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EDUCATION

2003: PhD in Dairy Technology, Agricultural University of Athens
1995: Diploma in Educational studies, School of Pedagogical and Technological Education (ASPETE, previously called SELETE), Athens
1992: MSc in Dairy Science, Reading University U.K.
1986: Diploma in Agricultural Science, Faculty of Food Science & Technology, Agricultural University of Athens

LANGUAGES

Greek (native), English

PROFESSIONAL EXPERIENCE

1986-2000: Research associate in the Laboratory of Dairy Research, Agricultural University of Athens
2000-2009: Research associate and teaching assistant in the Department of Food Science & Technology, Agricultural University of Athens
2009-2018: Lecturer in Dairy Science & Technology in the Department of Food Science & Technology, Agricultural University of Athens
May 2018: Assistant Professor in Dairy Science & Technology in the Department of Food Science & Technology, Agricultural University of Athens

Teaching experience

1993-1995: Dairy products analysis, practical lessons.
1993-2009: Dairy Technology, practical lessons.
2009-now: Dairy Technology, theory and practical lessons.
2009-now: Dairy Science, theory and practical lessons, MSc course.
2009-now: Dairy Technology, theory and practical lessons, MSc course.

Main research interests

Milk clotting enzymes; Cheese, Yoghurt and ice cream technology; Membrane technology; Implementation of modern processing methods in milk and dairy products; Development of new dairy products; Milk heat treatment,

PUBLICATIONS

Ph.D. Thesis:

Moschopoulou E. (2003). Study of traditional rennet and of enzymes chymosin and pepsin from kid abomasums.

M.Sc. Thesis

Moschopoulou E. (1992). Ice cream: Introduction of a new brand name into the market.

Journal Papers

- Anifantakis E., Kandarakis I., Moatsou G. & Moschopoulou E. (1986) [A new method for detecting the adulteration of the ewes' milk Feta, Kefalotyri and Kasserli cheeses with cows' milk]. *Greek Journal of Dairy Science and Technology*, 3 (1), 52-57.
- Moschopoulou E. & Kalantzopoulos G. (1987) [Evaluation of the microbial quality of the cows' milk produced in the farm of the Agricultural University of Athens]. *Greek Journal of Dairy Science and Technology*, 4 (1), 29-42.

