

Detailed Curriculum Vitae

Ⓢ Personal Data

First Name **Epameinondas**
Last Name **Xanthakis**
Nationalities Swedish & Greek
Date of Birth 31/08/1978
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Ⓢ Studies

2005 – 2010 **PhD in Chemical Engineering.**
School of Chemical Engineering, National Technical University of Athens.
Subject: “Enzymatic transformation of Mastic Gum and Mastic Oil compounds”.

1998 – 2003 **Chemical Engineering Diploma** (5 years equivalent to MSc degree).
School of Chemical Engineering, National Technical University of Athens, Greece. Grade: 7,25/10 (Very Good).
Specialization: **Food Technology & Biotechnology.**
Diploma Thesis: “Kinetic study of rutin’s enzymatic transesterification with vinyl stearate”. Thesis Grade: 10/10.

Ⓢ Languages

English - Proficient User (Understanding, Reading, Listening, Writing: C1)
Greek - Mother Tongue (Understanding, Reading, Listening, Writing: C2)
French - Beginner (Understanding, Reading, Listening, Writing: A2)
Swedish - Beginner (Understanding, Reading, Listening, Writing: A2)

Ⓢ Professional Experience

September 2023 – Present
Assistant Professor, Department of Food Science and Technology, University of West Attica. Athens, Greece.

September 2022 – August 2023
Teaching & Research Staff, Department of Agricultural Sciences, Biotechnology and Food Science, Cyprus University of Technology. Limassol, Cyprus

February 2014 – September 2022
Senior Researcher – Project Manager, Leader of Valorization of Organic Materials area, at Agriculture & Food department of RISE – Research Institutes of Sweden. Gothenburg, Sweden.
- Project Manager for different confidential projects from **Bill & Melinda Gates Foundation Hub** (BMGF) (2019 – now).

- Work Package Leader of "Extraction of high-quality components for improved value chain for ley grass to ethanol and biooil" project. Energimyndigheten project (2019- now).
- Work Task Leader of "NoAW : No Agro-Waste. Innovative approaches to turn agricultural waste into ecological and economic assets" European Union's Horizon 2020 research and innovation programme under grant agreement No 688338. (2016-2021).
- Project Manager at RISE of Erasmus+: SUsustainable Intervention Technologies for controlling FOOD Safety and Stability (SUIT4FOOD), (2017-2020).
- Work Package Leader of "Give peas a chance - new products and markets for the Swedish pea". EIP-Agri Project (2018 - 2020).
- Work Package Leader of Megalegumes-Swedish Protein Crops as Raw Material for the Food Industry" project. EIP-Agri Project (2018-2020).
- Research fellow of "COLD μ WAVE - Energy innovative food process for the production of high quality frozen food". H2020-MSCA-IF-2014 project, (2015-2017).
- Project Manager of "FREEZEWAVE - Innovative and low energy microwave assisted freezing process for high quality foods" ERA-Net, SUSFOOD project. (2015-2018) (<http://freezewave.eu/>, <https://www.youtube.com/watch?v=0h-nVqePjYI>).

January 2014 – February 2015

Researcher at Process and Technology Development Department at SP - Food and Bioscience. Gothenburg, Sweden.

Project: PowTech - Methodology development for understanding powder behavior during low feed rate dosing of cohesive powders into processes. (Funding by the EU seventh framework programme through the "PowTech" Marie Curie Initial Training Network (Project no. EU FP7-PEOPLE-2010-ITN-264722).

February 2012 – January 2014

Post-doc Researcher at GEPEA research unit (Affiliated CNRS 6144) at ONIRIS Nantes Atlantic College of Veterinary Medicine, Food Science and Engineering (ONIRIS - Ecole Nationale Vétérinaire, Agroalimentaire et de l'Alimentation), Nantes, France.

Project: Optimization of industrial process conditions of frozen bread containing fillings. (Funding by TIPIAK Co.) (09/2013-01/2014).

