CURRICULUM VITAE

CHATZIANTONIOU E. SOUMELA
LABORATORY TEACHING STAFF
DEPARTMENT OF SUPPLY CHAIN MANAGEMENT
INTERNATIONAL HELLENIC UNIVERSITY
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EDUCATION

• Dates	**JULY 2020**
• Institute	University of Ioannina, Faculty of Science, Department of Chemistry, Ioannina, Greece
• Title	**PhD in "Food Chemistry and Technology"**
• Dates	**SEPTEMBER 2006**
• Institute	University of Ioannina, Faculty of Science, Department of Chemistry, Ioannina, Greece / Alexander Technological Educational Institute of Thessaloniki, School of Nutrition and Dietetics & Food Technology, Department of Food Technology, Thessaloniki, Greece
• Title	**MSc in "Food Science and Nutrition"** Specialization in "Food Quality Assurance" - with scholarship of 1st admissible.
• Dates	**SEPTEMBER 2002**
• Institute	Alexander Technological Educational Institute of Thessaloniki, School of Nutrition and Dietetics & Food Technology, Department of Food Technology, Thessaloniki, Greece
• Title	**BSc in Food Technology**

PROFESSIONAL EXPERIENCE

• Dates	**FEBRUARY 2022 – TODAY**
• Institute	International Hellenic University, Department of Supply Chain Management, Katerini, Greece
•Position	**Laboratory Teaching Staff**
• Main responsibilities	Teaching in laboratorial courses, organization of the Department's laboratories.
• Dates	**NOVEMBER 2016 – FEBRUARY 2022**
• Institute	International Hellenic University, Department of Supply Chain Management, Katerini, Greece
•Position	**Special Laboratorial Technical Staff**
• Main responsibilities	Specialized technical laboratory services for the implementation of educational, research and applied work in the Department. Teaching in laboratorial courses, organization of the Department's laboratories.
• Dates	**FEBRUARY 2014 - OCTOBER 2016**
• Institute	Technological Educational Institute of Central Macedonia, Department of Logistics, Katerini, Greece
•Position	**Laboratory Associate**
• Main responsibilities	Teaching laboratorial courses: -Processing of foods of plant and animal origin, -Quality Control -Material Science.

PROFESSIONAL EXPERIENCE (CONTINUED)

OCTOBER 2012 - NOVEMBER 2015

• Dates

• Institute Alexander Technological Educational Institute of Thessaloniki, Thessaloniki, Greece

•Position **Food Technologist**

EDUCATION AND LIFELONG LEARNING 2007 - 2013

"ARCHIMEDES III - STRENGTHENING THE RESEARCH TEAMS OF ALEXANDER TEI OF THESSALONIKI "

SUB-PROJECT 1: CENTRAL ACTION FOR THE ALEXANDER TEI OF THESSALONIKI

• Main responsibilities Preparation of technical specifications relating to equipment, consumables and stationery. Composition of annual progress reports and final progress reports. Monitoring the financial management of sub-projects through progress reports. Technical support of 24 sub-projects.

• Dates **FEBRUARY 2012 - NOVEMBER 2015**

• Institute Alexander Technological Educational Institute of Thessaloniki, Thessaloniki, Greece

- FEBRUARY 2012 - JUNE 2013: Department of Logistics, Katerini

- JULY 2012 - JUNE 2013, DECEMBER 2013 - JUNE 2014, JULY 2015 - NOVEMBER 2015: Department of Food Technology, Thessaloniki

- FEBRUARY 2013 - NOVEMBER 2015: Department of Nutrition and Dietetics, Thessaloniki

- JANUARY 2004 - AUGUST 2007: Department of Nutrition and Dietetics, Thessaloniki

•Position **Post-graduate Researcher / Food Technologist**

• Main responsibilities Research programs: Design and execution of experiments, statistical processing, evaluation of results, preparation and evaluation of the project deliverables preparing publications, dissemination activities.

• Dates **OCTOBER 2009 – FEBRUARY 2014**

• Institute Alexander Technological Educational Institute of Thessaloniki, Department of Logistics, Katerini, Greece

•Position **Laboratory Associate**

• Main responsibilities Teaching laboratory courses: Processing of Foods of Plant and Animal Origin, Quality Control, Material Science.