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- Kaminarides S., Kandarakis I. & Moschopoulou E. (1995) Detection of bovine milk in ovine Halloumi cheese by electrophoresis of α_s -casein. *Australian Journal of Dairy Technology* 50 (2), 58-61
 - Kandarakis I., Moschopoulou E., Moatsou G. & Anifantakis E. (1998) Effect of starters on gross and microbiological composition and organoleptic characteristics of Graviera Kritis cheese. *Lait* 78, 557-568
 - Kandarakis I., Moschopoulou E. & Anifantakis E. (1999) Use of Fermentation produced chymosin from *E. coli* in the manufacture of Feta cheese. *Milchwissenschaft* 54, 24-26
 - Moatsou G., Kandarakis I., Moschopoulou E., Anifantakis E. & Alichanidis E. (2001) Effect of technological parameters on the characteristics of Kasseri cheese made from raw or pasteurized ewes' milk. *International journal of Dairy Technology* 54, 69-77
 - Manolopoulou E., Sarantinopoulos P., Zoidou E., Aktypis A., Moschopoulou E., Kandarakis I. & Anifantakis E. (2003) Evolution of microbial populations during traditional Feta cheese manufacture and ripening. *International journal of Food Microbiology* 82, 153-161
 - Moschopoulou E., Kandarakis I., & Anifantakis E. (2004) [Effect of extraction conditions on the characteristics of the traditional lamb rennet]. *Greek Journal of Dairy Science and Technology*, (1), 27-42.
 - Moatsou G., Moschopoulou E., Georgala Aik., Zoidou E., Kandarakis I., Kaminarides S. & E. Anifantakis (2004) Effect of artisanal liquid rennet from kids and lambs abomasa on the characteristics of Feta cheese. *Food Chemistry* 88 (4), 517-525
 - Moatsou G., Moschopoulou E. & Anifantakis E. (2004) Effect of different manufacturing parameters on the characteristics of Graviera Kritis cheese. *International journal of Dairy Technology*, 57 (4) 215-220
 - Georgala Aik., Moschopoulou E., Aktypis A., Massouras T., Zoidou E., Kandarakis I. & Anifantakis E. (2005) Evolution of lipolysis during the ripening of traditional Feta cheese. *Food Chemistry*, 93, 73-80
 - Moschopoulou E., Kandarakis I., Alichanidis E. & Anifantakis E. (2006) Purification and characterization of chymosin and pepsin from kid. *Journal of Dairy Research*, 73, 49-57
 - Moschopoulou E., Kandarakis I. and Anifantakis E. (2007) Characteristics of lamb and artisanal liquid rennet used for traditional Feta cheese manufacture. *Small Ruminant Research*, 72, 237-241
 - Moatsou G., Molle D., Moschopoulou E. and Gagnaire V. (2007) Study of Caprine β -casein using Reversed-phase High-performance Liquid Chromatography and Mass Spectroscopy: Identification of a New Genetic Variant. *The Protein Journal*, 25, 562-568
 - Moatsou G., Moschopoulou E., Molle D., Gagnaire V., Kandarakis I. and Leonil J. (2008) Comparative study of the protein fraction of goat milk from the Indigenous Greek breed and from international breeds. *Food Chemistry*, 106, 509-520
 - Pappas C., Tarantilis P., Moschopoulou E., Moatsou G., Kandarakis I. and Polissiou M. (2008) Identification and differentiation of goat and sheep milk based on diffuse reflectance infrared Fourier transform spectroscopy (DRIFTS) using cluster analysis. *Food Chemistry*, 106, 1271-1277
 - Moschopoulou E., Onoufriou E. and Kandarakis I. (2009) Effects of diet and abomasums part on enzymic properties of liquid lamb rennet. *Italian Journal of Food Science*, 21 (1), 73-80.
 - Moschopoulou E., Tsala A., Katsaros G., Taoukis P. and Moatsou G. (2010) Application of high-pressure treatment on ovine brined cheese: Effect on composition and microflora throughout ripening. *Innovative Food Science and Emerging Technologies*, 11, 543-550.
 - Moschopoulou E. (2011) Characteristics of rennet and other enzymes from small ruminants used in cheese production. *Small Ruminant Research*, 101, 188-195.
 - Maniou D., Tsala A., Moschopoulou E., Giannoglou M., Taoukis, P. and Moatsou G. (2013) Effect of high-pressure-treated starter on ripening of Feta cheese. *Dairy Science and Technology*. 93, 11-20.
 - Dumitrascu L., Moschopoulou E., Aprodu I., Stanciu S., Rapeanu G. and Stanciu N. (2013) Assessing the heat induced changes in major cow and non-cow whey proteins conformation on kinetic and thermodynamic basis. *Small Ruminant Research*, 111 (1-3), 129-138.
 - Sakkas L., Moutafi A., Moschopoulou E. and Moatsou G. (2014) Assessment of heat treatment of various types of milk. *Food Chemistry* 159, 293-301.
 - Pappas C., Sakkas L., Moschopoulou E. and Moatsou G. (2015). Direct determination of lactulose in heat treated milk using Diffuse Reflectance Infrared Fourier Transform Spectroscopy and partial least squares regression. *International Journal of Dairy Technology* 68, 448-453.
 - Moatsou G., Moschopoulou E., Beka A., Tsermoula P. and Pratsis D. (2015) Effect of natamycin-containing coating on the evolution of biochemical and microbiological parameters during the ripening and storage of ovine hard-Gruyere-type cheese. *International Dairy Journal*, 50, 1-8.
 - Roumanas D., Moatsou G., Zoidou E., Sakkas L. & Moschopoulou E. (2016) Effect of enrichment of bovine milk with whey proteins on biofunctional and rheological properties of low fat yoghurt-type products. *Current Research in Nutrition and Food Science*, (Special issue 1), 105 –113.

