

Christos Ritzoulis

Nationality: Greek; Date of Birth: 25 July 1973; Sex: Male

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Professional experience:

- 2013 – Today Associate Professor of Food Chemistry, Department of Food Technology, ATEI of Thessaloniki, Thessaloniki, Greece. Teaching modules on Food Chemistry, Physical Chemistry of Foods, & Good Laboratory Practice (postgraduate module). Research on the physical chemistry of foods with a focus on food colloids.
- 2008 – 2013 Senior Lecturer in Food Chemistry, Department of Food Technology, ATEI of Thessaloniki, Thessaloniki, Greece. Taught modules on Food Chemistry, Physical Chemistry of Foods, Food Analysis, & Good Laboratory Practice (postgraduate module). Discipline Head in Applied Food Technology Modules. Research on the physical chemistry of foods with a focus on food colloids.
- 2004 – 2008 Chemist/Analyst, General State Chemical Laboratories, Greece. Duties included the analysis of food, water, drugs/narcotics, fertilizers, and a wide range of commodity materials, in environments accredited under ISO 17025:2005.
- 2004 – 2008 Scientific Collaborator, Department of Food Technology, ATEI of Thessaloniki. Teaching the modules “Food Chemistry”, “Food Analysis I”, “Food Analysis II (Instrumental Analysis)”.
- 2003–2004 Post-Doctoral Researcher, Department of Chemical Engineering, on the utilization of milk proteins as starting materials for the preparation of microporous bone substitutes.
- 2001–2003 Sergeant/Chemist, Hellenic Air Force, assigned in a number of Air Force chemical laboratories.

Education:

- 2001 PhD in Food Science, "Stability and rheology of emulsions containing caseinate and surfactants", under Prof. E. Dickinson, Procter Department of Food Science, University of Leeds, Leeds, United Kingdom. Marie Curie Research Grant Holder (FAIR-CT98-5013).
- 1997 MSc in Food Science, Procter Department of Food Science, University of Leeds, Leeds, United Kingdom.
- 1996 Degree in Chemistry, Department of Chemistry, Aristotle University of Thessaloniki, Thessaloniki, Greece.

Other information/titles:

Certified Instructor for the staff of Food Industries (Greek Food Control Council, EFET).

Certified Instructor for the staff of Food Control Authorities and for the Food Safety Trainers (Greek Food Control Council, EFET).

Completed training on the inspection of analytical laboratories under ISO 17025 :2005.

Fluent in Greek, English, and French.

Marie Curie Fellow, member of the MCFA

Member of the General Assembly of the Greek Chemists Association.

Evaluator of Research Proposals:

Evaluator for FP7-SME-2013 proposals (Agro/Food/Fisheries Panel).

"New Products and Services" action under "Research for Business" Programme", (applied research proposals) Research Promotion Foundation (IPE), Cyprus (2009).

"Iraklitos II" (proposals for PhD funding), Greek Ministry for Education (YPEPTH), Greece (2010).

"Food Science and Biotechnology" action under "Health and Biological Sciences" Programme", (applied research proposals) Research Promotion Foundation (IPE), Cyprus (2011).

Research Proposal Evaluator for the Research Committee, ATEI Thessaloniki (2011).

Member of Journals Editorial Board:

American Journal of Food Science and Nutrition Studies

Reviewer for scientific Journals:

Food Hydrocolloids

Journal of Biomedical Materials Research Part B: Applied Biomaterials

Journal of Texture Studies

Current Nutrition and Food Science

African Journal of Food Science

Materials Chemistry and Physics

Journal of Food Processing and Technology

Desalination and Water Treatment

Progress in Colloid and Polymer Science

African Journal of Biotechnology

Carbohydrate Polymers

Journal of Chemical Technology and Biotechnology

American Journal of Chemistry and Materials Science

Journal of Zhejiang University-Science A

Polymer Bulletin

Member of Conference Scientific Committees:

- iCBEB 2013 (International Conference on Biochemical Engineering and Biotechnology) , Wuhan, China.
- iCBEB 2014 (International Conference on Biochemical Engineering and Biotechnology) , Beijing, China.
- 2nd FABE Conference, 28–31 May 2015, Mykonos, Greece.
- 5th Symposium of the Hellenic Lipids Forum, 11–15 June 2015, Athens, Greece.

