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## Charalampos Proestos

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**Lecturer in Food Chemistry**, Department of Chemistry, Laboratory of Food Chemistry, National and Kapodistrian University of Athens, Greece

### Education

B.Sc. in Chemistry, University of Ioannina, (Greece, 2000)

M.Sc. in Food Science, University of Reading (U.K., 2001)

Ph.D. in Food Chemistry, Agricultural University of Athens (Greece, 2005)

Post Graduate short course, Wageningen University, the Netherlands, funded by EuroFIR (2006).

Postdoc research, Agricultural University of Athens, Department of Food science and Technology 2006-2007.

### Research Field of Interest

1. Plant bioactive compounds extraction and instrumental analysis e.g. phenolic acids, flavonoids
2. Determination of antioxidant capacity of constituents from plant derived foods (olive oil, wine, plants, mushrooms etc)
3. Food contaminants determination (metals e.g. Sn, Cd, Cu, biogenic amines)
4. Food Allergens determination by ELISA (new field)
5. GMOs in milk and milk products by PCR (new field)

### Teaching

Undergraduate courses

- Food Chemistry
- Food Quality Control and Food Safety
- Food Technology
- Nutrition and Food Chemistry (Pharmacology Dept.)

Postgraduate courses

- Nutrition (Chemistry Dept.)
- New Trends in Food Science (Chemistry Dept.)
- Food Analysis (Chemistry Dept.)

### Working Experience

Hellenic Food Authority (EFET), Technical manager of the chemical laboratory in Athens and Food Auditor (2009 – 2011)

Agripan SA, Sales Director in water treatment systems (2007-2009)

### Book Chapters

1. Antioxidant Capacity of Hops, C. Proestos and M. Komaitis, in Beer in Health and Disease Prevention, Volume 1, Article 45, London, U.K. 2008 Academic press, p. 465-472, ISBN: 978-0-12-373891-2.
2. Chemical Analysis and Antioxidant Capacity of Plant Bioactive Compounds, C. Proestos, M. Kapsokefalou, M. Komaitis in Food Processing: Methods,

- Techniques and Trends, Editor: Valerie C. Bellinghouse, 2009, pp. 273-287, ISBN: 978-1-60692-414-3, Nova Science Publishers.
3. In vitro antioxidant properties of Mediterranean herbs and their bioactivity, Charalampos Proestos, Antonios E. Koutelidakis, Michael Komaitis and Maria Kapsokoufalou, in Tea and Health and Disease Prevention, Edited by Victor R. Preedy, Elsevier Inc. 2013, chapter 14, p.171-182, ISBN: 978-0-12-384937-3.
  4. Chemical Analysis and Antioxidant Capacity of Plant Bioactive Compounds, C. Proestos, M. Kapsokoufalou, M. Komaitis in Encyclopedia of Food Science Research (3 Volume Set), Editors: Catherine L. Turner and Jacob A. Randovski, 2011, pp. 731-746, ISBN: 978-1-61324-092-2, Nova Science Publishers.
  5. Trace elements: effect on tomato plant and on human health after consumption of tomato fruit and tomato fruit food products, Ioannis N. Pasiadis, Vassiliki Papageorgiou, Konstantinos Barmperis, Nikolaos S. Thomaidis and Charalampos Proestos in "Tomatoes: Cultivation, Varieties and Nutrition.", Editor: Tadahisa Higashide, 2013, Chapter 16, Nova Science Publishers, ISBN: 978-1-62417-915-0.
  6. Fruits and Vegetables: A Rich Source of Phenolic Acids C. Proestos, A.E. Koutelidakis, M. Kapsokoufalou, M. Komaitis in Phenolic Acids: Composition, Applications and Health Benefits, Editor: Sergi Munné-Bosch, 2012, p. 1-13, ISBN: 978-1-61942-032-8, Nova Science Publishers.
  7. Trace Elements: Effect on Tomato Plant and on Human Health After Consumption of Tomato Fruit and Tomato Fruit Food Products (Charalampos Proestos, Ioannis N. Pasiadis, Vassiliki Papageorgiou, Konstantinos Barmperis and Nikolaos S. Thomaidis) in Food Science Research Summaries. Volume 3, edited by Lucille Monaco Cacioppo, pp.261-262, 2014, Nova Science Publishers, ISBN: 978-1-63117-864-1.

