CURRICULUM VITAE

JOHN TSAKNIS

I. Personal data

POSITION:	Professor in the Department of Food Sciences and Technology, University of West Attika. **Dean** of the Faculty of Food Sciences, University of West Attika.
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II. Education

1996: *Ph.D.* in Food Technology with a title "Isolation and identification of antioxidants from *Sideritis euboea* (Mountain tea)", University of Lincolnshire & Humberside, UK.

1992: *Master of philosophy* (by research) in Food Technology with a title "Quality changes of olive oil and other selected vegetable oils during frying", Humberside University, UK.

1998: Certificate of "*Chartered Chemist*" from the Royal Society of Chemistry, UK

2001: *Certificate* in "HACCP Principles and Their Application in Food Safety", Royal Institute of Public Health & Hygiene, UK.

1983: *Diploma* in School of educators of professional and technical education, Pedagogic Technical School, Athens, Greece.

1980: *BSc* in food Technology, Technological Education Institutions (T.E.I.) of Athens, Department of Food Technology

III. Experience

1980-1985: *Quality control inspector* in fats and oils industry (Eleourgiki- Central Cooperative union of olive and olive oil).

1984-1992: *Lecturer* in T.E.I. of Athens.

1993-1998: *Associate professor* in dept. of Food Technology (T.E.I. of Athens).

1998-2018: *Professor* in dept. of Food Technology (T.E.I. of Athens).

2018-2020: Professor in dept. of Food Sciences and Technology, University of West Attika.

2018-2020: *Teaching staff* of MSc programme "*Master of Science in Wine and Beer Science*", dept. of Wine, Vine and Beverage Sciences, University of West Attika.

2005-2020: *Member of the Scientific Committee and teaching staff* in the M.Sc course of the medicine school of the National and Kapodistrian University of Athens with a title "*Environment and health, management of the environmental matters, effecting the health*".

2007-2009: *Teaching staff* in the M.Sc. course with a title "Food Science and Nutrition". Cooperation departments: (1) Chemistry Department of the University of Ioannina, Greece, (2) Nutrition Department of the Technological Educational Institutions of Athens, Greece.

1993-2001: *Teaching staff* and Member of the Scientific Committee in the M.Sc. course with a title "*Food Technology*". Cooperation departments: (1) Technological Educational Institutions of Athens, Greece and (2) University of Lincoln, UK.

1999-2004: *Scientific Coordinator* for the Erasmus Program in the Department of Food Technology of the Technological Educational Institutions of Athens.

IV. Administrative experience

- 2018-2020: ***Dean*** of the Faculty of Food Sciences, University of West Attika.
- 2018-2020: ***Director*** of MSc programme "*Innovation, Quality and Food Safety*", dept. of Food Sciences and Technology, University of West Attika.
- 2018-2020: ***Director*** of MSc programme "Sciences and Food Technology", dept. of Food Technology, TEI of Athens
- 2014-2020: ***Director*** of the Research Lamp "*Quality and Safety of Food and Drinks*", Faculty of Food Sciences, University of West Attica.
- 2019-2020: Member **of the Senate** of the University of West Attica
- 2018-2020: Member of **the Postgraduate Studies Committee** of the University of West Attica

- 2014-2018: ***Dean*** *of the Faculty of Food Technology and Nutrition*
- 2006-2010: ***Dean*** *of the Faculty of Food Technology and Nutrition*
- 2003-2013: ***Chair*** of the Hellenic Federation of Technological Institutes Teacher's Association (OSEP-TEI).
- 1998-2004: Member of the Research and Educational Committee of Technological Educational Institutions (TEI) of Athens.
- 2004-2013: Vice-president of the Research and Educational Committee of Technological Educational Institutions (TEI) of Athens.
- 2004-2015: Member of the National Education Committee (ESYP) and the Committee of Higher Technological Education (SATE)
- 1999-2011: Coordinator of the Hellenic Standing Committee "Residues and Chemical Contaminants" of the Agricultural University of Athens and National Representative in the International Dairy Federation (IDF).

V. Participation in Scientific Associations and Committees

- 2017-2020: Evaluator in Veterinary - Agri-food programs, for the research teams of the country's universities, funded by the Portuguese government, which were evaluated by international evaluators. The evaluation process was organized by the National Institute FCT - VetAgro.
- 2011-2014: Member **of the Scientific Committee of Nutrition Policy of Greece**.
- 2017-2020: Member of the **Judging Committee** of the Estia Awards prizes.
- 2020 : Member of the **Judging Committee** in 2nd Innovation Contest of the OLIVE CHALLENGE - LEADING INNOVATION IN FUTURE FOOD SYSTEMS 2020
- 2014: Member of the Committee *ERASMUS+* of the Technological Educational Institutions (T.E.I.) of Athens, with a work "**making internationalization strategy, *under the action* International Credit Mobility**".
- 2007-2008: *Member* of the Committee of Strategic Zoning Design for the Technological Educational Institutions.
- 2009-2013: *Observer* on Board Primary and Secondary Education of the National Education Committee (ESYP)
- 2009 - 2015: Member of the **scientific council of the national technology platform**, in the European Technology Platform "Food For Life".
- 2008*: Evaluator* and *Certifier* in the subproject "AKMON-107 Development laboratory research infrastructures to provide scientific services in the areas of

food control and environmental management" concerning the Mpenakeio Fytopathologiko Institute (C' Community Support Framework 2000-2006, Operational Programme Competitiveness, Measure 4.2, Action 4.4.2, Project AKMON).

- 1998-2020: Member of the Royal Society of Chemistry (Chartered Chemist), UK.
  Member of the Food Department of the Association of Greek Chemists
- 1999-2013: Member of the Panhellenic Association of Food Technologists

VI. Lectures in foreign universities (through Erasmus Program)

- 1995: Techniques of isolation and identification of antioxidants from natural sources (Universitat Autonoma de Barcelona, Spain).
- 1997: The mechanism of antioxidant action in vitro (Polytechnic de Viana do Castelo, Portugal).
- 1998: Characterization of Moringa oleifera variety Mbololo seed oil of Kenya (University of Nairobi, Kenya). The lecture took place as part of European research programme – *Contact No TS3*CT94-0309 DG 12 HSMU*.
- 1999: Mechanisms of synergistic effects of combined antioxidants (University of Udine, Italy).
- 2000: Autoxidation of saturated acyl lipids (JATE University, Szeged College of Food Industry, Hungary).
- 2001: Chemical modification of selected vegetable oils during frying (Institute of Chemical Technology, Czech Republic).

VII. Editor - Reviewer of international scientific journals

- **Editorial Board member** of the Journal "Nutrition and Food Technology: Open Access".
- **Honourable Editor** for Journal of "Nutritional Health and Food Engineering".
- **Journal of American Oil Chemists' Society**, Springer (Impact Factor 2011: 1.773).
- **Journal of the Agricultural and Food Chemistry**, ACS Publications (Impact Factor 2011: 2.823).
- **European Journal of Lipid Science and Technology**, Wiley (Impact Factor 2011: 1.733).
- **Food Chemistry**, Elsevier (Impact Factor 2011: 3.655).
- **Molecules**, MDPI - Open Access Publishing (Impact Factor 2011: 2.386).

- **Analytika Chimika Acta,** Elsevier (Impact Factor 2011: 4,555).
- **Plant Foods for Human Nutrition**, Springer (Impact Factor 2011: 2.505).
- **Industrial Crops and Products**, Elsevier (Impact Factor 2011: 2,469).

