

C U R R I C U L U M V I T A E

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C U R R E N T P O S I T I O N

AGRICULTURAL UNIVERSITY OF ATHENS, Department of Food Science and Human Nutrition
Laboratory of Food chemistry and Analysis

Position: ASSOCIATE PROFESSOR IN PHYSICAL CHEMISTRY OF FOOD (2018-...)

S C I E N T I F I C I N T E R E S T S

Physicochemical and functional properties of food; Study of biopolymer solutions and gels using rheology, D.S.C. etc.; Development of new functional products e.g. with reduced sucrose; Retention/encapsulation of aroma compounds by biopolymer systems; Biopolymer food applications (e.g. drying of aromatic plants, antioxidant activity of food etc.); Gels; Emulsions; Edible films and coatings; Encapsulation

S T U D I E S

CRANFIELD UNIVERSITY, Department of Agricultural and Biosystems Engineering

Ph.D. in Physical Chemistry of Food

Thesis title: «Effect of sugars on gelation and co-gelation of high methoxy pectins with starch polysaccharides»

-Sponsored by the «Behaviour of Biopolymer Mixtures in Structuring Food Products» program with the participation of both academic and industrial partners

-Supervisor: Pr. E. R. Morris

UNIVERSITY OF ATHENS. Department of Chemistry

Degree, Certification on oenology, Studentships for two academic years

PROFESSIONAL EXPERIENCE

(a) Educational experience

Ac. Years 2006- *AGRICULTURAL UNIVERSITY OF ATHENS*

Undergraduate level

Physical Chemistry (2016-...)

Food Physical Chemistry (2018-....)

Food Physical Chemistry I (2006-2015)

Food Physical Chemistry II (2006-2017)

Food Chemistry I (2012-2017)

Food Chemistry II (2012-2014)

Postgraduate level

Food Biopolymers (2014-..)

Ac. Years 2000-6- *UNIVERSITY OF THESSALY*

Department of Veterinary Science

Scientific staff for «Chemistry» and/ or «Biochemistry»

T.E.I. OF LAMIA

Departments of Nursing and Physical therapy

Scientific staff for «Biochemistry», «Nutrition and nutritional value of food», «Dietetics», «Biology» and «Genetics».

(a) Research experience

UNIVERSITY COLLEGE CORK, Department of Food Science, Food Technology and Nutrition

Effect of divalent and monovalent cations on the double structure of κ -carrageenan (7-8/08), behaviour of pectins in the presence of various monosaccharides (7/04-8/04), properties of biopectin (1/03-6/04).

CRANFIELD UNIVERSITY, Department of Agricultural and Biosystems Engineering

Gelation of pectin and starch in the presence of sugars (10/97-12/98), structural properties and phase behaviour of high and low acyl gellan mixtures (10/96-10/97, Erasmus), glass transition of biopolymers (10/94-10/97), light spreads products (10/94-10/95).

PARTICIPATION IN RESEARCH PROGRAMS

- «Behaviour of Biopolymer Mixtures in Structuring Food Products», Researcher (U.K., 1994-1998)
- «Determination and study of use of soluble fibers of high nutritional value as substitute sweeteners – Applications in confectionary products », SD: I. Mandala, ELKE AUA, Researcher (2009-2011)
- «High energy jet milling for the production of fine flour powders & bakery products with enhanced functional & nutritional characteristics. LEA-09SYN-81-1031», SD: C. Biliaderis, Cooperation 2009, Researcher (2011-2014)
- «Gluten-free carob containing bakery products with high protein and dietary fibre content», SD: S. Yannopoulos, DESMI 2009-2010 Cyprus, Researcher (2011-2013)
- «Macro and mini/nano-emulsions prepared with different emulsifiers and stabilizers with the addition of ingredients from plants and fruits for the production of new flavors», SD: S. Yanniotis, Irakleitos, Researcher (2011-2014)
- «Novel formulations and nano-structures for enhancing the bioavailability of a bioactive compound. The case of emulsion production, NONASTRU 11SYN-2718», SD: I. Mandala, Cooperation 2011, Researcher (2013-2015)
- «Chemical building blocks from versatile MSW biorefinery (PERCAL)». SD: A. Koutinas, H2020-EU.3.2.6., Researcher (2017-2020)
- «Study of the properties of sheep's buttermilk as a first step for its utilization», SD: G. Moatsou, Young Researchers (2nd call), Deputy Academic Advisor (2020-2021)
- «Production of highly sustainable liquid biofuels and value-added products from municipal solid waste from catering companies», SD: A. Koutinas, Research- innovate- create (2nd call), Researcher (2021-2024)
- « Utilization of agricultural sugar beet crop residues and sugar production process by-products for the production of biogenic and biocomposite biodegradable packaging materials », SD: A. Koutinas, Research- innovate- create (2nd call), Researcher (2021-2024)