• Dates **DECEMBER 2006 - MAY 2009**

• Institute Alexander Technological Educational Institute of Thessaloniki, Department of Logistics, Katerini, Greece

•Position **Food Technologist**

"ENLARGEMENT OF HIGHER EDUCATION 2003-2006 ATEI – THESSALONIKI (OP II)"

SUB-PROJECT: *Administrative and Technical Support*

• Main responsibilities Installation, operation of scientific instruments and organization of the Department's "Research & Quality Control' and "Technology" laboratories. Development, organization and support of laboratory courses.

• Dates **JANUARY 2004 – AUGUST 2007**

• Institute Alexander Technological Educational Institute of Thessaloniki, Thessaloniki, Greece
Department of Food Technology / Department of Nutrition and Dietetics

•Position **Post-graduate Researcher**

"ARCHIMEDES: ENHANCEMENT OF RESEARCH GROUPS AT TEI (OP II)"

• Main responsibilities Design and execution of experiments, statistical processing, evaluation of results, preparation and evaluation of the project deliverables preparing publications, dissemination activities, technical support.

• Dates **JANUARY 2003 - AUGUST 2003**

• Company name SOUTHERN SALADS LTD., Units 1 & 2, Cannon Bridge, Cannon Lane, Ton bridge, TN9 1 RP, Kent, UK

• Type of Business Food industry / Processing of fruit and vegetables

•Position **Food Technologist / Quality Control Department**

• Main responsibilities Application of quality controls of final products, sensory tests, specifications of customers and governing directives of quality management systems. Investigation and application of corrective actions for the control of non-conforming products. Development of new products, as well as creation, control and management of operational documents according to ISO. Composition of monthly supplier evaluation technical reports.

RESEARCH EXPERIENCE

•Implementing Body	Alexander Technological Educational Institute of Thessaloniki, Department of Food Technology, Thessaloniki, Greece EDUCATION AND LIFELONG LEARNING 2007 - 2013 "ARCHIMEDES III - STRENGTHENING THE RESEARCH TEAMS OF ALEXANDER TEI THESSALONIKI "
•Dates	**JULY 2015 - NOVEMBER 2015**
•Title	SUB-PROJECT 13: ***Strengthening the efficiency of active sludge bio-communities for the treatment of liquid waste with difficult to decompose organic substances***
•Main responsibilities	Study of strengthening the development of photosynthetic microorganisms with light effect.

• Implementing Body	Alexander Technological Educational Institute of Thessaloniki, Department of Nutrition and Dietetics, Thessaloniki, Greece EDUCATION AND LIFELONG LEARNING 2007 - 2013 "ARCHIMEDES III - STRENGTHENING THE RESEARCH TEAMS OF ALEXANDER TEI THESSALONIKI "
•Dates	**FEBRUARY 2013 - NOVEMBER 2015**
•Title	SUB-PROJECT 18: ***Synthesis and identification of novel transition metal complexes with anti-microbial and oxygen-scavenging properties and exploring the possibility of using them in the field of "active packaging" technology***
•Main responsibilities	Determination of the quality of physical characteristics of new packaging materials. Evaluation and dissemination of project results. Technical support of the project.

• Implementing Body	Technological Educational Institute of Epirus, Department of Aquaculture and Fisheries, Igoumenitsa, Greece EDUCATION AND LIFELONG LEARNING 2007 - 2013 "ARCHIMEDES III - STRENGTHENING THE RESEARCH TEAMS AT TEI EPIRUS "
•Dates	**OCTOBER 2012 - OCTOBER 2015**
•Title	***Estimation of variability of qualitative parameters of farmed fish from different production units of NW Greece***
•Main responsibilities	Control of physical quality characteristics of fish. Evaluation of the project results.

• Implementing Body	Alexander Technological Educational Institute of Thessaloniki, Department of Food Technology, Thessaloniki, Greece GENERAL SECRETARIAT FOR RESEARCH AND TECHNOLOGY - EDUCATION AND LIFELONG LEARNING PROGRAM "SUPPORT POSTDOCTORAL RESEARCHERS"
•Dates	**JULY 2012 - JUNE 2013 / DECEMBER 2013 - JUNE 2014**
•Title	SUB-PROJECT LS9 (560): ***Efficient co-extraction of gelatin and lipids from fatty fish processing by-products***
•Main responsibilities	Development of protocols for co-extraction of gelatin and lipids from fish processing industry by-products. Process simulation and composition of techno - economic assessment report. Technical support of the project.