External examiner for international PhD Theses:

Massey University, PhD Thesis (Food Technology) of May Wee Sui Mei “Chemical Characterization and Functionality of the Polysaccharide Extracted from the New Zealand Black Tree Fern, *Cyathea medullaris* (Mamaku)”.

Member of PhD Committees, Greece:

Maria Dimopoulou, PhD Thesis with provisional title: “Isolation and physico-chemical characterization of hydrocolloids from okra (*Abelmoschus esculentus*)” Department of Chemical Engineering, Aristotle University of Thessaloniki.

Alexandros Pavlou, PhD Thesis with provisional title “Isolation and Characterization of biopolymers from natural matrices”. Department of Chemical Engineering, Aristotle University of Thessaloniki.

Administrative duties:

Discipline Head in Applied Food Technology Modules, Department of Food Technology, ATEI of Thessaloniki (2009–2010; 2011–2012).

Member of the MSc Steering Committee, Department of Food Technology, ATEI Thessaloniki (2009–today).

Consolidated/streamlined the undergraduate syllabus regarding the Modules of General Chemistry, Physical Chemistry, Food Chemistry, Biochemistry, Food Analysis, Instrumental Food Analysis and the relevant laboratory exercises at the Department of Food Technology, ATEI Thessaloniki (2009 – 2010).

Actively involved in setting up the MSc Course in Quality Assurance and Process Optimization in the Food Industry, Department of Food Technology, ATEI Thessaloniki (2009).

Formal departmental liaison with the food industry - Supervisor of the students’ industrial placements.

Research Programmes/Projects:

2013 – 2015 Project Leader, “Recovery, Characterization and Practical Applications of Food - Grade Hydrocolloids from Olive and Grape by-Products”, (Co-Operation Action, GSRT, Greece). Project involves two Universities and two Food Companies, budget 500,000 euros.

- 2012–2014 Project Leader, “Isolation and characterization of polysaccharides and oligosaccharides from okra (*Abelmoschus esculentus*)”, (Archimedes III Action, GSRT, Greece), budget 100,000 euros.
- 2010-2011 Project leader, “Influence of additives and other ingredients in the physico-chemical and sensory properties of sausages”, funded by Sivvas S.A. (*Developed low fat sausages based on novel emulsion technologies for Sivvas S.A.*)
- 2010 Project leader of Innovation Coupon programme “Development of a process for the distillation of oregano and other Greek herbs for the optimization of their antiseptic properties” (microencapsulation of essences in emulsions), (General Secretariat for Research and Technology, Greece, project ID 78583425 -02-000065). (*Deployed novel series of antiseptic creams based on oregano essential oils for Panaroma S.A.*)
- 2008–2009 Project leader, “Microencapsulation of antioxidant plant extracts of *Lamiaceae* spp in thin chitosan films” (Internal Project RC7-27/08, ATEI Research Committee).
- 2008–2009 Researcher, “Isolation and physical-chemical characterization of kefir polysaccharides” (Internal Project RC2-27/08, ATEI Research Committee).
- 2007 Project BIO-04-1481 Hahn–Meitner (now Helmholtz) Institute (Berlin, Germany) «Examination of Emulsions under different Flocculation Regimes».
- 2007 Project 20060803, Paul Scherrer Institute (Villingen, Switzerland), on the tomographic examination of mixed inorganic–protein microporous materials. (*Developed innovative materials for bone substitution based on milk protein emulsions based on our previous research*)
- 2007 Project I-20060207 EC, Hamburg Synchrotron Laboratory (Hamburg, Germany) «Structural Investigations of Artificial Bone».
- 2006 Project BIO-04-1216 Hahn–Meitner (now Helmholtz) Institute (Berlin, Germany) «Characterisation of composite microporous bone substitutes».
- 2005 Project BIO-04-1119 Hahn–Meitner (now Helmholtz) Institute (Berlin, Germany) «Investigation of caseinate–hydroxyapatite biomaterials of a bimodal pore size distribution».
- 2004–2007 Scientific Collaborator, PENED Project (Greek Ministry of Development), on the study of coatings for the protection of works of cultural heritage.
- 2004–2007 Scientific Collaborator, PENED Project funded from the Greek Ministry of Development, on the study of biocompatible ceramic scaffolds for dental applications “BIOKERIKRIA”.

