, C., Boziaris, I.S., Kapsokefalou, M., Komaitis, M., *Food Technology and Biotechnology*, 46 (2) 149–154 (2008).
9. Determination of biogenic amines in wines by HPLC with precolumn dansylation and fluorimetric detection. Charalampos Proestos, Paul Loukatos and Michael Komaitis, *Food Chemistry*, Volume 106, Issue 3, 2008, 1218-1224.
10. Analysis of naturally occurring polyphenols in aromatic plants by RP-HPLC and GC-MS after silylation. Proestos, C., Kapsokefalou, M., Komaitis, M. *Journal of Food Quality*, 31 (2008) 402–414.

11. Antioxidant capacity of selected plants in vitro and in vivo. Proestos C, Gardeli A, Serafihi M, et al. ANNALS OF NUTRITION AND METABOLISM, 51, 2007, Suppl. 1, 202-203.
12. Green tea, white tea and Pelargonium purpureum increase the antioxidant capacity of plasma and some organs in mice. Antonios E. Koutelidakis, Konstantina Argiri, Mauro Serafini, Charalambos Proestos, Michael Komaitis, Monia Pecorari, and Maria Kapsokafalou Nutrition, Volume 25, Issue 4, April 2009, Pages 453-458
13. Antimicrobial Effect of Filipendula ulmaria Plant Extract Against Selected Food-Borne Pathogenic and Spoilage Bacteria in Laboratory Media, Fish Flesh and Fish Roe Product, Ioannis S. Boziaris, Charalampos Proestos, Maria Kapsokafalou and Michael Komaitis, Food Technology and Biotechnology, 2011, 49 (2), pp. 263-270.
14. Ingesting iron together with white tea (Camellia Sinensis) may decrease its antioxidant capacity and phenolic content in human plasma, Dionysia Karabela, Antonios E Koutelidakis, Charalampos Proestos, Michael Komaitis, Maria Kapsokafalou, Trace Elements and Electrolytes, 29 (1) , 2012, pp. 15-21.
15. Development and validation of an ETAAS method for the determination of tin in canned tomato paste samples, Ioannis N. Pasiyas, Vassiliki Papageorgiou, Nikolaos S. Thomaidis, Charalampos Proestos. Food Analytical Methods, 5, 2012, pp. 835-840, DOI 10.1007/s12161-011-9320-3.
16. Determination of phenolic compounds in wines, Charalampos Proestos, Athanasios Bakogiannis, Michael Komaitis, International Journal of Food Studies, Vol 1, No 1 (2012), p. 33-41.
17. Acid-induced injury renders Salmonella Enteritidis PT4 sensitive to the antimicrobial action of Filipendula ulmaria plant extract, Boziaris, I.S., Proestos, C., Kapsokafalou, M., Komaitis, M., International Journal of Food Science and Technology 2012,47, 1784–1787.
18. Saffron (Crocus sativus L.) inhibits aflatoxin B1 production by Aspergillus parasiticus, C. Tzanidi, C. Proestos and P.Markaki, Advances in Microbiology, 2012, 2, 310-316, doi:10.4236/aim.2012.23037 Published Online September 2012.

19. Charalampos Proestos, Konstantina Lytoudi, Olga Konstantina Mavromelanidou, Panagiotis Zoumpoulakis and Vassileia J. Sinanoglou, Antioxidant Capacity of Selected Plant Extracts and Their Essential Oils, *Antioxidants* 2013, 2(1), 11-22; doi:10.3390/antiox2010011 - published online 4 January 2013.

20. Vassilia J. Sinanoglou, Irini F. Strati, Sotirios M. Bratakos, Charalampos Proestos, Panagiotis Zoumpoulakis, and Sofia Miniadis-Meimaroglou, "On the Combined Application of Iatroscan TLC-FID and GC-FID to Identify Total, Neutral, and Polar Lipids and Their Fatty Acids Extracted from Foods," *ISRN Chromatography*, vol. 2013, Article ID 859024, 8 pages, 2013. doi:10.1155/2013/859024

21. Determination of plant bioactive compounds. Antioxidant capacity and antimicrobial screening. C. Proestos, P. Zoumpoulakis, V. Sinanoglou, Focusing on Modern Food Industry (FMFI), Volume 2, Issue 1, February 2013.

22. Proestos, C.; Komaitis, M. Analysis of Naturally Occurring Phenolic Compounds in Aromatic Plants by RP-HPLC Coupled to Diode Array Detector (DAD) and GC- MS after Silylation. *Foods* 2013, 2, 90-99.

