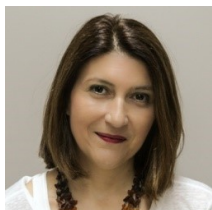






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WORK EXPERIENCE

CURRENT ACADEMIC POSITION

- 2018- today Assistant Professor in Food Chemistry, Department of Food Science and Human Nutrition, Agricultural University of Athens, Greece
- 2020-today Member of the Graduate Program "Food, Nutrition, and Health, Department of Food Science and Human Nutrition, Agricultural University of Athens, Greece

PAST SCIENTIFIC AND PROFESSIONAL POSITIONS

- 2002-2018 Laboratory Teaching staff in the Laboratory of Food Chemistry and Analysis of Agricultural University of Athens
- 1996-2001 Laboratory Associate, Department of Food Technology and Nutrition, Technological Educational Institute of Athens (University of West Attica now)
- 1992-1993 Quality Control of Milk and Fruit Juices in private sector (EVGA S.A.)

EDUCATION AND TRAINING

PERSONAL SKILLS

EDUCATION

- 2009 Ph.D., Food Science, Agricultural University of Athens, Greece
- 1995 M.Sc., Food Technology, Humberstone University, UK
- 1992 B.Sc., Food Science and Technology, Agricultural University of Athens, Greece

TRAINING

- 2022 International Expert Course in Olive Oil Tasting, Jaén, Spain
- 2005 International Postgraduate Course: "Soil and Plant Analysis and Data Handling", Wageningen University, The Netherlands
- Distance learning: "International Food Laws & Regulations ANR 490, Section 730, Fall Semester 2001, Michigan State University, The College of Agriculture & Natural Resources, and the Institute for Food Laws & Regulations

Communication skills Good oral and written communication skills gained through teaching activities and research

Job-related skills **Scientific and professional experience includes:**

- Isolation and identification of antioxidant compounds in medicinal and aromatic plants and foods of plant origin. Applications in foods. Isolation of secondary metabolites and study of their antioxidant activity.
- Anthocyanins: stability, uses and bioactivity
- Advanced lipoxidation end products (ALEs)
- Olive oil analyses
- Microbial and food lipid analysis

PUBLICATIONS

Publications Publications in peer reviewed journals (34), (see annex)

Conferences Presentations at nationals and international conferences (38)

Projects Member or partner in 12 projects funded from EU, national and private organisations

Member of Scientific Committees Member of Scientific Committee of Greek Lipid Forum

Teaching activities Undergraduate and Graduate course at the Agricultural University of Athens. Supervision of 1 PhD, 7 MSc and 9 Undergraduate Theses

Citations 1235, h-index: 17 (exclude self-citations of all authors, scopus 22/05/2023)

Reviewer In 13 journals

ANNEX

PUBLICATIONS IN PEER REVIEWED JOURNALS

1. Papadakis, E. S., **Gardeli, Chr.**, Tzia, C. (2006). Spray Drying of Raisin Juice Concentrate. *Drying Technology* 24 (2): 173 – 180
2. Papageorgiou, V., **Gardeli, Chr.**, Mallouchos, A., Papaioannou, M., Komaitis, M. (2008). Variation of the Chemical Profile and Antioxidant Behavior of *Rosmarinus officinalis* L. and *Salvia fruticosa* Miller Grown in Greece. *Journal of Agricultural and Food Chemistry* 56 (16): 7254-7264
3. **Gardeli, Chr.**, Papageorgiou, V., Mallouchos, A., Kibouris, Th., Komaitis, M. (2008). Essential oil composition of *Pistacia lentiscus* L. and *Myrtus communis* L.: Evaluation of antioxidant capacity of methanolic extracts. *Food Chemistry* 107: 1120–1130
4. **Gardeli, Chr.**, Evageliou, V., Poulos, C., Yanniotis, S., Komaitis, M. (2010). Drying of fennel plants: oven, freeze-drying, effect of freeze drying time and use of biopolymers. *Drying Technology* 28: 542-549

