

## MARIA D. PAPAGEORGIU

### PERSONAL DETAILS:

Permanent Address: 42 Riga Fereou str., 542 48 Thessaloniki, GREECE

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Date of Birth: 24th December 1968

Family Status: Married, 2 children

### EDUCATION:

1986 - 1991 BSc(Hons), Chemistry (Ptychio 7.53/10), Aristotle University of Thessaloniki

1991-1995 PhD in Food Biopolymers, Cranfield University, Silsoe College (United Kingdom)

Thesis Title: Phase separated, glassy, and rubbery states of gellan in novel food components

### CURRENT PLACEMENT:

10/4/2009-today Assistant Professor, Dept. of Food Technology, Alexander Technological Educational Institute of Thessaloniki

### WORK EXPERIENCE:

Jun. - Sept. 1991 Research Assistant in the quality control section of EVICON A.E.

9/1994-7/2001 Scientific Collaborator of the Greek Biotope/Wetland Centre (EKBY)/ Goulandris Natural History Museum.

7/2001-4/2009 Research Scientist, National Agriculture Research Foundation (N.AG.RE.F), Cereal Institute

4/2009-6/2010 Associate Prof., Dept. of Food Technology, Technological Educational Institute of Larisa.

From May 2009 to June 2010 I served as Head of the Department.

**Research interests:** Tailoring functional properties of cereal grains and their components in view of developing specific cereal health foods and ingredients.

## RESEARCH EXPERIENCE

-Sept.1995-March1996 Participation in the EU research project: “Comparative studies into mechanisms and dynamics of the impact of marine eutrophication on benthic macrophytes in different European coastal waters, EUMAC.” Employer: School of Biology, Aristotle University of Thessaloniki.

-Sept. 1996-Aug.1997 Participation in the research project of the General Secretariat for Research and Development entitled: «Study of the marine macrophyte *Cracilaria* sp. and of the echinoid *Paracentrotus lividus* and their use as bioindicators. – Prospects for commercial exploitation.”Employer: School of Biology, Aristotle University of Thessaloniki.

-Feb. 2002-Feb. 2003 Scientific responsible for the research project of the National Agricultural Research Foundation entitled: «Estimation of the b-glucan content of greek barley and oat–Prospects for a new breeding program.”

-Oct. 2002-Oct. 2005 Partner in ERASMUS THEMATIC NETWORK entitled: “ISEKI-Food: Integrating Safety and Environmental Knowledge in to Food Studies towards European Sustainable” 104934 - CP - 3 - 2004 - 1 - PT - ERASMUS - TN

--Sept. 2003-Sept. 2005 Scientific responsible for the research project of JOINT RESEARCH AND TECHNOLOGY PROGRAMMES Greece-Romania, entitled: “Breadmaking of gluten-free rice bread using hydrophobically substituted cellulose derivatives and barley b-glucan. – An alternative food product for coeliac patients”

-Oct. 2005-Oct. 2008 Partner in ERASMUS THEMATIC NETWORK entitled “ISEKI\_Food 2- Integrating **S**afety and **E**nvironment **K**nowledge **I**n Food towards European Sustainable Development”. 226032 - CP - 1 - 2005 - 1 - PT - ERASMUS - TN

-May 2005-May 2006 Member of the research team in a national project of the Ministry of Education “ARCHIMIDES II”. Project title: Study of Greek durum wheat varieties in the sense of chemical, biochemical, technological and nutritive characteristics. Employer: Technological Educational Institute of Thessaloniki

-Sept. 2007- Sept 2009 : Scientific responsible of the research team of Cereal Institute, within the project entitled “Upgrading of infrastructure and services in the agricultural sector-Improvement and upgrading of the research institutes of NAGREF”, in the frame of EU Structural Funds, 3<sup>rd</sup> Programming Period, Regional Operation Program of Central Macedonia, Measure 1.3.: Support for innovation and entrepreneurship – “MOCHLOS”

Sept. 2007-Sept. 2009: Scientific responsible for the research project of JOINT RESEARCH AND TECHNOLOGY PROGRAMMES Greece-Cyprus, entitled: "Investigation of the allergenic activity of the proteins of Greek and Cypriot varieties of carob (*Ceratonia siliqua*) in view of their use in gluten free bread products". Industrial Partner: LOULIS Mills

