

CURRICULUM VITAE

Surname: GEORGIADIS

Name: NIKOLAOS

Nationality: Greek

Present position: Associate Professor of Fruit & Vegetable Technology

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EDUCATION

- Ph.D. in Food Technology, University of Lincoln, United Kingdom (2009). Title of Thesis: A study on the effect of fatty acids in the gelatinisation and rheological behavior of starch dispersions during heating.
- M.Phil. in Food Technology, Humberside Polytechnic (now University of Lincoln), United Kingdom (1992). Title of Thesis: Factors influencing the quality of frozen sliced kiwifruit.
- B.Sc. in Food Technology, Technological Educational Institute, Thessaloniki, Greece (1978).

PROFESSIONAL EXPERIENCE

- Nutrition Labeling designation for FEDON S.A., N. Santa Kilkis, Greece (1998).
- Chemical analysis testing and assessing for GOODY'S S.A., Thessaloniki, Greece (1995).
- Chemical analysis testing and assessing for BARBA STATHIS S.A., Sindos Industrial Area, Thessaloniki, Greece (1995).
- Chemical analysis testing and assessing for Production – Catering - Organisation of Restaurants ABEE, Thessaloniki, Greece (1994)
- Chemical analysis testing and assessing for ZANAE S.A., Sindos Industrial Area, Thessaloniki, Greece (1993).

- Chemical analysis testing and assessing for ALESIS S.A., Sindos Industrial Area, Thessaloniki, Greece (1993).
- Food Technologist, SEVATH S.A., Xanthi, Greece. (11/1980 – 1/1981).

TEACHING EXPERIENCE

- Associate Professor (ATEI Thessaloniki – Dept. of Food Technology) (1981-present)
- Courses taught: Fruit & Vegetable Technology (Theory and Laboratories) and Laboratories for Food Engineering II and Food Processing II.
- Instructor in the Selection Studies Program: “Innovative Applications in Agricultural Economy and Industry”, ATEI, Thessaloniki, Greece (2001-2002).
- Instructor in the Continuing Professional Development (CPD) Program: “Cooking-Bread making-Confectionary”, Center for Professional Development-DIALOGOS, Athens, Greece (April 16-17, 1999).
- Instructor in the Seminar: “Meat Technology Specialist”. (300 hours duration), Education and Training for Technology, Athens, Greece (31/10/94 – 29/12/94).

RESEARCH INTERESTS

Physical chemistry of starch, Osmotic dehydration, Freeze drying, Effects of polysaccharides on the stability of emulsions

RESEARCH ACTIVITIES

- Participation in joint project “Biomaterials from natural polymers for drug delivery application”. Programme for the promotion of the exchange and scientific cooperation between Greece and Germany. Cooperation between Department of Food Technology of ATEI of Thessaloniki and Julius-Maximilians Universität Würzburg (Programme IKYDA 2012).
- Participation in research project “Isolation and characterization of polysaccharides and oligosaccharides from okra (*abelmoschus esculentus*)”. ARCHIMEDES III action, GSRT, Greece (2012-2015).
- Participation in research project “Development of educational simulation-based modules and computer applications in food process engineering. ARCHIMEDES III action, GSRT, Greece (2012-2015).

- Participation in research project “Recovery, characterization and practical applications of food-grade hydrocolloids from olive and grape by-products”. COOPERATION 2011-Partnerships of production and research institutions in focused research and technology sectors.
- Scientific partner in a research project concerning the estimation of the chemical composition and nutritional value of Greek foods. ARCHEMIDES I action (2004-2007).
- Scientific supervisor of a project concerning the starch-fatty acids complexing with extrusion cooking, funded by the Research Committee of ATEI of Thessaloniki. The project ran jointly with the Department of Food Science of the University of Lincoln, UK (1997-2001).
- Scientific partner in a research project concerning the quality evaluation of whole frozen kiwi fruit which prior to freezing have been osmotically dried using various syrups. The project was funded by an Agricultural Cooperative and the Greek Ministry of Education (1993-1996).