Project: Freezing of food combined with electrical disturbances - Image analysis of food micro-structure. (Funding by Région Pays de la LOIRE). (12/2012-06/2013).

Project: Development of novel technologies concerning food freezing under Microwave Irradiation. At the Department of Food Science and Agricultural Chemistry, Faculty of Agricultural and Environmental Sciences of McGill University. Montreal, Canada. (Funding by Région Pays de la LOIRE). (09/2012-12/2012).

Project: Research on the effect of static electric field during freezing of meat - Image analysis of meat micro-structure. (Funding by Région Pays de la LOIRE). (02/2012-09/2012).

May 2011 – January 2012

Associate researcher at the Institute of Biology, Medicinal Chemistry and Biotechnology - Division of Organic and Medicinal Chemistry of National Hellenic Research Foundation (NHRF). Athens, Greece.

Topic: Detection of flavonoids contained in plant and animal substrates using NMR spectroscopy. (Project Funding by national General Secretariat for Research and Technology).

September 1998 – January 2012

Coaching High School Students in Mathematics, Physics and Chemistry.

October 2010 – February 2011

Material Science **Teacher** at the State Institute of Vocational Training (IVT) in Aigaleo, Athens, Greece.

Fuel Technology Teacher at the State Institute of Vocational Training (IVT) in Ag. Anargyroi, Athens, Greece.

November 2005 – December 2005

Researcher at the Institute of Organic Chemistry and Biochemistry, Academy of Sciences, Prague, **Czech Republic**.

Topic: Application of ionic liquids in enzymic resolution by hydrolysis of cycloalkyl acetates. (Funding by Greek and the Czech governments through the General Secretariat of Research and Technology).

August 2004 – March 2005

Researcher at the laboratory of Biotechnology, National Technical University of Athens, School of Chemical Engineering. Athens, Greece. Topic: Enzymatic transformation of bioactive natural compounds. (Funding by Greek government through the General Secretariat of Research and Technology).

November 2002 – February 2003

Researcher at the laboratory of Glycobiology. University of Gent, Department of Biochemistry, Physiology and Microbiology. Gent, **Belgium**.

Topic: Investigation of Glycoside hydrolases activity produced from fungi *Trichoderma reesei* (renamed as *Hypocrea jecorina*). (Funding by EU – Erasmus grants).

July 2001 – August 2001

Researcher at the Nuclear Magnetic Resonance (NMR) laboratory, Department of Polyelectrolytes and Dispersions of Institut für Polymerforschung Dresden e.V. Dresden, **Germany**. (Funding by IAESTE – DAAD Germany).

July 2000 – August 2000

Production **Process Trainee** (Pilot Plant in Amman). Jordan Phosphate Mines Co., LTD. Amman, **Jordan**. (Funding by IAESTE Jordan).

June 1999 – August 1999

Laboratory Assistant in the Fuel and Lubricants Department. Public Power Corporation. Testing Research and Standards Centre Athens, Greece. (Funding by Public Power Corporation).

© **Further professional certifications**

“Applied Project Management” course, Wenell Management AB, organized by SP - Technical Research Institute of Sweden. (4 days), March 2015, Borås, Sweden.

QMS internal auditor against ISO 9001:2008 certified by the Hellenic Organisation for Standardisation (ELOT). April 2011, Athens, Greece.

“Methodology and practice on the management of research, technology and innovation”. Financed by the General Secretariat for Research and

Technology, Ministry of Development. Athens, Greece. April – June 2008. (100 hours)

“Development and Implementation – Audit and Certification of HACCP”
Organized by: Centre of Continued Education, National Technical University of Athens. Athens, Greece. November – December 2001. (4 weeks).

