

APOSTOLOS S. THOMAREIS

CURRICULUM VITAE

1 PERSONAL INFORMATION

Surname: Thomareis

Name: Apostolos

Father's name: Sofoklis

Date of birth: October 25th 1957

Place of birth: Thessaloniki

Family status: Married, two children

Professional status: Professor of Food Quality Control & Assurance

Work address: Department of Food Technology, Alexander Technological Educational Institute of Thessaloniki (A.T.E.I.TH.), PO Box 141, 574 00 Thessaloniki

Home address: Aidonion 33 B, 542 50 Thessaloniki

Telephone: +30 2310 791353, fax: +30 2310 791360

E-mail: athomar@food.teithe.gr

2 EDUCATION

- 1981 **Diploma of Agriculture**, section "Agricultural Industries and Food Technology", Faculty of Agriculture and Forestry, Aristotle University of Thessaloniki. Title of final thesis: "Nitrates and nitrites in meat products. Role and their determination".
- 1982 **Postgraduate Diploma (D.E.A)**, speciality "Food Science", National Polytechnic Institute of Lorraine (I.N.P.L.), Nancy, France. Title of postgraduate thesis: "Séparation solide - liquide. Etude de la filtration sur filtre-presse et filtre clos" [Separation of solid - liquid. Study of filtering with filter press and closed filter].
- 1986 **Doctoral Diploma (Diplôme de Docteur)**, speciality "Biotechnology and Food Industries", I.N.P.L., Nancy, France. Title of doctoral thesis: "Propriétés thermophysiques des produits laitiers. Cas des fromages fondus" [Thermophysical properties of dairy products. Particular case of processed cheeses].

3 RESEARCH INTERESTS

Rheological and thermophysical properties of foods (dairy, meat products, fruits - vegetables etc.). Isolation and use of enzymes. Sensory evaluation of foods. Development of quality management systems (HACCP, ISO 9000, ISO 22000) for food industries.

4 PROFESSIONAL EXPERIENCE

- 1988 **Laboratorial Collaborator** of Department of Research and Quality Control in Dairy Industry SAINT-HUBERT, Ludres, France.
- 11.88 – 08.89 **Production and Quality Control Manager** in Food Industry ALFA FOODS, New Raideostos, Thessaloniki.
- 08.89 – 06.95 **Research and Quality Control Manager** in Food Industry of Union of Rural Cooperatives Thessaloniki (OMOSPONDIA), Gefira, Thessaloniki.

5 TEACHING EXPERIENCE

- 1982 – 1986 **Laboratorial Collaborator** of Laboratory of Physical Chemistry and Food Engineering, I.N.P.L., Nancy, France.
- 1991 – 1995 **Lecturer** in the Department of Food Technology of A.T.E.I. of Thessaloniki. Teaching of the courses: “Technology of Fruits and Vegetables”, “Food Engineering I”, “Food Engineering II”, “Food Quality Control & Assurance” and “Food Processing I”.
- 1995 – today **Professor** of Food Quality Control & Assurance in the Department of Food Technology of A.T.E.I. of Thessaloniki. Teaching of the courses: “Food Quality Control & Assurance”, “Food Processing I” and “Food Engineering II”.
- 1999 – 2001 **Teaching** in the Program of Choice Studies (P.S.E.): “Innovative Applications in the Rural Economy and Industry” of A.T.E.I. of Thessaloniki. Courses: “Innovative Systems and Methods in Primary and Secondary Sectors” and “Innovative Systems and Methods in Secondary Sector”.
- 2004 – today **Teaching** in the Interdepartmental Postgraduate Studies Program (MSc) “Food Science and Nutrition” (Cooperation of Chemistry Department of University of Ioannina and Faculty of Food

Technology and Nutrition of A.T.E.I. of Thessaloniki). Course: “Quality Management Systems”.

2009 – today **Teaching** in the Postgraduate Studies Program (MSc) “Quality Management and Production Organization Systems for the Food Industry” of the Department of Food Technology (A.T.E.I. of Thessaloniki). Course: “Quality Management Systems”.

6 PARTICIPATION IN PROGRAMS

- 1998 – 2001 Program for Education and Primary Vocational Training (EPEAEK) entitled: “Educational Programs - Bibliographic Support of Department of Food Technology of A.T.E.I. of Thessaloniki”, as member of work group, 2nd CSF.
- 1999 – 2000 Program for Education and Primary Vocational Training (EPEAEK) entitled: “Assessment of Educational Work and Provided Services of Department of Food Technology of A.T.E.I. of Thessaloniki”, as Scientific Coordinator, 2nd CSF.
- 2001 – 2003 Research program entitled: “Study of processed cheese texture”, as Scientific Coordinator, Committee of Research of A.T.E.I. of Thessaloniki.
- 01.04 – 12.05 Research program of Education and Primary Vocational Training (EPEAEK - ARCHIMEDES) entitled: “Development and use of equipment for measurement of rheological properties of foods”, Sub-project 2.2.22, as scientific collaborator.
- 04.04 – 08.07 Research program of Education and Primary Vocational Training (EPEAEK - ARCHIMEDES) entitled: “Biotechnological production of proteolytic enzyme actinidin and high added value products (xanthan, carotene, chlorophyll) from kiwifruits of low commercial value”, Sub-project 2.2.8, as scientific collaborator.
- 04.05 – 12.07 Research program of Education and Primary Vocational Training (EPEAEK - ARCHIMEDES II) entitled: “Study of functional properties of modified pre-gelatinized starch”, Sub-project 2.2.12, as scientific collaborator.
- 01.06 – 06.07 Research program of Education and Primary Vocational Training

(EPEAEK - ARCHIMEDES II) entitled: “Production of fish protein products (surimi) from pelagic fish species under-utilized by the industry”, Sub-project 2.2.5, as scientific collaborator.

