

Curriculum Vitae

Name: Vasiliki Kyrana

Date of birth: 23-03-1958

Phone: 210-5385519 (Fisheries Laboratory)

E-mail: vkyl@uniwa.gr

Academic qualifications

- *Master of Philosophy (MPhil in Fisheries), Hull International Fisheries Institute, University of Hull, UK (2002).*
- *Degree in "Pedagogical Studies" (PATES/SELETE, ΠΑΤΕΣ/Σ.Ε.Λ.Ε.Τ.Ε.) (1984).*
- *BSc in "Food Technology", Department of Animal Origin Products, KATEE Thessaloniki (1980).*

Vocational training certificate

- *"HACCP Principles and their Application in Food Safety". Institute of Food Health Quality, University of Hull – Department of Food Technology, T.E.I. of Athens (May, November 2000).*

Current Position: Full time "Lab Teaching Staff", Department of Food Science and Technology, University of Western Attica.

Areas of research expertise: Quality, safety and shelf life of fishery products.

Professional & Teaching Experience

- 2018 to date: "Lab Teaching Staff", Department of Food Science and Technology, University of Western Attica
- 2003–2018: "Lab Teaching Staff", Department of Food Technology, T.E.I. Athens.
- 1997–2000: Research Assistant, Contracted Project "QUALPOISS-2: The evaluation of a simple, cheap, rapid method of non-protein nitrogen determination in fish products, through the processing/merchandising chain" (Contract No. EU FAIR CT97-3253). Parallel employment as Laboratory Associate, Department of Food Technology, T.E.I. of Athens.
- 1982–2002: Laboratory Associate, Department of Food Technology, T.E.I. of Athens.
- 1982: Chemical and microbiological laboratory, AMSTEL, Thessaloniki.

Research activity – ELKE projects

- 2017–2018: Member of the Scientific Team, ELKE project entitled "*Safety and Quality Management of Smoked and Marinated Cultured Sea Bass Fillets*" (Partnership Agreement: T.E.I. of Athens – BIOEKTROFIKI MON. EPE). T.E.I. of Athens Research Committee Decision no. 07/06-03-17.
- 2004–2018: Member of the Scientific Team in the following ELKE projects:
 - a) "*Safety and Quality Management of Fresh, Frozen and Processed Fishery Products*" (2015–2018). Partnership Agreement: T.E.I. Athens – ALPHA BETA

VASSILOPOULOS S.A./DELHAIZE GROUP. T.E.I. of Athens Research Committee Decision no. 08/06-04-15.

- b) *“Control of Quality & Safety Parameters of Fresh, Frozen and Processed Fish Products”* (2008–2015). Partnership Agreements T.E.I. Athens – ALPHA BETA VASSILOPOULOS S.A./DELHAIZE GROUP. T.E.I. of Athens Research Committee Decisions, no. 3/23-02-2009, no. 7/15-03-2012.
- c) *“Control of Quality & Safety Parameters of Fresh and Frozen Fish Products”* (2004–2008). Partnership Agreement T.E.I. Athens – ALPHA BETA VASSILOPOULOS S.A., SUPER MARKETS). T.E.I. of Athens Research Committee Decision no. 17/12-10-2005.
- 2001–2003: Member of the Research Team, ELKE project entitled *“Instrumental and organoleptic examination of animal and plant food products (Fish – Vegetables), in relation to their origin, preservation, processing and composition”* (Collaborative study: Department of Nutrition, T.E.I. Thessaloniki – Fisheries Laboratory, T.E.I. Athens – General Chemical State Laboratory, Mytilini Branch). T.E.I. Thessaloniki Research Committee Decision no. 9/6-6-2001.
 - 1997–2000: Member of the Research Team, E.U. funded collaborative study entitled *“The evaluation of a simple, cheap, rapid method of non-protein nitrogen determination in fish products, through the processing/merchandising chain – Qualpoiss 2”* (European Union: Contract No. EU FAIR CT97–3253). Participating countries: Britain, Greece, Iceland, Spain, Portugal (Coordinator: University of Hull, UK).
 - 1995–1997: Member of the Research Team, E.U. funded collaborative project entitled *“A Study on the Health Quality of Fish – Qualpoiss 1”* (European Union, XIV Directory of Fisheries: Contract No. EC 94/C 179/09/ XIV/D/ 1/ QUALPOISS-1). Participating countries: Britain, France, Greece, Iceland, Spain, Portugal (Coordinator: University of Hull, UK).
 - 1994–1995: Member of the Research Team, ELKE project entitled *“Effect of the season (reproductive cycle) and late evisceration on the hydrolytic changes of proteins and fat of salted fish during maturation”*. T.E.I. of Athens Research Committee Decision no. 902/27-5-1994).

