



CIRRICULUM VITAE

Panayotis D. Karayannakidis

Food Technologist, Ph.D.

A. PERSONAL INFORMATION

Name: Panayotis D. Karayannakidis
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e-mail: pkarayannakidis@ihu.gr
Date of birth: May 26th 1978
Gender: Male
Marital status: Married
Number of children: 1

B. EDUCATION

B.1. September 2003 – December 2007

The University of Lincoln, Faculty of Health, Life and Social Sciences, National Center for Food Manufacturing, Brayford Pool, LN6 7TS, Lincoln, UK,
<http://www.lincoln.ac.uk/home/holbeach/>

Doctor of Philosophy in Food Technology. *Area of specialization: Technology and Quality Control of Fisheries.* *Ph.D. thesis:* 'The effect of washing, frozen storage, and various additives on the properties of sardine (*Sardina pilchardus*) mince kamaboko gels'.

B.2. September 1997 – September 2003

Alexander Technological Educational Institute of Thessaloniki, School of Food Technology and Dietetics, Department of Food Technology, P.O. Box 141, GR-57400 Thessaloniki, Greece, www.food.teithe.gr

Bachelor degree in Food Technology. *Diploma thesis:* 'Experimental determination of nutrients and energy content of traditionally cooked legume-based dishes consumed in Greece'. Six-month internship at the Department of Quality Control of 'Hellenic Catering S.A.'

C. PROFESSIONAL EXPERIENCE

C.1. February 17th 2025 - Present

International Hellenic University, School of Geosciences, Department of Food Science and Technology, P.O. Box 141, GR-57400 Thessaloniki, Greece, <https://www.food.ihu.gr/>

Position: Food Technologist

Main activities: Assistant Professor in 'Fisheries Science and Technology' and 'Meat Science and Technology'.

C.2. July 18th 2017 – February 14th 2025

Thessaloniki Water Supply and Sewerage Company S.A., 127 Egnatia Street, GR-54635 Thessaloniki, Greece, <https://www.eyath.gr/>

Position: Food Technologist

C.2.1. November 2nd 2020 – February 14th 2025

Drinking Water Quality Control Laboratory, Management of Water Facilities as:

- Head of the Drinking Water Quality Control Laboratory
- Quality Manager of the Laboratory of the Management of Water Facilities (December 9th 2020 – February 14th 2025)
- Technical Manager of the Drinking Water Microbiological Laboratory

Main activities: Placed as: (i) Head of the Drinking Water Quality Control Laboratory, (ii) Quality Manager of the Laboratory of the Management of Water Facilities and (iii) Technical Manager of the Drinking Water Microbiological Laboratory. Conducting microbiological and physicochemical analyses on drinking water samples from the water supply network of Thessaloniki to ensure regulatory compliance by employing standardized procedures and corrective actions.

C.2.2 July 18th 2017 – November 1st 2020

Sewerage Quality Control Laboratory, Management of Sewerage Facilities and Networks as:

- Deputy Technical Manager of the Sewerage Quality Control Laboratory (July 18th 2017 – December 31st 2018)
- Deputy Quality Manager of the Laboratories of the Thessaloniki Water Supply and Sewerage Company S.A. (December 21st 2017 – January 24th 2020)
- Technical Manager of the Sewerage Quality Control Laboratory (January 1st 2019 – November 2nd 2020)
- Quality Manager of the Laboratories of the Thessaloniki Water Supply and Sewerage Company S.A. (January 24th 2020 – December 9th 2020)

Main activities: Placed at the Sewerage Quality Control Laboratory collecting wastewater samples from food industries, wastewater treatment plants, as well as

food service establishments and performing quality control analyses of the collected samples.

C.3. March 28th 2024 – Present

Hellenic Accreditation System (ESYD), 7 Thiseos Street, GR-17676 Athens, Greece, <https://esyd.gr/home-2/>

Position: Laboratory expert on chemical testing

C.4. September 30th 2019 – February 7th 2025

International Hellenic University, School of Economics and Business Administration
Department of Supply Chain Management, GR-60100 Katerini, Greece, <https://logistics.ihu.gr/>

Position: Academic Scholar

Main activities: Teaching the following courses under fixed-term contracts: '**Total Quality Management II**' (Laboratory course), '**Materials Management and Technology**' (Theory and Laboratory course), '**Research Methodology**' (Laboratory course), '**Quantitative Analysis Tools**' (Theory course), as well as the course '**Special Topics in Logistics and Modern Developments in Logistics**' with a 3-hour assignment within the framework of the Postgraduate Studies Program 'Supply Chain Management', as a Food Technologist.

C.5. February 20th 2017 – February 8th 2019

Technological Educational Institute of Central Macedonia, School of Business Administration and Economics, Department of Supply Chain Management, GR-60100 Katerini, Greece, <https://logistics.ihu.gr/>

Position: Academic Scholar

Main activities: Teaching the following course under fixed-term contracts: "**Total Quality Management II**" (Laboratory course).

