

PERSONAL INFORMATION	
NAME SURNAME	PETROS S. TAOUKIS
DATE OF BIRTH	19/05/1960
PLACE OF RESIDENCE	ATHENS, GREECE
e-mail	taoukis@chemeng.ntua.gr
TEL.	+30 210 7723171
WEBSITE	www.taoukisfoodntua.net/
LINKEDIN	www.linkedin.com/in/petros-taoukis-65b28b6b/

CURRENT POSITION(S)

2010 - Full Professor
today Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Greece

PREVIOUS POSITIONS

2005 –2010 Associate Professor
 Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Greece

2000 –2005 Assistant Professor
 Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Greece

1995 –2000 Lecturer
 Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Greece

1992 –1995 Director of Research and Development Department
 KnorrBestfoods Hellas (currently Unilever), Athens, Greece

1991 –1992 Research Associate I
 Institute of Agricultural Products, National Agricultural Research Foundation, Athens, Greece

1988 –1989 Postdoctoral Research Associate
 Department of Food Science, University of Minnesota, USA

1982 –1988 Research and Teaching Assistant
 Department of Food Science, University of Minnesota, USA

EDUCATION

1985 –1988 Food Science, University of Minnesota, USA. Time - Temperature Indicators as Shelf Life Monitors of Food Products, PhD

1982 - 1985 Food Science, University of Minnesota, USA Title of Master Thesis: Isotherm Migration Method Applied to the Microwave Thawing of Food Systems, MSc

1978 - 1982 National Technical University of Athens, School of Chemical Engineering, Chemical Engineer Diploma

Results of his research has been **published** in patents (1), scientific books (1), peer reviewed scientific manuscripts (143), book chapters (35) and scientific conference proceedings (>450), with more than **4130 citations (h-index: 37)** according to Scopus, and more than **6750 citations (h-index: 45)** according to Google Scholar.

LIST OF REPRESENTATIVE PUBLICATIONS in peer reviewed scientific journals (out of 143)

