

1 CURRICULUM VITAE

Personal Information	
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SYNOPSIS



Ioanna Mandala is Professor in Food Engineering- Physical Properties of Foods of the Department of Food Science & Human Nutrition at Agricultural University of Athens. She is a Chemical Engineer being graduated from National Technical University of Athens and she holds a Ph.D. performed in Food Engineering Lab at Agricultural University of Athens, focused on rheological properties and microstructure of starch/hydrocolloids systems.

She has collaborated with several research groups abroad, in Germany (Karlsruhe), France (ENSIA-Paris), and New Jersey, USA (Rutgers University). She participated in several national or international research projects as a member of the research team, scientific supervisor, or project coordinator. The average impact per publication corresponds to *h*-index: 6.2, a total *h*-index:39 and an *i10*-index: 75 (Scopus search I* Mandala and J* Mandala).

Her research is focused on the measurement of physical properties in terms of processing and food composition. In recent years, the dehydration of plant origin products and the size reduction processes, with applications in flours, starch and nanoemulsions, are core activities of her research.

Since 2023 she has been member of the scientific committee of the Journal of Food Science (JFS) and since 2024 is an Associate Editor (AE) in the same journal.

CURRENT POSITIONS

5.2022 – Today	Professor in Food Engineering-Physical Properties of Foods School of Food and Nutritional Sciences/Food Science and Human Nutrition Dept., Agricultural University of Athens, Greece
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PREVIOUS POSITIONS

09.2022 – 08.2025	Head of the Food Science and Human Nutrition Department School of Food and Nutritional Sciences/Food Science and Human Nutrition Dept., Agricultural University of Athens, Greece
03.2017 – 04.2022	Associate Professor in Physical Properties of Foods School of Food and Nutritional Sciences/Food Science and Human Nutrition, Agricultural University of Athens
05.2011 – 03.2017	Assistant Professor in Physical Properties of Foods School of Food and Nutritional Sciences/Food Science and Human Nutrition, Agricultural University of Athens
02.2006 – 05.2011	Lecturer in Physical Properties of Foods Department of Food Science and Technology, Agricultural University of Athens

09.1994 – 04.2002	Research Assistant Department of Food Science and Technology, Laboratory of Food Engineering, Agricultural University of Athens, Greece
07.1994 – 08.1994	Trainee researcher on dried fruits preservation and on sensory analysis, «Sensorik» project, BfEL (Bundesforschungsanstalt für Ernährung und Lebensmittel), Karlsruhe, Germany

EDUCATION

7.1997 – 4.2002	PhD in Food Engineering-Physical Properties of Foods Food Engineering Laboratory, Food Science and Technology Dept., Agricultural University of Athens, Greece, <i>Texture & microstructure of products containing starch. Improvement of their quality by gum addition (xanthan)</i>
10.1987 – 3.1993	Diploma in Chemical Engineering School of Chemical Engineering/Department of Synthesis and Development of Industrial Processes, National Technical University of Athens, Greece, <i>Dietary fibers (Determination and addition in foods)</i>

PUBLICATIONS (selected)

