

Professor Golfo Moatsou

Laboratory of Dairy Research
Department of Food Science and Human Nutrition
Agricultural University of Athens
Iera Odos 75 75 11855, Athens, Greece
E-mail: mg@aua.gr; Tel. 00302105294630
Scopus Author ID: 6602591452
<https://orcid.org/0000-0001-5803-0809>

Personal information: married, three children

CURRENT POSITION

04.2022 – now: Professor, Dept. of Food Science & Human Nutrition, Agricultural University of Athens, Greece

PREVIOUS POSITIONS

11.2016 - 04.2022: Associate Professor, Dept. of Food Science & Human Nutrition, Agricultural University of Athens,
03.2010 - 11.2016: Assistant Professor, Dept. of Food Science & Technology, Agricultural University of Athens,
09.2005 - 02.2010: Lecturer, Dept. of Food Science & Technology, Agricultural University of Athens, Greece
02.1986-08.2005: Research associate and teaching assistant, Dept. of Food Science & Technology, Agricultural University of Athens, Greece

EDUCATION

1996: Dept. of Food Science & Technology, Agricultural University of Athens, Greece
PhD Thesis: "Proteolysis during the ripening of Kasseri cheese and the appearance of bitter taste"
1985: Agricultural University of Athens, Greece, 5-years Diploma.
Diploma Thesis: "Study of the main casein fractions during the ripening of Feta cheese"

1**TEACHING AND RESEARCH ACTIVITIES**

Composition, properties and biochemistry of different kinds of raw milk and dairy products made there from. Caseins and whey proteins. Dairy technology; effect of processing on the characteristics of milk and dairy products. Endogenous enzymes and milk treatments. Cheese science and technology; interventions, physicochemical and biochemical aspects, factors and course of ripening. Analysis of milk and dairy products; authenticity. Various whey types and by products resulting from dairy processing. Development of new and circular dairy products.

TEACHING

1988-now MSc courses: Dairy Science, 2006-now; Dairy Technology-Cheese Science, 2017-now; Quality Control in Dairy Foods, 2009-now; Sensory evaluation and Development of dairy products, 2019-
Undergraduate courses: Dairy Science, 2005-; Dairy Technology- Cheese Science, 2005-
Undergraduate practical lessons in Milk analysis and Dairy/Cheese Technology: 1988-now
Supervision of >35 undergraduate Diploma thesis, 2005-now.
Educational material: >10 in printed or digital form

BOOK

2009 S. Kaminarides & G. Moatsou. [Dairy Science]. Embryo publications, Athens, Greece. 396 pages, 130 Figures, 75 Tables.

SUPERVISION OF GRADUATE STUDENTS

- 2018-2023 Supervisor for the PhD Thesis of Dr. L. Sakkas, Msc in the field of Cheese Science and Technology.
- 2009-now Participation in the supervision of PhD theses: i. M. Giannoglou 2009-2016, School of Chemical Engineering, National Technical Univ. Athens; ii. I. Pappa 2018-now, Dept. Food Sci. & Human Nutrition, Agricultural Univ. Athens; H. Gatzias 2019-2021, Dept. Chemistry, Univ. Ioannina, Greece.
- 2007-now MSc Theses Supervisor: i. 11 in Dept. Food Sci. & Human Nutrition, Agricultural Univ. Athens; ii. 2 in Dept. Chemistry, Univ. Ioannina, Greece.

PUBLICATIONS (SCI Journals and international book chapters)

