

PERSONAL DATA:

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SHORT DESCRIPTION:

Constantina Tzia (PhD in Chemical Engineering from NTUA) is a Professor in the Laboratory of Food Chemistry and Technology in the School of Chemical Engineering of NTUA.

She has a 30 years' experience in teaching and research. Her teaching experience includes undergraduate and postgraduate courses, laboratory exercises, seminars and supervision of diploma (6-9 in average per year, more than 200 already completed) and doctoral theses (6 in progress and 10 completed). She delivers seminars on topics related to: Food quality, ISO 9000 and HACCP in the food industry, Sensory evaluation of foods, Food laboratory accreditation and Statistical Process Control (SPC) in the food industry. Moreover, she is the technical director of the accredited sensory laboratory.

The main research fields of Prof. C. Tzia are: food processing (extraction, chilling, freezing, drying), food technology (oils and fats, olive oil, dairy, bakery products, fruits/vegetables, protein isolates), functional foods, innovative methods of food processing (edible coating or films, ultrasound application, encapsulation), functional foods, food by-products utilization (oilseeds, tomatoseeds, whey), food quality, food hygiene and safety (HACCP), potable water processing, quality control of food processes (SPC), sensory evaluation of foods, shelf life of foods, new food ingredients and new food product development.

Prof. C. Tzia has already collaborated with many food industries in research programs or as a technical consultant. She has also participated in several research and educational programs related to education, hygiene and food safety, the application of HACCP, food preparation/processing and production of teaching materials in electronic form. She has published almost 100 scientific papers in international peer reviewed journals and more than 200 oral presentations/posters in international and Greek conferences.

EDUCATION:

- Diploma in Chemical Engineering, NTUA, 1977
Diploma Thesis: "Regeneration of catalyst molecular sieves 3X" - Supervisor Professor: J. Maragozis
- Ph.D. in Chemical Engineering, NTUA, 1987
Doctoral Thesis: "A study on the refining of high acidity solvent-extracted olive oils" - Supervisor Professor: C. D. Thomopoulos

PROFESSIONAL ACTIVITIES:

1978-1981: Quality Control Department in Paints Industry "TRAPANCO P. TRAKADAS S.A."

1981-2020: Laboratory of Food Chemistry and Technology of the Chemical Engineering Department of NTUA. I have been appointed as a scientific assistant, I have been elected as lecturer at 1989, as assistant professor at 1993, as associate professor at 2001 and as Professor at 2007.

LECTURE – COURSES – LABORATORY EXERCISES:

Food Science and Technology, Food Chemistry and Technology, Food Science and Engineering, Technology and Design in the Food Industries, Design of the Food Industries - Food Processing and Preservation, Design of the Food Industries - Quality and Safety Assurance of Foods.

DIPLOMA THESIS:

Supervision of 210 diploma thesis.

PHD THESIS:

Completion of 10 doctoral dissertations (and 6 still in progress).

TEACHING IN OTHER INSTITUTIONS:

Lectures in MSc Postgraduate Programs and supervision of postgraduate dissertations in other institutions.

SEMINARS:

Food Quality, Food Hygiene and Safety, Hazard Analysis and Critical Control Points (HACCP) in the food industry, HACCP and PRPs application in the food industry, HACCP and PRPs in food catering and hospital kitchens, Food Sensory Evaluation, Food Laboratory Accreditation, Statistical Process Control (SPC) in the Food Industry.

PAPERS PUBLISHED IN PEER REVIEWED JOURNALS

"IMPROVEMENT OF THE BLEACHING EARTH ACTIVITY BY THE ADDITION OF MAGNESIUM OXIDE", C. D. Thomopoulos, C. E. Tzia, K. G. Papathanasiou, I. E. Angelopoulou, *Grasas y Aceites*, 1989, 40(2): 90-96.

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"OREGANO FLAVONOIDS AS LIPIDS ANTIOXIDANTS", S. A. Vekiari, V. Oreopoulou, C. Tzia, C. D. Thomopoulos, *J.A.O.C.S.*, 1993, 70(5): 483-487.