- **Characterization of Emulsion-Templated oleogels from whey protein and spent coffee grounds oil.**
Papadaki A., Mandala I., Kopsahelis N., Foods 2025, 14(15), 2697; <https://doi.org/10.3390/foods14152697>
- **Evaluation of agromorphological and grain physical traits in Greek barley accessions.**
Katsileros A., Giannakoulia M., Fraggatzis T., Tani E., Mandala I., Bebeli P.G. Agronomy Research 23(2), 1109–1127, 2025, <https://doi.org/10.15159/AR.25.092>
- **Encapsulated *Opuntia spp.* fruit powder as a natural colorant in biscuit filling cream.**
Protonotariou S.V., Chaloulos P., Mandala I.G., Journal of Food measurement and Characterization, 18(7), 2024, <https://doi.org/10.1007/s11694-024-02588-6>
- **Production of nanoparticles from resistant starch via a simple three-step physical treatment.**
Apostolidis, E., Stergiou, A., Kioupis, D., Sageghpour, A., Paximada, P., Kakali, G., Mandala, I. Food Hydrocolloids, 137, 108412, 2023, <https://doi.org/10.1016/j.foodhyd.2022.108412>
- **Influence of carob flour ingredients on wheat-based systems.**
Saitta, F., Apostolidou A., Papageorgiou, M., Signorelli M., Mandala, I., Fessas D. Journal of Cereal Science, 111, 2023, 103655, <https://doi.org/10.1016/j.jcs.2023.103655>
- **Fermentation Kinetics of Gluten-Free Breads: The Effect of Carob Fraction and Water Content.**
Tsatsaragkou, K., Mandala, I., Stoforos, N.G. Foods, 2023, 12, 1809. <https://doi.org/10.3390/foods12091809>
- **Blends of Cactus Cladode Powder with Corn Starch, Milk Proteins and Gelatin: Rheological Evaluation and Application to a Soup Model.**
Chaloulos, P., Vasilopoulos, N. & Mandala, I. Food Bioprocess Technol 16, 1343–1355, 2023, <https://doi.org/10.1007/s11947-023-03004-5>
- **Effect of starch concentration and resistant starch filler addition on the physical properties of starch hydrogels.**
Apostolidis, E., Kioupis, D., Kakali, G., Stoforos, N. G., & Mandala, I. J Food Sci. 1; 86:5340–5352, 2021, <https://doi.org/10.1111/1750-3841.15954>
- **Jet milling conditions on wheat flour particle size.**
Protonotariou V., Ritzoulis C., Mandala, I. Journal of Food Engineering, 294, 2021, 10.1016/j.jfoodeng.2020.110418
- **Effect of drying and grinding or microgrinding process on physical and rheological properties of whole cladode (*Opuntia ficus-indica*) flour.**
Chaloulos P., Bazanis E., Georgiadou M., Protonotariou S., Mandala I. LWT-Food Science & Technology, 151(1): 112171, 2021, <https://doi.org/10.1016/j.lwt.2021.112171>
- **Effect of rheological and structural properties of bacterial cellulose fibrils and whey protein biocomposites on electrosprayed food-grade particles.**
Paximada P., Kanavou E., Mandala I.G. Carbohydrate Polymers, 241, 1-7, 2020, <https://doi.org/10.1016/j.carbpol.2020.116319>
- **Modeling the rheological properties of currant paste as a function of plasticizers concentration, storage temperature and time and process temperature.**
Nikolidaki, E. K., Mandala, I., Zogzas, N. P., & Karathanos, V. T., 2019, Food Research International, 116, 1357-1365, 2019, <https://doi.org/10.1016/j.foodres.2018.10.025>
- **The effect of salt concentration on swelling power, rheological properties and saltiness perception of waxy, normal and high amylose maize starch.**
Zhang, X., Guo, D., Xue, J., Yanniotis, S., Mandala, I. Food and Function, 8(10), 3792-3802, 2017, <https://doi.org/10.1039/C7FO01041A>
- **Improving carob flour performance for making gluten free breads by particle size fractionation and jet milling.**

Tsatsaragkou K., Kara T., Mandala I., Ritzoulis C., Rosell C. Journal of Food Bioprocess Technology, 10(5), 831-841, 2017, <https://doi.org/10.1007/s11947-017-1863-x>

▪ **Bacterial cellulose as stabilizer of o/w emulsions.**

Paximada, P., Tsouko E., Kopsahelis N., Koutinas A.A., Mandala I. Food Hydrocolloids, 53, 225-232, 2016, <http://doi: 10.1016/j.foodhyd.2014.12.003>

▪ **Rheological, Physical, and Sensory Attributes of Gluten-Free Rice Cakes Containing Resistant Starch.**

Tsatsaragkou K., Papantoniou M., Mandala I. Journal of Food Science, 80, 2(1), E341-E348, 2015, <http://doi: 10.1111/1750-3841.12766>

▪ **Xanthan effect on swelling, solubility and viscosity of wheat starch dispersions.**