Significant research achievements in the last 10 years

- 3. European Commission TAIEX, Technical Assistance Information Exchange Instrument, AGR57476 12 Food safety, veterinary and phytosanitary policy (Partial), 12.20 Foodstuffs [13.30.14] Workshop on the estimation of natural juices in nectars, Egypt, Cairo 10-11 November 2014, Designated Speaker Internet Link: http://ec.europa.eu/enlargement/taix/dyn/taixevents/library/detail_en.jsp?EventID=57476
expert candidature number: **EX2014D225678****

4. Scholarship from the *State Scholarships Foundation of Greece* for Post Doctoral research at the Agricultural University of Athens (2006-2008).

3. Certificate of Training in: 'Advanced HACCP' 17-20 September 2001
'Practical Approach to HACCP' 13-14 July 2001
'ISO 9000: 2000 Series Update Course' 12 September 2001 at the University of Reading

Holder of 'Certificate in HACCP Principles and Their Application in Food Safety' Issued this 30th day of August 2001 by 'The Royal Institute of Public Health and Hygiene'

4. SHORT POSTGRADUATE COURSE ON PLANT FOOD ANALYSIS, SOIL ANALYSIS AND DATA HANDLING, organized by the Wageningen University

(WU) in collaboration with the International Agricultural Centre (IAC), all in Wageningen, the Netherlands, funded by EuroFIR (2006, 2 months).

5. Journal of Agricultural and Food Chemistry, 53(4), 1190-1195, (2005) one of the top 20 most read articles
6. LWT – Food science and Technology Volume 41, Issue 4, (2008), 652-659, one of the Top 10 most cited article for the period 2008-2010
1. Food Chemistry, Volume 95, Issue 4, (2006), Pages 664-671. No 1. of the Top 25 Hottest articles for October to December 2005.
2. Participation in the organizing committee of the 4th meeting ‘new trends in lipids’ organized by the Greek lipid forum in Thessaloniki Greece, 6th June 2011.
3. Hellenic Food Authority (EFET), food industry trainer (ID number: 12112011355).
4. National Accreditation Centre for Continuing Vocational Training (EKEPIS) trainer (ID number: EB 18270).

Membership in Professional Bodies

2018-today: EuChems, Division of Food Chemistry

June. 2015- to date, Royal Society of Chemistry

Sept. 2000 – to date Hellenic Union of Chemists

March 2005 – to date Hellenic food authority trainer

March 2019-to date, Hellenic accreditation System evaluator in Food-AgriFood

Greek Lipid Forum (2009 to date)

Member of organising committee (Conference)

2nd International Conference on Food and Beverage Packaging June 13-14, 2016

Rome, Italy

5. Invited Oral Presentation:

1. **6th International Symposium on Phytochemicals in Medicine and Food** (6-ISPMF, August 5-10, 2022, Hangzhou, China)
2. 2022 International Conference on Biotechnology and Medical Imaging (ICBMI 2022) was held in Wuhan, China, [2022 International Conference on Biotechnology and Medical Imaging \(icbmi.org\)](https://www.icbmi.org/)
3. [1st European Symposium on Phytochemicals in Medicine and Food \(Sep 7-9, 2022, Belgrade, Serbia\)](#)
4. 2nd UNIFood International Conference –UNIFood2021 that will be held in Belgrade, Serbia, from 24th to 25th September 2021
5. International Congress on Bioprocesses in Food Industries (ICBF 2006), Rio-Patras, Greece, 18-21 June.
 - “NATURAL ANTIOXIDANT CONSTITUENTS FROM SELECTED AROMATIC PLANTS. ANTIMICROBIAL ACTIVITY ON SELECTED PATHOGENIC MICROORGANISMS”

Oral Presentations:

1. 8th Conference of The World Mycotoxin Forum, 10-12 November 2014, Vienna, Austria. The anti-aflatoxigenic efficacy of cynara cardunculus L. in sesame seeds (Sesamum Indicum). Eleni Kollia, Panagiota Markaki, Charalampos Proestos, Panagiotis Zoumpoulakis
2. 9th Aegean Analytical Chemistry Days (AACD2014), 29 Sept-3 Oct. 2014, Chios, Greece.

Oral: Identification and quantification of phenolic compounds in food samples by RP-HPLC/UV, LC-MS/MS and GC/MS after silylation. C. Proestos, P.