VIII. Research activities

1. Scientific Coordinator in the program "**Creation of a Certification Standard of Local Agri-Food Products of the Region Sterea Hellas**", Participants: (1) Research Laboratory of Quality & Safety of Food and Beverages, University of Western Attica, Greece (2) Region of Central Greece. The program budget is 19.000,00 €. (20/10/2020-20/10/2021).
2. Scientific Coordinator in the program "**Rational Management of Food Resources and Balanced Beneficially Nutrition**", of the National Institute of Labor and Human Resources (E.I.E.A.D.) - Managing Authority of OP EVYS of TEVA'. The program budget was 34.000 € plus V.A.T. 24% (07/09/2020 – 07/09/2021).
3. Scientific Coordinator in the program "**Research for the development of bakery products of high nutritional value**" of the company 'Venetis foodstuffs trading and industrial limited company'. The program budget was 30.000 € plus V.A.T. 24% (19/09/2020 – 19/09/2021).
4. Scientific Coordinator in the program "**Development of an innovative functional bakery**" of the company 'Venetis foodstuffs trading and industrial limited company'. The program budget was 12.000 € plus V.A.T. 24% (28/08/2019 – 31/01/2019).
5. *Scientific coordinator* in the program "**Design and Development of a Food Safety Management System (F.S.M.S.)**" of the company Mantel Food EPE. The program budget was 5.700,00 Euros plus V.A.T. 24% (24/10/2018 – 24/02/2019).
6. *Scientific coordinator* in the program "**Nutritional map for Traditional or Local Products of the Region of Central Greece**". Participants: (1) Research Laboratory of Quality & Safety of Food and Beverages, University of Western Attica, Greece (2) Region of Central Greece. The program budget is 20.000,00 € (15/2/2019-15/2/2020).
7. *Scientific coordinator* in the program "**Interreg V-P Balkan - Mediterranean 2014-2020 - AgroLabs – AgroFood Innovation Clusters - Ref. No.**

2158/4/25/2016". Participants: (1) Research Laboratory of Quality & Safety of Food and Beverages, Athens University of Applied Sciences, (2) Region of Central Macedonia, Greece, (3) Cyprus University of Technology, (4) Development Company of the Limassol District, Cyprus, (5) Agricultural University of Tirana, Albania, (6) Municipality of Fier, Albania, (7) Sofia University ''St. Kliment Ohridski'', Bulgaria, (8) Municipality of Razlog, Bulgaria. The program budget is 956.303,00 € (1/8/2017-31/1/2020). http://agrolabs.uniwa.gr/

8. *Scientific coordinator* in the program "**Develop monitoring expertise of temperature changes and the microbiological condition of frozen gyros from the production to roast of the company Megas Hellenic Traditional Gyros S.A.**". The program is implemented in the research laboratory "*Quality Control and Safety of Food and Drink*" of the Faculty of Food Technology and Nutrition, TEI of Athens and the program budget was 18:000 € (09/02/2016 – 31/03/2016).
9. *Researcher* in the research program «**Design, Development And Pilot Testing Of Freely Accessible Online Educational Material, For A Common Group Modules Intended For "Food Science" Students**», acronym *«e-Food Science»* - Code: 3871. (01/09/2014 - 31/08/2017).
10. *Researcher* in the program "**Sensitization of School Community for Rational Nutritional Management Options**", Contract with the Region of Attica - Department of Social Policy. The program budget was 20.000 € (28/03 – 30/09/2016).
11. *Researcher* in the program "**Receiving, Storage and Distribution Structures Foods through Social Partnerships**", Contract with the National Institute of Labour and Human Resources of the Ministry of Labour, Social Security and Welfare - Business Food Program and Basic Materials Subscription of the Fund of European Aid to the needy. The program budget was 19.500 € (18/07/2016 – 30/06/2017).
12. *Scientific coordinator* in the program "**Catering – Assuring food safety and quality in Catering Establishments – Intervention Programs** - Code: MIS 372969" (2012 – 2014), funded by National Strategic Reference Framework (E.S.P.A.) – Ministry of Health and Social Solidarity. Participants: (1) TEI of Athens (Department of Food Technology), (2) National and Kapodistrian University of Athens (Department of Pharmacy – Division of Pharmacognocy and Chemistry of

Natural Products), (3) University of Ioannina (Department of Chemistry – Food Chemistry Laboratory), (4) TEI of Larissa – Karditsa Annex (Department of Food Technology – Food Analysis Laboratory/Cell Culture and Analysis of Food Contaminants Laboratory). The program budget was 610.414 €.

13. *Researcher* in the research program "**Design interventions for the use of food surplus and reassigning them to vulnerable population groups**" implemented by N.G.O. scale - in the Operational Programme Human Resources Development 2007-2013, ΣΑΕ 2012E09180035 – Code 37839. (2013-2014).
14. *Scientific coordinator* in the research program "**Study of the antimicrobial activity of Chios mastic gum fractions before and after encapsulation in liposomes in order to prolong the shelf life and enhance the biological activities and sensory characteristics of milk products**" (2011 – 2013), funded by Sectoral Operational Programme Education and Lifelong Learning (Archimidis III). Participants: (1) TEI of Athens (Department of Food Technology and Department of Cosmetology and Aesthetics), (2) National and Kapodistrian University of Athens (Department of Pharmacy – Division of Pharmacognocy and Chemistry of Natural Products), (3) University of Ioannina (Department of Chemistry – Food Chemistry Laboratory), (4) TEI of Larissa – Karditsa Annex (Department of Food Technology – Food Analysis Laboratory/Cell Culture and Analysis of Food Contaminants Laboratory). The program budget was 95.000 €.
15. *Researcher* in the research program "**Anti-pespirant products and health**" (2011 – 2013), funded by Sectoral Operational Programme Education and Lifelong Learning (Archimidis III). Participants: (1) TEI of Athens (Department of Cosmetology and Aesthetics & Department of Food Technology), (2) National and Kapodistrian University of Athens (Laboratory of Pharmaceutical Chemistry and Laboratory of Hormones), (3) University of Thessally (Biochemistry and Biotechnology Department – Laboratory of Biochemistry). The program budget was 83.000 €.
16. *Scientific coordinator* in the research program "**Isolation of antioxidants from aromatic plants for use in the food and cosmetic industry**" (01/02/2004 – 31/08/2006), funded by second framework programme EPEAEK II (Archimidis I). Participants: (1) TEI of Athens (Deaprtment of Food Technology and Department of Cosmetology and Aesthetics), (2) National and Kapodistrian University of Athens (Pharmacology and Chemistry of Natural Products Branch of the

Department of Pharmacology), (3) Institute of Biology of Greek National Center of Scientific Research Dimokritos. The program budget was 51.738 €.

17. *Researcher* in the research program "**Study and uses of natural products of Greek origin in Cosmetology and Aesthetics**" (01/02/2004 – 31/08/2006), funded by second framework programme EPEAEK II (Archimidis I). Participants: (1) TEI of Athens (Department of Food Technology and Department of Cosmetology and Aesthetics), (2) National and Kapodistrian University of Athens (Pharmacology and Chemistry of Natural Products Branch of the Department of Pharmacology), (3) Laboratory of Dermatology in Medical School of University of Athens. The program budget was 50.895 €.
18. *Researcher* in the research program "**Development of new technology for a quick obsolescence of wines and drinks**", (01/02/2004 – 31/08/2006), funded by second framework programme EPEAEK II (Archimidis I). Participants: (1) TEI of Athens (Department of Food Technology and Department of Oenology and Drinkers Technology). The program budget was 51.202 €.
19. *Researcher* in the research program "**Development of new technology for a quick remove of bitterness from table olives and the production of sustenance products**", (01/02/2004 – 31/08/2006), funded by second framework programme EPEAEK II (Archimidis I). Participants: (1) TEI of Athens (Department of Food Technology). The program budget was 50.244 €.
20. *Researcher* in the research program with a title "**Innovative methods for fuel biodiesel production from Greek agricultural products**", (01/02/2004 – 31/08/2006), funded by second framework programme EPEAEK II (Archimidis I). Participants: (1) TEI of Athens (Department of Food Technology), (2) TEI Kavalas (Department of Oil Technology), (3) University of Ioannina (Department of Chemistry). The program budget was 52.006 €.
21. *Researcher* in the research program "**Study of factors that affect the production of healthy and safe food with advanced process technology**", (01/02/2004 – 31/08/2006), funded by second framework programme EPEAEK II (Archimidis I). Participants: (1) TEI of Athens (Department of Food Technology and Departmnt of Medical Instruments), (2) Laboratory of CMO detection in Institute of Biological Research and Biotechnology of the National Research Institute, (3) Actinotherapy Department of Gennimatas Hospital, (4) Laboratory of Medical

Physics of University of Athens, (5) VETERIN A.B.E.E. The program budget was 50.933 €.

