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## CURRICULUM VITAE

**Current position:** Professor- Cereal Chemistry and Technology

**Place of work:** International Hellenic University (IHU), Department of Food Science and Technology,  
P.O.B 141, GR-57400, Thessaloniki, Greece (<http://www.food.teithe.gr/>)

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**Education:** BSc (Hons) in Chemistry, 1991, Aristotle University of Thessaloniki-Greece  
PhD in Food Biopolymers, 1995, Cranfield University, Silsoe College (UK)

**WEB SITES:** [https://www.researchgate.net/profile/Maria\\_Papageorgiou5](https://www.researchgate.net/profile/Maria_Papageorgiou5)  
<https://orcid.org/my-orcid?orcid=0000-0001-7009-846X>

**Education Grants:** 1991 to 1994 Research Grant of £ 4,800 per annum from KELCO Division of Merck and Co., San Diego, California, U.S.A.

### Scientific Interests:

Tailoring functional and chemical properties of cereal and alternative plant sources in view of developing specific healthy foods and ingredients-Cereal chemistry- gluten free product development - diversity analysis of dietary fibers- effects of organic cultivation on cereal bioactives- diversity screening of cereal traditional varieties/landraces- by-product valorization- cereal safety -mycotoxin occurrence, consumer choices- eating motivations- structure function relationship- thermodynamic techniques-traditional products (PDO, PGI,TSG)

### Research profile

Scopus id 8645438400

Number of citations: +2200

h index 22 , source: scopus database (accessed in June 2023)

### International profile/significant achievements:

- *National Delegate* (2002-2010) at the International Association of Cereal Science and Technology (ICC)
- *Executive Committee Member*(2016-onwards) and *Technical Committee member* (2015-onwards) of the International Association of Cereal Science and Technology ([https://www.icc.or.at/icc\\_officials/ec](https://www.icc.or.at/icc_officials/ec) ), (<https://www.icc.or.at/icc-technical-committee>)

*Secretary-Treasurer* (2002-onwards) of the European Section (Cereals & Europe) with ca 400 members from all over Europe of the Cereals and Grains Association, former American Association of Cereal Chemists International (AACCI) (<https://www.cerealsgrains.org/membership/sections/CerealsandEurope/Pages/default.aspx>)

- *Board member*- “ISEKI-FOOD” European Association for Integrating Food Science and Engineering Knowledge into the Food Chain (2005-2014) (2020-onwards), [www.iseki-food.net](http://www.iseki-food.net)
- Award as *Fellow of the ICC Academy* for significant contribution to cereal science and the aims and objectives of the ICC
- *Regular member in the Greek National Agricultural Network* (<http://www.ead.gr/index.php/el/>) for the programming periods 2014-2020 and 2021-2027
- Member of the Quality Assurance Unit of the International Hellenic University (2020-onwards)
- IHU representative as Institutional member of “ISEKI-FOOD” European Association and co-chair of the Public relation Team (2014-2021)
- Alexander Technological Educational Institute of Thessaloniki (ATEITH) *representative* as Article 36 Organizations of EFSA (2012-2020)
- *Contact point* of ATEITH in the Healthgrain Forum (<https://www.healthgrain.org/>) (2010-2014)
- *Member of the Experts working group* on 'Improving wheat quality for processing and health' in the frame WHEAT INITIATIVE, supported by the Ministers of Agriculture of the G20 (2017-onwards) (<http://www.wheatinitiative.org/>)
- *Editorial Board member* (2018- )for the journal "Current Research in Nutrition and Food Science, CiteScore 2023: 1.9 (Scopus Journal Metrics) <http://www.foodandnutritionjournal.org/about/editorial-board/>
- *Editorial Board member* (2020-) for the section 'Food Security and Sustainability' of the FOODS Journal (MDPI), IF 5.561 [https://www.mdpi.com/journal/foods/sectioneditors/Food\\_Security\\_Sustainability](https://www.mdpi.com/journal/foods/sectioneditors/Food_Security_Sustainability)
- Review editor of *Frontiers in Sustainability* in the Section Sustainable Consumption. <https://www.frontiersin.org/journals/sustainability/sections/sustainable-consumption/editors>
- *Guest Editor for Special Issue* "New insights into Cereals and Cereal-Based Foods" for the journal 'FOODS' (ISSN 2304-8158, MDPI, Impact Factor:5.561) ([https://www.mdpi.com/journal/foods/special\\_issues/cereals\\_foods](https://www.mdpi.com/journal/foods/special_issues/cereals_foods)). Status: Closed with 18 published papers.
- *Co-Guest Editor for a Special Issue* " Scientific Insights and Technological Advances in Gluten Free Products Development" for the journal 'Foods' (ISSN 2304-8158, MDPI, Impact Factor:5.561) [https://www.mdpi.com/journal/foods/special\\_issues/Scientific\\_Insights\\_Technological\\_Advances\\_Gluten\\_Free\\_Products\\_Development](https://www.mdpi.com/journal/foods/special_issues/Scientific_Insights_Technological_Advances_Gluten_Free_Products_Development) Status: Open (9 papers so far)
- *Guest Editor for a Special Issue* "New insights into Cereals and Cereal-Based Foods-II" for the journal 'FOODS' (ISSN 2304-8158, Impact Factor:5.561) ([https://www.mdpi.com/journal/foods/special\\_issues/cereals\\_foods\\_Volume\\_II](https://www.mdpi.com/journal/foods/special_issues/cereals_foods_Volume_II)). Status: Closed (11 papers).
- *Co-Guest Editor for a Special Issue* dedicated to the 8th International Congress “Engineering, Environment and Materials in Processing Industry” (<https://eem.tfzv.ues.rs.ba/>) for the journal of Food Processing and Preservation.( ISSN:1745-4549, IF 2021:2.609). Status : closed ( 20 papers published)
- Special Issue Guest editor in the journal of Foods (ISSN 2304-8158).under the title "New Insights into Cereals and Cereal-Based Foods, III". [https://www.mdpi.com/journal/foods/special\\_issues/cereals\\_foods\\_Volume\\_III](https://www.mdpi.com/journal/foods/special_issues/cereals_foods_Volume_III) . Status: Open
- Associate guest editor in the journal *Frontiers in Nutrition* (IF 6.590) - Section: Nutrition and Food Science Technology under the research topic "Nutrition and Sustainable Development Goal 9: Industry, Innovation, and Infrastructure" [https://www.frontiersin.org/research-topics/40804/nutrition-and-sustainable-development-goal-9-industry-innovation-and-infrastructure?utm\\_source=LOP&utm\\_medium=Profile&utm\\_campaign=editorialRolesBrick\\_FrontiersRTSubmissions\\_OpenSubmit](https://www.frontiersin.org/research-topics/40804/nutrition-and-sustainable-development-goal-9-industry-innovation-and-infrastructure?utm_source=LOP&utm_medium=Profile&utm_campaign=editorialRolesBrick_FrontiersRTSubmissions_OpenSubmit). Status:open