⊙ **Analytical and other techniques**

- HPLC, LC-MS, GC, GC-MS/MSMS, FTIR, NMR, UV-Vis spectrometry, TLC, DSC, SDS-PAGE.
- Light Microscopy (LM), Image Analysis of Food Microstructure – application to meat tissues and emulsions (dough).
- Enzymatic and chemical reaction processes. Chemical compound isolation by preparative HPLC and FPLC.

⊙ **Computing Skills**

Operational Systems	Microsoft Windows
Applications	Microsoft Office, Sigmaplot
Image Analysis	Visilog 9 Noesis
Protein Simulation Program	Rasmol, Swiss PDB viewer
Biochemical Pathways Simulation Program	Gepasi

⊙ **Grants received**

1. “Extraction of high-quality components for improved value chain for ley grass to ethanol and biooil” project. Energimyndigheten project. (2019-2021). (Budget: 1,327,568 SEK/ Total: 4496916 SEK) (ca. 133,000 €/Total: 450,000 €)
2. “Suit4Food – Sustainable Intervention Technologies for Controlling Food Safety and Stability”. Erasmus+ 2017-1-MT01-KA203-026962. (2017-2020). (Budget: 74,207 €/ Total: 426,323 €)
3. “COLD μ WAVE – Energy innovative food process for the production of high quality frozen food”. H2020-MSCA-IF-2014 project. (2014-2016). (Budget: 173,857 €/ Total: 173,857 €).
4. “FREEZEWAVE - Innovative and low energy microwave assisted freezing process for high quality foods” ERA-Net, SUSFOOD project. (2014-2018). (Budget: 470,000 €/ Total: 1,236,421 €).

⊙ **Research projects funded by the Industrial Sector.**

1. Bill & Melinda Gates Foundation Product Development Hub (BMGF) (2022) (ca. 350,000 €/Total: 1,200,000 €). Project area: *Design and development of multi-fortified food products with micronutrients.*
2. Melt & Marble AB. (2021). (Budget: 150,000 SEK, 15,000 €). Project area: *Evaluation of solid fat content as a function of temperature of edible fats from alternative sources.*
3. ABSOLUT AB- Pernod Ricard (2021). (Budget: 543,400 SEK, ca. 54,000€) Project area: *Valorisation of alcoholic beverages production side-streams through the isolation of compounds with high nutritional value.*
4. Santa Maria AB – Paulig Group. (2020). (Budget: 56,500 SEK, ca. 5,600 €). Project area: *Evaluation of rheological properties of food ingredients.*
5. Leo Pharma. (2020). (Budget: 72,000 SEK, ca. 7,200 €). Project area: *Evaluation of rheological properties of pharmaceutical ingredients.*

6. Mycorena. (2020). (Budget: 200000 SEK, ca. 20,000 €). Project area: *Evaluation of microstructure and properties of single cell protein sources after freezing.*