22. *Member of the research team* of the research program "**Optimization of biological activity of the essential oils from Greek medicinal plants**", (01/02/2004 – 31/08/2006), funded by second framework programme EPEAEK II (Archimidis II). Participants: (1) TEI of Athens (Department of Food Technology), (2) TEI of Western Macedonia (Department of Agricultural Products Marketing and Quality Control), (3) National and Kapodistrian University of Athens (Pharmacology and Chemistry of Natural Products Branch of the Department of Pharmacology), (4) Agricultural University of Athens (Department of Food Science and Technology). The program budget was 63.000 €.
23. *Participation* in the program "**Expansion of Tertiary Education**" in the Technological Educational Institution (T.E.I.) of Larisa for the Department of Food Technology. Specifically, I was participated in the following work packages (W.P.): WP5 (development material in theoretical and laboratory classes and develop of alternative ways of assessing) and WP:9 (evaluation of officer of the Department) (2005-2008). The program was funded by second framework programme EPEAEK II.
24. *Scientific coordinator* in the research program "**Studies of natural ingredients and biological activities traditional liqueurs: Chios mastic and citrus Naxos**", funded by the program – Athens 2004 – strengthening research groups in T.E.I. Participants: (1) T.E.I. of western Macedonia – Department of Marketing and Quality Control of Agricultural Products, (2) T.E.I. of Athens – Department of Food Technology and Department of Cosmetology and Asthetics, (3) National and Kapodistrian University of Athens – Division of Pharmacognosy and Natural Products Chemistry of the Department of Pharmaceuticals (2005 -2007). The program budget was 5.000 €.
25. *Researcher* in a program "**Encouraging business student action of T.E.I. of Athens**" – code MIS 86191 of class acts 3.1.2.β, funded by second framework programme EPEAEK II. The program budget was 120.000 € (2003-2005).
26. *Scientific coordinator* in the research program "**Study the action of Chios mastic gum in various pathological conditions and new product development (beverage, carbonated drinks and far burners preparation for slimming**". Participants: (1) Departments of Food Technology and Aesthetics and

Cosmetology of T.E.I. of Athens, (2) Laboratory of Biological Chemistry of the Medicine School of the National and Kapodistrian University of Athens, (3) Departments of Nephrology and Cardiology of Laiko Hospital of Athens. The program budget was 30.000 € (2004-2005).

27. *Coordinator* of the scientific committee of Hygiene Guide for Supermarkets, issued by the Hellenic Food Authority (EFET) (2003).
28. *Associated contractor* of the STD3 funded research project from the European Commission for developing countries "**Development of the *Moringa oleifera* and *Moringa Stenopetala* tree to provide valuable products: Coagulant for water/wastewater treatment and vegetable oil"**. Participants: (1) University of Leicester, UK, (2) TEI of Athens (dept. of Food Technology), Athens, Greece, , (3) Federal Research Centre for Nutrition, Karlshruhe, Germany, (4) Kenya Forestry Research Institute, Nairobi, Kenya (1994-1998). The program budget was 500.000 ECU.
29. *Sub-contractor* in Leonardo Da Vinci Program "**PISCES-Processing and Inspection of Seafood and Cultured fish to European Standards**". Participants: (1) TEI of Athens, (2) Hull University, (3) Research Institute of Fish culture & Hydrobiology – University of south Bohemia, Czech, (4) CzeInspectorate for Health Protection – Netherlands, (5) Mike Dillon Associates Ltd, UK, (6) Greencastle Sea Foods Ltd – Ireland (1999-2000). The program budget was 50.000 ECU.
30. *Scientific Coordinator* of the research program "**Modification of the method of detection of oxidation by High Performance Liquid Chromatography in vegetable oils**". The program was funded by 1.500.000 Drachma, from the Special Account of the Technological Educational Institutions of Athens (1994-1996).
31. *Scientific Coordinator* of the research program "**Isolation and identification of natural antioxidants from herbs**". The program was funded by 1.500.000 Drachma, from the Special Account of the Technological Educational Institutions of Athens (1998-1999).
32. *Scientific coordinator* of the national training program for the food industry production managers, funded by the Ministry of Development by 4.500.000 Drachma"**Total quality management – Quality assurance & Quality Control**". The programme has organised and implemented by T.E.I. of Athens (dept. of Food Technology) and its duration was 100 hours (1999).

33. *Scientific co-ordinator* of the national training program for the food industry production managers, funded by the Ministry of Development by 3.000.000 Drachma "**Hygiene & Safety of Foods / HACCP for the sector of foods & drinks**". The programme has organised and implemented by T.E.I. of Athens (dept. of Food Technology) and its duration was 100 hours (1999).
34. *Scientific co-ordinator* of the national training program for the food industry production managers, funded by the Ministry of Development by 3.000.000 Drachma "**Standardisation & packaging of olive oil**". The programme has organised and implemented by T.E.I. of Athens (dept. of Food Technology) and its duration was 100 hours (1999).
35. *Scientific coordinator* of the training program for the scientific staff of the Olympic catering company "**Inflight Catering**". The programme has implemented by T.E.I. of Athens (dept. of Food Technology) in co-operation with Hull University. The program budget was 6.000.000 Drachma (1999).
36. *Scientific coordinator* of 10 Seminars for the food industry production managers "**The Principles and Application of HACCP in the safe Manufacturing and Processing of Food**". The programme has organised and implemented by T.E.I. of Athens (dept. of Food Technology) in co-operation with Hull University. The participants after successfully exams graduated certificate in HACCP from the University of Hull (1998-2003).
37. *Scientific co-ordinator* of the RETEX program "**Development and implementation of HACCP system in pre-cooked hamburger**" for the company TSAUSIDIS. The programme was funded from the Ministry of Development by 5.000.000 Drachma (1998-2000).
38. *Researcher* in the EU research program "**Qualpoiss project (Healthy Quality of fish**)", the duration of the program was 2 years (1994-1996). Participants: (1) University of Hull, UK, (2) T.E.I. of Athens (dept. of Food Technology), Athens, Greece. The program budget was 6.000 €.
39. *Researcher* in the EU research program AFFILUENCE "**Studies for application of fluorescence to determine substances with biological interesting**)". PARTICIPANTS: T.E.I. of Athens (dept. of Food Technology) in cooperation with Vioryl Company and four European Universities (1996-1998). The program budget was 300.000.000 Drachma.

40. *Researcher* in the program "**Natural antioxidants"**. A cooperation between TEI of Athens, Den Bosch and Agricultural Colleges of the Netherlands (1996 – 1998).
41. *Researcher* of the research program 'SYN' of the Greek General Secretary Research and Development "**Development of technology for the production natural 2,5- dimethylo-4-hydroxy-3H- (2H) – furanol (Fraission) from natural raw materials**" (1998-1999). The program budget was 46.293.000 Drachma.
42. *Researcher* in the research program "**Lipolytic substances in microemulsions: application in formulations slimming**". The program was funded by 3.046.000 Drachma, from the Special Account of the Technological Educational Institutions of Athens (1999-2001).
43. *Researcher* in the research program "**Development of the biotechnological method for resveratrol production**". The program was funded by 2.300.000 Drachma, from the Special Account of the Technological Educational Institutions of Athens (1999-2001).
44. *Researcher* in a national program, funded by the Ministry of Development by 70.000.000 Drachma "**Greek traditional salads**". **Participants**: (1) Department of Food Technology, (2) Agricultural University and (3) Olympus Foods S.A. (2000 – 2001).
45. *Scientific coordinator* of 64 programs, funded from various companies of food and beverages.
46. *Participation* in many national programmes involving vocational training and industry research development, as well as cooperation's with other scientific bodies in matters of food science and supporting studies of HACCP, GMP, GLP, ISO, Environmental Management, etc.

IX. Publications

1. Valentina Stefanou, Spiros Papatheodorou, Despoina Vougiouklaki, Dionisios Antonopou-los, Vladimiros Lougovois, Ioannis Tsaknis, Dimitra Houhoula (2020). Medicinal Properties of Antioxidant Pomegranate in Cardiovascular Health, *International Journal of Preventive Cardiology*, **1 (1)**, 1-10.
2. Anthimia Batrinou, Irini Strati, Dimitra Houhoula, Ioannis Tsaknis and Vassilia Sinanoglou (2019). Authentication of olive oil based of DNA analyses, *CRASAS Y ACEITES*, **71** (**3**), e366, ISSN-L: 0017-3495, https://doi.org/10.3989./gya.0682191

