

CURRICULUM VITAE

Dr. DIMITRA DAFERERA, Laboratory Teaching Staff
Laboratory of General Chemistry, Agricultural University of Athens
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Education

- Degree in Agricultural Sciences, 1994, Agricultural University of Athens, Department of Food Science and Technology, Athens, Greece. Title of Final Study: "Study of the fatty acids of the *Atherina mochon* species".
- Ph.D. in Agricultural Sciences, 2003, Agricultural University of Athens, Athens, Greece. Title of Doctoral Thesis: "Isolation, Analysis by Chromatographic – Spectroscopic techniques and biological activity of essential oils from aromatic plants".

Languages

- English (First Certificate of Cambridge)

Scholarships – Recognitions

- 1995 – 1999, Scholarship of the State Scholarships Foundation (IKY) for postgraduate studies in A.U.A. to the field of "Chemistry of Natural Products with Agricultural Interest.
- The paper entitled «The Effectiveness of plant Essential Oils on *Botrytis cinerea*, *Fusarium* sp., and *Clavibacter michiganensis* subsp. *michiganensis*, authors **D. J. Daferera**, Basil N. Ziogas, M. G. Polissiou, published in **Crop protection 22 (1), 39-44 (2003)**, has been recognized as one of the "Top-10 most cited" articles from Crop Protection for the period 2003 – 2008.
- She is among the top of researchers worldwide for the high number of citation of her documents in the field of agricultural sciences for the years 2014, 2015 (Thomson Reuters, Highly Cited Researchers) and 2016 (Clarivate Analytics, Highly Cited Researchers) <http://sciencewatch.com/sites/sw/files/sw-article/media/worlds-most-influential-scientific-minds-2014.pdf>, <http://stateofinnovation.thomsonreuters.com/the-worlds-most-influential-scientific-minds-2015>), http://hcr.stateofinnovation.com/?updates_subscribed=true

Research Experience

- Application of distillation and extraction techniques in the isolation of components of natural origin, like secondary metabolites from aromatic and pharmaceutical plants, volatile compounds of specific products (honey, sea urchin, cacao etc), plants oils, fish oils.
- Study of natural products by chromatographic and spectroscopic techniques (TLC, CC, UV-Vis, GC, GC-MS, HPLC, FT-IR, FT-Raman).
- Bioactivity of natural products (antioxidant, antimicrobial, to pests and insects of agricultural interest).

Research programs: Participation in 18 Programs

Selected

1. "Sonochemical Applications to Food Additives, Flavors, Fragrances and Pharmaceuticals Extraction from renewable natural resources", SAFE Cost Action D-10/0016/99- **2000**, EU.

2. "Saffron Adulteration by Color Additives: Developing an Antifraud Methodology", Craft-**2002**.
3. CROCUSBANK "Genetic Resources of Saffron and Allies" AGRI GEN RES Community Programme **2007-2011**, E.U.
4. "Omics Technologies for Crop Improvement, Traceability, Determination of Authenticity, Adulteration and Origin in Saffron", Cost Action (oc-2010-2-7918), May **2011 -2014**.
5. "Utilization of winemaking residues for the production of high added value raw materials for the food, cosmetics and parapharmaceutical industry", ESPA **2014-2020**.
6. "Innovated biotechnological production of antioxidant natural products from microorganism and essential oils from Greek wild native flora for the development new qualitative health protected products and food supplements (ANTIOX – PLUS)". ESPA 2014-2020 (Partnership Agreement for the Development Framework). Funded from Hellenic Ministry Economy & Development and EU (**2017- 2020**).
7. "Utilization of essential oils of aromatic plants for the development of new insecticides to horticultural crops", in the framework of the Operational Program "Competitiveness, Entrepreneurship, and Innovation" **2020-2023** co-financed by the European Regional Development Fund