© **Publications in peer-reviewed Scientific Journals**

1. M. Rodríguez-Arzuaga, D. Felix da Silva, **E. Xanthakis**, K. Aalaei, T. Pawel Czaja, M. C. Añón, A. G. Abraham, L. Ahrné. Impact of wet-mix total solids content and heat treatment on physicochemical and techno-functional properties of infant milk formula powders. *Powder Technology* 390, 473-481. (2021)
2. I. Semenoglou, L. Eliasson, R. Uddstål, T. Tsironi, P. Taoukis, **E. Xanthakis**. Supercritical CO₂ extraction of oil from Arctic charr side streams from filleting processing. *Innovative Food Science & Emerging Technologies* 71, 102702. (2021).
3. S. Albolafio Deltell, M. I. Gil, A. Allende and **E. Xanthakis**. Potentials of wastewater valorization after wet protein extraction from faba bean and pea flours. *Water Resources and Industry* 3 (2). (2021).
4. M. Johansson, **E. Xanthakis**, M. Langton, C. Menzel, F. Vilaplana, D. P. Johansson, P. Lopez-Sanchez. Mixed legume systems of pea protein and unrefined lentil fraction: textural properties and microstructure. *Food Research International*. (2021).
5. R. Hashemifesharaki, **E. Xanthakis**, Z. Altintas, Y. Guo, S. M. T. Gharibzahedi. Microwave-assisted extraction of polysaccharides from the marshmallow roots: Optimization, purification, structure, and bioactivity. *Carbohydrate Polymers* 240, 116301. (2020).
6. S. Bakalis, V. P. Valdramidis, D. Argyropoulos, L. Ahrne, J. Chen, P.J. Cullen, E. Cummins, A. K. Datta, C. Emmanouilidis, T. Foster, P. J. Fryer, O. Gouseti, A. Hospido, K. Knoerzer, A. LeBail, A. G. Marangoni, P. Rao, O. K. Schlüter, P. Taoukis, **E. Xanthakis**, J. F.M. Van Impe. Perspectives from CO+RE: How COVID-19 changed our food systems and food security paradigms. *Current Research in Food Science* 3, 166-172. (2020).
7. A.B. Tobin, M. Mihnea, M. Hildenbrand, A. Miljkovic, G. Garrido-Bañuelos, **E. Xanthakis** and P. Lopez-Sanchez. Bolus rheology and ease of swallowing of particulated semi-solid foods as evaluated by an elderly panel. *Food & Function*. (2020).
8. Monari, S., Ferri, M., Vannini, M., Sisti, L., Marchese, P., Ehrnell, M., **Xanthakis, E.**, Celli, A., Tassoni, A. Cascade strategies for the full valorisation of Garganega white grape pomace towards bioactive extracts and bio-based materials. *PLoS ONE*, 15. (2020).
9. M. Ferri, M. Vannini, M. Ehrnell, L. Eliasson, **E. Xanthakis**, S. Monari, L. Sisti, P. Marchese, A. Celli, A. Tassoni. From winery waste to bioactive compounds and new polymeric biocomposites: a contribution to the circular economy concept. *Journal of Advanced Research* 24, 1-11. (2020)
10. P. K. Jha, S. Chevallier, **E. Xanthakis**, V. Jury, A. Le-Bail, Effect of innovative microwave assisted freezing (MAF) on the quality attributes of apples and potatoes, *Food Chemistry*, Volume 309, 125594, (2020).
11. P. K Jha, K. Vidot, J. Fontaine, **E. Xanthakis**, X. Falourd, V. Jury, A Le-bail. "Benchmarking of techniques used to assess the freeze damage in potatoes". *Journal of Food Engineering* 262, 60-74. (2019).
12. Dalvi-Isfahan M., Jha P.K., Tavakoli J., Daraei-Garmakhany A., **Xanthakis E.**, Le-Bail A. "Review on identification, underlying mechanisms and evaluation of freezing damage". *Journal of Food Engineering*, 255, 50-60. (2019).
13. P. K. Jha, **E. Xanthakis**, S. Chevallier, V. Jury, A. Le-Bail. "Assessment of freeze damage in fruits and vegetables". *Food Research International Journal* 255, 50-60. (2019).
14. **E. Xanthakis**, E. Gogou, P. Taoukis, L. Ahrné. "Effect of microwave assisted blanching on the ascorbic acid oxidase inactivation and vitamin C degradation in frozen mangoes" *Innovative Food Science & Emerging Technologies*, 48, 248-257. (2018).

