

# **CURRICULUM VITAE**

## **GEORGIA DIMITRELI**

Associate Professor

Department of Food Science and Technology

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### **EDUCATION**

**2006:** Doctoral Degree (Ph.D) in the field of Dairy Technology and Rheology, University of Lincoln, Hull-UK. Thesis title: “Rheological and Textural Properties of Processed Cheese”

**2000:** BSc in Food Technology (Grade: 8.2), Department of Food Technology, Alexander Technological Educational Institute of Thessaloniki.

### **RESEARCH INTERESTS**

Technology and quality control of milk and dairy products (kefir, yoghurt, dairy fermented frozen-desserts such as frozen-yoghurt and frozen-kefir, Greek traditional cheeses, processed cheeses), development of novel functional dairy products, food rheology, physicochemical characterization of polysaccharides, study of the rheological behavior and structure of milk protein-lipid-polysaccharide systems and study of the properties of edible kefiran films.

### **RESEARCH ACTIVITIES**

Participation to the following research programs:

**2000-2001:** ‘Chemical composition of major greek foods’, as a Scientific Associate.

**2001:** “Relation between collagen-proteins, moisture-proteins and ash content of greek meat”, as a Scientific Associate.

**2001-2003:** “Study of the texture of processed cheese”, as Scientific Associate.

**2003:** “Thermoplastic starch production for industrial use”, as Scientific Associate.

**2003:** “Evaluation of inorganic components and vitamin C content of major greek foods”, as Scientific Associate.

**2001-2003:** “Evaluation of vitamin C content in greek fruits and vegetables”, as Scientific Associate.

**2004-2005:** “Development and utilization of instruments for the study of rheological properties of foods”, as Scientific Associate.

**2004-2006:** ‘Chemical composition and energy value of greek foods’, as Scientific Associate.

**2005-2006:** “Industrial use of biodegradable biopolymers as food packaging materials”, as Scientific Associate.

**2008-2009:** “Rheology of kefir”, as Scientific Associate.

**2012-2013:** “Rheology of kefir-type systems”, as Scientific Associate.

**2012-2015:** “A novel approach in kefir making-technology”, as Scientific Associate.

**2012-2015:** “Productive traits and product quality of Greek buffalo (*Bubalus bubalis*) reared under traditional methods”, as Scientific Associate.

**2012-2015:** “Enhancement of the activated sludge microfauna efficiency for the treatment of wastewater containing organics of low-biodegradability”, as Scientific Associate.

**2014-2015:** ARISTEIA II, “A novel technique for the determination of frying oil quality that helps improving the quality and safety of fried foods”, as Scientific Associate.

**2014-2015:** “Study of the phenomena occurring during storage of praline and marmelade systems inside the dough of croissant”, as Scientific Associate.

**2015:** “Effect of emulsions composition and heat treatment on the properties of the fat phase”, as Scientific Associate.

**2019-2022:** “Support for Social Welfare Interventions of Students of Alexander Technological Educational Institute of Thessaloniki”, as Scientific Associate.

**2021-2023:** “Photosynthetic microalgae cultures for the sustainable production of products of high nutritional value for humans, fish and animals”, as Scientific Associate.

**2023:** “Flat Bread of Mediterranean area; Innovation and Emerging process and technology”, as Scientific Associate.

**2021-up to date:** “Study of the engineering and physicochemical parameters involved in the development of novel, instant kefir based products”, as Member of the Advisory Board.

**2023-up to date:** “The use of aromatic plants in the nutrition of organic goats and their effect on the production, quality of milk and dairy products”, as Scientific Associate.

### **ACADEMIC/TEACHING EXPERIENCE**

**2007-2009:** Laboratory Assistant at the Department of Food Technology of the Alexander Technological Educational Institute of Thessaloniki teaching:

- Technology and Quality Control of Milk and Dairy Products
- Food Processing
- Food Engineering

**2009-2014:** Professor of Applications (Lecturer) at the Department of Food Technology of the Alexander Technological Educational Institute of Thessaloniki teaching:

- Technology and Quality Control of Milk and Dairy Products
- Food Processing
- Food Engineering

**2014-2020:** Assistant Professor at the Department of Food Technology of the Alexander Technological Educational Institute of Thessaloniki teaching:

- Technology and Quality Control of Milk and Dairy Products
- Food Processing
- Food Engineering

**2020-up to date:** Associate Professor at the Department of Food Science and Technology of the International Hellenic University teaching:

- Technology and Quality Control of Milk and Dairy Products
- Food Engineering
- Introduction to Food Science and Technology
- New Product Development

**2009-2022:** MSc program of the Department of Food Science and Technology of the International Hellenic University entitled “Quality management and production organization systems for the food industry”: Teaching the section “Rheological study of gels, pseudo-gels and colloidal dispersions” of the course “Laboratory exercises of instrumental food analysis”.