Publications in Workshops, National and International Conferences: 34

International Conferences

1. "The usage of ultrasound in the extraction of the essential oil from aromatic plants and comparison with the Lickens-Nickerson's method". **D. Daferera**, P. A. Tarantilis, M. G Polissiou, Cost Chemistry Action D6, Workshop on Chemistry and biochemistry under extreme conditions, Santorini Island, Greece, 1-3 June **1997**, Book of Abstracts p. 64.
2. "GC-MS analysis of some Greek spice essential oils and their effects on *Penicillium digitatum*". **D. J. Daferera**, B. N. Ziogas, M. G. Polissiou, 1rst International Conference of the Chemical Societies of the South-East European Countries, Chalkidiki, Greece 1-4 June, **1998**.
3. Isolation and spectroscopic study of xylans from kenaf and of acidic fragments from their enzymatic digestion M.K. Nacos, C. Pappas, P. Katapodis, P. Christakopoulos, **D. Daferera**, P.A. Tarantilis, M.G. Polissiou. 10th Bratislava Symposium on Saccharides, September 1 – 6, **2002**, Book of Abstracts p. 43, Slovakia.
4. Ultrasound based method for the extraction of essential oils from aromatic plants. **D. Daferera**, P.A. Tarantilis, M. Polissiou. Ultrasonics International 2003, 30 June-3 July **2003**, Granada, Spain.
5. Studies on *Thymus teucrioides* subsp. *candilicus*: Chemical composition of the essential oil content of the glandular trichomes, using a novel isolation method; A. Markantonatou, **D. Daferera**, V. Liakoura, P. Tarantilis, G. Karabourniotis, M.Polissiou, C. Fasseas. XVII International Botanical Congress, Vienna, Austria, 17-23 July **2005**.
6. "Monitoring of allicin transformation to garlic essential oil constituents by means of FT-IR Spectroscopy". N. Siatis, A. Kimbaris, **D. Daferera**, Ch. Pappas, P. Tarantilis, M. Polissiou, IMA 2005 4th International Conference on Instrumental Analysis Modern Trends and Applications, 2-6 October **2005**, Iraclion Crete Greece.
7. "Comparison of the antioxidant activity of saffron's essential oil obtained by hydrodistillation and saffron's essential oil by ultrasound assisted extraction". Ch. Kanakis, **D. Daferera**, P. Tarantilis, M. Polissiou, International congress on bioprocesses in food industries (ICBF-2006), 18-21 June **2006**, University of Patras, Greece.
8. SyMiC: A novel methodology for the location and exploitation of "economically important metabolites" of wild plants bearing glandular trichomes. Markantonatou, A., **Daferera, D.**, Liakoura, V, Tarantilis, P., Constantinidis, T., Karabourniotis, G., Polissiou, M., Fasseas, C. Abstracts of Botany **2008**. Botany without Borders. July 26–30, **2008**. University of British Columbia, Vancouver BC.