5. Fakas, S., Kefalogianni, I., Makri, A., Tsoumpeli, G., Rouni, G. **Gardeli, Chr.**, Papanikolaou, S., Aggelis G. (2010). Characterization of olive fruit microflora and its effect on olive oil volatile compounds biogenesis. *European Journal of Lipid Science and Technology* 112: 1024–1032
6. Zafeiropoulou, T., Evageliou, V., **Gardeli, Chr.**, Yanniotis, S., Komaitis M. (2010). Retention of *trans*-anethole by gelatine and starch matrices. *Food Chemistry* 123: 364–368
7. Evageliou, V., Galanaki, P., Gardeli Chr., Komaitis, M. (2011). Retention of ethyl butyrate by gellan gels in the presence of potassium ions. *Food Chemistry* 126: 866-869
8. Chatzifragkou, A., Petrou, I., **Gardeli, Chr.**, Komaitis, M., Papanikolaou, S. (2011). Effect of *Origanum vulgare* L. essential oil on growth and lipid profile of *Yarrowia lipolytica* cultivated on glycerol based media. *Journal of American Oil Chemists Society* 88: 1955-1964
9. Zafeiropoulou, T., Evageliou, V., **Gardeli, Chr.**, Yanniotis, S., Komaitis M. (2012). Retention of selected aroma compounds by gelatine matrices. *Food Hydrocolloids* 28: 105-109
10. Chatzifragkou, A., Aggelis, G., **Gardeli, Chr.**, Galiotou-Panayotou, M., Komaitis, M., Papanikolaou, S. (2012). Adaptation dynamics of *Clostridium butyricum* in high 1,3-propanediol content media. *Applied Microbiology and Biotechnology* 95: 1541–1552
11. Tchakouteu, S. S., Kalantzi, O., **Gardeli, Chr.**, Koutinas A. A., Aggelis, G., Papanikolaou, S. (2015a). Lipid production by yeasts growing on biodiesel-derived crude glycerol: strain selection and impact of substrate concentration on the fermentation efficiency. *Journal of Applied Microbiology* 118: 911-927
12. Evageliou, V., Gerolymatou, A., Sotirakoglou, K., **Gardeli, Chr.**, Yanniotis S. (2015). Retention of *trans*-anethole by single and double layered films based on gelatine. *Food Hydrocolloids* 47: 94-98
13. Georgiadou, M., **Gardeli, Chr.**, Komaitis, M., Tsitsigiannis, D.I., Paplomatas, E.J and Yanniotis S. (2015). Volatile profiles of healthy and aflatoxin contaminated pistachios. *Food Research International* 74: 89-96
14. Kachrimanidou, V., Kopsahelis, N., Alexandri, M., Strati, A., **Gardeli, Chr.**, Papanikolaou, S., Komaitis, M., Kookos, K.I., Koutinas, A.A. (2015). Integrated sunflower-based biorefinery for the production of antioxidants, protein isolate and poly(3-hydroxybutyrate). *Industrial Crops and Products* 71: 106–113
15. Liano, T., Alexandri, M., Koutinas, A.A., **Gardeli, Chr.**, Papapostolou, H., Coz, A., Quijorna, N., Andres, A., Komaitis M. (2015). Liquid-Liquid Extraction of Phenolic Compounds from Spent Sulphite Liquor. *Waste Biomass Valorization*. doi: 10.1007/s12649-015-9425-9
16. Alexandri, M., Papapostolou, H., Vlysidis, A., **Gardeli, Chr.**, Komaitis, M., Papanikolaou, S., Koutinas, A. A. (2016). Extraction of phenolic compounds and succinic acid production from spent sulphite liquor. *Journal of Chemical Technology and Biotechnology*. doi: 10.1002/jctb.4880
17. Poimenidou, V. S., Bikouli, C. V., **Gardeli, Chr.**, Mitsi, C., Tarantilis, A. P., Nychas, G.J., Skandamis, N. P. (2016). Effect of single or combined chemical and natural antimicrobial interventions on *Escherichia coli* O157:H7, total microbiota and color of packaged spinach and lettuce. *International Journal of Food Microbiology* 220: 6–18.
18. Papanikolaou, S., Rontou, M., Belka, A., Athenaki, M., **Gardeli, Chr.**, Mallouchos, A., Kalantzi, O., Koutinas, A.A., Kookos, K.I. Zeng, A.P., Aggelis, G. (2017a). Conversion of biodiesel-derived glycerol into biotechnological products of industrial significance by yeast and fungal strains. *Eng Life Sci* 17, 262–281 doi: 10.1002/elsc.201500191.
19. Papanikolaou, S., Kampisopoulou, E., Blanchard, F., Rondags, E., **Gardeli, Chr.**, Koutinas, A. A., Chevalot, I., and Aggelis, G. (2017b). Production of secondary metabolites through glycerol fermentation under carbon-excess conditions by the yeasts *Yarrowia lipolytica* and *Rhodospiridium toruloides*. *Eur. J. Lipid Sci. Technol.* 119 (9), 1600507 (1-16)
20. Athenaki M., **Gardeli, Chr.**, Diamantopoulou, P., Tchakouteu, S.S., Sarris, D., Philippoussis, A., Papanikolaou, S. (2017). Lipids from yeasts and fungi: physiology, production and analytical considerations, *Journal of Applied Microbiology*, 124: 336-367.