3. Tsakali, E., Chatzilazarou, A., Houhoula, D., Koulouris, S., Tsaknis, J. and Van Impe, J. (2019). A rapid HPLC method for the determination of Lactoferrin in milk of various species, *Journal of Dairy Research*, 86(2), 238-241.
4. Houhoula, D., Papatheodorou, S.A., Moschou D., Pappa S., Tsaatazoglou N., Koussisis, S., Tsaknis, J., Lougovois, V., Van Impe, J. and Tsakali, E.(2019). Evaluation of a Real Time PCR assay and a ELISA method for the Detection of walnuts and almonds allergen traces in food products, *Journal of Food Research*, **8**(3).
5. Tsakali, E., Bosdra, K., Giannopoulos, N.R., Koulouris, S., Houhoula, D., Tsaknis, J., Akkermans, S. and Van Impe, J. (2018). A Preliminary Study on the Development of Donkey Milk Based Fermented Product, *Scientific Reviews and Chemical Communications*, **7 (3)**, 1-7,
6. Houhoula, D., Koussisis, S., Lougovois, V., Tsaknis, J., Kassavita, D., Papatheodorou, S., Akkermans, S., Van Impe, J. and Tsakali, E. (2018). Detection of Peanut Allergen Traces with a Real Time PCR Assay – The Challenge to Protect Food Allergic – Consumers, *Journal of Food Research*, **7 (1)**, 32-37, https://doi.org/10.5539/jfr.v7n1p32.
7. Houhoula, D.P., Kouzilou, M., Tzogias, C., Kyrana, V., Sflomos, C., Tsaknis, J. and Lougovois, V.P. (2017). Effectual Gold Nanoprobe Sensor for Screening Horse Adulteration in Meat Products, *Journal of Food Research*, **6**(4), 34-39.
8. Tsakali, E., Gortzi, O., Timis, D. and Tsaknis, J. (2016). Food Safety and Quality Control in the Public Catering Sector – Intervention Programs, *Journal of Nutrition and Food Technology*, **2(3)**, 1-3.
9. Houhoula, D.P., Lagou, K., Varvaresou, M., Giannakouroy, M., Bratakos, S.M., Lougovois, V., Tsaknis, J. and Koussissis, S. (2015). Food Safety and Label Claims for Hazelnut Allergy Traces: Evaluation of Two PCR Assays, *Czech J. Food Sci*., **33 (5)**, 410–415.
10. Houhoula, D.P., Belsis, V., Georgopoulos, L., Giannou, V., Kyrana, V., Tsaknis, J., Lougovois, V. and Koussissis, S. (2015). Detection of Sesame Allergen races with two PCR Assays – The Challenge to Protect Food – Allergic Consumers, *Turkish Journal of Agriculture – Food Technology*, **3(4)**, 210-215.
11. Gortzi, O., Tsakali, E., Tsaknis, J. and Sflomos, K. (2015). The e-food science project: Bio-functional foods, *Journal of Food Process Technology*, **6:8**.

12. Gortzi, O., Athanasiadis, V., Lalas, S. and Tsaknis, J. (2014). Study of Antioxidant and Antimicrobial Activity of Chios Mastic Gum Fractions (Neutral, Acidic) Before and After Encapsulation in Liposomes, J. Food Process Technol. **5**:8
13. Kalogria, E., Varvaresou, A., Papageorgiou, S., Protpapa, E., Tsaknis, I., Matikas, A. and Panderi. E. (2014). Re-Column Derivatization HPLC Procedure for the Quantitation of Aluminium Chlorohydrate in Antiperspirant Creams Using Quercetin as Chromogenic Reagent, Chromatographia, 77, 1275-1281.
14. Kokotis, A., Tsaknis, J. and Protopapa, E. (2014). Climate change and Mosquitoes, *Journal of Clinical Pharmacology and Pharmacokinetics*, **32**, 65-72, Pharmakon Press.
15. E. Katsoyannos, O. Gortzi, Ar. Chatzilazarou, V. Athanasiadis, J. Tsaknis, and S. Lalas. (2012). Evaluation of the suitability of low hazard surfactants for the separation of phenols and carotenoids from red-flesh orange juice and olive mill waste water using cloud point extraction, *Journal of Separation Science,* **35**, 2665-2670.
16. Lalas, S., Gortzi, O., Athanasiadis, V., Tsaknis, J. and Chinou, I. (2012). Determination of Antimicrobial Activity and Resistance to Oxidation of *Moringa peregrina* Seed Oil, *Molecules*, **17**, 2330-2334.
17. Lalas, S., Athanasiadis, V., Gortzi, O., Bounitsi, M., Giovanoudis, I., Tsaknis, J. and Bogiatzis F. (2011). Enrichment of table olives with phenolic compounds from olive leaves, *Food Chemistry*, **127**, 1521-1525.
18. Chatzilazarou, A., Katsoyannos, E., Gortzi, O., Lalas, S., Paraskevopoulos, Y., Dourtoglou, E., and Tsaknis, J (2010). Removal of polyphenols from wine wastes using cloud point extraction, *Journal of the Air & Waste Management Association*, **60**, 454-459.
19. Liolios, C.C., Gortzi, O., Lalas, S., Tsaknis, J. and Chinou, I. (2009). Liposomal incorporation of carvacrol and thymol isolated from the essential oil of *Origanum dictamnus L.* and *in vitro* antimicrobial activity, *Food Chemistry*, **112**, 77-83.
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29. Tsaknis, J. and Lalas, S. (2005). Extraction and Identification of Natural Antioxidant from *Sideritis euboea* (Mountain Tea), *Journal of Agricultural and Food Chemistry*, **53**, 6375-6381.
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39. Tsaknis, J., Lalas, S. and Evmorfopoulos E. (1999). Determination of Malondialdehyde (MDA) in Traditional Fish Products by HPLC, *Analyst*, **124**, 843-845.
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Citations:

-Google Scholar: 2.628, h-index: 27, i10 index: 30

X. Work presentation in conferences

1. Tsaknis, J. (2021). Covid-19 and prevention measures in Catering, Restaurant Management Conference, Athens, Greece, May 17, 2021.
2. Eleni Routsi[3], Theofania Tsironi[2], Michalis Papapanou[3], Aikaterini Harvalou[4], Haralampos Rigopoulos[1], Despoina Bougiouklaki[1], Spyros Papatheodorou[1], Aliki Tsakni[1], Vasilia Sinanoglou[1], Ioannis Tsaknis[1], Dimitra Chouhoula[1] (2020). **Effect of quarantine on educational, nutritional and sports activity in Greek students**, 13th Macedonian Conference on Nutrition and Dietetics, 25-27 September 2020.
3. Tsakali, E., Gortzi, O., Boskou, G., Souliotis, A., Timpis, D. and Tsaknis, J. (2018). **The role of control strategies for the implementation of food safety in hospitals and health units, as a tool for HACCP assistants and simulators**, 10th FOODSIM, Ghent, Belgium, 8-12 April 2018.
4. Tsakali, E., Krimitzakis, K., Koulouris, S., Houhoula D., Tsaknis, J., Van Impe, J. and Tataridis, P. (2018). **Determination of Protein and Free Amino Nitrogen in Greek Beers. 13th Trends in Brewing**, Gent, Belgium 8-10 April 2018.
5. Tsaknis, J. (2018). Organizing and Scientific committee Member of the "**International Conference on Food Processing & Technology with a theme: The Role of Research in Food Processing & Technology**", September 17- 19, 2018, PARIS , FRANCE (https://foodtechnology.scientifictree.com/2018).
6. Tsaknis, J. (2018). Organizing and Scientific committee Member of the "**2nd EuroSciCon Conference on Food Technology with a theme: Optimizing food and nutritional demands with the help of recent technologies**", May 14-16, 2018, Rome, Italy (https://foodtechnology.euroscision.com/2018).
7. Tsakali, E., Koulouris, S., Mastoraki, E., Psarrou, S., Timpis, D., Houhoula, D., Tsaknis, J. and Van Impe, J.F. (2017). The role of milk composition and packaging on the microbiological stability of white soft Cheese, **10th International Conference of Predictive Modelling in Food (ICPMF10)**, Córdoba, Spain, 26-29 September 2017.
8. Tsaknis, J. and Tsakali, E. (2017). The role and the evolution of quality management systems in the food industry, **7th European Food Safety & Standards Conference, Athens Greece, 13-14 November 2017** ***(Keynote speaker)***.
9. Houhoula, D., Karavis, S., Papastathis, V., Chatzikonstantinou, A., Lougovois, V., Tsaknis, J., Tsakali, E., Polydera, A. and Stamatis H. (2017). Antibacterial activity of phenolic compounds from olive leaves against Salmonella enteritidis, Listeria

monocytogenes, Staphylococcus aureus and Escherichia Coli, **6th International Congress on Food Technology, Athens, Greece, 18-19 March 2017**.

