

## ANNA MARINOPOULOU

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### AREAS OF RESEARCH INTEREST

Technology and quality control of fruits and vegetables. Physicochemical properties of starch. Technology and quality control of plant-based foods. Production of functional foods. Development of biodegradable packaging materials from natural polymers.

## 1. EDUCATION – PRACTICAL TRAINING

- **2016** Doctoral Degree, Doctor of Philosophy (Ph.D.) in Chemistry, Department of Chemistry, School of Sciences, University of Ioannina
- **2010** Master's Degree, Master of Science (M.Sc.) in Food Science and Technology, School of Agriculture, Department of Food Science and Technology, Aristotle University of Thessaloniki (A.U.Th.)
- **2007** Bachelor's Degree of Integrated Studies (Integrated Master). School of Agriculture, Department of Food Science and Technology, Aristotle University of Thessaloniki (AUTH.)
- **2007** Bachelor's Degree in Agriculture with a specialization in Food Science and Technology, School of Agriculture, Department of Food Science and Technology, Aristotle University of Thessaloniki (AUTH.)

## 2. TRAINING - CONTINUOUS PROFESSIONAL DEVELOPMENT ATTENDANCE OF SEMINARS - CERTIFICATIONS

- **Q-CERT CERTIFICATE.** 56-hour Online Seminar for ISO 9001:2015, ISO 22000:2018 (ISO 19011:2018) Inspectors/Lead Inspectors, conducted by QMSCERT [21-27/11/2022].
- **Postgraduate Diploma (LRN) (Level 7) in Training and Development, Learning Resource Network (LRN).** International Certification from the British Certification Body recognized by the Office of Qualifications and Examinations Regulation (OFQUAL).
- **Certificate in Information Technology. Educational Program Advanced Microsoft Excel 2013, Duration 2 months (48 hours),** Distance Learning Professional Development and Training Programs, e-Learning University of Athens - National and Kapodistrian University of Athens (NKUA).
- **Supplementary Distance Learning Program. Educational Program "HTML and JavaScript: First Steps in Web Development,** Duration 2 months, e-Learning University of Athens - National and Kapodistrian University of Athens (NKUA).

- **Certified Adult Education Trainer in Non-Formal Education.** Member of the registry of certified adult trainers with Certified Educational Competence from E.O.P.P.E.P. (National Organization for the Certification of Qualifications and Vocational Guidance).

### 3. TEACHING EXPERIENCE

- **15/01/2025 until today. Assistant Professor**  
Department of Food Science and Technology, School of Geosciences, International Hellenic University, Sindos, Thessaloniki, Greece. **Lecturing the courses** Technology and Quality Control of Cereals, Food Engineering II, Food Processing I.
- **01/12/2023 until 28-06-2024. Lecturer**  
Department of Food Science and Technology, School of Geosciences, International Hellenic University, Sindos, Thessaloniki, Greece. **Lecturing the courses** Quality Control and Assurance, Technology and Quality Control of Cereals
- **06/10/2023 until 29/11/2023. Academic Fellow**  
Department of Food Science and Technology, School of Geosciences, International Hellenic University, Sindos, Thessaloniki, Greece. **Lecturing the courses** Food Packaging
- **20/02/2023 until 31/06/2023. Academic Fellow**  
Department of Food Science and Technology, School of Geosciences, International Hellenic University, Sindos, Thessaloniki, Greece. **Lecturing the course** Physical Properties of Foods
- **20/02/2023 until 31/06/2023. Academic Fellow**  
Department of Food Science and Technology, School of Geosciences, International Hellenic University, Sindos, Thessaloniki, Greece. **Lecturing the course** Technology and Quality Control of Cereals
- **14/11/2022 until 10/02/2023. Academic Fellow**  
Department of Food Science and Technology, School of Geosciences, International Hellenic University, Sindos, Thessaloniki, Greece. **Lecturing the course** Food Packaging
- **21/02/2022 until 01/07/2022. Academic Fellow**  
Department of Food Science and Technology, School of Geosciences, International Hellenic University, Sindos, Thessaloniki, Greece. **Lecturing the course** Technology and Quality Control of Cereals
- **01/03/2021 until 05/07/2021. Academic Fellow**  
Department of Food Science and Technology, School of Geosciences, International Hellenic University, Sindos, Thessaloniki, Greece. **Lecturing the course** Technology and Quality Control of Cereals
- **17/02/2020 until 29/06/2020. University Fellow**  
Department of Food Science and Technology, School of Geosciences, International Hellenic University, Sindos, Thessaloniki, Greece. **Lecturing the courses** Technology and Quality Control of Cereals, Informatics
- **25/02/2019 until 28/06/2019. University Fellow**