Mandala I.G., Bayas E., Food Hydrocolloids, 18(2), 191-201, 2004, [http://doi: 10.1016/S0268-005X\(03\)00064-X](http://doi: 10.1016/S0268-005X(03)00064-X)

▪ **Influence of preparation and storage conditions on texture of xanthan-starch mixtures.**

Mandala I.G., Palogou, E.D., Kostaropoulos, A.E., Journal of Food Engineering, 53(1), 27-38, Journal of Food Engineering, 53(1), 27-38, 2002, [http://doi: 10.1016/S0260-8774\(01\)00136-4](http://doi: 10.1016/S0260-8774(01)00136-4)

CONFERENCES/WORKSHOPS (selected)

- **Effect of dry process on mandarin juice.** Amartolou A., Chaloulos P., [Mandala I.](#)
Food Innovation Days- International Meetings, Nancy, France, March, 2025
 - **Development of novel food products based on quinoa.** Apostolidis E., Stavropoulos P., Mavroeidis A., [Mandala I.](#), Bilalis D., Kakabouki I..
Conference Paper: Bulletin of University of Agricultural Sciences and Veterinary Medicine CLUJ-Napoca. May 2025
 - **Nanoparticles from Resistant starch as a candidate for Pickering emulsion gels.** Apostolidis E., Gerogianni A., Paximada P., Anagmostaki E., [Mandala I.](#)
21st Gums and Stabilizers for the Food industry Conference 6-9 June 2023, Thessaloniki, Greece (oral presentation by E. Apostolidis)
 - **Foam mat drying of prickly pear and beetroot: Drying kinetics and comparison to conventional drying kinetics.** Chaloulos P., Pieta S., Ftenou S., Mandala I.
21st Gums and Stabilizers for the Food industry Conference 6-9 June 2023, Thessaloniki, Greece (oral presentation by P. Chaloulos)
 - **Effect of different carriers during the spray drying of prickly pear (*Opuntia ficus-indica*) juice,** Chaloulos P., Mourouti A., [Mandala I.](#)
6th International ISEKI-Food Conference (ISEKI-Food 2021), 23-25 June (oral presentation, online)
 - **Effect of prickly pear (*Opuntia ficus-indica*) juice waste incorporation in biscuits,** Chaloulos P., Katsika E., Apostolidis E., Protonotariou S., [Mandala I.](#)
7th Cereals & Europe Spring Meeting, Thessaloniki, Greece 5- 8/4/2022 (poster presentation)
 - **Drying of fruit of *Opuntia ficus-indica* and the effects on its physical characteristics,** Giannopoulos P. Chaloulos P., Apostolidis E., [Mandala I.](#)
20th Gums and stabilizers for the food industry, June 11th -14th 2019, San Sebastian, Spain (poster presentation)
 - **Effect of carob flour on gluten-free bread dough expansion during fermentation,** Tsatsaragkou K., [Mandala I.](#), Stoforos N.G.
29th EFFoST Int. Conference, Food Science Research and Innovation: Delivering sustainable solutions to the global economy, Volume II, pp. 755-760, 10-12 November 2015, Athens, Greece
 - **Sensory evaluation of gluten-free breads and cakes rich in fibers,** Tsatsaragkou K., Christaki M., Protonotariou S., [Mandala I.](#)
12th International Hydrocolloids Conference. May 5th – 9th 2014, Taipei, Taiwan (poster presentation)
 - **Interactions of hydrolysed whey protein fractions/ ι- carrageenan. Their impact in the formation of sub-micrometer o/w emulsions,** [Mandala I.](#), Huang Q.
ICEF11, Food Process Engineering in a Changing World, Volume II, 947-948, 22-26 May 2011, Athens, Greece
 - **Determination of fructooligosaccharides (FOS) with FT-IR in cereals. Their impact as substitute sweeteners in starch-based desserts,** Protonotariou S.V., Pappas C., Tarantilis P.A., Polissiou M., Yanniotis S., Evageliou V., [Mandala I.](#)
ICEF11, Food Process Engineering in a Changing World, Volume III, pp. 2055-2056, 22-26 May 2011, Athens, Greece
 - **Phase separation and rheology of starch/xanthan systems. Effect of salt,** [Mandala I.](#), Michon C. and Launay B.
In P. Fischer, I. Marti and E.J. Windhab (eds.) Proceedings of the 3rd Int. Symposium on Food Rheology and Structure, pp.485-486, 2003, Zurich, Switzerland
- Educational seminars:**
- Rheology RheoGuide (TA Instruments, 2025)
 - Sensory and consumer tests (IFT, 2020, certificate of training)
 - Web-seminars: Gluten-free, IFT, 2007 and several others from 2010-2020
 - Seminars participation: ACTI-DAY, June 2008, Paris