• Implementing Body	Alexander Technological Educational Institute of Thessaloniki, Department of Logistics, Katerini, Greece RESEARCH COMMITTEE A / TEI - THESSALONIKI "RESEARCH ENHANCEMENT PROGRAM OF A / TEI - THESSALONIKI "
•Dates	**FEBRUARY 2012 - JUNE 2013**
•Title	SUB-PROJECT 80 152: ***Investigation of the application of thermal analysis to the traceability of Greek extra virgin olive oil***
•Main responsibilities	Development of analytical protocols of thermal analysis. Application of thermal analysis and gas chromatography in Greek extra virgin olive oil samples. Evaluation of results and statistical analysis to create prediction models of the varietal and geographical origin of olive oil. Technical support of the project.

RESEARCH EXPERIENCE

(CONTINUED)

• Implementing Body	Alexander Technological Educational Institute of Thessaloniki School of Food Technology and Nutrition and Dietetics, Thessaloniki, Greece "ARCHIMEDES: ENHANCEMENT OF RESEARCH GROUPS AT TEI "(OP II)
•Dates	**JANUARY 2004 - AUGUST 2007**
•Title	SUB-PROJECT 2.2.8: ***Extraction, isolation, characterization and study of the proteolytic enzyme actinidin from kiwifruits of low commercial value***
•Main responsibilities	Extraction, purification and study of the enzyme actinidin isolated from low commercial value kiwifruits. Application of actinidin to aging of meat products, protein hydrolysis and determination of its effect on proteins' functional properties. Study of the rheological properties of xanthan. Evaluation of the project deliverables. Technical support of the project.

TEACHING EXPERIENCE

• Dates	**NOVEMBER 2016 – TODAY**
• Institute	*International Hellenic University, Department of Supply Chain Management, Katerini, Greece*
•Position	***Laboratory Teaching Staff***
• Main responsibilities	Teaching laboratory courses: Technology and transportation of food, Quality Control, Statistics and quantitative analysis I, Science and management of materials. Teaching optional courses: English Terminology I, II and III.
• Dates	**OCTOBER 2026 – TODAY**
• Institute	*International Hellenic University, Department of Food Science and Technology, Thessaloniki, Greece*
•Position	***Teaching Staff, MSc Program in Quality, Production, and Management in the Food Industry***
• Main responsibilities	Courses taught: Sustainability – Product life cycle, Food supply chain
• Dates	**FEBRYARY 2023 – TODAY**
• Institute	*International Hellenic University, Department of Supply Chain Management, Katerini, Greece*
•Position	***Teaching Staff, MSc Program in Supply Chain Management***
• Main responsibilities	Courses Taught: Special topics and contemporary developments in the supply chain.
• Dates	**FEBRUARY 2014 – OCTOBER 2016**
• Institute	*Technological Educational Institute of Central Macedonia, Department of Logistics, Katerini, Greece*
•Position	***Laboratory Associate***
• Main responsibilities	**10/2016 - 10/2016**: Laboratory of Processing of Foods of Plant and Animal Origin, assigned 2 hours teaching per week. **02/2016 - 07/2016**: Laboratory of Quality Control, assigned nine hours teaching per week. **10/2015 - 02/2016**: Laboratory of Processing of Foods of Plant and Animal Origin, assigned four hours teaching per week. **10/2014 - 02/2015**: Laboratory of Processing of Foods of Plant and Animal Origin, assigned four hours teaching per week. **02/2014 - 07/2014**: Laboratory of Quality Control, assigned nine hours teaching per week.
• Dates	**OCTOBER 2009 - JULY 2013**
• Institute	*Alexander Technological Educational Institute of Thessaloniki, Department of Logistics, Katerini, Greece*
•Position	***Laboratory Associate***
• Main responsibilities	**04/2013 - 07/2013**: Laboratory of Quality Control, assigned nine hours teaching per week. **10/2012 - 02/2013**: Laboratory of Quality Control, assigned 10 hours teaching per week. **10/2011 - 07/2012**: Laboratory of Quality Control and Laboratory of Processing of Foods of Plant and Animal Origin, assigned 14 and 4 hours teaching per week, respectively. **03/2011 - 07/2011**: Laboratory of Quality Control and Material Science Laboratory, assigned 6 and 9 hours teaching per week, respectively. **10/2010 - 02/2011**: Laboratory of Quality Control and Laboratory of Processing of Foods of Plant and Animal Origin, assigned 12 and 4 hours teaching per week, respectively. **10/2009 - 07/2010**: Laboratory of Quality Control, assigned 15 hours teaching per week.

