

## **CURRICULUM VITAE**

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**Nationality:** Greek

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### **Specialties**

Instrumental Chemical Analysis of Natural Products (Chromatographic and Spectroscopic Techniques)

### **Research Interests**

- Isolation, purification, and structure determination of natural products using chromatographic and spectroscopic techniques
- Development of new techniques for separation, evaluation, and chemical analysis of main compounds of plants cultivated in Greece.
- Development of methods based on spectroscopic techniques (FT-IR, Raman) and chemometrics for the differentiation of natural products and microorganisms.
- Authenticity of agri-food products.

### **Current Position**

- Professor on Instrumental Analysis - Biospectroscopy, Agricultural University of Athens
- School of Food and Nutritional Sciences
- Department of Food Science & Human Nutrition
- Laboratory of General Chemistry

### **University Experience**

#### **Lectures - Teaching**

1. Instrumental Chemical Analysis
2. Organic Chemistry
3. General and Inorganic Chemistry
4. Natural Products

- **Participation in International Research Projects: 3**

- **Participation in National Research Projects: 18**

- **Reviewer in 45 Journals**

- **Guest Editor**

Special Issue "Cutting-Edge Research on the Analysis of Small Biomolecules in Foods, Plants, and Biological Samples" (MDPI).

[https://www.mdpi.com/journal/biomolecules/special\\_issues/Small\\_Biomolecules\\_Foods\\_Plants\\_Biological\\_Samples](https://www.mdpi.com/journal/biomolecules/special_issues/Small_Biomolecules_Foods_Plants_Biological_Samples)

- **Member of Scientific Committees**

Association of Greek Chemists

• **Papers list**

1. FT-IR Spectroscopic Determination of the Degree of Esterification of Cell Wall Pectins from stored Peaches and Correlation to textural changes.  
A.Chatjigakis, **C.Pappas**, N.Proxenia, O.Kalantzi, P.Rodis and M.Polissiou.  
*Carbohydrates Polymers*, 37 (1998), 395-408.
2. Determination of Kenaf (*Hibiscus cannabinus L.*) lignin in crude plant material using Diffuse Reflectance Infrared Fourier Transform Spectroscopy.  
**C. Pappas**, P. A. Tarantilis and M. Polissiou.  
*Applied spectroscopy* 52 (1998), 1399-1402.
3. Prediction of the pH in Wood by Diffuse Reflectance Infrared Fourier Transform Spectroscopy.  
**C. Pappas**, P. Rodis, P. A. Tarantilis and M. Polissiou.  
*Applied spectroscopy* 53 (1999), 805-809.
4. Enzymatic acylation of hydroxypropyl cellulose in organic media and determination of the ester formation by Diffuse Reflectance Infrared Fourier Transform (DRIFT) Spectroscopy.  
V. Sereti, H. Stamatis, **C. Pappas**, M. Polissiou, and F.N. Kolisis.  
*Biotechn. Bioeng.*, 72 (2001), 495-500.
5. Comparison of classical and ultrasound-assisted isolation procedures of cellulose from kenaf (*Hibiscus cannabinus L.*) and eucalyptus (*Eucalyptus rodustrus Sm.*)  
**Pappas, C.**, Tarantilis, P. A., Daliani, I., Mavromoustakos, T., Polissiou, M. *Ultrasonics Sonochemistry* 9 ( 2002), 19-23.
6. Quantitative analysis of  $\alpha$ -pinene and  $\beta$ -myrcene in mastic gum oil using FT-Raman spectroscopy.  
D. Daferera, **C. Pappas**, P. A. Tarantilis and M. Polissiou  
*Food Chemistry*, 77 (2002), 511-515.
7. Isolation and spectroscopic study of pectic substances from kenaf (*Hibiscus cannabinus L.*)  
**Christos S. Pappas**, Petros A. Tarantilis and Moschos G. Polissiou  
*Natural Product Letters*, Vol.17 (2003), No.3, 171-176
8. New Method for Pollen Identification by FT-IR Spectroscopy.  
**C.S. Pappas**, P.A. Tarantilis, P.C. Harizanis, M.G. Polissiou  
*Applied spectroscopy* Vol.57 (2003), No.1, 23-27
9. Determination of uronic acids in isolated hemicelluloses from kenaf using diffuse reflectance infrared Fourier transform spectroscopy (DRIFTS) and curve-fitting deconvolution method.  
A.N.Batsoulis, M.K. Nacos, **C.S.Pappas**, P.A. Tarantilis, T. Mavromoustakos and M.G. Polissiou  
*Applied spectroscopy* Vol.58 (2004), No.2, 199-202
10. Spectroscopic determination of the degree of esterification of pectic substances from kenaf.  
**C.S.Pappas**, P.A. Tarantilis and M.G. Polissiou  
*Natural Product Research* , Vol. 18 (2004), No. 4, pp 335-340

11. Determination of the degree of esterification of pectinates with decyl and benzyl ester groups by diffuse reflectance infrared Fourier transform spectroscopy (DRIFTS) and curve-fitting deconvolution method.