MEMBERSHIPS & REVIEWING ACTIVITIES

3.2023 – 12.2027	Editorial Board Member for the Journal of Food Science (4-years, 9 months term), R. Hartel, Editor in Chief, IFT Scientific Journals, USA
11.2022 – 11.2023	Reviews completed in a year for JFS: 18 , average R-score: 2.5/3 Evaluation based on quality of review and timeliness (1: underperforming, 3: top)
2022 – 2023	Organizing Committee Member, 21 st Gums & Stabilizers for the Food Industry conference
2022	Local organizing committee of the 7 th Cereals & Europe Spring Meeting
2019 –	Member of SCI (https://www.soci.org)
2017 –	Member of Editorial board of Frontiers (Review Editor for Sustainable Food Processing)
2016, 2017	Evaluator of scientific proposal, Czech-Norwegian Research Programme, Evaluator of scientific proposal, Fundação para a Ciência e a Tecnologia, I.P. (FCT), Portugal
2015 – Today	IFT member (ID No. 00113415) (http://www.ift.org)
2014	Scientific committee Member of the 12 th Int. Hydrocolloids Conference, Taipei, Taiwan
2013	Scientific committee Member of the International Conference on Food and Biosystems Engineering (FABE), Skiathos, Greece
2013 – 2017	Substitute Management committee Member, Materials, Physical and Nanosciences, COST Action MP1206. Substitute, MC Chair: Dr.E. Kny
2011 – 2014	Management committee Member for Greece, COST Action FA 1001: The application of fundamental food-structure-property relationships to the design of foods, MC Chair: L. Piazza
2011	Scientific committee Member of the 11 th International Congress on Engineering and Food (ICEF11), Athens, Greece
2008 –	Completed reviews in peer-reviewed journals ≈ 200. In the years 2021-2024: 2021 (33), 2022 (23), 2023(29), 2024 (19) https://www.webofscience.com/wos/author/record/AAM-7819-2021 . Selected journals/papers: Journal of Food Engineering (30 papers), Journal of Food Science (28), Food Hydrocolloids (33 papers), Carbohydrate Polymers (40 papers), LWT (9 papers), Journal of Food Science and Agriculture (10), Trends in Food Science & Technology (7), Foods (4). Gels has acknowledged I. Mandala as reviewer in 2021