**2021-2022:** MSc program of the Department of Food Science and Technology of the International Hellenic University entitled “Quality management and production

organization systems for the food industry”: Teaching the section “Rheological techniques (Dynamic analysis-Creep test)” of the course “Advanced methods of food analysis”.

**2021-2022:** MSc program of the Department of Food Science and Technology of the International Hellenic University entitled “Quality management and production organization systems for the food industry”: Teaching the section “Milk and dairy products legislation” of the course “Food legislation”.

**2021-2023:** MSc program of the Department of Industrial Engineering and Management of the International Hellenic University entitled “Applied Automation Systems”: Teaching the section “Dairy products production line” of the course “Automation systems in the food industry”.

### **SUPERVISION OF MSc THESIS**

1. “Effect of temperature, fat content and rennet type on the rheological properties of rennet induced milk gel during formation”. Successfully completed.
2. “Rheological and sensory properties of buffalo milk stirred yogurt as affected by fat content and supplementation with sodium caseinates and whey protein concentrates”. Successfully completed.
3. “Effect of milk protein addition, fat globule size and storage time on rheological and sensory properties of buffalo milk stirred yogurt”. Successfully completed.
4. “Effect of milk type and storage time on the physicochemical and rheological properties of Anevato cheese”. Successfully completed.
5. “Study of the rheological properties of rennet induced milk gel during formation using a u-tube rheometer of novel design”. Successfully completed.
6. “Rheological properties and interfacial phenomena of milk proteins-fat globules systems”. Successfully completed.
7. “Rheological and sensory properties of kefir type products with pomegranate addition”. Successfully completed.
8. “Study of the interfacial phenomena and the properties of emulsions using modern techniques”. Successfully completed.
9. “Effect of heat treatment and homogenization on the structure and rheological behavior of milk proteins-fat globules systems”. Successfully completed.
10. “Effect of honey and banana juice addition on the physicochemical, rheological and sensory properties of kefir-type products”. Successfully completed.
11. “Rheological properties of frozen-kefir”. Successfully completed.
12. “Effect of milk and juice type on the rheological and sensory properties of kefir”. Successfully completed.
13. “Properties of frozen-kefir with stevia and aronia juice addition”. Successfully completed.
14. “Effect of chemical composition and storage time on the properties of spreadable-type cheese using kefir grains as starter culture”. Successfully completed.
15. “Effect of cheese-making parameters and storage time on the properties of spreadable-type cheese using kefir grains as starter culture”. Successfully completed.
16. “Evaluation of powder kefir products properties”. Successfully completed.
17. “Effect of chemical composition, heat-treatment and percentage of kefir starter culture and rennet on the rheological properties of gel during structure formation”. Under supervision.

### **SUPERVISION OF MSc THESIS**

"Novel applications of the polysaccharide kefiran", Department of Food Science and Technology, International Hellenic University (2020-present)

## **SUPERVISION OF POST-DOCTORAL RESEARCH**

IKY/2nd Cycle", "Production and study of the properties of edible kefir systems", Department of Food Science and Technology, International Hellenic University (2019-2021).