- "PROTEIN ISOLATES WITH REDUCED GOSSYPOL CONTENT FROM SCREW-PRESSED COTTONSEED MEAL", G. N. Liadakis, A. Floridis, C. Tzia, V. Oreopoulou, J. Agric. Food Chem., 1993, 41(6): 918-922.
- "THE EFFECT OF DEGUMMING BY HYDRATION ON THE PURIFICATION OF HIGH ACIDITY SOLVENT EXTRACTED OLIVE OIL", C. D. Thomopoulos, C. Tzia, Grasas y Aceites, 1993, 44(4-5): 259-262.
- "FERMENTATION OF ORANGE PROCESSING WASTES FOR CITRIC ACID PRODUCTION", G. Aravantinos-Zafiris, V. Oreopoulou, C. Tzia, C. D. Thomopoulos, J. of the Sci. of Food and Agric., 1994, 65, 117-120.
- "FIBRE FRACTION FROM ORANGE PEEL RESIDUES AFTER PECTIN EXTRACTION", G. Aravantinos-Zafiris, V. Oreopoulou, C. Tzia, C. D. Thomopoulos, Lebensm. Wiss. und Technol., 1994, 27, 468-471.
- "PROTEIN ISOLATION FROM TOMATO SEED MEAL, EXTRACTION OPTIMIZATION", G. N. Liadakis, C. Tzia, V. Oreopoulou, C. D. Thomopoulos, J. Food Sci., 1995, 3, 477-482.
- "TRACE ELEMENT NUTRITIONAL VALUE OF DRIED DESSERTS", A. Kyritsis, G. D. Kanas, C. Tzia, J. of Radioanalytical and Nuclear Chemistry, 1996, 217(2): 209-219.
- "ISOLATION OF TOMATO SEED MEAL PROTEINS WITH SALT SOLUTIONS", G.N. Liadakis, C.Tzia, V. Oreopoulou, C.D. Thomopoulos, J. Food Sci., 1998, 63(3): 450-453.
- "PRODUCTION OF AN ESTERASE FROM *Fusarium oxysporum* CATALYSING TRANSESTERIFICATION REACTIONS IN ORGANIC SOLVENTS", P. Christakopoulos, B. Tzalas, D. Mamma, H. Stamatis, G.N. Liadakis, C. Tzia, D. Kekos, F.N. Kolisis, B.J. Macris, Process Biochemistry, 1998, 33(7): 729-733.
- "NATURAL ANTIOXIDANTS FROM *SALVIA TRILOBA* FOR VEGETABLE OILS", J. Protogeris, V. Oreopoulou, C. Tzia, Riv. Ital. delle Sostanze Grasse, 1998, 75(11): 507-509.
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- "EFFECT OF HEATING AND ACID ON THE YIELD AND QUALITY OF CHEESE PRODUCED FROM UF-CONCENTRATED WHEY", E. A. Touzopoulou, C. Tzia, V. Oreopoulou and C.D. Thomopoulos, Milchwissenschaft, 2000, 55(6): 322-325.
- "A KNOWLEDGE BASE FOR THE APPARENT MASS DIFFUSION COEFFICIENT (DEFF) OF FOODS", Danae Doulia, C. Tzia and V. Gekas, International Journal of Food Properties, 2000, 3(1): 1-14.
- "DETERMINATION OF ETU IN TOMATOES AND TOMATO PRODUCTS BY HPLC/PDA, EVALUATION OF CLEANUP PROCEDURES", Stella Kontou, Despina Tsiipi, Vassiliki Oreopoulou and Constantina Tzia, J. Agric. Food Chem, 2001, 49(3): 1090-1097.
- "EFFECT OF FAT MIMETICS ON PHYSICAL, TEXTURAL AND SENSORY PROPERTIES OF COOKIES", E. I. Zoulias, V. Oreopoulou, C. Tzia, International Journal of Food Properties, 2000, 3(3): 385-397.
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- "PLANT DESIGN FOR PRODUCING BAKERY PRODUCTS WITH MAP TECHNOLOGY", I.S. Kotsianis, V. Giannou and C. Tzia, Trends in Food Science and Technology, 2002, 13: 319-324.
- "A KINETIC STUDY OF OIL DETERIORATION DURING FRYING AND A COMPARISON WITH HEATING", Dimitra P. Houhoula, Vassiliki Oreopoulou and Constantina Tzia, J.A.O.C.S., 2002, 79(2): 133-137.
- "QUALITY AND SAFETY ASSURANCE IN WINEMAKING", Christaki T., Tzia C., Food Control, 2002, 13: 503-517.