### **Recent Publications**

1. High performance liquid chromatography analysis of phenolic substances in Greek wines. C. Proestos, A. Bakogiannis, C. Psarianos, A. Koutinas, M. Kanellaki, M. Komaitis, Food Control, 16, 319-323 2005.

2. RP-HPLC Analysis of the phenolic compounds of plant extracts. Investigation of their antioxidant capacity and antimicrobial activity. C. Proestos, N. Chorianopoulos, J-G. E. Nychas, M. Komaitis, *Journal of Agricultural and Food Chemistry*, 53(4), 1190-1195, 2005.
3. Phenolic compounds in red wine digested in vitro in the presence of iron and other dietary factors. Argiri K., Proestos C., Komaitis, M. and Kapsokefalou, M., *International Journal of Food Sciences and Nutrition*, 56(3), 213-222, 2005.
4. Determination of Phenolic Compounds in Aromatic Plants by RP-HPLC and GC-MS. C. Proestos, D. Sereli, M. Komaitis, *Food Chemistry*, Volume 95, Issue 1, 2006, Pages 44-52.
5. Analysis of flavonoids and phenolic acids in plant material. Investigation of their antioxidant capacity and antimicrobial activity. C. Proestos, I.S. Boziaris, G.-J.E. Nychas and M. Komaitis, *Food Chemistry*, Volume 95, Issue 4, April 2006, Pages 664-671.
6. Comparison of conventional and ultrasonically assisted extractions of phenolic compounds from plant extracts. Proestos, C., Komaitis, M., *Journal of Food Quality*, 29, 567-582, 2006.
7. Application of microwave-assisted extraction to the fast extraction of plant phenolic compounds. Proestos, C., Komaitis, M., *LWT – Food Science and Technology*, Volume 41, Issue 4, 2008, 652-659.
8. Natural Antioxidant Constituents from Selected Aromatic Plants. Antimicrobial Activity on Selected Pathogenic Microorganisms. Proestos, C., Boziaris, I.S., Kapsokefalou, M., Komaitis, M., *Food Technology and Biotechnology*, 46 (2) 149–154 (2008).
9. Determination of biogenic amines in wines by HPLC with precolumn dansylation and fluorimetric detection. Charalampos Proestos, Paul Loukatos and Michael Komaitis, *Food Chemistry*, Volume 106, Issue 3, 2008, 1218-1224.

10. Analysis of naturally occurring polyphenols in aromatic plants by RP-HPLC and GC-MS after silylation. Proestos, C., Kapsokafalou, M., Komaitis, M. *Journal of Food Quality*, 31 (2008) 402–414.
11. Antioxidant capacity of selected plants in vitro and in vivo. Proestos C, Gardeli A, Serafihi M, et al. *ANNALS OF NUTRITION AND METABOLISM*, 51, 2007, Suppl. 1, 202-203.
12. Green tea, white tea and *Pelargonium purpureum* increase the antioxidant capacity of plasma and some organs in mice. Antonios E. Koutelidakis, Konstantina Argiri, Mauro Serafini, Charalambos Proestos, Michael Komaitis, Monia Pecorari, and Maria Kapsokafalou *Nutrition*, Volume 25, Issue 4, April 2009, Pages 453-458
13. Antimicrobial Effect of *Filipendula ulmaria* Plant Extract Against Selected Food-Borne Pathogenic and Spoilage Bacteria in Laboratory Media, Fish Flesh and Fish Roe Product, Ioannis S. Boziaris, Charalampos Proestos, Maria Kapsokafalou and Michael Komaitis, *Food Technology and Biotechnology*, 2011, 49 (2), pp. 263-270.
14. Ingesting iron together with white tea (*Camellia Sinensis*) may decrease its antioxidant capacity and phenolic content in human plasma, Dionysia Karabela, Antonios E Koutelidakis, Charalampos Proestos, Michael Komaitis, Maria Kapsokafalou, *Trace Elements and Electrolytes*, 29 (1) , 2012, pp. 15-21.
15. Development and validation of an ETAAS method for the determination of tin in canned tomato paste samples, Ioannis N. Pasiadis, Vassiliki Papageorgiou, Nikolaos S. Thomaidis, Charalampos Proestos. *Food Analytical Methods*, 5, 2012, pp. 835-840, DOI 10.1007/s12161-011-9320-3.
16. Determination of phenolic compounds in wines, Charalampos Proestos, Athanasios Bakogiannis, Michael Komaitis, *International Journal of Food Studies*, Vol 1, No 1 (2012), p. 33-41.
17. Acid-induced injury renders *Salmonella Enteritidis* PT4 sensitive to the antimicrobial action of *Filipendula ulmaria* plant extract, Boziaris, I.S., Proestos, C., Kapsokafalou, M., Komaitis, M., *International Journal of Food Science and Technology* 2012,47, 1784–1787.