**Christos S.Pappas**, Anna Molovikova, Zdenka Hromadkova, Petros A. Tarantilis, Anna Ebringerova, Moschos G. Polissiou  
*Carbohydrate Polymers*, 56(2004), 465-469

12. FT-Raman Spectroscopic Simultaneous Determination of Fructose and Glucose in Honey. Apostolos N. Batsoulis, Nikolaos G. Siatis, Athanasios C. Kimbaris, Eleftherios K. Allisandrakis,

**Christos S. Pappas**, Petros A. Tarantilis, Paschalis C. Harizanis, Moschos G. Polissiou  
*Journal of Agricultural and Food Chemistry*, 53(2) (2004), 207-210

13. Rapid Method for Simultaneous Quantitative determination of Four Major Essential Oil Components from Oregano ( *Oreganum sp.*) and Thyme (*Thymus sp.*) Using FT-Raman Spectroscopy.

Nikolaos G. Siatis, Athanasios C. Kimbaris, **Christos S. Pappas**, Petros A. Tarantilis, Dimitra J. Daferera, Moschos G. Polissiou  
*Journal of Agricultural and Food Chemistry*, 53(2) (2004), 202-206

14. Comparison of distillation and ultrasound assisted extraction methods for the isolation of sensitive aroma compounds from garlic (*Allium sativum*).

A.C. Kimbaris, N.G. Siatis, D.J. Daferera, P.A. Tarantilis, **C. S. Pappas** and M.G. Polissiou  
*Ultrasonics Sonochemistry*, 13, 2006, 54-60

15. Quantitative Analysis of Garlic (*Allium sativum*) Oil Acyclic Components using FT-Raman Spectroscopy

Athanasios C. Kimbaris, Nikolaos G. Siatis, **Christos S. Pappas**, Petros A. Tarantilis, and Moschos G. Polissiou.  
*Food Chemistry*, 94, 2006, 287-295

16. Improvement of biodiesel production based on the application of ultrasounds: monitoring of the procedure by FT-IR spectroscopy

N.G. Siatis, A.C. Kimbaris, **C.S. Pappas**, P.A. Tarantilis and M.G. Polissiou.  
*JAOCS*, 83,2006,53-57

17. 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

18. Identification and differentiation of goat and sheep milk based on diffuse reflectance infrared Fourier transform spectroscopy (DRIFTS) using cluster analysis.

**C.S. Pappas**, P.A.Tarantilis, E. Moschopoulou, G. Moatsou, I. Kandarakis and M.G. Polissiou  
*Food Chemistry*, 106, 2008, 1271-1277

19. Differentiation of Greek red wines on the basis of grape variety using attenuated total reflectance Fourier transform infrared spectroscopy.

P.A. Tarantilis, V.E. Troianou, **C.S. Pappas**, Y.S. Kotseridis, M.G Polissiou  
*Food Chemistry* , 111, 2008, 192-196

- 20.** An overview of structural features of DNA and RNA complexes with saffron compounds: Models and antioxidant activity.  
C. D. Kanakis, P. A. Tarantilis, **C. Pappas**, J. Bariyanga, H. A. Tajmir-Riahi and M.G. Polissiou  
*Journal of Photochemistry and Photobiology B: Biology*, 95, 2009, 204-212
- 21.** Ultrasound–assisted extraction gas chromatography-mass spectrometry analysis of volatile compounds in unifloral thyme honey from Greece.  
Eleftherios Alissandrakis, Petros A. Tarantilis, **Christos Pappas**, Paschalis C. Harizanis, Moschos Polissiou  
*European Food Research and Technology*, 229 (3), 2009, 365-373
- 22.** Geographical differentiation of saffron by GC-MS/FID and chemometrics.  
E. Anastasaki, C. Kanakis, **C. Pappas**, L. Maggi, C.P. del Campo, M. Carmona, G.L. Alonso, M. Polissiou  
*European Food Research and Technology*, 229, 2009, 899-905
- 23.** Quantitative determination of pulegone in pennyroyal oil by FT-IR spectroscopy.  
Eleftherios A. Petrakis, Athanasios C. Kimbaris, **Christos S. Pappas**, Petros A. Tarantilis, and Moschos G. Polissiou  
*Journal of Agricultural and Food Chemistry*, 59 (2009), 10044 – 10048
- 24.** Differentiation of saffron from four countries by multivariate analysis of Mid-infrared spectroscopy.  
Anastasaki E., Kanakis C., **Pappas C.**, Maggi L., del Campo C.P., Carmona M., Alonso G.L. and M. Polissiou  
*European Food Research and Technology*, 230 (2010), 571-577
- 25.** Quantification of Crocetin esters in saffron (*Crocus sativus* L.) Using Raman Spectroscopy and Chemometrics.  
Eirini G. Anastasaki, Charalabos D. Kanakis, **Christos Pappas**, Luana Maggi, Amaya Zalacain, Manuel Carmona, Gonzalo L. Alonso, and Moschos Polissiou  
*Journal of Agricultural and Food Chemistry*, 58(10) (2010), 6011-6017
- 26.** Investigation of organic extractives from unifloral chestnut (*Castanea sativa* L.) and eucalyptus (*Eucalyptus globulus* Labill.) honeys and flowers to identification of botanical marker compounds.  
Eleftherios Alissandrakis, Petros A. Tarantilis, **Christos Pappas**, Pashalis C. Harizanis, Moschos Polissiou  
*LWT-Food Science and Technology* 44 (2011), 1042-1051
- 27.** Quantitative determination of anthocyanins in three sweet cherry varieties using diffuse reflectance infrared Fourier transform spectroscopy.  
**C.S. Pappas**, C. Takidelli, E. Tsantili, P.A. Tarantilis, M.G. Polissiou  
*Journal of Food Composition and Analysis* 24(2011), 17-21
- 28.** Classification of Greek *Mentha pulegium* L. (Pennyroyal) samples, according to geographical location by Fourier Transform Infrared Spectroscopy.  
Charalabos D. Kanakis, Eleftherios A. Petrakis, Athanasios C. Kimbaris, **Christos Pappas**, Petros A. Tarantilis and Moschos G. Polissiou  
*Phytochemical Analysis* 23(2012), 34-43.