- Influence of salting and ripening conditions on the characteristics of a reduced-fat, semi-hard, sheep milk cheese, Sakkas, L., Moschopoulou, E., **Moatsou, G.***, *Foods*, 12, art. no. 4501, 2023, DOI: 10.3390/foods12244501
- Incorporation of yogurt acid whey in low-lactose yogurt ice cream, Sakkas, L., Karela, M., Zoidou, E., **Moatsou, G.**, Moschopoulou, E., *Foods*, 12, art. no. 3860, 2023, DOI: 10.3390/foods12203860
- Heat treatment of goat milk – A Review (invited), **Moatsou, G.**, *International Dairy Journal*, 139, art. no. 105569, 2023, DOI: 10.1016/j.idairyj.2022.105569
- Effect of modified manufacturing conditions on the composition of Greek strained yoghurt and the quantity and composition of generated acid whey, Karastamatis S., Zoidou E., **Moatsou, G.**, Moschopoulou E., *Foods*, 11, art. no. 3953, 2022, DOI: 10.3390/foods11243953
- Whey protein hydrolysates of sheep/goat origin produced by the action of trypsin without pH control: degree of hydrolysis, antihypertensive potential and antioxidant activities, Sakkas, L., Lekaki E., **Moatsou, G.***, *Foods*, 11, Art. no. 2103, 2022, DOI: 10.3390/foods11142103
- Properties of sweet buttermilk released from the churning of cream separated from sheep or cow milk or sheep cheese whey: effect of heat treatment and storage of cream, Sakkas, L., Evageliou, V., Igoumenidis, P.E., **Moatsou, G.***, *Foods*, 11, art. no. 465, 2022, DOI: 10.3390/foods11030465
- Milk composition and properties: interspecies comparison, **Moatsou, G.**, In: Understanding and improving the functional and nutritional properties of milk. T. Huppertz & T. Vasiljevic (Editors), Burleigh Dodds Science Publishing Limited (Eds), Sawston, Cambridge, UK, 2022, DOI: 10.19103/as.2022.0099
- Identification of Milk Origin. **Moatsou, G.**, In: Handbook of Dairy Foods Analysis, Second Edition. Leo M. L. Nollet & Fidel Toldrá (Editors), CRC Press, Taylor and Francis Group (Eds), Boca Raton, Florida, USA, 777-805, 2021, DOI: 10.1201/9780429342967
- FT-MIR analysis of water-soluble extracts during the ripening of sheep milk cheese with different phospholipid content, Sakkas, L., Pappas, C.S., **Moatsou, G.**, *Dairy*, 2, 530-541, 2021, DOI: 10.3390/dairy2040042
- Changes in native whey protein content, gel formation, and endogenous enzyme activities induced by flow-through heat treatments of goat and sheep milk, **Moatsou, G.***, Moschopoulou, E., Zoidou, E., Kamvysi, A., Liaskou, D., Tsigkou, V., Sakkas, L., *Dairy*, 2, 410-421, 2021, DOI: 10.3390/dairy2030032
- Use of sweet sheep buttermilk in the manufacture of reduced-fat sheep milk cheese, Sakkas L., Alatini E., **Moatsou, G.**, *International Dairy Journal*, 120, art. no. 105079, 2021, DOI: 10.1016/j.idairyj.2021.105079
- Cheese and whey: The outcome of milk curdling, **Moatsou, G.**, Moschopoulou E., *Foods*, 10, art. no. 1008, 2021, DOI: 10.3390/foods10051008
- Quark-Type Cheese: effect of fat content, homogenization, and heat treatment of cheese milk, Lepesioti S., Zoidou E., Lioliou D., Moschopoulou E., **Moatsou, G.***, *Foods*, 10, art. no. 184, 2021, DOI: 10.3390/foods10010184
- The enzymology of non-bovine milks, Albenzio M., Santillo A., **Moatsou, G.** In: Agents of change: enzymes in milk and dairy products. A. Kelly & L. Bach Larsen (Editors), Springer Nature (Eds), 181 - 208, 2021, DOI: 10.1007/978-3-030-55482-8_8
- Partial substitution of sheep and goat milks of various fat contents by the respective sweet buttermilks: Effect of cream heat treatment, Sakkas L., Spiliopoulos M., **Moatsou, G.***, *LWT - Food Science and Technology*, 133, art. no. 109926, 2020, DOI: 10.1016/j.lwt.2020.109926

