

## **ΒΙΟΓΡΑΦΙΚΟ ΣΗΜΕΙΩΜΑ**

### **Ατομικά στοιχεία**

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### **A. ΠΑΡΟΥΣΑ ΘΕΣΗ**

**Καθηγητής,** Εργαστήριο Γενικής Χημείας, Τμήμα Επιστήμης Τροφίμων και Διατροφής του Ανθρώπου, Σχολή Τροφίμων, Βιοτεχνολογίας και Ανάπτυξης, Γεωπονικό Πανεπιστήμιο Αθηνών (ΦΕΚ 2123/Τεύχος /31-08-2022).

**Γνωστικό Αντικείμενο:** Ενόργανη Ανάλυση - Βιοφασματοσκοπία

### **B.Πεδία ερευνητικού ενδιαφέροντος**

Ανάλυση φυτικών – φυσικών προϊόντων, τροφίμων και μικροοργανισμών με χρωματογραφικές μεθόδους (TLC, HPLC – UV/Vis , GC), ταυτοποίηση των συστατικών τους με φασματοσκοπικές μεθόδους (UV-Vis, FT-IR, FT-Raman, NMR) και μελέτη της βιολογικής τους δράσης, αυθεντικότητα αγροδιατροφικών προϊόντων.

### **Γ. ΔΙΔΑΚΤΙΚΗ ΔΡΑΣΤΗΡΙΟΤΗΤΑ ΚΑΙ ΕΜΠΕΙΡΙΑ**

#### **Γ.1 Διδακτικό έργο και εμπειρία**

1. Γενική και Ενόργανη Χημεία, προπτυχιακό, (θεωρία 2012 – σήμερα, εργαστήριο 2001-2007 και 2012-σήμερα)
2. Οργανική Χημεία, προπτυχιακό (θεωρία 2012 – σήμερα, εργαστήριο 2001-2007 και 2012-σήμερα)
3. Ενόργανη Ανάλυση, προπτυχιακό, (θεωρία 2012 - σήμερα, εργαστήριο 2004 – σήμερα). Το μάθημα μετονομάστηκε σε Ενόργανη Χημική Ανάλυση (για το τμήμα Επιστήμης Τροφίμων και Διατροφής του Ανθρώπου και το τμήμα Βιοτεχνολογίας) και σε Αρχές Ενόργανης Χημικής Ανάλυσης (για το τμήμα Επιστήμης Φυτικής Παραγωγής)
4. Φυσικά Προϊόντα (Θεωρία- Εργαστήριο 2018- σήμερα)
5. Φασματοσκοπία υπερύθρου και Raman, μεταπτυχιακό πρώην Γενικού Τμήματος και νυν Επιστήμης Τροφίμων και Διατροφής του Ανθρώπου με τίτλο «Επιστήμη & Τεχνολογία Τροφίμων & Διατροφή του Ανθρώπου» στην κατεύθυνση «Μελέτη και Αξιοποίηση Φυσικών Προϊόντων» (2012-σήμερα)
6. Παραλαβή, διαχωρισμός και απομόνωση φυσικών προϊόντων, μεταπτυχιακό του τμήματος Επιστήμης Τροφίμων και Διατροφής του Ανθρώπου με τίτλο «Επιστήμη & Τεχνολογία Τροφίμων & Διατροφή του Ανθρώπου» στην κατεύθυνση «Μελέτη και Αξιοποίηση Φυσικών Προϊόντων» (2014-σήμερα)
7. Τεχνικές ελέγχου βιοδραστικότητας, μεταπτυχιακό του τμήματος Επιστήμης Τροφίμων και Διατροφής του Ανθρώπου με τίτλο «Επιστήμη & Τεχνολογία Τροφίμων & Διατροφή του Ανθρώπου» στην κατεύθυνση «Μελέτη και Αξιοποίηση Φυσικών Προϊόντων» (2014-σήμερα)
8. Φασματοσκοπικές Μέθοδοι Ανάλυσης Φυτών του Μεταπτυχιακού Προγράμματος σπουδών «Επιστήμες και Συστήματα Φυτικής Παραγωγής» του Τμήματος Επιστήμη Φυτικής Παραγωγής (2015-σήμερα).