9. Do anthocyanins play a role in peltate gland metabolites of *Thymus teucrioides* subsp. *candilicus* leaves? Conclusions and ramifications. Anastasia Markantonatou, Vally Liakoura, **Dimitra Daferera**, Petros Tarantilis, Moschos Polissiou, Costas Fasseas, 5th Balkan Botanical Congress, 7-11 September **2009**, Belgrade, Serbia.
10. The yield and composition of dill essential oil in relation to N application, season of cultivation and stage of harvest. D. Tsamaidi, H.C. Passam, **D. Daferera**, C. Kontopoulou, T. Karanissa, I. Karapanos, M. Polissiou. 28th International Horticultural Congress, August 22-27, Lisboa **2010**.
11. Chemical characterization of different species of the genus *Crocus* by GC-MS and FT-IR spectroscopy. Polissiou M., Anastasaki E., Kanakis Ch., Petrakis E., Astraka K., **Daferera D.**, Tarantilis P.A., Mantzouridou F., Tsimidou M., Santana Omar, De los Mozos-Pascual M., Fernandez Perez J-A. 1st INTERNATIONAL CONFERENCE, MEDICINAL CROPS (Plants & Mushrooms), *Challenges and Prospects for Sustainable Development in Small Farming* Athens, Greece, November 9-12, **2011**.
12. "Saffron Cultivation and harvesting techniques in Greece and comparison with other producer countries", **D. Daferera**. Cost Action FA 1101, Saffronomics, 21-22 June **2012**, Toledo, Spain.
13. Comparative study of classical and ultrasound-assisted extraction of non-volatile compounds of *Crocus* sp. C. Mitsi, **D. Daferera**, E. Anastasaki, C. Kanakis, K. Astraka, P. A. Tarantilis, M. Polissiou. Cost Action FA 1101, Saffronomics, 29-31 June, **2013**, Chania, Greece.
14. Chemical Composition of Essential Oil of *Hyssopus officinalis* cultivated in Greece. **D. Daferera** and M. Polissiou, Book of Abstracts P-236, 6th Black Sea Basin Conference on Analytical Chemistry, 10-14 September **2013**, Trabzon, Turkey.
15. Botanical and geographical discrimination of common (*Phaseolus vulgaris* L.) and giant (*Phaseolus coccineus* L.) bean seeds using infrared spectroscopy. C. Mitsi, **D. Daferera**, C. Karachaliou, O. Kourea, C. S. Pappas, M. Polissiou, P. A. Tarantilis, 9th Aegean Analytical Chemistry Days, 29/9 – 3/10/**2014**, Chios, Greece.
16. Volatile and phenolic profile of mediterranean herbal infusions. E. Anastasaki, G. Kanellou, K. Astraka, **D. Daferera**, P. Tarantilis, M. Polissiou, 9th Aegean Analytical Chemistry Days, 29/9 – 3/10/**2014**, Chios, Greece.
17. Determination of α - and β - thujone in essential oils and infusions of *Artemisia absinthium* and *Salvia officinalis* of Greek flora, Nefeli-Sofia D. Sotiropoulou, Petros A. Tarantilis, **Dimitra Daferera**, Moschos Polissiou. 2nd International Conference on Food Safety and Regulatory Measures, June 06-08, **2016** London, UK.
18. Determination of α - and β - thujone in infusions of wormwood and sage of Greek flora and estimation of their average toxicity. Nefeli-Sofia D. Sotiropoulou, Maria K. Kokkini, Petros A. Tarantilis, **Dimitra Daferera**, Moschos Polissiou. 1st International Multidisciplinary Conference on Nutraceuticals and Functional Foods, July 7-9 **2016**, Kalamata, Greece.
19. Fate of *L. monocytogenes* and *E. coli* O157:H7 during spontaneous fermentation of *Raphanus sativus* bulbs in the presence of herbs or garlic. Pappa S., Papadelli M., Paramithiotis S., **Daferera D.**, Polissiou M., Drosinos E.H. 7th MBK Congress, Athens, Greece, April 7-9, **2017**.
20. Quality evaluation of Grape Seed Oils' of the Ionian Islands based on GC-MS and other spectroscopic techniques. I. Oikonomou, I. Lappa, **D. Daferera**, Ch. Kanakis, L. Kiokakis, K. Skordilis, A. Avramouli, E. Kalli, Ch. Pappas, P. A. Tarantilis and E. Skotti. ICEAFS 2018: 20th International Conference on Environment, Agriculture and Food Sciences. Prague Czechia Sep 03-04, **2018**, 20 (9) Part I.
21. Volatile profile of *Salvia fruticosa* growing in different cultivation conditions in the region of Attica, Greece. N.S. Sotiropoulou, Ch.G. Bampatsikou, E. Kaparakou, **D. Daferera**, P. Tarantilis, P. Vezyraki, Y. Simos, A. Assariotakis and G. Economou. International Conference on Traditional Medicine and Phytochemistry **2021**, Virtual, July 12-14.