- Moschopoulou E., Sakkas L., Zoidou E., Theodorou G., Sgouridou E., Kalathaki C., Liarakou A., Chatzigeorgiou A., Politis I. & Moatsou G. (2018) Effect of milk kind and storage on the biochemical, textural and biofunctional characteristics of set-type yoghurt. *International Dairy Journal*, 77, 47-55.
- Zoidou E., Theodorou S., Moschopoulou E., Sakkas L., Theodorou G., Chatzigeorgiou A., Politis I. & G. Moatsou. (2019) Set-style yoghurts made from goat milk bases fortified with whey protein concentrates. *Journal of Dairy Research*, 86 (3), 361-367.
- Kaminarides S., Moschopoulou E. & Karali F. (2019) Influence of salting method on the chemical and texture characteristics of ovine Halloumi cheese. *Foods*, 8, 232 (doi:10.3390/foods8070232).
- Panopoulos G., Moatsou G., Psychogiopoulou C. and Moschopoulou E. (2020) Microfiltration of ovine and bovine milk: Effect on microbial counts and biochemical characteristics. *Foods*, 9, 284. (doi:10.3390/foods90302).
- Lepesioti S., Zoidou E., Lioliou D., Moschopoulou E. and Moatsou G. (2021). Quark-Type Cheese: Effect of Fat Content, Homogenization, and Heat Treatment of Cheese Milk. *Foods* 2021, 10 (1), 184. <https://doi.org/10.3390/foods10010184>
- Moschopoulou, E., Dernikos, D. and Zoidou, E. (2021) Ovine ice cream made with addition of whey protein concentrates of ovine-caprine origin. *International Dairy Journal*, 122, 105146 <https://doi.org/10.1016/j.idairyj.2021.105146>
- Moatsou G., Moschopoulou E., Zoidou E., Kamvysi A., Liaskou D., Tsigkou V. and Sakkas L. (2021). Changes in Native Whey Protein Content, Gel Formation, and Endogenous Enzyme Activities Induced by Flow-Through Heat Treatments of Goat and Sheep Milk. *Dairy* 2021, 2, 410–421. <https://doi.org/10.3390/dairy2030032>
- Zoumpopoulou G., Ioannou M., Anastasiou R., Antoniou A., Alexandraki V., Papadimitriou K., Moschopoulou E. and Tsakalidou E. (2021). Kaimaki ice cream as a vehicle for *Limosilactobacillus fermentum* ACA-DC 179 to exert potential probiotic effects: Overview of strain stability and final product quality. *International Dairy Journal*, 123, 105177 <https://doi.org/10.1016/j.idairyj.2021.105177>
- Karastamatis S., Zoidou E., Moatsou G. and Moschopoulou E. (2022). Effect of Modified Manufacturing Conditions on the Composition of Greek Strained Yoghurt and the Quantity and Composition of Generated Acid Whey. *Foods* 2022, 11, 3953. <https://doi.org/10.3390/foods11243953>
- Sakkas L., Karela M., Zoidou E., Moatsou G. and Moschopoulou E. (2023). 'Incorporation of Yoghurt Acid Whey in Low-Lactose Yoghurt Ice Cream'. *Foods* 2023, 12, 3860. <https://doi.org/10.3390/foods12203860>
- Sakkas L., Moschopoulou E. and Moatsou G. (2023). Influence of Salting and Ripening Conditions on the Characteristics of a Reduced-Fat, Semi-Hard, Sheep Milk Cheese. *Foods* 2023, 12, 4501. <https://doi.org/10.3390/foods12244501>

Books

- Labrinos G., Manolopoulou E., Moschopoulou E. & Dimitroulakis M. (2000) [Small food factories] Book for the 2nd cycle studies of the Technical Professional Institutes of the section: Agriculture, Food and Environment, Educational Institute, Athens, 445 pages.
- Anifantakis E., Georgala Aik., Kandarakis I., Vamvakaki A., Moschopoulou E & Miaris C., (2004) [Xinochodros: A traditional organic product of Crete]. Eptalofos publications, Athens, 71 pages.

Book Chapters

- Moatsou G. and Moschopoulou E. (2014). Microbiology of raw milk, In: *Dairy Microbiology and Biochemistry: Recent Developments*. B. H. Ozer & G. Akdemir-Evrendilek (Eds), CRC Press, Taylor & Francis Group (Eds), Boca Raton, Florida, USA, pp. 1-38.
- Moschopoulou E. & Moatsou G. (2016). Greek Dairy Products: Composition and Processing. In: *Mediterranean Foods*. Rui Cruz & Margarida Vieira (Eds.) CRC Press (Eds), Boca Raton, Florida, USA. pp. 268-321.
- Moschopoulou E. (2016). Microbial milk coagulants. In: *Microbial Enzyme Technology in Food Applications*. R.C. Ramesh & C.M. Rosell (Eds), CRC Press, Taylor & Francis Group (Eds), Boca Raton, Florida, USA. pp. 199-213
- Moschopoulou E. (2017). Microbial Non-coagulant Enzymes Used in Cheese Making. In: 'Microbial Cultures and Enzymes in Dairy Technology' Ozturkoglu Budak, S. & Akal C. (Eds), IGI Global.
- Moschopoulou E., Moatsou G., Syrokou M., Paramithiotis S. and Drosinos E. (2019). Food quality changes during shelf life. In: "Food Quality and Shelf Life" C. Galanakis (Ed). Academic Press –Elsevier.

