

PERSONAL INFORMATION
Athanasios Mallouchos


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WORK EXPERIENCE

2019 - today	Assistant Professor in Food Analysis Dept. of Food Science and Human Nutrition, Agricultural University of Athens, Greece
2014 - 2019	Lecturer in Food Analysis Dept. of Food Science and Human Nutrition, Agricultural University of Athens, Greece
2012 - 2014	Chemist National Organization for Health Care Services (EOPYY) (Public Sector)
2008 - 2012	Chemist Social Insurance Institute (I.K.A.), Chemical Services Dept. (Public Sector)
2007 – 2008	Analytical Chemist N. Asteriadis S.A. (Scientific Equipment), Applications Dept., Training of customers and development of applications in the field of chromatography, spectroscopy
2006	Analytical Chemist Food Testing Laboratory - Tsakalidis A., Determination of pesticides in foodstuffs and water
2004	Analytical Chemist Anti-doping Control, Organizing Committee of Olympic Games Athens 2004, Analytical chemist at the laboratory of Doping Control

EDUCATION AND TRAINING

1999-2003	Ph.D. in Chemistry Dept. of Chemistry, University of Patras
1997-1999	MSc in Food Biotechnology University of Patras, University of Ioannina, University of Ulster
1993-1997	BSc in Chemistry Dept. of Chemistry, University of Athens

PERSONAL SKILLS

Mother tongue(s) Greek

Other language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C2	C2	C2	C2	C2

Job-related skills

Scientific and professional experience includes:

- Food metabolomics
- Analysis of volatile compounds for the assessment of food quality, spoilage and adulteration
- Isolation and determination of antioxidant compounds (phenolics) from aromatic-pharmaceutical plants and plant-derived foods
- Microbial and food lipids - isolation and characterization
- Chemical investigation and exploitation of food industry wastes & by-products as a source of high-value compounds (antioxidants, colorants)
- Chemical analysis of fermented food products (wine, beer, table olives, etc)
- Quality control of edible fats and oils

ADDITIONAL INFORMATION

Publications	<ul style="list-style-type: none"> • 63 papers in peer reviewed journals (see annex) • 4 book chapters (refereed)
Conferences	<ul style="list-style-type: none"> • Over 40 presentations at national and international conferences
Projects	<ul style="list-style-type: none"> • PI or partner in 13 projects funded from EU, national and private organisations (see annex)
Teaching activity	<ul style="list-style-type: none"> • Undergraduate and Graduate courses at the Agricultural University of Athens on Food Chemistry and Analysis. • Supervision of 12 MSc and 14 Undergraduate Theses • Member of the consulting committee of 10 PhD theses
Member of Scientific Committees	<ul style="list-style-type: none"> • Days of Food Chemistry 2015, Functional Foods, University of West Attica, 26-27th November 2015
Reviewer Scholarships	<ul style="list-style-type: none"> • In 6 journals • Greek State Scholarships Foundation (IKY) – Grant for excellent performance during postgraduate studies • Greek State Scholarships Foundation (IKY) – Scholarship for postgraduate studies in Greece (1999-2002)
Memberships Citations	Greek Chemists' Society 1973, <i>h</i> -index: 23 (exclude self-citations of all authors, scopus 12/05/2023)