## **RESEARCH PUBLICATIONS IN INTERNATIONAL REFFEREED JOURNALS**

1. Dimitreli, G., & Thomareis, A.S. (2004). Effect of temperature and chemical composition on processed cheese apparent viscosity. *Journal of Food Engineering*, 64, 265-271.
2. Dimitreli, G., Thomareis, A.S., & Smith, P.G. (2005). Effect of emulsifying salts on casein peptization and apparent viscosity of processed cheese. *International Journal of Food Engineering*, 1(4), article 2, 1-17.
3. Dimitreli, G., & Thomareis, A.S. (2007). Texture evaluation of block-type processed cheese as a function of chemical composition and in relation to its apparent viscosity. *Journal of Food Engineering*, 79, 1364-1373.
4. Dimitreli, G., & Thomareis, A.S. (2008). Effect of chemical composition on the linear viscoelastic properties of spreadable-type processed cheese. *Journal of Food Engineering*, 84, 368-374.
5. Dimitreli, G., & Thomareis, A.S. (2009). Instrumental textural and viscoelastic properties of processed cheese as affected by emulsifying salts and in relation to its apparent viscosity. *International Journal of Food Properties*, 12, 261-275.
6. Raphaelides, S.N., Dimitreli, G., Exarhopoulos, S., Kokonidis, G., & Tzani, E. (2011). Effect of processing history on the physicochemical and structural characteristics of starch–fatty acid extrudates plasticized with glycerol. *Carbohydrate Polymers*, 83, 727-736.
7. Dimitreli, G., & Antoniou, K.D. (2011). Effect of incubation temperature and caseinates on the rheological behavior of kefir. *Procedia Food Science*, 1, 583-588.
8. Raphaelides S.N., Dimitreli, G., Exarhopoulos, S., Mintzas, D., & Lykidou. A. (2012). Effect of processing conditions on the physicochemical and structural characteristics of pregelatinised starch–fatty acid–glycerol extrudates, *Carbohydrate Polymers*, 88, 282–289.
9. Yovanoudi, M., Dimitreli, G., Raphaelides, S. N., & Antoniou, K. D. (2013). Flow behavior studies of kefir type systems. *Journal of Food Engineering*, 118, 41-48.
10. Dimitreli, G., Gregoriou, E-A., Kalantzidis, G., & Antoniou, K.D. (2013). Rheological properties of kefir as affected by heat treatment and whey protein addition. *Journal of Texture Studies*, 44, 418- 423.
11. Girvalaki, C., Vardavas, C. I., Tsimpinos, G., Dimitreli, G., Hassapidou, M. N., & Kafatos, A. (2013). Nutritional and Chemical Quality of Traditional Spreads and Pies of Mediterranean Diet of Greece. *Journal of Food & Nutritional Disorders*, 2(1), 1-7.
12. Petridis, D., Dimitreli, G., Chrysalidou, S., & Akakiadou, P. (2013). Optimization of the rheological and sensory properties of stirred yogurt as affected by chemical composition and heat treatment of buffalo milk. *Journal of Food Research*, 2, 55-70.
13. Dimitreli, G., Petridis, D., Akakiadou, P., & Chrysalidou, S. (2014). Effect of Protein Supplementation, Fat Globule Size and Storage Time on the Rheological and Sensory Properties of Buffalo Milk Stirred Yogurt. *Journal of Food Research*, 3, 31-44.
14. Petridis, D., Dimitreli, G., Vlahvei, K., & Deligeorgakis, C. (2014). Effects of buffalo and cow milk mixtures enriched with sodium caseinates on the

physicochemical, rheological and sensory properties of a stirred yogurt product. *Journal of Food Research*, 3, 54-69.