Conference papers

- Kandarakis I., Anifantakis E. & Moschopoulou E. (1995) Production of Feta cheese with fermentation produced chymosin from *K. lactis*. *IDF seminar on production and utilization of Ewe and Goat milk, Crete (Greece)*, Proceedings: IDF special issue 9603, pp.184-190. *Oral presentation*
- Kandarakis I., Kaminarides, S. & Moschopoulou E. (1995) Detection of bovine caseins in ovine Halloumi cheese by PAGE of para- κ -casein and IEF of γ -caseins. *IDF seminar on production and utilization of Ewe and Goat milk, Crete (Greece)*, Proceedings: IDF special issue 9603, p. 321
- Kaminarides S., Kandarakis, I. & Moschopoulou E. (1995) [Detection of bovine milk in ovine Halloumi cheese by electrophoresis of α_s -casein]. *5^o Greek Symposium of Hellenic Company of Food Scientists*: Proceedings pp, 154-162.
- Moschopoulou E., Moatsou, G., Kandarakis I. & Anifantakis E. (1998) Influence of some technological parameters on raw and pasteurized milk Kasserli cheese microflora. *COST 95 SYMPOSIUM 'Quality and Microbiology of Traditional and Raw milk cheeses', 30/11-1/12/1998, Dijon, France.*
- Moschopoulou E., Kandarakis I. & Anifantakis E. (2001) Characterization of Greek artisanal liquid rennet. *EUROCAFT 2001, 5-7/12/2001, Berlin.*
- Moschopoulou E., Alichanidis E., Kandarakis I. & Anifantakis E. (2002) Relative proteolytic activities of artisanal lamb and kid rennets on bovine, ovine and caprine milk. *26th IDF World Dairy Congress (CONGRILAIT 2002) – Science and Technology Session, 24-27/9/2002, Paris, France.*
- Anifantakis E., Georgala A., Kandarakis I., Vamvakaki A., Moschopoulou E. & Miaris X. (2005) [Study of chemical composition and nutrition value of Xinochodros, a traditional product produced in Crete]. In Proceedings *1^o Greek Congress in Food Biotechnology and Technology. Athens, 31/3-2/4 2005*, pp 154-157.
- Pappas C.S., Moschopoulou E., Moatsou G., Tarantilis P.A, Kandarakis I. and Polissiou M.G. (2006) Characterization of goat and ovine milk using FT-IR spectroscopy. *2nd International Congress on Bioprocessing in Food Industries (ICBC), Patras (Greece), Proceedings: 114-115*
- Moschopoulou E., Moatsou G., Vamvakaki A-N. and Kandarakis I. (2006). Protein composition of individual ovine and caprine milks from indigenous Greek breeds. *IDF World Dairy Congress Shanghai, 20 – 23 October.*
- Moatsou G., Vamvakaki AN. Moschopoulou E., Leonil J. and Kandarakis I. (2007). Protein composition and coagulation properties of milk from different goat breeds. *5th International Symposium on the Challenge to Sheep and Goats Milk Sectors.* 18-20 April, Alghero/Sardinia, Italy.
- Moatsou G., Moschopoulou E., Molle D., Gagnaire V., Kandarakis I. and Leonil J. (2007). Casein polymorphisms and cheese-making properties of goat milk. *5th International Symposium on the Challenge to Sheep and Goats Milk Sectors.* 18-20 April, Alghero/Sardinia, Italy.
- Pappas C., Moschopoulou E., Moatsou G., Tarantilis P., Kandarakis I. and Polissiou (2007). Determination of caprine percentage content in milk mixtures using FT-IR spectroscopy. *5th International conference on 'Instrumental analysis -Modern Trends and Applications' (IMA 07)*, 30 September- 4 October, Rio, PATRA, GREECE.
- Moatsou G., Katsaros G.J., Moschopoulou E., Kandarakis I. and Taoukis P.S. (2008). The effect of high-pressure processing on the characteristics of Feta cheese. *IFT08 Annual Meeting and Food Expo of Institute of Food Technology.* June 29-July 1, New Orleans, USA.
- Moatsou G., Moschopoulou E., Vamvakaki A.N., Mollé D., Gagnaire V., Kandarakis I., Anifantakis E. & Léonil J. (2008) [Characteristics of the goat milk from indigenous Greek breeds]. *First Greek Scientific Conference on Milk and Milk Products*. Proceedings: Greek Journal of Dairy Science and Technology, Special issue, 2009, pp 82-96.
- Konteles S., Kerimi A., Kehagias C., Moschopoulou E., Koulouris S. & Mpratakos M. (2008) [Composition of Feta cheese related to changes of storage temperature]. *First Greek Scientific Conference on Milk and Milk Products*. Proceedings: Greek Journal of Dairy Science and Technology, Special issue, 2009, pp 466-470.
- Moschopoulou E., Tsala A., Katsaros G., Taoukis P & Moatsou G. (2008) [Influence of High Pressure on composition and microbial counts of ovine cheese in brine during ripening]. *First Greek Scientific Conference on Milk and Milk Products*. Proceedings: Greek Journal of Dairy Science and Technology, Special issue, 2009, pp 601-604.
- Panopoulos G., Moschopoulou E. & Kandarakis I. (2008) [Microfiltration of partially skimmed bovine milk: Influence on its composition and microbiological and technological characteristics]. *First Greek Scientific Conference on Milk and Milk Products*. Proceedings: Greek Journal of Dairy Science and Technology, Special issue, 2009, pp 671-573.
- Zotou A., Nikas E., Aktypis A., Moschopoulou E. & Kandarakis I. (2009) [Microbiological quality of fresh soft cheese Galotyri type made from microfiltered bovine milk]. *2^o Scientific Conference of the Society MIKROBIOKOSMOS, 11-13 December, Athens.*
- Moschopoulou E, Panopoulos G & Kandarakis I. (2011) Microfiltration of ovine milk: Influence on its microflora, chemical composition and cheesemaking properties. *IDF International Symposium on Sheep, Goat and other non-Cow Milk.* Athens, Greece, 16-18 May 2011. *Oral presentation*