-
- Microfiltration of ovine and bovine milk: Effect on microbial counts and biochemical characteristics, Panopoulos G., **Moatsou, G.**, Psychogyiopoulos C., Moschopoulou E., *Foods*, 9, art. no. 284, 2020, DOI: 10.3390/foods9030284.
 - Sheep milk components: Focus on nutritional advantages and biofunctional potential, *Small Ruminant Research*, **Moatsou, G.***, Sakkas L. 180, 86-99, 2019, DOI: 10.1016/j.smallrumres.2019.07.009
 - Food quality changes during shelf life, Moschopoulou E., **Moatsou, G.**, Syrokou M.K., Paramithiotis S., Drosinos E.H. In: *Food Quality and Shelf Life*, Charis Galanakis (Editor), Elsevier- Academic Press (Eds), Oxford, UK, pp. 1-31, 2019, DOI: 10.1016/B978-0-12-817190-5.00001-X
 - Effect of high hydrostatic pressure treatment on the viability and acidification ability of lactic acid bacteria, Giannoglou M., Katsaros G., **Moatsou, G.**, Taoukis P., *International Dairy Journal*, 96, 50-57, 2019, DOI: 10.1016/j.idairyj.2019.04.012
 - Set-style yoghurts made from goat milk bases fortified with whey protein concentrates, Zoidou E., Theodorou S., Moschopoulou E., Sakkas L., Theodorou G., Chatzigeorgiou A., Politis I., **Moatsou, G.***, *Journal of Dairy Research*, 86, 361-367, 2019, DOI: 10.1017/S0022029919000499
 - Development of reduced-fat, reduced-sodium semi-hard sheep milk cheese, **Moatsou, G.***, Zoidou E., Choundala E., Koutsaris K., Kopsia O., Thergiaki K., Sakkas, L., *Foods*, 8, art. no. 8060204, 2019, DOI: 10.3390/foods8060204
 - Biochemical characteristics of reduced-fat cheese made from high-heat treated goat's milk supplemented with *Penicillium candidum*, Kaminarides S., Scordobeki A., Zoidou E., **Moatsou, G.**, *Journal of the Hellenic Veterinary Medical Society*, 70, 1669-1678, 2019, DOI: 10.12681/jhvms.21791
 - Yoghurt-type gels from skim sheep milk base enriched with whey protein concentrate hydrolysates and processed by heating or high hydrostatic pressure, Sakkas L., Tzevdou M., Zoidou E., Gkotzia E., Karvounis A., Samara A., Taoukis P., **Moatsou, G.***, *Foods*, 8, art. no. 342, 2019, DOI: 10.3390/foods8080342
 - Para-κ-casein during the ripening and storage of low-pH, high-moisture Feta cheese, Alexandraki V., **Moatsou, G.***, *Journal of Dairy Research*, 85, 226-231, 2018, DOI: 10.1017/S0022029918000237
 - Effect of milk kind and storage on the biochemical, textural and biofunctional characteristics of set-type yoghurt, Moschopoulou E., Sakkas L., Zoidou E., Theodorou G., Sgouridou E., Kalathaki C., Liarakou A., Chatzigeorgiou A., Politis I., **Moatsou, G.***, *International Dairy Journal*, 77, 47-55, 2018, DOI: 10.1016/j.idairyj.2017.09.008
 - Preparation of functional yogurt enriched with olive-derived Products, Zoidou E., Melliou E., **Moatsou, G.**, Magiatis P. In: *Yogurt in Health and disease Prevention: Yogurt additives and reformulations*. Nagendra P. Shah (Editor), Academic Press, Elsevier (Eds), USA, 11, 203-220, 2017, DOI: 10.1016/B978-0-12-805134-4.00011-0
 - Effect of enrichment of bovine milk with whey proteins on biofunctional and rheological properties of low-fat yoghurt-type products, Roumanas D., **Moatsou, G.**, Zoidou E., Sakkas L., Moschopoulou E., *Current Research in Nutrition and Food Science*, 4(SI. 2), 105-113, 2016, DOI: 10.12944/CRNFSJ.4.Special-Issue-October.14
 - The response of goats to different starch/NDF ratios of concentrates on the milk chemical composition, fatty acid profile, casein fractions and rennet clotting properties, Tsiplakou E., Yiasoumis L., Maragou A.C., Mavrommatis A., Sotirakoglou K., **Moatsou, G.**, Zervas G., *Small Ruminant Research*, 156, 82-88, 2017, DOI: 10.1016/j.smallrumres.2017.09.015
 - Goat Milk Products: Types of Products, Manufacturing Technology, Chemical Composition and Marketing, **Moatsou, G.***, Park Y.W. In: *Handbook of Non Bovine Mammals*, 2nd edition. W.L. Wendorff, Y.W. Park & G.F.W. Haenlein (Editors), John Wiley and Sons Ltd (Eds), West Sussex, UK, pp. 84-150, 2017, DOI: 10.1002/9781119110316.ch2.3
 - Greek Dairy Products: Composition and Processing, Moschopoulou E., **Moatsou, G.** In: *Mediterranean Food: Composition & Processing*. R.M.S. da Cruz & M.M.C. Vieira (Editor), CRC Press, Taylor & Francis Group (Eds), Boca Raton, Florida, USA, pp. 268-320, 2016, DOI: 10.1201/9781315369235
 - Effect of high- pressure treatment applied on starter culture or on semi-ripened cheese in the quality and ripening of cheese in brine, Giannoglou M., Karra Z., Platakou E., Katsaros G., **Moatsou, G.**, Taoukis P., *Innovative Food Science and Emerging Technologies*, 38, 312-320, 2016, DOI: 10.1016/j.ifset.2016.07.024.
-