- Taoukis, P., Davis, E. A., Gordon, J., Talmon, Y. (1987). Mathematical Modeling of Microwave Thawing by the Modified Isotherm Migration Method. *Journal of Food Science*, 52(2), 455-463.
- Taoukis, P. S., Labuza, T. P. (1989). Applicability of Time - Temperature indicators as shelf-life monitors of food products. *Journal of Food Science*, 54(4), 783-788.
- Pecek, C., Warthesen, J., Taoukis, P. (1990). A Kinetic Model for the Equilibration of Isomeric β -carotenes. *Journal of Agricultural & Food Chemistry*, 38, 41-45.
- Stolt, M, Stoforos, N.G., Taoukis, P.S., Autio, K. (1999). Evaluation and modelling of rheological properties of high pressure treated waxy maize starch dispersions. *Journal of Food Engineering*, 40, 293-298.
- Giannakourou, M.C., Koutsoumanis, K., Nychas, G.J.E., Taoukis, P.S. (2001). Development and assessment of an intelligent shelf life decision system for quality optimisation of the food chill chain. *J Food Prot*, 64(7), 1051-1057.
- Koutsoumanis, K, Giannakourou, M.C., Taoukis, P.S., Nychas, G.J.E. (2002). Application of shelf life decision system (SLDS) to marine cultured fish quality. *International Journal of Food Microbiology*, 73, 375-382.
- Dermesonlouoglou, E.K., Giannakourou, M.C., Taoukis, P.S. (2007). Kinetic modelling of the degradation of quality of osmo-dehydrofrozen tomatoes during storage. *Food Chemistry*, 103(3), 985-993.
- Katsaros, G.I., Katapodis, P., Taoukis, P.S. (2009). Modeling the Effect of Temperature and High Hydrostatic Pressure on the Proteolytic Activity of Kiwi Fruit Juice. *Journal of Food Engineering*, 94, 40-4.
- Gogou, E., Katapodis, P., Taoukis, P.S. (2010). High Pressure Inactivation Kinetics of a *Thermomyces lanuginosus* Xylanase Evaluated as a Process Indicator. *Journal of Food Science*, 75(6), E379-E386.
- Alexandrakis, Z., Kyriakopoulou, K., Katsaros, G., Krokida, M., Taoukis, P. (2014). Selection of Process Conditions for High Pressure Pasteurization of Sea Buckthorn Juice Retaining High Antioxidant Activity. *Food & Bioprocess Technology*, 7, 3226-3234.
- Dermesonlouoglou, E., Zachariou, I., Andreou, V., Taoukis, P.S. (2016). Effect of pulsed electric fields on mass transfer and quality of osmotically dehydrated kiwifruit. *Food & Bioprocess Processing*, 100, 535-544.
- Choulitoudi, E., Bravou, K., Bimpilas, A., Tsironi, T., Tsimogiannis, D., Taoukis, P., Oreopoulou, V. (2016). Antimicrobial and antioxidant activity of *Satureja thymbra* in gilthead seabream fillets edible coating. *Food & Bioprocess Processing*, 100, 570-577.
- Tsironi, T., Giannoglou, M., Platakou, E., Taoukis, P. (2016). Evaluation of Time Temperature Integrators for shelf-life monitoring of frozen seafood under real cold chain conditions. *Food Packaging & Shelf Life*, 10, 46-53.
- Saguy, S., Taoukis, P.S. (2017). From open innovation to enginomics: Paradigm shifts. *Trends in Food Science & Technology*, 60, 64-70.
- Andreou, V., Dimopoulos, G., Alexandrakis, Z., Katsaros, G., Oikonomou, D., Toepfl, S., Heinz, V., Taoukis, P. (2017). Shelf-life Evaluation of Virgin Olive Oil Extracted from Olives subjected to Nonthermal Pretreatments for Yield Increase. *Innov Food Sci Em Tech* 40, 52-57.
- Andreou, V., Dimopoulos, G., Katsaros, G., Taoukis, P. (2016). Comparison of the application of high pressure and pulsed electric fields technologies on the selective inactivation of endogenous enzymes in tomato products. *Innovative Food Science & Emerging Technologies*, 38, 349-355.
- Dermesonlouoglou, E.K., Andreou, V., Alexandrakis, Z., Katsaros, G.J., Giannakourou, M.C., Taoukis, P.S. (2017). The Hurdle effect of Osmotic Pre-treatment and High Pressure Cold Pasteurization On the Shelflife Extension of Fresh-Cut Tomatoes. *International Journal of Food Science & Technology*, 52(4), 916-926.
- Soukoulis, C., Tsevdou, M., Andre, C.M., Cambier, S., Yonekura, L., Taoukis, P.S., Hoffmann, L. (2017). Modulation of chemical stability and in vitro bioaccessibility of beta-carotene loaded in kappa-carrageenan oil-in-gel emulsions. *Food Chemistry*, 220, 208-218.
- Choulitoudi E., Ganiari S., Tsironi T., Ntzimani A., Tsimogiannis D., Taoukis P., Oreopoulou V. (2017) Edible coating enriched with rosemary extracts to enhance oxidative and microbial stability of smoked eel fillets. *Food Packaging and Shelf Life*, 12, 107-113.
- Soukoulis, C., Tsevdou, M., Yonekura, L., Cambier, S., Taoukis, P.S., Hoffmann, L. (2017). Does kappa-carrageenan thermoreversible gelation affect β -carotene oxidative degradation and bioaccessibility in o/w emulsions? *Carbohydrate Polymers*, 167, 259–269.
- Katsaros G., Alexandrakis Z., Taoukis P. (2017). Kinetic Assessment of High Pressure Inactivation of Different Plant Origin Pectinmethylesterase Enzymes. *Food Engineering Reviews*, 9 (3), pp. 170-189.