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- Karali F., Moschopoulou E. & Kaminarides S. (2011) Influence of salting way on the mineral content of ovine Halloumi cheese. *IDF International Symposium on Sheep, Goat and other non-Cow Milk*. Athens, Greece, 16-18 May 2011
 - Tsermoula P., Moschopoulou E. & Moatsou G. (2011) Influence of natamycin on microbial counts of ovine hard - type cheese. *IDF International Symposium on Sheep, Goat and other non-Cow Milk*. Athens, Greece, 16-18 May 2011
 - Maniou D., Tsala A., Moschopoulou E., Giannoglou M., Taoukis, P. & Moatsou G. (2011) High-pressure-treated starter in the manufacture of Feta cheese. *The 8th Cheese Symposium, Moorepark, Cork, Ireland*, 28-29 September 2011.
 - Panopoulos G., Moatsou G. Kandarakis I. & Moschopoulou E. (2011). [Influence of microfiltration on indigenous enzymes lipoprotein lipase and Cathepsin D of cows' and ewes' milk]. *In 2 days symposium: International year of Chemistry, days of Food chemistry*, 4-5 November 2011, Athens.
 - Sakkas L., Koumoutsos G., Kostaridou G., Moschopoulou E., Xatzigeorgiou A. and Moatsou G. (2011). [Evaluation of milk heat treatment]. *In 2 days symposium: International year of Chemistry, days of Food chemistry*, 4-5 November 2011, Athens.
 - Vitalioli K., Zoidou E. and Moschopoulou E. (2012) [Microbial characteristics of fermented milk products made with microfiltered bovine milk]. *5th Scientific Conference of the Society MIKROBIOKOSMOS, 13-15 December, Athens*.
 - Moschopoulou E., Ioannou V., Markantoni M., Stamos A. & Moatsou G. (2014) Physicochemical and textural properties of bovine set- type yoghurt fortified with whey protein concentrate of ovine and caprine origin. Poster, 3rd international ISEKI Food Conference 'Food Science and Technology Excellence for a Sustainable Bioeconomy', Athens, 21-23 May 2014. Book of abstracts p.235.
 - Sakkas L., Zoidou E., Moatsou G., Moschopoulou E., Papatheodorou K. & Massouras Th. (2015). Ripening of white cheese in large-capacity brine tanks. *7th IDF International Symposium on Sheep, Goat and other non-Cow milk*, Limassol, Cyprus, 23-25 March 2015. Oral presentation by L. Sakkas
 - Moschopoulou E., Zoidou E., Sakkas L., Kalathaki C., Liarakou A, Stamos A., Chatzigeorgiou A. & Moatsou G. (2015). Physicochemical, textural and antioxidant properties of set type yoghurt made from sheep's or goats' milk. Poster, *7th IDF International Symposium on Sheep, Goat and other non-Cow milk*, Limassol, Cyprus, 23-25 March 2015.
 - Theodorou, S, Sakkas L., Zoidou E., Stamos A., Chatzigeorgiou A., Moatsou G., Gerogianni O. & Moschopoulou E. (2015). Effect of fortification with Whey Protein Concentrates on rheology and sensory profile of set type yoghurt made from goat's milk. Poster, *7th IDF International Symposium on Sheep, Goat and other non-Cow milk*, Limassol, Cyprus, 23-25 March 2015.
 - Theodorou S., Sakkas L., Zoidou E., Stamos A., Chatzigeorgiou A., Moatsou G., Gerogianni O. & Moschopoulou E. (2015). Biofunctional properties of set type yoghurt made from goat's milk fortified with Whey Protein Concentrates. Poster, *7th IDF International Symposium on Sheep, Goat and other non-Cow milk*, Limassol, Cyprus, 23-25 March 2015.
 - Moschopoulou E., Theodoropoulou N.-S., Tsala Z. and Tziriti K. (2015). Evolution of microflora in fresh acid spreadable cheeses made with probiotic microorganisms and microfiltered milk. *6th Mikrobiokosmos Conference*, Athens 3-5 April 2015.
 - Gkalimana Z., Masouras, T., Sotirakoglou, K. and Moschopoulou E. (2015) Effect of using microfiltered bovine milk on volatile compounds of yoghurt and fresh acid cheese. *29th EFFoST International Conference: Food Science Research and Innovation*. 10-12 Nov., Athens.
 - Ioannou M., G. Zoumpopoulou, E. Moschopoulou, R. Anastasiou, V. Alexandraki, E. Tsakalidou and K. Papadimitriou (2016) Kaimaki type ice cream as a food carrier of the probiotic strain *Lactobacillus fermentum* ACA-DC 179. *IAFP 12th European Symposium on Food Safety*, 11-13 May, Athens, Greece
 - Roumanas D., Moatsou G., Zoidou E., Sakkas L. & Moschopoulou E. (2016) Effect of enrichment of bovine milk with whey proteins on biofunctional and rheological properties of low fat yoghurt-type products. *1st International Multidisciplinary Conference on Nutraceuticals and Functional Foods*. 7-9 July 2016, Kalamata, Greece. *Oral presentation*. Book of Abstracts (eBook: ISBN: 978-972-98998-5-0) pp.48-49.
 - Sakkas L., Lekaki E., Zoidou E., Moschopoulou E. & Moatsou G. (2016) Development of biofunctional hydrolysates from whey protein concentrates of ovine/caprine origin. *1st International Multidisciplinary Conference on Nutraceuticals and Functional Foods*. 7-9 July 2016, Kalamata, Greece. Poster P37. Book of Abstracts (eBook: ISBN: 978-972-98998-5-0) pp. 116-117.
 - Sakkas L., Tsevdou M., Zoidou E., Moschopoulou E., Taoukis P. & Moatsou G. (2016) Yoghurt-type products made from High-Pressure treated mixtures of skim ovine milk and WPCs or WPC hydrolysates. *1st International Multidisciplinary Conference on Nutraceuticals and Functional Foods*. 7-9 July 2016, Kalamata, Greece. Poster P.38. Book of Abstracts (eBook: ISBN: 978-972-98998-5-0) pp.118.