Sept 2007-June 2010: Member of the research team in the EU project "Genotyping for the conservation and valorization of European rice germplasm, «EURIGEN» in the frame of the call :AGRI GEN RES 2006

2007- onwards Associate partner representing NAGREF in "MoniQA" Network of Excellence (Contract No. FOOD-CT-2006-36337) entitled: Towards the harmonization of analytical methods for monitoring food quality and safety in the food supply chain-MoniQA ([www.moniqua.org](http://www.moniqua.org))

#### **TEACHING EXPERIENCE:**

1998-2000 Teaching of the subjects: 1) Greek Natural environment and conservation, 2) Social Ecology and Environmental Education. School of Pedagogic, Aristotle University of Thessaloniki (180 hours).

Sept. 2000 -2009 Laboratory classes in "Agricultural Chemistry", Dept. of Plant Production, Technological Educational Institute of Thessaloniki (10 hours per week).

2008-2010 Teaching of the subjects "Food Chemistry and "Cereal Technology and quality control" in Technological Educational Institute of Larisa

2010-onwards Theoretical and Laboratory classes of "Cereal Technology and quality control"

#### **SKILLS PROFILE:**

-Instruments/ Techniques Expertise in rheology, applying small and large deformation approaches to solutions and gel networks. Extensive use of different chiroptical methods (polarimetry, circular dichroism) and spectroscopic (U.V) and calorimetric (D.S.C) techniques.

-Languages English: Fluent, French: Intermediate, Greek: Mother tongue German: Basic elements

## **DISTINCTIONS:**

*Member of the editorial committee* (1999-2001) of the journal "European Nature" Editor: European Centre for Nature Conservation (ECNC), Tilburg- The Netherlands.

*National Delegate* (2002-onwards) at the International Association of Cereal Chemists (ICC)  
*Secretary-Treasurer* (2003-onwards) of the European Section of the American Association of Cereal Chemists (AACC) ([www.cerealsandeurope.net](http://www.cerealsandeurope.net))

*Board member*-“ISEKI-FOOD” European Association for Integrating Food Science and Engineering Knowledge into the Food Chain (2005-onwards) ([www.iseki-food.net](http://www.iseki-food.net))

*Member of the chairing committee* in the topic area «Nutrition and Health” of the EU/ICC Cereal Conference 2002 “Implementation of the European Research Area, Viena, Austria, 6-8 March 2002.

*Appointed Representative* of the Hellenic Organization for Standardization (ELOT) in the 2nd Technical Committee Meeting of CEN (TC 338) “Cereals and cereal products” Vienna, Austria, 5<sup>th</sup> of March 2002.

*Invited expert* in the First Workshop on “WARM: a scientific group on rice modeling”. EU, Joint Research Centre, ISPRA, 2<sup>nd</sup> of February 2006

*Invited expert* in the international meeting “European Brokerage Event dedicated to the Milling and Baking Industry”, 18-19 May 2006, Mamaia, Romania, organized by the Centre for Technologic and Industrial Cooperation, Bucharest, Romania.

*Participation in the translation* in Greek, of the book Food Chemistry, 3<sup>rd</sup> revised Edition, H.F. Belitz-W. Grosch-P.Schieberle. ISBN 3-540-40817-7 , Springer Verlag. Ed. in Greek: S. Raphaelides, Tziolas and Sons publ. (2006)

*Member of the organizing committee* of the workshop “Trends in Cereal Science and Technology: Industrial Applications” Thessaloniki, Greece, 4-5 February 2008.

*Member of the Scientific Committee* of the “ICC International Conference –Bosphorus 2008”, 22-24 April 2008, Istanbul, Turkey.

*Invited referee* of the Scientific Journals : International Journal of Biological Macromolecules, Journal of Cereal Science and Journal of Food Science.

**GRANTS:** 1991 to 1994      Research Grant of \$ 4,800 per annum from KELCO Division of Merck and Co., San Diego, California, U.S.A.