06.06 – 06.07 Research program of Education and Primary Vocational Training (EPEAEK - ARCHIMEDES II) entitled: “Effect of liquid smoking under pressure on hygiene and quality characteristics of smoked fish”, Sub-project 2.2.11, as scientific collaborator.

10.04 – 03.08 Operational Program of Central Macedonia (P.E.P.) entitled: “Upgrade of equipment of laboratories of basic research of A.T.E.I. of Thessaloniki”, as Institutional Scientific Coordinator, 3rd CSF.

7 GUIDANCE - SUPERVISION OF POSTGRADUATE STUDENTS

- 4 (four) students for MSc
- 2 (two) students for PhD

8 PUBLICATIONS - ANNOUNCEMENTS

1. **Thomareis A.S.**, Hardy J. (1985). Evolution de la chaleur spécifique apparente des fromages fondus entre 40 et 100 °C. Influence de leur composition. *Journal of Food Engineering*, 4, 117–134.
2. **Thomareis A.S.**, Hardy J. (1985). Masse volumique des fromages fondus. Influence de la composition et de la température. *Sciences des Aliments*, 5, 175–179.
3. **Thomareis A.S.**, Hardy J. (1992). Diffusivité thermique des fromages fondus : Etude expérimentale et modélisation. *Sciences des Aliments*, 12, 5–18.
4. Dimitreli G., **Thomareis A.S.** (2004). Effect of temperature and chemical composition on processed cheese apparent viscosity. *Journal of Food Engineering*, 64, 265–271.
5. 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), art.2, 1–17.
6. Kontaratos D., Kitsianos P., **Thomareis A.**, Karypidis F. (2006). Development and application of HACCP system in the Greek Brewery of Rhodes. 2nd

- National Congress on the Standardization, Quality and Standards, ENEPROT, Thessaloniki, 133-152.
7. Karypidis F., Mpelidis A., **Thomareis A.**, Magganaris G. (2006). Environmental analysis for small enterprises applying national quality systems. 2nd National Congress on the Standardization, Quality and Standards, ENEPROT, Thessaloniki, 323-330.
 8. 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.
 9. 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. 5th International Congress on Food Technology, P.E.TE.T., Thessaloniki, 19–29.
 10. Chatziantoniou S., Triantafillou D., **Thomareis A.**, Pologeorgi A. (2007). Partial purification of actinidin from kiwifruit and its application to the hydrolysis of casein and soy proteins. 5th International Congress on Food Technology, P.E.TE.T., Thessaloniki, 21–30.
 11. Chatziantoniou S., Triantafillou D., **Thomareis A.** (2007). Hydrolysis of soy proteins with the use of actinidin and study of functional properties of hydrolysates. 2nd National Congress of Biotechnology and Food Technology, Greek Chemists' Union - Pan-Hellenic Association of Chemical Engineers, Athens, 21-26.
 12. Chatziantoniou S., Triantafillou D., **Thomareis A.** (2007). Functional properties of sodium caseinate modified enzymatically by actinidin. *BIO International Convention: New ideas, bold ventures, global benefits*, Biotechnology Industry Organization (BIO), Boston, USA, 41–42.
 13. Chatziantoniou S., Triantafillou D., **Thomareis A.S.** (2007). Functional properties of enzymatically hydrolysed soy proteins, using actinidin. *International Symposium on “Functional Foods in Europe – International Developments in Science and Health Claims”*, Malta.
 14. Chatziantoniou S., Triantafillou D., **Thomareis A.** (2007). Enzymatic hydrolysis of proteins using actinidin isolated from kiwifruit (*Actinidia chinensis*). *International Conference on Enzyme Technology “Relatenz 2007”*, Latin American Network for Enzyme Technology, Matanzas, Cuba.

15. 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.
16. 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.

9 VARIOUS ACTIVITIES

- Research collaboration with Food and Biological Sciences Department, University of Lincoln, Great Britain, from 2000 until 2006.
- Quality Auditor as for ISO 9000 and ISO 10011.
- Member of Advisory Board of the Certification Body QMSCERT, from 2002 until today.
- Member of National Committee of Milk of Greece, at three-year period 2000 - 2003.
- Member of Geotechnical Chamber of Greece.
- Referee of scientific journals: “Journal of Food Process Engineering”, “Dairy Science & Technology”, “The Open Food Science Journal”, “Journal of Texture Studies”, “Food Research International” and “Geotechnical Scientific Subjects”.
- Referee associated with the Greek and Balkan Congresses of ENEPROT.