- 2004–2006 Post-doctoral researcher, “Pythagoras” programme “Microporous protein – hydroxyapatite composite materials for the preparation of bone substitutes and the controlled release of pharmaceutical substances”.
- 1998–2001 Marie Curie Research Grant Holder (FAIR-CT98-5013), on the rheology and stability of emulsions containing proteins, surfactants and polysaccharides, University of Leeds, United Kingdom.

Books

1. Ritzoulis C. : Introduction to the Physical Chemistry of Foods (due in April 2013) CRC Press, Boca Raton, Florida (ISBN 9781466511750)
1. Ritzoulis C. : Physical Chemistry of Foods (in Greek) (2011) Tziolas Publishers, Thessaloniki (ISBN 9789604183128)

Book Chapters

1. Alba K., Kontogiorgos V., Georgiadis N., Ritzoulis C. Okra extracts as emulsifiers for acidic emulsions, in *Gums and Stabilisers for the Food Industry 17. The Changing Face of Food Manufacture: The Role of Hydrocolloids* Edited by peter Williams & Glyn Philips (2014) 238–244 The Royal Society of Chemistry, Cambridge
2. Ritzoulis C. : Moussaka as an Introduction to Food Chemistry, C. Ritzoulis (Chapter7) in *The Kitchen as Laboratory: Reflections on the Science of Food and Cooking*, Edited by Cesar Vega Morales, Job Ubbink, and Erik van der Linden (2011) Columbia University Press, ISBN: 978-0-231-15344-7.
3. Gohtani S., Ritzoulis C., and Dickinson E. : Effect of Surfactants on Rheological Properties of Acid - Induced Sodium Caseinate Emulsion Gels; *Food Colloids, Biopolymers and Materials* (Dickinson E. and van Vliet T., ed.) (2003) Royal Society of Chemistry, Cambridge

Scientific Publications (over 350 citations):

1. Dickinson E, Ritzoulis C., Yamamoto Y., and Logan H. : Ostwald ripening of protein -stabilized emulsions: effect of transglutaminase crosslinking. *Colloids and Surfaces B: Biointefaces* 12, 139–146 (1999)
2. Dickinson E., Ritzoulis C., and Povey M.J.W. : Stability of Emulsions Containing Both Sodium Caseinate and Tween 20. *Journal of Colloid and Interface Science* 212, 466–473 (1999)
3. Moumouzas G., Ritzoulis C., and Ritzoulis G. : A Study in Mixtures of γ -Butyrolactone with *o*-Xylene and *m*-Xylene: Densities and Viscosities. *Journal of Chemical and Engineering Data* 44, 1187–1191 (1999)
4. Dickinson E., and Ritzoulis C. : Creaming and Rheology of oil -in-Water Emulsions Containing Sodium Dodecyl Sulfate and Sodium Caseinate. *Journal of Colloid and Interface Science* 224, 148–154 (2000)
5. Dickinson E., Semenova M.G., Belyakova L.E., Antipova A.S., Il'in M.M., Tsapkina E., and Ritzoulis C. : Analysis of Light Scattering Data on the Calcium Ion Sensitivity of Caseina te Solution Thermodynamics: Relationship to Emulsion Flocculation. *Journal of Colloid and Interface Science* 239, 87–97 (2001)
6. Ritzoulis C., Dickinson E., Povey M.J.W., and Wang Y. : Ultrasonic studies of the development of flocculation in mixed sodium caseinate and Tween 20 emulsions. *Progress in Colloid and Polymer Science* 118, 132–135 (2001)