Publications in International Scientific Journals: 70

Total citation - Excluding self-citations of all authors: 7.339, *h*-index: 36 (Scopus, 8th June 2023)

1. GC-MS Analysis of Essential Oils from Some Greek Aromatic Plants and their Fungitoxicity on *Penicillium digitatum*, **D. J. Daferera**, Basil N. Ziogas, M. G. Polissiou, J. Agric. Food Chem. **(2000)**, 48 (6), 2576-2581.

2. Quantitative analysis of α -pinene and β -myrcene in mastic gum oil using FT-Raman spectroscopy, **D. Daferera**, C.Pappas, P.Tarantilis and M.Polissiou, Food Chem. **(2002)**, 77 (4), 511-515.

3. Characterization of Essential Oils from Lamiaceae species by Fourier Transform Raman Spectroscopy, **D. Daferera**, P.Tarantilis and M.Polissiou. J. Agric. Food C. **(2002)**, 50 (20), 2002, 5503-5507.

4. Compositions and the *in vitro* antimicrobial activities of the essential oils of *Achillea setacea* and *Achillea teretifolia* (Compositae), M. Ünlü, **D. Daferera**, E. Dönmez, M. Polissiou, and A. Sökmen. Journal of Ethnopharmacology, **(2002)** 83 (1-2), 117-121.

5. The Effectiveness of plant Essential Oils on *Botrytis cinerea*, *Fusarium* sp., and *Clavibacter michiganensis* subsp. *michiganensis*, **D. J. Daferera**, Basil N.Ziogas, M. G. Polissiou, Crop protection **(2003)**, 22 (1), 39-44.

6. Antioxidant and Antimicrobial Activity of the Essential Oil and Methanol Extracts of *Achillea millefolium* subsp. *millefolium* Afan. (Asteraceae), F. Candan, M. Unlu, **D. Daferera**, M. Polissiou, A. Sökmen, and H. Aşkın Akpulat. Journal of Ethnopharmacology. **(2003)** 87 (2-3), 215-220.

7. Antimicrobial and Antioxidant Activity of the Essential Oil and Methanol Extracts of *Thymus pectinatus* Fish. et Mey. var. *pectinatus* (Lamiaceae), G. Vardar-Ünlü, F. Candan, A. Sökmen, **D. Daferera**, M. Polissiou, M. Sökmen, E. Dönmez and B. Tepe, J.Agric. Food Chem. **(2003)**, 51 (1), 63-67.

8. Ultrasound-assisted extraction of volatile compounds from citrus flowers and citrus honey, E. Alissandrakis, **D. Daferera**, P. A. Tarantilis, M. Polissiou, P. C. Harizanis, Food Chemistry, **(2003)**, 82 (4), 575-582.

9. Antimicrobial Activity of Essential Oil and Methanol Extracts of *Achillea sintenisii* Hub. Mor. (Asteraceae), A. Sökmen, G. Vardar-Ünlü, M. Polissiou, **D. Daferera**, M. Sökmen, B. Tepe, and E. Dönmez. Phytotherapy Research, **(2003)**, 17, 1005-1010.

10. In Vitro Antibacterial, Antifungal, and Antioxidant Activities of the Essential Oil and Methanol Extracts of Herbal Parts and Callus Cultures of *Satureja hortensis* L., M. Güllüce, M. Sokmen, **D. Daferera**, G. Açar, H. Özkan, N. Kartal, M. Polissiou, A. Sokmen, and F. Şahin, J. Agric. Food Chem. **(2003)**, 51 (14), 3958-3965.

11. The *in vitro* Antioxidant and Antimicrobial Activities of the Essential Oil and Methanol Extracts of *Achillea biebersteini* Afan. (Asteraceae). A. Sokmen, M. Sokmen, **D. Daferera**, M. Polissiou, F. Candan, M. Unlu and H. Aşkın Akpulat. *Phytother. Res.* 18, 451-456 **(2004)**.