Department Of Food Technology, Technological Educational Institute of Thessaloniki, Thessaloniki, Greece. **Lecturing the courses** Technology and Quality Control of Cereals, Informatics

- **20/02/2018 until 29/06/2018. University Fellow**

Department Of Food Technology, Technological Educational Institute of Thessaloniki, Thessaloniki, Greece. **Lecturing the course** Technology and Quality Control of Cereals

- **20/02/2018 until 27/03/2018. Lecturer**

Department Of Food Technology, Technological Educational Institute of Thessaloniki, Thessaloniki, Greece SHORT-TERM TRAINING SEMINAR: Cereals: cultivation and processing into value-added products' of the General Secretariat for Lifelong Learning and New Generation, Directorate of New Generation. TRIPTOTELEMOS program. **Teaching courses:** 2.3. Milling of cereal grains (2 hours), 2.5. Semolina production – quality of semolina and raw materials for pasta making (3 hours)."

- **20/02/2017 until 30/06/2017. University Fellow**

Department Of Food Technology, Technological Educational Institute of Thessaloniki, Thessaloniki, Greece **Lecturing the course** Technology and Quality Control of Cereals

- **10/05/2014 until 19/05/2014. University Fellow**

Department Of Food Technology, Technological Educational Institute of Thessaloniki, Thessaloniki, Greece SHORT-TERM TRAINING SEMINAR: From Flour to Bread: Technology of Production and Marketing Principles of Bakery and Pasta Products. TRIPTOTELEMOS' program. **Teaching course:** 'Semolina Quality, Raw Materials for Pasta Making, and Pasta Production' (3 hours).

#### **4. RESEARCH AND PROFESSIONAL EXPERIENCE**

- **19/09/2024 until 15/01/2025. Member of the research team**

International University of Greece - Special Account for Research Funds, Department of Food Science and Technology. Project Title: «Pilot Application of the "ANTIOXCERT" Standard in Main Agri-Food Products».

- **01/08/2020 until 30/09/2023. Member of the research team**

International University of Greece - Special Account for Research Funds, Department of Food Science and Technology. Project Title: «Starch Based Active Biodegradable Food Packaging». General Secretariat for Research and Technology. Operational Programme Competitiveness, Entrepreneurship and Innovation 2014-2020.

- **01/08/2021 until 30/09/2023. Member of the research team**

International University of Greece - Special Account for Research Funds, Department of Food Science and Technology. Project Title: «Starch Based Active Biodegradable Food Packaging» General Secretariat for Research and Technology, Operational Programme Competitiveness, Entrepreneurship and Innovation 2014-2020.

- **19/05/2023 until 28/06/2023. Member of the research team**

International University of Greece - Special Account for Research Funds, Department of Food Science and Technology. Project Title: «Study of Coffee Products».

- **01/12/2022 until 31/12/2022. Member of the research team**  
International University of Greece - Special Account for Research Funds, Department of Food Science and Technology. Project Title: «Study of Coffee Products».
- **25/06/2022 until 30/06/2022. Member of the research team**  
International University of Greece - Special Account for Research Funds, Department of Food Science and Technology. Project Title: «Presentation of the beneficial fats of Greek pumpkin seeds and research results in the field of lipids».
- **01/12/2021 until 15/12/2021. Member of the research team**  
International University of Greece - Special Account for Research Funds, Department of Food Science and Technology. Project Title: «Study of Coffee Products».
- **24/03/2020 until 18/12/2020. Member of the research team**  
International University of Greece - Special Account for Research Funds, Department of Food Science and Technology. Project Title: «Rewarding the participation of the Success project in competitive EU programs».
- **12/11/2018 until 31/03/2019. Member of the research team**  
Alexandrian Technological Institute of Thessaloniki- Special Account for Research Funds, Department of Food Technology. Project Title: «Rewarding the participation of the Success project in competitive EU programs».
- **20/02/2018 until 30/04/2018. Scientist-in-Charge**  
Alexandrian Technological Institute of Thessaloniki- Special Account for Research Funds, Department of Food Technology. SHORT-TERM TRAINING SEMINAR: Cereals: cultivation and processing into value-added products of the General Secretariat for Lifelong Learning and New Generation, Directorate of New Generation. TRIPTOTELEMONS program.
- **01/07/2015 until 18/09/2015. Member of the research team**  
Alexandrian Technological Institute of Thessaloniki- Special Account for Research Funds, Department of Food Technology. Project Title: «Effect of composition on the stability of thermally processed emulsions».
- **18/06/2014 until 31/10/2015. Member of the research team**  
Alexandrian Technological Institute of Thessaloniki- Special Account for Research Funds, Department of Food Technology. Project Title: «FRYSAFE: A novel technique for the determination of frying oil quality that helps improving the quality and safety of fried foods», Excellence II, NSRF 2007-2013.
- **12/05/2009 until 30/06/2009. Member of the research team**  
Aristotle University of Thessaloniki - Research Committee, School of Agriculture, Department of Food Science and Technology, Laboratory of Food Chemistry and Biochemistry. Project Title «Evaluation of the processes of quality degradation of two new products: tahini with honey».