C.6. March 23rd 2012 – June 30th 2017

Alexander Technological Educational Institute of Thessaloniki, School of Food Technology and Nutrition, Department of Food Technology, P.O. Box 141, GR-57400 Thessaloniki, Greece, www.food.teithe.gr

Position: Post Doctoral Research Associate, Academic Scholar

Main activities: Design and implementation of experiments, processing of produced data and statistical analysis of funded research programs, as well as teaching the following course: '**Technology and Quality Control of Fish**' (Theory and Laboratory course) at the Department of Food Technology of the A.T.E.I. of Thessaloniki.

C.7. October 10th 2016 – February 10th 2017

Technological Educational Institute of Central Macedonia, School of Business Administration and Economics, Department of Supply Chain Management, GR-60100 Katerini, Greece, <https://logistics.ihu.gr/>

Position: Teaching Associate

Main activities: Teaching the following course under a fixed-term contract: '**Total Quality Management II**' (Laboratory course).

C.8. February 2nd 2015 – November 30th 2015

Hellenic Agricultural Organization 'Demeter', Fisheries Research Institute, GR-64007 Nea Peramos, Kavala, Greece, <https://inale.gr/>

Position: Post Doctoral Research Associate

Main activities: Design and implementation of experiments, processing of produced data and statistical analysis of the following research program: '**Bioconversion of fish processing by-products into protein hydrolysates and potential industrial applications**'.

C.9. October 15th 2012 – October 14th 2014

Technological Educational Institute of Epirus, School of Agricultural Sciences, Department Aquaculture and Fisheries, GR-46100 Igoumenitsa, Greece, <http://www.teiep.gr/>

Position: Post Doctoral Research Associate

Main activities: Design and implementation of experiments, processing of produced data and statistical analysis of the following research program: '**Estimation of the variation in quality parameters of farmed fish from different production units of NW Greece**'.

C.10. February 1st 2012 – April 30th 2015

Alexander Technological Educational Institute of Thessaloniki, School of Business Administration and Economics, Department of Supply Chain Management, GR-60100 Katerini, Greece, <https://logistics.ihu.gr/>

Position: Post Doctoral Research Associate

Main activities: Design and implementation of experiments, processing of produced data and statistical analysis of 2 research programs.

C.11. April 4th 2011 – February 3rd 2012

Hellenic Ministry of Rural Development and Food, Veterinary Laboratory of Kavala, Laboratory of Food Control, GR-64012 Amygdaleonas, Kavala, Greece.

Position: Food Technologist, Analyst

Main activities: Placed at the Laboratory of Food Control, which is accredited according to the ISO/IEC 17025 standard and performing analyses for the detection of β -glucuronidase (+) *E. coli* and *Salmonella* spp. according to the methods of the

International Organization of Standardization (ISO 16649-3 and ISO 6579) on bivalves-mollusks and other fish products, as well as other microbiological parameters in various foods.

C.12. August 2nd 2009 – December 31st 2011

The University of Rhode Island, College of the Environment and Life Sciences, Department of Nutrition and Food Sciences, Food Science and Nutrition Research Center, 530 Liberty Lane, West Kingston, RI 02892, USA.

Position: Post Doctoral Research Associate

Main activities: Design and implementation of experiments, processing of produced data and statistical analysis of 5 research programs, as well as teaching the following courses: Aquaculture and Fisheries Science (AFS) 311: '**Exploration of Marine Bioresources**' (Theory course) και Nutrition and Food Sciences (NFS/AFS) 434: '**Aquatic Food Quality and Processing**' (Theory and Laboratory course) at the University of Rhode Island.

C.13. June 13th 2008 – November 6th 2008

Greek Army, 16th Support Battalion, Supply and Transportation Company, Metaxades, Evros, Greece.

Position: Assistant Food Manager

Main activities: Placed at the Department of Food Management of the Supply and Transportation Company with tasks that included: (i) supplying the military units of northern Evros with food, (ii) collecting samples of water and flour for quality evaluation and (iii) keeping accurate and up-to-date financial records.

C.14. January 12th 2008 – June 12th 2008

Greek Army, 779 Supply and Transportation Company, Drama, Greece

Position: Assistant Food Manager

Main activities: Placed at the Department of Food Management of the Supply and Transportation Company with tasks that included: (i) supplying the military units of Drama and Kavala Prefectures with food, (ii) collecting samples of flour for quality evaluation and (iii) keeping accurate and up-to-date financial records.

C.15. April 4th 2005 – June 30th 2007

Alexander Technological Educational Institute of Thessaloniki, School of Food Technology and Dietetics, Department of Food Technology, P.O. Box 141, GR-57400 Thessaloniki, Greece, www.food.teithe.gr

Position: Postgraduate Researcher

Main activities: Design and implementation of experiments, processing of produced data and statistical analysis of the following research program: '**Production of fish protein (surimi) products from pelagic fish species under-utilized by the industry**'.

D. RESEARCH EXPERIENCE

D.1 'Pathogen Contamination Emergency Response Technologies',
PathoCERT, Horizon 2020, EU,
<https://cordis.europa.eu/project/id/883484/reporting>

Description: The overall objective of the Pathogen Contamination Emergency Response Technologies (PathoCERT) project was to strengthen the coordination capability of the first responders, together with water authorities and other relevant stakeholders, in handling waterborne pathogen contamination events. This allowed the rapid and accurate detection of pathogens and improved their situational awareness, as well as their ability to control and mitigate emergencies involving waterborne pathogens. The project has also researched and demonstrated a collection of novel, cost-effective, and easy-to-use technologies, tools, and guidelines, which were field-validated by the first responders.