Zoumpoulakis, V.J. Sinanoglou, E. Siapi. Posters: A) EFFECT OF GAMMA RADIATION ON PROXIMATE COMPOSITION AND FATTY ACID PROFILE IN RELATION TO PACKAGING CONDITIONS, Vassilia J. Sinanoglou, Irini F. Strati, Panagiotis Zoumpoulakis, Charalampos Proestos, Spyridon E. Papadakis, Athanasios Aravantinos, Panagiotis Zaverdinos B) EFFECT OF DIFFERENT PRESERVATION METHODS IN THE FATTY ACID PROFILE OF THE BIVALVE CALLISTA CHIONE, C. Papaioannou, V.J. Sinanoglou, V. Lougovois, V. Kyra and C. Proestos. C) TOTAL PHENOLIC CONTENT, ANTIOXIDANT CAPACITY AND PHYTOCHEMICAL PROFILING OF RED AND POMEGRANATE (*PUNICA GRANATUM L.*) WINE, Dimitra Z. Lantzouraki, Vassilia J. Sinanoglou, Panagiotis Zoumpoulakis, Charalampos Proestos.

3. IUFOST, 17th World Congress of Food Science & Technology, 17-21 August 2014, Montreal, Canada. Efforts to replace the antioxidant activity of sulfites in red wine based products by *Hippophae rhamnoides* extracts. K. Sflomos, P. Tataridis, S. Bratakos, V. Sinanoglou, P. Zoumpoulakis, C. Proestos
4. 248th ACS National Meeting and Exposition, Chemistry and Global Stewardship, August 10-14, 2014, San Francisco, CA, USA. Assessment of the effects of gamma-irradiation to produce safer and nutritious agro-foodstuffs. Athanassios Aravantinos, Panagiota Markaki, Charalampos Proestos, Konstantinos Sflomos, Panagiotis Tatarides, Panagiotis Zaverdinos.
5. 8th Conference on Medicinal and Aromatic Plants of Southeast European Countries (8th CMAPSEEC). May 19-22, 2014, Durres, Albania. Antimicrobial and antiquorum sensing activity on *p. aeruginosa* of *punica granatum l.* pomegranate juices, C. Proestos, D. Lantzouraki, M. Nikolic, A. Ciric, J. Glamoclija, V. Sinanoglou, P. Zoumpoulakis, M. Sokovic.
6. International Conference on Natural Products Utilization: from Plant to Pharmacy Shelf (ICNPU-2013), 3-6 November 2013, Bansko, Bulgaria, Antioxidant and antimicrobial properties of pomegranate (*Punica granatum L.*) extracts. Dimitra Z. Lantzouraki, Ana Ćirić, Jasmina Glamoclija, Constantinos Baskakis, Charalampos Proestos, Vassilia J. Sinanoglou, Panagiotis Zoumpoulakis and Marina Soković.
7. FaBE 2013 - International Conference on Food and Biosystems Engineering, 30 May-02 June 2013, Skiathos Island, GREECE. Detection of ochratoxin in

- grapes and vine products. Batrinou A., Karathanos V., Proestos C., Sigala K., Sflomos K.
8. EUROFOODCHEM XVII, Istanbul, Turkey, 7-10 May, 2013. Determination of Lipids, Carotenoids, Metals and Metalloids in Muscle and Cephalothorax of *Aristeus antennatus* and *Aristaeomorpha foliacea* Shrimps, Proestos Charalampos, Lantzouraki Dimitra, Vassilia J. Sinanoglou, Irini F. Strati, Panagiotis Zoumpoulakis and Sofia Miniadis-Meimaroglou.
 9. 3rd ARCADE Workshop entitled "Advanced Mass Spectrometric and NMR Methods", Athens Greece, 28th to 30th May, 2012. Venue: National Hellenic Research Foundation, Institute of biology, Medicinal chemistry and biotechnology. Subject: "Determination of phenolic compounds in aromatic plants by LC-MS/MS and GC/MS after silylation"
 10. 1st Medicinal Crops 2011 international conference, medicinal crops (plants and mushrooms) challenges and prospects for sustainable development in small-scale farming (MEDICROPS' 11), held at the institute of agricultural sciences (IAS), November 9-12, 2011, Athens, Greece Subject: Medicinal plants: Methods of analysis, in vitro antioxidant properties and antimicrobial activity. Proestos C. & Komaitis M.
 11. International year of Chemistry 2011: Food chemistry days, held at the General Chemical State Laboratory of Greece at 4-5th November 2011, Athens, Greece Subject: Qualitative and quantitative determination of phenolic compounds in aromatic plants. Study of their antioxidant and antimicrobial capacity.