ORGANIZATIONAL SKILLS

• PATENT

1. Karagiannakidis, P.D., Zotos, A.D. and **Chatziantoniou, S.E**. 'Production process of gelatin and fish oil from skins of lean or fatty fish'. Patent No. Patent 1008421, Int. Cl. C09H 3/00, A23J 1/04. Validity period: until 11.22.2033.

• MONOGRAPHS

1. **Chatziantoniou, S.** 2020. "Development and study of processed whey cheeses". Doctoral dissertation, Department of Chemistry, University of Ioannina, Ioannina, Greece.
2. **Chatziantoniou, S.** 2006. "Effect of hydrolysis using actinidin on the functional properties of proteins". Post-graduate dissertation, Department of Chemistry, University of Ioannina, Ioannina, Greece.

• BOOK CHAPTERS

1. Thomareis, A.S. & **Chatziantoniou, S.E.** (2022). Quality and testing of processed cheese: defects, QA, and QC, Ch. 13 in: El-Bakry, M. & B.M. Mehta (Eds.) *Processed Cheese Science and Technology* (1st ed.), pp. 349-426. Woodhead Publishing, Kidlington, UK. https://doi.org/10.1016/C2019-0-02534-4

• PUBLICATIONS IN PEER REVIEWED SCIENTIFIC JOURNALS

1. **Chatziantoniou, S.E.** & Thomareis, A.S. (2024). Physical, textural and sensory properties of spreadable processed whey cheese as affected by addition of polysaccharides, *Sustainability*, 16(24), 10996; DOI: 10.3390/su162410996
2. Karayannakidis, P.D., Petridis, D., Galinou-Mitsoudi, S., Tsiaras, S., **Chatziantoniou, S.E.,** Avdelas, L. & Papaharisis, L. (2024). A simple production process for prolonging the microbiological shelf-life and improving the sensorial quality of refrigerated shucked mussel (*Mytilus galloprovincialis*) products marketed in Greece, *Journal of Aquatic Food Product Technology*, 33(9), pp. 697-713; DOI:10.1080/10498850.2024.2420608
3. Karayannakidis, P.D., **Chatziantoniou, S.E.** & Lee, M.C. (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*, Vol. 4, pp. 349-362 DOI: 10.3390/biomass4020017
4. Kladovasilakis, N., Charalampous, P., Kostavelis, I., **Chatziantoniou S.**, Triantafillou, D., Tzanakis, G., Votis, K., Petsios, K., Tzetzis, D. & Tzovaras, D. (2024). Patient-specific investigation of bileaflet mechanical heart valve prosthesis employing additive manufacturing procedures and numerical simulations, *Macromolecular Symposia*, 413, 2300179; DOI:10.1002/masy.202300179
5. **Chatziantoniou**, **S.E.**, Thomareis, A.S. & Kontominas, M.G. (2019). Effect of different stabilizers on rheological properties, fat globule size and sensory attributes of novel spreadable processed whey cheese. *European Food Research and Technology*, 245(11), pp. 2401–2412. DOI: 10.1007/s00217-019-03360-7
6. **Chatziantoniou, S.E.**, Thomareis, A.S. & Kontominas, M.G. (2015). Effect of chemical composition on physico-chemical, rheological and sensory properties of spreadable processed whey cheese. *European Food Research Technology*, Vol. 241, pp. 737-748. DOI 10.1007/s00217-015-2499-6
7. Karayannakidis, P.D., **Chatziantoniou, S.E.** & 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(6), pp. 2361-2370. DOI: 10.1111/jfpp.12484
8. Karayannakidis, P.D., **Chatziantoniou, S.E.** & Zotos, A. (2014). Effects of Selected Process Parameters on Physical and Sensorial Properties of Yellowfin Tuna (*Thunnus albacares*) Skin Gelatin. *Journal of Food Process Engineering*, 37(5), pp. 461–473. DOI: 10.1111/jfpe.12103
9. **Chatziantoniou, S.E.,** Triantafillou, D.J., Karayannakidis, P.D. & Diamantopoulos, E (2014). Traceability monitoring of Greek extra virgin olive oil by Differential Scanning Calorimetry, *Thermochimica Acta*, Vol. 576, pp. 9-17. DOI: 10.1016/j.tca.2013.11.014
10. Lenas, D.S., Triantafillou, D.J., **Chatziantoniou, S.** & Nathanailides, C. (2011). Fatty acid profile of wild and farmed gilthead sea bream (*Sparus aurata*). *Journal of Consumer Protection and Food Safety*, 6(4), pp. 435–440. DOI:10.1007/s00003-011-0695-2