-
- The composition and the properties of non-cow milks and products, Alichanidis E., **Moatsou, G.**, Polychroniadou A. In: Non-Bovine Milk and Milk Products. E. Tsakalidou & K. Papadimitriou (Editors), Academic Press is an imprint of Elsevier (Eds), pp. 81-116, 2016, DOI: 10.1016/B978-0-12-803361-6.00005-3
 - Effect of natamycin-containing coating on the evolution of biochemical and microbiological parameters during the ripening and storage of ovine hard-Gruyère-type cheese, **Moatsou, G.***, Moschopoulou E., Beka A., Tsermoula P., Pratsis D., International Dairy Journal, 50, 1-8, 2015, DOI: 10.1016/j.idairyj.2015.05.010
 - The effect of addition of skimmed milk on the characteristics of Myzithra cheeses, Kaminarides S., Ilias-Dimopoulos E., Zoidou E., **Moatsou, G.**, Food Chemistry, 180, 164-170, 2015, DOI: 10.1016/j.foodchem.2015.01.086
 - Comparative study of the paracasein fraction of two ewe's milk cheese varieties, Panteli M., Zoidou E., **Moatsou, G.***, Journal of Dairy Research, 82, 491-498, 2015, DOI: 10.1017/S0022029915000254
 - Direct determination of lactulose in heat treated milk using diffuse reflectance infrared fourier transform spectroscopy and partial least squares regression, Pappas C., Sakkas L., Moschopoulou E., **Moatsou, G.***, International Journal of Dairy Technology, 68, 448-453, 2015, DOI: 10.1111/1471-0307.12233
 - Microbiology of raw milk, **Moatsou, G.***, Moschopoulou E. In: Dairy Microbiology and Biochemistry: Recent Developments. B. H. Ozer & G. Akdemir-Evrendilek (Editors), CRC Press, Taylor & Francis Group (Eds), Boca Raton, Florida, USA, pp. 1-38, 2015.
 - Effect of supplementation of brine with calcium on the evolution of Feta ripening, Zoidou E., Plakas N., Giannopoulou D., Kotoula M. & **Moatsou, G.***, International Journal of Dairy Technology, 658, 420-426, 2015, DOI: 10.1111/1471-0307.12199
 - Assessment of heat treatment of various types of milk, Sakkas L., Moutafi A., Moschopoulou E., **Moatsou, G.***, Food Chemistry, 159, 293-301, 2014, DOI: 10.1016/j.foodchem.2014.03.020
 - Sanitary procedures, heat treatments, packaging, **Moatsou, G.** In: Milk and Dairy Products in Human Nutrition. Y. W. Park & G. F. W. Haenlein (Editors), Wiley-Blackwell (Eds.), UK, pp. 288-309, 2013, DOI: 10.1002/9781118534168.ch14
 - Effect of high-pressure-treated starter on ripening of Feta cheese, Maniou D., Tsala A., Moschopoulou E., Giannoglou M., Taoukis P., **Moatsou, G.***, Dairy Science and Technology, 93, 11-20, 2013, DOI: 10.1007/s13594-012-0060-y
 - Proteolysis and related enzymatic activities in ten Greek cheese varieties, Nega A., **Moatsou, G.***, Dairy Science and Technology, 92, 57-73, 2012, DOI: 10.1007/s13594-011-0043-4
 - White Brined cheeses: a diachronic exploitation of small ruminants milk in Greece, **Moatsou, G.***, Govaris A., Small Ruminants Research, 101, 113-121, 2011, DOI: 10.1016/j.smallrumres.2011.09.031
 - The influence of functional properties of different whey protein concentrates on the rheological and emulsification capacity of blends with xanthan gum, Panaras G., **Moatsou, G.**, Yanniotis S., Mandala I., Carbohydrate Polymers, 86, 433-440, 2011, DOI: 10.1016/j.carbpol.2011.03.044
 - Effect of processing on milk enzymes, **Moatsou, G.** In: Practical Food and Research. Rui Cruz (Editor), Nova Science Publishers, Inc. (Eds). Nova Science Publishers, Inc. (Eds), New York, USA. pp. 299-336, 2011
 - Application of high-pressure treatment on ovine brined cheese: Effect on composition and microflora throughout ripening, Moschopoulou E., Anisa T., Katsaros G. Taoukis P., **Moatsou, G.**, Innovative Food Science and Emerging Technologies, 11, 543-550, 2010, DOI: 10.1016/j.ifset.2010.07.001
 - Effect of High-Pressure treatment at various temperatures on the rennet clotting behavior of bovine and ovine milk, Bakopoulos C., **Moatsou, G.***, Kandarakis I., Taoukis P., Politis I., Milchwissenschaft, 65, 266-269, 2010
 - Indigenous enzymatic activities in ovine and caprine milks, Moatsou G, International Journal of Dairy Technology, 63, 16-31, 2010, DOI: 10.1111/j.1471-0307.2009.00552.x
 - Effect of high-pressure treatment at various temperatures on activity of indigenous proteolytic enzymes and denaturation of whey proteins in ovine milk, **Moatsou, G.***, Katsaros G, Bakopoulos C, Kandarakis I., Taoukis P., Politis I., International Dairy Journal, 18, 1119-1125, 2008, DOI: 10.1016/j.idairyj.2008.06.009
 - Effect of high-pressure treatment at various temperatures on indigenous proteolytic enzymes and whey protein denaturation in bovine milk, **Moatsou, G.***, Bakopoulos C., Katharios D., Katsaros G., Kandarakis I., Taoukis P., Politis I., Journal of Dairy Research, 75, 262-269, 2008, DOI: 10.1017/S002202990800321x
 - Identification and differentiation of goat and sheep milk based on diffuse reflectance infrared Fourier transform spectroscopy (DRIFTS) using cluster analysis, Pappas C.S., Tarantilis P.A., Moschopoulou E.,
-