## LIST OF PUBLICATIONS:

- A1. Papageorgiou, M., Kasapis, S., Richardson, R.K., (1994) Steric exclusion phenomena in gellan/gelatin systems, *Physical properties of single & binary gels. Food Hydr.*8, 97-112.
- A2. Papageorgiou, M., Kasapis, S. & Gothard, M.G., (1994). Structural and textural properties of calcium induced hot made alginate gels. *Carbohydrate Polymers*, 24, 199-207.
- A3. Papageorgiou, M., Kasapis, S., & Richardson, R.K., (1994). Glassy state phenomena in gellan/sucrose/corn-syrup mixtures. *Carbohydrate Polymers*, 25, 101-109.
- A4. Papageorgiou, M., Kasapis, S., (1995). The effect of added sucrose and corn syrup on the physical properties of gellan-gelatin gels. *Food Hydrocolloids*, 9, 211-220.
- A5. Papageorgiou, M., Gothard, M.G., Willoughby, L.E., Kasapis, S., Richardson, R.K. & Morris, E.R., (1994) Rheology and structure of gellan-alginate co-gels, in *Gums and Stabilisers for the Food Industry-7*, Phillips, G.O., Wedlock, D.J. & Williams, P.A. (eds.), Oxford Univ. Press, Oxford, pp.345-356.
- A6. Kasapis, S., Alevisopoulos, S., Abeysekera, R., Manoj, P., Chronakis, I., & Papageorgiou, M. (1996). Scientific and technological aspects of polymer incompatibility in mixed biopolymer systems, *Gums and Stabilisers for the Food Industry-8*, Phillips, G.O., Wedlock, D.J. & Williams, P.A. (eds.), Oxford Univ. Press, Oxford, 195-206.
- A7. Papageorgiou, M., Lakhdara, N., Lazaridou, A., Biliaderis C.G. and Izydorczyk, M.S. (2005). Water extractable (1→3, 1→4)-β-D-glucans from barley and oats: an intervarietal study on their structural features and rheological behaviour *J. Cereal Sci.* 42, 213-224.
- A8. Doxastakis, G., Papageorgiou M., Mandalou D., Irakli M., Papalambrou E., D'Agostina A., Resta D., Boschin G. and Arnoldi A. (2007). Technological properties and non- enzymatic browning of semolina spaghetti containing lupin proteins. *Food Chem.* 101:57-64
- A9. Lazaridou, A., Duta, D., Papageorgiou M., Belc, N and Biliaderis C.G. (2007) Effects of hydrocolloids on dough rheology and bread quality parameters in gluten-free formulations. *J. Food Eng.* 79:1033-1047
- A10 Skendi, A., Papageorgiou, M. and Biliaderis G.C. (2009) Effect of barley β-glucan molecular size and level on wheat dough rheological properties. *J. Food Eng.* 91:594-601.

- A11. Papageorgiou M. 2008. Semolina-Milling and Sieving In: Experiments in Unit Operations and Processing of Foods, Vieira M. and P. Ho (eds), Springer Science and Business Media, pp. 151-154.
- A12. Koutroumbas S., Papageorgiou M. and Fotiadis S. (2009). Growth and nitrogen dynamics in spring chickpea genotypes in a Mediterranean-type climate. *J. Agric. Sci.* 147:4, 445-458
- A13. Skendi, A., Biliaderis, C. G., Papageorgiou, M., & Izydorczyk, M. S. (2010). Effect of two barley b-glucan isolates on wheat flour dough and bread properties. *Food Chem.* 119, 1159-1167.
- A14 Skendi, A., Papageorgiou, M., & Biliaderis, C. G. (2010). Influence of water and barley  $\beta$ -glucan addition on wheat dough viscoelasticity. *Food Research International*, 43(1), 57-65
- A15. Tsochatzis E.D., Tzimou-Tsitouridou, R., Menkissoglu-Spiroudi, U., Karpouzas, D.G., and Papageorgiou, M. (2010). Development and validation of an HPLC-DAD method for the simultaneous determination of most common rice pesticides in paddy water systems. *Intern. J. Environ. Anal. Chem.* (in press).

#### Journals outside ICI

- A16. Panoras, A., Bladenopoulos, K., Ilias, A., Hatzigiannakis, E., Teloglou, I., Papageorgiou M., and Panoras G. (2007). Amount and quality of yield of barley irrigated with treated municipal waste water. *J. of Balkan Ecol.* 10(4):389-399.
- A16. Koutroumbas S., Papageorgiou M. and Fotiadis S. (2008). Genotyping variation for nitrogen accumulation and translocation in spring sown chickpea under Mediterranean conditions. *Italian Journal of Agronomy* 3 (suppl. 3):341-342