FURTHER ACTIVITIES

- Member of the Scientific Committee of National and International Scientific Conferences
- Participation in various national and international scientific conferences
- Supervisor of graduate, post graduate and doctoral thesis
- Reviewer in scientific journals (Author of several teaching notes)

RESEARCH WORK

(a) Publications in Refereed Journals (*: corresponding author)

1. **Evageliou, V.**, Alevisopoulos, S. and Kasapis, S. (1997). Application of stress-controlled analysis to the development of low fat spreads. *Journal of Texture Studies*, 28, pp. 319-335.
2. **Evageliou, V.**, Kasapis, S. and Hember, M.W.N. (1998). Vitrification of κ -carrageenan in the presence of high levels of glucose syrup. *Polymer*, 39, No.17, pp. 3909-3917.
3. Kasapis, S., Giannouli, P., Hember, M.W.N., **Evageliou, V.**, Poulard, C., Tort-Bourgeois, B. and Sworn, G. (1999). Structural aspects and phase behaviour in deacylated and high acyl gellan systems. *Carbohydrate Polymers*, 38, pp. 145-154.
4. **Evageliou, V.**, Richardson, R.K., and Morris, E.R. (2000). Effect of oxidised starch on high methoxy pectin-sucrose gels formed by rapid quenching. *Carbohydrate Polymers*, 42, pp. 219-232.
5. **Evageliou, V.**, Richardson, R.K., and Morris, E.R. (2000). Co-gelation of high methoxy pectin with oxidised starch or potato maltodextrin. *Carbohydrate Polymers*, 42, pp. 233-243.
6. **Evageliou, V.**, Richardson, R.K., and Morris, E.R. (2000). Effect of pH, sugar type and thermal annealing on high methoxy pectin gels. *Carbohydrate Polymers*, 42, pp. 245-259.
7. **Evageliou, V.**, Richardson, R.K., and Morris, E.R. (2000). Effect of sucrose, glucose and fructose on gelation of oxidised starch. *Carbohydrate Polymers*, 42, pp. 261-272.
8. **Evageliou, V.**, Ptitchkina, N.M. and Morris, E.R. (2005). Solution viscosity and structural modifications of pumpkin Biopectin. *Food Hydrocolloids*, 19, pp. 1032-1036.
9. **Evageliou***, V., Karantoni, M., Mandala, I. and Komaitis, M. (2010). Compression of gellan gels. Part I: effect of salts. *International Journal of Food Science and Technology*, 45(5), 1076-1080.
10. **Evageliou***, V., Mazioti, M., Mandala, I. and Komaitis, M. (2010). Compression of gellan gels. Part II: effect of sugars, *Food Hydrocolloids*, 24(4), 392-397.
11. Gardeli, C., **Evageliou***, V., Poulos, C., Yanniotis, S. and Komaitis, M. (2010). Drying of fennel plants: oven, freeze-drying, effect of freeze drying time and use of biopolymers. *Drying Technology*, 28(4), 542-549.
12. Zafeiropoulou, T., **Evageliou***, V., Gardeli, C., Yanniotis, S. and Komaitis, M. (2010). Retention of *trans*-anethole by gelatine and starch matrices. *Food Chemistry*, 123, 364-368.
13. **Evageliou***, V., Tseliou, G., Mandala, I. and Komaitis, M. (2010). Effect of inulin on texture and clarity of gellan gels. *Journal of Food Engineering*, 101, 381-385.
14. **Evageliou***, V., Zikas, A., Gerolemou, A., Basios, A., and Komaitis, M. (2011). Effect of salts and sugars on the clarity of gellan gels. *International Journal of Food Science and Technology*, 46, 1001-1006.
15. **Evageliou***, V., Galanaki, P., Gardeli, C. and Komaitis, M. (2011). Retention of ethyl butyrate by gellan gels in the presence of potassium ions. *Food Chemistry*, 126 (3), 866-869.