15. Raphaelides, S.N., Dimitreli, G., Exarhopoulos, S., Ilia, E., & Koutsomihali, P. (2015). A process designed for the continuous production of starch inclusion complexes on an industrial scale. *Food and Bioproducts Processing*, 96, 245-255.
16. Antoniou, K.D., Exarhopoulos, S., Raphaelides, S.N., Dimitreli, G., & Thomareis, A.S. (2016). Effect of sodium caseinates addition on the rheological properties of kefir during gel formation, *Journal of Food Research*, 5 (1), 114-120.
17. Dimitreli, G., Exarhopoulos, S., Goulas, A., Antoniou, K.D., & Raphaelides S.N. (2016). Effect of kefir and milk proteins addition on the rheological behavior of glucono- $\delta$ -lactone induced milk gels, *Journal of Food Research*, 5 (1), 121-128.
18. Exarhopoulos, S., Antoniou, K.D., Raphaelides, S.N., & Dimitreli, G. (2016). Rheological and viscoelastic properties of kefir as affected by milk protein addition and starter culture type, *Journal of Food Research*, 5 (2), 110-117.
19. Kalogianni, E.P., Georgiou, D., Romaidi, M., Exarhopoulos, S., Petridis, D., Karastogiannidou, C., Dimitreli, G., & Karakosta, P. (2017). Rapid methods for frying quality determination: Evaluation with respect to legislation criteria. *JAOCs, Journal of the American Oil Chemists' Society*, 94, 19-36.
20. Dimitreli, G., Exarhopoulos, S., Antoniou, K.D., Zotos, A., & Bampidis, V.A. (2017). Physicochemical, textural and sensory properties of white soft cheese made from buffalo and cow milk mixtures during storage. *International Journal of Dairy Technology*, 70, 506-513.
21. Sklaviadis L., Nika S., E.P. Kalogianni, D. Georgiou, G. Dimitreli, & V. Papadimitriou (2017). Effect of oleic acid on the properties of protein adsorbed layers at water/oil interfaces: An EPR study combined with dynamic interfacial tension measurements. *Colloids and Surfaces B: Biointerfaces*, 158, 498-506.
22. Lagouri, V., Dimitreli, G., & Kouvatsi, A. (2018). Effects of Greek pomegranate extracts in the antioxidant properties and storage stability of kefir. *Current Bioactive Compounds*, 14, 1-5.
23. Kontou, V., Dimitreli, G., & Raphaelides, S.N. (2019). Elongational flow studies of processed cheese spreads made from traditional Greek cheese varieties. *LWT - Food Science and Technology*, 107, 318-324.
24. Dimitreli, G., Petridis, D., Kapageridis, N., & Mixiou, M. (2019). Effect of pomegranate juice and fir honey addition on the rheological and sensory properties of kefir-type products differing in their fat content. *LWT - Food Science and Technology*, 111, 799-808.
25. Petridis, A., Petridis, D., & Dimitreli, G. (2020). A Novel Dairy Fermented Frozen Dessert with Honey and Pomegranate Juice: Physicochemical, Rheological and Sensory Properties. *Journal of Food Research*, 9, 52-66.
26. Pluta-Kubica\* A., Černíková M., Nebesářová J., Dimitreli G., Thomareis A.S., Exarhopoulos S., Salek R.N., & Buňka F. (2021). Influence of the melt holding time on the fat globule size and the viscoelastic properties of model spreadable processed cheeses with different compositions. *International Dairy Journal*, 113, 104880.
27. Magra, T., Soutos, N., Chrysostomos Dovas, C., Papavergou, E., Lazou, T., Apostolakos, I., Dimitreli, G., & Ambrosiadis, I. (2021). Dry Fermented Sausages with Total Replacement of Fat by Extra Virgin Olive Oil Emulsion and Indigenous Lactic Acid Bacteria. *Food Technology and Biotechnology*, 59(3), 267-281. doi: 10.17113/ftb.59.03.21.7114
28. Papaioannou, G.M., Kosma, I.S., Dimitreli, G., Anastasia V. Badeka, A.V., & Michael G. Kontominas, M.G. (2022). Effect of starter culture, probiotics, and flavor

additives on physico-chemical, rheological, and sensory properties of cow and goat dessert yogurts. *European Food Research and Technology*, 248, 1191–1202. <https://doi.org/10.1007/s00217-021-03955-z>

29. Exarhopoulos S., Goulas A., & Dimitreli G. (2022). Biodegradable Films from Kefiran-Based Cryogel Systems. *Macromol*, 2, 324–345. [doi.org/10.3390/macromol2030021](https://doi.org/10.3390/macromol2030021)

30. Georgiou, D., Kalogianni E. P., Dimitreli, G., Ftouli E., & Parisi S. (2022). Capillary penetration for the development of a method for the assessment of shelf-life of foods. *Journal of Food Measurement and Characterization*. [doi.org/10.1007/s11694-022-01685-8](https://doi.org/10.1007/s11694-022-01685-8)

31. Exarhopoulos S., Goulas, A., Dimitreli, G., & Raphaelides, S.N. (2023). Effect of caseinate salt addition on the structural characteristics of kefir systems. *Journal of Texture Studies*, 1–13. <https://doi.org/10.1111/jtxs.12795>

### **BOOK CHAPTER**

1. Dimitreli, G., Exarhopoulos S., Goulas, A., & Antoniou K. D. (2019). Traditional Greek cheeses. In R.P.F Guiné, P.M.R. Correia, & A.C. Ferrao (Eds.) *Cheeses around the World: Types, production, properties and cultural and nutritional relevance* (Chapter 15, pp. 329–378). Nova Science Publishers, Inc, New York.

2. Thomareis, A.S., & Dimitreli, G. (2022). Techniques used for processed cheese characterization. In M. El-Bakry, B. M. Mehta (Eds.) *Processed Cheese Science and Technology*, (Chapter 12, pp. 295–349). Woodhead Publishing, Cambridge. <https://doi.org/10.1016/B978-0-12-821445-9.00007-8>.