12. Poster Presentation

1. **8th International Conference "IMA 2013-Instrumental Methods of Analysis-Modern Trends and Applications"** 15-19 September 2013, Thessaloniki, Greece. Development and validation of an official method for the determination of heavy metals and micronutrients in canned tomato paste by Electrothermal Atomic Absorption Spectroscopy. Kalomoira G.Raptopoulou, Ioannis N. Pasiadis, Nikolaos S. Thomaidis and Charalampos Proestos (accepted for presentation).
2. **FaBE 2013 - International Conference on Food and Biosystems Engineering**, 30 May-02 June 2013, Skiathos Island, GREECE.
COMPARISON OF ANTIOXIDANT PROFILES OF THE EDIBLE FUNGUS *LAETIPORUS SULPHUREUS* USING FAST EXTRACTION

TECHNIQUES. M. Papandreou, Ch. Proestos, G. Heropoulos, F. Lamari, P. Zoumpoulakis.

3. **EUROFOODCHEM XVII**, Istanbul, Turkey, 7-10 May, 2013: **A.** Identification and Quantification of Phenolic Compounds from Sunflower (*Helianthus annuus* L.) Kernels and Shells by UHPLC-ESI-MS and GCMS after Silylation. Determination of Antioxidant Capacity. P. Kavalari, P. Zoumpoulakis, V.J. Sinanoglou, C. Proestos **B.** EFFECTS OF GAMMA IRRADIATION ON THE PHENOLIC AND ANTIOXIDANT PROFILES OF MACADAMIA NUTS. THE ROLE OF STORAGE CONDITIONS AND PACKAGING METHODS. C. Proestos, P. Zoumpoulakis, K. Kokkotou, V.J. Sinanoglou, C. Sflomos, A. Aravantinos **C.** ANTIOXIDANT AND LIPID PROFILE STUDY OF THE EDIBLE FUNGUS *LAETIPORUS SULPHUREUS*, M. Papandreou, Ch. Proestos, V.J. Sinanoglou, J. Petrovic, J. Glamoclija, M. Sokovic, G. Heropoulos, P. Zoumpoulakis **D.** COMPARATIVE STUDY ON LIPID AND FATTY ACID COMPOSITION IN MUSCLE, HEAD AND SKIN OF WILD AND FARMED FISH *ARGYROSONUS REGIUS*. Vassilia J. Sinanoglou, Margarita-Adigoni Poulou, Charalampos Proestos and Sofia Miniadis-Meimaroglou. **E.** LIPID PROFILE EXAMINATION OF GAMMA IRRADIATED MACADAMIA NUTS IN RELATION TO PACKAGING AND STORAGE CONDITIONS Vassilia J. Sinanoglou, Panagiotis Zoumpoulakis, Irini F. Strati, Charalampos Proestos, Spyridon E. Papadakis and Konstantinos Sflomos. **F.** EFFECT OF GAMMA IRRADIATION ON THE ALLERGENICITY OF MACADAMIA NUTS. A. Batrinou, D. Houhoula, K. Sigala, C. Proestos, K. Sflomos.

4. **3rd ARCADE Workshop** entitled "Advanced Mass Spectrometric and NMR Methods", Athens Greece, 28th to 30th May, 2012. Venue: National Hellenic Research Foundation, Institute of biology, Medicinal chemistry and biotechnology. Subject: Identification and quantification of phenolic compounds from sunflower (*Helianthus annuus* L.) kernels and shells by LC-MS/MS and GC-MS after silylation. Determination of antioxidant capacity. P. Kavalari¹, P. Zoumpoulakis², V.J. Sinanoglou³, C. Proestos¹

5. **IMA 2011, 7th International Conference on instrumental methods of analysis**, modern trends and applications, 18-22 September 2011, Chania Crete, Greece. Subject: Tin determination in canned tomato paste by electrothermal atomic absorption spectrometry. Passias I., Papageorgiou V., Thomaidis N. S., Proestos C.

6. **18th International Nutrition Congress, Durban, South Africa**, 19-23 Sept. 2005. Antioxidant capacity and phenolic compound profile of red wine in the

presence of iron and other dietary factors under conditions of *in vitro* digestion.