• CONFERENCE PEER REVIEWED PAPERS IN PROCEEDINGS

1. **Chatziantoniou**, **S.E.**, Karayannakidis, P.D, Tsiaras, S.A., Galinou-Mitsoudi, S., Petridis, D.N., Triantafillou, D.J., Avdelas, L. & Papaharisis, L. (2025). Effects of low concentration brines on some quality characteristics of shucked mussel (*mytilus galloprovincialis*) products marketed in Greece. 7th International Conference on Food Science & Technology: Innovation and Sustainability Challenges, Athens, 8-9 November 2025.
2. **Chatziantoniou**, **S.E.**, Misailidis, N., Koulouris, A., Petrides, D., Tsiaras, S.A., Galinou-Mitsoudi, S., Petridis, D.N., Avdelas, L., Papaharisis, L. & Karayannakidis, P.D. (2025). A feasibility study for the commercial production of mediterranean shucked mussel (*mytilus galloprovincialis*) products using different filling media – process simulation and techno-economic analysis. 7th International Conference on Food Science & Technology: Innovation and Sustainability Challenges, Athens, 8-9 November 2025.
3. **Chatziantoniou, S.E.**, Karayannakidis, P.D., Voulgarakis, N., Triantafillou, 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. 5th Olympus International Conference on Supply Chains (ICSC 2024), 24-26 May, Katerini, Greece, Proceedings, Part II.
4. **Chatziantoniou, S.** and Thomareis, A. (2024). Stability of spreadable processed whey cheese with guar gum addition, as affected by storage time and temperature, 19th Food Colloids Conference - Using colloid science to find new sustainable solutions in food, 14 - 18 April, Thessaloniki, Greece.
5. **Chatziantoniou**, **S.E.** Karayannakidis, P.D., Triantafyllou, A.D. and Triantafillou, D.J. (2018). A quick method to monitor extra virgin olive oil's adulteration across food supply chains. ICSC 4th International Conference on Supply Chains, 14-15 September, Katerini, Greece.
6. Chrysopoulou, M., **Chatziantoniou**, **S.E.** and Triantafillou, D.J. (2015). Use of Differential Scanning Calorimetry for monitoring extra virgin olive oil's authenticity. ICSC 3rd International Conference on Supply Chains, 7-8 November, Athens, Greece.
7. **Chatziantoniou**, **S.E.,** Voulgarakis, N.A., Triantafillou, D.J. and Aslanidis, P.A. (2015). Silver complex of N-methylbenzothiazole-2-thione as active packaging agent in LLDPE films. ICSC 3rd International Conference on Supply Chains, 7-8 November, Athens, Greece.
8. Papanikolaou, P., Aslanidis, P., Hatzidimitriou, A.G., Papadopoulos, A., Voulgarakis, N. and **Chatziantoniou, S.E.** (2015). New cationic copper(I) thione/phosphine mixed-ligand complexes: Synthesis, structures and antioxidant activity. Asian Conference on Engineering and Natural Sciences, 3-5 February, Tokyo, Japan.
9. 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. Asian Conference on Engineering and Natural Sciences, 3-5 February, Tokyo, Japan.
10. 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 Pargus pargus (Linnaeus, 1758). 1st International Congress of Applied Ichthyology and Aquatic Environment, 13-15 November, Volos, Greece.
11. Andreadou, E.G., Hatzidimitriou,, A.G., Voulgarakis, N., **Chatziantoniou**, **S.E.,** Pantazaki, A.A. and Aslanidis, P. (2014). Silver Complexes of N-methylbenzothiazole-2-thione as Potential Antimicrobial Food Packaging Agents. "4th International Conference on Food Studies", October 20-21, Prato, Italy.
12. Karayannakidis, P.D., **Chatziantoniou, S.E.** 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. Institute of Food Technologists' Annual Meeting (IFT), June 21-24, New Orleans, LA, USA.
13. Karayannakidis, P.D., **Chatziantoniou, S.E.** and Zotos, A. (2014). Comparison of Blackmouth Catshark (*Galeus melastomus*) and Yellowfin Tuna (*Thunnus albacares*) skin gelatins with bovine skin gelatin. Institute of Food Technologists' Annual Meeting (IFT), June 21-24, New Orleans, LA, USA.
14. Karayannakidis, P.D., **Chatziantoniou, S.E.** and Zotos, A. (2014). Functional characterization of Yellowfin Tuna (*Thunnus albacares*) skin gelatin as affected by processing conditions. ISEKI 2014 - 3rd International ISEKI Food Conference, Bridging Training and Research for Industry, Food Science and Technology Excellence for a Sustainable Bioeconomy, May 21-23, Athens, Greece.
15. Thomareis, A.S., Panagiou, A., **Chatziantoniou, S.E.** and Dimitreli, G. (2014). Preparation of low-fat and egg-free mayonnaise-type emulsions and study of their physicochemical properties during storage. ISEKI 2014 - 3rd International ISEKI Food Conference, Bridging Training and Research for Industry, Food Science and Technology Excellence for a Sustainable Bioeconomy, May 21-23, Athens, Greece.