TEACHING ACTIVITIES

2025 –	<p>Professor – Under-graduate courses:</p> <ul style="list-style-type: none"> • Physical Properties of Foods, 8th semester • Food Preservation, 5th semester • Food Product Development, 9th semester
2024 – 2025	<p>Professor – Under-graduate courses:</p> <ul style="list-style-type: none"> • Physical Properties of Foods, 8th semester • Food Preservation, 5th semester • Food Product Development, 9th semester <p>Post-graduate courses:</p> <ul style="list-style-type: none"> • Food Product Development
2023 – 2024	<p>Professor – Under-graduate courses:</p> <ul style="list-style-type: none"> • Physical Properties of Foods, 8th semester • Food Product Development, 9th semester • Technology of Foods of Plant and Animal Origin (co-instructor), 7th semester • Principles of Food Engineering (co-instructor), 3rd semester • Laboratory of Food Engineering (Rheology, 2017-), 6th semester • Food Preservation, 5th semester • Unit Operations in Food Processing (co-instructor, Theory), 4th semester <p>Post-graduate courses: As previously described</p>
2022 – 2023	<p>Professor – Under-graduate courses:</p> <ul style="list-style-type: none"> • Physical Properties of Foods, 8th semester • Food Product Development, 9th semester • Technology of Foods of Plant and Animal Origin (co-instructor), 7th semester • Principles of Food Engineering (co-instructor), 3rd semester • Laboratory of Food Engineering (Rheology, 2017-), 6th semester <p>Post-graduate courses:</p> <ul style="list-style-type: none"> • Food Product Development • Principles of Food Engineering (co-instructor, 2019-) Agricultural University of Athens (AUA), Greece
2017 – 2021	<p>Associate Professor – Under-graduate courses:</p> <ul style="list-style-type: none"> • Physical Properties of Foods, 8th semester • Food Product Development, 9th semester • Technology of Foods of Plant and Animal Origin (co-instructor), 7th semester • Principles of Food Engineering (co-instructor), 3rd semester • Laboratory of Food Engineering (Rheology 2017-, Carnot cycle 2017-2018), 6th semester <p>Post-graduate courses: Food Product Development, Principles of Food Engineering (co-instructor, 2019-), Agricultural University of Athens (AUA), Greece</p>
2011 – 2017	<p>Assistant Professor – Under-graduate courses:</p> <ul style="list-style-type: none"> • Physical Properties of Foods, 7th or 9th semester • Food Product Development, 8th semester • Food Packaging (2011-2013), 7th semester • Technology of Foods of Plant Origin (co-instructor), 7th semester • Principles of Food Engineering (co-instructor 2016-), 3rd semester <p>Post-graduate course: Food Product Development (2013-), AUA, Greece</p>

2006 – 2011	<p>Lecturer – Under-graduate courses:</p> <ul style="list-style-type: none"> Physical Properties of Foods (2006-), 7th semester Methods of food Preservation (2006-2009), 8th semester Food Packaging (2007-), 7th semester Technology of Foods of Plant Origin (co-instructor, 2008-), 7th semester Food Product Development (2009-), 8th semester <p>Post-graduate course:</p> <p>Core technologies for Food Treatment (2007, 2009)</p> <p>Lectures in the frame of the course “Technological challenges for functional food production” (2007-2008), AUA, Greece</p>
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1997 – 2002	Teaching assistant at Engineering, Processing and Preservation of Agricultural Products Laboratory/Physical Properties, Unit operations in Food Processing, AUA, Greece
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SUPERVISION OF GRADUATE STUDENTS & POSTDOCTORAL FELLOWS

2020, 2023 -	<p>One (1) post-doc fellow (2023-) Agricultural University of Athens/ Food Science and Human Nutrition/ Greece</p> <p>One (1) post-doc fellow (2020 -2021) Agricultural University of Athens/ Food Science and Human Nutrition/ Greece</p>
02. 2023	Member of the evaluation Committee (external evaluator) for three (3) PhD dissertations, Dottorato di ricerca in Scienze del Suolo e degli Alimenti – 35° ciclo/ UNIVERSITÀ DEGLI STUDI DI BARI ALDO MORO, Italy
2015 – 2023	Five (5) doctoral (PhD) theses. Agricultural University of Athens, Greece. Tsatsaragkou K. (2015), Kaltsa O. (2015, co-supervisor), Protonotariou S. (2016), Paximada P. (2017), Apostolidis E. (2023)
2018 – Today	Two (2) PhD dissertations in progress, Agricultural University of Athens, Greece
2009 – Today	Thirty-five (35) Master Theses, Agricultural University of Athens, Greece