ANNEX
PUBLICATIONS IN PEER REVIEWED JOURNALS

1. Sgouros, G.; Mallouchos, A.; Dourou, D.; Banilas, G.; Chalvanti, I.; Kourkoutas, Y.; Nisiotou, A. *Torulasporea Delbrueckii* May Help Manage Total and Volatile Acidity of Santorini-Assyrtiko Wine in View of Global Warming. *Foods* **2023**, *12*, doi:10.3390/foods12010191.
2. Plioni, I.; Panitsa, A.; Mallouchos, A.; Terpou, A.; Tsogka, I.; Adamopoulou, V.; Bekatorou, A. Production of Syrups from Corinthian Currant Industrial Finishing Side-Stream: Quality Evaluation and Volatilome. *Sustainability (Switzerland)* **2023**, *15*, doi:10.3390/su15010495.
3. Parlapani, F.F.; Anagnostopoulos, D.A.; Karamani, E.; Mallouchos, A.; Haroutounian, S.A.; Boziaris, I.S. Growth and Volatile Organic Compound Production of *Pseudomonas* Fish Spoiler Strains on Fish Juice Agar Model Substrate at Different Temperatures. *Microorganisms* **2023**, *11*, doi:10.3390/microorganisms11010189.
4. Mikrou, T.; Litsa, M.; Papantoni, A.; Kapsokafalou, M.; Gardeli, C.; Mallouchos, A. Effect of Cultivar and Geographical Origin on the Volatile Composition of Greek Monovarietal Extra Virgin Olive Oils. *Chemosensors* **2023**, *11*, doi:10.3390/chemosensors11020080.
5. Vlassopoulos, A.; Mikrou, T.; Papantoni, A.; Papadopoulos, G.; Kapsokafalou, M.; Mallouchos, A.; Gardeli, C. The Effect of Terpenoid Compounds on the Formation of Advanced Glycation Endproducts (AGEs) in Model Systems. *Applied Sciences (Switzerland)* **2022**, *12*, doi:10.3390/app12020908.
6. Anagnostopoulos, D.A.; Parlapani, F.F.; Mallouchos, A.; Angelidou, A.; Syropoulou, F.; Minos, G.; Boziaris, I.S. Volatile Organic Compounds and 16S Metabarcoding in Ice-Stored Red Seabream *Pagrus Major*. *Foods* **2022**, *11*, doi:10.3390/foods11050666.