10. Houhoula, D., Livanios, D., Tsakali, E., Solomakos, N., Lougovois, V., Koussisis, S., Koulouris, S., Sflomos, K. and 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**.
11. Tsakali, E., Stamatopoulos, K., Koulouris, S., Houhoula, D., Tsaknis, J., Van Impe, J.F. and 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**.
12. Houhoula, D., Karavis, S., Papastathis, V., Chatzikonstantinou, A., Lougovois, V., Tsaknis, J., Van Impe, J.F., Tsakali, E,; Polydera, A. and Stamatis, H. (2016). Antibacterial properties of phenolic compounds from olive leaves against Salmonella enteritidis, **30th EFFoST International Conference. Vienna, Austria 28-30 November 2016**.
13. Houhoula, D., Atsaros, L., Genaris, N., Kassavita, D., Kyrana, V., Koussisis, S., Lougovois, V., Tsaknis J., Van Impe, J.F. and Tsakali, E. (2016). Determination of the probiotic bacterial diversity of healthy women's breast milk by quantitative real-time PCR, **30th EFFoST International Conference. Vienna, Austria 28-30 November 2016**.
14. Houhoula, D., Papaparaskevas, J., Zatsou, K., Nikolaras, N., Konteles S., Tsakali, E., Koussisis, S., Lougovois, V., Tsaknis, J., Polydera, A., Stamatis, H., Van Impe, J. and Charvalos, E. 2016. Magnetic particle-enhanced conventional PCR for the detection and identification of Staphylococcus aureus in milk and Salmonella enteritidis in meat broth, **30th EFFoST International Conference. Vienna, Austria 28-30 November 2016**.
15. Houhoula, D., Kouzilou, M., Tzogias, K., Lougovois, V., Tsaknis J., Sflomos, K., Van Impe, J. and Tsakali E. (2016). Sustainable and effectual gold nanoparticle sensor for adulteration screening of horse meat in meat products, **30th EFFoST International Conference. Vienna, Austria 28-30 November 2016**.
16. Houhoula, D., Livanios, D., Tsakali, E., Solomakos, N., Lougovois, V., Kousisis, S., Koulouris, S., Sflomos, K. and Tsaknis, J. (2016). Use of Real Time PCR in the detection of fraud in goat´s dairy products, **30th EFFoST International Conference. Vienna, Austria 28-30 November 2016**.

17. Tsaknis, J. (2016). **Organizing and Scientific Committee Member in the 4th International Food Safety, Quality and Policy Conference**, December 05-06, 2016 Dubai, UAE.
18. Tsakali, E., Bosdra, K., Giannopoulos, N.R. and Tsaknis, J. (2016). Development of fermented products from donkey milk. **International Conference on Food Chemistry and Hydrocoloids, held during August 11-12, 2016 in Toronto Canada**, I was also **Organizing Committee Member and co-chairing the Sessions on: Processing, Fortification and Packaging of Food, Recent Advancement in Food Science and Food Business, Food, Nutrition and Health, Chemistry behind Meat and Poultry Processing**.
19. Tsaknis, J. (2016). Lecture on "**Color in your diet. Health in your life!** ", at the conference organized by the Research Laboratory of Quality and Safety of Food and Beverage, Cooperation Program of T.E.I. Athens and Regional Attika entitled "Raising the School Community for Rational Management of Nutritional Options", TEI Athens Conference Center, 28/09/2016.
20. Graikou, K., Damianakos, H., Tsaknis, J. and Chinou, I. (2015). HSPME procedure and chemical analysis of mastic gum. Antimicrobial activity. **SCinTE International Conference, November 05-07, 2015, National Hellenic Research Foundation, Athens – Greece**. I was also **Session Chair in the Track: Food Safety and Authentication**.
21. Houhoula, D.P., Kouzilou, M., Tzogias, K., Lougovois, V., Tsaknis, J. and Sflomos, K. (2015). Gold Nanoparticles Sensor for the detection and adulteration of meat products contaminated with horse meat. **SCinTE International Conference, November 05-07, 2015, National Hellenic Research Foundation, Athens – Greece**.
22. Gortzi, O., Athanasiadis, V., Lalas, S., Karagkini, D.A., Kouretas, D. and Tsaknis, J. (2015). Assessment of biological activity of Chios mastic gum fractions (neutral, acidic) before and after encapsulation in liposomes. **SCinTE International Conference, November 05-07, 2015, National Hellenic Research Foundation, Athens – Greece**.
23. Atsaros, L., Genaris, N., Tsakali, E., Kyrana, V., Kousisis, S., Lougovois, V., Tsaknis, J. and Houhoula, D.P. (2015). Determination of the probiotic bacterial diversity of breast milk of healthy women by quantitative real-time PCR (Poster

Presentation). **SCinTE International Conference, November 05-07, 2015, National Hellenic Research Foundation, Athens – Greece**.

24. Gortzi, O., Karagkini, D.-A., Kouretas, D. and Tsaknis, J. (2015). Assessment of biological activity of Chios mastic gum (acid, neutral and total fraction) extracts before and after encapsulation in liposomes. **6th Global Summit and Expo on Food & Beverages, International Conference, August 03-05, 2015, Orlando – USA,** OMICS International Conferences. I was also **Organizing Committee Member and Session Chair in the following Tracks of the Conference**: (1) Track 2: *Food Safety, Food , Food Security, Food Preservation, Quality Standard and Food Systems Management,* (2) Track 7: *Food, Beverage Marketing & Policy*, (3) Track 8: *Beverage Quality Analysis And Effect*, (4) Track 9: *Food Law*.

25. Tsakali, E., Stamatopoulos, K, Kitsou, A., Houhoula, D., Koulouris, S., Tsaknis, J., Papakonstantinou, S., Van Impe, J. and Chatzilazarou, A. (2015). Determination of Lactoferrin in Milk of Various Species by RP- HPLC. **Innovation and Safety of Foods and Beveranges, Preconference Workshop on Food Technology 2015 Conference** (*htpp://foodtechnology.conferences.com*), **Congress Center of Technological Education Institute of Athens, 2-3 June 2015.** I was also **the Chair of the Preconference.**

26. Organizing and *Scientific Committee* Member of the Congress with a Theme: **Food Technology: Trends and Strategies for Innovation of Sustainable Foods**, "4th International Conference and Exhibition on Food Processing & Technology (Food Technology 2015 – OMICS International)" August 10-12, 2015 London, UK.

27. *Organizing and Scientific committee Member* of the Pre – Conference Workshop "*Innovative Technologies for Advanced Food Processing and Nutrition Towards Better Health*" on **Food Technology 2015 Conference** (*htpp://foodtechnology.conferences.com*), **University Congress Center, Ohrid, FYROM, May 29-30, 2015.**

28. Gortzi, O., Tsakali, E., Chatzilazarou, A., Galidi, A., Houhoula, D., Tsaknis, J. and Sflomos, K. (2015). e-food science project: Bio-functional foods, **2nd International Conference on Food and Biosystems Engineering, Myconos Greece, 28 May – 1 June 2015.**

29. Tsaknis, J. (2015). Enrichment of table olives with phenolic compounds, **Rural Entrepreneurship Conference**, Peace and Friendship Stadium, May, 9 - 10.

30. O. Gortzi, V. Athanasiadis, S. Lalas, I. Chinou and John Tsaknis (2014). Study of antioxidant and antimicrobial activity of Chios mastic gum fractions (neutral, acidic) before and after encapsulation in liposomes. **187th OMICS Group Conference - 3rd International Conference and Exhibition on Food Processing & Technology**, Las Vegas, USA (July 21-23). **I was also Session Chair in the following Tracks of the Conference**: (1) Track 9: *Industrial application of Food Technology*, (2) Track 10: *Nutritional Deficiencies and Nutraceuticals*, (3) Track 12: *Instrumentation in Food Technology*.
31. Physicochemical characterization of liposomes encapsulating total fraction of Chios mastic gum. (2014). O. Gortzi, V. Athanasiadis, S. Lalas, J. Tsaknis. 187th OMICS Group Conference - 3rd International Conference and Exhibition on Food Processing & Technology, Las Vegas, USA (July 21-23). It received the distinction of the best work of the conference**. http://omicsgroup.com/conferences/past-conference-reports/food-technology-2014-past/index.php**
32. O. Gortzi, V. Athanasiadis, S. Lalas, J. Tsaknis (2013). Preparation and characterization of Chios mastic gum fractions before and after encapsulation in liposomes by three different methods. **6th International Symposium on Recent Advances in Food Analysis**, RAFA 2013, Prague, Czech Republic. (4-8 November).
33. H. Damianakos, K. Graikou, J. Tsaknis and I. Chinou (2013). Headspace Solid Phase Microextraction procedure and chemical analysis of mastic gum. **TERPNET 2013, 11th International meeting, Biosynthesis, Function and Biotechnology of Isopropenoids in Terrestrial and Marine Organisms** (organised by Department of Pharmaceutical Science of Aristotle University of Thessaloniki), Kolymvari, Crete, Greece, June 1-5.
34. O. Gortzi, V. Athanasiadis, S. Lalas, J. Tsaknis (2013). "Preparation and characterization of Chios mastic gum fractions before and after encapsulation in liposomes by three different methods", **Greek Lipid Forum, Harokopeio University, Athens, March 29th**.
35. H. Damianakos, K. Graikou, J. Tsaknis, I. Chinou (2013). "**Headspace Solid Phase Microextraction procedure for mastic gum "Green" chemical analysis"**. Greek Lipid Forum, Harokopeio University, Athens, March 29th
36. Tsaknis, J. (2011). Member of the Scientific Committee of the congress "**Technological developments and teaching applications to the technical**

vocational education – innovative actions and growth prospects", A.S.PAI.T.E., 16-17 December 2011, Athens - Greece.