Host Organization: Thessaloniki Water Supply and Sewerage S.A., Management of Water Facilities, Drinking Water Quality Control Laboratory, GR-57008 Ionia, Greece.

Contract duration: September 1st 2020 – February 2nd 2024

D.2. 'Strategic Use of Competitiveness towards Consolidating the Economic Sustainability of the European Seafood sector', SUCCESS, Horizon 2020, EU <https://cordis.europa.eu/project/id/635188>

Description: SUCCESS aimed at bringing together an integrated team of scientists from all fields of fisheries and aquaculture science with industry partners and key stakeholders to work on solutions which improved the competitiveness of the European fisheries and aquaculture sector. The objective of the work package in which the Greek team was involved was to improve the quality of shucked mussel products in terms of their sensory characteristics, the shelf-life in relation to both pathogenic and non-pathogenic bacteria (e.g. β -glucuronidase positive *Escherichia coli*, *Salmonella* spp. and total viable counts), as well as the visual appearance of the refrigerated product.

Host Organization: Alexander Technological Educational Institute of Thessaloniki, School of Food Technology and Dietetics, Department of Food Technology, P.O. Box 141, GR-57400 Thessaloniki, Greece.

Contract duration: December 1st 2015 – June 30th 2017

D.3. 'Bioconversion of fish processing by-products into protein hydrolysates and potential industrial applications', Preparation of Plans for Research and Technological Research Projects of Innovation (AgroETAK), Operational Program for Human Resources Development, Hellenic Agricultural Organization 'Demeter', Ministry of Rural Development and Food, Greece.

Description: The main objective of this research program was to develop a quick, energy efficient and environmentally friendly technology for the utilization of the by-products generated by the fish processing industries in order to produce fish meal through protein hydrolysis.

Host Organization: Hellenic Agricultural Organization 'Demeter', Fisheries Research Institute, GR-64007, Nea Peramos, Kavala, Greece.

Contract duration: February 2nd 2015 – November 11th 2015

D.4. 'Innovative practices for sustainable and environmentally friendly mussel farming', Operational Program for Fisheries and Sea, Ministry of Rural Development and Food, Greece.

Description: The research program aimed at implementing good management practices in order to improve the quality of mussels and regain the competitiveness of the product in the international market.

Host Organization: Alexander Technological Educational Institute of Thessaloniki, School of Food Technology and Dietetics, Department of Food Technology, P.O. Box 141, GR-57400 Thessaloniki, Greece.

Contract duration: October 10th 2014 – October 30th 2015

D.5. 'Study of the phenomena that occur during the preservation of praline and jam systems within croissant dough', Research Program in collaboration with Chipita S.A.

Description: Conducting analyses regarding the fatty acid profile of the products with gas chromatography – flame ionization detector (GC-FID).

Host Organization: Alexander Technological Educational Institute of Thessaloniki, School of Food Technology and Dietetics, Department of Food Technology, P.O. Box 141, GR-57400 Thessaloniki, Greece.

Contract duration: May 6th 2015 – June 30th 2015

D.6. 'Integrated treatment of high molasses wastewater for recovery of high added value products and reduction of pollutant load', Operational Program Competitiveness and Entrepreneurship (EPAN II), General Secretariat of Research and Technology, Greece.

Description: The research project aimed at developing an integrated methodology for the treatment of wastewaters with a high content in molasses and the reduction of their pollutant load (e.g. COD and BOD₅ reduction, effluent decolorization).

Host Organization: Alexander Technological Educational Institute of Thessaloniki, School of Food Technology and Dietetics, Department of Food Technology, P.O. Box 141, GR-57400 Thessaloniki, Greece.

Contract duration: February 2nd 2015 – June 30th 2015

D.7. 'Application of green development in the supply chains of the agri-food sector.', Thales – Strengthening Interdisciplinary and/or Inter-Institutional Research and Innovation with the Potential to Attract High-Level Researchers from Abroad through the Conduct of Basic and Applied Research of Excellence, Operational Program Education and Lifelong Learning, General Secretariat for Research and Technology, Greece.

Description: The research project aimed at developing innovative methodologies, both qualitative and quantitative, for the effective and efficient management of logistics processes in the agri-food sector, with a view to their immediate implementation and the development of management policies that are friendly to the environment.

Host Organization: Alexander Technological Educational Institute of Thessaloniki, School of Business Administration and Economics, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Contract duration: April 4th 2012 – April 30th 2015

D.8. 'Efficient co-extraction of gelatin and lipids from fatty fish processing by-products', Supporting Post Doctoral Researchers, Operational Program Education and Lifelong Learning, General Secretariat of Research and Technology, Greece.

Description: This research project aimed at developing a process for the efficient co-extraction of gelatin and lipids from fatty fish processing by-products (e.g. skins, bones, scales etc.) and the characterization of recovered gelatin (e.g. bloom strength, viscosity, melting and setting point etc.) and lipids (fatty acid profile, peroxide value, free fatty acids etc.).

Host Organization: Alexander Technological Educational Institute of Thessaloniki, School of Food Technology and Dietetics, Department of Food Technology, P.O. Box 141, GR-57400 Thessaloniki, Greece.

