

CURRICULUM VITAE

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Date of Birth: **27/04/1955**

Technological Educational Institute of Athens
Department of Food Technology
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GREECE

EDUCATION

1976-1980: BSc in Food Technology- Technological Educational Institute of Thessaloniki

1986: Food Science and Technology Seminar - Technological Educational Institute of Athens (duration: 550h)

2013: MSC on Environment and Health: Capacity Building for Decision Making- Medical School Kapodistrian University of Athens

PROFESSIONAL EXPERIENCE

1982- present: Lecturer on Milk and Dairy Technology and Quality

Department of Food Technology - Technological Educational Institute of Athens

1988- present: Head of Laboratory of Milk & Dairy Technology and Quality

Department of Food Technology- Technological Educational Institute of Athens

2012- present: Professor in charge of Milk & Dairy Technology and Quality Module (theory and lab courses)

Department of Food Technology- Technological Educational Institute of Athens

RESEARCH ACTIVITIES – INTERESTS

- Study of biochemical, physicochemical and organoleptic characteristics of fermented milk products from goats' milk
- Study of the characteristics of condensed (with increased solids) fermented milk products
- The effects of various cultures on the quality characteristics of white brine cheese
- Control of the characteristic microorganisms of commercial fermented milk, and study on the vitality of the genus *Bifidobacterium*
- Fermented Dairy Products of high nutritional value, with Probiotic Microorganisms
- Study on the adulteration of FETA cheese with bovine milk with the use of electrophoretic methods
- Growth Characteristics of probiotic bacteria in cow's milk after enrichment with ovine's and caprine's milk components
- Study on the component loss in the brine and metabolisms in the Quality of Feta cheese during distribution and storage.

PUBLICATIONS in Journals

1. Kehagias C., Komiotis A., **Koulouris S.**, Koroni H., and Kazazis J. (1986). "Physico-chemical properties of set-type yoghurt made from cow's, ewe's and goat's milk". Bulletin of the International Dairy Federation 202; 167-169.
2. Kehagias, C., Latsi, E., Bithimitris, G. and **Koulouris, S.** (1994). A study of the influence of processing conditions on compositional characteristics of strained yogurt, quarg and cottage cheese". Dairy Industries international, September 1994 p47-50
3. Kehagias, C., **Koulouris, S.**, Samona, A., Malliou, S and Koumoutsos, G. (1995). Effect of various starters on the quality of cheese in brine. Food Microbiology 12:5 p413-420.
4. Venizelou, M., Kehagias, C., Samona, A. and **Koulouris, S.** (2000). Survival of yoghurt characteristic microorganisms in fruit yoghurts prepared under various conditions. Egyptian Journal Dairy Science., 28: 169 – 182
5. Drakoularakou, A.P., Kehagias, C., Karakanas, P.N., **Koulouris, S.** and Timbis, D. (2003). A study of the growth of *Lactobacillus acidophilus* in bovine, ovine and caprine milk. International Journal of Dairy Technology, Vol.56, No 1 p59-61.
6. Kehagias, C., **Koulouris, S.**, Arkoudelos, J., Samona, A. (2006). Viability and Biochemical Activity of *Bifidobacteria* in Association with Yoghurt Starter Cultures in *Bifidus* Milk and Bio-yoghurt during storage at 4°C. Egyptian J. Dairy Sci., 34: 151 –158.
7. Kehagias, C., Csapó, J., Konteles, S., Kolokitha, E., **Koulouris, S.**, Csapó-Kiss, Zs. (2008). Support of Growth and Formation of D-amino Acids by *Bifidobacterium longum* in Cows, Ewes, Goats Milk and Modified Whey Powder Products. International Dairy Journal, 18 (2008): 396-402.

8. Tsakali E.; Bosdra, K.; Giannopoulos, N.R.; **Koulouris, S.**; Houhoula, D.; Tsaknis, J.; Akkermans, S.; Van Impe, J. 2018. A Preliminary Study on the Development of Donkey Milk Based Fermented Product. Scientific Reviews and Chemical Communications. Vol 7, Iss 3: pp1-7

BOOK

9. Kehagias, C. and **Koulouris, S.** 2005. Elements of Technology and Quality control of Milk and Dairy Products. Ion Publications, Athens