- 29.** Rapid strain classification and taxa delimitation within the edible mushroom genus *Pleurotus* through the use of diffuse reflectance infrared Fourier transform (DRIFT) spectroscopy.  
Georgios I. Zervakis, Georgios Bekiaris, Petros A. Tarantilis, **Christos S. Pappas**  
*Fungal Biology* 116(2012), 715-728
- 30.** Monitoring of royal jelly protein degradation during storage using Fourier-transform infrared (FTIR) spectroscopy.  
Petros A Tarantilis, **Christos S Pappas**, Eleftherios Alissandrakis, Paschalis C Harizanis and Moschos G Polissiou  
*Journal of Apicultural Research* 51(2) (2012), 185-192
- 31.** Direct Determination of Rosmarinic Acid in Lamiaceae Herbs Using Diffuse Reflectance Infrared Fourier Transform Spectroscopy (DRIFTS) and Chemometrics.  
Dimitrios Saltas, **Christos S. Pappas**, Dimitra Daferera, Petros A. Tarantilis, and Moschos G. Polissiou  
*Journal of Agricultural and Food Chemistry*, 61, (2013), 3235-3241
- 32.** Geographical differentiation of dried lentil seed (*Lens culinaris*) samples using Diffuse Reflectance Fourier Transform Infrared spectroscopy (DRIFTS) and discriminant analysis.  
G. Kouvoutsakis, C. Mitsi, P.A. Tarantilis, M.G. Polissiou, **C.S. Pappas**  
*Food Chemistry* 145 (2014), 1011-1014.
- 33.** Direct and Simultaneous Quantification of Tannin Mean Degree of Polymerization and Percentage of Galloylation in Grape Seeds Using Diffuse Reflectance Fourier Transform-Infrared Spectroscopy  
**Christos Pappas**, Maria Kyraleou, Eleni Voskidi, Yorgos Kotseridis, Petros A. Tarantilis, and Stamatina Kallithraka  
*Journal of Food Science* 80(2) (2015), C298-C306.
- 34.** Direct determination of lactulose in heat-treated milk using diffuse reflectance infrared Fourier transform spectroscopy and partial least squares regression  
**Christos S. Pappas**, Lambros Sakkas, Ekaterini Moschopoulou and Golfo Moatsou  
*International Journal of Dairy Technology* 68(3) (2015), 448-453.
- 35.** Diffuse reflectance Fourier transform infrared spectroscopy for simultaneous quantification of total phenolics and condensed tannins contained in grape seeds  
Maria Kyraleou, **Christos Pappas**, Eleni Voskidi, Yorgos Kotseridis, Marianthi Basalekou, Petros A. Tarantilis, Stamatina Kallithraka  
*Industrial Crops and Products* 74 (2015), 784-791
- 36.** Evaluation of a Raman Spectroscopic Method for the Determination of Alcohol Content in Greek Spirit Tsipouro.  
**Christos Pappas\***, Basalekou Marianthi, Elina Konstantinou, Niki Proxenia, Stamatina Kallithraka, Yorgos Kotseridis and Petros Tarantilis.  
*Current Research in Nutrition and Food Science* Vol.4(Sl. 2) (2016), 1-9.
- 37.** Authenticity Determination of Greek-Cretan Mono-Varietal White and Red Wines Based on their Phenolic Content using Attenuated Total Reflectance Fourier Transform Infrared Spectroscopy and Chemometrics.

Marianthi Basalekou, Argiro Strataridaki, **Christos Pappas**, Petros A. Tarantilis, Yorgos Kotseridii, Stamatina Kallithraka.

*Current Research in Nutrition and Food Science* Vol.4(SI. 2) (2016), 54-62.

**38.** Comparative Evaluation of ISO 3632 Proposed Method and an HPLC-DAD Method for Safranal Quantity Determination of Saffron.