Contract duration: March 23rd 2012 – February 2nd 2015

D.9. 'Estimation of the variation in quality parameters of farmed fish from different production units of NW Greece', Archimedes III, Supporting Research Teams at T.E.I., Operational Program Education and Lifelong Learning, Ministry of Education and Religious Affairs, Greece.

Description: The research project aimed at evaluating the chemical composition (e.g. moisture, protein, lipids, ash and fatty acid profile) in white and dark muscles, as well as the liver in farmed fish species, such as the red porgy (*Pagrus pagrus*).

Host Organization: Technological Educational Institute of Epirus, School of Agricultural Sciences, Department Aquaculture and Fisheries, GR-46100, Igoumenitsa, Greece

Contract duration: October 10th 2012 – October 14th 2014

D.10. 'Investigation into the application of thermal analysis for the traceability of Greek extra virgin olive oil', Research Program of the Research Committee of ATEI, Thessaloniki, Greece.

Description: Developing thermal analysis protocols (differential scanning calorimetry) and gas chromatography for the characterization of the geographical origin and variety of Greek extra virgin olive oils.

Host Organization: Alexander Technological Educational Institute of Thessaloniki, School of Business Administration and Economics, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Contract Duration: February 2nd 2012 – January 31st 2013

D.11. Participation in the following research programs as a Post Doctoral Researcher at the University of Rhode Island.

D.11.1. 'Solving a squid processing waste disposal problem through bioconversion into organic fertilizer and process streamlining', Rhode Island Sea Grant College Program, National Oceanic and Atmospheric Administration (NOAA), United States Department of Commerce, USA.

Description: Utilization of squid (*Loligo pealeii*) processing by-products (e.g. tentacles, heads, fins, skins etc.) for the production of protein hydrolysate using endogenous proteases and its potential use as organic fertilizer and aquafeed ingredient.

D.11.2. 'Assessment of nutraceutical properties and palatability of squid processing byproduct hydrolysate for human and pet food supplements', Saltonstall-Kennedy Grant Program, National Oceanic and Atmospheric Administration (NOAA), United States Department of Commerce, USA.

Description: Isolation and characterization of the functional properties (e.g. antioxidant capacity, inhibition of α -amylase and α -glucosidase activity, inhibition of angiotensin-converting enzyme etc.) of peptides resulting from the hydrolysis of proteins present in squid (*Loligo pealeii*) processing by-products, as well as their fat content (fatty acid profile and phospholipid content).

D.11.3. 'Alternative proteins for summer flounder and Atlantic cod diets', National Marine Aquaculture Initiative Program, National Oceanic and Atmospheric Administration (NOAA), United States Department of Commerce, USA.

Description: On the use of vegetable proteins in fish farming to replace the animal proteins currently used for fish feeding. Effects on the growth rate and quality characteristics (sensory and biochemical composition) of farmed fish species.

D.11.4. 'Soy protein concentrate as fish meal replacement in diets for summer flounder', United Soy Board, USA.

Περιγραφή: On the use of soy protein concentrate in fish farming to replace the animal proteins currently used for fish feeding. Effects on the growth rate and quality characteristics (sensory and biochemical composition) of farmed fish species.

D.11.5 'Utilization of Gracilaria for human consumption: processing, nutrient and sensory analysis', Rhode Island Sea Grant College Program, National Oceanic and Atmospheric Administration (NOAA), United States Department of Commerce, USA.

Description: The research project aimed at utilizing the macroalgae *Gracilaria edulis* for the "Matunuck Oyster Bar" restaurant. Development of a technology for serving fresh salad, which included color stabilization, sensory assessment and determination of microbiological quality.

Host Organization: The University of Rhode Island, College of the Environment and Life Sciences, Department of Nutrition and Food Sciences, Food Science and Nutrition Research Center, 530 Liberty Lane, West Kingston, RI 02892, USA.

Contract duration: August 2nd 2009 – December 31st 2010

D.12. 'Production of fish protein products (surimi) from small pelagic fish species under-utilized by the industry', Archimedes II, Supporting Research Teams in TEI, Operational Education and Initial Vocational Training, Ministry of Education and Religious Affairs, Greece.

Description: This research program aimed at utilizing dark-fleshed fatty fish, such as sardines, by developing a technology for the production of protein concentrate (surimi) products.

Host Organization: Alexander Technological Educational Institute of Thessaloniki, School of Food Technology and Dietetics, Department of Food Technology, P.O. Box 141, GR-57400 Thessaloniki, Greece.

Contract duration: April 4th 2005 – June 6th 2007

E. TEACHING EXPERIENCE

E.1. February 17th 2025 – Present, International Hellenic University, School of Geosciences, Department of Food Science and Technology, P.O. Box 141, GR-57400 Thessaloniki, Greece.

Description: Teaching the following courses: '**Technology and Quality Control of Fish**' (Theory and Laboratory course), '**Technology and Quality Control of Meat and Meat Products**' (Theory and Laboratory course) and '**Technology and Quality Control of Water**' (Theory and Laboratory course).