16. **Evageliou***, V., Mavragani, I. and Komaitis, M. (2012). The effect of salts on the retention of ethyl butyrate by gellan gels. *Food Hydrocolloids*, 26, 144-148.
17. Zafeiropoulou, T., **Evageliou***, V., Gardeli, C., Yanniotis, S. and Komaitis, M. (2012). Retention of selected aroma compounds by gelatine matrices. *Food Hydrocolloids*, 28, 105-109.
18. Protonotariou, S., **Evageliou**, V., Yanniotis, S. and Mandala, I. (2013). The influence of different stabilizers and salt addition on the stability of model emulsions containing olive or sesame oil. *Journal of Food Engineering*, 117 (1), 124-132
19. Protonotariou, S.V, Karali, E., **Evageliou**, V., Yanniotis, S. and Mandala, I. (2013). Rheological and sensory attributes of cream caramel desserts containing fructooligosaccharides as substitute sweeteners. *International Journal of Food Science and Technology*, 48 (3), 663-669
20. Sultani, G., **Evageliou***, V., Koutelidakis, A., Kapsokefalou, M. and Komaitis M. (2014). The effect of pectin and other constituents on the antioxidant activity of tea. *Food Hydrocolloids*, 35, 727-732.
21. **Evageliou***, V., and Patsiakou, A. (2014). The effect of sugars on the retention of ethyl butyrate by gellan gels. *Food Chemistry*, 157, 252-256
22. Protonotariou, S., Drakos, A., **Evageliou**, V., Ritzoulis, C. and Mandala, I. (2014). Sieving fractionation and jet mill micronization affect the functional properties of wheat flour. *Journal of Food Engineering*, 134, 24-29.
23. **Evageliou**, V*, Gerolymatou, A., Sotirakoglou, K., Gardeli, Chr. and Yanniotis, S. (2015) Retention of *trans*- anethole by single and double layered films based on gelatine. *Food Hydrocolloids*, 47, 94-98.
24. **Evageliou***, V., Papastamopoulou, K., Frantzeskaki, D., and Christodoulidou, C.C. (2015) Retention of esters by gellan and pectin solutions or their mixtures. *Food Hydrocolloids*, 51, 54-59.
25. Panagopoulou, E., Tsouko, E., Kopsahelis, N., Koutinas, A., Mandala, I., and **Evageliou**, V.* (2015). Olive oil emulsions formed by catastrophic phase inversion using bacterial cellulose and whey protein isolate. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, 486, 203-210.
26. Drakos, A., Kyriakakis, G., **Evageliou***, V., Protonotariou, S., Mandala, I., and Ritzoulis, C. (2017). Influence of jet milling and particle size on the composition, physicochemical and mechanical properties of barley and rye flours. *Food Chemistry*, 215, 326-332.
27. **Evageliou***, V., & Saliari, D. (2017) Limonene encapsulation in freeze dried gellan systems. *Food Chemistry*, 223, 72-75.
28. Panagopoulou, E., **Evageliou**, V.*, Kopsahelis, N., Ladakis, D., Koutinas, A., and Mandala, I. (2017). Stability of double emulsions with PGPR, Bacterial Cellulose and Whey Protein Isolate. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, 522, 445-452.
29. Drakos, A., Malindretou, K., Mandala, I., & **Evageliou***, V. (2017) Protein isolation from jet milled rye flours differing in particle size. *Food Bioproducts Processing*, 104, 13-18.