7. Ritzoulis C., Scoutaris N., Papademetriou K., Stavroulias S., and Panayiotou C. Milk Protein–Based Emulsion Gels for Bone Tissue Engineering. *Food Hydrocolloids* 19, 575–581 (2004)
8. Ritzoulis C., Scoutaris N., Demetriou E., Papademetriou K., Kokkou S., Stavroulias S., and Panayiotou C. Formation of Hydroxyapatite/Biopolymer Biomaterials. I. Microporous composites from solidified emulsions. *Journal of Biomedical Materials Research A* 71A, 675–684 (2004)
9. Kontogiorgos V., Ritzoulis C., Biliaderis C.G., and Kasapis S. : Effect of barley β -glucan concentration on the microstructural and mechanical behaviour of acid -set sodium caseinate gels. *Food Hydrocolloids* 20, 749–756 (2006)
10. M. Strobl, W. Treimer, C. Ritzoulis, A. G. Wagh, S. Abbas, I. Manke: The new V12 USANS and Tomography Instrument at HMI Berlin. *Journal of Applied Crystallography* 40, s1-3 (2007)
11. C. Ritzoulis, D. Petridis, Em. Derlikis, K. Fytianos, P. Asteriou: Utilization of Inverse Water–in–Oil Emulsions as Fat Replacers in Frankfurter Model Sausages: Influence of Fat – Emulsion Content on the Organoleptic and Mechanical Properties. *Journal of Texture Studies* 41, 62–74 (2010)
12. C. Ritzoulis, M. Strobl, F. Beckmann, C. Vasiliadou, V. Vasilakos, C. Tsiptsias, G. Choinka, J. Herten, T Donath: Novel Biocompatible Caseinate – Hydroxyapatite Composite Materials for Bone Tissue Engineering: Ultra-Small Angle Neutron Scattering and X-Ray Tomography Examination. *Materials Chemistry and Physics* 123, 77–82 (2010)
13. Dhima K., Vasilakoglou I., Garane V., Ritzoulis C., Lianopoulou V., Panou-Philotheou E., Competitiveness and Essential Oil Phytotoxicity of Seven Annual Aromatic Plants. *Weed Science* 58, 457–465 (2010)
14. Petridis D., Vlazakis El., Tzivanos Iak., Derlikis Em., Ritzoulis C. Effects of selected ingredients and fat content on the sensory and mechanical properties of frankfurter -type sausages. *Journal of Texture Studies* 41, 880–898 (2010)
15. Georgiadis N., Ritzoulis C., Sioura G., Kornezou P., Vasiliadou C., Tsiptsias C. Contribution of okra extracts to the stability and rheology of oil–in–water emulsions. *Food Hydrocolloids* 25, 991–999 (2011)
16. Georgiadis N., Ritzoulis C., Charchari E., Koukiotis C., Tsiptsias C., Vasiliadou C. Isolation, characterization and emulsion stabilizing properties of polysaccharides from orchid roots (salep) *Food Hydrocolloids* 28, 68–74 (2012)
17. Ritzoulis C., Siasios S., Melikidou K.D., Koukiotis C., Vasiliadou C., Lolakos S. Interactions between pig gastric mucin and sodium caseinate in solutions and in emulsions. *Food Hydrocolloids* 29, 382–388 (2012)
18. Kontogiorgos V., Margelou I., Georgiadis N., Ritzoulis C.: Rheological characterization of okra pectins. *Food Hydrocolloids* 29, 356–362 (2012)
19. Petridis D., Ritzoulis C., Tzivanos I., Vlazakis E., Derlikis E., Vareltzis P. Effect of fat volume fraction, sodium caseinate, and starch on the optimization of the sensory properties of frankfurter sausages. *Food Science & Nutrition* 1, 32–44 (2013)
20. Vasilakoglou I., Dhima K., Paschalidis K., Ritzoulis V. Herbicidal potential on *Lolium rigidum* of nineteen major essential oil components and their synergy. *Journal of essential Oil Research* 25, 1–10 (2013)
21. Zarogoulidis P., Petridis D., Ritzoulis C., Darwiche K., Spyrtos D., Huang H., Goldberg E.P., Yarmus L., Li Q., Freitag L., Zarogoulidis K. Establishing the optimal nebulization system for paclitaxel, docetaxel, cisplatin, carboplatin and gemcitabine: Back to drawing the residual cup. *International Journal of Pharmaceutics* 453, 480–487 (2013)
22. Zarogoulidis P., Kioumis I. Ritzoulis C., Petridis D., Darwiche K., Porpodis K., Spyrtos D., Parrish S., Browning R., Li Q., Turner J.F., Freitag L., Zarogoulidis K. New insights in the production of