• CONFERENCE PEER REVIEWED PAPERS IN PROCEEDINGS (CONTINUED)

16. **Chatziantoniou**, **S.,** Triantafillou, D.J. and Karayannakidis, P.D. (2013). Use of Differential Scanning Calorimetry for monitoring extra virgin olive oil's origin. XXXV CIOSTA & CIGR V International Conference (Commission Internationale de l'Organisation Scientifique du Travail en Agriculture) "From Effective to Intelligent Agriculture and Forestry", 3-5 July, Billund, Denmark.
17. **Chatziantoniou**, **S.,** Triantafillou, D.J. and Karayannakidis, P.D. (2013). Varietal and geographical origin determination of Greek extra virgin olive oil by DSC in combination with GC. International Conference on Food and Biosystems Engineering "FABE 2013", 30 May-2 June, Skiathos, Greece.
18. Thomareis, A.S., **Chatziantoniou**, **S.,** Kotsoglou, N. and Zagana, D. (2013). Preparation and evaluation of spreadable processed Feta cheeses. International Conference on Food and Biosystems Engineering "FABE 2013", 30 May-2 June, Skiathos, Greece.
19. **Chatziantoniou**, **S.,** Katopodis, S. and Thomareis, A.S. (2013). Rheological behaviour of suspensions and emulsions produced with different stabilizers. International Conference on Food and Biosystems Engineering "FABE 2013", 30 May-2 June, Skiathos, Greece.
20. Thomareis, A.S. and **Chatziantoniou, S**. (2011). Evaluation of the consistency of low-fat mayonnaise by squeezing flow viscometry. 11th International Conference on Engineering of Food "ICEF 2011", 22-26 May, Athens, Greece, Procedia – Food Science.
21. Lenas, D.S., **Chatziantoniou, S.,** Nathanailides, C. and Triantafillou D. (2011). Comparison of wild and farmed sea bass (*Dicentrarchus labrax* L) lipid quality. 11th International Conference on Engineering of Food "ICEF 2011", 22-26 May, Athens, Greece, Procedia – Food Science.
22. Triantafillou, D.J., **Chatziantoniou**, **S.,** Diamantopoulos, E., Karmaniola, K., Robari, L. and Karamolegkou, M. (2010). Thermal analysis as a tool for traceability monitoring of Greek extra virgin olive oil. 1st Olympus International Conference on Supply Chains (ICSC 2010), 1-2 October, Katerini, Greece.
23. Lenas, D.S., **Chatziantoniou, S.** and Karavagelis E. (2010). The ice used by markets for food conservation should be accompanied by a hygiene certificate. 1st Olympus International Conference on Supply Chains (ICSC 2010), 1-2 October, Katerini, Greece.
24. Lenas, D.S., Karavagelis, E. and **Chatziantoniou, S.** (2010). Farmed fishes distributed in markets should be accompanied by a valid label, indicating the quality and the origin of the consumer fish feeds. 1st Olympus International Conference on Supply Chains (ICSC 2010), 1-2 October, Katerini, Greece.
25. Triantafillou, D., **Chatziantoniou, S.,** Bathrakis, A. and Hatzigrigorakis, C. (2008). Antioxidant content of Greek herb extracts and evaluation of antioxidant capacity on porcine meat samples. International Conference of Nutrition Society, 18-20 June, Dublin, Ireland – Proceedings of the Nutrition Society.
26. **Chatziantoniou, S.**, Triantafillou D., Thomareis A. and Pologeorgi A. (2007). Partial purification of actinidin from kiwifruit and its application to the hydrolysis of casein and soy proteins. 5th International Congress on Food Technology, P.E.TE.T., 9-11 March, Thessaloniki, Greece, 21–30.
27. **Chatziantoniou, S.**, Triantafillou D. and Thomareis A. (2007). Hydrolysis of soy proteins using actinidin and study of the functional properties of hydrolysates. 2nd Panhellenic Conference on Biotechnology and Food Technology, Union of Hellenic Chemists - Panhellenic Association of Chemical Engineers, March 29-31, Athens, Greece, 21–26.
28. Babajimopoulos, M., Kefalas, P., **Chatziantoniou**, **S.,** Kantere, E. and Kyriazi, F. (2007). Lycopene assessment of tomato products commercially available in Greece. 3rd International Conference "MeDiet 2007" on Traditional Mediterranean Diet: Past, Present and Future, National Hellenic Research Foundation, 25-15 April, Athens, Greece.
29. **Chatziantoniou, S.**, Triantafillou, D. and Thomareis, A. (2007). Functional properties of sodium caseinate modified enzymatically by actinidin. BIO International Convention: New ideas, bold ventures, global benefits, Biotechnology Industry Organization (BIO), 6-9 May, Boston, USA, 41–42.
30. **Chatziantoniou, S.**, Triantafillou, D. and Thomareis, A. (2007). Functional properties of enzymatically hydrolysed soy proteins, using actinidin. International Symposium on "Functional Foods in Europe – International Developments in Science and Health Claims", International Life Sciences Institute (ILSI), 9-11 May, St. Julians, Malta.
31. **Chatziantoniou, S.**, Triantafillou, D. and Thomareis, A. (2007). Enzymatic hydrolysis of proteins using actinidin isolated from kiwifruit *(Actinidia chinensis*). International Conference on Enzyme Technology "Relatenz 2007", Latin American Network for Enzyme Technology, 20-23 June, Matanzas, Cuba.
32. Triantafillou, D., **Chatziantoniou, S.** and Paliou, O. (2005). Determination of fatty acids with gas chromatography in biscuits and crackers of the Greek market. 1st International Symposium on Trans Fatty Acids and Health, Danish Nutrition Council, 11-13 September, Copenhagen, Denmark.
33. **Chatziantoniou, S.,** Paliou, O, Katsikas, CH. and Triantafillou, D. (2002). Fatty acids in biscuits and crackers of the market of Thessaloniki. 5th Macedonian Congress of Nutrition "Child and Nutrition in the New Millennium", School of Nutrition & Dietetics and Food Technology, ATEI Thessaloniki. Thessaloniki, Greece.

