

CURRICULUM VITAE

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Qualifications

B.Sc, Department Food Technology, ATEI Thessaloniki
Master of Philosophy (M.Phil) in Fish Science and Technology, Department Chemical Engineering, Loughborough University
Doctor of Philosophy (Ph.D) in Food Science & Biochemistry, Department Food Science & Technology, University of Lincolnshire and Humberside

Teaching Experience / Interests

Fish Science & Technology, Seminar in writing and present a scientific report.

Research Interests

- 1992 – Investigation into the effect of prior frozen storage (-20°C) on the quality of hot – smoked cod (*gadus morrhua*) and mackerel (*scomber scombrus*), M.Phil. Thesis, Loughborough University.
- 1993 – Nutritional assessment of fish species from Aegean Sea, funded by ATEI
- 1994 – Studies on proteases and other factors involved in blackspot development in Norway lobster (*Nephrops norvegicus*), Ph.D. Thesis, University of Lincolnshire & Humberside.
- 1997 – The effect of free amino acids on protein denaturation of fish during frozen storage, funded by ATEI
- 1999 – Production of smoked fillets and other products from minced frozen fish (e.g. tuna), funded by ATEI

- 2000 – Production, quality and nutritional assessment of smoked mackerel (*Scomber scombrus*), funded by ATEI
- 2001 – Developments of HACCP and its instruments, chiefly involving the use of predictive microbiological software, University of Lincoln
- 2001 – The effect of liquid smoking under pressure on hygiene and quality of smoked fish and utilization of the produced wastes, funded by ATEI
- 2002 – Production of fish protein products (Surimi) from pelagic fish which underutilized by the fish industry, funded by ATEI
- 2005 – The effect of liquid smoking under pressure on hygiene and quality of smoked fish, funded by EU, Archimedes II.
- 2005 – Production of fish protein products (Surimi) from pelagic fish which underutilized by the fish industry, funded by EU, Archimedes II.

Successfully Completed Research Supervision of Higher Degrees:

- M.Phil – Effect of the different treatment and smoking process (Hot & Cold) on Chemical, Microbiological & Sensory Quality of Mackerel (*Scomber scombrus*) (2004).
- M.Phil – The effect of liquid smoking at different pressures on the quality of fish products (2004).
- M.Sc – The effect of physicochemical changes due to frozen storage and addition of MTGases on the quality of protein products from sardine (*sardinops pilchardus*) (2005).
- M.Phil – The effect of pretreatments and smoking at different pressures on the quality of trout fillets (2007).
- Ph.D – Production of Fish-Protein Products (Surimi) from Small Pelagic Fish (*sardinops pilchardus*), Underutilized by the Industry (2007).
- M.Sc – Seasonal Changes in Composition of six (6) highly commercial fish species (2010).
- M.Sc – Seasonal Changes in Composition of six (6) highly commercial fish species (2010).
- More than 30 graduate dissertations
- 4 graduate dissertations of foreign students via Erasmus project.

Publications in Referred Science Journals :

1. Karakoltsidis P.A.*, **Zotos A.*** & Constandinides S.M. (1995). Composition of the commercially important mediterranean finfish, crustaceans and molluscs. *Journal of Food Composition and Analysis*, **8**, 258–273.