- Andreou, V., Tsironi, T., Dermesonlouoglou, E., Katsaros, G., Taoukis, P. (2018). Combinatory effect of osmotic and high pressure processing on shelf life extension of animal origin products – Application to chilled chicken breast fillets. *Food Packaging & Shelf Life*, 15, 43-51.
- Dermesonlouoglou, E., Chalkia, A., Dimopoulos, G., Taoukis, P. (2018). Combined effect of pulsed electric field and osmotic dehydration pre-treatments on mass transfer and quality of air dried goji berry. *Innovative Food Science & Emerging Technologies*, 49, 106-115.
- Dermesonlouoglou, E., Chalkia, A., Taoukis, P. (2018). Application of osmotic dehydration to improve the quality of dried goji berry. *Journal of Food Engineering*, 232, 36-43.
- Dermesonlouoglou, E., Zachariou, I., Andreou, V., Taoukis, P.S. (2018). Quality assessment and shelf life modeling of pulsed electric field pretreated osmodehydrofrozen kiwifruit slices. *International Journal of Food Studies*, 7, 34-51.
- Dermesonlouoglou, E.K., Angelikaki, F., Giannakourou, M.C., Katsaros, G.J., Taoukis, P.S. (2018). Minimally Processed Fresh-Cut Peach and Apricot Snacks of Extended Shelf-Life by Combined Osmotic and High Pressure Processing. *Food & Bioprocess Technology*, 12(3), 371-386
- Dimopoulos, G., Stefanou, N., Andreou, V., Taoukis, P. (2018). Effect of pulsed electric fields on the production of yeast extract by autolysis. *Innovative Food Science & Emerging Technologies*, 48, 287-295.
- Giannakourou, M.C., Taoukis, P.S. (2018). Meta-analysis of Kinetic Parameter Uncertainty on Shelf Life Prediction in the Frozen Fruits and Vegetable Chain. *Food Engineering Reviews*, Article in Press, DOI: 10.1007/s12393-018-9183-0.
- Giannoglou, M., Alexandrakis, Z., Stavros, P., Katsaros, G., Katapodis, P., Nounesis, G., Taoukis, P. (2018). Effect of high pressure on structural modifications and enzymatic activity of a purified X-prolyl dipeptidyl aminopeptidase from *Streptococcus thermophilus*. *Food Chemistry*, 248, 304-311.
- Sofra, C., Tsironi, T., Taoukis, P.S. (2018). Modeling the effect of pre-treatment with nisin enriched osmotic solution on the shelf life of chilled vacuum packed tuna. *Journal of Food Engineering*, 216, 125-131.
- Taoukis P.S., Tsironi T.N. (2018). Time-Temperature Integrators (TTI). Reference Module in Food Science. Elsevier, pp. 1–13. doi:<http://dx.doi.org/10.1016/B978-0-08-100596-5.21872-6>.
- Tsironi, T.N., Taoukis, P.S. (2018). Current Practice and Innovations in Fish Packaging. *Journal of Aquatic Food Product Technology*, 27, 1024-1047.
- Xanthakis, E., Gogou, E., Taoukis, P., Ahrné, L. (2018). 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.
- Anjos L., Pinto P.I.S., Tsironi T., Dimopoulos G., Santos S., Santa C., Manadas B., Canario A., Taoukis P., Power D.M. (2019). Experimental data from flesh quality assessment and shelf life monitoring of high pressure processed European sea bass (*Dicentrarchus labrax*) fillets. *Data in Brief*, 26, art. no. 104451.
- Dermesonlouoglou, E.K., Angelikaki, F., Giannakourou, M.C., Katsaros, G.J., Taoukis, P.S. (2019). Minimally Processed Fresh-Cut Peach and Apricot Snacks of Extended Shelf-Life by Combined Osmotic and High Pressure Processing. *Food & Bioprocess Technology*, 12(3), 371-386.
- Dermesonlouoglou, E.K., Pantelaiaki, K., Andreou, V., Katsaros, G.J., Taoukis, P.S. (2019). Osmotic pretreatment for the production of novel dehydrated tomatoes and cucumbers. *Journal of Food Processing & Preservation*, 43(7), art. no. e13968.
- Giannakourou, M.C., Taoukis, P.S. (2019). Meta-analysis of Kinetic Parameter Uncertainty on Shelf Life Prediction in the Frozen Fruits and Vegetable Chain. *Food Engineering Reviews*, 11(1), 14-28.
- Giannoglou, M., Evangelopoulou, A.-M., Perikleous, N., Baclori, C., Tsironi, T., Taoukis, P. (2019). Time temperature integrators for monitoring the shelf life of ready-to-eat chilled smoked fish products. *Food Packaging and Shelf Life*, 22, art. no. 100403.
- Giannoglou, M., Katsaros, G., Moatsou, G., Taoukis, P. (2019). Effect of high hydrostatic pressure treatment on the viability and acidification ability of lactic acid bacteria. *International Dairy Journal*, 96, 50-57.
- Kapetanakou, A.E., Taoukis, P., Skandamis, P.N. (2019). Model development for microbial spoilage of packaged fresh-cut salad products using temperature and in-package CO₂ levels as predictor variables. *LWT*, 113, art. no. 108285.
- Orfanou, F., Dermesonlouoglou, E.K., Taoukis, P.S. (2019). Greek Coffee Quality Loss During Home Storage: Modeling the Effect of Temperature and Water Activity. *Journal of Food Science*, 84(10), 2983-2994.
- Papaharisis, L., Tsironi, T., Dimitroglou, A., Taoukis, P., Pavlidis, M. (2019). Stress assessment, quality indicators and shelf life of three aquaculture important marine fish, in relation to harvest practices, water temperature and slaughter method. *Aquaculture Research*, 50(9), 2608-2620.

