

# CURRICULUM VITAE

## GEORGIA DIMITRELI

Professor of Applications of Dairy Technology and Quality Control of Dairy Products  
Department of Food Technology  
Alexander Technological Educational Institute of Thessaloniki  
P.O Box 141, Thessaloniki, GR 57400 GREECE  
Tel.:+302310013886  
e-mail: [dimitrel@food.teithe.gr](mailto:dimitrel@food.teithe.gr)

### EDUCATION

**2006:** Doctoral Degree (Ph.D) in the field of Dairy Technology and Rheology, University of Lincoln, Hull-UK

Thesis title: “Rheological and Textural Properties of Processed Cheese”

**2000:** BSc in Food Technology (Grade: 8.2), Department of Food Technology, ATEI of Thessaloniki

### RESEARCH INTERESTS

Technology and quality control of milk and dairy products (kefir, yogurt, processed cheese, greek cheeses such as Anevato and feta), food rheology, physicochemical characterization of polysaccharides.

### RESEARCH ACTIVITIES

Participation to the following research programs:

**2000-2001:** ‘Chemical composition of major greek foods’ funded by the Research Committee of ATEI of Thessaloniki, as a *Scientific Collaborator*.

**2001:** ‘Relation between collagen-proteins, moisture-proteins and ash content of greek meat’ funded by the Research Committee of ATEI of Thessaloniki, as a *Scientific Collaborator*.

**2001-2003:** ‘Study of the texture of processed cheese’ funded by the Research Committee of ATEI of Thessaloniki, as a *Scientific Collaborator*.

**2003:** ‘Thermoplastic starch production for industrial use’ funded by the Research Committee of ATEI of Thessaloniki, as a *Scientific Collaborator*.

**2003:** ‘Evaluation of inorganic components and vitamin C content of major greek foods’ funded by the Research Committee of ATEI of Thessaloniki, as a *Scientific Collaborator*.

**2001-2003:** ‘Evaluation of vitamin C content in greek fruits and vegetables’ funded by the Research Committee of ATEI of Thessaloniki, as a *Scientific Collaborator*.

**2004-2005:** ‘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, as a *Scientific Collaborator*.

**2004-2006:** “Chemical composition and energy value of greek foods” funded by the European Union-Greek Ministry of Education “ARCHIMEDES” research program, as a *Scientific Collaborator*.

**2005-2006:** “Industrial use of biodegradable biopolymers as food packaging materials” funded by the European Union-Greek Ministry of Education “ARCHIMEDES II” research program, as a *Scientific Collaborator*.

**2008-2009:** “Rheology of kefir” funded by the Research Committee of ATEI of Thessaloniki, as a *Scientific Collaborator*.

**2012-2013:** “Rheology of kefir-type systems” funded by the Research Committee of ATEI of Thessaloniki, as a *Scientific Collaborator*.

**2012 to current time:** “A novel approach in kefir making-technology” funded by the European Union-Greek Ministry of Education “ARCHIMEDES III” research program, as a *Scientific Collaborator*.

**2012 to current time:** “Productive traits and product quality of Greek buffalo (*Bubalus bubalis*) reared under traditional methods” funded by the European Union-Greek Ministry of Education “ARCHIMEDES III” research program, as a *Scientific Collaborator*.

**2012 to current time:** “Enhancement of the activated sludge microfauna efficiency for the treatment of wastewater containing organics of low-biodegradability” funded by the European Union-Greek Ministry of Education “ARCHIMEDES III” research program, as a *Scientific Coordinator*.

#### **ACADEMIC/TEACHING EXPERIENCE**

**2007-2009:** Laboratory Assistant at the Department of Food Technology teaching the following courses:

- Technology and Quality Control of Milk and Dairy Products
- Food Processing
- Food Engineering

**2009 to current time:** Professor of Applications of Dairy Technology and Quality Control teaching the following courses:

- Technology and Quality Control of Milk and Dairy Products
- Food Processing
- Food Engineering

**2009 to current time:** Teaching in the Postgraduate Studies Program (MSc) of the Department of Food Technology (ATEI of Thessaloniki) entitled “Quality Management and Production Organization Systems for the Food Industry”. Teaching at the course “Laboratory Exercises of Instrumental Food Analysis” the section “Rheological studies of gels, weak-gels and colloidal suspensions”.

#### **SUCCESSFULLY COMPLETED SUPERVISION OF MSC DEGREE DISSERTATIONS**

**2012:** Study of the rheological behavior of rennet-induced gels during formation..

**2013:** Physicochemical and rheological characteristics of the greek traditional cheese “Anevato” as affected by the kind of milk used and ripening time.

**2013:** Effect of fat content and caseinates and whey protein concentrates addition on the rheological and sensory properties of buffalo milk stirred-yogurt.

**2013:** Rheological and sensory properties of buffalo milk stirred-yogurt as affected by the fat globule size the milk proteins addition and the storage time.