18. Saffron (*Crocus sativus* L.) inhibits aflatoxin B1 production by *Aspergillus parasiticus*, C. Tzanidi, C. Proestos and P. Markaki, *Advances in Microbiology*, 2012, 2, 310-316, doi:10.4236/aim.2012.23037 Published Online September 2012.
19. Charalampos Proestos, Konstantina Lytoudi, Olga Konstantina Mavromelanidou, Panagiotis Zoumpoulakis and Vassileia J. Sinanoglou, Antioxidant Capacity of Selected Plant Extracts and Their Essential Oils, *Antioxidants* 2013, 2(1), 11-22; doi:10.3390/antiox2010011 - published online 4 January 2013.
20. Vassilia J. Sinanoglou, Irini F. Strati, Sotirios M. Bratakos, Charalampos Proestos, Panagiotis Zoumpoulakis, and Sofia Miniadis-Meimaroglou, "On the Combined Application of Iatroscan TLC-FID and GC-FID to Identify Total, Neutral, and Polar Lipids and Their Fatty Acids Extracted from Foods," *ISRN Chromatography*, vol. 2013, Article ID 859024, 8 pages, 2013. doi:10.1155/2013/859024
21. Determination of plant bioactive compounds. Antioxidant capacity and antimicrobial screening. C. Proestos, P. Zoumpoulakis, V. Sinanoglou, *Focusing on Modern Food Industry (FMFI)*, Volume 2, Issue 1, February 2013.
22. Proestos, C.; Komaitis, M. Analysis of Naturally Occurring Phenolic Compounds in Aromatic Plants by RP-HPLC Coupled to Diode Array Detector (DAD) and GC-MS after Silylation. *Foods* 2013, 2, 90-99.
23. Sinanoglou, V. J., Proestos, C., Lantzouraki, D. Z., Calokerinos, A. C. and Miniadis-Meimaroglou, S. (2014), Lipid evaluation of farmed and wild meagre (*Argyrosomus regius*). *Eur. J. Lipid Sci. Technol.*, 116: 134–143. doi: 10.1002/ejlt.201300346.
24. Vassilia J. Sinanoglou, Katerina Kokkotou, Charalambos Fotakis, Irini Strati, Charalampos Proestos, Panagiotis Zoumpoulakis. Monitoring the quality of  $\gamma$ -irradiated macadamia nuts based on lipid profile analysis and Chemometrics. Traceability models of irradiated samples. *Food Research International*, Food

Research International, Volume 60, June 2014, Pages 38-47, DOI: [10.1016/j.foodres.2014.01.015](https://doi.org/10.1016/j.foodres.2014.01.015).

25. Raptopoulou, K.G., Pasiás, I.N., Thomaidis, N.S., Proestos, C. Study of the migration phenomena of specific metals in canned tomato paste before and after opening. Validation of a new quality indicator for opened cans Food and Chemical Toxicology, vol. 69, pp. 25–31, 2014.

26. Jovana Petrovic, Magdalini Papandreou, Jasmina Glamocilija, Ana Ciric, Constantinos Baskakis, Charalampos Proestos, Fotini N Lamari, Panagiotis Zoumpoulakis and Marina Sokovic. Different extraction methodologies and their influence on the biological properties of *Laetiporus sulphureus* (Bull.) Murill extracts: an edible wild growing mushroom. Food and Function, 2014, 5, p. 2948-2960 DOI: [10.1039/C4FO00727A](https://doi.org/10.1039/C4FO00727A).