### **CONFERENCE PROCEEDINGS**

1. Dimitreli, G., & Thomareis, A. S. (2007). Effect of emulsifying salts on the textural and viscoelastic properties of processed cheese and in relation to its apparent viscosity. 5th International Congress on Food Technology. Consumer Protection through Food Process Improvement & Innovation in the Real World (pp 19-29). Thessaloniki.

2. Dimitreli G., & Antoniou K.D. (2011). Effect of Incubation Temperature and Caseinates on the Rheological Behaviour of Kefir. 11th International Congress on Engineering & Food. Food Process Engineering in a Changing World, Volume I (pp 231-232). Athens.

3. Raphaelides S.N., Dimitreli G., Exarhopoulos S., Mintzas D., & Lykidou A. (2011). Effect of processing conditions on the physicochemical & structural characteristics of pregelatinised starch-fatty acid glycerol extrudates. 11th International Congress on Engineering & Food. Food Process Engineering in a Changing World, Volume I (pp 693). Athens.

4. Antoniou K.D., Topalidou S., Tsavalia G., & Dimitreli G. (2011). Effect of starter culture, milk fat and storage time on the rheological behaviour of kefir. 11th International Congress on Engineering & Food. Food Process Engineering in a Changing World, Volume II (pp 1307-1308). Athens.

5. Dimitreli G., Exarhopoulos S., Antoniou K.D., Zotos, A., & Bampidis, V.A. (2013). Physicochemical and textural properties of white soft cheese from Greek buffalo milk during ripening. EAAP-64 Annual Meeting (pp 568). Nantes.

6. Sifaki-Pistolla, D., Vardavas C., Hassapidou M., Dimitreli, G., Diamandopoulos, K., Andrikopoulos, A., & Kafatos, A. (2013). Farmed and marine fish in Greece: Analysis of their composition. 2013 EFFoST Annual Meeting: Bio-based Technologies in the Context of European Food Innovation Systems. Bologna.

7. Exarhopoulos S., Dimitreli G., Antoniou K., Raphaelides S., & Thomareis A. (2014). Rheological behavior of kefir during gel formation as affected by sodium caseinate addition. 3rd International ISEKI Food Conference. Food Science & Technology Excellence for a Sustainable Bioeconomy (pp 122). Athens.
8. Dimitreli G., Exarhopoulos S., Antoniou K., Raphaelides S., & Thomareis A. (2014). Effect of starter culture and fermentation temperature on the rheological properties of kefir. 3rd International ISEKI Food Conference. Food Science & Technology Excellence for a Sustainable Bioeconomy (pp 126). Athens.
9. Sklaviadis L., Nika S., Dimitreli G., Kalogianni E.P., & Papadimitriou V. (2014). Effect of oleic acid on the properties of protein adsorbed layers at water/oil interfaces: An EPR study combined with dynamic interfacial tension measurements. 28th Conference of the European Colloids and Interfaces Society. Limassol.
10. Dimitreli, G., Kalogianni, E.P., Exarhopoulos, S., & Karastogiannidou, C. (2015). Applicability of viscosity measurements as means for determining the polymer concentration in frying oils. 2nd International Conference on Food and Biosystems Engineering (pp 191). Mykonos Island.
11. Exarhopoulos, S., Goulas, A., Raphaelides, S.N., Dimitreli, G., & Antoniou, K. (2015). Isolation and chemical characterization of exopolysaccharide kefiran, produced from kefir grains. 12th International Congress on Engineering and Food. Québec City.
12. Exarhopoulos, S., Raphaelides, S.N., Goulas, A., Dimitreli, G., & Antoniou, K. (2015). Molecular characterization and conformational analysis of exopolysaccharide Kefiran. 12th International Congress on Engineering and Food. Québec City.
13. Dimitreli, G., Exarhopoulos, S., Antoniou, K., Raphaelides, S.N., & Thomareis, A.S. (2015). Effect of milk protein addition and storage time on the rheological properties of kefir. 12th International Congress on Engineering and Food. Québec City.
14. Dimitreli, G., Exarhopoulos, S., Samaras, P., Raphaelides, S.N., & Antoniou, K. (2015). Effect of ultrasound on fermentation process of kefir. 12th International Congress on Engineering and Food. Québec City.
15. Kalogianni, E.P., Georgiou, D., Marinopoulou, A., Karastogiannidou, C., Dimitreli, G., Exarhopoulos, S., & Arvanitaki, M. (2015). Novel rapid method for the determination of oil degradation during frying: comparison with legislation criteria. 13th Euro Fed Lipid (pp 164). Florence.
16. Georgiou, D., Romaidi, M., Arvanitaki, M., Dimitreli, G., & Kalogianni, E.P. (2015). Comparison of rapid tests for the determination of quality of fried oils. 13th Euro Fed Lipid (pp 256). Florence.
17. Dimitreli, G., Kalogianni, E.P., Exarhopoulos, S., & Karastogiannidou, C. (2015). Correlations between viscosity and polymers concentration in frying oils. 13th Euro Fed Lipid Congress (pp270). Florence.
18. Kalogianni E.P., Georgiou D., Marinopoulou A., Exarhopoulos S., Dimitreli G., & Karastogiannidou C. (2017). FRYSAFE: A novel method for the determination of frying oils quality. 6th International Congress on Food Technology. Current Trends and Future Perspectives in the Food Sector: From novel concepts to industrial applications (P46). Athens.
19. Manavi M., Dimitreli G., & Likotrafti E. (2017). Study of kefir-type products using goat's milk from two different breeds with the addition of pro-, pre- and synbiotics. 6th International Congress on Food Technology. Current Trends and Future Perspectives in the Food Sector: From novel concepts to industrial applications (P62). Athens.
20. Exarhopoulos S., Dimitreli G., & Goulas A. (2020). Development of edible films made from kefiran cryogel systems. 34th EFFoST International Conference, Bridging high-tech, food-tech and health: Consumer-oriented innovations. (online)