15. P.K.Jha, E. **Xanthakis**, V. Jury, M. Havet, A. Le-Bail. "Advances of electro-freezing in food processing". *Current Opinion in Food Science*, 23,85-89. (2018).
16. P. K. Jha, E. **Xanthakis**, V. Jury and A. Le-Bail. "An Overview on Magnetic Field and Electric Field Interactions with Ice Crystallisation; Application in the Case of Frozen Food". *Crystals* 7, 299. (2017)
17. Dalvi-Isfahan M., Hamdami N., **Xanthakis E.**, Le-Bail A. "Review on the control of ice nucleation by ultrasound waves, electric and magnetic fields". *Journal of Food Engineering* **195**, 222–234. (2017).
18. Dalvi-Isfahan M., Hamdami N., Le-Bail A., **Xanthakis E.** "The principles of high voltage electric field and its application in food processing: a review". *Food Research International* 89 (1) 48–62. (2016).
19. K. Slettengren, **E. Xanthakis**, L. Ahrné, E.J. Windhab. Flow properties of spices measured with PFT in comparison to RST. *International Journal of Food Properties* **19(7)**, 1475-1482. (2016).
20. **E. Xanthakis**, J. R. Van Ommen, L. Ahrné. "Flowability characterization of nanopowders". *Powder Technology* **286**, 138-143. (2015).
21. P. Shenoy, **E. Xanthakis**, F. Innings, C. Jonsson, J. Fitzpatrick, L. Ahrné. "Dry Mixing of Food Powders: Effect of water content and composition on mixture quality of binary mixtures". *Journal of Food Engineering*, **149**, 229–236 (2015).
22. **E. Xanthakis**, A. Le-Bail, H. Ramaswamy. "Development of an innovative microwave assisted food freezing process". *Innovative Food Science & Emerging Technologies* **26**, 176–181 (2014).
23. **E. Xanthakis**, M. Havet, S. Chevallier, J. Abadie & A. Le-Bail. "Effect of static electric field on ice crystal size reduction during freezing of pork meat" *Innovative Food Science & Emerging Technologies* **20**: 115–120. (2013).
24. **E. Xanthakis**, E. Theodosiou, H. Stamatis, S. Magkouta, H. Loutrari, C. Roussos & F. N. Kolisis. "Biotransformations of natural compounds: Structural and functional diversity of novel derivatives" *Pure and Applied Chemistry* **82** (1): 1 – 16 (2010).
25. **E. Xanthakis**, S. Magkouta, H. Loutrari, H. Stamatis, C. Roussos & F. N. Kolisis. "Enzymatic synthesis of perillyl alcohol derivatives and investigation of their antiproliferative activity" *Biocatalysis and Biotransformation* **27** (3): 170 – 178 (2009).
26. K. Hlavsova, Z. Wimmer, **E. Xanthakis**, P. Bernasek, H. Sovova and M. Zarevucka. "Lipase Activity Enhancement by SC-CO₂ Treatment" *Zeitschrift fur Naturforschung - Section B Journal of Chemical Sciences* **63** (6): 779 – 784. (2008).
27. **E. Xanthakis**, M. Zarevucka, D. Saman, M. Wimmerova, F.N. Kolisis and Z. Wimmer. «Application of ionic liquids in enzymic resolution by hydrolysis of cycloalkyl acetates» *Tetrahedron: Asymmetry* **17**: 2987–2992. (2006).

© *Book chapters*

1. F. J. Barba, L. Ahrné, **E. Xanthakis**, M. G. Landerslev, V. Orlien. "Chapter 2. Innovative technologies". In Francisco J. Barba; Mohamed Koubaa; Vibeke Orlien; Anderson Sant'Ana (Eds.), *Innovative Technologies for Food Preservation: Inactivation of spoilage and pathogenic microorganisms*. Publisher: Elsevier Academic Press. (2017).
2. **E. Xanthakis**, V. Valdramidis. "Impact of heating operations on the microbial ecology of foods". In Anderson de Souza Sant'Ana (Eds.), *Modeling the Microbial Ecology of Foods: Quantitative Microbiology in Food Processing*, Chapter: 5, Publisher: John Wiley & Sons, Ltd., pp.117-142 (2017).
3. **E. Xanthakis**, A. Le-Bail, M. Havet. "Chapter 30 - Freezing Combined with Electrical and Magnetic Disturbances". In D.W. Sun (Eds.), *Emerging Technologies for Food Processing* (2nd Edition). Elsevier Academic Press. (2014).