E.2. September 30th 2024 – February 7th 2025, International Hellenic University, School of Economics and Business Administration, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Description: Teaching the laboratory course: '**Research Methodology**' (8 h/week, Laboratory course), as an academic scholar at the International Hellenic University.

E.3. March 1st 2024 – July 31st 2024, International Hellenic University, School of Economics and Business Administration, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Description: Teaching the course '**Special Topics in Logistics and Modern Developments in Logistics**' with a 3-hour assignment within the framework of the Postgraduate Studies Program 'Supply Chain Management', as a Food Technologist.

E.4. February 29th 2024 – June 6th 2024, International Hellenic University, School of Economics and Business Administration, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Description: Teaching the following courses: '**Quantitative Analysis Tools**' (4 h/week, Theory course), and '**Materials Management and Technology**' (2 h/week, Theory course and 2 h/week, Laboratory course), as an academic scholar at the International Hellenic University.

E.5. October 11th 2023 – February 2nd 2024, International Hellenic University, School of Economics and Business Administration, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Description: Teaching the laboratory course: '**Research Methodology**' (8 h/week, Laboratory course), as an academic scholar at the International Hellenic University.

E.6. February 2nd 2023 – July 31st 2023, International Hellenic University, School of Economics and Business Administration, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Description: Teaching the course '**Special Topics in Logistics and Modern Developments in Logistics**' with a 3-hour assignment within the framework of the Postgraduate Studies Program 'Supply Chain Management', as a Food Technologist.

E.7. March 3rd 2023 – June 30th 2023, International Hellenic University, School of Economics and Business Administration, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Description: Teaching the following course: '**Quantitative Analysis Tools**' (4 h/week, Theory course), as an academic scholar at the International Hellenic University.

E.8. March 3rd 2023 – June 30th 2023, International Hellenic University, School of Economics and Business Administration, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Description: Teaching the following course: '**Materials Management and Technology**' (2 h/week, Theory course and 2 h/week, Laboratory course), as an academic scholar at the International Hellenic University.

E.9. October 5th 2022 – February 10th 2023, International Hellenic University, School of Economics and Business Administration, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Description: Teaching the laboratory course: '**Research Methodology**' (8 h/week, Laboratory course), as an academic scholar at the International Hellenic University.

E.10. April 8th 2022 – July 1st 2022, International Hellenic University, School of Economics and Business Administration, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Description: Teaching the following course: '**Materials Management and Technology**' (2 h/week, Theory course and 2 h/week, Laboratory course), as an academic scholar at the International Hellenic University.

E.11. October 30th 2020 – February 2nd 2021, International Hellenic University, School of Economics and Business Administration, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Description: Teaching the following course: '**Total Quality Management II**' (4 h/week, Laboratory course), as an academic scholar at the International Hellenic University.

E.12. September 30th 2019 – February 2nd 2020, International Hellenic University, School of Economics and Business Administration, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Description: Teaching the following course: '**Total Quality Management II**' (4 h/week, Laboratory course), as an academic scholar at the International Hellenic University.

E.13. October 1st 2018 – February 2nd 2019, International Hellenic University, School of Economics and Business Administration, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Description: Teaching the following course: '**Total Quality Management II**' (4 h/week, Laboratory course), as an academic scholar at the International Hellenic University.

E.14. October 2nd 2017 – February 9th 2018, Technological Educational Institute of Central Macedonia, School of Business Administration and Economics, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Description: Teaching the following course: '**Total Quality Management II**' (4 h/week, Laboratory course), as an academic scholar at the TEI of Central Macedonia.

E.15. February 20th 2017 – June 30th 2017, Technological Educational Institute of Central Macedonia, School of Business Administration and Economics, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Περιγραφή: Teaching the following course: '**Quality Control**' (12 h/week, Laboratory course), as an academic scholar at the TEI of Central Macedonia.

E.16. October 3rd – February 17th 2017, Alexander Technological Educational Institute of Thessaloniki, School of Food Technology and Dietetics, Department of Food Technology, P.O. Box 141, GR-57400 Thessaloniki, Greece.

Description: Teaching the following course: '**Technology and Quality Control of Fish**' (12h/week, Laboratory course and 3 h/week, Theory course) in the context of acquiring academic experience for young scientists holding a doctoral degree at the Alexander Technological Educational Institute of Thessaloniki.

E.17. October 10th 2016 – February 2nd 2017, Technological Educational Institute of Central Macedonia, School of Business Administration and Economics, Department of Supply Chain Management, GR-60100 Katerini, Greece.

Description: Teaching the following courses: '**Processing of Food of Plant and Animal Origin**' (4 h/week, Laboratory course) and '**Total Quality Management II**' (4 h/week, Laboratory course), as a fully qualified Laboratory Associate.

E.18. January 1st 2016, Aristotle University of Thessaloniki, School of Sciences, Department of Biology

Description: Teaching the following course: '**Advances in fish nutrition for sustainable aquaculture**' within the framework of the postgraduate program of the Department of Biology of the Aristotle University of Thessaloniki.

E.19. August 2nd 2009 – December 31st 2010, The University of Rhode Island, College of the Environment and Life Sciences, Department of Nutrition and Food Sciences, Food Science and Nutrition Research Center, 530 Liberty Lane, West Kingston, RI 02892, USA.

