

CURRICULUM VITAE

STYLIANOS EXARHOPOULOS

(MSc) Food Technologist

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EDUCATION

2009 to present: PhD Candidate at the University of Ioannina, Department of Chemistry in collaboration with the Department of Food Technology of ATEI of Thessaloniki.

2008: MSc in Food Chemistry and Technology, Department of Chemistry, University of Ioannina – Department of Food Technology, ATEI of Thessaloniki.

2006: BSc in Food Technology, Department of Food Technology, ATEI of Thessaloniki.

RESEARCH INTERESTS

Morphology of starch-lipid systems, isolation and characterization of kefiran, technology and rheology of kefir and dairy products

RESEARCH ACTIVITIES

Participation to the following research program:

1-5-2008 to 28-2-2009: “Structure evaluation of extruded starch-lipid complexes”, funded by the Research Committee of ATEI of Thessaloniki.

PROFESSIONAL EXPERIENCE

8-2006 to 10-2006: Food technologist at a tomato processing factory of the Federation of Agricultural Cooperatives of Thessaloniki, Thessaloniki.

RESEARCH PUBLICATIONS IN INTERNATIONAL REFEREED JOURNALS

1. Mantzari, G., Raphaelides, S.N., & **Exarhopoulos, S.** (2010). Effect of sorbitol addition on the physicochemical characteristics of starch–fatty acid systems. *Carbohydrate Polymers*, 79, 154–163.
2. Raphaelides, S.N., Arsenoudi, K., **Exarhopoulos, S.**, & Xu, Z.-M. (2010). Effect of processing history on the functional and structural characteristics of starch-fatty acid extrudates. *Food Research International*, 43, 329-341.
3. S.N. Raphaelides, G. Dimitreli, **S. Exarhopoulos**, G. Kokonidis, E. Tzani. (2011). Effect of processing history on the physicochemical and structural characteristics of starch–fatty acid extrudates plasticized with glycerol, *Carbohydrate Polymers*, 83, 727-736.

CONFERENCE PROCEEDINGS

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. 11th International Congress on Engineering & Food. Food Process Engineering in a Changing World. Athens. (accepted).

SCIENTIFIC MONOGRAPHS

Exarhopoulos, S., 2008. “Effect of fatty acid addition on the morphology of heated starch systems”. MSc Thesis. Department of Chemistry, University of Ioannina – Department of Food Technology, ATEI of Thessaloniki.