M. Valle García-Rodríguez, Horacio López-Córcoles, Gonzalo L. Alonso,

**Christos S. Pappas**, Moschos G. Polissiou, Petros A. Tarantilis.

*Food Chemistry* 221 (2017), 838-843.

**39.** Estimation of Antioxidant Activity of Different Mixed Herbal Infusions using Attenuated Total Reflectance Fourier Transform Infrared Spectroscopy and Chemometrics.

Aikaterini Venetsanou, Eirini Anastasaki, Chrysavgi Gardeli, Petros A. Tarantilis, **Christos S. Pappas\***.

*Emirates Journal of Food and Agriculture* 29(2) (2017),149-155.

**40.** Direct determination of total isothiocyanate content in broccoli using attenuated total reflectance infrared Fourier transform spectroscopy.

P.K. Revelou, M.G. Kokotou, **C.S. Pappas\***, V. Constantinou-Kokotou

*Journal of Food Composition and Analysis* 61 (2017), 57-61

**41.** Wine authentication with Fourier Transform Infrared Spectroscopy: a feasibility study on variety, type of barrel wood and ageing time classification.

Marianthi Basalekou, **Christos Pappas**, Petros Tarantilis, Yorgos Kotseridis, Stamatina Kallithraka.

*Food Science and Technology* 52 (2017), 1307-1313

**42.** High Resolution Mass Spectrometry Studies of Sulforaphane and Indole-3-carbinol in Broccoli.

Maroula G. Kokotou, Panagiota-Kyriaki Revelou, **Christos Pappas**, Violetta Constantinou-Kokotou.

*Food Chemistry*, 237(2017), 566-573

**43.** Differentiation and identification of grape-associated black aspergilli using Fourier transform infrared (FT-IR) spectroscopic analysis of mycelia.

Efstathia A. Kogkaki, Manos Sofoulis, Pantelis Natskoulis, Petros A. Tarantilis, **Christos S. Pappas**, Efstathios Z. Panagou.

*International Journal of Food Microbiology* 259 (2017), 22–28

**44.** Red Wine Age Estimation by the Alteration of its Color Parameters: Fourier Transform Infrared Spectroscopy as a Tool to Monitor Wine Maturation Time.

M. Basalekou, **C. Pappas**, Y. Kotseridis, P. A. Tarantilis, E. Kontaxakis, and S. Kallithraka.

*Journal of Analytical Methods in Chemistry*, Volume 2017, doi:org/10.1155/2017/5767613, 9 pages.

**45.** Ellagitannins in wines: future prospects in methods of analysis using FT-IR spectroscopy.

Marianthi Basalekou, Stamatina Kallithraka, Petros A. Tarantilis, Yiorgos Kotseridis, **Christos Pappas\***.

*LWT - Food Science and Technology* 101(2019), 48-53

46. Proanthocyanidin content as an astringency estimation tool and maturation index in red and white winemaking technology.  
Marianthi Basalekou, Maria Kyraleou, **Christos Pappas**, Petros Tarantilis, Yorgos Kotseridis, Stamatina Kallithraka.  
Food Chemistry 299 (2019), 125135
47. FTIR assessment of compositional changes in lignocellulosic wastes during cultivation of *Cyclocybe cylindracea* mushrooms and use of chemometric models to predict production performance.  
Georgios Bekiaris, · Georgios Koutrotsios, Petros A. Tarantilis, **Christos S. Pappas**, Georgios I. Zervakis.  
Journal of Material Cycles and Waste Management (2020), 22, 1027-1035
48. Study of the Quality Parameters and the Antioxidant Capacity for the FTIR-chemometric Differentiation of *Pistacia Vera* Oils.  
Lydia Valasi, Dimitra Arvanitaki, Angeliki Mitropoulou, Maria Georgiadou, **Christos Pappas\***.  
Molecules (2020), 25, 1614, doi:10.3390/molecules25071614.
49. Bioactivity and toxicity evaluation of infusions from selected Greek herbs.  
Nefeli-Sofia D. Sotiropoulou, Evangelia Flampouri, Efstathia Skotti, **Christos Pappas**, Spyridon Kintzios, Petros A. Tarantilis.  
Food Bioscience (2020), 35, 100598, doi.org/10.1016/j.fbio.2020.100598
50. Discrimination and Quantification of Aflatoxins in *Pistachia vera* Seeds Using FTIR-DRIFT Spectroscopy after their Treatment by Greek Medicinal and Aromatic Plants Extracts.  
Efstathia Skotti, **Christos Pappas**, Maria Kaiafa, Iliada K. Lappa, Dimitrios I. Tsitsigiannis, Charilaos Giotis, Pavlos Bouchagier and Petros A. Tarantilis.  
Food Science and Engineering (2020), 1(1), 45-57.
51. Wine Authenticity and Traceability with the Use of FT-IR.  
Marianthi Basalekou\*, **Christos Pappas**, Petros A. Tarantilis and Stamatina Kallithraka.  
Beverages (2020), 6(2), 30, doi:10.3390/beverages6020030
52. Rapid screening on aflatoxins' presence in *Pistachia vera* nuts using diffuse reflectance infrared Fourier transform spectroscopy and chemometrics.  
Lydia Valasi, Maria Georgiadou, Petros A. Tarantilis, Stavros Yanniotis, **Christos S. Pappas\***.  
Journal of Food Science and Technology (2020), doi.org/10.1007/s13197-020-04549-5.
53. Discrimination of botanical origin of olive oil from selected Greek cultivars by SPME-GC-MS and FTIR spectroscopy combined with chemometrics.  
Panagiota-Kyriaki Revelou, Charis Pappa, Eleni Kakouri, Charalabos D. Kanakis, **Christos S. Pappas**, Petros A. Tarantilis\*.  
Journal of the Science of Food and Agriculture (2020), doi 10.1002/jsfa.10932
54. Botanical origin discrimination of Greek honeys: Physicochemical parameters vs Raman spectroscopy.  
Marinos Xagoraris, Elisavet Lazarou, Eleftheria H. Kaparakou, Eleftherios Alissandrakis, George K. Papadopoulos, Petros A. Tarantilis and **Christos S. Pappas\***.  
Journal of the Science of Food and Agriculture (2020), doi 10.1002/jsfa.10961
55. Chemometric-Infrared Spectroscopic Model for the Taxonomy of Medicinal Herbs - The Case of Perennial Sideritis Species.