2. **Zotos A.***, Hole M. & Smith G. (1995). The effect of frozen storage of Mackerel (*Scomber scombrus*) on its quality when hot-smoked. *Journal of the Science of Food and Agriculture*, **67**, 43–48.
3. **Zotos A.*** & Taylor K.D.A. (1996). Partial purification and characterization of proteases from Norway lobster (*Nephrops norvegicus*) and their role in the phenolase activation process. *Food Chemistry*, **56**, 61–68.
4. **Zotos A.*** & Taylor K.D.A. (1997). Studies on the influence of small molecule factor(s) on protease activities in Norway lobster (*Nephrops norvegicus*). *Food Chemistry*, **59**, 19–25.
5. **Zotos A.*** & Taylor K.D.A. (1997). Studies on the roles and identification of the small molecule factors on phenolase activation in Norway lobster (*Nephrops norvegicus*). *Food Chemistry*, **60**, 469–478.
6. Taylor K.D.A., Himonides A., **Zotos A.** & Krishnapilli A. (1997). Improved utilisation of fish waste. Oral Presentation, *Proceedings of the 6th Asean Food Conference, Food Science & Technology, Opportunities & Challenges*.
7. **Zotos A.***, Petridis D., Gougoulis C. & Siskos I. (2001). Production and quality assessment of a hot smoked tuna (*Euthynnus affinis*) product. *Journal of Food Science*, **66**, 1184–1190.
8. Iliades K.N., **Zotos A.***, Taylor K.D.A. & Petridis D. (2004). Effect of Pretreatment and Smoking Process (cold & hot) on Chemical, Microbiological and Sensory Quality of Mackerel (*Scomber scombrus*). *Journal of the Science of Food and Agriculture*, **84**, 1545–1552
9. Bentis C.A., **Zotos A.*** & Petridis D. (2005). Production of fish-protein products (surimi) from small pelagic fish (*Sardinops pilchardus*), underutilized by the industry. *Journal of Food Engineering*, **68**, 303-308.
10. Siskos I., **Zotos A.*** & Taylor K.D.A. (2005). The effect of drying, pressure and processing time on the quality of liquid-smoked trout (*Salmo gairdnerii*) fillets. *Journal of the Science of Food and Agriculture*, **85**, 2054–2060.
11. Michail M., Vasiliadou M. & **Zotos A.*** (2006). Partial purification and comparison of precipitation techniques of proteolytic enzymes from trout (*Salmo gairdnerii*) heads. *Food Chemistry*, **97**, 50–55.
12. Karayannakidis P.D., **Zotos A.***, Petridis D. & Taylor K.D.A. (2007). The effect of initial wash at acidic and alkaline pHs on the properties of protein concentrate (kamaboko) products from sardine (*Sardina pilchardus*) samples. *Journal of Food Engineering*, **78**, 775–783.
13. Siskos I., **Zotos A.***, Melidou S. & Tsikritzi R. (2007). The effect of liquid smoking of fillets of trout (*Salmo gairdnerii*) on sensory, microbiological and chemical changes during chilled storage. *Food Chemistry*, **101**, 458–464.
14. Dimitriadou D., **Zotos A.***, Petridis D. & Taylor K.D.A. (2008). Improvement studies of different steps included in the production of steamed with liquid smoke trout fillets (*Salmo gairdnerii*). *Food Science & Technology International*, **14**, 67–77.

15. Karayannakidis P.D., **Zotos A.***, Petridis D. & Taylor K.D.A. (2008). The Effect of Washing, Microbial Transglutaminase, Salts and Starch Addition on the Functional Properties of Sardine (*Sardina Pilchardus*) Kamaboko Gels. *Food Science & Technology International*, **14**, 167–177.

16. Karayannakidis P.D., **Zotos A.***, Petridis D. & Taylor K.D.A. (2008). Physicochemical Changes of Sardine (*Sardina pilchardus*) at -18°C and Functional Properties of Kamaboko Gels Enhanced with Ca^{2+} ions and MTGase, *Journal of Food Process Engineering*, **31**, 372–397.

17. **Zotos A.** (2010). Preservation Time at $6\pm 2^{\circ}\text{C}$ and $8\pm 2^{\circ}\text{C}$ of Trout (*Salmo cairdnerii*) fillets smoked by steaming with liquid smoke. *Journal of Food Processing and Preservation*, in press.

Conference Presentations:

1. Koutsidis G., Ekmektsoglou S. & **Zotos A.***. (1999). Extraction, identification and determination of hydro-eicosanoids from flesh and wastes of mackerel (*Scomber scombrus*). *4^o Macedonian Conference in Nutrition & Dietetics*.

2. Bentis C.A., **Zotos A.*** & Petridis D. (2002). Production of Fish-Protein Products (Surimi) from Small Pelagic Fish (*sardinops pilchardus*), Underutilized by the Industry. Oral Presentation, *1st International Congress of Aquaculture, Fish Technology and Environmental Management*, Athens.

3. Papastergiadis A., Karayannakidis P.D., Petridis D. & **Zotos A.***. (2007). Physicochemical Changes of Sardine (*Sardina pilchardus*) During Storage at -18°C and Functional Properties of Produced Surimi Gels Enhanced with Ca^{2+} ions and MTGase, Oral Presentation, *5th International Conference on Food Technology*

4. Vaikousi A., Dimitriadou D. & **Zotos A.***. (2007). The Effect of Pre-treatment, Drying, Pressure, Processing Time and Storage at $4\pm 1^{\circ}\text{C}$ on the Quality of Liquid Smoked Trout (*Salmo gairdnerii*) Fillets, Oral Presentation, *5th International Conference on Food Technology*

Journals Referee:

1. Journal of Food Engineering.
2. Enzyme and Microbial Technology.
3. Journal of Food Science.
4. LWT - Food Science and Technology