9. Φασματοσκοπία υπερύθρου (αρχές, οργανολογία, εφαρμογές) στο Διδρυματικό Πρόγραμμα Μεταπτυχιακών Σπουδών του ΕΚΠΑ με τίτλο: «Οργανική Σύνθεση και εφαρμογές της στη Χημική βιομηχανία» (2018-σήμερα)
10. Πιστοποιημένος Εκπαιδευτής Σ.Ε.Κ. του Ε.ΚΕ.ΠΙΣ. (Αριθμός Μητρώου: 403707).

## **Γ.2. Εκπαιδευτικά συγγράμματα – σημειώσεις**

1. «Ενόργανη Ανάλυση – Πανεπιστημιακές Σημειώσεις». Μ. Πολυσιού, Π.Ταραντίλης, Χ. Παππάς, Γ.Π.Α. (2013).
2. «Ενόργανη Ανάλυση - Εργαστηριακές Ασκήσεις» Μ. Πολυσιού, Π.Ταραντίλης, Χ. Παππάς, Γ.Π.Α. (2013).
3. «Βασικές εργαστηριακές γνώσεις και τεχνικές ασκήσεων Γενικής και Ανόργανης Χημείας». Β. Κωνσταντίνου, Χ. Παππάς, Γ.Π.Α. (2014).

## **Γ.3. Επιμέλεια Μεταφράσεων - Μεταφράσεις**

1. Μέλος της ομάδας επιμέλειας μετάφρασης του βιβλίου: «Αρχές Περιβαλλοντικής Χημείας» του συγγραφέα James E. Girard, εκδόσεις «Επιστημονικές εκδόσεις ΠΑΡΙΣΙΑΝΟΥ Α.Ε.», Μεταμόρφωση Αττικής, 2018.
2. Μετάφραση του 1<sup>ου</sup> Κεφαλαίου του βιβλίου: «Αρχές Χημείας. Η Αναζήτηση της Γνώσης» των συγγραφέων P. Atkins, L. Jones, L. Laverman, εκδόσεις ΥΤΟΡΙΑ, Αθήνα, 2018.
3. Επιμέλεια μετάφρασης των Κεφαλαίων 10 και 11 του βιβλίου: «Ενόργανη Ανάλυση» των συγγραφέων R.M. Granger, H.M. Yochum, J.N. Granger, K.D. Sienerth, εκδόσεις Π.Χ. Πασχαλίδης, Λευκωσία, 2020.

## **Δ. Συμμετοχή σε ερευνητικά προγράμματα: 21**

### **Ε. Κριτής σε διεθνή περιοδικά: Σε 45 διεθνή περιοδικά με σύστημα κριτών.**

#### **Z. Guest Editor**

\_Special Issue "Cutting-Edge Research on the Analysis of Small Biomolecules in Foods, Plants, and Biological Samples" (MDPI).

[https://www.mdpi.com/journal/biomolecules/special\\_issues/Small\\_Biomolecules\\_Foods\\_Plants\\_Biological\\_Samples](https://www.mdpi.com/journal/biomolecules/special_issues/Small_Biomolecules_Foods_Plants_Biological_Samples)

#### **Η. Δημοσιεύματα**

##### **H.1. Δημοσιεύσεις σε διεθνή περιοδικά με σύστημα κριτών**

1. FT-IR Spectroscopic Determination of the Degree of Esterification of Cell Wall Pectins from stored Peaches and Correlation to textural changes.  
A.Chatjigakis, **C.Pappas**, N.Proxenia, O.Kalantzi, P.Rodis and M.Polissiou.  
*Carbohydrates Polymers*, 37 (1998), 395-408.
2. Determination of Kenaf (*Hibiscus cannabinus L.*) lignin in crude plant material using Diffuse Reflectance Infrared Fourier Transform Spectroscopy.  
**C. Pappas**, P. A. Tarantilis and M. Polissiou.  
*Applied spectroscopy* 52 (1998), 1399-1402.
3. Prediction of the pH in Wood by Diffuse Reflectance Infrared Fourier Transform Spectroscopy.  
**C. Pappas**, P. Rodis, P. A. Tarantilis and M. Polissiou.  
*Applied spectroscopy* 53 (1999), 805-809.

4. Enzymatic acylation of hydroxypropyl cellulose in organic media and determination of the ester formation by Diffuse Reflectance Infrared Fourier Transform (DRIFT) Spectroscopy.  
V. Sereti, H. Stamatis, **C. Pappas**, M. Polissiou, and F.N. Kolisis.  
*Biotechn. Bioeng.*, 72 (2001), 495-500.
  