## 5. SCHOLARSHIPS -AWARDS

- **Scholarship IKY\_** IKY Scholarship Program 'Support for Postdoctoral Researchers, 1<sup>st</sup> Cycle'  
**23/2/2017 until 22/2/2019.** IKY Scholarship Program 'Support for Postdoctoral Researchers, 1st Cycle' (MIS5001552) under the framework of the Operational Program 'Human Resource Development, Education, and Lifelong Learning,' co-financed by the European Social Fund (ESF) and the Greek Government.
- **Scholarship IKYDA. Member of the research team**  
**1/1/2012 until 31/12/2014.** Biomaterials from Natural Polymers for Drug Delivery Application, IKYDA 2012.

## 6. FOREIGN LANGUAGES – CONTINUOUS TRAINING

### Foreign Languages

- **English: Certificate of Proficiency in English**-The University of Michigan. **Advanced level (Γ2/C2).**
  - **France: Delf 2nd Degree (UNITES A5 ET A6),** Diplome D' Etudes en Langue Française, Diplôme d'Études Supérieures. **Intermediate level (Γ1/C1).**
  - Holder of a certificate of Competence and License to Teach English in Foreign Language Schools recognized by the Hellenic Republic: Ministry of Education and Education of Central Macedonia.

### IT skills

- **Advanced Computer Skills:** ECDL Expert certificate (2006).
- **Basic Knowledge and Skills in Computer Use:** ECDL Core certificate (2005)

### Participation in Conference Organization

**Member of the organizing committee of 16<sup>th</sup> EYCSTW (16<sup>th</sup> European Young Cereal Scientists and Technologists Workshop), April 18-21, 2017, Thessaloniki, Greece**