- Sakkas, L., Tsevdou, M., Zoidou, E., Gkotzia, E., Karvounis, A., Samara, A., Taoukis, P., Moatsou, G. (2019). Yoghurt-type gels from skim sheep milk base enriched with whey protein concentrate hydrolysates and processed by heating or high hydrostatic pressure. *Foods*, 8(8), 342.
- Soukoulis, C., Cambier, S., Serchi, T., Tsevdou, M., Gaiani, C., Ferrer, P., Taoukis, P.S., Hoffmann, L. (2019). Rheological and structural characterisation of whey protein acid gels co-structured with chia (*Salvia hispanica* L.) or flax seed (*Linum usitatissimum* L.) mucilage. *Food Hydrocolloids*, 89, 542-553.
- Tsevdou, M., Aprea, E., Betta, E., Khomenko, I., Molitor, D., Biasioli, F., Gaiani, C., Gasperi, F., Hoffmann, L., Taoukis, P., Soukoulis, C. (2019). Rheological, Textural, Physicochemical and sensory profiling of a novel functional ice cream enriched with Muscat de Hamburg (*Vitis vinifera* L.) grape pulp and skins. *Food & Bioprocess Technology*, 12(4), 665-680.
- Tsironi T., Anjos L., Pinto P.I.S., Dimopoulos G., Santos S., Santa C., Manadas B., Canario A., Taoukis P., Power D. (2019). High pressure processing of European sea bass (*Dicentrarchus labrax*) fillets and tools for flesh quality and shelf life monitoring. *Journal of Food Engineering*, 262, 83-91.
- Tsironi T., Ntzimani A., Taoukis P. (2019). Modified atmosphere packaging and the shelf life of meat products. Reference Module in Food Science. Elsevier (Accepted, in press)
- Tsironi T., Taoukis P. (2019). Advances in conventional and nonthermal processing of fish for quality improvement and shelf life extension. Reference Module in Food Science. Elsevier, 1-7.
- Tsironi, T., Ntzimani, A., Gogou, E., Tsevdou, M., Semenoglou, I., Dermesonlouoglou, E., Taoukis, P. (2019). Modeling the effect of active modified atmosphere packaging on the microbial stability and shelf life of gutted sea bass. *Foods*, 9, 5019.
- Andreou, V., Dimopoulos, G., Dermesonlouoglou, E., Taoukis, P. (2020). Application of pulsed electric fields to improve product yield and waste valorization in industrial tomato processing. *Journal of Food Engineering*, 270, 109778.
- Andreou, V., Psarianos, M., Dimopoulos, G., Tsimogiannis, D., & Taoukis, P. (2020). Effect of pulsed electric fields and high pressure on improved recovery of high-added-value compounds from olive pomace. *Journal of Food Science*, 85 (5), 1500-1512.
- Dimopoulos, G., Tsantes, M., & Taoukis, P. (2020). Effect of high pressure homogenization on the production of yeast extract via autolysis and beta-glucan recovery. *Innovative Food Science & Emerging Technologies*, 62, 102340.
- Semenoglou I., Dimopoulos G., Tsironi T., Taoukis P. (2020). Mathematical modelling of the effect of solution concentration and the combined application of pulsed electric fields on mass transfer during osmotic dehydration of sea bass fillets. *Food and Bioprocess Processing*, 121, 186-192.
- Tsevdou, M., Ouli-Rousi, M., Soukoulis, C., Taoukis, P. (2020). Impact of High-Pressure Process on Probiotics: Viability Kinetics and Evaluation of the Quality Characteristics of Probiotic Yoghurt. *Foods*, 9, 360.
- Tsevdou, M., Theodorou, G., Pantelaiou, S., Chatzigeorgiou, A., Politis, I., Taoukis, P. (2020). Impact of Type and Enzymatic/High Pressure Treatment of Milk on the Quality and Bio-Functional Profile of Yoghurt. *Foods*, 9, 49.
- Tsironi T., Houhoula D., Taoukis P. (2020). Hurdle technology for fish preservation. *Aquaculture and Fisheries*, 5(2), 65-71.
- Bakalis S. , Valdramidis V., Argyropoulos D., Ahrne L.; Chen J., Cullen PJ, Cummins E.; Datta A.K.; Emmanouilidis C.; Foster T.; Peter Fryer P.; Gouseti O.; Hospido A.; Knoerzer K.; LeBail A.; Marangoni A.; Rao P.; Schlüter O.; Taoukis P.; Xanthakis E.; Van Impe J. (2020). How COVID-19 changed our food systems and food security paradigms, *Current Research in Food Science*, *In press*, doi.org/10.1016/j.crf.2020.05.003