© *Conferences and Popular Science Publications*

1. G. Gustinelli, P. Andreu-Cabedo, E. Lopez-Quiroga, E. **Xanthakis**. Influence of microwave assisted freezing parameters on ice crystal growth. *Refrigeration Science and Technology*, (April 2020).
2. **E. Xanthakis**. Water/ice transitions and food quality. Keynote invited speaker. <http://www.fffostconference.com/conference-speakers.asp>. 32nd EFFoST International Conference. Nantes, France, 6-8 November 2018.
3. E. Lopez-Quiroga, P. Andreu, P.J. Fryer, L. Ahrné, S. Bakalis, **E. Xanthakis**. Food structuring through crystallisation: A modelling approach. 32nd EFFoST International Conference. Nantes, France, 6-8 November 2018.
4. L. Eliasson, J. Huen, I. Matullat, P. Kumar Jha, A. Le-Bail, **E. Xanthakis**. Microwave assisted freezing of meat and fish matrices. 32nd EFFoST International Conference. Nantes, France, 6-8 November 2018.
5. Jha, P.K., Jury, V., Chevallier, S., **Xanthakis**, E., Le-Bail, A. Freezewave H2020 project-microwave assisted freezing of potato. *Refrigeration Science and Technology*, 2018, pp. 190-195.
6. **Xanthakis**, E., Huen, J., Eliasson, L., Jha, P.K., Le-Bail, A., Shrestha, M. Evaluation of microwave assisted freezing (MAF) impact on meat and fish matrices. *Refrigeration Science and Technology*, 2018, pp. 176-181
7. I. Matullat, J. Huen, **E. Xanthakis**, L. Eliasson, P.K. Jha, A. Le Bail. Sensory evaluation of potatoes, chicken meat, cod fish and emulsions after microwave-assisted freezing. 32nd EFFoST International Conference. Nantes, France, 6-8 November 2018.
8. **E. Xanthakis**, P. Kumar Jha, A. Da Silva, L. Eliasson, S. Isaksson, A. Le-Bail & L. Ahrné. Microwave Assisted Freezing of Vegetables. 31st EFFoST International Conference, Sitges, Spain, 13-16 November 2017.
9. A. Le-Bail, S. Curet, M. Havet, P. Jha, V. Jury, O. Rouaud, M. Sadot, **E. Xanthakis**, S. Isaksson, J. Huen, M. Shrestha & J. P. Bernard. FREEZEWAVE SUSFOOD ERA-net: Freezing assisted by low energy microwave irradiation to improve frozen food quality. 31st EFFoST International Conference, Sitges, Spain, 13-16 November 2017.
10. Isaksson, S., Sadot, M. Da Silva, A., Curet, S., Rouaud, O., Le-bail, A., Havet, M., **Xanthakis**, E., "Temperature-Dependent Dielectric Properties of Foods during Freezing and Thawing, conference paper presented at the 16th International Conference on Microwave and High Frequency Heating AMPERE, Delft, the Netherlands, September 14-17, 2017.
11. Le-Bail, A., Jha, P., **Xanthakis**, E., Havet, M., Jury, V. "Phase change under static electrical field; in the case of lipids". *Refrigeration Science and Technology* **2016**, 138-143. 2016.
12. **E. Xanthakis**, E. Kaunisto, J. Berg, S. Isaksson, A. Le-Bail, L. Ahrné. "Evaluation of dry blanching and microwave assisted freezing of fruits". 30th EFFoST International Conference, Vienna Austria, 28-30 November 2016.
13. E. Lopez-Quiroga, F.S. Mohd Salleh, P.J. Fryer, S. Bakalis, **E. Xanthakis** - "Model-based study of water crystallisation in food systems". 30th EFFoST International Conference, Vienna Austria, 28-30 November 2016.
14. **E. Xanthakis**, E. Kaunisto, M. Duvernay, A. Le-Bail, and L. Ahrné. Microwave Assisted Blanching and Novel Freezing Methods of Fruits. IUFOST-18th World Congress of Food Science and Technology. 21-25 August 2016, Dublin, Ireland.
15. **E. Xanthakis**, E. Kaunisto, S. Isaksson, L. Ahrné. "COLDµWAVE - Investigation of microwave blanching of vegetables" 29th EFFoST International Conference, Athens Greece, 10-12 November 2015.