### Memberships

**Member of the Geotechnical Chamber of Greece (GEOTEE). Member of the Agricultural Association of Macedonia-Thrace**

## 7. LIST OF SCIENTIFIC PUBLICATIONS

### A. PUBLICATIONS IN INTERNATIONAL SCIENTIFIC JOURNALS AND CONFERENCE PROCEEDINGS

#### A1. Publications in peer-reviewed and international scientific journals

1. Lazaridou, A., **Marinopoulou A.**, Matsoukas, N.P. Biliaderis C.G. (2014). Impact of flour particle size and autoclaving on  $\beta$ -glucan physicochemical properties and starch digestibility of barley rusks as assessed by in vitro assays. **Bioactive Carbohydrates and dietary fibre**, 4, 58-73.
2. Georgiou, D., **Marinopoulou, A.**, Ritzoulis, C., Papastergiadis, E. Kalogianni, E.P. (2015). Capillary penetration in cellulose and polyethylene porous media: effect of contact with vapours and partial saturation with a non-miscible liquid. **Colloids and Surfaces A: Physicochemical and Engineering Aspects**, 483, 297-306.
3. **Marinopoulou, A.**, Kalogianni, E.P, Raphaelides S.N. (2016). Amylose-fatty acid inclusion complexes as examined by interfacial tension measurements. **Colloids and Surfaces B: Biointerfaces**, 137, 133-137.
4. **Marinopoulou, A.**, Papastergiadis, E., Raphaelides, S.N., Kontominas, M.G. (2016). Morphological characteristics, oxidative stability and enzymic hydrolysis of amylose-fatty acid complexes. **Carbohydrate Polymers**, 141, 106-115.
5. **Marinopoulou, A.**, Papastergiadis, E., Raphaelides, S.N., Kontominas, M.G. (2016). Structural characterization and thermal properties of amylose-fatty acid complexes prepared at different temperatures. **Food Hydrocolloids**, 58, 224-243.
6. **Marinopoulou, A.**, Papastergiadis, E., Raphaelides S.N. (2016). An investigation into the structure, morphology and thermal properties of amylo maize starch-fatty acid complexes prepared at different temperatures. **Food Research International**, 90, 111-120.
7. **Marinopoulou, A.**, Papastergiadis, E., Raphaelides, S.N. (2017). Investigation of the presence of KCl in the structure and morphology of V-amylose-inclusion complexes. **Journal of Inclusion Phenomena and Macrocyclic Chemistry**, 88, 69-76.
8. **Marinopoulou, A.**, Raphaelides. S.N. (2018). Dynamic light scattering and electrophoretic mobility studies of starch-fatty acid complexes in solution. **International Journal of Biological Macromolecules**, 116, 585-590.
9. **Marinopoulou, A.**, Papastergiadis, E., Raphaelides, S.N. (2019). Inclusion Complexes of Non-Granular Maize Starch with Fatty Acids and Ibuprofen. A Comparative Study of Their Morphology and Structure. **Starch/Stärke**, 71, 1800100.
10. Lazaridou, A., **Marinopoulou, A.**, Biliaderis, C.G. (2019). Impact of flour particle size and hydrothermal treatment on dough rheology and quality of barley rusks. **Food Hydrocolloids**, 87, 561-569.
11. **Marinopoulou, A.**, Christofilos, D., Arvanitidis, J., Raphaelides, S.N. (2019). An investigation into the possibility of molecular inclusion complexation of indomethacin with starch by the alkaline method. **Journal of Inclusion Phenomena and Macrocyclic Chemistry**, 93 (3-4), 347-359.

12. **Marinopoulou, A.**, Christofilos, D., Arvanitidis, J., Raphaelides, S.N. (2019). Study of molecular inclusion complex formation of amylose with indomethacin. **Starch/Stärke**, 71, 1800295.
13. **Marinopoulou, A.**, Petridis, D., Raphaelides, S.N. (2019). Assessment of textural changes in sliced pan bread on aging using sensory and instrumental methods. **Journal of Food Processing and Preservation**, 43, 13982.
14. **Marinopoulou, A.**, Karageorgiou, V. Papastergiadis, E., Iordanidis, C., Dagklis, A., Raphaelides, S.N. (2019). Production of spray-dried starch molecular inclusion complexes on an industrial scale. **Food and Bioproducts Processing**, 116, 186-195.
15. Konstantakos, S., **Marinopoulou, A.**, Papaemmanouil, S., Emmanouilidou, M., Karamalaki, M., Kolothas, E., Saridou, E., Papastergiadis, E., Karageorgiou, V. (2019). Preparation of model starch complex hydrogels. **Food Hydrocolloids**, 96, 365-372.
16. Mansour, G., Zoumaki, M., **Marinopoulou, A.**, Raphaelides, S. N., Tzetzis, D., Zoumakis, N. (2020). Investigation on the Effects of Glycerol and Clay Contents on the Structure and Mechanical Properties of Maize Starch Nanocomposite Films. **Starch/Stärke**, 1900166.
17. **Marinopoulou, A.**, Papageorgiou, M., Irakli, M., Gerasopoulos, D. (2020). Effect of olive pulp enrichment on physicochemical and antioxidant properties of wheat bread. **International Journal of Food Studies**, 9(1), 178–192.
18. Skarlatos, L., Marinopoulou, A., Petridis, D., Raphaelides, S.N. (2020) Texture assessment of set yogurt using sensory and instrumental methods. **International Dairy Journal**. 104, 104644.
19. **Marinopoulou, A.**, Papadakis, D., Petridis, D., Papageorgiou, M. (2020). Monitoring Staling of Packaged Sliced Pan Breads: Physicochemical Properties, Sensory Evaluation, and Consumer Preference. **Journal of Culinary Science and Technology**, 18(5), 396–412.
20. Mansour, G., Zoumaki, M., **Marinopoulou, A.**, Prevezanos, M., Raphaelides, S.N. (2020). Characterization and properties of non-granular thermoplastic starch-Clay biocomposite films, **Carbohydrate Polymers**, 245, 116629.
21. **Marinopoulou, A.**, Karageorgiou, V., Iordanidis, C., Athanasios Dagklis, A., Zoumakis, N., Raphaelides S.N. (2021). Parametric analysis of the spray drying process for the production of starch molecular inclusion complexes with fatty acids. **Drying Technology**, 39,5, 580-595
22. **Marinopoulou, A.**, Christofilos, D., Arvanitidis, J., Raphaelides, S.N. (2021). Interaction of Tretinoin and Nimesulide with Amylose Matrices, **Starch/Stärke**, 73(1-2), 2000054.
23. **Marinopoulou, A.**, Karageorgiou, V., Petridis, D., Raphaelides, S.N. (2020). Physical properties of starch-paracetamol molecular inclusion complexes produced by the spray drying process on an industrial scale, **Drying Technology**, 39(12):1-18
24. **Marinopoulou, A.**, Petridis, D. (2021). A comparative study of the effect of different cooking methods on the quality and shucking of mussels. **Journal of Food Processing and Preservation**, 46, e15875.
25. Skaltsi, A., **Marinopoulou, A.**, Poriasi, A., Petridis, D., Papageorgiou, M. (2021). Development and optimization of gluten-free biscuits with carob flour and dry apple pomace. **Journal of Food Processing and Preservation**, 46, e15938.
26. Skarlatos, L., **Marinopoulou, A.**, Petridis, D., Raphaelides, S.N. (2021). Texture attributes of acid coagulated fresh cheeses as assessed by instrumental and sensory methods. **International Dairy Journal**, 114, 104939.