List of Representative Publications in Books (out of 35)

- Taoukis P.S. (2011). Smart packaging for monitoring and managing food and beverage shelf life. In: *Food and Beverage Stability and Shelf Life*, Kilcast, D. and Subramaniam, P. (ed.), Woodhead, UK, Ch. 9, p. 303-322.
- Valdramidis, V.P., Taoukis, P.S., Stoforos, N.G., Van Impe, J.F.M. (2012). Modeling the Kinetics of Microbial and Quality Attributes of Fluid Food During Novel Thermal and Non-Thermal Processes, In: P.J. Cullen, Brijesh K. Tiwari and Vasilis Valdramidis, Editor(s), *Novel Thermal and Non-Thermal Technologies for Fluid Foods*, Academic Press, San Diego, Ch. 14, p.433-471.

Gogou E. and Taoukis P. (2015). High-Pressure Process Design and Evaluation. In: Handbook of Food Processing Vol.1: Food Preservation, Varzakas T., Tzia C. (Eds.), CRC Press, Taylor & Francis Group, Boca Raton, FL, USA. Chapter 11: 415-437.

Dermesonlouoglou, E., Taoukis, P., Giannakourou, M. (2017). Osmotic Dehydration and Combined Processes for Tissue Modification and Selective Ingredient Impregnation and Encapsulation. Chapter 6. In: Thermal and Nonthermal Encapsulation Methods, Edited by Magdalini Krokida. Advances in Drying Science and Technology. CRC Press, p. 173-202.

Tsevdou, M., Gogou, E., Taoukis, P. (2019). High hydrostatic pressure processing of foods. Ch. 4, In: Green Food Processing Techniques: Pres., Transf. and Extraction, Ed. E. Vorobiev, F. Chemat. Elsevier, p. 87-138.

Scientific Books

Advances in Food Process Engineering Research and Applications. Editors: Yanniotis, S. Taoukis, P., Stoforos, N. Karathanos, V. Springer New York 2013. ISBN 978-1-4614-7905-5p.1-677.