21. **Gardeli, Chr.**, Athenaki, M., Xenopoulos, E., Mallouchos, A., Koutinas, A. A., Aggelis, G., and Papanikolaou, S. (2017). Lipid production and characterization by *Mortierella (Umbelopsis) isabellina* cultivated on lignocellulosic sugars. *Journal of Applied Microbiology*, 123, 1461-1477.
22. Papadaki, A., Mallouchos, A., Efthymiou, Maria-Nefeli, **Gardeli, Chr.**, Kopsahelis, N., Agueiras, C.G. E., Freire, M.G. D., Papanikolaou, S., Koutinas, A.A. (2017). Production of wax esters via microbial oil synthesis from food industry waste and by-product streams. *Bioresource Technology* 245: 274–282.
23. Venetsanou, A., Anastasaki, E., **Gardeli, Chr.**, Tarantilis, A. P., Pappas S. Chr. (2017). Estimation of antioxidant activity of different mixed herbal infusions using attenuated total reflectance Fourier transform infrared spectroscopy and chemometrics. *Emirates Journal of Food and Agriculture* 29(2): 149-155
24. Charalampia Dimou, Koutelidakis E. Antonios, **Chrysavgi Gardeli**, Anastasia Papadaki, Haralabos C. Karantonis and Charalampia Dimou (2019) Valorization of Cheese whey To “Bio”-value added food Products with Industrial Interest and their Potential Beneficial Health Effects. *International Journal of Horticulture, Agriculture and Food Science*, 3, 64-74, 2019, <https://dx.doi.org/10.22161/ijhaf.3.2.5>
25. **Gardeli, Chr.***, Varela, K., Krokida, E. and Mallouchos, A. (2019). Investigation of Anthocyanins Stability from Pomegranate Juice (*Punica Granatum* L. Cv Ermioni) under a Simulated Digestion Process, *Medicines*, 6, 90, 2-14, doi:10.3390/medicines6030090
26. Mallouchos, A., Mikrou, T. **Gardeli, Chr.** (2020). Gas Chromatography–Mass Spectrometry–Based Metabolite Profiling for the Assessment of Freshness in Gilthead Sea Bream (*Sparus aurata*). *Foods*, 9, 464, 1-11, <https://www.mdpi.com/2304-8158/9/4/464>
27. Theano Mikrou, Elisavet Pantelidou, Niki Parasyri, Andreas Papaioannou, Maria Kapsokefalou, **Chrysavgi Gardeli** and Athanasios Mallouchos* (2020). Varietal and Geographical Discrimination of Greek Monovarietal Extra Virgin Olive Oils Based on Squalene, Tocopherol, and Fatty Acid Composition. *Molecules*, 25, 3818; doi:10.3390/molecules25173818
28. Drakou, Christina; **Gardeli, Chrysavgi**; Tsialtas, Ioannis; Alexopoulos, Serafeim; Mallouchos, A; Koulas, Symeon; Tsagkarakou, Anastasia; Asimakopoulos, Demetres; Leonidas, Demetres; Psarra, Anna Maria; Skamnaki, Vassiliki. (2020). Affinity crystallography reveals binding of pomegranate juice anthocyanins at the inhibitor site of glycogen phosphorylase: the contribution of sugar moiety to potency and its implications to binding mode. *J. Agric. Food Chem.* 68, 37, 10191–10199 DOI: 10.1021/acs.jafc.0c04205.
29. Diamantopoulou P, **Gardeli C**, Papanikolaou S. (2021). Impact of olive mill wastewaters on the physiological behavior of a wild-type new *Ganoderma resinaceum* isolate. *Environ Sci Pollut Res Int.* Apr;28(16):20570-20585. doi: 10.1007/s11356-020-11835-4. Epub 2021 Jan 6. PMID: 33410062
30. Mikrou, T.; Kasimati, K.; Doufexi, I.; Kapsokefalou, M.; **Gardeli, C.**; Mallouchos, A. (2021). Volatile Composition of Industrially Fermented Table Olives from Greece. *Foods* 10, 1000. <https://doi.org/10.3390/foods10051000>
31. Gavriil, A., Zilelidou, E., Papadopoulos, A.-E., Siderakou, D., Kasiotis, K.M., Haroutounian, S.A., **Gardeli, C.**, Giannenas, I., Skandamis, P.N., 2021. Evaluation of antimicrobial activities of plant aqueous extracts against *Salmonella Typhimurium* and their application to improve safety of pork meat. *Sci. Rep.* 11, 21971. <https://doi.org/10.1038/s41598-021-01251-0>
32. Pasiadis, I.N., Ntakoulas, D.D., Raptopoulou, K., **Gardeli, C.**, Proestos, C., 2021. Chemical Composition of Essential Oils of Aromatic and Medicinal Herbs Cultivated in Greece—Benefits and Drawbacks. *Foods* 10, 2354. <https://doi.org/10.3390/foods10102354>)
33. Vlassopoulos, A.; Mikrou, T.; Papantoni, A.; Papadopoulos, G.; Kapsokefalou, M.; Mallouchos, A.; Gardeli, C. The Effect of Terpenoid Compounds on the Formation of Advanced Glycation Endproducts (AGEs) in Model Systems. *Appl. Sci.* 2022, 12, 908. <https://doi.org/10.3390/app12020908>

34. Theano Mikrou, Maria Litsa, Artemis Papantoni, Maria Kapsokefalou, **Chrysavgi Gardeli** and Athanasios Mallouchos*, **2023**. Effect of Cultivar and Geographical Origin on the Volatile Composition of Greek Monovarietal Extra Virgin Olive Oils. *Chemosensors*, **11**, 80. <https://doi.org/10.3390/chemosensors11020080>