7. Tagkouli, D.; Bekiaris, G.; Pantazi, S.; Anastasopoulou, M.E.; Koutrotsios, G.; Mallouchos, A.; Zervakis, G.I.; Kalogeropoulos, N. Volatile Profiling of *Pleurotus Eryngii* and *Pleurotus Ostreatus* Cultivated on Agricultural and Agro-Industrial by-Products. *Foods* **2021**, *10*, doi:10.3390/foods10061287.
8. Syropoulou, F.; Parlapani, F.F.; Anagnostopoulos, D.A.; Stamatiou, A.; Mallouchos, A.; Boziaris, I.S. Spoilage Investigation of Chill Stored Meagre (*Argyrosomus Regius*) Using Modern Microbiological and Analytical Techniques. *Foods* **2021**, *10*, doi:10.3390/foods10123109.
9. Plioni, I.; Bekatorou, A.; Terpou, A.; Mallouchos, A.; Plessas, S.; Koutinas, A.A.; Katechaki, E. Vinegar Production from Corinthian Currants Finishing Side-Stream: Development and Comparison of Methods Based on Immobilized Acetic Acid Bacteria. *Foods* **2021**, *10*, doi:10.3390/foods10123133.
10. Plioni, I.; Bekatorou, A.; Mallouchos, A.; Kandyli, P.; Chiou, A.; Panagopoulou, E.A.; Dede, V.; Styliara, P. Corinthian Currants Finishing Side-Stream: Chemical Characterization, Volatilome, and Valorisation through Wine and Baker's Yeast Production-Technoeconomic Evaluation. *Food Chemistry* **2021**, *342*, doi:10.1016/j.foodchem.2020.128161.
11. Pavlidis, D.E.; Mallouchos, A.; Nychas, G.J. Microbiological Assessment of Aerobically Stored Horse Fillets through Predictive Microbiology and Metabolomic Approach. *Meat Science* **2021**, *172*, doi:10.1016/j.meatsci.2020.108323.
12. Mikrou, T.; Kasimati, K.; Doufexi, I.; Kapsokefalou, M.; Gardeli, C.; Mallouchos, A. Volatile Composition of Industrially Fermented Table Olives from Greece. *Foods* **2021**, *10*, doi:10.3390/foods10051000.
13. Christofi, S.; Katsaros, G.; Mallouchos, A.; Cotea, V.; Kallithraka, S. Reducing SO₂ Content in Wine by Combining High Pressure and Glutathione Addition. *Oeno One* **2021**, *55*, 235–252, doi:10.20870/OENO-ONE.2021.55.1.4558.
14. Bontsidis, C.; Mallouchos, A.; Terpou, A.; Nikolaou, A.; Batra, G.; Mantzourani, I.; Alexopoulos, A.; Plessas, S. Microbiological and Chemical Properties of Chokeberry Juice Fermented by Novel Lactic Acid Bacteria with Potential Probiotic Properties during Fermentation at 4°C for 4 Weeks. *Foods* **2021**, *10*, doi:10.3390/foods10040768.
15. Sgouros, G.; Mallouchos, A.; Filippousi, M.-E.; Banilas, G.; Nisiotou, A. Molecular Characterization and Enological Potential of a High Lactic Acid-Producing *Lachancea Thermotolerans* Vineyard Strain. *Foods* **2020**, *9*, doi:10.3390/foods9050595.
16. Sarris, D.; Philippoussis, A.; Mallouchos, A.; Diamantopoulou, P. Valorization of Low-Cost, Carbon-Rich Substrates by Edible Ascomycetes and Basidiomycetes Grown on Liquid Cultures. *FEMS Microbiology Letters* **2020**, *367*, doi:10.1093/femsle/fnaa168.
17. Papadopoulou, O.S.; Iliopoulos, V.; Mallouchos, A.; Panagou, E.Z.; Choriantopoulos, N.; Tassou, C.C.; Nychas, G.-J.E. Spoilage Potential of *Pseudomonas* (*P. Fragi*, *P. Putida*) and LAB (*Leuconostoc Mesenteroides*, *Lactobacillus Sakei*) Strains and Their Volatilome Profile during Storage of Sterile Pork Meat Using GC/MS and Data Analytics. *Foods* **2020**, *9*, doi:10.3390/foods9050633.
18. Mikrou, T.; Pantelidou, E.; Parasyri, N.; Papaioannou, A.; Kapsokefalou, M.; Gardeli, C.; Mallouchos, A. Varietal and Geographical Discrimination of Greek Monovarietal Extra Virgin Olive Oils Based on Squalene, Tocopherol, and Fatty Acid Composition. *Molecules* **2020**, *25*, doi:10.3390/molecules25173818.