5. Comparison of classical and ultrasound-assisted isolation procedures of cellulose from kenaf (*Hibiscus cannabinus L.*) and eucalyptus (*Eucalyptus rodustrus Sm.*)  
**Pappas, C.**, Tarantilis, P. A., Daliani, I., Mavromoustakos, T.; Polissiou, M. *Ultrasonics Sonochemistry* 9 (2002), 19-23.
  
6. Quantitative analysis of  $\alpha$ -pinene and  $\beta$ -myrcene in mastic gum oil using FT-Raman spectroscopy.  
D. Daferera, **C. Pappas**, P. A. Tarantilis and M. Polissiou  
*Food Chemistry*, 77 (2002), 511-515.
  
7. Isolation and spectroscopic study of pectic substances from kenaf (*Hibiscus cannabinus L.*).  
**Christos S. Pappas**, Petros A. Tarantilis and Moschos G. Polissiou  
*Natural Product Letters* , Vol.17 (2003), No.3, 171-176
  
8. New Method for Pollen Identification by FT-IR Spectroscopy.  
**C.S. Pappas**, P.A. Tarantilis, P.C. Harizanis, M.G. Polissiou  
*Applied spectroscopy* Vol.57 (2003), No.1, 23-27
  
9. Determination of uronic acids in isolated hemicelluloses from kenaf using diffuse reflectance infrared Fourier transform spectroscopy (DRIFTS) and curve-fitting deconvolution method.  
A.N.Batsoulis, M.K. Nacos, **C.S.Pappas**, P.A. Tarantilis, T. Mavromoustakos and M.G. Polissiou  
*Applied spectroscopy* Vol.58 (2004), No.2, 199-202
  
10. Spectroscopic determination of the degree of esterification of pectic substances from kenaf.  
**C.S.Pappas**, P.A. Tarantilis and M.G. Polissiou  
*Natural Product Research* , Vol. 18 (2004), No. 4, pp 335-340
  
11. Determination of the degree of esterification of pectinates with decyl and benzyl ester groups by diffuse reflectance infrared Fourier transform spectroscopy (DRIFTS) and curve-fitting deconvolution method.  
**Christos S. Pappas**, Anna Molovikova, Zdenka Hromadkova, Petros A. Tarantilis, Anna Ebringerova, Moschos G. Polissiou  
*Carbohydrate Polymers*, 56(2004), 465-469
  
12. FT-Raman Spectroscopic Simultaneous Determination of Fructose and Glucose in Honey.  
Apostolos N. Batsoulis, Nikolaos G. Siatis, Athanasios C. Kimbaris, Eleftherios K. Allissandrakis, **Christos S. Pappas**, Petros A. Tarantilis, Paschalis C. Harizanis, Moschos G. Polissiou  
*Journal of Agricultural and Food Chemistry*, 53(2) (2004), 207-210
  
13. Rapid Method for Simultaneous Quantitative determination of Four Major Essential Oil Components from Oregano (*Oreganum sp.*) and Thyme (*Thymus sp.*) Using FT-Raman Spectroscopy.  
Nikolaos G. Siatis, Athanasios C. Kimbaris, **Christos S. Pappas**, Petros A. Tarantilis, Dimitra J. Daferera, Moschos G. Polissiou  
*Journal of Agricultural and Food Chemistry*, 53(2) (2004), 202-206