REVIEWER IN SCIENTIFIC JOURNALS

- Scientific Reports - Springer Nature
- npj Science of Food - Springer Nature
- Discover Food - Springer Nature
- Journal of Food Processing and Preservation – WILEY
- Journal of Aquatic Food Product Technology – Taylor & Francis Online

ADMINISTRATIVE WORK

- Internship Coordinator for the Department of Supply Chain Management for the academic years 2024-2025, 2025-2026, and 2026-2027.

TRAINING - SEMINARS

- Title: Certificate of education in **ISO 22000: 2005** - **Auditor / Lead Auditor of Food Safety Management Systems** (50 hours)
- Implementing Body: TÜV Hellas, Thessaloniki, Greece
- Dates: July 2016

- Title: "**Thermal Analysis**" (5 hours)
- Implementing Body: Hellamco, Thessaloniki, Greece
- Date: March 27th 2012

- Title: " **X-ray Spectroscopy** " (5 hours)
- Implementing Body: Hellamco, PANanalytical, Thessaloniki, Greece
- Date: November 12th 2007

- Title: "**Atomic Element Analysis**" (5 hours)
- Implementing Body: ThermoFischer Scientific, Rigas Labs, Thessaloniki, Greece
- Date: November 1st 2007

- Title: Intensive training course entitled "**Food Safety & Risk Assessment**" (80 hours)
- Implementing Body: SOCRATES / ERASMUS - Amsterdam School of Nutrition & Dietetics, Netherlands
- Dates: 7 – 18 November 2005