Announcements/ Presentations In Conferences

10. Kehagias, C., Zervoudaki, S., **Koulouris, S.**, Kazazis, I. (1988). Influence of different technological parameters on the characteristics of goat milk yogurt. Proceedings of 2nd Panhellenic Conference on Food Science and Technology. pp.. 395-402.
11. Labropoulos, A., Giaketas S., Dimellis, A., Kehagias, C. and **Koulouris, S.** (1989) Ultrafiltration VS. Centrifugation effect on dairy product concentration. Strained Yoghurt. Annual IFT Meeting, Chicago, Illinois, June 1989
12. Kehagias, C., Levogianni, E., **Koulouris, S.**, Feizides, N. (1991). "Factors influencing the determination of moisture content in brine cheese. Proceedings of 1st Seminar on Rapid analytical methods of Food Quality Control. October 1991, TEI of Athens.
13. Kehagias, C., Kremastos, M., **Koulouris, S.**, and Agelidou, M. (1992). "Characteristics of Feta and Teleme cheese curds from goat and cow milk fermented with various starters". 5th International Conference on Goats, New Delhi, India, 2-8 March 1992
14. **Koulouris, S.**, Samona, A., Kehagias, C. and Bourlas, K. (1995). "Effect of Yoghurt Culture and Fermentation Temperature on the Survival of Bifidobacteria during cold storage". (poster). 9^o International Conference on Food Science and Technology, Budapest, Hungary, 30/7 – 4/8/1995
15. **Koulouris, S.**, Timpis, D., Kehagias, C., Samona, A. (1995). Vital Characteristics of Yoghurt Microorganisms in Commercial Products. 5th Panhellenic Conference on Food Science and Technology, Athens, 15th-17th November 1995
16. Kehagias, C., **Koulouris, S.**, Timbis, D., and Pantziri, V. (2003). "Survival of Bifidobacterium longum and of yoghurt bacteria during frozen storage of ice cream". 2^o International symposium of ice cream. Thessaloniki, 14-16 May 2003.
17. **Koulouris, S.**, Kehagias, C., Varagouli, S., Kerimi, A. (2004) Coagulation point of the heat-treated milk and the effect of detergents, disinfectants and water implants. 3rd Panhellenic Symposium on Hygiene & Food Technology, Athens, Greece
18. Fotis, S., Kehagias, C., Pouliou, M., **Koulouris, S.**, Zozgkas, N, (2005) Changes in moisture and weight during storage of Feta at various temperatures. Proceedings of 4th International Conference on Food Technology. p.p. 57-63.
19. Kehagias, C., Kerimi, A., **Koulouris, S.**, Maisoglou, I. (2006). Changes during storage of Feta at various temperatures. Proceedings of 10th Veterinary Conference. Athens
20. Hanioti, D., Kehagias, C., **Koulouris, S.**, Haniotis, F. (2006) Probiotis and Health. 1st Pan-Hellenic Conference of the Interdisciplinary Food Safety Company, Thessaloniki, 2nd-3rd June 2006
21. Konteles, S., Kerimi, A., Kehagias, C., **Koulouris, S.**, Moshopoulou, A., Bratakos, M. (2008) The composition of Feta after temperature variation during storage. 1st Panhellenic Scientific Conference on ilk and its products, 9-10th October, Athens.
22. Pistevou, C., Kerimi, A., Konteles, S., Pistevou, K., Zozgkas, N., **Koulouris, S.**, Kehagias, C. (2008) Weight, pH, and Feta texture changes after variations in storage temperature. 1st Panhellenic Scientific Conference on ilk and its products, 9-10th October, Athens.
23. Tsakali, E.; Stamatopoulos, K.; Kitsou, A.; Houhoula, D.; **Koulouris, S.**; Tsaknis, I.; Van Impe, J.; Chatzilazarou, A. 2015. Determination of Lactoferrin in milk of various species. Preconference workshop on Food Technology 2015 Conference, Athens, Greece, 2-3 June 2015
24. Tsakali E.; Stamatopoulos K.; **Koulouris S.**; Houhoula D.; Tsaknis J.; Van Impe J.; Chatzilazarou A. 2016. A RP-HPLC method for the detection and quantification of Lactoferrin in milk of various species. 30th EFFoST International Conference. Vienna, Austria 28-30 November 2016
25. Houhoula D.; Livanios D.; Tsakali E.; Solomakos N.; Lougovois V.; Koussisis S.; **Koulouris S.**; Sflomos K.; Tsaknis J. 2017. Use of Real Time PCR in the detection of fraud in goat's dairy products. 6th International Congress on Food Technology, Athens, Greece, 18-19 March 2017

26. Tsakali, E.; **Koulouris, S.**; Mastoraki, E.; Psarrou, S.; Timpis, D.; Houhoula, D.; Tsaknis, J.; Van Impe, J. 2017. The role of milk composition and packaging on the microbiological stability of white soft cheese. 10th International Conference on Predictive Microbiology in Food (ICPMF), Cordoba, Spain 26-29 September
27. Tsakali, E.; Krimitzakis, K.; **Koulouris, S.**; Houhoula D.; Tsaknis, J.; Van Impe, J.; Tataridis, P. 2018. Determination of Protein and Free Amino Nitrogen in Greek beers. 13th Trends in Brewing. Gent, Belgium 8-12 April 2018