- 14.** Comparison of distillation and ultrasound assisted extraction methods for the isolation of sensitive aroma compounds from garlic (*Allium sativum*).  
A.C. Kimbaris, N.G. Siatis, D.J. Daferera, P.A. Tarantilis, **C. S. Pappas** and M.G. Polissiou  
*Ultrasonics Sonochemistry*, 13, 2006, 54-60
- 15.** Quantitative Analysis of Garlic (*Allium sativum*) Oil Acyclic Components using FT-Raman Spectroscopy.  
Athanasios C. Kimbaris, Nikolaos G. Siatis, **Christos S. Pappas**, Petros A. Tarantilis, and Moschos G. Polissiou.  
*Food Chemistry*, 94, 2006, 287-295
- 16.** Improvement of biodiesel production based on the application of ultrasounds: monitoring of the procedure by FT-IR spectroscopy.  
N.G. Siatis, A.C. Kimbaris, **C.S. Pappas**, P.A. Tarantilis and M.G. Polissiou  
*JAOCS*, 83, 2006, 53-57
- 17.** Kenaf xylan - A source of biologically active acidic oligosaccharides.  
M.K.Nacos, P.Katapodis, **C.Pappas**, D.Daferera, P.A. Tarantilis, P. Christakopoulos, M. Polissiou  
*Carbohydrate Polymers*, 66, 2006, 126-134
- 18.** Identification and differentiation of goat and sheep milk based on diffuse reflectance infrared Fourier transform spectroscopy (DRIFTS) using cluster analysis.  
**C.S. Pappas**, P.A.Tarantilis, E. Moschopoulou, G. Moatsou, I. Kandarakis and M.G. Polissiou  
*Food Chemistry*, 106, 2008, 1271-1277.
- 19.** Differentiation of Greek red wines on the basis of grape variety using attenuated total reflectance Fourier transform infrared spectroscopy.  
P.A. Tarantilis, V.E. Troianou, **C.S. Pappas**, Y.S. Kotseridis, M.G Polissiou  
*Food Chemistry* , 111, 2008, 192-196.
- 20.** An overview of structural features of DNA and RNA complexes with saffron compounds: Models and antioxidant activity.  
C. D. Kanakis, P. A. Tarantilis, **C. Pappas**, J. Bariyanga, H. A. Tajmir-Riahi and M.G. Polissiou  
*Journal of Photochemistry and Photobiology B: Biology*, 95, 2009, 204-212
- 21.** Ultrasound-assisted extraction gas chromatography-mass spectrometry analysis of volatile compounds in unifloral thyme honey from Greece.  
Eleftherios Alissandrakis, Petros A. Tarantilis, **Christos Pappas**, Paschalis C. Harizanis, Moschos Polissiou  
*European Food Research and Technology*, 229 (3), 2009, 365-373
- 22.** Geographical differentiation of saffron by GC-MS/FID and chemometrics.  
E. Anastasaki, C. Kanakis, **C. Pappas**, L. Maggi, C.P. del Campo, M. Carmona, G.L. Alonso, M. Polissiou  
*European Food Research and Technology*, 229, 2009, 899-905
- 23.** Quantitative determination of pulegone in pennyroyal oil by FT-IR spectroscopy.  
Eleftherios A. Petrakis, Athanasios C. Kimbaris, **Christos S. Pappas**, Petros A. Tarantilis, and Moschos G. Polissiou  
*Journal of Agricultural and Food Chemistry*, 59 (2009), 10044 – 10048