- Moschopoulou E. (2017). [Microfiltration: A useful tool for the Dairy Industry]. 4^o Hellenic Symposium eke 2017, 12-14 May 2017, Volos, Greece. *Oral presentation*.
- Moschopoulou E., Kamvisi A., Tsigkou V., Sakkas L., Zoidou E. and Moatsou G. Influence of Heat Treatment on Whey Proteins, Alkaline Phosphatase and Lactoperoxidase of Small Ruminants' Milk. IDF World Dairy Summit, Istanbul, 23-26 September 2019.
- Karastamatis S., Zoidou E., Moatsou G. and Moschopoulou E. Influence of Different Technological Parameters on Characteristics of Greek Strain Yoghurt and Its Acid Whey. IDF World Dairy Summit, Istanbul, 23-26 September 2019.
- Moschopoulou E., Dernikos D. and Zoidou E. Ovine Ice Cream made with addition of Whey Protein Concentrates of Ovine -Caprine origin. (2020) 8th IDF International Symposium on Sheep, Goat and other Non-Cow milk. Brussels, 4-6 November 2020. (*Flash Poster Presentation*)
- Moschopoulou E., Moschou K.E., Moatsou G. and Zoidou E. (2020) Cross flow microfiltration of ovine whey derived from the manufacture of Feta and Gruyere-type cheese: Effect on chemical composition and microflora. 8th IDF International Symposium on Sheep, Goat and other Non-Cow milk. Brussels, 4-6 November 2020.
- Moatsou G., Moschopoulou E., Zoidou E., Kamvisi A., Liaskou D., Tsigkou V. Sakkas L.(2020). Effect of heat treatment of goat milk on whey proteins, endogenous enzymes, rennet clotting behavior and yoghurt-type gels. 8th IDF International Symposium on Sheep, Goat and other Non-Cow milk. Brussels, 4-6 November 2020.
- Pappas G., Zoidou E., Moatsou G. and Moschopoulou E* (2021). Functional properties of commercial bovine or ovine/caprine whey proteins. Euro-Aliment 2021 – The 10th International Symposium - Foods Connects People and Share Science in a Resilient World, 7-8 October 2021, Galati-Romania, Online.
- Zisi C., Riganakou I., Zoidou E., Moatsou G. and Moschopoulou E* (2021). Composition of acid whey derived from commercial set type and traditional Greek Yoghurts. Euro-Aliment 2021 – The 10th International Symposium - Foods Connects People and Share Science in a Resilient World, 7-8 October 2021, Galati-Romania, Online.
- Karela M., Zoidou E., Dalaka E., Theodorou G., Moatsou G. and Moschopoulou E. (2022). [Characteristics of acid whey from strained yoghurt, which is produced in the Greek Dairy Industry]. 13o Greek Scientific Symposium of the Chemical engineering. Patra, 2-4 June 2022.
- Zoidou E., Karela M., Sakkas L., Ifanti M., Doufexis B., Youssef L., Moatsou G., Evageliou V. and Moschopoulou E* (2023). Properties of plain drinking yoghurt made with acid whey from Greek Yoghurt. 11th International Symposium Euro-Aliment 2023 - Insights of Future Foods – From concepts and challenges to technological innovations. 19- 20 October, Galati-Romania, Online.
- Sakkas L., Balkiza P., Moschopoulou E. and Moatsou G. (2023). Behaviour of solutions of whey protein concentrates upon heat treatment. 11th International Symposium Euro-Aliment 2023 - Insights of Future Foods – From concepts and challenges to technological innovations. 19- 20 October, Galati-Romania, Online.