27. Kalogianni, E.P., Georgiou, D., **Marinopoulou, A.**, Petridis, D., Dimitreli, G. (2021). A novel rapid method for the determination of frying oil quality: development of prototype and equations and examination with respect to legislation criteria. **International Journal of Food Science and Technology**, 56(6), 2832-2842.
28. Bousi, C., Sismanidou, O. X., **Marinopoulou, A.**, Raphaelides, S. (2022). Effect of sugar addition on the elongational and shearing deformation behavior of sesame paste systems. **LWT- Food science and technology**, 153, 2022, 112479.
29. **Marinopoulou, A.**, Zoumaki, M., Goulas, A., Petridis, D., Raphaelides, S., Aslampaloglou, A., Tzikas, A., Karageorgiou, V. (2022). Functional Characteristics and Physical Properties of Spray Dried Starch Inclusion Complexes with Drugs. **Starch/Stärke**, 74(1-2), 2100176.
30. **Marinopoulou, A.**, Zoumaki, M., Goulas, A., Raphaelides, S., Karageorgiou, V. (2022). Biodegradable films from spray dried starch inclusion complexes with bioactive compounds – the effect of glycerol and pH. **Starch/Stärke**, 74, 2200133.
31. Theofilos Frangopoulos, **Anna Marinopoulou**, Athanasios Goulas, Eleni Likotrafiti, Jonathan Rhoades, Dimitrios Petridis, Eirini Kannidou, Alexios Stamelos, Maria Theodoridou, Athanasia Arampatzidou, Alexandra Tosounidou, Lazaros Tsekmes, Konstantinos Tsihlakis, Giorgos Gkikas, Eleftherios Tourasanidis, Vassilis Karageorgiou. (2023). Optimizing the functional properties of starch based biodegradable films. **Foods** 12, 2812.
32. Noulis, K., Frangopoulos, T., Arampatzidou, A., Tsekmes, L., **Marinopoulou, A.**, Goulas, A., Karageorgiou, V. (2023). Sodium Trimetaphosphate Crosslinked Starch Films Reinforced with Montmorillonite. **Polymers** 2023, 15, 3540.
33. **Marinopoulou, A.**, Kagioglou, G., Vacharakis, N., Raphaelides, S., Papageorgiou, M. (2023). Effects of the Incorporation of Male Honey Bees on Dough Properties and on Wheat Flour Bread's Quality Characteristics. **Foods**, 12(24), 4411.
34. **Marinopoulou, A.**, Zoumaki, M., Raphaelides, S., Karageorgiou, V., Goulas, A. (2024). Characterization of spray dried starch systems of natural antioxidant compounds. **Starch/Stärke**, 2300069.
35. **A. Marinopoulou**, V. Christopoulou, O. Karabinaki, D. Christofilos, J. Arvanitidis. (2024). The high-pressure response of trans-cinnamic acid crystals studied by Raman spectroscopy. **Applied Research**, e202300129.
36. Ntalios, E., Raphaelides, S., **Marinopoulou, A.** (2024) An Investigation of Changes in the Rheological Properties of Toast Pan Bread Dough during the Various Processing Steps of Kneading in an Industrial Bakery. **Gastronomy**, 2(2), 57-72
37. Frangopoulos, T., Dimitriadou, S., Ozuni, J., **Marinopoulou, A.**, Goulas, A., Petridis, D., Karageorgiou, V. (2024). Assessing the Fatigue Stress Behavior of Starch Biodegradable Films with Nanoclay Using Accelerated Survival Test Methods. **Applied Science**, 14, 7728.
38. Frangopoulos, T., Ketesidis, A., **Marinopoulou, A.**, Goulas, A., Petridis, D., Karageorgiou, V. (2024). Accelerated Life Testing of Biodegradable Starch Films with Nanoclay Using the Elongation Level as a Stressor. **Foods**, 13, 3333.
39. **Marinopoulou, A.**, Sevastopoulou, N., Farmouzi, K., Konstantinidou, E., Alexandri, A., Papageorgiou M. (2024). Impact of Hemp (*Cannabis sativa* L.) Protein Addition on the Rheological Properties of Wheat Flour Dough and Bread Quality. **Applied Sciences**, 14(24), 11633.