- 24.** Differentiation of saffron from four countries by multivariate analysis of Mid-infrared spectroscopy.  
Anastasaki E., Kanakis C., **Pappas C.**, Maggi L., del Campo C.P., Carmona M., Alonso G.L. and M. Polissiou  
*European Food Research and Technology*, 230 (2010), 571-577
- 25.** Quantification of Crocetin esters in saffron (*Crocus sativus L.*) Using Raman Spectroscopy and Chemometrics.  
Eirini G. Anastasaki, Charalabos D. Kanakis, **Christos Pappas**, Luana Maggi, Amaya Zalacain, Manuel Carmona, Gonzalo L. Alonso, and Moschos Polissiou  
*Journal of Agricultural and Food Chemistry*, 58(10) (2010), 6011-6017
- 26.** Investigation of organic extractives from unifloral chestnut (*Castanea sativa L.*) and eucalyptus (*Eucalyptus globulus Labill.*) honeys and flowers to identification of botanical marker compounds.  
Eleftherios Alissandrakis, Petros A. Tarantilis, **Christos Pappas**, Pashalis C. Harizanis, Moschos Polissiou  
*LWT-Food Science and Technology* 44 (2011), 1042-1051
- 27.** Quantitative determination of anthocyanins in three sweet cherry varieties using diffuse reflectance infrared Fourier transform spectroscopy.  
**C.S. Pappas**, C. Takidelli, E. Tsantili, P.A. Tarantilis, M.G. Polissiou  
*Journal of Food Composition and Analysis* 24(2011), 17-21
- 28.** Classification of Greek *Mentha pulegium L.* (Pennyroyal) samples, according to geographical location by Fourier Transform Infrared Spectroscopy.  
Charalabos D. Kanakis, Eleftherios A. Petrakis, Athanasios C. Kimbaris, **Christos Pappas**, Petros A. Tarantilis and Moschos G. Polissiou  
*Phytochemical Analysis* 23(2012), 34-43.
- 29.** Rapid strain classification and taxa delimitation within the edible mushroom genus *Pleurotus* through the use of diffuse reflectance infrared Fourier transform (DRIFT) spectroscopy.  
Georgios I. Zervakis, Georgios Bekiaris, Petros A. Tarantilis, **Christos S. Pappas**  
*Fungal Biology* 116(2012), 715-728
- 30.** Monitoring of royal jelly protein degradation during storage using Fourier-transform infrared (FTIR) spectroscopy.  
Petros A Tarantilis, **Christos S Pappas**, Eleftherios Alissandrakis, Paschalis C Harizanis and Moschos G Polissiou  
*Journal of Apicultural Research* 51(2) (2012), 185-192
- 31.** Direct Determination of Rosmarinic Acid in Lamiaceae Herbs Using Diffuse Reflectance Infrared Fourier Transform Spectroscopy (DRIFTS) and Chemometrics.  
Dimitrios Saltas, **Christos S. Pappas**, Dimitra Daferera, Petros A. Tarantilis, and Moschos G. Polissiou  
*Journal of Agricultural and Food Chemistry*, 61, (2013), 3235-3241
- 32.** Geographical differentiation of dried lentil seed (*Lens culinaris*) samples using Diffuse Reflectance Fourier Transform Infrared spectroscopy (DRIFTS) and discriminant analysis.  
G. Kouvoutsakis, C. Mitsi, P.A. Tarantilis, M.G. Polissiou, **C.S. Pappas\***  
*Food Chemistry* 145 (2014), 1011-1014.

**33.** Direct and Simultaneous Quantification of Tannin Mean Degree of Polymerization and Percentage of Galloylation in Grape Seeds Using Diffuse Reflectance Fourier Transform-Infrared Spectroscopy

**Christos Pappas**, Maria Kyraleou, Eleni Voskidi, Yorgos Kotseridis, Petros A. Tarantilis, and Stamatina Kallithraka

*Journal of Food Science* 80(2) (2015), C298-C306.

**34.** Direct determination of lactulose in heat-treated milk using diffuse reflectance infrared Fourier transform spectroscopy and partial least squares regression

**Christos S. Pappas**, Lambros Sakkas, Ekaterini Moschopoulou and Golfo Moatsou

*International Journal of Dairy Technology* 68(3) (2015), 448-453.

**35.** Diffuse reflectance Fourier transform infrared spectroscopy for simultaneous quantification of total phenolics and condensed tannins contained in grape seeds.

Maria Kyraleou, **Christos Pappas**, Eleni Voskidi, Yorgos Kotseridis, Marianthi Basalekou, Petros A. Tarantilis, Stamatina Kallithraka

*Industrial Crops and Products* 74 (2015), 784-791

**36.** Evaluation of a Raman Spectroscopic Method for the Determination of Alcohol Content in Greek Spirit Tsipouro.

**Christos Pappas\***, Basalekou Marianthi, Elina Konstantinou, Niki Proxenia, Stamatina Kallithraka, Yorgos Kotseridis and Petros Tarantilis.

*Current Research in Nutrition and Food Science* Vol.4(SI. 2) (2016), 1-9.

**37.** Authenticity Determination of Greek-Cretan Mono-Varietal White and Red Wines Based on their Phenolic Content using Attenuated Total Reflectance Fourier Transform Infrared Spectroscopy and Chemometrics.

Marianthi Basalekou, Argiro Strataridaki, **Christos Pappas**, Petros A. Tarantilis, Yorgos Kotseridis, Stamatina Kallithraka.

*Current Research in Nutrition and Food Science* Vol.4(SI. 2) (2016), 54-62.

**38.** Comparative Evaluation of ISO 3632 Proposed Method and an HPLC-DAD Method for Safranal Quantity Determination of Saffron.

M. Valle García-Rodríguez, Horacio López-Córcoles, Gonzalo L. Alonso, **Christos S. Pappas**, Moschos G. Polissiou, Petros A. Tarantilis.

*Food Chemistry* 221 (2017), 838-843.