MEMBERSHIPS & reviewing activities

- Active participation in the Scientific Committee of the Federation of Hellenic Food Industries (SEVT), advisory scientific body of the Association on technical issues on legislation and food quality issues
- Quality Assurance Auditor for ISO 9000 certification by ELOT
- Representative of Panhellenic Union of Chemical Engineers in the technical commission ELOT TE 85 on the Standardization of Foods
- Member of Experts Committee for “Food Control and Penalties” of Hellenic Food Authority (EFET), established by the Joint Ministerial Decisions No. 475 (FEK 1375/B/9-11-2000) and 1102 (FEK 1168/B/911-2001). The Commission completed its work on 17.10.2001 and prepared a reform proposal on the control system and penalties for food safety.
- Member of the Scientific Council of Food Control (Επιστημονικό Συμβούλιο Ελέγχου Τροφίμων, ΕΣΕΤ) of EFET (Hellenic Food Authority), Supreme Advisory and Regulatory Scientific Body on food issues; November 2001-October 2004, June 2010-June 2013, and June 2013-June 2016.
- Representative of Panhellenic Union of Chemical Engineers in Food Section of the European Federation of Chemical Engineering (EFCE)
- Member of the Standing Committee on Food and Biotechnology of the Technical Chamber of Greece.

EDITOR – Member of Editorial Boards of Scientific Journals

Co-Editor in Innovative Food Science and Emerging Technologies, Elsevier and **Subject Editor** in Food and Bioproducts Processing, Elsevier

Member of the **Editorial Board** in International Journal of Food Microbiology, Food Engineering Reviews and Journal of Food Engineering

Guest Editor in Special Issues of Food and Bioproducts Processing, Food Control, Trends in Food Science and Technology, Innovative Food Science and Emerging Technologies, Food Engineering Reviews

Reviewer in Journal of Food Science, Journal of Food Engineering, Journal of Agricultural and Food Chemistry, Food Biotechnology, Innovative Food Science and Emerging Technologies, Journal of Food Protection, Int J of Food Microbiology, International Journal of Food Science and Technology, International Journal of Food Science and Technology, Food and Bioprocess Technology, Journal of Food Process Engineering, LWT - Food Science and Technology, J Hazardous Materials, J of Food Biochemistry.

INTERNATIONAL ACADEMIC MEMBERSHIPS & DISTINCTIONS

- Fellow of International Academy of Food Science and Technology (IAFST) of IUFoST
- National delegate of Greece in IAEF (International Association of Engineering and Food)
- Member of the founding Executive Group of EAFE (European Academy of Food Engineering)
- Member of IFT since 1983, elected Member at large of the ExCom of the Nonthermal Processing Division of IFT
- Secretary General of the EFFoST (European Federation of Food Science and Technology) Board

CONFERENCES/WORKSHOPS organization

- Host and organizer of Erasmus+ training workshop entitled «Sustainable intervention technologies for controlling food safety and stability», 15-19 April, 2019, Athens, Greece
- President of the Organizing Committee of International Scientific Conference “2015 International Nonthermal Processing Workshop: Sustainable Innovation based on Science and Applied Research of Nonthermal Technologies” which was held on November 12-13, 2015 in Athens, Greece, in collaboration with the American Institute of Food Technologists (IFT) and the European Federation of Food Science & Technology (EFFoST, www.npdworkshop2015.org).
- President of the Organizing Committee of International Scientific Conference “29th EFFoST Conference, Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society” which was held on November 10-12, 2015 in Athens, Greece, in collaboration with Elsevier Publishing Agency on behalf of the European Federation of Food Science & Technology (EFFoST, www.fffost2015.org).
- Secretary of the Executive Committee of “11th International Congress of Engineering and Food” (ICEF11, www.icef11.org), which was held on May 22-26, 2011 in Athens, Greece.

Member of the Scientific Committee in more than 30 International and National Conferences.