Moatsou, G., Kandarakis I., Polissiou M.J., Food Chemistry, 106, 1271-1277, 2008, DOI: 10.1016/j.foodchem.2007.07.034

- Comparative study of the protein fraction of goat milk from the Indigenous Greek breed and from international breeds, **Moatsou, G.***, Moschopoulou E., Mollé D., Gagnaire V., Kandarakis I. & Léonil J., Food Chemistry, 106, 509-520, 2008, DOI: 10.1016/j.foodchem.2007.06.014
 - Study of caprine β -casein using reversed-phase high performance liquid chromatography and mass spectroscopy: Identification of a new variant, **Moatsou, G.***, Mollé D., Moschopoulou E., Gagnaire V., The Protein Journal, 26, 562-568, 2007, DOI: 10.1007/s10930-007-9098-8
 - Protein composition and polymorphism in the milk of Skopelos goats, **Moatsou, G.***, Vamvakaki A.-N., Mollé D., Anifantakis E., Léonil J., Le Lait, 86, 345-357, 2006, DOI: 10.1051/lait:2006017
 - Feta and other Balkan cheeses, Anifantakis E.M., **Moatsou, G.***. Production methods, manufacturing stages and properties. In: Brined Cheeses Manual. A.Y. Tamime (Editor), Blackwell Publishing Ltd (Eds), Oxford, UK. pp. 43-76, 2006, DOI: 10.1002/9780470995860.ch2
 - Residual alkaline phosphatase activity after heat treatment of ovine and caprine milk, Vamvakaki A.-N., Zoidou E., **Moatsou, G.***, Bokari M., Anifantakis E., Small Ruminant Research, 65, 237-241, 2006, DOI: 10.1016/j.smallrumres.2005.06.025
 - Major whey proteins in ovine and caprine acid wheys from indigenous Greek breeds, **Moatsou, G.***, Hatzinaki A., Samolada M., Anifantakis E., International Dairy Journal, 15, 123-131, 2005, DOI: 10.1016/j.idairyj.2004.06.005
 - Detection of bovine mitochondrial DNA specific sequences in Feta cheese and ovine yogurt by PCR-RFLP, Stefanos G., Argyrokastritis A., Bizelis I., **Moatsou, G.**, Anifantakis E., Rogdakis E., Milchwissenschaft, 59, 509-511, 2004
 - Effect of artisanal liquid rennet from kids and lambs abomasa on the characteristics of Feta cheese, **Moatsou, G.***, Moschopoulou E., Georgala Aik., Zoidou E., Kandarakis I., Kaminarides S., Anifantakis E., Food Chemistry, 88, 517-525, 2004, DOI: 10.1016/j.foodchem.2004.01.066
 - Casein fraction of ovine milk from indigenous Greek breeds, **Moatsou, G.***, Samolada M., Katsabeki A., Anifantakis E., Le Lait, 84, 285-296, 2004, DOI: 10.1051/lait:2004006