**39.** Estimation of Antioxidant Activity of Different Mixed Herbal Infusions using Attenuated Total Reflectance Fourier Transform Infrared Spectroscopy and Chemometrics.

Aikaterini Venetsanou, Eirini Anastasaki, Chrysavgi Gardeli, Petros A. Tarantilis, **Christos S. Pappas\***.

*Emirates Journal of Food and Agriculture* 29(2) (2017), 149-155.

**40.** Direct determination of total isothiocyanate content in broccoli using attenuated total reflectance infrared Fourier transform spectroscopy.

P.K. Revelou, M.G. Kokotou, **C.S. Pappas\***, V. Constantinou-Kokotou

*Journal of Food Composition and Analysis* 61 (2017), 57-61

**41.** Wine authentication with Fourier Transform Infrared Spectroscopy: a feasibility study on variety, type of barrel wood and ageing time classification.

Marianthi Basalekou, **Christos Pappas**, Petros Tarantilis, Yorgos Kotseridis, Stamatina Kallithraka.

*Food Science and Technology* 52 (2017), 1307-1313

**42.** High Resolution Mass Spectrometry Studies of Sulforaphane and Indole-3-carbinol in Broccoli.

Maroula G. Kokotou, Panagiota-Kyriaki Revelou, **Christos Pappas**, Violetta Constantinou-Kokotou.

*Food Chemistry*, 237(2017), 566-573

**43.** Differentiation and identification of grape-associated black aspergilli using Fourier transform infrared (FT-IR) spectroscopic analysis of mycelia.

Efstathia A. Kogkaki, Manos Sofoulis, Pantelis Natskoulis, Petros A. Tarantilis, **Christos S. Pappas**, Efstathios Z. Panagou.

*International Journal of Food Microbiology* 259 (2017), 22–28

**44.** Red Wine Age Estimation by the Alteration of its Color Parameters: Fourier Transform Infrared Spectroscopy as a Tool to Monitor Wine Maturation Time.

M. Basalekou, **C. Pappas**, Y. Kotseridis, P. A. Tarantilis, E. Kontaxakis, and S. Kallithraka.

*Journal of Analytical Methods in Chemistry*, Volume 2017, doi:org/10.1155/2017/5767613, 9 pages.

**45.** Ellagitannins in wines: future prospects in methods of analysis using FT-IR spectroscopy.

Marianthi Basalekou, Stamatina Kallithraka, Petros A. Tarantilis, Yiorgos Kotseridis, **Christos Pappas\***.

*LWT - Food Science and Technology* 101(2019), 48-53

**46.** Proanthocyanidin content as an astringency estimation tool and maturation index in red and white winemaking technology.

Marianthi Basalekou, Maria Kyraleou, **Christos Pappas**, Petros Tarantilis, Yorgos Kotseridis, Stamatina Kallithraka.

*Food Chemistry* 299 (2019), 125135

**47.** FTIR assessment of compositional changes in lignocellulosic wastes during cultivation of *Cyclocybe cylindracea* mushrooms and use of chemometric models to predict production performance.

Georgios Bekiaris, Georgios Koutrotsios, Petros A. Tarantilis, **Christos S. Pappas**, Georgios I. Zervakis.

*Journal of Material Cycles and Waste Management* (2020), 22, 1027-1035

**48.** Study of the Quality Parameters and the Antioxidant Capacity for the FTIR-chemometric Differentiation of *Pistacia Vera* Oils.

Lydia Valasi, Dimitra Arvanitaki, Angeliki Mitropoulou, Maria Georgiadou, **Christos Pappas\***.

*Molecules* (2020), 25, 1614, doi:10.3390/molecules25071614.

**49.** Bioactivity and toxicity evaluation of infusions from selected Greek herbs.

Nefeli-Sofia D. Sotiropoulou, Evangelia Flampouri, Efstathia Skotti, **Christos Pappas**, Spyridon Kintzios, Petros A. Tarantilis.

*Food Bioscience* (2020), 35, 100598, doi.org/10.1016/j.fbio.2020.100598

**50.** Discrimination and Quantification of Aflatoxins in *Pistachia vera* Seeds Using FTIR-DRIFT Spectroscopy after their Treatment by Greek Medicinal and Aromatic Plants Extracts.