Authorship – Publications

Chapter in collective volume

- Lougovois, V.P. & **Kyrana, V.R.** (2005). Freshness Quality and Spoilage of Chill-Stored Fish. In: *Food Policy, Control and Research* (edited by A.P. Riley). Pp. 35–86. New York, NY: Nova Science Publishers, Inc.

Selected publications (Scopus journals)

- Giannakourou, M.C., Stavropoulou, N., Tsironi, T., Lougovois, V., **Kyrana, V.**, Konteles, S.J. & Sinanoglou, V.J. (2023). Application of hurdle technology for the shelf-life extension of European eel (*Anguilla anguilla*) filets. *Aquaculture and Fisheries*, **8**(4), 393–402.
- Giannakourou, M.C., Poulis, S., Konteles, S.J., Dipla, A., Lougovois, V.P., **Kyrana, V.**, Proestos, C. & Sinanoglou, V.J. (2021). Combined Effect of Impregnation with an

Origanum vulgare Infusion and Osmotic Treatment on the Shelf Life and Quality of Chilled Chicken Fillets. *Molecules*, **26**, 2727.

- Giannakourou, M.C., Tsironi, T., Thanou, I., Tsagri, A.M., Katsavou, E., Lougovois, V., **Kyрана, V.**, Kasapidis, G. & Sinanoglou, V.J. (2019). Shelf-Life Extension and Improvement of the Nutritional Value of Fish Fillets through Osmotic Treatment Based on the Sustainable Use of *Rosa damascena* Distillation By-Products. *Foods*, **8**, 421.
- Sinanoglou, V., Houhoula, D., **Kyрана, V.** & Lougovois, V. (2017). Visceral Oil from Farmed *Sparus aurata*, *Dicentrarchus labrax* and *Diplodus puntazzo* as a Source of ω -3 PUFA. *Czech Journal of Food Sciences*, **35**(5), 414–423.
- Papaioannou, C.D., Sinanoglou, V.J., Strati, I.F., Proestos, C., **Kyрана, V.R.** & Lougovois, V.P. (2016). Impact of different preservation treatments on lipids of the smooth clam *Callista chione*. *International Journal of Food Science and Technology*, **51**(2), 325–332.
- Houhoula, D.P., Dimitriou, P., Mengjezi, G., **Kyрана, V.** & Lougovois, V. (2015). Quantification of Parvalbumin in Commercially Important Mediterranean Seafood Species using Real Time PCR. *Czech Journal of Food Sciences*, **33**(2), 143–147.
- Lougovois, V.P., Kyranas, E.R. & **Kyрана, V.R.** (2003). Comparison of Selected Methods of Assessing Freshness Quality and Remaining Storage Life of Iced Gilthead Sea Bream (*Sparus aurata*). *Food Research International*, **36**(6), 551–560.
- **Kyрана, V.R.** & Lougovois, V.P. (2002). Sensory, chemical and microbiological assessment of farm-raised European sea bass (*Dicentrarchus labrax*) stored in melting ice. *International Journal of Food Science & Technology*, **37**(3), 319–328.
- **Kyрана, V.R.**, Lougovois, V.P. & Valsamis, D.S. (1997). Assessment of shelf-life of maricultured gilthead sea bream (*Sparus aurata*) stored in ice. *International Journal of Food Science and Technology*, **32**(4), 339–347.

Selected papers in international and Greek conferences with referee system and minutes/book of abstracts