12. Biological activities of the essential oils and methanol extract of *Origanum vulgare* ssp. *vulgare* in the Eastern Anatolia region of Turkey, F. Şahin, M. Güllüce, **D. Daferera**, A. Sökmen, M. Sökmen, M. Polissiou, G. Agar and H. Özer. Food Control, **2004**, 15(7), 549-557.

13. Antimicrobial and Antioxidative Activity of the Essential Oils and Methanol Extracts of *Salvia cryptantha* (Montbret et Aucher ex Benth.) and *Salvia multicaulis* (Vahl), B. Tepe, E. Donmez, M. Unlu, F. Candan, **D. Daferera**, G. Vardar-Unlu, M. Polissiou and A. Sökmen. Food Chemistry, **(2004)**, 84(4), 519-525.

14. The *in vitro* antimicrobial and antioxidant activities of the essential oils and methanol extracts of endemic *Thymus spathulifolius*. A. Sokmen, M. Gulluce, H. Askin AKPULAT, **D.**

Daferera, B. Tepe, M. Polissiou, M. Sokmen, F. Sahin. *Food Control*. 15 (**2004**) 627–634.

15. In Vitro Antimicrobial and Antioxidant Activities of the Essential Oils and Various Extracts of *Thymus eigii* M. Zohary et P.H. Davis Tepe, B. **Daferera**, D. Sokmen, M. Polissiou, M. Sokmen, A. *J. Agric. Food Chem.* **2004** 52(5) 1132-1137.

16. In Vitro Antioxidant, Antimicrobial, and Antiviral Activities of the Essential Oil and Various Extracts from Herbal Parts and Callus Cultures of *Origanum acutidens*. Sokmen, M. Serkedjieva, J. **Daferera**, D. Gulluce, M. Polissiou, M. Tepe, B. Akpulat, H. A. Sahin, F. Sokmen, A. *J. Agric. Food Chem.* **2004** 52(11) 3309-3312.

17. Qualitative Determination of Volatile Compounds and Quantitative Evaluation of Safranal and 4-Hydroxy-2,6,6-trimethyl-1-cyclohexene-1-carboxaldehyde (HTCC) in Greek Saffron. Kanakis, C. D. **Daferera**, D. J. Tarantilis, P. A. Polissiou, M. G. *J. Agric. Food Chem.* **2004** 52(14) 4515-4521.

18. The *in vitro* antioxidant and antimicrobial activities of the essential oil and various extracts of *Origanum syriacum* L var *bevanii*. B. Tepe, **D. Daferera**, M. Sokmen, M. Polissiou and A. Sokmen. *J Sci Food Agric* 84:1389–1396 (**2004**).

19. The effect of sowing date and growth stage on the essential oil composition of three types of parsley. SA Petropoulos, **D Daferera**, CA Akoumianakis, HC Passam, MG Polissiou. *J Sci Food Agric* 84:1606–1610 (**2004**).

20. Antimicrobial and antioxidant activities of the essential oil and various extracts of *Salvia tomentosa* Miller (Lamiaceae), *Food Chemistry* 90(3), **2005**, 333-340. B. Tepe, **D. Daferera**, A. Sokmen, M. Sokmen and M. Polissiou.

21. Antioxidative activity of the essential oils of *Thymus sipyleus* subsp. *sipyleus* var. *sipyleus* and *Thymus sipyleus* subsp. *sipyleus* var. *rosulans*. *Journal of Food Engineering*, **2005**, 66 (4), 447-454. B. Tepe, M. Sokmen, H. Askin Akpulat, **D. Daferera**, M. Polissiou and A. Sokmen.

22. Rapid Method for Simultaneous Quantitative Determination of Four Major Essential Oil Components from Oregano (*Oreganum* sp.) and Thyme (*Thymus* sp.) Using FT-Raman Spectroscopy. Siatis, N. G. Kimbaris, A. C. Pappas, C. S. Tarantilis, P. A. **Daferera**, **D.J.** Polissiou, M.G. *J. Agric. Food Chem.* 2005, 53, 202-206.