 - Effect of different manufacturing parameters on the characteristics of Graviera Kritis cheese, **Moatsou, G.***, Moschopoulou E., Anifantakis E., International Journal of Dairy Technology, 57, 215-220, 2004, DOI: 10.1111/j.1471-0307.2004.00135.x
 - Casein fraction of bulk milks from different caprine breeds, **Moatsou, G.***, Samolada M., Panagiotou P., Anifantakis E., Food Chemistry, 87, 75-81, 2004, DOI: 10.1016/j.foodchem.2003.10.020
 - Detection of caprine casein in ovine Halloumi cheese, **Moatsou, G.***, Hatzinaki A., Psathas G., Anifantakis E., International Dairy Journal, 14, 219-226, 2004, DOI: 10.1016/S0958-6946(03)00174-2
 - Recent developments in the antibody-based analytical methods for the differentiation of milk from different species, **Moatsou, G.***, Anifantakis E., International Journal of Dairy Technology, 56, 133-138, 2003, DOI: 10.1046/j.1471-0307.2003.00095.x
 - Detection of bovine milk in caprine milk by Reversed-Phase HPLC of caseinomacropolypeptides, **Moatsou, G.***, Kandarakis I., Fournarakou S., Milchwissenschaft, 58, 274-277, 2003
 - Nitrogenous fractions during the manufacture of whey protein concentrates from Feta cheese whey, **Moatsou, G.***, Hatzinaki A., Kandarakis I., Anifantakis E. Food Chemistry, 81, 209-217, 2003, DOI: 10.1016/S0308-8146(02)00414-4
 - Evolution of proteolysis during the ripening of traditional Feta cheese, **Moatsou, G.***, Massouras Th., Kandarakis I., Anifantakis E., Le Lait, 82, 601-611, 2002, DOI: 10.1051/lait:2002036
 - Effect of draining temperature on the biochemical characteristics of Feta cheese, Kandarakis I., **Moatsou, G.**, Georgala Aik., Kaminarides S., Anifantakis E., Food Chemistry, 72, 369-378, 2001, DOI: 10.1016/S0308-8146(00)00245-4
 - Effect of technological parameters on the characteristics of kasseri cheese made from raw or pasteurized ewes' milk, **Moatsou, G.***, Kandarakis I., Moschopoulou E., Anifantakis E., Alichanidis E., International Journal of Dairy Technology, 54, 69-77, 2001, DOI: 10.1046/j.1471-0307
 - Effect of starters on proteolysis of Graviera Kritis cheese, **Moatsou, G.***, Kandarakis I., Georgala Aik., Alichanidis E., Anifantakis E., Le Lait, 79, 303-315, 1999, DOI: 10.1051/lait:1999326
-

- Effect of starters on gross and microbiological composition and organoleptic characteristics of Graviera Kritis cheese, Kandarakis I., Moschopoulou E., **Moatsou, G.**, Anifantakis E., *Le Lait*, 78, 557-568, 1998, DOI: 10.1051/lait:1998551