FELLOWSHIPS and AWARDS

3.2010 – 6.2010	Sabbatical leave, School of Environmental and Biological Sciences/ Dept. Food Science/Rutgers University/New Jersey, USA (3 months)
2008	Erasmus (Lifelong Learning Programme), Dépt. Science de l'Aliment/AgroParisTech (ENSIA)/France
1998 – 2002	Post-graduate studies, State Scholarships Foundation of Greece (I.K.Y.)/AUA/ Greece
2000	Erasmus-Free Movers programme, École Nationale Supérieure des Industries Agricoles et Alimentaires (ENSIA)/ Paris/France (6 months)
1999	French Embassy foundation, Dépt. Génie des Procédés Alimentaires/ ENSIA/ Paris/ France (1 month)

RESEARCH GRANTS (*indicative research projects*)

Project Title	Funding source	Period	Role of the PI
Frualgae: Sustainable technologies and methodologies to improve quality and extend product shelf life in the Mediterranean agro-food supply chain valorizing biomaterials from marine organisms (microalgae)	PRIMA programme Supported by Horizon 2020	2020-2023	Research member
Exploitation of Greek wheat landraces for value added bread and pasta development	State Scholarship (IKY) "Reinforcement of Postdoctoral Researchers - 2nd Cycle" (MIS-5033021)	2020-2021	Mentor of Dr. Styliani Protonotariou
Exploitation of cactus pear fruit and leaves focusing on innovative food applications "Explore Opuntia"	EU & co-funded by EPANEK	2018-2023	Scientific coordinator, scientific supervisor
Novel formulations and nanostructures for enhancing the bioavailability of a bioactive compound "NONASTRU"	General Secretariat for Research and Technology, co-funded by EU	2013-2015	Scientific coordinator, Scientific supervisor
High energy jet milling to produce fine flour powders & bakery products with enhanced functional and nutritional characteristics "LEA"	General Secretariat for Research and technology, co-funded by EU	2011-2013	Scientific coordinator
Development of macro and mini/nano-emulsions production using various stabilizers and emulsifiers and production of new flavors from plant and crop extracts IRAKLITOS II Fellowships	Fellowship, co-funded by the European Social Fund and National Resources	2010-2013	Member of PhD supervising committee
Investigation of allergic effect of proteins from Greek and Cypriot Carob varieties (<i>Ceratonia siliqua</i>) with the aim to incorporate them in gluten-free bakery products	Greek-Cypriot bilateral collaboration, co-funded by EU	2007-2009	Research member

2 SCIENTIFIC ACHIEVEMENTS

Chapters in Books

- **Physical processing: Dry fractionation and texturization of plant proteins.**
Mandala I., Apostolidis E. In (F. Boukid, Cr. Rosell, N. Gasparre (Eds.), Handbook of Plant-Based Foods and Drinks: Innovation and Nutrition (Chapter 6, Elsevier) release in 2024, ISBN: 970443160172 (invited)
- **Physical Properties of Foods.**
Mandala I.G., Protonotariou S.V.. In M. Jafari (Ed.), Engineering Principles of Unit Operations in Food Processing, (Chapter 3, pp.45-64), 2021, 1st Ed., Woodhead Publishing, ISBN: 9780128184738, <https://doi.org/10.1016/C2018-0-04154-7> (invited)
- **Encapsulation by nanoemulsions.**
Jafari S.M., Paximada P., Mandala I., Assadpour E., Mehrnia, M. A. Nanoencapsulation Technologies for the Food and Nutraceutical Industries, 36-731, 2017, <https://doi.org/10.1016/B978-0-12-809436-5.00002-1>, (invited), FWCI:**33.1**
- **Rheological characterization of liquid nanoencapsulated food ingredients by viscometers.**
Mandala I., Apostolidis E. In: S.M. Jafari (Ed.), Nanoencapsulation in the Food Industry, Vol. 4, Characterization of Nanoencapsulated Food Ingredients, (Chapter 15, pp. 529-545), 2020, <https://doi.org/10.1016/B978-0-12-815667-4.00015-8> (invited)
- **Physical Processing of Grains and Flours leading Nutritious Breads.**
Mandala I., Rosell C., In C. Rosell. J. Bajerska, A. F. El Sheikha (Eds). Bread and Its Fortification: Nutrition and Health Benefits (Chapter 11, pp. 206-221), CRC press, 2015, ISBN: 9781498701563, <https://doi.org/10.1201/b18918> (invited)