Efstathia Skotti, **Christos Pappas**, Maria Kaiafa, Iliada K. Lappa, Dimitrios I. Tsitsigiannis, Charilaos Giotis, Pavlos Bouchagier and Petros A. Tarantilis.

**51.** Wine Authenticity and Traceability with the Use of FT-IR.

Marianthi Basalekou\*, **Christos Pappas**, Petros A. Tarantilis and Stamatina Kallithraka. *Beverages* (2020), 6(2), 30, doi:10.3390/beverages6020030

**52.** Rapid screening on aflatoxins' presence in Pistachia vera nuts using diffuse reflectance infrared Fourier transform spectroscopy and chemometrics.

Lydia Valasi, Maria Georgiadou, Petros A. Tarantilis, Stavros Yanniotis, **Christos S. Pappas\***. *Journal of Food Science and Technology* (2020), doi.org/10.1007/s13197-020-04549-5.

**53.** Discrimination of botanical origin of olive oil from selected Greek cultivars by SPME-GC-MS and FTIR spectroscopy combined with chemometrics.

Panagiota-Kyriaki Revelou, Charis Pappa, Eleni Kakouri, Charalabos D. Kanakis, **Christos S. Pappas**, Petros A. Tarantilis\*. *Journal of the Science of Food and Agriculture* (2020), doi 10.1002/jsfa.10932

**54.** Botanical origin discrimination of Greek honeys: Physicochemical parameters vs Raman spectroscopy.

Marinos Xagoraris, Elisavet Lazarou, Eleftheria H. Kaparakou, Eleftherios Alissandrakis, George K. Papadopoulos, Petros A. Tarantilis and **Christos S. Pappas\***. *Journal of the Science of Food and Agriculture* (2020), doi 10.1002/jsfa.10961

**55.** Chemometric-Infrared Spectroscopic Model for the Taxonomy of Medicinal Herbs - The Case of Perennial Sideritis Species.

**Christos S. Pappas**, Marinos Xagoraris, Athanasios Kimbaris, Georgios Korakis\* and Petros A. Tarantilis. *Biomedical Journal of Scientific & Technical Research* (2020), 24707-24712

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**4.** Determination of 4(5)-Methylimidazole in Sugar–Amino Acid Aqueous Model Systems by UPLC-Q-ToF-MS.

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**1.** Applications of ultrasound chemistry in the fractionation of cell wall components of kenaf (*Hibiscus cannabinus L.*).

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E. Xera, P.K. Revelou, M. Xagoraris, C. Kanakis, **C. Pappas**, P. Tarantilis

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P.K. Revelou, M. Xagoraris, E. Xera, C. Kanakis, **C. Pappas**, P. Tarantilis

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**41.** The use of FTIR-ATR and SPME-GC-MS for botanical origin differentiation of unifloral honeydew and blend honeydew Greek common honey.

M. Xagoraris, P.K. Revelou, F.P. Vardaka, E. Alissandrakis, P.A. Tarantilis, **C. Pappas**

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**42.** GC-MS and LC-QTOF-HRMS for volatile and phenolic analysis of strawberry tree honey from Greece.

M. Xagoraris, P.K. Revelou, E. Savvidaki, E. Lazarou<sup>1</sup>, E. Alissandrakis, P.A.

Tarantilis, **C.S. Pappas**.

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**43.** SPME/GC-MS study of volatile compounds from strawberry tree and autumn heather honeys.

M. Xagoraris, E. Lazarou, P.K. Revelou, E. Alissandrakis, P.A. Tarantilis, **C.S. Pappas**

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**44.** A study on the potential of right-angle fluorescence spectroscopy for the discrimination of Greek adulterated olive oils with soybean oil.

M. Xagoraris, P. K. Revelou, **C.S. Pappas**, P. A. Tarantilis\*

9th Virtual Panhellenic Conference of Greek Lipid Forum, "Current Trends in the Field of Lipids" παράλληλα με το «18th EuroFed Lipid Congress and Expo», 22 October 2021, Book of Abstracts p. 67

**45.** Investigation of pistachio's (*Pistacia vera*) fresh kernel mycological quality under vacuum and air packaging.

Peppas A., Zafeiri E., Valasi L., Natskoulis P., Panagou E., **Pappas C.**

FoodMicro 2022, 28-31 of August, Athens, Greece. Book of Abstracts P1. 79

**46.** Screening of Greek Chestnut Honey by LC/Q-TOF/HRMS: Phenolic compounds as Biomarkers.

Marinos Xagoraris, Niovi Tsitiridou, Panagiota-Kyriaki Revelou, Eleftherios Alissandrakis, Petros A. Tarantilis, **Christos S. Pappas\***.