37. Tsaknis, J. (2010). "**Proper nutrition for trapping the free radicals"**, *13º International Congress for Cosmetology and Aesthetics* (Nicosia, Cyprus 6-7 March).
38. Tsaknis, J. (2009). Member of the Scientific Committee of the congress "**Teachers education of the secondary vocational and technological education in Greece**", *A.S.PAI.T.E.*, 11-12 December 2009, Athens - Greece.
39. Tsaknis, J. (2008). "**Management systems of food safety**", *5th Panellinium Congress of hotel management*, under the auspices of the ministry of development, Athens, 22-23 March.
40. Kitsos, C.P. and Tsaknis, I. (2007): "**Risk analyses on dairy products"**, International Conference on Statistics and Risk Analysis (ICSMRA), sponsored by the Risk Assessment Committee and the Life Science Assessment Committee of the International Statistical Institute, August 30-31, Lisbon (PORTUGAL).
41. Gortzi, O., Lalas, S., Tsaknis, J. and Chinou, I. (2007), "**Enhanced bioactivity of *Citrus limon* (Lemon Greek cultivar) extracts, essential oil and isolated compounds before and after encapsulation in liposomes"**, *International Congress* and 55th Annual Meeting of the Society for Medicinal Plant Research (GA 2007). Graz, Austria (2nd-6th September).
42. Graikou, K., Tsaknis, I., Protopappa, E., and Chinou, I. (2006). **Analyses of three Traditional Greek Liquors**, *5th International Symposium on Chromatography of Natural Products* (ISCNP), June 19-22, 2006, Lublin (POLAND).
43. Graikou, K., Protopappa, E., Tsaknis, I. and Chinou, I. (2006). "**Chemical analyses of the essential oils of *Citrus medica* from Naxos"**, *5th International Symposium on Chromatography of Natural Products* (ISCNP), June 19-22, 2006, Lublin (POLAND).
44. Gortzi, O., Chinou, I., Lalas, S., Chatzilazarou, A. and Tsaknis, J. (2006). "**Isolation of antioxidants from herbs – Origanum dectamnus (wild and cultivated) for use in the food and cosmetics industry"**, *2nd Congress of EPEAEK – Archimidis I* (innovation and technology development: quantitative and qualitative treatment), Athens, 22-24 November.

45. Liolios, C., Lalas, S., Protopappa, E., Tsaknis J. and Chinou, I. (2005). "**Ethnobotanical review of the Greek endemic plant *Origanum dictamnus.* Volatile constituents-Biological activities"**, Madeira, Spain (1st-4th October).
46. Liolios, C., Gortzi, O., Lalas, S., Tsaknis, J. and Chinou, I. (2005). **Re-evaluation of bioactivities of various plants (*Origanum dictamnus, Thymus* and *Myrtus* species) of Greek origin, before and after encapsulation in liposomes**, *53rd Annual Congress of GA*, Florence, Italy (21st-25th August).
47. Melliou, E., Gortzi, O., Protopappa, E., Tsaknis, J and Chinou, I. (2005). "**Re-evaluation of bioactivities of Royal Jelly before and after encapsulation in liposomes"**, Madeira, Spain, (10th October)
48. Tsaknis J., Xatzilazarou A., Gortzi O., Zoidis E., Lalas S., and Bratakos M. (2005). **Quality changes of olive oil and other selected vegetable oils during frying,** Traditional Mediterranean Diet: Past, Present and Future, 2nd International Conference, Athens, 21 -22 April.
49. Gortzi, O., Chinou, I., Lalas, S. and Tsaknis, J. (2006). "**Isolation of antioxidants from herbs [Myrtus communis, Origanum dectamnus (wild and cultivated) for use in the food and cosmetics industry"**, *2nd Congress of EPEAEK – Archimidis I* (innovation and technology development: quantitative and qualitative treatment), Athens, 24-26 November.
50. Tsaknis, J. and Lalas, S. (2004). "**Chemical Hazards – An Overview***"*, *International Symposium on Dairy Safety and Hygiene – A Farm to Table Approach for Emerging and Developed Dairy Countries,* organised by: (1) Food and Agricultural Organization (FAO), (2) International Dairy Federation (IDF) και (3) World Organization for Animal Health (OIE), Cape town 2 -5 March.
51. Tsaknis, J., Lalas, S. and Dourtoglou, V. (2003). "**Oxidative stability study of Greek traditional salads"**, *3rd International Conference of Food Technology*. Piraeus-Greece.
52. Tsaknis J. (2002). "**Risk Analysis and Critical Control Points of Cosmetics (HACCP)"**, *1st International Symposium of Aesthetics*, Athens 24-25 May.
53. Tsaknis J. (2002). *Chairman* of the steering committee on the **Food Safety congress**, organized from the Department of Food Technology in Athens. Presentation of a lecture with a title "Implementation a HACCP System in maricultures".

54. Tsaknis J., Gergkis V. and Aggelousis G. (1998). **Isolation and identification of natural antioxidants from the mountain tea (Sideritis Euboea) – Mechanism of antioxidant action**, 1st Panhellenic Congress of free radicals and oxidation stress, Ioannina 1-3 October.
55. Gergkis V., Giannovits-Argyriadi, N., Tsaknis J. and Spiliotis, V. (1996). **Chemical composition and study of the antimicrobial action of the essential oil of *Laurus nobilis- Lauraceae***, 17th Panhellenic Congress of Chemistry, Patra 1-5 December.

XI. AWARDS

My research team has been awarded for research papers from scientific societies and conferences:

1. **Physicochemical changes of olive oil and selected vegetable oils during frying.** (2006). Chatzilazarou A., Gortzi O., Lalas S., Zoidis E. and Tsaknis J. *Journal of Food Lipids*, 13 (1), 27-35. **This publication was nominated by the publishing house Blackwell Publishing as the best for the year 2006 in the field of food lipids.**
2. **Physicochemical characterization of liposomes encapsulating total fraction of Chios mastic gum.** (2014). O. Gortzi, V. Athanasiadis, S. Lalas, J. Tsaknis. 187th OMICS Group Conference - 3rd International Conference and Exhibition on Food Processing & Technology, Las Vegas, USA (July 21-23). **It received the distinction of the best work of the conference.** ***http://omicsgroup.com/conferences/past-conference-reports/food-technology-2014-past/index.php***
3. **Awarding of a Honorary Plaque** from the Panhellenic Association of Food Technologists for "my long-term contribution to the academic training of food technologists and the actions of P.E.T.E.T.", February 2019.

XII. Work presentation in workshops

1. Tsaknis, J. (2014). **Catering – Assuring food safety and quality in Catering Establishments – Intervention Programs** – SUBPROJECT 2: DISSEMINATION AND PROMOTION OF THE PROJECT, (MIS 372969) E.S.P.A.) – Ministry of Health and Social Solidarity. Kalamata 3rd October 2014.