27. Dimitra Z. Lantzouraki, Vassilia J. Sinanoglou, Panagiotis G. Zoumpoulakis, Jasmina Glamočlija, Ana Čirić, Marina Soković, George Heropoulos and Charalampos Proestos. Antiradical–antimicrobial activity and phenolic profile of pomegranate (*Punica granatum* L.) juices from different cultivars: a comparative study . RSC Advances, 2015, 5, 2602-2614, DOI: [10.1039/C4RA11795F](https://doi.org/10.1039/C4RA11795F).

28. Spiros paramithiotis, Anastasia Adrakta, Kyriaki Sigala, Eleftherios H. Drosinos, Charalampos Proestos. Detection of DNA sequences originating from GMOs in milk and dairy products commercially available in Greece. Agro FOOD Industry Hi Tech, 2015, 26(2), 52-56.

29. Vassilia J. Sinanoglou, Panagiotis Zoumpoulakis, George Heropoulos, Charalampos Proestos, Ana Čirić, Jovana Petrovic, Jasmina Glamoclija and Marina Sokovic. Lipid and fatty acid profile of the edible fungus *Laetiporus sulphureus*.

Antifungal and antibacterial properties. *Journal of Food Science and Technology*, DOI 10.1007/s13197-014-1377-8, 2015, Volume 52, Issue 6, pp 3264-3272.

30. Dimitra Z. Lantzouraki, Vassilia J. Sinanoglou, Panagiotis Zoumpoulakis & Charalampos Proestos. Comparison of the Antioxidant and Antiradical Activity of Pomegranate (*Punica Granatum L.*) by Ultrasound-Assisted and Classical Extraction. *Analytical Letters*, Accepted, 2015, DOI:10.1080/00032719.2015.1038550.

### **Significant research achievements in the last 10 years**

**1. European Commission TAIEX, Technical Assistance Information Exchange Instrument, AGR57476 12 Food safety, veterinary and phytosanitary policy (Partial), 12.20 Foodstuffs [13.30.14]** Workshop on the estimation of natural juices in nectars, Egypt, Cairo 10-11 November 2014, Designated Speaker Internet Link: [http://ec.europa.eu/enlargement/taix/dyn/taixevents/library/detail\\_en.jsp?EventID=57476](http://ec.europa.eu/enlargement/taix/dyn/taixevents/library/detail_en.jsp?EventID=57476)

#### **Aim of the Assistance**

The aim of the workshop is for the participants to improve their practical skills in nectar and juices analysis according to European standards. The main outcome expected is to gain knowledge on standard methods for the determination of natural juices in nectars.

#### **EU legislation / adm. infrastructure**

Council Directive 2001/112/EC relating to fruit juices and certain similar products intended for human consumption.

2. Scholarship from the *State Scholarships Foundation of Greece* for Post Doctoral research at the Agricultural University of Athens (2006-2008).

3. Certificate of Training in: 'Advanced HACCP' 17-20 September 2001  
'Practical Approach to HACCP' 13-14 July 2001  
'ISO 9000: 2000 Series Update Course' 12 September 2001 at the University of Reading

Holder of 'Certificate in HACCP Principles and Their Application in Food Safety' Issued this 30<sup>th</sup> day of August 2001 by 'The Royal Institute of Public Health and Hygiene'

4. SHORT POSTGRADUATE COURSE ON PLANT FOOD ANALYSIS, SOIL ANALYSIS AND DATA HANDLING, organized by the Wageningen University (WU) in collaboration with the International Agricultural Centre (IAC), all in Wageningen, the Netherlands, funded by EuroFIR (2006, 2 months).

5. *Journal of Agricultural and Food Chemistry*, 53(4), 1190-1195, (2005) one of the top 20 most read articles

6. *LWT – Food science and Technology* Volume 41, Issue 4, (2008), 652-659, one of the Top 10 most cited article for the period 2008-2010

7. *Food Chemistry*, Volume 95, Issue 4, (2006), Pages 664-671. No 1. of the Top 25 Hottest articles for October to December 2005.

8. Participation in the organizing committee of the 4th meeting ‘new trends in lipids’ organized by the Greek lipid forum in Thessaloniki Greece, 6<sup>th</sup> June 2011.
9. Hellenic Food Authority (EFET), food industry trainer (ID number: 12112011355).
10. National Accreditation Centre for Continuing Vocational Training (EKEPIS) trainer (ID number: EB 18270).