7. **IMA 05. International Conference. Instrumental Methods of Analysis. Modern Trends and Applications**, 2-6 Oct. 2005, Heraklion, Crete, Greece. GC-MS analysis of trimethylsilyl derivatives of some naturally occurring phenolic compounds in aromatic plants.

8. **9th European Nutrition Conference**, 1-4 October 2003 – Rome. Antioxidant activity of phenolic compounds isolated from plants of the *Lamiaceae* family. Importance to human nutrition.

9. **3rd International Conference, Instrumental Methods of Analysis. Modern Trends and Applications**, 23-27 September 2003, Thessaloniki, Greece. RP-HPLC of phenolic compounds of plant extracts. Investigation of their antioxidant capacity.

10. **3rd Aegean Analytical Chemistry Days**, 29 Sept.-3 Oct. 2002 Lesvos, Greece. A. Identification and quantitative determination of phenolic substances in aromatic plants of Greek origin, B. High Performance Liquid Chromatography analysis of phenolic substances in Greek wines.

11. **19th Panhellenic Chemistry Conference**, 6-10 Nov. 2002, Heraclion-Crete, Greece. Extraction, Identification and quantitative determination of phenolic compounds in aromatic plants.

Chief Editor

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2. **Open Journal of Analytical Chemistry Research**
3. **Current Research in Nutrition and Food Science**
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5. **International Journal of Agriculture Science and Food Technology**

6. **Journal of Food Science and Nutrition Therapy**
7. **Journal of Food and Nutrition Research**
8. **American Journal of Food Science and Technology**
9. **American Journal of Food and Nutrition**
10. **Journal of Food Science Research**
11. **Austin Journal of Nutrition and Food sciences**
12. **Journal of Nutrition and Health**
13. **International Journal of Clinical Nutrition & Dietetics**
14. **Sports Nutrition and Therapy**
15. **Journal of Food Science and Nutraceuticals**
16. **eFOOD, Wiley**

Reviewer at:

1. **Journal of Food Quality**
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6. **Food Analytical Methods**
7. **Biological Letters**
8. **Current Analytical Chemistry**
9. **Journal of the Science of Food and Agriculture**
10. **International Journal of Food Studies**
11. **Food Chemistry (Elsevier)**
12. **African Journal of Microbiology Research**
13. **Food Technology and Biotechnology**
14. **International Journal of Molecular Sciences**
15. **Antioxidants**
16. **BioMed Research International (formerly titled Journal of Biomedicine and Biotechnology)**
17. **International Journal of Biochemistry Research & Review**
18. **Journal of Food Science and Technology**
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22. **British Journal of Applied Science & Technology**
23. **European Journal of Medicinal Plants**

24. Free radical and antioxidants
25. Journal of Medicinal Plant Research
26. Molecules
27. Food and Chemical Toxicology
28. Food and Function
29. Analytical Methods (RSC)
30. Journal of Food Processing and Technology (OMICS Group)
31. Journal of Agricultural Science and Technology
32. Journal of Zhejiang University-SCIENCE
33. Global NEST Journal
34. Phytochemical Analysis
35. RSC Advances (Royal Society of Chemistry)
36. Food and Function (Royal Society of Chemistry)
37. Analytical Methods (Royal Society of Chemistry)
38. International Journal of Nutrition and Food Sciences
39. Journal of Food and Nutrition Sciences
40. International Journal of Agricultural Sciences and Natural Resources
41. American Journal of Nutrition and Food Science
42. Journal of Complementary and Integrative Medicine
43. Journal of Food and Nutrition Research
44. African Journal of Food Science (AJFS)
45. Journal of Nutritional Health and Food Science
46. Journal of Food Engineering
47. Journal of Food Composition and Analysis (Elsevier)
48. Food Research International
49. Chemistry and Physics of Lipids
50. African Journal of Food Science (AJFS)
51. Arabian Journal of Chemistry (Elsevier)
52. Journal of Agricultural and Food Chemistry (ACS)
53. Food Control (Elsevier)
54. Industrial Crops and Products (Elsevier)

European Projects involved

| | |
|-------------------------------|-------------------------------------------------------------------------------------|
| EXCEL4MED | HORIZON-WIDERA-2022-ACCESS-04-01 partner Budget 1.400.000euro |
| FunShield4Med | HORIZON-WIDERA-2021-ACCESS-03-01 partner Budget 270.000 euro |
| NanoCosmos | HORIZON-MSCA-2021-SE-01-01 Coordinator Budget 1.000.000 euro |
| SUPREME | HORIZON-CL4-2021-RESILIENCE-01-20 Coordinator Budget 1.200.000 euro |