**Christos S. Pappas**, Marinos Xagoraris, Athanasios Kimbaris, Georgios Korakis\* and Petros A. Tarantilis.

Biomedical Journal of Scientific & Technical Research (2020), 24707-24712

**56.** SPME-GC-MS and FTIR-ATR Spectroscopic Study as a Tool for Unifloral Common Greek Honey's Botanical Origin Identification.

Marinos Xagoraris, Panagiota-Kyriaki Revelou, Stela Dedegkika, Charalabos D.

Kanakis, George K. Papadopoulos, **Christos S. Pappas**, Petros A. Tarantilis.

Applied Sciences 2021 (11), doi.org/10.3390/app11073159.

**57.** The Use of Right Angle Fluorescence Spectroscopy to Distinguish the Botanical Origin of Greek Common Honey Varieties.

Marinos Xagoraris, Panagiota-Kyriaki Revelou, Eleftherios Alissandrakis, Petros A. Tarantilis and **Christos S. Pappas\***.

Applied Sciences, 2021 (11), doi.org/10.3390/app11094047

**58.** Quality Evaluation of Winery By-Products from Ionian Islands Grape Varieties in the Concept of Circular Bioeconomy.

Marinos Xagoraris, Ioanna Oikonomou, Dimitra Daferera, Charalambos Kanakis, Iliada K.

Lappa, Charilaos Giotis, **Christos S. Pappas**, Petros A. Tarantilis and Efstathia Skotti.

Sustainability, 2021, 13 (10), doi.org/10.3390/su13105454

**59.** Thermal and structural study of drying method effect in high amylose starch- beta-carotene nanoparticles prepared with cold gelatinization.

P. Loukopoulos, D. Kapama, L. Valasi, **Ch. Pappas**, K. Bethanis, P. Tzamalīs, I. Mandala.

Carbohydrate Polymer Technologies and Applications 2 (2021) 100092, doi.org/10.1016/j.carpta.2021.100092.

**60.** Response Surface Methodology to Optimize the Isolation of Dominant Volatile Compounds from Monofloral Greek Thyme Honey Using SPME-GC-MS.

Marinos Xagoraris, Alexandra Skouria, Panagiota-Kyriaki Revelou, Eleftherios Alissandrakis, Petros A. Tarantilis and **Christos S. Pappas\***.

Molecules (2021), 26 (12), doi.org/10.3390/molecules26123612.

**61.** Authentication of the Botanical and Geographical Origin and Detection of Adulteration of Olive Oil Using Gas Chromatography, Infrared and Raman Spectroscopy Techniques: A Review.

Eleni Kakouri, Panagiota-Kyriaki Revelou, Charalabos Kanakis, Dimitra Daferera, **Christos S. Pappas** and Petros A. Tarantilis\*.

Foods (2021), 10(7), 1565

**62.** Chemometric Study of Fatty Acid Composition of Virgin Olive Oil from Four Widespread Greek Cultivars.

Panagiota-Kyriaki Revelou, Marinos Xagoraris, Athanasia Alexandropoulou, Charalabos D. Kanakis, George K. Papadopoulos, **Christos S. Pappas**, Petros A. Tarantilis\*.

Molecules (2021), 26 (14), doi.org/10.3390/molecules26144151

**63.** GC-MS, FTIR and Raman spectroscopic analysis of fatty acids of Pistacia vera (Greek variety "Aegina") oils from two consecutive harvest periods and their chemometric differentiation of oils quality.

Lydia Valasi, Maroula G. Kokotou, **Christos S. Pappas\***.