#### **4. Membership in Professional Bodies**

Sept. 2000 – to date Hellenic Union of Chemists

March 2005 – to date EFET trainer

Greek Lipid Forum (2009 to date)

#### **5. Invited Oral Presentation:**

International Congress on Bioprocesses in Food Industries (ICBF 2006), Rio-Patras, Greece, 18-21 June.

- “NATURAL ANTIOXIDANT CONSTITUENTS FROM SELECTED AROMATIC PLANTS. ANTIMICROBIAL ACTIVITY ON SELECTED PATHOGENIC MICROORGANISMS”

#### **1. Oral Presentations:**

1. 9th Aegean Analytical Chemistry Days (AACD2014), 29 Sept-3 Oct. 2014, Chios, Greece. IDENTIFICATION AND QUANTIFICATION OF PHENOLIC COMPOUNDS IN FOOD SAMPLES BY RP-HPLC/UV, LC-MS/MS AND GC/MS AFTER Silylation. C. Proestos, P. Zoumpoulakis, V.J. Sinanoglou, E. Siapi.
2. International Conference on Natural Products Utilization: from Plant to Pharmacy Shelf (ICNPU-2013), 3-6 November 2013, Bansko, Bulgaria, Antioxidant and antimicrobial properties of pomegranate (*Punica granatum* L.) extracts. Dimitra Z. Lantzouraki, Ana Ćirić, Jasmina Glamočlija, Constantinos Baskakis, Charalampos Proestos, Vassilia J. Sinanoglou, Panagiotis Zoumpoulakis and Marina Soković.
3. FaBE 2013 - International Conference on Food and Biosystems Engineering, 30 May-02 June 2013, Skiathos Island, GREECE. Detection of ochratoxin in grapes and vine products. Batrinou A., Karathanos V., Proestos C., Sigala K., Sflomos K.
4. EUROFOODCHEM XVII, Istanbul, Turkey, 7-10 May, 2013. Determination of Lipids, Carotenoids, Metals and Metalloids in Muscle and Cephalothorax of *Aristeus antennatus* and *Aristaeomorpha foliacea* Shrimps, Proestos Charalampos, Lantzouraki Dimitra, Vassilia J. Sinanoglou, Irini F. Strati, Panagiotis Zoumpoulakis and Sofia Miniadis-Meimaroglou.
5. 3rd ARCADE Workshop entitled "Advanced Mass Spectrometric and NMR Methods", Athens Greece, 28th to 30th May, 2012. Venue: National Hellenic Research Foundation, Institute of biology, Medicinal chemistry and biotechnology. Subject: “Determination of phenolic compounds in aromatic plants by LC-MS/MS and GC/MS after silylation”
6. 1<sup>st</sup> Medicinal Crops 2011 international conference, medicinal crops (plants and mushrooms) challenges and prospects for sustainable development in small-scale farming (MEDICROPS’ 11), held at the institute of agricultural sciences



- (IAS), November 9-12, 2011, Athens, Greece Subject: Medicinal plants: Methods of analysis, in vitro antioxidant properties and antimicrobial activity. Proestos C. & Komaitis M.
7. International year of Chemistry 2011: Food chemistry days, held at the General Chemical State Laboratory of Greece at 4-5th November 2011, Athens, Greece Subject: Qualitative and quantitative determination of phenolic compounds in aromatic plants. Study of their antioxidant and antimicrobial capacity.
  8. 13th panhellenic Ichthyology conference, Mytilene 27-30 September 2007. I. Boziaris, C. Proestos, M. Komaitis, M. Kapsokefalou. Antimicrobial action of *Pelargonium purpureum* extract on fish flesh. Panhellenic Society of Technologists Ichthyologists (PASTI), Conference Abstracts, pp. 371-374.