23. Antimicrobial and antioxidative activity of the essential oil and various extracts of *Cyclotrichium organifolium* (Labill.) Manden. & Scheng. Bektas Tepe, Munevver Sokmen, Atalay Sokmen, **Dimitra Daferera** and Moschos Polissiou. *Journal of Food Engineering*, **2005**, 69, 335-342.

24. Composition of the essential oils of *Tanacetum argyrophyllum* (C. Koch) Tvetzel. var. *argyrophyllum* and *Tanacetum parthenium* (L.) Schultz Bip. (Asteraceae) from Turkey. H. Askin Akpulat, Bektas Tepe, Atalay Sokmen, **Dimitra Daferera** and Moschos Polissiou. *Biochemical Systematics and Ecology*, 33 (5) **2005**, 511-516.

25. Composition of the Essential Oil of *Achillea schischkinii* Sosn. (Asteraceae) from Turkey, E. Donmez, B. Tepe, **D. Daferera**, M. Polissiou. *Journal of Essential Oil Research*, 17, **2005**, 575-576.

26. Comparison of distillation and ultrasound-assisted extraction methods for the isolation of sensitive aroma compounds from garlic (*Allium sativum*). Athanasios C. Kimbaris, Nikolaos G. Siatis, **Dimitra J. Daferera**, Petros A. Tarantilis, Christos S. Pappas and Moschos G. Polissiou. *Ultrasonics Sonochemistry*, 13, **2006**, 54-60.

27. Quantitative analysis of garlic (*Allium sativum*) oil unsaturated acyclic components using FT-Raman spectroscopy Athanasios C. Kimbaris, Nikolaos G. Siatis, Christos S. Pappas, Petros A. Tarantilis, **Dimitra J. Daferera**, Moschos G. Polissiou, *Food Chemistry* 94 (**2006**) 287–295.

28. Screening of the antioxidative and antimicrobial properties of the essential oils of *Pimpinella anisetum* and *Pimpinella flabellifolia* from Turkey. Bektas Tepe, H. Askin Akpulat, Munevver Sokmen, **Dimitra Daferera**, Onder Yumrutas, Enes Aydin, Moschos Polissiou, Atalay Sokmen, *Food Chemistry* 97 (**2006**) 719–724.