Description: Teaching the following courses: Aquaculture and Fisheries Science (AFS) 311: '**Exploration of Marine Bioresources**' (Theory course) και Nutrition and Food Sciences (NFS/AFS) 434: '**Aquatic Food Quality and Processing**' (Theory and Laboratory course) as a Post Doctoral Research Associate at the University of Rhode Island.

F. PUBLICATIONS

F.1. Karayannakidis, P.D., Petridis, D., Galinou-Mitsoudi, S., Spyridon, A. Tsiaras, Chatziantoniou, S.E. Avdelas, L. and Papaharisis, L. 2024. A simple production process for prolonging the microbiological shelf-life and improving the sensorial quality of shucked mussel (*Mytilus galloprovincialis*) products marketed in Greece. *Journal of Aquatic Food Product Technology*, **33**, 697-713.

F.2. Karayannakidis, P.D., Chatziantoniou, S.E. and Lee, C.M. 2024. Utilization of blackmouth catshark (*Galeus melastomus*) skins as an alternative source of gelatin: Extraction and physicochemical characterization in comparison to porcine skin gelatin. *Biomass*, **4**, 349-362.

F.3. Tsochatzis, E.D., Karayannakidis, P.D. and Kalogiannis, S. 2019. Determination of selected dichloroanilines and phthalates in lyophilised mussels samples with ultra-high performance liquid chromatography-tandem mass spectrometry after QuEChERS clean-up. *Food Additives & Contaminants: Part A*, **36**, 1253-1260.

- F.4.** Lee, C.M., Volson, B., Kang, B. **Karayannakidis, P.D.**, Gamez, E., Miller, J., Betty, G., Andrikos, C., Attwater, A. and Bengtson, D.A. 2018. Effects of dietary scallop and squid hydrolysates on growth of European seabass, *Dicentrarchus labrax*; California yellowtail, *Seriola lalandi*; and barramundi, *Lates calcarifer*, *Journal of the World Aquaculture Society*, **49**, 971-984.
- F.5.** Kampouris, I.D., **Karayannakidis, P.D.**, Banti, D.C., Sakoula, D., Konstantinidis, D., Yiangou, M. and Samaras, P. 2018. Evaluation of a novel quorum quenching strain for membrane biofouling. *Water Research*, **143**, 56-65.
- F.6.** Papoti, V.T., Kizaki, N., Skaltzi, A., **Karayannakidis, P.D.**, Papageorgiou, M. 2018. The phytochemical rich potential of acorn (*Quercus aegilops*) products and by products, *Food Science and Biotechnology*, **27**, 819-828.
- F.7.** Banti, D.C., **Karayannakidis, P.D.**, Samaras, P. Mitrakas, M.G. 2017. An innovative bioreactor set-up that reduces membrane fouling by adjusting the filamentous bacterial population. *Journal of Membrane Science*, **542**, 430-438.
- F.8.** Tsochatzis, E.D., Begou, O., Gika, H.G., **Karayannakidis, P.D.** and Kalogiannis, S. 2017. A hydrophilic interaction chromatography-tandem mass spectrometry method for amino acid profiling in mussels. *Journal of Chromatography B*, **1047**, 197-206.
- F.9.** Apostolidis, E., **Karayannakidis, P.D.** and Lee, C.M. 2016. Recovery of bioactive compounds and omega-3 fatty acids-containing phospholipids from squid processing byproduct. *Journal of Aquatic Food Product Technology*, **25**, 496-506.
- F.10.** **Karayannakidis, P.D.** and Zotos, A. 2016. Fish processing byproducts as a potential source of gelatin: A review. *Journal of Aquatic Food Product Technology*, **25**, 65-92.
- F.11.** Temenouga, V., Charitidis, T., Avgidou, M., **Karayannakidis, P.D.**, Dimopoulou, M., Kalogianni, E.P., Panayiotou, C. and Ritzoulis, C. 2016. Novel emulsifiers as products from internal Maillard reaction in okra hydrocolloid mucilage, *Food Hydrocolloids*, **52**, 972-981.
- F.12.** **Karayannakidis, P.D.** and Zotos, A. 2015. Co-extraction of gelatin and lipids from yellowfin tuna (*Thunnus albacares*) skins: Physicochemical characterization, process simulation and economic analysis. *Journal of Food Processing and Preservation*, **39**, 2361-2370.
- F.13.** **Karayannakidis, P.D.** and Zotos, A. 2015. Physicochemical properties of yellowfin tuna (*Thunnus albacares*) skin gelatin and its modification by the addition of various coenhancers. *Journal of Food Processing and Preservation*, **39**, 530-538.
- F.14.** Folinas, D. Aidonis, D. **Karayannakidis, P.** 2015. Greening the canned peach production. *Journal of Agricultural Informatics*, **6**, 24-39.