## RESEARCH PUBLICATIONS IN INTERNATIONAL REFEREED JOURNALS

- 1) **Dimitreli, G.**, & Thomareis, A. S. (2004). Effect of temperature and chemical composition on processed cheese apparent viscosity. *Journal of Food Engineering*, 64, 265-271.
- 2) **Dimitreli, G.**, Thomareis, A. S., & Smith, P. G. (2005). Effect of emulsifying salts on casein peptization and apparent viscosity of processed cheese. *International Journal of Food Engineering*, 1(4), article 2, 1-17.
- 3) **Dimitreli, G.**, & Thomareis, A. S. (2007). Texture evaluation of block-type processed cheese as a function of chemical composition and in relation to its apparent viscosity. *Journal of Food Engineering*, 79, 1364-1373.
- 4) **Dimitreli, G.**, & Thomareis, A. S. (2008). Effect of chemical composition on the linear viscoelastic properties of spreadable-type processed cheese. *Journal of Food Engineering*, 84, 368-374.
- 5) **Dimitreli, G.**, & Thomareis, A. S. (2009). Instrumental textural and viscoelastic properties of processed cheese as affected by emulsifying salts and in relation to its apparent viscosity. *International Journal of Food Properties*, 12, 261-275.
- 6) Raphaelides, S.N., **Dimitreli, G.**, Exarhopoulos, S., Kokonidis, G., & Tzani, E. (2011). Effect of processing history on the physicochemical and structural characteristics of starch–fatty acid extrudates plasticized with glycerol. *Carbohydrate Polymers*, 83, 727-736.
- 7) **Dimitreli, G.**, & Antoniou, K.D. (2011). Effect of incubation temperature and caseinates on the rheological behavior of kefir. *Procedia Food Science*, 1, 583-588.
- 8) Raphaelides S.N., **Dimitreli, G.**, Exarhopoulos, S., Mintzas, D., Lykidou, A. (2012). Effect of processing conditions on the physicochemical and structural characteristics of pregelatinised starch–fatty acid–glycerol extrudates, *Carbohydrate Polymers*, 88, 282–289.
- 9) Yovanoudi, M., **Dimitreli, G.**, Raphaelides, S. N., & Antoniou, K. D. (2013). Flow behavior studies of kefir type systems. *Journal of Food Engineering*, 118, 41-48.
- 10) **Dimitreli, G.**, Gregoriou, E-A., Kalantzidis, G., & Antoniou, K.D. (2013). Rheological properties of kefir as affected by heat treatment and whey protein addition. *Journal of Texture Studies*. (in press).
- 11) Girvalaki, C., Vardavas, C. I., Tsimpinos, G., **Dimitreli, G.**, Hassapidou, M. N., & Kafatos, A. (2013) Nutritional and Chemical Quality of Traditional Spreads and Pies of Mediterranean Diet of Greece. *Journal of Food & Nutritional Disorders*, 2(1), 1-7.
- 12) Petridis, D., **Dimitreli, G.**, Chrysalidou, S., & Akakiadou, P. (2013). Optimization of the rheological and sensory properties of stirred yogurt as affected by chemical composition and heat treatment of buffalo milk. *Journal of Food Research*, 2, 55-70.

## CONFERENCE PROCEEDINGS

- 1) **Dimitreli, G.**, & Thomareis, A. S. (2007). Effect of emulsifying salts on the textural and viscoelastic properties of processed cheese and in relation to its apparent viscosity. 5<sup>th</sup> International Congress on Food Technology. Consumer Protection

through Food Process Improvement & Innovation in the Real World (pp 19-29). Thessaloniki.

2) **Dimitreli G.**, & Antoniou K.D. (2011). Effect of Incubation Temperature and Caseinates on the Rheological Behaviour of Kefir. 11<sup>th</sup> International Congress on Engineering & Food. Food Process Engineering in a Changing World, Volume I (pp 231-232). Athens.

3) Raphaelides S.N., **Dimitreli G.**, Exarhopoulos S., Mintzas D., Lykidou A. (2011). Effect of processing conditions on the physicochemical & structural characteristics of pregelatinised starch-fatty acid-glycerol extrudates. 11<sup>th</sup> International Congress on Engineering & Food. Food Process Engineering in a Changing World, Volume I (pp 693). Athens.

4) 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. 11<sup>th</sup> International Congress on Engineering & Food. Food Process Engineering in a Changing World, Volume II (pp 1307-1308). Athens.

5) **Dimitreli G.**, Exarhopoulos S., Antoniou K.D., Zotos, A., & Bampidis, V.A. (2013). Physicochemical and textural properties of white soft cheese from Greek buffalo milk during ripening. EAAP-64 Annual Meeting (pp 568). Nantes.

#### **REVIEWER AT THE FOLLOWING INTERNATIONAL SCIENTIFIC JOURNALS**

- International Dairy Journal
- Journal of Food Science
- International Journal of Dairy Technology
- Small Ruminant Research
- Journal of Agricultural Science and Technology A & B