40. Frangopoulos, T., **Marinopoulou, A.**, Petridis, D. et al. Films from Starch Inclusion Complexes with Bioactive Compounds as Food Packaging Material. **Food Bioprocess and Technology** (2025).

## **A2. Published articles in conference proceedings**

1. **Anna Marinopoulou**, Ioannis Arvanitidis, Dimitrios Christofilos, Stylianos N. Rafailidis. Study of the structural and morphological characteristics of amylose molecular inclusion complexes and amylose systems with bioactive substances. 17th Congress of Greek Physicists-Thessaloniki, 13-15 March 2018.
2. **Marinopoulou A.**, Dagklis A., Iordanidis K., Karageorgiou V., Papastergiadis E. and Raphaelides S.N. The Effect of Spray Drying on the Physicochemical Properties of Amylose-Fatty Acid Inclusion Complexes 10<sup>th</sup> Hellenic Polymer Society Conference with international participation (10<sup>th</sup> HPSC), 4-6 December 2014, Patras, Greece.
3. **Marinopoulou A.**, Papastergiadis E. and Raphaelides S.N. Physicochemical Properties of Amylomaize Starch-Fatty Acid Inclusion Complexes. 10<sup>th</sup> Hellenic Polymer Society Conference with international participation (10<sup>th</sup> HPSC) 4-6 December 2014, Patras, Greece.

## **B. PRESENTATIONS ON INTERNATIONAL AND PANHELLENIC CONFERENCES (oral & poster presentations)**

### **B1. Oral presentations**

1. Lazaridou, A., **Marinopoulou, A.**, Matsoukas, N.P. and Biliaderis, C.G. Effects of particle size and autoclaving on physicochemical and functional properties of dough and Cretan barley rusks. AACC International Annual Meeting, October 24-27, 2010, Savannah, Georgia, USA.
2. Kalogianni E.P., **Marinopoulou A.** Capillary Penetration Based Rapid Test for Frying Oil Quality Determination. 28<sup>th</sup> Conference of The European Colloids and Interface Society, September 7-12, 2014, Limassol, Cyprus.
3. Kalogianni E.P., Georgiou D., **Marinopoulou A.** Novel Rapid Method for the Determination of Frying Oil Quality Based on Capillary Penetration. 106<sup>th</sup> AOCS Annual Meeting and Industry Showcases, May 3-6, 2015, Orlando, Florida, USA.
4. Kalogianni E.P., Georgiou D., **Marinopoulou A.**, Karastogianidou C., Dimitreli G., Exarchopoulos S. and Arvanitaki. M. Novel Rapid Method for the Determination of Oil Degradation during Frying: Comparison with Legislation Criteria” 13<sup>th</sup> Euro Fed Lipid Congress “Fats, Oils and Lipids: New Challenges in Technology, Quality Control and Health”, September 27-30, 2015, Florence, Italy.
5. **Marinopoulou Anna**, Papastergiadis Efthymios, Raphaelides Stylianos, Kontominas Michalis. Structural features and physicochemical properties of amylose inclusion-fatty acid complexes for use as nanocarriers of nutritional and therapeutic interest. 7<sup>th</sup> Panhellenic Conference on Thermal Analysis and Calorimetry, May 27-19, 2016, Ioannina, Greece.