National projects

10 national projects from 2012 -today, 5 ongoing funded by EU and The General Secretariat for Research and Innovation (GSRI) [GSRI: GSRI Mission and Background \(gsrt.gr\)](#)

Projects/Programmes (in details)

Project/Programme Title:

"Nanoencapsulation of bioactive compounds from plant by products to produce sensitive skin cosmetics"

- **NanoCosmos**

Funding Body:

HORIZON-TMA-MSCA-SE (MSCA Staff Exchanges)

Duration:

48 months

Project/Programme Title:

"Excellence hub in green technologies: Introducing innovation ecosystems in the Mediterranean food value chain"

- **EXCEL4MED**

Funding Body:

HORIZON-CSA (HORIZON-WIDERA, (Excellence Hubs)

Duration:

48 months

Project/Programme Title:

"Shielding food safety and security by enabling the foresight of fungal spoilage and mycotoxins threats in the Mediterranean region under climate change conditions" - **FunShield4Med**

Funding Body:

HORIZON-CSA (HORIZON-WIDERA, Twinning)

Duration:

24 months

Project/Programme Title:

EFSA's European Food Risk Assessment Fellowship (EU-FORA) Programme

Funding Body:

EU-FORA Training Programme

Duration:

12 months

Project/Programme Title:

"Sustainable nanoParticles Enabled antiMicrobial surface coatings" – **SUPREME**

Funding Body:

HORIZON-CL4-2022-RESILIENCE

Duration:

48 months

Project/Programme Title:

"Development and Installation of Innovative Technologies in rice cultivation to improve the competitiveness of Agricultural Farms" – **ΥΔΡΟΤΟΜΩ**

Funding Body:

With the co-financing of Greece and the European Union. Project Code: M16SYN-00344

Website:

<https://ydrotomo.gr/>

Project/Programme Title:

"Methodology development for the quality control-adulteration of olive products, using modern analytical and chemometric techniques" – **HOLEA**

Funding Body:

"Competitiveness, Entrepreneurship and Innovation" (EPAnEK) Operational Programme, Special Service for the Management and Implementation of Actions in the fields of Research, Technological Development and Innovation (RTDI). NSRF 2014-2020

Duration:

54 months

Project/Programme Title:

"Encapsulation of bioactive compounds from aromatic and medicinal plants in nanoparticles for use in the

production of: a) Biofunctional foods & Nutritional Supplements, b) Livestock protection products, c) Plant protection products" – ENBIOS

Funding Body:

Operational Programme of Western Macedonia 2014-2020

Duration:

30 months

Project/Programme Title:

"Capturing the atomic and metabolomic profile of Greek wine products and spirits of Northern Greece, Sections 3 and 6" – BACHUS

Funding Body:

"Competitiveness, Entrepreneurship and Innovation" (EPAnEK) Operational Programme, Special Service for the Management and Implementation of Actions in the fields of Research, Technological Development and Innovation (RTDI).

Duration:

24 months

Project/Programme Title:

"Chemical Analyses of wine products and spirits from Greek regions known for the production of wine spirits (tsipouro) and products (vinegar)" – BACHUS

Funding Body:

"Competitiveness, Entrepreneurship and Innovation" (EPAnEK) Operational Programme, Special Service for the Management and Implementation of Actions in the fields of Research, Technological Development and Innovation (RTDI).

Duration:

24 months

Project/Programme Title:

"Development and production of innovative bio-functional pastry products with high nutritional value, based on the traditional sourdough, and enriched with plant antioxidants from agro-food by-products of the Attica Region" – FUNBAKES

Funding Body:

Regional Operational Programme of Attica "Attica 2014-2020"

Duration:

18 months

Project/Programme Title:

"Prominence of the plant biodiversity of the Attica Region, through the utilization of its beekeeping plants, for the production of innovative and culinary honey products, with the use of modern encapsulation technologies"

Funding Body:

Regional Operational Programme of Attica "Attica 2014-2020"

Duration:

18 months

Project/Programme Title:

Provision of services and analysis of raw materials and finished soft drink product from Sea Buckthorn leaves.

Funding Body:

Agricultural Cooperative "PELOPONNESIAN LAND".

Duration:

12 months

Project/Programme Title:

Provision of services and analyses of infusion, value-added water with sea buckthorn leaves.

Funding Body:

Agricultural Cooperative "PELOPONNESIAN LAND".

Duration:

12 months