19. Mantzourani, I.; Terpou, A.; Bekatorou, A.; Mallouchos, A.; Alexopoulos, A.; Kimbaris, A.; Bezirtzoglou, E.; Koutinas, A.A.; Plessas, S. Functional Pomegranate Beverage Production by Fermentation with a Novel Synbiotic *L. Paracasei* Biocatalyst. *Food Chemistry* **2020**, *308*, doi:10.1016/j.foodchem.2019.125658.
20. Mallouchos, A.; Mikrou, T.; Gardeli, C. Gas Chromatography-Mass Spectrometry-Based Metabolite Profiling for the Assessment of Freshness in Gilthead Sea Bream (*Sparus Aurata*). *Foods* **2020**, *9*, doi:10.3390/foods9040464.
21. Kritikos, A.; Aska, I.; Ekonomou, S.; Mallouchos, A.; Parlapani, F.F.; Haroutounian, S.A.; Boziaris, I.S. Volatilome of Chill-Stored European Seabass (*Dicentrarchus Labrax*) Fillets and Atlantic Salmon (*Salmo Salar*) Slices under Modified Atmosphere Packaging. *Molecules* **2020**, *25*, doi:10.3390/molecules25081981.
22. Kandyliari, A.; Mallouchos, A.; Papandroulakis, N.; Golla, J.P.; Lam, T.T.; Sakellari, A.; Karavoltsos, S.; Vasiliou, V.; Kapsokefalou, M. Nutrient Composition and Fatty Acid and Protein Profiles of Selected Fish By-Products. *Foods* **2020**, *9*, doi:10.3390/foods9020190.
23. Drakou, C.E.; Gardeli, C.; Tsialtas, I.; Alexopoulos, S.; Mallouchos, A.; Koulas, S.M.; Tsagkarakou, A.S.; Asimakopoulos, D.; Leonidas, D.D.; Psarra, A.-M.G.; et al. Affinity Crystallography Reveals Binding of Pomegranate Juice Anthocyanins at the Inhibitor Site of Glycogen Phosphorylase: The Contribution of a Sugar Moiety to Potency and Its Implications to the Binding Mode. *Journal of Agricultural and Food Chemistry* **2020**, *68*, 10191–10199, doi:10.1021/acs.jafc.0c04205.
24. Tsouko, E.; Alexandri, M.; Fernandes, K.V.; Freire, D.M.G.; Mallouchos, A.; Koutinas, A.A. Extraction of Phenolic Compounds from Palm Oil Processing Residues and Their Application as Antioxidants. *Food Technology and Biotechnology* **2019**, *57*, 29–38, doi:10.17113/ftb.57.01.19.5784.
25. Pavlidis, D.E.; Mallouchos, A.; Ercolini, D.; Panagou, E.Z.; Nychas, G.-J.E. A Volatilomics Approach for Off-Line Discrimination of Minced Beef and Pork Meat and Their Admixture Using HS-SPME GC/MS in Tandem with Multivariate Data Analysis. *Meat Science* **2019**, *151*, 43–53, doi:10.1016/j.meatsci.2019.01.003.
26. Papadaki, A.; Kopsahelis, N.; Mallouchos, A.; Mandala, I.; Koutinas, A.A. Bioprocess Development for the Production of Novel Oleogels from Soybean and Microbial Oils. *Food Research International* **2019**, *126*, doi:10.1016/j.foodres.2019.108684.
27. Nisiotou, A.; Mallouchos, A.; Tassou, C.; Banilas, G. Indigenous Yeast Interactions in Dual-Starter Fermentations May Improve the Varietal Expression of Moschofilero Wine. *Frontiers in Microbiology* **2019**, *10*, doi:10.3389/fmicb.2019.01712.
28. Maina, S.; Stylianou, E.; Vogiatzi, E.; Vlysidis, A.; Mallouchos, A.; Nychas, G.-J.E.; de Castro, A.M.; Dhaskali, E.; Kookos, I.K.; Koutinas, A. Improvement on Bioprocess Economics for 2,3-Butanediol Production from Very High Polarity Cane Sugar via Optimisation of Bioreactor Operation. *Bioresource Technology* **2019**, *274*, 343–352, doi:10.1016/j.biortech.2018.11.001.
29. Maina, S.; Mallouchos, A.; Nychas, G.-J.E.; Freire, D.M.G.; de Castro, A.M.; Papanikolaou, S.; Kookos, I.K.; Koutinas, A. Bioprocess Development for (2R,3R)-Butanediol and Acetoin Production Using Very High Polarity Cane Sugar and Sugarcane Molasses by a *Bacillus Amyloliquefaciens* Strain. *Journal of Chemical Technology and Biotechnology* **2019**,