- 29.** 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.
- 30.** Chemical Composition of the Essential Oil of *Salvia aethiopsis* L. *Medine GÜLLÜCE*, Hakan ÖZER, Özlem BARIS, **Dimitra Daferera**, Fikretin ŞAHİN, Moschos POLISSIOU *Turk J Biol.* 30 (2006) 231-233.
- 31.** The in vitro antioxidative properties of the essential oils and methanol extracts of *Satureja spicigera* (K. Koch.) Boiss. and *Satureja cuneifolia* Ten Olgur Eminagaoglu, Bektas Tepe, Onder Yumrutas, H. Askin Akpulat, **Dimitra Daferera**, Moschos Polissiou, Atalay Sokmen. *Food Chemistry* 100 (2007) 339-343.
- 32.** Investigation of the antioxidant properties of *Ferula orientalis* L. using a suitable extraction procedure. Nuket Kartal, Munevver Sokmen, Bektas Tepe, **Dimitra Daferera**, Moschos Polissiou, Atalay Sokmen. *Food Chemistry* 100 (2007) 584-589.
- 33.** Chemical composition and antioxidant activity of the essential oil of *Clinopodium vulgare* L. Bektas Tepe, Arzuhan Sihoglu-Tepe, **Dimitra Daferera**, Moschos Polissiou, Atalay Sokmen. *Food Chemistry* 103 (2007) 766–770.
- 34.** Antioxidant activity of the essential oil and various extracts of *Nepeta flavida* Hub.-Mor. from Turkey. Bektas Tepe, **Dimitra Daferera**, Arzuhan-Sihoglu Tepe, Moschos Polissiou, Atalay Sokmen. *Food Chemistry* 103 (2007) 1358–1364.
- 35.** Antimicrobial and antioxidant properties of the essential oils and methanol extract from *Mentha longifolia* L. ssp. *Longifolia*. M. Gulluce, F. Sahin, M. Sokmen, H. Ozer, **D. Daferera**, A. Sokmen, M. Polissiou, A. Adiguzel, H. Ozkan. *Food Chemistry* 103 (2007) 1449–1456.
- 36.** Chemical composition of the essential oil from leaves of *Lippia citriodora* H.B.K. (Verbenaceae) at two developmental stages. Catherine Argyropoulou, **Dimitra Daferera**, Petros A. Tarantilis, Costas Fasseas, Moschos Polissiou. *Biochemical Systematics and Ecology* 35 (2007) 831-837.
- 37.** Studies on the antioxidant activity of the essential oil and methanol extract of *Marrubium globosum* subsp. *globosum* (Lamiaceae) by three different chemical assays. Cengiz Sarikurkcu, Bektas Tepe, **Dimitra Daferera**, Moschos Polissiou, Mansur Harmandar. *Bioresource Technology* 99 (2008) 4239–4246.
- 38.** The effect of water deficit stress on the growth, yield and composition of essential oils of parsley. S.A. Petropoulos, **D. Daferera**, M.G. Polissiou, H.C. Passam. *Scientia Horticulturae* 115 (2008) 393–397.
- 39.** Bioactivities of the various extracts and essential oils of *Salvia limbata* C.A.Mey. and *Salvia sclarea* L. Ögütçü, H., Sökmen, A., Sökmen, M., Polissiou, M., Serkedjieva, J., **Daferera, D.**, Şahin, F., Barış, Ö., Güllüce, M. *Turkish Journal of Biology* 32 (3), 2008, 181-192.
- 40.** Effect of freezing, drying and the duration of storage on the composition of essential oils of plain-leaved parsley [*Petroselinum crispum* (Mill.) Nym. ssp. *neapolitanum* Danert] and turnip-rooted parsley [*Petroselinum crispum* (Mill.) Nym. ssp. *tuberosum* (Bernh.) Crov.] Spiros A. Petropoulos, **Dimitra Daferera**, Moschos G. Polissiou and Harold C. Passam. *Flavour Fragr. J.* 2010, 25, 28–34.
- 41.** The effect of salinity on the growth, yield and essential oils of turnip-rooted and leaf parsley cultivated within the Mediterranean region. S.A. Petropoulos, **D. Daferera**, M.G. Polissiou, H.C. Passam. *J Sci Food Agric* 2009; 89: 1534-1542.
- 42.** Effect of nitrogen-application rate on the biomass, concentration, and composition of essential oils in the leaves and roots of three types of parsley. S.A. Petropoulos, **D. Daferera**, M.G. Polissiou, H.C. Passam. *J. Plant Nutr. Soil Sci.* 2009, 172, 210-215.
- 43.** Etherio, a new variety of *Lavandula angustifolia* with improved essential oil production and composition from natural selected genotypes growing in Greece. C.N. Hassiotis, P.A. Tarantilis, **D. Daferera**, M.G. Polissiou, *Industrial Crops and Products* 32 (2010) 77–82.
- 44.** SyMiC, a Methodology for the Pinpointing and Utilization of Natural Products: a Review and Future Prospects. Anastasia Markantonatou, **Dimitra Daferera**, Vasiliki Liakoura, Petros

Tarantilis, Moschos Polissiou, Constantinos Fasseas. *Proceedings of the 2009 2nd International Conference on Biomedical Engineering and Informatics, BMEI 2009*, art. no. 5302435.