- 64.** The Use of SPME-GC-MS, IR and Raman Techniques for Botanical and Geographical Authentication and Detection of Adulteration of Honey  
Nefeli - Sofia Sotiropoulou, Marinos Xagoraris, Panagiota Kyriaki Revelou, Eleftheria Kaparakou, Charalabos Kanakis, **Christos Pappas** and Petros Tarantilis \*  
Foods (2021), 10, 1565, doi.org/10.3390/foods10071565
- 65.** Estimation of Geographical Origin of Amfissis Cultivar Olive Oil Based on GC-FID/MS and Chemometrics  
Panagiota-Kyriaki Revelou, Marinos Xagoraris, Dafni-Vasiliki Theodorikou, Eirini Xera, Charalabos D Kanakis, George K Papadopoulos, **Christos S Pappas** and Petros A. Tarantilis\*.  
Biomedical Journal of Scientific & Technical Research, 2021, 37(3), 29406-29416, doi.org/10.26717/BJSTR.2021.37.005998
- 66.** Chemometric differentiation of pistachios (*Pistacia vera*, Greek 'Aegina' variety) from two different harvest years using FTIR spectroscopy and DRIFTS and disk techniques.  
Lydia Valasi and **Christos S. Pappas\***  
AppliedChem, 2021, 1(1), 62-74
- 67.** FT-MIR analysis of water-soluble extracts during the ripening of sheep milk cheese with different phospholipid content.  
Lambros Sakkas\*, **Christos S Pappas**, Golfo Moatsou  
Dairy, 2021,2, 530-541
- 68.** Unifloral Autumn Heather Honey from Indigenous Greek *Erica manipuliflora* Salisb.: SPME/GC-MS Characterization of the Volatile Fraction and Optimization of the Isolation Parameters  
Marinos Xagoraris, Foteini Chrysoulaki, Panagiota-Kyriaki Revelou, Eleftherios Alissandrakis, Petros A. Tarantilis and **Christos S. Pappas\***  
Foods, 2021, 10(10), 2487, doi.org/10.3390/foods10102487
- 69.** The application of right-angle fluorescence spectroscopy as a tool to distinguish five autochthonous commercial Greek white wines  
Marinos Xagoraris, Panagiota-Kyriaki Revelou, Nikos Arvanitis, Marianthi Basalekou, **Christos S. Pappas**, Petros A. Tarantilis\*  
Current Research in Food Science, 2021, 4, 815-820.
- 70.** A Review of the Analytical Methods for the Determination of 4-(5)-Methylimidazole in Food Matrices  
Panagiota-Kyriaki Revelou, Marinos Xagoraris, Eleftherios Alissandrakis\*, **Christos S. Pappas** and Petros A. Tarantilis.  
Chemosensors 2021, 9, 322. doi.org/10.3390/chemosensors9110322
- 71.** Estimation of Avocado Oil (*Persea Americana* Mill., Greek "Zutano" Variety) Volatile Fraction over Ripening by Classical and Ultrasound Extraction Using HS-SPME-GC-MS.  
Marinos Xagoraris; Eleni Galani; Lydia Valasi; Eleftheria H. Kaparakou; Panagiota-Kyriaki Revelou; Petros A. Tarantilis; **Christos S. Pappas\***

Compounds 2022, 2, 25-36.

**72.** Optimized Isolation of Safranal from Saffron by Solid-Phase Microextraction (SPME) and Rotatable Central Composite Design-Response Surface Methodology (RCCD-RSM).

Panagiota-Kyriaki Revelou, Spyridoula Mouzoula, Marinos Xagoraris, Haralambos Evangelaras, George K. Papadopoulos, **Christos S. Pappas** and Petros A. Tarantilis  
Separations 2022, 9, 48. doi.org/10.3390/separations9020048

**73.** Optimization of a Solid-Phase Extraction Procedure for the Separation of Picrocrocin and Crocins from Saffron Extract.

Panagiota-Kyriaki Revelou, Eleni Kougianou, Marinos Xagoraris, Haralambos Evangelaras, George K. Papadopoulos, Charalabos D. Kanakis, Irini F. Strati, Christos S. Pappas and Petros A. Tarantilis.

Compounds 2023, 3, 233–243.

**74.** Study of volatile compounds in Greek pistachio (*Pistacia vera* L. 'Aegina' cultivar) oils using Soxhlet and ultrasoundassisted extraction.

Lydia Valasi, Evangelia C. Zafeiri, Ioanna Thanou, Christos S. Pappas \*. Heliyon 2023.

**75.** A Systematic Review on the Authenticity Trends of Goat and Sheep Meat and Their Products: Implications for Public Health.

Lamprini Dimitriou, Christos S. Pappas, Athanasios Manouras and Eleni Malissiova. Annals of Public Health Reports 2023, 6(2), 302-307 .