- Sinanoglou, V.J., **Kyрана, V.R.**, Andreou, D., Papadimitriou L. & Lougovois, V.P. (2017). Effect of different preservation methods in the lipid and fatty acid profile of the farmed sea bass (*Dicentrarchus labrax*). 7th Greek Lipid Forum Conference: “Modern trends in the field of lipids”. October 5, 2017, A.T.E.I. Thessaloniki. Book of abstracts p. 36.
- Houhoula, D.P., Apostolou, V., Lazana, N., Siskos, E., Toulis, D., **Kyрана, V.R.** & Lougovois, V.P. (2015). PCR-RFLP analysis of DNA for the detection of escolar (*Lepidocybium flavobrunneum*) in commercialized minced fish products. International Conference on Food and Biosystems Engineering, 28–31 May 2015, Mykonos Island. Book of abstracts p. 144.
- Papaioannou, C., Lougovois, V.P., **Kyрана, V.R.**, Strati, I.F. & Sinanoglou, V.J. (2015). Seasonal variations in the lipid and fatty acid profiles of the smooth clam *Callista chione*. 9th International Conference on Instrumental Methods of Analysis: Modern Trends and Applications. 20–24 September 2015, Kalamata, Greece. Book of abstracts p.30 (P1-28).
- Sinanoglou, V.J., Houhoula, D.P., **Kyрана, V.R.** & Lougovois, V.P. (2015). Characterization of visceral oils from conventional and organically farmed *Sparus*

- aurata*, *Dicentrarchus labrax* and *Diplodus puntazzo*. 9th International Conference on Instrumental Methods of Analysis: Modern Trends & Applications. 20–24 September 2015, Kalamata, Greece. Book of abstracts p.30 (P1-27).
- Papaioannou, C., Sinanoglou, V.J., Lougovois, V., **Kyрана, V.** & Proestos, C. (2014). Effect of different preservation methods in the fatty acid profile of the bivalve *Callista chione*. Proceedings: 9th Aegean Analytical Chemistry Days, AACD 2014, Chios, Greece. Book of Abstracts, p. 149 (P3-07).
 - Sinanoglou, V.J., Voulgarelis, M., Androutsaki, P., Strati, I.F., Oreopoulou, V., **Kyрана, V.R.** & Lougovois, V.P. (2013). Quality changes of semi-preserved *Mugil cephalus* ovaries (avgotaracho), during storage at $3.0 \pm 1.0^{\circ}\text{C}$. Panhellenic Conference "MODERN TRENDS IN THE FIELD OF LIPIDS". Greek Lipid Forum, Athens 29–30 February 2013. Conference Proceedings, p. 53.
 - Houhoula, D.P., Batrinou, A., Siskos, E., Toulis, D., **Kyрана, V.R.** & Lougovois, V.P. (2013). Histamine levels in commercial cured and canned fish products commonly consumed in Greece. 4th Panhellenic Conference "Biotechnology and Food Technology", 11–13 October 2013, MEC Paianas.
 - Houhoula, D.P., Dimitriou, P., Mengezi, G., **Kyрана, V.R.** & Lougovois, V.P. (2013). Quantification of parvalbumin in commercially important seafood species, using real time PCR. 4th Panhellenic Conference "Biotechnology and Food Technology", 11–13 October 2013, MEC Paianas.
 - Houhoula, D.P., Apostolou, V., Lazana, N., **Kyрана, V.R.** & Lougovois, V.P. (2013). Detection of escolar (*Lepidocybium flavobrunneum*) in commercialized minced fish products by a PCR-RFLP technique. 4th Panhellenic Conference "Biotechnology and Food Technology", 11–13 October 2013, MEC Paianas.
 - Kolovou, M.K., **Kyрана, V.R.**, Lougovois, V.P., Savvaidis, I.N. & Kontominas, M.G. (2006). Changes in sensory, chemical, bacteriological and physical properties of whole musky octopus (*Eledone moschata*) during storage in ice. International Congress on Bioprocesses in Food Industries. University of Patras, Rio –Patras, Greece 18–21 June 2006.
 - Lougovois, V.P., Kyрана, V.R., Gerothanasi, K.A. & Kyranas, E.R. (2005). Methods of Assessing Freshness Quality of Chill-Stored Fish. In E.S. Lazos (editor) *Assessing Useful Technologies, Optimizing Food Safety and Nutrition*. Proceedings of the 4th International Congress on Food Technology, Volume I, Pp. 86-96. Athens, 18-19 February 2005.
 - Gerothanasi, K.A., Papadopoulou, S.K., Kyрана, V.R., Lougovois, V.P. & Κυρανάς, E.R. (2005). Composition of cultured fish ω -3 & ω -6 fatty acids. In E.S. Lazos (editor) *Assessing Useful Technologies, Optimizing Food Safety and Nutrition*. Proceedings of the 4th International Congress on Food Technology, Volume I, Pp. 226-237. Athens, 18–19 February 2005.

Scientific Work Recognition: 555 cross-references (Scopus base, Oct. 2023).