Other publications and presentations

- Moschopoulou E. (2008) [Rennet and milk coagulants in cheesemaking] *FOOD TECHnology, [Journal of Food Technology], issue 6, 30-35.*
- Moschopoulou E. (2008) [Effect of rennet type on Feta cheese characteristics]. Scientific meeting [Feta. The Greek Cheese] in the framework of the 4th Greek Celebration of Feta cheese. 26-28 September, Ellassona, Thessalia. *Oral presentation*.
- Moschopoulou E. (2011) [Traceability of milk and milk products]. Scientific symposium [*Traceability as a tool of quality and safety control of Foods and Drinks*]. TEI Athens, 16 March 2011 *Oral presentation*.
- Oikonomou E., Moschopoulou E. & Vlachos H. (2011) [Trends in the market for packaged and private label Feta DPO cheese]. 3^o *Milk and Cheese Festival*, 21-23 Οκτωβρίου, Athens. *Oral presentation*
- Masouras Th. Sakkas L. Zoidou E. Moatsou G. Moschopoulou E. & Papatheodorou A. (2013) [Study of the ripening and storage of white brined cheeses in large capacity tanks]. 1st *scientific meeting in the framework of Dairy Expo*, 2 November, Athens 2013. *Oral presentation*.
- Moschopoulou E. Zoidou E. Sakkas L. Kalathaki X. Liarakou A. Stamos A. Chatzigeorgiou A. & Moatsou G. (2014). [Characteristics of set-type yoghurt made from different milks]. 2nd *scientific meeting in the framework of Dairy Expo*, 1 November, Athens 2014. *Oral presentation*.
- Theodorou S. Sakkas L. Zoidou E. Stamos A. Chatzigeorgiou A. Gerogianni O. Moatsou G. & Moschopoulou E. (2014). [Manufacture of goats' milk yoghurt fortified with whey protein concentrates]. 2nd *scientific meeting in the framework of Dairy Expo*, 1 November, Athens 2014. *Oral presentation*.
- Moschopoulou E. (2015) [Greek Traditional Dairy Products]. Seminar in the framework of [Information about Agricultural Studies], a week organized by Institute of Agricultural Studies (IAS). 23-26/9/2016, Athens.