- Title: Certificate of course " **Intermediate Food Hygiene**" (25 hours)
- Implementing Body: Chartered Institute of Environmental Health, United Kingdom
- Dates: 23 – 25 July 2003

CONTRIBUTION IN DISSERTATIONS

Supervision of post-graduate diploma theses:

- Dimitris Gkouskouris (2026). The impact of digital traceability systems on visibility and operational performance in the food supply chain. Master's Thesis, MSc in Supply Chain Management, Department of Supply Chain Management, International Hellenic University, Katerini.
- Ioanna Gkeka (2026). Food waste management in businesses in Thessaloniki: Quantities, practices, reasons for disposal, and environmental awareness. Master's Thesis, MSc in Supply Chain Management, Department of Supply Chain Management, International Hellenic University, Katerini.
- Efstratia Keskilidou (2026). Food waste management in the retail sector: Employee perceptions and attitudes within the context of a sustainable supply chain. Master's Thesis, MSc in Supply Chain Management, Department of Supply Chain Management, International Hellenic University, Katerini.
- Tsavdaridou, Konstantina (2025). New technologies in the supply chain management of fresh poultry – A case study of Ambrosiadis. Master's Thesis, MSc in Supply Chain Management, Department of Supply Chain Management, International Hellenic University, Katerini.
- Tsioupli, Efrosyni (2024). Cold supply chain – A case study of "Farma Pierias". Master's Thesis, MSc in Supply Chain Management, Department of Supply Chain Management, International Hellenic University, Katerini.

Supervision of undergraduate theses:

- Kapetanaki, Ourania (2026). Differential Scanning Calorimetry (DSC) as a tool for authenticity verification in extra virgin olive oil. Thesis, Department of Supply Chain Management, International Hellenic University, Katerini.
- Tsiotsis, Rigas (2022). The level of consumer awareness regarding green products in the Thessaloniki region. Master's Thesis, Department of Supply Chain Management, International Hellenic University, Katerini.

Organization and guidance of undergraduate and post-graduate diploma theses:

- Katsakidis, C. (2018). Testing the mechanical and thermal properties "Active Packaging", Graduate dissertation, Department of Logistics, Technological Educational Institute of Central Macedonia, Katerini, Greece.
- Chrysopoulou, M. (2015). Differential scanning calorimetry (DSC) as an authenticity control tool of extra virgin olive oil, Graduate dissertation, Department of Logistics, Technological Educational Institute of Central Macedonia, Katerini, Greece.
- Karamolegkou, M. (2010). Thermal analysis as a control tool for the traceability of extra virgin olive oil, Graduate dissertation, Alexander Technological Educational Institute of Thessaloniki, Department of Logistics, Katerini, Greece.
- Karmaniola, Kiriaki, Rovari, Lorena (2009). Traceability of extra virgin olive oil using differential scanning calorimetry, Graduate dissertation, Alexander Technological Educational Institute of Thessaloniki, Department of Logistics, Katerini, Greece.
- Two (2) post-graduate dissertations and six (6) graduate dissertations at the Department of Food Technology, Alexander Technological Educational Institute of Thessaloniki, Thessaloniki, Greece.

TECHNICAL SKILLS

• Computer skills

- Aristotle Certification Training & Assessment (ACTA), in:

  Word processing (Word), Spreadsheets (Excel), Presentations (PowerPoint), Internet (Internet Explorer & Outlook Express).

- Statistical software: Minitab, Statistica, SPSS.
- Software on Gas Chromatography: Peak Simple II, CSW32, Class VP Chrom. System, Chrom-Card S / W.
- Experience in the use of software: Origin (Graphing and data analysis), Mathcad (Graphing and Math), Superpro Designer (Process Design and Simulation), Fluent (Computational Fluid Dynamics, Simulation), SAP R3 (ERP).

• Use of analytical equipment

- Gas Chromatography analytical equipment - Shimadzu GC and Thermo Electron Corporation.
- Differential Scanning Calorimeter (DSC) - TA Instruments.
- Infrared spectrophotometer (FT-IR) - ThermoElectron.
- Mechanical analyzers - Instron, Texture Technologies and Zwick.
- Water Vapor Permeability measuring equipment - PBI-Dansensor.
- Viscometers - Brookfield and Raypa.
- Particle Analyzer - Malvern Instruments.

LANGUAGES

	GREEK	**ENGLISH**
• Level	Mother tongue	Excellent
		Cambridge Certificate of Proficiency in English, 1993