- Working Group 1 Vice Leader in the frame of COST Action 18101 (<https://sourdomics.com/en/working-groups/wg1-recovery-characterization-and-selection-of-autochthonous-conventional-nonconventional-pseudocereal-seeds>) (2019-2023)
- Member of External Evaluation Committees (ECCs) of The Cyprus Agency of Quality Assurance and Accreditation in Higher Education (CYQAA) for the evaluation/accreditation of higher education study programs (2020 -today)
- Appointed member in the General Assembly of the Hellenic Foundation for Research and Innovation (HFRI) (2021-today)
- *External evaluator* of 4 PhD Theses (Program Doctor Europaeus) of the Faculty of Bioscience and Agro-Food and Environmental Technology, University of Teramo, Italy (2019)
- *Translation* in Greek, of the book "Food Chemistry", 3rd revised Edition, H.F. Belitz-W. Grosch-P. Schieberle. ISBN 3-540-40817-7, Springer Verlag. Ed. in Greek: S. Raphaelides, Tziolas and Sons publ. (2006)
- *Invited expert, Member of the organizing and scientific committee* in multiple international conferences and events
- *Invited referee* for 22 Scientific Journals
- *Evaluator of national and international research proposals*  
2011 "Support for New Enterprises for Research and Technological Development Activities" , NSRF 2007-2013 (2 proposals)  
2012 Internal Fund for supporting Research in ATEITH (3 proposals)  
2013 Bilateral Program Germany-Greece, General Secretariat of Research and Development-General Secretariat for Research and Technology, GSRT (2 proposals)  
2017 Member of the Interim Evaluation Committee for Interventions I and III "Enterprise Partnerships with Research Organizations", 1st Round of the call "RESEARCH - CREATE - INNOVATE", GSRT (3 proposals), Greece  
2017 'Supporting Postdoctoral Research Fellows', Hellenic Foundation for Research Innovation - H.F.R.I (4 proposals)  
2017 "Supporting researchers with an emphasis on young researchers" call EDBM 34, Ministry of Education Lifelong Learning and Religious Affairs (3 proposals), Greece  
2018 Bilateral program "Greece – China" in the Agro nutritional Sector  
2019 "Supporting Post doctoral Research Fellows", 2nd Call of Proposals for Research Projects Hellenic Foundation for Research and Innovation (4 proposals)  
2019 COST Action for the Call OC-2019-1 (1 proposal)  
2021 POLLAND NATIONAL SCIENCE CENTER, Funding scheme: PRELUDIUM-20, Panel: NZ9 (Fundamentals of applied life sciences and biotechnology) (2 proposals)  
2023 PRIMA International Agrofood Scientific Evaluation Committee member 2023 (in progress).