- 94, 2167–2177, doi:10.1002/jctb.5997.
30. Agueiras, E.C.G.; Papadaki, A.; Mallouchos, A.; Mandala, I.; Sousa, H.; Freire, D.M.G.; Koutinas, A.A. Enzymatic Synthesis of Bio-Based Wax Esters from Palm and Soybean Fatty Acids Using Crude Lipases Produced on Agricultural Residues. *Industrial Crops and Products* **2019**, *139*, doi:10.1016/j.indcrop.2019.111499.
 31. Sgouros, G.; Chalvanti, I.; Mallouchos, A.; Paraskevopoulos, Y.; Banilas, G.; Nisiotou, A. Biodiversity and Ecological Potential of Non-Saccharomyces Yeasts from Nemean Vineyards. *Fermentation* **2018**, *4*, doi:10.3390/fermentation4020032.
 32. Papadaki, A.; Mallouchos, A.; Efthymiou, M.-N.; Gardeli, C.; Kopsahelis, N.; Agueiras, E.C.G.; Freire, D.M.G.; Papanikolaou, S.; Koutinas, A.A. Corrigendum to “Production of Wax Esters via Microbial Oil Synthesis from Food Industry Waste, by-Product Streams” [Bioresour. Technol. 245 (2017) 274–282] (S0960852417313093) (10.1016/j.biortech.2017.08.004). *Bioresource Technology* **2018**, *247*, 1262, doi:10.1016/j.biortech.2017.10.079.
 33. Nisiotou, A.; Sgouros, G.; Mallouchos, A.; Nisiotis, C.-S.; Michaelidis, C.; Tassou, C.; Banilas, G. The Use of Indigenous Saccharomyces Cerevisiae and Starmerella Bacillaris Strains as a Tool to Create Chemical Complexity in Local Wines. *Food Research International* **2018**, *111*, 498–508, doi:10.1016/j.foodres.2018.05.035.
 34. Mantzourani, I.; Kazakos, S.; Terpou, A.; Mallouchos, A.; Kimbaris, A.; Alexopoulos, A.; Bezirtzoglou, E.; Plessas, S. Assessment of Volatile Compounds Evolution, Antioxidant Activity, and Total Phenolics Content during Cold Storage of Pomegranate Beverage Fermented by Lactobacillus Paracasei K5. *Fermentation* **2018**, *4*, doi:10.3390/fermentation4040095.
 35. Kantifedaki, A.; Kachrimanidou, V.; Mallouchos, A.; Papanikolaou, S.; Koutinas, A.A. Orange Processing Waste Valorisation for the Production of Bio-Based Pigments Using the Fungal Strains Monascus Purpureus and Penicillium Purpurogenum. *Journal of Cleaner Production* **2018**, *185*, 882–890, doi:10.1016/j.jclepro.2018.03.032.
 36. Sarris, D.; Stoforos, N.G.; Mallouchos, A.; Kookos, I.K.; Koutinas, A.A.; Aggelis, G.; Papanikolaou, S. Production of Added-Value Metabolites by Yarrowia Lipolytica Growing in Olive Mill Wastewater-Based Media under Aseptic and Non-Aseptic Conditions. *Engineering in Life Sciences* **2017**, *17*, 695–709, doi:10.1002/elsc.201600225.
 37. Parlapani, F.F.; Mallouchos, A.; Haroutounian, S.A.; Boziaris, I.S. Volatile Organic Compounds of Microbial and Non-Microbial Origin Produced on Model Fish Substrate Un-Inoculated and Inoculated with Gilt-Head Sea Bream Spoilage Bacteria. *LWT* **2017**, *78*, 54–62, doi:10.1016/j.lwt.2016.12.020.
 38. Papanikolaou, S.; Rontou, M.; Belka, A.; Athenaki, M.; Gardeli, C.; Mallouchos, A.; Kalantzi, O.; Koutinas, A.A.; Kookos, I.K.; Zeng, A.-P.; et al. Conversion of Biodiesel-Derived Glycerol into Biotechnological Products of Industrial Significance by Yeast and Fungal Strains. *Engineering in Life Sciences* **2017**, *17*, 262–281, doi:10.1002/elsc.201500191.
 39. Papadaki, A.; Mallouchos, A.; Efthymiou, M.-N.; Gardeli, C.; Kopsahelis, N.; Agueiras, E.C.G.; Freire, D.M.G.; Papanikolaou, S.; Koutinas, A.A. Production of Wax Esters via Microbial Oil Synthesis from Food Industry Waste and By-Product Streams. *Bioresource Technology* **2017**, *245*, 274–282, doi:10.1016/j.biortech.2017.08.004.
 40. Koutelidakis, A.E.; Argyri, K.; Sevastou, Z.; Lamprinaki, D.; Panagopoulou, E.; Paximada, E.; Sali, A.; Papalazarou, V.; Mallouchos, A.; Evageliou, V.; et al. Bioactivity of Epigallocatechin Gallate Nanoemulsions Evaluated in Mice Model. *Journal of Medicinal Food* **2017**, *20*, 923–931, doi:10.1089/jmf.2016.0160.
 41. Hadjilouka, A.; Mavrogiannis, G.; Mallouchos, A.; Paramithiotis, S.; Mataragas, M.; Drosinos, E.H. Effect of Lemongrass Essential Oil on Listeria Monocytogenes Gene Expression. *LWT* **2017**, *77*, 510–516, doi:10.1016/j.lwt.2016.11.080.
 42. Gardeli, C.; Athenaki, M.; Xenopoulos, E.; Mallouchos, A.; Koutinas, A.A.; Aggelis, G.; Papanikolaou, S. Lipid Production and Characterization of Mortierella (Umbelopsis) Isabellina Cultivated on Lignocellulosic Sugars. *Journal of Applied Microbiology* **2017**, *123*, 1461–1477, doi:10.1111/jam.13587.
 43. Bonatsou, S.; Iliopoulos, V.; Mallouchos, A.; Gogou, E.; Oikonomopoulou, V.; Krokida, M.; Taoukis, P.; Panagou, E.Z. Effect of Osmotic Dehydration of Olives as Pre-Fermentation Treatment and Partial Substitution of Sodium Chloride by Monosodium Glutamate in the Fermentation Profile of Kalamata Natural Black Olives. *Food Microbiology* **2017**, *63*, 72–83, doi:10.1016/j.fm.2016.11.001.
 44. Argyri, A.A.; Mallouchos, A.; Panagou, E.Z.; Nychas, G.J.E. The Dynamics of the HS/SPME-GC/MS as a Tool to Assess the Spoilage of Minced Beef Stored under Different Packaging and Temperature Conditions. *International Journal of Food Microbiology* **2015**, *193*, 51–58, doi:10.1016/j.ijfoodmicro.2014.09.020.
 45. Parlapani, F.F.; Mallouchos, A.; Haroutounian, S.A.; Boziaris, I.S. Microbiological Spoilage and Investigation of Volatile Profile during Storage of Sea Bream Fillets under Various Conditions. *International Journal of Food Microbiology* **2014**, *189*, 153–163, doi:10.1016/j.ijfoodmicro.2014.08.006.
 46. Argyri, A.A.; Nisiotou, A.A.; Mallouchos, A.; Panagou, E.Z.; Tassou, C.C. Performance of Two Potential Probiotic Lactobacillus Strains from the Olive Microbiota as Starters in the Fermentation of Heat Shocked Green Olives. *International Journal of Food Microbiology* **2014**, *171*, 68–76, doi:10.1016/j.ijfoodmicro.2013.11.003.
 47. Vergara, J.V.; Blana, V.; Mallouchos, A.; Stamatiou, A.; Panagou, E.Z. Evaluating the Efficacy of Brine Acidification as Implemented by the Greek Table Olive Industry on the Fermentation Profile of Conservolea Green Olives. *LWT* **2013**, *53*, 113–119, doi:10.1016/j.lwt.2013.03.003.
 48. Panagou, E.Z.; Hondrodimou, O.; Mallouchos, A.; Nychas, G.-J.E. A Study on the Implications of NaCl Reduction in the Fermentation Profile of Conservolea Natural Black Olives. *Food Microbiology* **2011**, *28*, 1301–1307, doi:10.1016/j.fm.2011.05.008.
 49. Dimitrellou, D.; Kandyli, P.; Mallouchos, A.; Komaitis, M.; Koutinas, A.A.; Kourkoutas, Y. Effect of Freeze-Dried Kefir Culture on Proteolysis in Feta-Type and Whey-Cheeses. *Food Chemistry* **2010**, *119*, 795–800, doi:10.1016/j.foodchem.2009.06.052.
 50. Fakas, S.; Papanikolaou, S.; Batsos, A.; Galiotou-Panayotou, M.; Mallouchos, A.; Aggelis, G. Evaluating Renewable Carbon Sources as Substrates for Single Cell Oil Production by Cunninghamella Echinulata and Mortierella Isabellina. *Biomass and Bioenergy* **2009**, *33*, 573–580, doi:10.1016/j.biombioe.2008.09.006.
 51. Papageorgiou, V.; Mallouchos, A.; Komaitis, M. Investigation of the Antioxidant Behavior of Air- and Freeze-Dried