22. Exarhopoulos S., Groztidou O., Goulas A., Georgiou D., & Dimitreli G. (2022). Effect of kefir, carrageenan, milk protein addition on the rheological properties of reconstituted kefir powder. 36th EFFoST International Conference. Shaping the Production of Sustainable, Healthy Foods for the Future. (P2.6.10). Dublin, Ireland.
23. Exarhopoulos S., Groztidou O., Goulas A., Georgiou D., Kalogianni E.P., & Dimitreli G. (2022). Spray-dried kefir powder and reconstitution properties as affected by storage temperature and thermoprotectant carrier addition. 36th EFFoST International Conference. Shaping the Production of Sustainable, Healthy Foods for the Future. (P2.6.11). Dublin, Ireland.
24. Exarhopoulos S., Georgiou D., Goulas A., Groztidou O., & Dimitreli G. (2023). Effect of storage time, packaging material and MAP composition on spray-dried kefir and its reconstitution properties. 14th International Congress on Engineering and Food. Sustainable Food Manufacturing for a Resilient Food Chain. Nantes, France.
25. Exarhopoulos S., Gkarlemou A., Georgiou V., Groztidou O., Goulas A., & Dimitreli G. (2023). Effect of kefir and milk proteins, sodium caseinates and whey protein concentrates, on the rheological properties and structure of cryogels. 14th International Congress on Engineering and Food. Sustainable Food Manufacturing for a Resilient Food Chain. Nantes, France.
26. Exarhopoulos S., Georgiadi P., Sarikyriakidou A., Groztidou O., Goulas A., & Dimitreli G. (2023). Edible kefir films with probiotics - structure, physical properties and probiotic viability during storage as affected by cryo-treatment, kefir concentration and milk protein addition. 14th International Congress on Engineering and Food. Sustainable Food Manufacturing for a Resilient Food Chain. Nantes, France.
27. Groztidou O., Exarhopoulos S., Goulas A., Krystallis E., Rousi E., & Dimitreli G. (2023). Effect of cryo-treatment and carriers on spray-dried kefir powder and its reconstitution properties. 14th International Congress on Engineering and Food. Sustainable Food Manufacturing for a Resilient Food Chain. Nantes, France.
28. Groztidou O., Groztidis E., Goulas A., Exarhopoulos S., & Dimitreli G. (2023). Effect of fermentation conditions and thermal treatment on the formation of kefir and the rheological behavior kefir. 14th International Congress on Engineering and Food. Sustainable Food Manufacturing for a Resilient Food Chain. Nantes, France.
29. Groztidou O., Karipoglou D., Exarhopoulos S., Goulas A., Georgiou D., & Dimitreli G. (2023). Physicochemical, structural, microbiological and reconstitution properties of spray-dried kefir during storage. 14th International Congress on Engineering and Food. Sustainable Food Manufacturing for a Resilient Food Chain. Nantes, France.

#### **EDITORIAL BOARD MEMBER**

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