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- F.16.** Rousi, Z., Ritzoulis, C. and **Karayannakidis, P.D.** 2014. Emulsion flocculation and stability in a simple in vitro gastrointestinal model. *Food Digestion*, **5**, 1-7.
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- F.18.** **Karayannakidis, P.D.**, Apostolidis, E. and Lee, C.M. 2014. Comparison of direct steam injection and steam jacketed-heating in squid protein hydrolysis for energy consumption and hydrolysis performance. *Food Science and Technology*, **57**, 134-140.
- F.19.** Chatziantoniou, S.E., Triantafillou, D.J., **Karayannakidis, P.D.** and Diamantopoulos, E. 2014. Traceability monitoring of Greek extra virgin olive oil by Differential Scanning Calorimetry. *Thermochimica Acta*, **576**, 9-17.
- F.20.** Enterria, A., Slocum, M., Bengtson, D.A., **Karayannakidis, P.D.**, and Lee, C.M. 2011. Partial replacement of fish meal with plant protein sources singly and in combination in diets for summer flounder, *Paralichthys dentatus*. *Journal of the World Aquaculture Society*, **42**, 753-765.
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G. CONFERENCE PRESENTATIONS (ORAL)

- G.1. Karayannakidis, P.D.**, Krey, G., Stamatis, N. and Kallianiotis, A. 2016. Bioconversion of mussel (*Mytilus galloprovincialis*) discards into protein hydrolysate and potential use as aquafeed ingredient. In Proceedings of 16th Panhellenic Conference of Ichthyologists, pp. 417-420, 6-9 October, Kavala, Greece.
- G.2.** Banti, D.C., Kampouris, I.D., **Karayannakidis, P.D.**, Boutli, A., Koukla, I., Yiangou, M., Mitrakas, M.M. and Samaras, P. 2016. Performance of a membrane bioreactor (MBR) treating municipal wastewater. Book of abstracts of *Green Development Infrastructure Technology (GREDIT)*, pp.123-124, 31 March – 1 April, Skopje, FYROM.
- G.3.** Lee, C.M., Volson, B., Kang, B., **Karayannakidis, P.D.**, Miller, J., Bengtson, D.A., Walters, W.R., Burr, G.S. and Burrows, R. 2015. Hydrolysates from scallop and squid processing byproducts as specialty aquafeed ingredients. Book of abstracts of *World Aquaculture*, pp. 374, 26-30 May, Jeju, Korea.
- G.4.** Porlou, D. **Karayannakidis, P.**, Nathanailides, C. and Michaelidis, B. 2015. Investigation in seasonal variations in lipid in *Pagrus pagrus* (Linnaeus, 1758). Proceedings of the 11th Panhellenic Symposium of Oceanography and Fisheries, pp. 289-292, 13-17 May, Mytilene, Greece.
- G.5.** Folinas, D., Aidonis, D. and **Karayannakidis, P.D.** 2014. Greening the canned peach production. Proceedings of *Agricultural Informatics International Conference*, pp. 93, 13-15 November, Debrecen, Hungary.
- G.6.** Porlou, D., Athanasiou, D., Vlachonichola, E., Nathanailides, C., **Karayannakidis, P.**, Chatziantoniou, S., Karapanagiotidis, I. and Michaelidis, B. 2014. Study on the seasonal energy investment in red porgy *Pagrus pagrus* (Linnaeus, 1758). Proceedings of 1st International Congress of Applied Ichthyology and Aquatic Environment, pp. 56-61, 13-15 November, Volos, Greece.
- G.7. Karayannakidis, P.D.** and Zotos, A. 2014. Physicochemical characterization of blackmouth catshark (*Galeus melastomus*) skin gelatin and its modification by various oxidized phenolic compounds. Conference program and schedule of 4th International Conference on Food Studies, pp. 44, 20-21 October, Prato, Italy.
- G.8.** Chatziantoniou, S.E., Triantafillou, D.J. and **Karayannakidis, P.D.** 2013. Use of Differential Scanning Calorimetry for monitoring extra virgin olive oil's origin. Proceedings of XXXV CIOSTA and CIGR V Conference, 3-5 July, Billund, Denmark.
- G.9.** Bengtson, D.A., Lee, C.M., Volson, B. and **Karayannakidis, P.D.** 2011. Replacement of fish meal with soybean meal and soy protein concentrate in diets

for summer flounder, *Paralichthys dentatus*. *World Aquaculture*, 7-10 June, Natal, Brazil.

G.10. Papastergiadis, A., **Karayannakidis, P.D.**, Petridis, D. and Zotos, A. 2007. Physicochemical changes in sardine (*Sardina pilchardus*) muscle during storage at -18°C and functional properties of produced surimi gels enhanced with Ca^{2+} ions and MTGase. *Proceedings of 5th International Congress on Food Technology*, Vol. 1, pp. 635-643, 9-11 March, Thessaloniki, Greece.

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H. CONFERENCE PRESENTATIONS (POSTER)

H.1. Chatziantoniou, S.E., **Karayannakidis, P.D.**, Voulgarakis, N., Triantafyllou, D.J., Kladovasilakis, N. and Kostavelis, I. 2024. Plastic films with the addition of silver (I) complex as active packaging films aimed for food preservation. *Proceedings of the 5th Olympus International Conference on Supply Chains*, pp. 52-59, 24-26 May, Katerini, Greece.

H.2. Kampouris, I., **Karayannakidis, P.**, Banti, D., Yiangou, M. and Samaras, P. 2016. Utilization of a strain capable to degrade N-acyl-homoserine lactones to mitigate MBR biofouling. *Proceedings of the 38th Annual Scientific Conference of the Hellenic Society of Biological Sciences*, pp. 76-77, 26-28 May, Kavala, Greece.