Research projects

- (1983-1990) "Improvement of milk quality in Greece": Ministry of Agriculture.
- EEC (1993-1996 / contract 1116/92-5.4) Comparative evaluation of methods for the detection of cows' milk in cheese from ewes', goats' and buffalos' milk.
- (1994-1999) PENED 91 "A study of Graviera Kritis cheese": General Secretariat for Research and Technology, Greece.
- (1995-1998) EPET II "Standardization of traditional Greek cheeses": General Secretariat for Research and Technology, Greece.
- (1998-2002) YPER'97 'Study of the Greek traditional rennet from lamb abomasa'
- (2005-2006) "Caractérisation biochimique fine des protéines majeurs de laits caprins issus de troupeaux de chèvres indigènes-Projets communs de Recherche et de Technologie, France-Grèce, 2003-2006": General Secretariat for Research and Technology, Greece.
- (2005-2006) ARCHIMIDS II: 'Study of the compound loss in brine and of the changes in Feta cheese quality during transportation and storage at different temperatures.
- (2005-2006) PYTHAGORAS II «Determination of milk kind by chromatographic and spectrophotometric methods" Ministry of Education, Greece.
- (2006-2007) PAVET 2005 "Use of High-Pressure Technology for the improvement of cheese yield and ripening characteristics of Greek cheeses": General Secretariat for Research and Technology, Greece.
- (2009-2010) "Assessment of the effect of surface treatment of Graviera Kritis cheese with natamycin": Greek Milk and Meat Organization (ELOGAK), Greece.
- (2010-2011) "Effect of surface treatment with natamycin on the biochemical characteristics of Graviera Kritis cheese": Union of the cheesemakers of Rethymnon.
- (2010-2011) "Evaluation of the thermal treatment of bovine milk": VIVARTIA S.A., Greece.
- (2013-2014) "Study of ripening and storage of white cheese in large-capacity brine tanks": INOX DESIGN KATERIS SA.
- (2013-2015) SYNERGASIA 2011 "Implementation of innovative technologies in the production of yogurt with enhanced biofunctional properties": General Secretariat for Research and Technology, Greece.
- (2018-2021) OP "Epirus". Innovative utilization approaches and comparative advantages of cheese whey of ovine/caprino origin from the region of Epirus
- (2020-2023) Research-Create-Innovate 2nd call (2020-2023). "Acid whey from yogurt: Turning an environmental burden into innovative added value end products".
- (2023-2025) Ministry of Rural Development and Food. Metro 16. "Gruyvere of VOIO with propionibacteria".

Other scientific activities

- Expert for intermediate/final evaluation of EC, GSRT (Greece) research programs
- Instructor at the E-learning Courses of the Center of Continuing Education and Lifelong Learning of the National and Kapodistrian University of Athens. Course: Dairy Products. 2018-now.
- Reviewer of scientific papers (>110 manuscripts in total) for the following scientific journals: *International Journal of Dairy Technology*, *International Dairy Journal*, *Journal of Dairy Research*, *Small Ruminant Research*, *LWT*, *Dairy Science and Technology*, *Innovative Food Science and Emerging Technologies*, *Foods*, *Dairy*, *Journal of Food Properties and Preservation*, *Comparative Biochemistry and Physiology*, *Food Chemistry*, *Italian Journal of Food Science*, *Food Science & Technology International*, *African Journal of Microbiology Research*, *Biotechnology Advances*, *Critical Reviews in Biotechnology*, *Recent Patents on Engineering*, *Critical Reviews in Food Science and Nutrition*, *Iranian Journal of Applied Animal Science*.
- Guest Editor for the special issue of *Foods*: 'Novel Processing Technology for the Dairy Products' 2019
- Guest Co-Editor for the special issue of *Foods*: 'Cheese and Whey' 2020
- Organization of the AUA Seminar entitled 'Units of Milk Processing', November 2013.
- Expert member of the Standing Committee (SC) on Analytical Methods for Processing aids and Indicators, (previously called SC on Minor compounds and characterization of physical properties) of the International Dairy Federation (IDF) from 2006 to 2010.
- Member of SDT (Society of Dairy Technology) in U.K.
- Member of the organizing group (4 members) for the education program for the diploma of specialist 'Dairy technician' of the Agricultural section of Institution of Professional Specialization (I.E.K/O.E.E.K.) in the framework of the EC program 'Revision of education programs for the first professional specialization', 1994-1999/E.P.E.A.E.K.
- Participation in the program of General Secretariat of young people 'Primary production of milk and other animal products', which took place in Rennes, France (11/9-1/10 1988).