- Aromatic Plant Materials in Relation to Their Phenolic Content and Vegetative Cycle. *Journal of Agricultural and Food Chemistry* **2008**, *56*, 5743–5752, doi:10.1021/jf8009393.
52. Papageorgiou, V.; Gardeli, C.; Mallouchos, A.; Papaioannou, M.; Komaitis, M. 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* **2008**, *56*, 7254–7264, doi:10.1021/jf800802t.
 53. Gardeli, C.; Vassiliki, P.; Athanasios, M.; Kibouris, T.; Komaitis, M. Essential Oil Composition of *Pistacia Lentiscus* L. and *Myrtus Communis* L.: Evaluation of Antioxidant Capacity of Methanolic Extracts. *Food Chemistry* **2008**, *107*, 1120–1130, doi:10.1016/j.foodchem.2007.09.036.
 54. Yanniotis, S.; Tsitilioni, K.; Dendrinou, G.; Mallouchos, A. Aroma Recovery by Combining Distillation with Absorption. *Journal of Food Engineering* **2007**, *78*, 882–887, doi:10.1016/j.jfoodeng.2005.11.028.
 55. Mallouchos, A.; Paul, L.; Argyro, B.; Koutinas, A.; Komaitis, M. Ambient and Low Temperature Winemaking by Immobilized Cells on Brewer's Spent Grains: Effect on Volatile Composition. *Food Chemistry* **2007**, *104*, 918–927, doi:10.1016/j.foodchem.2006.12.047.
 56. Athanasios, M.; Georgios, L.; Michael, K. A Rapid Microwave-Assisted Derivatization Process for the Determination of Phenolic Acids in Brewer's Spent Grains. *Food Chemistry* **2007**, *102*, 606–611, doi:10.1016/j.foodchem.2006.05.040.
 57. Chorianopoulos, N.; Evergetis, E.; Mallouchos, A.; Kalpoutzakis, E.; Nychas, G.-J.; Haroutounian, S.A. Characterization of the Essential Oil Volatiles of *Satureja Thymbra* and *Satureja Parnassica*: Influence of Harvesting Time and Antimicrobial Activity. *Journal of Agricultural and Food Chemistry* **2006**, *54*, 3139–3145, doi:10.1021/jf053183n.
 58. Tsakiris, A.; Sipsas, V.; Bekatorou, A.; Mallouchos, A.; Koutinas, A.A. Red Wine Making by Immobilized Cells and Influence on Volatile Composition. *Journal of Agricultural and Food Chemistry* **2004**, *52*, 1357–1363, doi:10.1021/jf035141+.
 59. Mallouchos, A.; Skandamis, P.; Loukatos, P.; Komaitis, M.; Koutinas, A.; Kanellaki, M. Volatile Compounds of Wines Produced by Cells Immobilized on Grape Skins. *Journal of Agricultural and Food Chemistry* **2003**, *51*, 3060–3066, doi:10.1021/jf026177p.
 60. Mallouchos, A.; Komaitis, M.; Koutinas, A.; Kanellaki, M. Wine Fermentations by Immobilized and Free Cells at Different Temperatures. Effect of Immobilization and Temperature on Volatile by-Products. *Food Chemistry* **2003**, *80*, 109–113, doi:10.1016/S0308-8146(02)00247-9.
 61. Mallouchos, A.; Komaitis, M.; Koutinas, A.; Kanellaki, M. Evolution of Volatile Byproducts during Wine Fermentations Using Immobilized Cells on Grape Skins. *Journal of Agricultural and Food Chemistry* **2003**, *51*, 2402–2408, doi:10.1021/jf026086s.
 62. Mallouchos, A.; Reppa, P.; Aggelis, G.; Kanellaki, M.; Koutinas, A.A.; Komaitis, M. Grape Skins as a Natural Support for Yeast Immobilization. *Biotechnology Letters* **2002**, *24*, 1331–1335, doi:10.1023/A:1019892232296.
 63. Mallouchos, A.; Komaitis, M.; Koutinas, A.; Kanellaki, M. Investigation of Volatiles Evolution during the Alcoholic Fermentation of Grape Must Using Free and Immobilized Cells with the Help of Solid Phase Microextraction (SPME) Headspace Sampling. *Journal of Agricultural and Food Chemistry* **2002**, *50*, 3840–3848, doi:10.1021/jf0116092.
 64. Bekatorou, A.; Sarellas, A.; Ternan, N.G.; Mallouchos, A.; Komaitis, M.; Koutinas, A.A.; Kanellaki, M. Low-Temperature Brewing Using Yeast Immobilized on Dried Figs. *Journal of Agricultural and Food Chemistry* **2002**, *50*, 7249–7257, doi:10.1021/jf020291q.