Review paper

- **Starch physical treatment, emulsion formation, stability, and their applications.**
Apostolidis E., Stoforos G.N., Mandala I. Carbohydrate Polymers, Volume 305, 2023, 120554, <https://doi.org/10.1016/j.carbpol.2023.120554>

Publications impact

68.3% (43 documents) in the top of 25% of most cited documents worldwide

88.7% (47 documents) in the top of 25% journals by CiteScore

Documents and Field-Weighted Citation Impact (FWCI): 2.45

Journals by CiteScore (<https://www.scopus.com/authid/detail.uri?authorId=6602890292#tab=metrics>, access 24/5/2025)

Examples:

- **Modification of resistant starch nanoparticles using high-pressure homogenization treatment.**
Apostolidis E., Mandala I.
Food Hydrocolloids, 103, 1-7, 2020, <https://doi.org/10.1016/j.foodhyd.2020.105677>, **88 Citations, FWCI:4.06**
- **Development of gluten free bread containing carob flour and resistant starch.**
Tsatsaragkou K., Gounaropoulos G., Mandala I. LWT-Food Science & Technology, 58 (1), 124-129, 2014, <https://doi.org/10.1016/j.lwt.2014.02.043>, **107 Citations, FWCI:5.20**
- **Ultrasonic energy input influence on the production of sub-micron o/w emulsions containing whey protein and common stabilizers.**
Kaltsa O., Michon C., Yanniotis S., Mandala I., Ultrasonics Sonochemistry 20(3), 881 – 891, 2013, <https://doi.org/10.1016/j.ultsonch.2012.11.011>, **95 Citations, FWCI:3.31**

- **Influence of osmotic dehydration conditions on apple air-drying kinetics and their quality characteristics.**

Mandala I.G., Anagnostaras E.F., Oikonomou C.K., Journal of Food Engineering 69(3), 307-316, 20
<https://doi.org/10.1016/j.jfoodeng.2004.08.021>, **163 Citations, FWCI:2.67**

- **Xanthan effect on swelling, solubility and viscosity of wheat starch dispersions.**

Mandala I.G., Bayas V. Food Hydrocolloids, 18(2), 191-201, 2004, [https://doi.org/10.1016/S0268-005X\(03\)00064-X](https://doi.org/10.1016/S0268-005X(03)00064-X), **200 Citations, FWCI:2.36**

Research monographs

- **Viscoelastic Properties of Starch and Non-Starch Thickeners in Simple Mixtures or Model Food.**

Mandala I., In J., de Vicente (Ed.), Viscoelasticity. InTech - open science, (Chapter 10, pp. 217-236), 2012, ISBN 980-953-307-335-9, <http://dx.doi.org/10.5772/50221> (3rd in citations among 12 chapters)

- **Physical properties of fresh and frozen stored microwave-reheated breads, containing hydrocolloids.**

Mandala I.G., Journal of Food Engineering, Volume 66, Issue 3 (291-300), 2005, <https://doi.org/10.1016/j.jfoodeng.2004.03.020>

Invited presentations (representative)

- Ultra-processed foods. Presentation in panel discussion “What impact do ultra-processed foods have on our health? “

Participants: Anthony Fardet, Ioanna Mandala. Hosted by L. Muniglia. Food Innovation Days – International Meetings- March 13th, 2025, Les entretiens FRANCO-ALLEMANDS de Nancy

- Bakery products using wheat local landraces.

4th Workshop about local landraces, 2017, AUA, Athens, Greece

- Technologies that produce new structures and their applicability in emulsions and bakery products.

Workshop & round table in the frame of the cost action “Application of fundamental food-structure-property relationships to the design of foods for health, wellness and pleasure”, UCD, School of Agriculture & Food Science, Dublin, Ireland

Foreign languages

English, French, German (C2 level)

Prizes/Awards

- Ioanna Mandala is a scientist of a percentile rank of 2% in Food Science and relevant sub-field based on the top 100,000 scientists by c-score.