H.3. **Karayannakidis, P.D.**, Krey, G., Stamatis, N. and Kallianiotis, A. 2015. Bioconversion of tuna (*Thunnus alalunga*) processing by-products into hydrolysate and potential use as an aquaculture feed ingredient. *Novel Methods for Integrated Exploitation of Agricultural By-Products*, 16-17 November, Thessaloniki, Greece.

H.4. **Karayannakidis, P.D.**, Chatziantoniou, S.E. and Zotos, A. 2015. Co-extraction of gelatin and lipids from yellowfin tuna (*Thunnus albacares*) skins: Process simulation and economic analysis. *Proceedings of Asian Conference on Engineering and Natural Sciences*, pp. 656-665, 3-5 February, Tokyo, Japan.

H.5. **Karayannakidis, P.D.**, Chatziantoniou, S., Zotos, A. And Lee, C.M. 2014. Bioconversion of round sardinella (*Sardinella aurita*) processing byproducts into hydrolysate and potential use as an aquaculture feed ingredient. Program and exhibit directory of *IFT Annual meeting + Food Expo*, Poster No. 108-04, 21-24 June, New Orleans, LA, USA.

H.6. **Karayannakidis, P.D.**, Chatziantoniou, S. and Zotos, A. 2014. Comparison of blackmouth catshark (*Galeus melastomus*) and yellowfin tuna (*Thunnus*

albacares) skin gelatins with bovine skin gelatin. Program and exhibit directory of *IFT Annual meeting + Food Expo*, Poster No. 108-03, 21-24 June, New Orleans, LA, USA.

H.7. Karayannakidis, P.D. and Zotos, A. 2014. Production of gelatin from yellowfin tuna (*Thunnus albacares*) skins: Physicochemical characterization and its modification by various coenhancers. Book of abstracts of *3rd International ISEKI_Food Conference*, pp. 252, 21-23 May, Athens, Greece.

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H.10. Ritzoulis, C., Temenouga, V., Charitidis, T. and Karayannakidis, P.D. 2014. Novel okra hydrocolloids from Maillard reactions: preparation, characterization and emulsifying capacity. *15th Food Colloids Conference*, 13-16 April, Karlsruhe, Germany.

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H.12. Karayannakidis, P.D., Apostolidis, E. and Lee, C.M. 2011. Comparison of direct steam injection and steam-jacketed heating in squid (*Loligo pealeii*) protein hydrolysis for energy consumption and hydrolysis performance. *IFT Annual meeting + Food Expo*, 11-14 June, New Orleans, LA, USA.

H.13. Apostolidis, E., Karayannakidis, P.D. and Lee, C.M. 2011. Degree of hydrolysis on squid bioactive peptide production and evaluation of ACE-I inhibitory activity relevant to hypertension management. *IFT Annual meeting + Food Expo*, 11-14 June, New Orleans, LA, USA.

H.14. Kazantzis, C., Apostolidis, E., Karayannakidis, P.D. and Lee, C.M. 2011. Potential of *Ascophyllum nodosum* and *Ecklonia cava* for phenolic antioxidant-mediated type 2 diabetes management. *IFT Annual meeting + Food Expo*, 11-14 June, New Orleans, LA, USA.

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type 2 diabetes prevention potential. Program and exhibit directory of *IFT Annual meeting + Food Expo*, Poster No. 282-06, 17-20 July, Chicago, IL, USA.

H.16. Apostolidis, A., **Karayannakidis, P.D.** and Lee, C.M. 2010. Seasonal variation of phenolic antioxidant mediated type 2 diabetes management potential of *Ascophyllum nodosum*. Program and exhibit directory of *IFT Annual Meeting + Food Expo*, Poster No. 282-07, 17-20 July, Chicago, IL, USA.

H.17 Kazantzis, C., Apostolidis, A., **Karayannakidis, P.D.** and Lee, C.M. 2010. Potential of lemon peel water extract as a natural source of phenolic antioxidants. Program and exhibit directory of *IFT Annual Meeting + Food Expo*, Poster No. 285-02, 17-20 July, Chicago, IL, USA.

I. BOOK CHAPTERS

I.1. Ritzoulis C. and **Karayannakidis, P.D.** 2015. Proteins as texture modifiers. In Chen, J. and Rosenthal, A. (Eds.), *Modifying food texture*, Vol. 1. Cambridge: Woodhead Publishing, pp. 51-69.

J. PATENTS

J.1. **Karayannakidis, P.D.**, Zotos, A.D. and Chatziantoniou, S.E. 2013. Process for the production of gelatin from the skins of lean and fatty fish species. Classification No. 1008421, International Classification: C09H 3/00, A23J 1/04

K. REVIEWER IN PEER REVIEWED JOURNALS

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- Journal of Aquatic Food Product Technology
- Food Chemistry
- International Journal of Biological Macromolecules
- Journal of Food Science and Technology
- Food Science and Technology (LWT)
- Plant Foods for Human Nutrition
- Food and Bioprocess Technology
- Complementary and Alternative Medicine
- Foods
- Marine Drugs
- Nutrients
- Scientific Reports
- International Journal of Peptides Research and Therapeutics
- European Food Research and Technology