## 2. Poster Presentation

1. **8th Conference of The World Mycotoxin Forum**, 10-12 November 2014, Vienna, Austria. The anti-aflatoxigenic efficacy of *cynara cardunculus* L. in sesame seeds (*Sesamum Indicum*). Eleni Kollia, Panagiota Markaki, Charalampos Proestos, Panagiotis Zoumpoulakis
2. **9th Aegean Analytical Chemistry Days (AACD2014), 29 Sept-3 Oct. 2014, Chios, Greece.**
  - A) EFFECT OF GAMMA RADIATION ON PROXIMATE COMPOSITION AND FATTY ACID PROFILE IN RELATION TO PACKAGING CONDITIONS**, Vassilia J. Sinanoglou, Irini F. Strati, Panagiotis Zoumpoulakis, Charalampos Proestos, Spyridon E. Papadakis, Athanasios Aravantinos, Panagiotis Zaverdinos
  - B) EFFECT OF DIFFERENT PRESERVATION METHODS IN THE FATTY ACID PROFILE OF THE BIVALVE CALLISTA CHIONE**, C. Papaioannou, V.J. Sinanoglou, V. Lougovois, V. Kyrana and C. Proestos.
  - C) TOTAL PHENOLIC CONTENT, ANTIOXIDANT CAPACITY AND PHYTOCHEMICAL PROFILING OF RED AND POMEGRANATE (*PUNICA GRANATUM* L.) WINE**, Dimitra Z. Lantzouraki, Vassilia J. Sinanoglou, Panagiotis Zoumpoulakis, Charalampos Proestos.
3. **IUFOST, 17th World Congress of Food Science & Technology, 17-21 August, Montreal, Canada.** Efforts to replace the antioxidant activity of sulfites in red wine based products by *Hippophae rhamnoides* extracts. K. Sflomos, P. Tataridis, S. Bratakos, V. Sinanoglou, P. Zoumpoulakis, C. Proestos
4. **248th ACS National Meeting and Exposition, Chemistry and Global Stewardship, August 10-14, 2014, San Francisco, CA, USA.** Assessment of

the effects of gamma-irradiation to produce safer and nutritious agro-foodstuffs. *Athanassios Aravantinos, Panagiota Markaki, Charalampos Proestos, Konstantinos Sflomos, Panagiotis Tatarides, Panagiotis Zaverdinos.*

5. **8th Conference on Medicinal and Aromatic Plants of Southeast European Countries (8th CMAPSEEC).** May 19-22, 2014, Durres, Albania. ANTIMICROBIAL AND ANTIQUORUM SENSING ACTIVITY ON *P. AERUGINOSA* OF *PUNICA GRANATUM* L. POMEGRANATE JUICES, C. Proestos, D. Lantzouraki, M. Nikolic, A. Ciric, J. Glamoclija, V. Sinanoglou, P. Zoumpoulakis, M. Sokovic.
6. **8th International Conference "IMA 2013-Instrumental Methods of Analysis-Modern Trends and Applications"** 15-19 September 2013, Thessaloniki, Greece. Development and validation of an official method for the determination of heavy metals and micronutrients in canned tomato paste by Electrothermal Atomic Absorption Spectroscopy. Kalomaira G. Raptopoulou, Ioannis N. Pasias, Nikolaos S. Thomaidis and Charalampos Proestos.
7. **FaBE 2013 - International Conference on Food and Biosystems Engineering,** 30 May-02 June 2013, Skiathos Island, GREECE. COMPARISON OF ANTIOXIDANT PROFILES OF THE EDIBLE FUNGUS *LAETIPORUS SULPHUREUS* USING FAST EXTRACTION TECHNIQUES. M. Papandreou, Ch. Proestos, G. Heropoulos, F. Lamari, P. Zoumpoulakis.
8. **EUROFOODCHEM XVII,** Istanbul, Turkey, 7-10 May, 2013: **A.** Identification and Quantification of Phenolic Compounds from Sunflower (*Helianthus annuus* L.) Kernels and Shells by UHPLC-ESI-MS and GCMS after Silylation. Determination of Antioxidant Capacity. P. Kavalari, P. Zoumpoulakis, V.J. Sinanoglou, C. Proestos **B.** EFFECTS OF GAMMA IRRADIATION ON THE PHENOLIC AND ANTIOXIDANT PROFILES OF MACADEMIA NUTS. THE ROLE OF STORAGE CONDITIONS AND PACKAGING METHODS. C. Proestos, P. Zoumpoulakis, K. Kokkotou, V.J. Sinanoglou, C. Sflomos, A. Aravantinos **C.** ANTIOXIDANT AND LIPID PROFILE STUDY OF THE EDIBLE FUNGUS *LAETIPORUS SULPHUREUS*, M. Papandreou, Ch. Proestos, V.J. Sinanoglou, J. Petrovic, J. Glamoclija, M. Sokovic, G. Heropoulos, P. Zoumpoulakis **D.** COMPARATIVE STUDY ON LIPID AND FATTY ACID COMPOSITION IN MUSCLE, HEAD AND SKIN OF WILD AND FARMED FISH *ARGYROSONOMUS REGIUS*. Vassilia J. Sinanoglou, Margarita-Adigoni Poulou, Charalampos Proestos and Sofia Miniadis-Meimaroglou. **E.** LIPID PROFILE EXAMINATION OF GAMMA IRRADIATED MACADAMIA NUTS IN RELATION TO PACKAGING AND STORAGE CONDITIONS Vassilia J. Sinanoglou, Panagiotis Zoumpoulakis, Irini F. Strati, Charalampos Proestos, Spyridon E. Papadakis and Konstantinos Sflomos. **F.** EFFECT OF