45. Phenolic acid contents, essential oil compositions and antioxidant activities of two varieties of *Salvia euphratica* from Turkey. Onder Yumrutas, Atalay Sokmen, H. Askin Akpulat, Nilgun Ozturk, **Dimitra Daferera**, Munevver Sokmen & Bektas Tepe. *Natural Product Research*, 26 (19), 1848-1851, 2012.

46. The Yield and Composition of Dill Essential Oil in relation to Application, Season of Cultivation and Stage of Harvest. D. Tsamaidi, H.C. Passam, **D. Daferera**, I. Karapanos, M. Polissiou. *Acta Horticulturae* 936 (**2012**), 189-194.

47. Direct Determination of Rosmarinic Acid in Lamiaceae Herbs Using Diffuse Reflectance Infrared Fourier Transform Spectroscopy (DRIFTS) and Chemometrics. Saltas D., Pappas C., **Daferera D.**, Tarantilis P., Polissiou M. *Journal of Agricultural and Food Chemistry*, **2013**, 61, 3235-3241.

48. Automated and standard extraction of antioxidant phenolic compounds of *Hyssopus officinalis* L. ssp. *Angustifolius*. G. Hatipoğlu, M. Sokmen, E. Bektaş, **D. Daferera**, A. Sokmen, E. Demir, H. Şahin, *Industrial Crops and Products* 43 (**2013**) 427 – 433.

49. Comparative chemotype determination of Lamiaceae plants by means of GC-MS, FT-IR, and dispersive-Raman spectroscopic techniques and GC-FID quantification. Raquel Rodríguez-Solana, **Dimitra J. Daferera**, Christina Mitsi, Panayiotis Trigas, Moschos Polissiou, Petros A. Tarantilis. *Industrial Crops and Products* 62 (**2014**) 22-33.

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Other Publications

- Book Chapter: «Major Dietary Antioxidants and Their Food Sources», pp. 23-43, M. Polissiou, **D. Daferera**, In Book: "Antioxidants in Health and Disease", A. Zampelas and R. Micha (Ed.) CRS Press, Boca Raton, FL, USA 2015, eBook ISBN9780429190322.

- Article in a Greek Magazine: "Utilization of essential oils of aromatic plants for the development of new insecticides with the application of nanotechnology", D. Perdakis, S. Dervisoglou, M. Polissiou, **D. Daferera**, P.A. Tarantilis, E. Kavetsou, A. Detsi, N. Maltabes, A. Kalamaraki. Agriculture & Livestock, 9/**2021**, 20-24.
- Laboratory exercises: "Natural Products: Chemistry and Bioactivity", Emmanuel Bouzas, Anastasia Mihou, **Dimitra Daferera**, Agricultural University of Athens, **2018**, for undergraduate students of 8th Semester (Course E).

Teaching Experience

Undergraduate courses

1. General & Inorganic Chemistry, Lab Exercises:
1995-1996 έως και 1999-2000, 2008-2009, 2012-σήμερα
2. Organic Chemistry, Lab Exercises:
1995-1996 έως και 1999-2000, 2008-σήμερα
3. Instrumental Chemical Analysis, Lab Exercises:
2002-2003 έως και 2004 – 2005, 2011-2012, 2014-σήμερα
4. Analytical Chemistry, Lab Exercises:
2009-σήμερα
5. Natural Products: Chemistry and Bioactivity, Lab Exercises:
2018-σήμερα

Postgraduate courses

1. Isolation – Purification – Identification – Verification of Natural Products, Lab exercises, 2009 – 2010.
2. Determination of Total Phenolic Compounds by the method of Folin Ciocalteu – Lab exercise, 2021 – 2022.

Seminars

- In the framework of the Courses' Program of Short Education "TRIPTOLEMOS", Subject «Aromatic & Medicinal Plants», A.U.A, June 2018.
- In the framework of KEDIVIM to the Program entitled "Cultivation, processing, and marketing of Greek medicinal and aromatic plants. – Production of fresh and dry herbs, essential oils, spices and medicinal products. A.U.A., Nov. – Dec. / 2022.