The 3rd International Electronic Conference on Foods: Foods 2022: Food, Microbiome, and Health. Session: Food Analytical Methods and Components

**47.** Characterization of Volatile Fraction of Cretan PDO "Pefkothymaromelo" Honey Using SPME/GC-MS.



Marinos Xagoraris, Christina Siamantoura, Panagiota-Kyriaki Revelou, Elisavet Savvidaki, Fotini-Paraskevi Vardaka, Eleftherios Alissandrakis, Petros A. Tarantilis, **Christos Pappas\***.

The 3rd International Electronic Conference on Foods: Foods 2022: Food, Microbiome, and Health. Session: Food Analytical Methods and Components

**48. FTIR Spectroscopy in Combination with Chemometrics for the Estimation of Grape Pomace Geographical Origin.**

Marinos Xagoraris, Panagiota-Kyriaki Revelou, Efstathia Skotti, **Christos S. Pappas**, Petros A. Tarantilis.

The 3rd International Electronic Conference on Foods: Foods 2022: Food, Microbiome, and Health. Session: Food Analytical Methods and Components

**H.5. Ανακοινώσεις – δημοσιεύσεις σε ελληνικά συνέδρια: 5**

**1.** Απομόνωση και φασματοσκοπική μελέτη ημικυτταρινών του κενάφ (*Hibiscus cannabinus L.*). Μ.Κ. Νάκος, Δ. Δαφερέρα, **Χ. Παππάς**, Π.Α. Ταραντίλης και Μ. Πολυσίου.

18<sup>ο</sup> Πανελλήνιο Συνέδριο Χημείας. Πρακτικά σελ. 142 – 145.

10 – 13 Μαρτίου 2001, Πειραιάς.

**2.** Προσδιορισμός του α-πινενίου και β-μυρκενίου στο μαστιχέλαιο με φασματοσκοπία Raman.

Δ. Δαφερέρα, **Χ. Παππάς**, Π.Α. Ταραντίλης και Μ. Πολυσίου.

18<sup>ο</sup> Πανελλήνιο Συνέδριο Χημείας. Πρακτικά σελ. 495 – 498.

10 – 13 Μαρτίου 2001, Πειραιάς.

**3.** Μελέτη αντιοξειδωτικής ικανότητας φαινολικών ουσιών κατά τη συντήρηση ποικιλιών κερασιών (*Prunus avium L.*) με χημικές και φασματοσκοπικές μεθόδους (FT-IR).

Χ. Τακιδέλλη, Ε. Τσαντίλη, Δ. Ρούσκας, **Χ. Παππάς**, Π. Ταραντίλης, Μ.

Βασιλακάκης, Μ. Πολυσίου

23<sup>ο</sup> Συνέδριο της Ελληνικής Εταιρείας της Επιστήμης των Οπωροκηπευτικών.

Χανιά 23-26 Οκτωβρίου 2007

**4.** Ταχεία ανίχνευση της αλλοίωσης βόειου κρέατος με την τεχνική Φασματοσκοπίας υπερύθρου με μετασχηματισμό Fourier (FT-IR).

Α. Αργύρη, Π. Α. Ταραντίλης, **Χ. Παππάς**, Ε. Πανάγου, Μ. Πολυσίου & Γ-Ι. Ε. Νυχάς

1<sup>ο</sup> Πανελλήνιο Συνέδριο για το κρέας και τα προϊόντα του.

Αθήνα 2008.

**5.** Διερεύνηση της αποικοδόμησης των πρωτεϊνών του βασιλικού πολτού κατά την αποθήκευση με τη χρήση φασματοσκοπίας FT-IR.

Ε. Αλυσσανδράκης, **Χ. Σ. Παππάς**, Π. Α. Ταραντίλης, Π. Χ. Χαριζάνης και Μ. Γ. Πολυσίου.

Διήμερο Επιστημονικό Συνέδριο. Διεθνές Έτος Χημείας 2011: Ημέρες Χημείας Τροφίμων, Αθήνα 04-05 Νοεμβρίου 2011.