GAMMA IRRADIATION ON THE ALLERGENICITY OF MACADAMIA NUTS. A.Batrinou, D.Houhoula, K. Sigala, C. Proestos, K. Sflomos.

9. **3rd ARCADE Workshop** entitled "Advanced Mass Spectrometric and NMR Methods", Athens Greece, 28th to 30th May, 2012. Venue: National Hellenic Research Foundation, Institute of biology, Medicinal chemistry and biotechnology. Subject: Identification and quantification of phenolic compounds from sunflower (*Helianthus annuus* L.) kernels and shells by LC-MS/MS and GC-MS after silylation. Determination of antioxidant capacity. P. Kavalari<sup>1</sup>, P. Zoumpoulakis<sup>2</sup>, V.J. Sinanoglou<sup>3</sup>, C. Proestos<sup>1</sup>
  
10. **IMA 2011, 7<sup>th</sup> International Conference on instrumental methods of analysis**, modern trends and applications, 18-22 September 2011, Chania Crete, Greece. Subject: Tin determination in canned tomato paste by electrothermal atomic absorption spectrometry. Passias I., Papageorgiou V., Thomaidis N. S., Proestos C.
  
11. **4th International Conference on Polyphenols Applications**, Malta, 14-16 Nov. 2007. «Antioxidant capacity of plasma and tissues of mice administrated green and white tea». Antonios E. Koutelidakis, Konstantina Argyri, Charalambos Proestos, Mauro Serafini, Michael Komaitis and Maria Kapsokfalou.
  
12. **IUFOST, 13th World Congress of Food Science & Technology**, "Food is Life", 17-21 Sept. 2006, Nantes, France. Subject: Antioxidant activity and antimicrobial properties of phenolic compounds isolated from selected plants. M. Kapsokfalou, C. Proestos, I. Boziaris, C. Gardeli and M. Komaitis
  
13. **18<sup>th</sup> International Nutrition Congress, Durban, South Africa**, 19-23 Sept. 2005. Antioxidant capacity and phenolic compound profile of red wine in the presence of iron and other dietary factors under conditions of *in vitro* digestion.
  
14. **IMA 05. International Conference. Instrumental Methods of Analysis. Modern Trends and Applications**, 2-6 Oct. 2005, Heraklion, Crete, Greece. GC-MS analysis of trimethylsilyl derivatives of some naturally occurring phenolic compounds in aromatic plants.

15. **9<sup>th</sup> European Nutrition Conference**, 1-4 October 2003 – Rome. Antioxidant activity of phenolic compounds isolated from plants of the *Lamiaceae* family. Importance to human nutrition.
  
16. **3<sup>rd</sup> International Conference, Instrumental Methods of Analysis. Modern Trends and Applications**, 23-27 September 2003, Thessaloniki, Greece. RP-HPLC of phenolic compounds of plant extracts. Investigation of their antioxidant capacity.
  
17. **3<sup>rd</sup> Aegean Analytical Chemistry Days**, 29 Sept.-3 Oct. 2002 Lesvos, Greece. A. Identification and quantitative determination of phenolic substances in aromatic plants of Greek origin, B. High Performance Liquid Chromatography analysis of phenolic substances in Greek wines.
  