CITATIONS

Citations >1200 Citations, excluding shelf citations of all authors: >1000

h-index: 23 *h*-index, excluding shelf citations of all authors: 21

i10-index, excluding shelf citations of all authors: 38

Average citations per publication >14

CONFERENCES/WORKSHOPS/other activities

- **E-learning course Instructor.** Dairy Science-Cheese Science, 2018- now, National and Kapodistrian University of Athens, Greece.
- **Seminar Instructor.** **i.** Dairy Plants. Educational Seminars of AUA, November 2013, Athens, Greece; **ii.** Dairy Science-Cheese Technology. General Secretariat for Youth, June 2013, Athens, Greece; **iii.** Small Ruminant Breeding-Dairying. General Secretariat for Youth, December 2012, Athens, Greece.
- **Scientific visit** (after competitive call). University College Cork (UCC) and Moorepark Food Research Centre (MFRC), Sep. 17-Oct. 5 2011, under Bilateral Educational Programme Ireland-Greece 2011, Cork, Ireland.
- **Seminar Instructor abroad (invited).** Short Course: “Cheeses & Fermented Milks from the Eastern Mediterranean. I. White Brined Cheeses & II. Improvement of the nutritional characteristics of EM cheeses”. Sept. 21-23, 2010, Center for Dairy Research, Dept. of Food Science, Univ. of Wisconsin, Madison, USA.
- **Organization and Proceedings of Conferences.** **i.** IDF International Symposium on Sheep, Goat and other non-Cow milk, Chair of the Programme Committee, May 16-18, 2011, Athens, Greece. Preparation of the volume of the Proceedings; **ii.** National Dairy Committee Greece, [Educational Seminar on Dairy Science and Technology], Member of the Organizing Committee, 2002, Larissa, Greece; **iii.** International Dairy Federation Annual Sessions, Member of the Organizing Committee, 1999, Athens, Greece.
- **Scientific training.** INRA, UMR 1253 Agrocampus, Science et Technologie du Lait et de l'Œuf (Équipe de Biochimie), Implementation of proteomics for the detailed biochemical characterization of milk protein fractions, 7-31.3.2005 & 29.8-9.9.2005, Rennes, France.
- **Participation in 13 scientific conferences, workshops,** 1997-2015, Greece and abroad.
- **Conference papers.** 39 -two oral– in International and 11 –two oral– presentations in National Conferences/Symposia, 1998-2022.

MEMBERSHIPS & reviewing activities

- 2003-now **Reviewer** of >220 manuscripts for 27 International Journals appeared in <http://www.scopus.com>
- 2009-now **Member of Editorial Boards** of 5 International Journals appeared in <http://www.scopus.com>: *Dairy Science and Technology* 2009-2017, *Small Ruminant Research*, 2010-now, *Journal of Dairy Research*, 2016-now, *International Dairy Journal* 2020-now, *Foods* 2021-now.
- 2017-19 **Member of the Nomination Committees:** i. permanence of *Assistant Professor* 2017, ii. position of *Associate Professor* 2019, School of Agriculture, Aristotle University of Thessaloniki, Greece, iii. position of *Assistant Professor* 2021, School of Veterinary Medicine, Aristotle University of Thessaloniki, Greece, iv. position of *Professor* 2023, School of Agriculture, Aristotle University of Thessaloniki, Greece
- 2019-20 **Member of Electorates:** Agricultural University of Athens, Aristotle University of Thessaloniki, University of Thessaly, University of Ioannina and Ionian University, Greece
- 2011-20 **Special Issues:** i. "Products from Small Ruminants", Co-Editor, Special Issue for *Small Ruminant Research*, 2011; ii. "Cheese: Technology, Compositional, Physical and Biofunctional Properties", Editor, Special Issue for *Foods*, 2019; iii. "Cheese and whey", Co-Editor, Special Issue for *Foods*, 2020; iv. "Sustainable Solutions in Food Technology", Co-Editor, Research topic for *Frontiers in Food & Nutrition Research*, 2020; v. "Emerging Technologies for Improving Properties, Shelf Life and Analysis", Editor for Special Issue for *Foods*, 2022; vi. "Delivering Sustainable Dairy Products with Added Value", Co-Editor for Special Issue for *Dairy*, 2023.
- 2007-17 **Reviewer** of four research projects for General Secretariat for Research and Development and Ministry of Development & Investments.
- 2016 and 2021 **Chair of the External Evaluation Committee (EEC)** for the evaluation - accreditation process of higher education programs of study "Dairy Science and Technology-Cheese Making". The Cyprus Agency of Quality Assurance and Accreditation in Higher Education.
- 2009, 2017 **Member of PhD examination committees:** i. G. Katsaros 2009, School of Chemical Engineering, National Technical Univ. Athens; ii. P. Paximada 2017, Dept. Food Science & Human Nutrition, Agricultural Univ. Athens Greece; iii. G. Papaioannou 2021, Dept. of Chemistry, University of Ioannina, Greece; iv. E. Apostolidis 2023, Dept. of Food Science & Human Nutrition, Agricultural Univ. Athens Greece; v. E. Dalaka 2023, Dept. of Animal Science, Agricultural Univ. Athens Greece.