**76.** Characterization of pectin and carrageenan edible films in the presence of lemon balm infusion. Marianthi Zioga , Isidora Apostolidi , Christos Pappas , Vasiliki Evageliou. Food Hydrocolloids 150 (2024) 109679, <https://doi.org/10.1016/j.foodhyd.2023.109679>

**77.** Synthesis and characterization of polysaccharide and protein-based edible films and application as packaging materials for fresh fish fillets. Evmorfia Athanasopoulou, Francesco Bigi, Enrico Maurizzi, Eva Iris Eleftheria Karellou, Christos S. Pappas, Andrea Quartieri & Theofania Tsironi. Scientific Reports (2024) 14, 517, <https://doi.org/10.1038/s41598-024-51163-y>

**78.** The Influence of Substrate and Strain on Protein Quality of *Pleurotus ostreatus*.

Chrysvagi Gardeli, Nektaria Mela, Marianna Dedousi, Aikaterini Kandyliari, Eleftheria Kaparakou, Panagiota Diamantopoulou, Christos Pappas and Athanasios Mallouchos. Applied Sciences (2024), 14, 4040. <https://doi.org/10.3390/app14104040>

#### • Conference - proceedings papers list

**1.** Determination of fructooligosaccharides (FOS) with FT-IR in cereals. Their impact as substitute sweeteners in starch based desserts.

Protonotariou, S., **Pappas, C.**, Tarantilis, P., Polissiou, M., Yianniotis, S., Evageliou, V. and Mandala, I. (2011). *ICEF 11, Congress Proceedings Vol III, P.S. Taoukis, N.G. Stoforos, V.T. Karathanos and G.D. Saravacos, eds, pp. 2055-2056.*

**2.** Quality Evaluation of Grape Seed Oils of the Ionian Islands Based on GC-MS and Other Spectroscopic Techniques.

Ioanna Oikonomou, Iliada Lappa, Dimitra Daferera, Charalambos Kanakis, Lazaros Kiokakis, Konstantinos Skordilis, Antigoni Avramouli, Efstathia Kalli, **Christos Pappas**, Petros A.

Tarantilis, Efstathia Skotti (2018). Conference Proceedings, Prague Czechia Sep 03-04, 2018, 20 (9) Part I, pp. 115-118

**3.** Astringency estimation of wines maturing indifferent types of containers.

M. Basalekou, **C. Pappas**, P. Tarantilis, M. Kyraleou, V. Cotea, and S. Kallithraka  
BIO Web of Conferences 15, 02014 (2019), doi.org/10.1051/bioconf/20191502014  
42nd World Congress of Vine and Wine

**4.** Determination of 4(5)-Methylimidazole in Sugar–Amino Acid Aqueous Model Systems by UPLC-Q-ToF-MS.

Panagiota-Kyriaki Revelou, Marinos Xagoraris , Eleftherios Alissandrakis, **Christos S. Pappas** and Petros A. Tarantilis.

Biological and life sciences forum 2022, doi.org/10.3390/Foods2022-12957

- **Encyclopedia papers list**

**1.** Greek Honey Authentication: Botanical Approach

Marinos Xagoraris, Panagiota-Kyriaki Revelou, Eleftherios Alissandrakis, Petros A. Tarantilis and **Christos S. Pappas\***

Encyclopedia 2021, 1, 1322–1333.doi.org/10.3390/encyclopedia104

- **Posters list**

**1.** Applications of ultrasound chemistry in the fractionation of cell wall components of kenaf (*Hibiscus cannabinus L.*).

C. Pappas, A.K. Chatjigakis and M. Polissiou.

Cost. Chemistry Action D6: Chemistry and Biochemistry under extreme conditions. June 1-3, 1997, Santorini (Greece). Abstracts p.32.

**2.** Determination of *Hibiscus cannabinus L.* (Kenaf) lignin by MID-FT-IR spectroscopy.

**C. Pappas**, P. Tarantilis and M. Polissiou.

*1<sup>st</sup> International Conference of the Chemical Societies of the South-East European Countries. Chemical Sciences and Industry.* Book of Abstracts Volume I PO510. June 1-4, 1998, Halkidiki, Greece.

**3.** FT-IR study of woods applications to: *Hibiscus cannabinus L.* (kenaf), cotton and *Pinus brutia* (pine).

**C.Pappas**, M.Polissiou, P.Rodis.

*1<sup>st</sup> International Conference of the Chemical Societies of the South-East European Countries. Chemical Sciences and Industry.* Book of Abstracts Volume I PO509. June 1-4, 1998, Halkidiki, Greece.

**4.** The use of a cold water bath against to the sample heating in NIR FT-Raman spectroscopy.

**C.S. Pappas**, P.A. Tarantilis and M.G. Polissiou.

*Spectroscopy of Biological Molecules: New Directions. 8<sup>th</sup> European Conference on the Spectroscopy of Biological Molecules*, 29 August-2 September 1999, Enschede , The Netherlads. Edited by J. Greve, G.J. Puppels, C. Otto. Kluwer Academic Publishers. Dordrecht/Boston/London. pp.669-670 (1999).

5. Diffuse Reflectance Infrared Fourier Transform Spectroscopic Determination of Pectins Esterification Degree from Kenaf.

**C. Pappas**, P. A. Tarantilis and M. Polissiou.

*2<sup>nd</sup> International Conference of the Chemical Societies of the South-East European Countries on Chemical Sciences for Sustainable Development*. Book of Abstracts Volume I PO052.