6. **Anna Marinopoulou**, Vasilios Karageorgiou, Efthimios Papastergiadis, Stylianos N. Raphaelides. Production of spray dried starch molecular inclusion complexes on an industrial scale. 6<sup>th</sup> International Congress on Food Technology, March 18-19, 2017, Athens, Greece.
7. **Anna Marinopoulou**. The effect of spray drying on the physicochemical properties of starch-fatty acid inclusion complexes. 16<sup>th</sup> European Young Cereal Scientists and Technologists Workshop, April 18-24, 2017, Thessaloniki, Greece.
8. E.P. Kalogianni, D. Georgiou, **A. Marinopoulou**, S. Exarhopoulos, G. Dimitreli. Novel rapid method for evaluation of oil quality during frying. 7<sup>th</sup> Panhellenic Conference of the Greek Lipid Forum “CURRENT TRENDS IN THE FIELD OF LIPIDS” 5 October, 2017, Thessaloniki, Greece.
9. **A. Marinopoulou**, E. Papastergiadis, S.N. Raphaelides. Physicochemical study of molecular inclusion complexes with saturated and unsaturated fatty acids. 7<sup>th</sup> Panhellenic Conference of the Greek Lipid Forum “CURRENT TRENDS IN THE FIELD OF LIPIDS” 5 October, 2017, Thessaloniki, Greece.
10. **Anna Marinopoulou**, Ioannis Arvanitidis, Dimitrios Christofilos, Stylianos N. Raphaelides. Study of the structural and morphological characteristics of amylose molecular inclusion complexes and amylose systems with bioactive substances. 17<sup>th</sup> Congress of Greek Physicists – Thessaloniki, March 13-15, 2018, Thessaloniki, Greece.
11. **Anna Marinopoulou**, Stylianos N. Raphaelides. Investigation and characterization of starch systems with bioactive substances of high nutrition-therapeutic value. 12<sup>th</sup> Macedonian Congress of Nutrition & Dietetics-Thessaloniki, May 11-13, 2018, Thessaloniki, Greece.
12. **A. Marinopoulou**, S. Rafailidis. Characterization of molecular inclusion of amylose complexes and starch systems with bioactive substances. 9<sup>th</sup> Panhellenic Conference on Thermal Analysis and Calorimetry, October 23-24, 2021, Thessaloniki, Greece.
13. T. Frangopoulos, D. Petridis, **A. Marinopoulou**, A. Goulas, E. Kannidou, A. Ketesidis, J. Ozouni, S. Dimitriadou, A. Arampatzidou, L. Tsekmes, E. Koulaki, A. Lioli, D. Georgiou, E. Kalogianni, S. Raphaelides, V. Karageorgiou. Optimization of Starch Based Biodegradable Films Manufactured with Montmorillonite, Focusing on Mechanical, Barrier and Physicochemical Properties. 2<sup>nd</sup> Global Summit on Food Science and Technology. GSFST2023. March 23-25, 2023, Rome, Italy.

## B.2. Poster presentations

1. **Marinopoulou A.**, Lazaridou, A. and Biliaderis, C.G. Fate of  $\beta$ -glucans during making of traditional Cretan barley rusks. 4<sup>th</sup> International Dietary Fibre Conference, July 1-3, 2009, Vienna, Austria.
2. Lazaridou, A., **Marinopoulou, A.**, Matsoukas, N.P. and Biliaderis C.G. Effect of particle size and hydrothermal processing of flour on nutritional functionality of barley rusks as evaluated by in vitro digestion assays. 2<sup>nd</sup> International Conference on Food Digestion, 2<sup>nd</sup> ICFD, March 6-8, 2013, Madrid, Spain.
3. Lazaridou, A., **Marinopoulou, A.**, Matsoukas, N.P. and Biliaderis C.G. Functional properties of traditional Cretan barley rusks from flour differing in particle size. Cereals and Europe - Spring Meeting 2013, “Unlocking the full potential of cereals: challenges for science-based innovation”, May 29-31, 2013, Leuven, Belgium.

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