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- "ANTIOXIDANT EFFICIENCY OF OREGANO DURING FRYING AND STORAGE OF POTATO CHIPS", D. Houhoula, V. Oreopoulou, C. Tzia, *J Sci. Food Agric.*, 2003, 83: 1499-1503.
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- "IMPLEMENTATION OF HACCP PRINCIPLES IN DRINKING WATER", I. Damikouka, A. Katsiri, C. Tzia, *Desalination*, 2007, 210: 138-145.
- "INDUSTRIAL YOGURT MANUFACTURE: MONITORING OF FERMENTATION PROCESS AND IMPROVEMENT OF FINAL PRODUCT QUALITY", C. Soukoulis, P. Panagiotidis, R. Koureli, and C. Tzia, *J. of Dairy Science*, 2007, 90: 2641-2654.
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- "EFFECT OF DIFFERENT RAISIN JUICE PREPARATIONS ON SELECTED PROPERTIES OF GLUTEN FREE BREAD", Dimitrios Sabanis, Constantina Tzia and Spyridon Papadakis, *Food Bioprocess Technology*, 2007 (DOI 10.1007/s11947-007-0027-9) (2008) pp. 374-383.
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- "RESPONSE SURFACE MAPPING OF THE SENSORY CHARACTERISTICS AND ACCEPTABILITY OF CHOCOLATE ICE CREAM CONTAINING ALTERNATIVE SWEETENING AGENTS", Soukoulis Christos, Tzia Constantina, *Sensory Studies*, 2010, 25:50-75.
- "QUALITY AND SAFETY ASSURANCE ACCORDING TO ISO 22000:2005 IN A MEAT DELICATESSEN INDUSTRY OF CYPRUS", Antonis Zorpas, Constantina Tzia, Irene Voukali, Athina Panayiotou, *The Open Food Science Journal*, 2010, 4: 30-42.
- "SENSORY PROFILING AND HEDONIC JUDGEMENT OF PROBIOTIC ICE CREAM AS A FUNCTION OF HYDROCOLLOIDS, YOGURT AND MILK FAT CONTENT", Christos Soukoulis, Eleni Lyroni, Constantina Tzia, *LWT - Food Science and Technology*, 2010, 43(9): 1351-1358.
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- "THE IMPLEMENTATION OF A NEW ISO 22000 IN THE CYPRUS OLIVE OIL INDUSTRY", A. Zorpas, C. Tzia, *The Open Food Science Journal*, 2010.
- "VITAMIN FORTIFIED RICE GRAIN USING SPRAYING AND SOAKING METHODS", A. Kyritsi, C. Tzia, V.T. Karathanos, *LWT - Food Science and Technology*, 2010, 44: 312-320.
- "DEVELOPMENT OF BAKERY FOODS ENRICHED WITH INSOLUBLE FIBRES: FUNCTIONAL PROPERTIES REQUIRED FOR ITS INCORPORATION", D. Lebesi, C. Tzia, *Dietary Fibre: New frontiers for food and health*, Ed. By J.W. van der Kamp, J. Jones, B. McCleary, D. Topping, Wageningen Academic Publishers, 2010, 121-133.
- "SENSORY PROPERTIES AND ACCEPTABILITY OF CORN AND LENTIL EXTRUDED PUFFS", A. Lazou, M. Krokida and C. Tzia, *Journal of Sensory Studies*, 2010, DOI: 10.1111/J.1745-459X.2010.00308.X

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- "PRICE ESTIMATION AND ECONOMIC EVALUATION OF THE PRODUCTION COST OF RED WINES PRODUCED BY IMMOBILIZED CELLS ON DRIED RAISIN BERRIES", Argiris Tsakiris, Kiriaki Sotirakoglou, Panagiotis Kandyliis, Panagiotis Kaldis, Constantina Tzia, Yannis Kourkoutas, 2011, *International Journal of Wine Research*, 3: 1-8.
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- "EFFECT OF HYDROCOLLOIDS ON SELECTED PROPERTIES OF GLUTEN FREE DOUGH AND BREAD", D. Sabanis and C. Tzia, *Food Science and Technology International*, 2011, 17(4): 279-291.
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