2. Tsaknis, J. (2014). **Summary of current research activity of TEI Athens** - at the workshop "the Research in TEI Athens", 11th June 2014 – Convention Center TEI of Athens.
3. Tsaknis, J. (2014). **Certification of programs of study in higher education**, the workshop was organized from *the "Technological Educational Institution of Piraeus"*, 26/02/2014, Athens Greece.
4. Tsaknis, J. (2013). **Environment – Sustainable Development**, the National Youth Conference, was organized by the Scientific Group of Young Political Scientists, Greek Parliament, 20 and 21 December 2013.
5. Tsaknis, J. (2013). **Genetically modified foods**, the workshop was organized with *the European program Europe for citizens 2007 – 2013*, in the plan "the common agriculture policy in the environment of economic crisis – challenges and prospects". Participants: Municipalities of (1) Evrota Lakonias, (2) Calimanesti of Romania, (3) Popovo of Bulgaria and (4) Capannori of Italia, 1-6 March 2013, Municipal stadium Vlahioti of municipality of Evrota.
6. Tsaknis, J. (2012). **Applications of biotechnology to create genetically modified foods**, the workshop was organized from *the postgraduate program of Medicine School of the National and Kapodistrian University of Athens* "the Environment and Health: Capacity building for decision making", 18/01/2013 University of Athens.
7. Tsaknis, J. (2012). *Member* in round table discussion for the utilization indicators ETAK in designing public policies and business strategies in the workshop "I**ndicators research activities and planning for research, technological development and innovation (ETAK)**". The workshop was organized from *the General Secretary of Research and Technology and the National Documentation Centre*, 2nd May in the National Research Foundation (Amphitheater Leonidas Zervas , Vasileos Kontantinou 48, Athens.
8. Tsaknis, J. (2009). **Application of the safety management system of foods in the hospital kitchen**, the workshop has been organized from *the Department of Food Technology and the Department of Oenology and Beverage Technology* (Athens, Greece 11th June).
9. Tsaknis, J. (2009). **Olive oil: health and safety rules at retail outlets**, the workshop has been organized from Greek connector industries for

standardization of olive oil in the food exhibition "*Elaiotechnia*" (Athens, Greece 8th May).

10. Tsaknis, J. (2008). **Control and food safety**, the workshop has been organized from Mediterranean Information Office (MIO ECSDE) for the environment, the culture and sustainable development in the theme unity "Agriculture – Nutrition – Quality of Life" (Athens, Greece 20th October).
11. Tsaknis, J. (2008). **Safety management systems of foods in the olive mills**, the workshop has been organized from Greek connector olive mills, in the food exhibition "*Elaiotechnia*" (Athens, Greece 23rd May).
12. Tsaknis, J. (2008). **Food safety management**, the workshop has been organized from *Greek connector industries of processing meat* (Athens, Greece 6th March).
13. Tsaknis, J. (2007). **The contribution of Chios mastic gum in the healthy diet**, the workshop with a title "*Natural products and healthy living, the case o Chios mastic gum – training seminar for teachers*" has been organized from the Environmental Education Centre of city Chios Omiroupolis (Chios, Greece 27-29 April).
14. Tsaknis, J. (2007). **Safety management systems of foods**, attendance festival – under the auspices of ministry of national education and religious affairs (Peristeri Exhibition Centre 7-9 December).
15. Tsaknis, J. (2006). **Enology, innovation and contribution of TEI of Athens**, the workshop with a title "*The promotion and protection of innovation and the role of education*", has been organized from liaison office of TEI of Athens (Athens, Greece 19th December).
16. Gortzi, O., Melliou, E., Lalas, S. and Tsaknis, J. (2006). **Reevaluation bioactivity of royal jelly after encapsulation in liposomes**, the workshop with a title "*sustainable development and biotechnology*", has been organized from Greek biotechnology company (National Research Foundation, Athens, Greece 5th June).
17. Tsaknis, J. (2005). **Valuation risk and food safety**, the workshop has been organized from National Research Foundation – second course of lectures, under the cultural events science society (Athens, Greece 11-25 January).
18. Tsaknis, J. (2002). **Implementation of the HACCP system in aquacultures**, the workshop was organized from the Department of Food Technology of the Technological Educational Institutions (T.E.I.) of Athens (Athens, Greece). I was also, President of the organized Committee of the workshop.

XIII. Articles in Greek scientific Journals

-Tsaknis, J. (2009): **Homemade preserves**, med Nutrition (http://www.mednutrition.gr), (Athens, Greece, 8th August).

XIV. Books and Chapters

1. Tsaknis, J. (2018). **Quality and Safety of Foods and Drinks**, Tziola Editions, Thessaloniki, Greece (ISBN: 978-960-418-781-2).
2. Tsaknis, J. (2018). **Technology – Quality of Fats and Edible Oils**, Tziola Editions, Thessaloniki, Greece (ISBN: 978-960-418-780-5).
3. Sflomos, K. and Tsaknis, J. (2017). **Chapter 4 – Lipids Fats and Oils**. In: *Introduction to Science and Food Technology*, NOVA Editions, Athens, Greece (ISBN: 978-618-83264-3-9).
4. Tsaknis, J., Varzakas, Th. and Chatziandreou, G. (2017). **Chapter 7 – Hygiene and Food Safety**. In: *Introduction to Science and Food Technology*, NOVA Editions, Athens, Greece (ISBN: 978-618-83264-3-9).
5. Tsakali, E., Thodis, P. and Tsaknis, J. (2015). Functional Foods. In: Wenbiao Wu (Ed) Diets and Diseases: Causes and Prevention. Nova Science Publishers, New York (ISBN: 978-1-63484-580-9).
6. Tsaknis, J., Tymbis, D. and Tsakali, E. (2016). "**Receiving, Storage and Distribution of Foods, through Social Pertneships – Guide of Good Practices Food Handling – ISBN 978-618-5208-10-3**", publishing by T.E.I. o Athens, under the project funded by the National Institute of Labour and Human Resources Managing Authority of OP T.E.V.A. – Labour Ministry, General Secretary of Welfare.
7. Tsaknis, J. and Grigorakis, K. (2014). "**Organoleptic Evaluation of Foods**", Papasotiriou editions, Athens Greece.
8. Tsaknis, J., Tymbis, D., Gortzi, O., Lalas, S. and Tsakali, E. (2014). **Hygiene and Food Safety in Areas Foodservice Hospitals, Nursing Homes and Infirmaries Chronic Diseases - Guide Awareness Workers**, ISBN 978-960-98739-5-6", edited by the Technological Educational Institutions of Athens, E.S.P.A. Programme – Ministry of Health and Social Solidarity (MIS 372969).
9. Tsaknis, J. (2009). "*Quality assurance of foods*", Papasotiriou editions, Athens Greece.
10. Tsaknis, J. (2002). "*Quality assurance of foods*", edited by the Technological Educational Institutions of Athens.

11. Tsaknis, J. (2001). "*Organoleptic Evaluation of foods*", edited by the Technological Educational Institutions of Athens.
12. Tsaknis, J. (1998). *Quality control and quality assurance,* edited by the Technological Educational Institutions of Athens.
13. Tsaknis, J. (1998). "*Laboratory Techniques in quality control and quality assurance*", edited by the Technological Educational Institutions of Athens.
14. Gergis, B., and Tsaknis, J. (1997). "*Laboratory Techniques in Food Analysis*", I, edited by the Technological Educational Institutions of Athens.
15. Tsaknis, J. (1983). Studies of the olive oil. *Meeting in Hellenic Productivity Centre (EL.KE.PA), 16-20, may*, edited by EL.KE.PA., Athens.

XV. Book reviewer of the Greek Pedagogical Institution

1. Nutrition issues (A' class – 1st Cycle) of Welfare and Health.
2. Nutritional requirements during the life cycle (B' Class – 1st Cycle) of Welfare and Health.
3. Nutritional requirements during the life cycle – laboratory guide (B' Class – 1st Cycle) of Welfare and Health.

XVI. MSc project's supervision

- Environment and Health, Management of Environmental Health Effects, (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2020.

- Development and Implementation of a Food Safety Management System based on EN ISO 22000:2018 in a hotel business, (supervisor), Department of Food Science and Technology, University of Western Attica *(Master of Science in Food Innovation, Quality and Safety)*, 2020**.**

- Gold (Au) as a food and beverages additive (E175). Its assessment according to Environment and human Health, (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2020.

- Production of free radicals and antioxidants, health effects, (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2020.

- **Nutritional Risks: Correlating with Environmental Pollution and their Impact on Human Health**, (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2020.