16. S. Isaksson, E. Kaunisto, **E. Xanthakis**, L. Ahrné. "FREEZEWAVE - Investigation of dielectric properties of food matrices for modelling of microwave assisted freezing" 29th EFFoST International Conference, Athens Greece, 10-12 November 2015.
 17. A. Le-Bail, S. Curet, M. Havet, V. Jury, O. Rouaud, M. Sadot, **E. Xanthakis**, S. Isaksson, L. Ahrne, T. Park et al. "FREEZEWAVE- A new European project on freezing under microwaves irradiation" 29th EFFoST International Conference, Athens Greece, 10-12 November 2015.
 18. A. Le-Bail, **E. Xanthakis**, M. Havet. "Freezing under electrical and magnetic disturbances; A review" ICR2015, Yokohama, Japan. 16 - 22 August 2015.
 19. **E. Xanthakis**, A. Le-Bail, M. Shrestha, L. Ahrne, J-P. Bernard. "FREEZEWAVE - Innovative and low energy microwave assisted freezing process for high quality foods" ICR2015, Yokohama, Japan. 16 - 22 August 2015.
 20. A. Le-Bail, **E. Xanthakis**, H.S. Ramaswamy, M. Havet. "Impact of surface roughness and of electrical disturbances on crystallization in food systems" ICEF 12 International Congress, Quebec City, Canada. 14 - 18 June 2015.
 21. **E. Xanthakis**, A. Le-Bail, H. Ramaswamy. "Congélation en présence de micro-ondes: Application a la viande de porc". *Revue Générale Froid et Conditionnement d'Air*, 1147-1148: 32-36. (Octobre - Novembre 2014).
 22. **E. Xanthakis**, K. Tammel, J. Fitzpatrick, L. Ahrné. "Influence of water activity on flow properties of constituent powders in spice mixes". 28th EFFoST International Conference & 7th International Food Factory for the Future Conference, Uppsala, Sweden. 25-28 November 2014.
 23. **E. Xanthakis**, A. Le-Bail, H. Ramaswamy. "Development and implementation of an innovative food freezing under microwave radiation process". 28th EFFoST International Conference & 7th International Food Factory for the Future Conference, Uppsala, Sweden. 25-28 November 2014.
 24. **E. Xanthakis**, S. Chevallier, A. Le-Bail. "Congélation de la viande de porc sous champ électrique statique: effet sur la taille des cristaux de glace et la structure". *La Revue Générale Froid et Conditionnement d'Air*, 1137: 48-52. (October 2013).
 25. **E. Xanthakis**, S. Chevallier, A. Le-Bail, J. Abadie & M. Havet. "Freezing of pork meat under static electric field; Impact on ice crystals size and structure". 2nd IIR International Conference on Sustainability and the Cold Chain, p.63. Paris, France. 2-4 April 2013.
 26. **E. Xanthakis**, A. Le-Bail, S. Chevallier, J. Abadie & M. Havet. «Congélation sous champ électrique statiques: résultats récents». *La Revue des Industries Alimentaires et Agricoles (IAA)*: 18 - 19. (Janvier - Février 2013).
 27. A. Le-Bail, **E. Xanthakis** & M. Havet. "Recent Innovations and opportunities for refrigeration applied to food". 3rd International Conference on Food Technology at IICPT (3rd INCOFTECH), Thanjavur, India. 4 - 5 January 2013.
 28. A. Le-Bail, **E. Xanthakis**, M. Thiam & M. Havet. "Refrigeration applied to food; Recent innovations". 2012 CIGR Section VII International Technical Symposium on "Innovating the Food Value Chain" - Postharvest Technology and Agri-Food Processing. Stellenbosch, South Africa. 25 - 29 November 2012.