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Polihnitos, Lesvos, Greece

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M.K. Nacos, **C. Pappas**, P. Katapodis, P. Christakopoulos, D. Daferera, P.A. Tarantilis, M. Polissiou. *10<sup>th</sup> Bratislava Symposium on Saccharides*. September 1-6, 2002, Smolenice, Slovakia, Program and Abstracts p. 43.

8. Evaluation of FT-Raman and FT-IR determination methods of honey floral origin.

A.N. Batsoulis, N.G. Siatis, E.K. Alissandrakis, **C.S. Pappas**, A.C. Kimbaris, P.A. Tarantilis, P.C. Harizanis and M.G. Polissiou.

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9. Monitoring of allicin transformation to garlic essential oil constituents by means of FT-IR spectroscopy

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10. Food characterization – Characterization of goat and ovine milk using FT-IR spectroscopy

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**32.** Structural studies on the encapsulation of Sage bicyclic monoterpenes in  $\beta$ -Cyclodextrin by X-ray Crystallography and Molecular dynamics.

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**34.** FT-IR spectroscopy in combination with chemometrics for the determination of the geographical origin of extra virgin oil.

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**35.** Spectroscopic-chemometric method for the investigation of honey botanical origin.

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**37.** Beta-carotene's concentration in high amylose starch nanoparticles prepared with cold gelatinization.

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**38.** Application of Raman spectroscopy for the detection of olive oil adulteration with seed oils.

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**39.** High resolution mass spectrometry study of olive oil phenolic constituents in Megaritiki cultivar.

E. Xera, P.K. Revelou, M. Xagoraris, C. Kanakis, **C. Pappas**, P. Tarantilis. 12th International Conference on Instrumental Analysis (IMA 2021, 20-23 September), virtual event. Book of Abstracts p.154

**40.** Volatile compound characterization of olive oil from Koroneiki cultivar by SPME-GC/MS and differentiation according to geographical origin.

P.K. Revelou, M. Xagoraris, E. Xera, C. Kanakis, **C. Pappas**, P. Tarantilis

12th International Conference on Instrumental Analysis (IMA 2021, 20-23 September), virtual event. Book of Abstracts p.155

**41.** The use of FTIR-ATR and SPME-GC-MS for botanical origin differentiation of unifloral honeydew and blend honeydew Greek common honey.

M. Xagoraris, P.K. Revelou, F.P. Vardaka, E. Alissandrakis, P.A. Tarantilis, **C. Pappas**

12th International Conference on Instrumental Analysis (IMA 2021, 20-23 September), virtual event. Book of Abstracts p.156

**42.** GC-MS and LC-QTOF-HRMS for volatile and phenolic analysis of strawberry tree honey from Greece.

M. Xagoraris, P.K. Revelou, E. Savvidaki, E. Lazarou<sup>1</sup>, E. Alissandrakis, P.A.

Tarantilis, **C.S. Pappas**.

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**43.** SPME/GC-MS study of volatile compounds from strawberry tree and autumn heather honeys.

M. Xagoraris, E. Lazarou, P.K. Revelou, E. Alissandrakis, P.A. Tarantilis, **C.S. Pappas**

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**44.** A study on the potential of right-angle fluorescence spectroscopy for the discrimination of Greek adulterated olive oils with soybean oil.

M. Xagoraris, P. K. Revelou, **C.S. Pappas**, P. A. Tarantilis\*

9th Virtual Panhellenic Conference of Greek Lipid Forum, "Current Trends in the Field of Lipids" παράλληλα με το «18th EuroFed Lipid Congress and Expo», 22 October 2021, Book of Abstracts p. 67

**45.** Investigation of pistachio's (*Pistacia vera*) fresh kernel mycological quality under vacuum and air packaging.

Peppas A., Zafeiri E., Valasi L., Natskoulis P., Panagou E., **Pappas C.**

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**46.** Screening of Greek Chestnut Honey by LC/Q-TOF/HRMS: Phenolic compounds as Biomarkers.

Marinos Xagoraris, Niovi Tsitiridou, Panagiota-Kyriaki Revelou, Eleftherios Alissandrakis, Petros A. Tarantilis, **Christos S. Pappas\***.

The 3rd International Electronic Conference on Foods: Foods 2022: Food, Microbiome, and Health. Session: Food Analytical Methods and Components

**47.** Characterization of Volatile Fraction of Cretan PDO "Pefkothymaromelo" Honey Using SPME/GC-MS.

Marinos Xagoraris, Christina Siamantoura, Panagiota-Kyriaki Revelou, Elisavet Savvidaki, Fotini-Paraskevi Vardaka, Eleftherios Alissandrakis, Petros A. Tarantilis, **Christos Pappas\***.

The 3rd International Electronic Conference on Foods: Foods 2022: Food, Microbiome, and Health. Session: Food Analytical Methods and Components

**48.** FTIR Spectroscopy in Combination with Chemometrics for the Estimation of Grape Pomace Geographical Origin.



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