PROJECTS

- 1 *Creation of open access EU food composition database (EU FCDB)*, European Food Safety Authority, Procurement procedure NP/EFSA/IDATA/2022/01 (2022)
- 2 *Development and long-term sustainability of new pan-European research infrastructures*, METROFOOD-RI, HORIZON2020: H2020-INFRADEV-2018-2020 (partner) (2020-2021)
- 3 *Microbial spoilage and quality determination during storage of skull (*Argyrosomus regius*) under refrigeration with modern molecular and analytical methods*, EDBM-103: Support for Researchers with emphasis to young researchers-Part B'(2020-2022)
- 4 *A Model Smart Quality Assurance and Safety System for Fresh Poultry Products – QAPP (T1EDK-04344)*, EPAnEK 2014-2020, Operational Program Competitiveness, Entrepreneurship and Innovation, under the call RESEARCH - CREATE – INNOVATE
- 5 *Olive Roads - Subproject 3: Quality and authenticity of final olive and olive oil products and health claims - Improvement of final products*, GSRT (2018ΣΕ01300000), 2018-2021
- 6 *Multi-strain indigenous yeast starters for "wild-ferment" wine production (M-Y WINE)*, EPAN II, Action Synergasia 2011, 2013-2015
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- 8 *Scientific synergism of Nano-Bio-Info-Cogni science for an integrated system to monitor meat quality and safety during production, storage and distribution in the EU (Symbiosis)*, EU FP7 (211638) Project, Responsible for the analysis of volatile compounds in meat, 2008-2011
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