- **Insect Infections in Stored Food: Problems Methods of Treatment**, (supervisor), Department of Food Science and Technology, University of Western Attica *(Master of Science in Food Science and Technology, Option: Food Quality Management)*, 2019**.**

-**ISO 9001: 2015 System Design in a Company of Frozen Catch**, (supervisor), Department of Food Science and Technology, University of Western Attica *(Master of Science in Food Science and Technology, Option: Food Quality Management)*, 2019**.**

-**Development and implementation of HACCP System in in Kindergarten Catering Units fed through Social Partnerships ,** (supervisor), Department of Food Technology of the Technological Educational Institutions of Athens *(Master of Science in Food Science and Technology, Option: Food Quality Management)*, 2018**.**

-**Impact of herbicides in nutrition: the side effects of glyphosphate**, (president of the examination board), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2018.

-**Development and implementation of HACCP System in puff pastry products**, (supervisor), Department of Food Technology of the Technological Educational Institutions of Athens (*Master of Science in Food Science and Technology, Option: Food Quality Management*), 2017.

-**Development and implementation of Halal System in businesses catering**, (supervisor), Department of Food Technology of the Technological Educational Institutions of Athens (*Master of Science in Food Science and Technology, Option: Food Quality Management*), 2017.

- **Implementation of ISO: 9001 System to cold cuts**, (supervisor), Department of Food Technology of the Technological Educational Institutions of Athens (*Master of Science in Food Science and Technology, Option: Food Quality Management*), 2017.

- **International Food Standard management in Meat Industry,** (supervisor), Department of Food Technology of the Technological Educational Institutions of Athens (*Master of Science in Food Science and Technology, Option: Food Quality Management*), 2016.

- Implementation of British Retail Consortium (BRC) standard for food in processing of raw materials for food industry and food flavors by VIONOVA Ltd and its main differences by the international standard ISO:22000, (supervisor), Department of Food Technology of the Technological Educational Institutions of Athens (Master of Science in Food Science and Technology, Option: Food Processing, Preservation & Innovation), 2016.

- Total Quality management in Food Retail Store, (supervisor), Department of Food Technology of the Technological Educational Institutions of Athens (*Master of Science in Food Science and Technology, Option: Food Quality Management*), 2016.

-Development of sensory methods for traditional products, (supervisor), Department of Food Technology of the Technological Educational Institutions of Athens (*Master of Science in Food Science and Technology, Option: Food Processing, Preservation & Innovation*), 2016.

-Biological cultivate of olive tree. Protective shield for health and contribution in environment preservation. The case of Messinian olive tree, (president of the examination board), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2016.

- Meat and meat products: effects on health, the environment and ways of managing these impacts, (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2016.

- Processing of live and raw bivalve mollusks: production process, hazards and control measures, (Member of the Examination Board), Department of Food Technology of the Technological Educational Institutions of Athens (*Master of Science in Food Science and Technology, Option: Food Quality Management*), 2016.

- Hexavalent chromium risk factor for public health, (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2015.

-Spongiform encephalopathy in animals farmed in Greece bovine, sheep and goats, (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2015.

- **Health effects on consumers from unsafe handling of high-risk food products for domestic use,** (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2015.

- **Consequences of Dietary Habits in School Performance of children aged 10-12. Chemical substances contained in nutrition - Endocrine disruptors ,** (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2015.

- **Nutrition and endocrine disrupters in childhood,** (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2015.

-**Olive oil production: Risks for human's health and environment, methods of treatment and System's Managements application,** (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2014.

- **Degradation of indoor air quality. Presence of people and heating systems,** (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2014.

- **The role of antioxidants in human health,** (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2014.

- **Health burden due to pesticides in greenhouse crops,** (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2014.

- **Climatic change and mosquitoes. Risks of public health and workarounds**, (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2013.

- **Undesirable substances in milk from the environment**, (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2013.

- **ECO labeling schemes**, (Member of the Examination Board), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2013.

- **Good management practice of animal by-products – optimization recommendations of existing practices in Greece**, (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2012.

- **Repercussions on public health by the production and management of hospital wastes** (president of the examination board), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2011.

- **Environmental affect on the human skin** (President of the examination board), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2011.

- **Phychological problems resulted from the environmental pollution** (President of the examination board), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2011.

- **Environmental factors which contaminate food and cosmetics** (president of the examination board), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2011.

- **Effect of pesticides on the human health** (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2011.

- **Chemical and microbiological water pollution and health effects** (President of the examination board), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2011.

-**The effect of Phthalates, as endocrine disruptors, in human health** (supervisor), Medical School of the National and Kapodistrian University of Athens (MSc

programme on the Environment and Health: Capacity building for decision making), 2011.

- **Action and fight free radials of the skin from cosmetic substances**, (President of the examination board), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2011.

-**Comparative study of the antioxidant action of Myrtus cummunis extracts** (supervisor), Chemical Department of the University of Ioannina (MSc programme on the Food Science and Nutrition), 2010.

-**Health protect of the European Union nationals from the possible injurious cosmetics substances – directive 76/768** (president of the examination board), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2009.

-**The environmental actions on the human nutrition** (president of the examination board), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2009.

-**Cosmetics – toxic substances and their effects on the human body** (president of the examination board), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2009.

-**Actions of environmental factors on the milk and milk products** (*supervisor*), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2009.

-Current state regarding securing the quality of marine aquaculture products in Greece. Estimate of possible dangers for the public health (Member of the examination board), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2009.

-**Study on the critical control points of the bottle water** (*supervisor*), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2007.

-**Exogenous hormones and their effect to people** (Member of the examination board), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2007.

-**Pesticide action of the farmers accession growth** (Member of the examination board), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2007.

-**Lead and labour environment** (Member of the examination board), Medical School of the National and Kapodistrian University of Athens (MSc programme on the Environment and Health: Capacity building for decision making), 2007.

-**Oxidative Stability of Traditional Greek Salads** (*supervisor*), MSc programme, University of Lincolnshire & Humberside, UK, 2000.

-**Possibilities of Production of Low-Calorie Mayonnaise** (*supervisor*), MSc programme, University of Lincolnshire & Humberside, UK, 1999.

-**Quality Changes of Selected Vegetable Oils during Frying of Doughnuts** (*supervisor*), MSc programme, University of Lincolnshire & Humberside, UK, 1997.

-**Application of environmental management system in the olive oil industry of Greece** (*supervisor*)**,** MSc programme, University of Strathclyde, Scotland, 1996.

-**Quality changes of fresh and frozen mussels during storage** (*supervisor*), MSc programme, Humberside University, UK, 1994.

XVII. PhD projects supervision and participation in doctoral examination committees

-Tsaknis, I. (2019): Supervisor in the Ph.D. Thesis entitled "Benchmarking of food safety audits in manufacturing companies in relation to different food safety standards (GFSI and non-GFSI) and in relation to the size of the company: The impact of integrity programs of GFSI standards on food manufacturers as well as the impact of second-party inspections on food businesses", Department of Food Sciences and Technology, University of West Attica, Athens, Greece.

-Tsaknis, I. (2018): Member of the three-member committee in the Ph.D. Thesis entitled "Investigation of drying processes of medicinal and aromatic plants by synthesis and optimization based on qualitative and quantitative indicators", Department of Mechanical Engineering, University of West Attica, Athens, Greece.

-Tsaknis, I. (2017): Member of the examination committee of the doctoral thesis of Ms. Georgia Mpatra entitled "**Nutritional analysis of leaves of the tree *Moringa oleifera L*. (cultivated for the first time in Greece) and estimating the antioxidant capacity of extracts and microemulsions in combination with pepper species (*Capsicum annuum L.*)**, University of Thessaly, Faculty of Agricultural Sciences, Department of Agricultural Production and Rural Environment, Laboratory of Arboriculture, awarded 20th December 2017.

-Tsaknis, I. (2016): Member of the examination committee of the doctoral thesis of Ms. Irene Mentzis entitled "**Implementation and evaluation of total quality food safety management and management systems in health facilities**", Harokopion University, Faculty of Health Sciences and Education, Department of Nutrition and Dietetics Sciences, awarded June 2016.

-Tsaknis, J. (1998): External supervisor of the doctoral thesis of Mr. Stavros Lalas entitled "**Quality and stability characterisation of Moringa Oleifera seed oil**", University of Lincolnshire & Humberside, UK, (awarded 20th March 1998), which was developed within the European project "**Development of the *Moringa oleifera* and *Moringa Stenopetala* tree to provide valuable products: Coagulant for water/wastewater treatment and vegetable oil"**.

-Tsaknis, J.: External supervisor of the doctoral thesis of Mr. Markos Legas entitled "**Quality changes in maricultured Sea bream (*S. auratus*), in modified atmosphere packaging**", University of Lincolnshire & Humberside, UK (in progress).