 29. **Xanthakis E.**, Magkouta S., Mistriotis P., Stamatis H., Roussos C., Kolisis F.N. , Loutrari H. "Enzymatic synthesis of novel perillyl alcohol derivatives and evaluation of their anti-tumor activity". 13th State-of-the-art Interdisciplinary Review Course on Pulmonary Diseases, Critical Care, Emergency Medicine and Nursing Care, p.74. Athens, Greece. 2-4 April 2009.
 30. **E. Xanthakis**, P. Mistriotis, H. Stamatis, S. Magkouta, H. Loutrari, C. Roussos and F. Kolisis. "Biotransformations of natural compounds: Structural and functional diversity of novel derivatives". 13th International Biotechnology Symposium and Exhibition. Journal of Biotechnology, Vol. 136, Supplement 1, p.S280. Dalian, China. October 2008.
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31. E. Xanthakis, S. Magkouta, H. Loutrari, H. Stamatis, F.Kolisis. "Synthesis of amphipathic derivatives of perillyl glucoside by lipase-catalysed esterification in non conventional media". 6th Euro Fed Lipid Congress. Athens, Greece. September 2008.
32. E. Xanthakis, S. Bichakis, H. Stamatis, F. Kolisis "Enzymatic synthesis of amphipathic derivatives of perillyl alcohol in non conventional media". 5th World Congress on Industrial Biotechnology and Bioprocessing. Chicago, Illinois, USA. April 2008.
33. E. Xanthakis, P. Mistriotis, H. Stamatis, F. Kolisis. "Bi-enzyme system for the glucosidation/esterification of natural bioactive compounds. The case of perillyl alcohol" Hellenic Society of Biochemistry & Molecular Biology 59th Meeting. Volume 54 p.305. Athens, Greece. December 2007.
34. E. Xanthakis, P. Mistriotis, H. Stamatis, F. Kolisis. "Studies on the enzymatic glucosidation of bioactive constituents contained in the essential oil of Chios mastic gum" 2nd Panhellenic Scientific Congress - Biotechnology and Food Technology. p. 43-47. Athens, Greece. March 2007.
35. E. Xanthakis, H. Stamatis, F. Kolisis. "Studies on the enzymatic glucosidation of the monoterpene Perillyl alcohol contained in the essential oil of mastic gum" Protein Design and Evolution for Biocatalysis Conference. p. P42. Greifswald, Germany. September 2006.
36. E. Xanthakis, H. Stamatis, F. Kolisis. "Glycosidation of Perillyl Alcohol Catalysed by β -Glucosidase" Hellenic Society of Biochemistry & Molecular Biology 57th Meeting. Volume 52 p.226. Athens, Greece. December 2005.
37. E. Xanthakis, H. Stamatis, F.N. Kolisis. "Biocatalytical transformation fo Mastic oil compounds". Greek Lipid Forum. p. Π-30. Athens, Greece. June 2005.
38. E. Xanthakis, A. Kontogianni, F.N. Kolisis, H. Stamatis. "Kinetic study of enzymatic transesterification of rutin" p.1173-1176. Patras, Greece. May 2003.

© *Distinctions*

2005, 2006 & 2007

"D. Thomaidi award" (National Technical University of Athens), for Innovative scientific assignment published.

© *Invited Reviewer in Scientific Journals*

- Innovative Food Science and Emerging Technologies Journal (IFSET), Elsevier.
- Journal of Food Engineering, Elsevier.
- Current Opinion in Food Science Journal, Elsevier.
- Journal of Applied Microbiology, Elsevier.
- Food and Bioproducts Processing, Elsevier.

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- European Commission. (MSCA Individual Fellowship programme, 2019).
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