

CURRICULUM VITAE

Name and surname: Klio Antoniou

Position: Professor of Dairy Technology and Quality Control of Dairy Products, Department of Food Technology, ATEI of Thessaloniki, P.O.Box 141, Thessaloniki, GR 57400 Greece.

Education

- BSc in Agriculture, Aristotle University of Thessaloniki, Greece
- Doctoral degree (Doktor der Agrarwissenschaften), Department of Agriculture, JUSTUS-LIEBIG-UNIVERSITAT GIESSEN (Germany) in the field of Dairy Technology

Research interests

Technology and quality control of milk and dairy products and investigation of their rheological behaviour .

Professional experience :

- Agronomist of the Greek Ministry of Agriculture (1973-1974)
- Assistant at the Laboratory of Agricultural Technology of the Faculty of Agriculture and Forestry, Aristotle University of Thessaloniki, Greece (1975-1979)
- Laboratory Professor at the Faculty of Food Technology of the Centre of Higher Technical and Vocational Education of Thessaloniki (1979-1985)
- Assistant Professor of the Department of Food Technology of ATEI of Thessaloniki (1985-1986)
- Professor of the Department of Food Technology of ATEI of Thessaloniki (1986-)

Participation in educational Programs

- E.U. Business Programmes for Education and Initial Vocational Training.
 - Title: “Program of Studies – Bibliographical Support of the Department of Food Technology of ATEI of Thessaloniki”, as member of the work committee, B' European Union Support Frame work (1998-2001)
 - Title “ EVALUATION OF EDUCATIONAL WORK AND SERVICES PROVISION of the Department of Food Technology of ATEI of Thessaloniki ”, as scientific responsible, B' European Union Support Frame work (1999-2000).

Research activities

- Participation in a research project titled «Applications of semipermeable membranes – Reverse Osmosis-Ultrafiltration (Program for the development of industrial research) funded by the Greek Ministry of Industry (1991-1992).
- Scientific responsible of a research project titled «Texture Assessment of Traditional Greek Cheeses», funded by the Research Committee of ATEI of Thessaloniki (1994-1996).
- Scientific responsible of a research project titled “Development and utilization of instruments for the study of rheological properties of foods” funded by the European Union-Greek Ministry of Education “ARCHIMEDES” research program (2004-2005).
- Scientific responsible of a research project titled “Rheology of kefir” funded by the Research Committee of ATEI of Thessaloniki (2008-2009).

Research publications in international refereed journals

1. **Antoniou**, K. D., Kioulafli, P., & Sakellaropoulos, G. (1995). Studies on the application of ultrafiltration for the manufacture of Teleme cheese. *Milchwissenschaft*, 50, 560-565
2. Raphaelides, S. N., **Antoniou**, K.D. and Petridis, D. (1995). Texture evaluation of ultrafiltered teleme cheese. *Journal of Food Science*.60, 1211-1215.
3. Raphaelides, S. N. and **Antoniou**, K. D.(1996). The effect of ripening on the mechanical properties of traditional and ultrafiltered teleme cheeses. *Milchwissenschaft*. 51,82-85.
4. **Antoniou**, K. D., Petridis, D., Raphaelides, S., Ben Omar, Z. and Kesteloot, R. (2000). Texture assessment of French cheeses. *Journal of Food Science*.65, 168-173.
5. Raphaelides, S.N., **Antoniou**, K.D, Vasilliadou, S., Georgaki, C. and Gravanis, A. (2006). Ripening Effects on the Rheological Behaviour of Halloumi Cheese. *Journal of Food Engineering*,76, 321-326
6. Xu, Z.-M., Emmanouelidou, D.G., Raphaelides, S.N. and **Antoniou**, K.D. (2007) Effects of heating temperature and fat content on the structure development of set yogurt. *Journal of Food Engineering*, 85, 590-597.

Conference Proceedings

- Dimitreli G., & **Antoniou K.D.** (2011). Effect of Incubation Temperature and Caseinates on the Rheological Behaviour of Kefir. 11th International Congress on Engineering & Food. Food Process Engineering in a Changing World. Athens. (accepted).
- **Antoniou K.D.**, Topalidou S., Tsavalia G., Dimitreli G. (2011). Effect of starter culture, milk fat and storage time on the rheological behaviour of kefir. 11th International Congress on Engineering & Food. Food Process Engineering in a Changing World. Athens. (accepted).
- Vlahavas G., **Antoniou K.D.**, Psomas E., Demertzis P. (2011). Effect of starter culture on the structure development and acidification process of set yogurt. 11th International Congress on Engineering & Food. Food Process Engineering in a Changing World. Athens. (accepted).