18. **19<sup>th</sup> Panhellenic Chemistry Conference**, 6-10 Nov. 2002, Heraclion-Crete, Greece. Extraction, Identification and quantitative determination of phenolic compounds in aromatic plants.

Member of the editorial board at:

1. American Journal of Nutrition and Food Science
2. Open Journal of Analytical Chemistry Research
3. Current Research in Nutrition and Food Science
4. Journal of Life Sciences Research
5. International Journal of Agriculture Science and Food Technology
6. Journal of Food Science and Nutrition Therapy
7. Journal of Food and Nutrition Research
8. American Journal of Food Science and Technology

Reviewer at:

1. Journal of Food Quality
2. Analytica Chimica Acta
3. LWT Food Science and Technology
4. Electronic Journal of Biotechnology
5. International Journal of Food Science and Technology
6. Food Analytical Methods

7. Biological Letters
8. Current Analytical Chemistry
9. Journal of the Science of Food and Agriculture
10. International Journal of Food Studies
11. Food Chemistry
12. African Journal of Microbiology Research
13. Food Technology and Biotechnology
14. International Journal of Molecular Sciences
15. Antioxidants
16. BioMed Research International (formerly titled Journal of Biomedicine and Biotechnology)
17. International Journal of Biochemistry Research & Review
18. Journal of Food Science and Technology
19. Toxicology and Industrial health
20. Annual Review & Research in Biology
21. Journal of Essential Oil Bearing Plants
22. British Journal of Applied Science & Technology
23. European Journal of Medicinal Plants
24. Free radical and antioxidants
25. Journal of Medicinal Plant Research
26. Molecules
27. Food and Chemical Toxicology
28. Food and Function
29. Analytical Methods (RSC)
30. Journal of Food Processing and Technology (OMICS Group)
31. Journal of Agricultural Science and Technology
32. Journal of Zhejiang University-SCIENCE
33. Global NEST Journal
34. Phytochemical Analysis
35. RSC Advances
36. Food and Function (RSC)
37. International Journal of Nutrition and Food Sciences
38. Journal of Food and Nutrition Sciences
39. International Journal of Agricultural Sciences and Natural Resources
40. American Journal of Nutrition and Food Science
41. Journal of Complementary and Integrative Medicine
42. Journal of Food and Nutrition Research

43. African Journal of Food Science (AJFS)
44. Journal of Nutritional Health and Food Science
45. Journal of Food Engineering
46. Journal of Food Composition and Analysis
47. Food Research International
48. Chemistry and Physics of Lipids
49. African Journal of Food Science (AJFS)
50. Arabian Journal of Chemistry (Elsevier)

### **Research Projects Participation**

- **April 2012 to date** «Functional and Potentially Hazardous Food Constituents. Impact of Electromagnetic Treatments for Quality Products» Programme ARHIMIDES 2012-2015, SECTORAL OPERATIONAL PROGRAMME, EDUCATION AND LIFELONG LEARNING –ESPA 2007-2013. (100.000 Euro), Work: Polyphenol Analysis of irradiated and non irradiated foods.
- **January 04 – February 04:** Development of aromatic plants products with antioxidant activities. Grant: 2.000 euros, national funding, Work: analysis of aromatic plant extract
- **November 2002-December 2005:** HRAKLEITOS project, funded by EU 75% and national funding 25%, Grant: 34.000 euros, Subject: Determination of phenol compounds in aromatic plants, Work: extraction, analysis of aromatic plant extracts, antioxidant capacity measurement.
- **February 2004-December 2005:** «Pythagoras I project», Subject «Brewery wastes study» funded by EU 75% and national funding 25%, Grant: 7.000 euros, Subject: Determination of phenol compounds in brewery wastes, Work: extraction, analysis of brewery wastes, antioxidant capacity measurement.
- **April 2005-April 2007:** Pythagoras I project, subject «Isolation and Determination of phenol compounds from aromatic plants, study of their antioxidant and antimicrobial properties» funded by EU 75% and national funding 25%, Grant: 5.000 euros, Work: extraction, analysis of rare plants of Greek origin, antioxidant and antimicrobial capacity measurement.