FELLOWSHIPS and AWARDS

- 1987 21st Scholarship Competition, specialization "Food Technology" (with exams, ranking: 1st, score 17.44/20)
- 1988 Development of the official method for the detection of cheese milk adulteration published in the Official Government Gazette of the Hellenic Republic 15.3.1988, Issue B', No 140. Method presented by Anifantakis E.M., Kandarakis, I.G., Moatsou G., Moschopoulou E. 1986 [A new method for the determination of adulteration of sheep milk with cow milk in Kefalotyri and Kasseri cheeses]. *Deltio Ethnikis Epitropis Galaktos Ellados*, 3 (1), 52-57.

Research Grants

Abbreviations: PI, Principal Investigator; MRT, Member of the Research Team; GSRT, General Secretariat for Research and Technology; LDR, Laboratory of Dairy Research

Project Title	Funding source	Period	Role
Research-Create-Innovate, 2 nd call. Acid whey from yogurt: Turning an environmental burden into innovative added value end products	GSRT, Greece	2020-	MRT
OP "Development of Human Resources, Education and Lifelong Learning". Study of the properties of ovine buttermilk as the first step for its exploitation	Ministry of Development & Investments	2020-	PI

OP "Epirus". Innovative utilization approaches and comparative advantages of cheese whey of ovine/caprine origin from the region of Epirus	Managing Authority of Epirus, Greece	2018-	MRT
SYNERGASIA 2011. Implementation of innovative technologies in the production of yogurt with enhanced biofunctional properties (partner LDR)	GSRT, Greece	2013-15	PI
Evaluation of the thermal treatment of bovine milk	DELTA FOODS S.A., Greece	2010-11	PI
Effect of surface treatment with natamycin on the biochemical characteristics of Graviera Kritis cheese	Union of the cheesemakers of Rethymnon	2010-11	PI
Assessment of the effect of surface treatment of Graviera Kritis cheese with natamycin on cheese characteristics	Greek Milk and Meat Organization (ELOGAK)	2009-10	PI
PAVET 2005. Use of High-Pressure Technology for the improvement of cheese yield and ripening characteristics of Greek cheeses	GSRT, Greece	2006-07	MRT
PYTHAGORAS II. Determination of milk kind by chromatographic and spectrophotometric methods	Ministry of Education, Greece	2005-06	MRT
Projets communs de Recherche et de Technologie, France-Grèce, 2003-2006. Caractérisation biochimique fine des protéines majeurs de laits caprins issus de troupeaux de chèvres indigènes	GSRT, Greece	2005-06	MRT
Detection of caprine milk in ovine Halloumi cheese	Cyprus Milk Industry Organization, Cyprus	2000-01	MRT
Production of novel dairy products	Cheesenet S.A., Greece	1998-01	MRT
EPET II. Development of novel products from goat's milk	GSRT, Greece	1999-01	MRT
EPET II. Standardization of traditional Greek cheeses	GSRT, Greece	1995-98	MRT
PENED 91. "A study of Graviera Kritis cheese	GSRT, Greece	1994-99	MRT
Improvement of milk quality in Greece	Greek Ministry of Agriculture	1983-90	MRT