RESEARCH PUBLICATIONS

1. Ritzoulis, C., Marini, E., Aslanidou, A., **Georgiadis, N.**, Karayannakidis, P., Koukiotis, C., Filotheou, A., Louisinian, S. and Tzimpilis, E. (2014). Hydrocolloids from quince seed: Extraction, characterization, and study of their emulsifying/stabilizing capacity. Food Hydrocolloids, 42, 178-186.
2. Alba, K., Kontogiorgos, V., **Georgiadis, N.** and Ritzoulis, C. (2014). Okra Extracts as Emulsifiers for Acidic Emulsions. In: P. Williams & G. Phillips (Eds), Gums and Stabilisers for the Food Industry 17: The Changing Face of Food Manufacture: The Role of Hydrocolloids. Royal Society of Chemistry, 238-244.
3. Alba, K., Ritzoulis, C., **Georgiadis, N.** and Kontogiorgos, V., (2013). Okra Extracts as Emulsifiers for Acidic Emulsions. Food Research International, 54, 1730-1737.
4. Kontogiorgos, V., Margelou, I., **Georgiadis, N.**, Ritzoulis, C. (2012). Rheological characterization of okra pectins, Food Hydrocolloids, 29, 356-362.
5. **Georgiadis, N.**, Ritzoulis, C., Charchari, E., Koukiotis, C., Tsiptsias, C., Vasiliadou, C. (2012). Isolation, characterization and emulsion stabilizing properties of polysaccharides from orchid roots (salep). Food Hydrocolloids, 28, 68-74.

6. **Georgiadis, N.**, Ritzoulis, C., Sioura, G., Kornezou, P., Vasiliadou, C., Tsiptsias, C., (2011). Contribution of okra extracts to the stability and rheology of oil-in-water emulsions. Food Hydrocolloids, 25, 991-999.
7. Raphaelides S. N. and **Georgiadis N.** (2008). Effect of fatty acids on the rheological behaviour of amylo maize starch dispersions during heating. Food Research International, 41, 75-88.
8. Raphaelides S. N. and **Georgiadis N.** (2007). Effect of fatty acids on the rheological behaviour of pea starch dispersions during heating. Food Hydrocolloids, 21, 1188-1200.
9. Raphaelides S. N. and **Georgiadis N.** (2006). Effect of fatty acids on the rheological behaviour of maize starch dispersions during heating. Carbohydrate Polymers, 65, 81-92.

CONFERENCE PARTICIPATIONS

1. Filotheou, A., Ritzoulis, C., **Georgiadis, N.** and Panayiotou, C. (2014). Olive Oil Industry Byproducts – A Potential Source of Food Hydrocolloids. POSTER-15th Food Colloids Conference (13-16/4/2014). Karlsruhe, Germany.
2. Alba, K., Kontogiorgos, V., **Georgiadis, N.** and Ritzoulis, C. (2013). Okra Extracts as Emulsifiers for Acidic Emulsions. Conference Paper. 17th International Gums and Stabilisers for the Food Industry Conference (25/6/ - 28/6/2013), Wales; United Kingdom.
3. Dimopoulou, M. I., Ritzoulis, C., **Georgiadis, N.**, Panayiotou, C. “Okra-Based Biomaterials for Bone Tissue Engineering”. Poster presentation- 9th Chemical Engineering NTUA Forum, (May 23-25, 2013), Athens, Greece.
4. Aroutidis, G., **Georgiadis, N.**, Koulouris, A. “A Framework for Modeling Freeze Drying Food Processes Using CFD”. International Conference on Food and Biosystems Engineering (May 30 – June 2, 2013), Skiathos Island, Greece.
5. Kontogiorgos, V., Margelou, I., **Georgiadis, N.**, Ritzoulis, C. “Rheological characterization of okra pectins”. Oral Presentation, 11th International Hydrocolloids Conference (14-18 May, 2012), Purdue University, Indiana, USA.
6. Aggelikakis, G., **Georgiadis, N.**, Spanopoulos, J. “Determination of the average composition and metabolizable energy of canned foods by chemical analysis and thermidometry. Oral presentation - 2nd Macedonian Conference in Nutrition and Dietetics. May 20 – 22, 1994, Thessaloniki, Greece.

7. **Georgiadis, N.**, Spanopoulos, J., Aggelikakis, G. “The influence of peeling on the quality of Kiwi fruit,” Poster presentation-14th Pan-Hellenic Chemistry Conference. March 15-18, 1993, Athens, Greece.
8. Spanopoulos, J., **Georgiadis, N.**, Aggelikakis, G., “Nutritional habits: A comparative study of urban (Athens) and rural (Heraklion, Crete) population,” Poster presentation - 14th Pan-Hellenic Chemistry Conference. March 15-18, 1993, Athens, Greece.

SEMINARS AND TRAINING

- Seminar: “Food Quality in the Unified Europe”, from ATEI of Thessaloniki and University of North London, Sindos, Thessaloniki, Greece (November 9-11, 1993).
- 5th Seminar of Food Technology, from Hellas Can S.A., Thessaloniki, Greece (April 28-29, 1987).
- Training in Fruit Juice Processing and Quality Control, SEKOBE S.A., Thessaloniki, Greece. (March – August/1985).

OTHER SKILLS

Reviewer of the article “*In Vitro* Antifungal Activity of Chitosan Against Some Fungi Species” submitted to the following international scientific journal:

The Philippine Agricultural Scientist, International Journal of Tropical Agriculture and Related Sciences, University of the Philippines at Los Banos.