SUPERVISION OF GRADUATE STUDENTS AND POSTDOCTORAL FELLOWS

1998 - today 10 Postdocs | 13 PhD | 151 Diploma Thesis Students

Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Greece

REPRESENTATIVE RESEARCH PROJECTS (OUT OF 50)

- Partnership for Research and Innovation in the Mediterranean Area “PRIMA”: Sustainable technologies and methodologies to improve quality and extend product shelf life in the Mediterranean agro-food supply chain (FRUALGAE)”, 2020-2023.
- Greek Operational Programme for Fisheries, Priority Axis “Innovation in Aquaculture”: “Application of innovative technologies of high pressure and cold plasma for the production of high quality fish fillets with extended shelf life (NOVISH)”, 2019-2022.
- Greek Operational Programme for Fisheries, Priority Axis “Innovation in Aquaculture”: “Application of smart and active packaging technologies for cold chain management and optimization of fresh fish of high quality and extended shelf life (SMARTFISH)”, 2019-2022.
- Operational Program Epirus 2014-2020: “Innovative utilization approaches and comparative advantages of Cheese Whey of ovine/caprine origin from the region of Epirus” (2017-2020).
- COFASP-ERANET “SUSHIFISH – SUSTainable production of High quality aquaculture FISH using innovative tools and production strategies and integrating novel processing methods and cold chain management”, co-funded by EU-European Social Fund (ESF) through the operational program “Competitiveness, Entrepreneurship and Innovation (EPANek)” within the NSRF 2014 - 2020 (2016 - 2019).
- Erasmus + Key Action 2 “Sustainable Intervention Technologies for Controlling Food Safety and Stability - SUIT4Food”, coordinated by the University of Malta (L’Universita’ ta’ Malta [UM]) (2017- 2020).
- Competitive program ARISTEIA II “Study of new technologies of High Hydrostatic Pressure, Pulsed Electric Fields and Ozonation and their application on the improvement of quality and productivity of Greek products from fruits and vegetables” of GSRT within the context of NSRF 2007-2013 (2014-2015)
- Competitive program COOPERATION 2011 “Implementation of innovative technologies in the production of yogurt with enhanced biofunctional properties (INNOYOG)” of the GSRT within the NSRF 2007-2013 of the Ministry of Education and Religious Affairs (2013-2015)
- THALIS-NTUA “Development, mathematical description and optimal design of innovative non-thermal technologies in the processing, packaging, distribution and storage of food with enhanced quality and safety”, funded by the ESF and the Operational program for Education and Lifelong Learning of the Ministry of Education and Religious Affairs (2011-2015) (Coordinator)
- European competitive program within the FP7 Cooperation Theme 2 Food, Agriculture, Fisheries and Biotechnologies, entitled “Development of a SOftware tool for Prediction of ready-to-eat food product sHelf life, quality and safetY”, Acronym: SOPHY (2012-2015)

- European competitive program within the FP7 Cooperation Theme 2 Food, Agriculture, Fisheries and Biotechnologies, Call Identifier: FP7-KBBE-2009-3-01, entitled “Food Refrigeration Innovations for Safety, consumer Benefit, Environmental Impact and Energy optimization along cold chain in Europe”, Acronym: FRISBEE (2010-2014)
- European competitive program within the FP7 Capacities Workprogramme: Research for the Benefit of SMEs, Call Identifier: FP7-SME-2008-2, entitled “IQ-Freshlabel – Developing novel intelligent labels for chilled and frozen food products and promoting the influence of smart labels application on waste reduction, food quality and safety in European supply chains”, Acronym: IQ-Freshlabel (2010-2013)
- Competitive program EPAN TP24 “Systematic study of applicability of innovative non-thermal technology of High Hydrostatic Pressure to process quality optimized Greek products”, of GSRT within the context of Operational Program Competitiveness of the 3rd CSF, Coordinated Program “FOOD, AGRICULTURAL DEVELOPMENT & AQUACULTURES” (2003-2006)
- Framework 5 - Quality of life “Development and application of a TTI based safety monitoring and assurance system (SMAS) for chilled meat products” (2003-2006) (European Coordinator)
- Competitive program EPET “Application of High Pressure technology for the production of Greek products of high nutritional value and quality” funded by the ESF and GSRT within the context of EPET II program 97-DIATRO-8 (1999-2001) (Coordinator)
- EU funded program FAIR “Combined High Pressure Thermal Treatment of Foods: A Kinetic Approach to Food Safety and Quality Evaluation” (FAIR-CT95-1175) (1996-1999)
- EU funded program FAIR “Development, Modelling and Application of Time Temperature Integrator Systems to Monitor Chilled Fish Quality” FAIR-CT95-1090 (1996-2000) (European Coordinator)