The classification was achieved for three consecutive years by the bibliometric analysis of Ioannidis JPA. of Stanford University, published in October 19 2022, October 4, 2023, in 2024 untitled “Updated science-wide author databases of standardized citation indicators” (<https://elsevier.digitalcommonsdata.com/datasets/btchxktzyw/6>)

- Average impact factor of published papers: 6.2, h-index: 38, i10-index: 75, (<https://scholar.google.gr/citation>), corresponding author: 55/90

- Three projects in the list of research grants (LEA, NONASTRU project) were evaluated as best scored or ranked third (Explore Opuntia) in their thematic area.

- One project in the list of grant applications was selected for funding a scholarship for young researchers.

- **Scientific supervisor for the Memorandum of Understanding (MoU)**
Agricultural University of Athens (AUA) of Hellenic Republic and Jiangnan University. Collaboration perspectives: Future Foods Lab (2023).
- **Proof of Concept funding:** Flour granulometry and effect on 3D printing of doughs to spin-off hub creation.
Presentation at the Agri Innovation Expo, Agricultural University of Athens, 23-27/9/2023
<https://agrinnovation.aua.gr/>
- **1st award for the Poster Presentation Titled: Utilization of flours to produce optimized bakery products (muffins) with a high protein content.**
Institute of Agriculture & Food. This poster presentation, co-authored by master students, Dr. Apostolidis and P. Chaloulos enrolled in the postgraduate course New product Development, Agricultural University of Athens, 31/5/2022

Organization of conferences

Conference Chair of the 1st Conference of Food Science and Human Nutrition Department. GEORAMA: New Trends in Food Science and Technology, 16-17 May 2025, Agricultural University of Athens

Major contribution to the early careers of excellent researchers

- Dr. E. Apostolidis completed his PhD in 2023 under the supervision of Dr. Ioanna Mandala. He has worked on starch. He has developed new methods for its characterization and further process and has produced innovative structures. He is working as a post-doc fellow at Harokopeio Panepistio.
- Dr. Paraskevi Paximada completed her PhD in 2017 under the supervision of Dr. Ioanna Mandala. Since 2021 she is Lecturer in Leeds University of England
- Dr. K. Tsatsaragkou completed her PhD in 2015 under the supervision of Dr. Ioanna Mandala. She has worked as a post-doc fellow at Reading University, England, and she is a high-ranking executive in Hellenic Petroleum Group

Synopsis in Greek - Σύνοψη βιογραφικού Σημειώματος

Η **Ιωάννα Μάνταλα** είναι Καθηγήτρια με γνωστικό αντικείμενο Μηχανική Τροφίμων-Φυσικές Ιδιότητες Τροφίμων. Είναι Χημικός Μηχανικός του Εθνικού Μετσόβιου Πολυτεχνείου (ΕΜΠ) και κάτοχος διδακτορικού διπλώματος, που εκπονήθηκε στο Εργαστήριο Μηχανικής Τροφίμων στο ΓΠΑ με θέμα τις ρεολογικές ιδιότητες αμυλούχων προϊόντων.

Έχει συνεργαστεί με ερευνητικές ομάδες στη Γερμανία (BfEL, Karlsruhe, 1994), στη Γαλλία (AgroParisTech, Παρίσι, 2000, 2002) και στις Η.Π.Α. (Rutgers University, New Jersey, 2010) και έχει συμμετάσχει σε διεθνή και εθνικά ερευνητικά έργα. Η μέση απήχηση του έργου της, ανά δημοσίευση, αντιστοιχεί σε *h-index*: 6.2 και ο συνολικός δείκτης απήχησης σε *h-index*:39. Από το 2023 είναι μέλος της επιστημονικής επιτροπής στο Journal of Food Science (JFS) και από το 2024 επιμελήτρια έκδοσης (Associate Editor) στο ίδιο περιοδικό.

Η λεπτόκοκκη άλεση και η ξήρανση φυτικών συστατικών ή προϊόντων αποτελούν θέματα ερευνητικού της ενδιαφέροντος.