- aerosol antibiotics. Evaluation of the optimal aerosol production system for ampicillin - sulbactam, meropenem, ceftazidime, cefepime and piperacillin-tazobactam. *International Journal of Pharmaceutics* 455, 182–188 (2013)
23. Zarogoulidis P., Petridis D., Ritzoulis C., Darwiche K., Kioumis I., Porpodis K., Spyrtos D., Hohenforst-Schmidt W., Yarmus L., Huang H., Li Q., Freitag L., Zarogoulidis K. Internal mouthpiece designs as a future perspective for enhanced aerosol deposition. Comparative results for aerosol chemotherapy and aerosol antibiotics. *International Journal of Pharmaceutics* 456, 325–331 (2013)
 24. Rhoades J., Gialagkolidou K., Gogou M., Mavridou O., Blatsiotis N., Ritzoulis C., Likotrafiti E. Oregano essential oil as an antimicrobial additive to detergent for hand washing and food contact surface cleaning. *Journal of Applied Microbiology* 115, 987–994 (2013)
 25. Petridis D., Ritzoulis C., Tzivanos I., Vlazakis E., Derlikis E., Vareltzis P. Effect of fat volume fraction, sodium caseinate, and starch on the optimization of the sensory properties of frankfurter sausages. *Food Science & Nutrition* 1, 32–44 (2013)
 26. Zarogoulidis P., Petridis D., Ritzoulis C., Li Q., Huang H., Ning Y., Darwiche K., Freitag L., Zarogoulidis K. Further experimentation of inhaled; Lantus, Actrapid and Humulin with today's production systems. *International Journal of Pharmaceutics* 458, 39–47 (2013)
 27. Alba K., Ritzoulis C., Georgiadis N., Kontogiorgos V. Okra extracts as emulsifiers for acidic emulsions. *Food Research International* 54, 1730–1737 (2013)
 28. Rousi, Z., Ritzoulis, C., Karayannakidis, P.D. Emulsion Flocculation and Stability in a Simple in Vitro Gastrointestinal Model. *Food Digestion* 5, 1–7 (2014)
 29. Protonotariou S., Drakos A., Evangelidou V., Ritzoulis C., Mandala I. Sieving fractionation and jet mill micronization affect the functional properties of wheat flour. *Journal of Food Engineering* 134, 24–29 (2014)
 30. Dimopoulou M., Ritzoulis C., Papastergiadis E., Panayiotou C. Composite Materials Based on Okra Hydrocolloid and Hydroxyapatite. *Food Hydrocolloids* 42, 348–354 (2014)
 31. Petridis D., Raizi P., Ritzoulis C. Influence of citrus fiber, rice bran and collagen on the organoleptic properties of low-fat frankfurters. *Journal of Food Processing and Preservation* 38, 1759–1771 (2014)
 32. Ritzoulis C., Marini E., Aslanidou A., Georgiadis N., Karayannakidis P.D., Koukiotis C., Filotheou A., Lousinian S., Tzimpilis E., Hydrocolloids from quince seed: Extraction, characterization, and study of their emulsifying/stabilizing capacity. *Food Hydrocolloids* DOI: 10.1016/j.foodhyd.2014.03.031 (2014)
 33. Zarogoulidis P., Kioumis I., Tsiouda T., Pezirkianidis N., Ritzoulis C., Huang H., Hohenforst-Schmidt W., Spyrtos D., Porpodis K., Pitsiou G., Lampaki S., Organtzis J., Malecki B.K., Saetre S.E., Zarogoulidis K., Malecki M. A 3D Polymer Model for Future Nutrition Design Novel Nutrition Approach for Cystic Fibrosis, Ulcerative Colitis and Crohn's Disease. *Journal of Nanomedicine and Biotherapeutic Discovery* 4, 128 (2014)
 34. Dimopoulou M., Ritzoulis C., Panayiotou C. Surface characterization of okra hydrocolloid extract by inverse gas chromatography (IGC). *Colloids and Surfaces A: Physicochemical and Engineering Aspects*. DOI: 10.1016/j.colsurfa.2014.09.042 (2014)

35. Filotheou A., Ritzoulis C., Avgidou M., Kalogianni E., Pavlou A., Panyiotou C. Novel emulsifiers from olive processing solid waste. *Food Hydrocolloids*. DOI 10.1016/j.foodhyd.2015.02.029 (2015)

Conferences and Workshops:

Participated in a number of conference and workshops, including:

- *Food Emulsions and Foams. Interfaces, interactions and Stability-European Conference on Food Colloids*, 16–18 March 1998, Seville, Spain. *Poster Presentation: Ostwald ripening in Protein-Stabilised Emulsions Containing Ethanol.*
- *Post-Graduate Symposium, The Royal Society of Chemistry, Food Chemistry Group*, 8–9 July 1998, Nottingham, United Kingdom. *Poster Presentation: Creaming and Rheology of Emulsions Containing Proteins and non-Ionic Emulsifiers. First Prize for Best Poster won.*
- *Scattering Techniques, Society of Chemical Industry*, 9–10 March 1999, London, United Kingdom.
- *Malvern Instruments Workshop in Light Scattering*, 21 June 1999, Malvern, Worcestershire, United Kingdom.
- *Leeds University Laser Radiation Safety Course*, 29 June 1999, Leeds, United Kingdom.
- *13th Conference of the European Colloid and Interface Society (ECIS)*, 12–17 September 2000, Dublin, Republic of Ireland. *Poster Presentation: Emulsions Containing Proteins and Ionic Surfactants: Creaming and Rheology.*
- *Innovation in the Biosciences-MCFA Conference*, 21–22 February 2000, Unilever (Colworth House), Bedford, United Kingdom. *Oral Presentation: Rheology and Stability of Emulsions Containing Proteins and Surfactants.*
- *Food Colloids 2000. Fundamentals of Formulation -European Conference of Food Colloids*. 2–5 April 2000, Potsdam, Germany. *Poster Presentation: Monitoring Calcium-induced Flocculation in Caseinate-Based Emulsions: An Ultrasound Spectroscopy Approach.*
- *14th Conference of the European Colloid and Interface Society (ECIS)*, 17–22 September 2000, Patras, Greece. *Oral Presentation: Ultrasound Monitoring of Flocculation and Creaming in Caseinate-based Emulsions.*
- *Food Modelling Workshop*, 4–14 December 2000, Nantes, France. Funded through the *Socrates Programme*).
- *Colloid Science and Functionality Workshop*, 21 February 2001, Unilever (Colworth House), Bedford, United Kingdom.
- *Food Colloids 2004: Interactions, Microstructure and Processing*, 18–21 April 2004, Harrogate, United Kingdom. *Poster Presentations: (i) Milk Protein-Based Emulsions for Bone Tissue Engineering; (ii) Rheological Behaviour of Mixed Sodium Caseinate–Barley β -Glucan Gels.*
- *6th Panhellenic Chemical Engineering Conference* 31/5–2/6 2007, Athens. *Poster presentation: Chitin porous hydrogels: A novel preparation method.*
- *15th Conference of the Hellenic Pest Control Association* 11–12 December 2008, Competitiveness and allelopathetic potential of seven annual aromatic plants versus spring weeds.
- *13th Food Colloids 2011: On the Road From Interfaces to Consumers*, 22–24 March 2010, Granada, Spain. *Poster Presentations: (i) Effect of dispersed phase volume fraction and droplet size distribution in the lubricated squeeze flow of high internal phase ratio emulsions (HIPRES) (ii) Rheological and creaming studies of oil-in-water emulsions containing kefiran, and exopolysaccharide from kefir.*

- *Olivebioteq 2011: 31 October – 4 November, Chania, Greece.* Brintaki A., Kiritsakis A., Ritzoulis C., Ververidis F. Phenolic compounds and antioxidant activity of *Abelmoschus esculentus* seed and fatty acid composition of its oil.
- *3rd Pan-Hellenic Conference on Animal Production*, 4 February 2011, Thessaloniki, Greece. Oral Presentation: Vlazakis E., Tzivanos I., Adelini G., Petridis D., Derlikis E., Ritzoulis C. Screening of the effects of sodium caseinate, fat and starch on the mechanical and sensory properties of frankfurter-type sausages.
- *9th Hellenic Symposium of Chemical Engineering*, 23–25 May 2013, Athens, Greece. Poster presentation: Okra-based biomaterials for bone tissue engineering.
- *1st UK Hydrocolloids Symposium*, 10 September 2013, Huddersfield, UK. *Oral presentation:* Okra Hydrocolloids: A putative source of biomaterials; poster presentation: Hydrocolloids from quince seed: extraction, characterization, emulsification and thickening capacity.
- *15th Food Colloids Conference*, 13 – 16 April 2014 Karlsruhe, Germany. Presentations (i) Novel Okra Hydrocolloids from Maillard Reactions: Preparation, Characterization and Emulsifying Capacity; (ii) Surface Characterization of Okra Hydrocolloids by Inverse Gas Chromatography; (iii) Olive Oil Industry By-products – A Potential Source of Food Hydrocolloids; (iv) Quince Seed Hydrocolloids: Extraction And Characterization.
- *Symposium “Innovative Olive Production Systems Adapted for Mechanical Harvesting: Holistic Approaches for Sustainable Management”* 13 – 15 November 2014, Thessaloniki, Greece. Oral presentation: Hydrocolloids from olive waste and from other by-products of the food industry.