30. Koutelidakis, A.E., Argyri, K., Sevastou, Z., Lambrinaki, Δ., Panagopoulou, E., Paximada, E., Sali, A., Papalazarou, V., Mallouchos, A., **Evageliou**, V., Kostourou, V., Mantala, I., and Kapsokefalou, M. (2017) Bioactivity of EGCG nanoemulsions evaluated in mice model. *Journal of Medicinal Food*, 20 (9), pp. 923-931.
31. Drakos, A., Pelava, E., **Evageliou***, V. (2018) Properties of flour films as affected by the flour's source and particle size. *Food Research International*, 107, pp. 551-558.
32. **Evageliou**, V.I., Ryan, P.M., Morris, E.R. (2019) Effect of monovalent cations on calcium-induced assemblies of kappa carrageenan. *Food Hydrocolloids*, 86, pp. 141-145.
33. **Evageliou***, V., Panagopoulou, E., Mandala, I. (2019) Encapsulation of EGCG and esterified EGCG derivatives in double emulsions containing Whey Protein Isolate, Bacterial Cellulose and salt. *Food Chemistry*, 281, pp. 171-177.
34. Drakos, A., Andrioti-Petropoulou, L., **Evageliou***, V., Mandala, I. (2019) Physical and textural properties of biscuits containing jet milled rye and barley flour. *Journal of Food Science and Technology*, 56 (1), pp. 367-375.
35. Kapetanakou, A.E., Nestora, S., **Evageliou**, V., Skandamis, P.N. (2019) Sodium alginate–cinnamon essential oil coated apples and pears: Variability of *Aspergillus carbonarius* growth and ochratoxin A production. *Food Research International*, 119, pp. 876-885.
36. **Evageliou***, V. (2020) Shear and extensional rheology of selected polysaccharides. *International Journal of Food Science and Technology*, 55, pp. 1853-1861.
37. Drakos, A., Tsakiroglou, E., **Evageliou***, V., Mandala, I. (2021). The effect of inulin on the physical and textural properties of biscuits containing jet milled barley flour. *Polysaccharides*, 2 (1), pp. 39-46.
38. Paximada, P., Batchelor, M., Lillevang, S., **Evageliou**, V., Howarth, M., & Dubey, B.N. (2021). Impact of lipophilic surfactant on the stabilization of water droplets in sunflower oil. *Journal of Food Processing and Preservation*, 45(9), e15757.
39. Sakkas, L., **Evageliou**, V., Igoumenidis, P.E., & Moatsou, G. (2022). 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. *Foods*, 11(3), 465
40. Zioga, M., Tsouko, E., Maina, S., Koutinas, A. & **Evageliou***, V. (2022). Physicochemical and rheological characteristics of pectin extracted from renewable orange peel employing conventional and green technologies. *Food Hydrocolloids*, 107887.
41. Zioga, M., Chroni, A., & **Evageliou***, V. (2022). Utilization of pectins extracted from orange peels by non – conventional methods in the formation of edible films in the presence of herbal infusions. *Polysaccharides*, 3, 574 – 588.

42. Zioga, M., Papantonopoulou, G. & **Evageliou***, V. (2023). High internal phase emulsions and edible films with high methoxyl pectin and pea protein isolate or sodium Caseinate, Food Hydrocolloids, 108605. <https://doi.org/10.1016/j.foodhyd.2023.108605>
43. Zioga, M. & **Evageliou***, V. (2023). Formation and physicochemical properties of insoluble complexes resulted from high methoxyl pectin – protein interactions. Food Hydrocolloids, 108806. <https://doi.org/10.1016/j.foodhyd.2023.108806>

(b) ADDITIONAL PUBLISHED WORK

- 2 book chapters
- 4 publications in Greek magazines
- Educational notes for AUA students.
- 9 chapters in international conferences' proceedings
- 30 presentations in international conferences
- 9 presentations in national conferences