### **Administrative duties**

- Member of the Quality Assurance Unit (MODIP) of the International Hellenic University (2020 -onwards)
- Member of the Quality Assurance Team for Academic Affairs, Department of Food Science and Technology, International Hellenic University
- Academic Responsible for International Educational Agreements and Inter-University programs, Department of Food Science and Technology International Hellenic University (10.12.2012-onwards)
- Head of Engineering Processes and Food Technologies Division, Department of Food Technology, ATEI of Thessaloniki (2018–2021)
- Deputy Head of Engineering Processes and Food Technologies Division, Department of Food Technology, ATEI of Thessaloniki (2015–2016)
- Erasmus Academic Responsible, Department of Food Technology, ATEI of Thessaloniki (1.4.2013-2018)

- Academic supervisor of the 6-month internship of the final year students and member of the Committee of Industrial Placement , Department of Food Science and Technology, International Hellenic University (1.9.2013-onwards)
- Member of the Quality Assurance Unit (MODIP) of the Alexander Technological Educational Institute (2016/17 και 2017/18)

### **Research projects ( in the last 5 years)**

**2018-2022** Participation in HORIZON 2020 - Call: H2020-RUR-2016-2017, Topic: RUR-13-2017, **Title:** Educating the next generation of professionals in the agrifood system Proposal acronym: NEXTFOOD Coordinator: Swedish University of Agricultural Sciences (<https://www.nextfood-project.eu/>)

**2019-2023:** Management Committee Substitute Member of COST Action 18101, SOURDOMICS: SOURDOugh biotechnology network towards novel, healthier and sustainable food and bIoproCesseS (<https://sourdomics.com/>)

**2019-2022:** Scientific coordinator of the IHU Team under 2nd call for proposals of the Joint Operational Program Black Sea Basin 2014-2020 **Project title:** Local Development and Cross Border cooperation in the area of agricultural products and Traditional Food (<https://locfood.eu/>).

**2021-2022** International Project "EISuFood Study about food habits and knowledge about edible insects as sustainable foods", CERNAS-IPV/2020/003, <https://raquelguine.wixsite.com/eisufood>

**2021-2025** Working group (1 and 2) member of the COST Action CA20128, Promoting Innovation of ferMENTed fOods, PIMENTO (<https://fermentedfoods.eu/>)

**2021-2024** Scientific coordinator of the IHU Team under call for proposals PRIMA SECTION 1 2020, AGROFOOD VALUE CHAIN IA TOPIC: 1.3.1-2020 (IA), Valorising the health benefits of the Traditional Mediterranean food products. **Project Title** 'Flat Bread of Mediterranean area; INnovation and Emerging process and technology (FLAT BREAD MINE) (<https://flatbreadmine.eu/>)

**2022-2026** Management Committee Member of COST Action CA21149, Reducing acrylamide exposure of consumers by a cereals supply-chain approach targeting asparagine, ACRYRED (<https://acryred.eu/>)

**2022-2025** Scientific coordinator of the IHU Team under the national call of Agricultural Development Program -Measure 16.1-16.2. **Project Title:** Pilot Application of the "ANTIOXCERT" Standard in Main Agri-Food Products

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## PUBLICATION LIST

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### A. Doctoral Thesis

A1. **Papageorgiou M. (1995)**. Phase separated glassy and rubbery states of gellan in novel food composites. Doctoral Thesis, Cranfield University, School of Agriculture, Food and Environment, Department of Food Research and Technology, Silsoe, UK, 208p.

### B. Research Publications

#### I. Scientific Journals in SCI

B1. **Papageorgiou, M., Kasapis\*, S., Richardson, R.K., (1994)** Steric exclusion phenomena in gellan/gelatin systems I. Physical properties of single & binary gels. *Food Hydrocolloids* **8**, 97-112.

B2. **Papageorgiou, M., Kasapis\*, S. & Gothard, M.G., (1994)**. Structural and textural properties of calcium induced hot made alginate gels. *Carbohydrate Polymers*, **24**, 199-207.

B3. **Papageorgiou, M., Kasapis\*, S., & Richardson, R.K., (1994)**. Glassy state phenomena in gellan/sucrose/corn-syrup mixtures. *Carbohydrate Polymers*, **25**, 101-109.

B4. **Papageorgiou, M., Kasapis\*, S., (1995)**. The effect of added sucrose and corn syrup on the physical properties of gellan-gelatin gels. *Food Hydrocolloids*, **9**, 211-220.

B5. **Papageorgiou, M., Lakhdara, N., Lazaridou, A., Biliaderis\* C.G. and Izydorczyk, M.S. (2005)**. Water extractable (1→3, 1→4)-β-D-glucans from barley and oats: an intervarietal study on their structural features and rheological behaviour *J. Cereal Sci.* **42**, 213-224.

B6. Doxastakis, G., **Papageorgiou M.**, Mandalou D., Irakli M., Papalambrou E., D'Agostina A., Resta D., Boschini G. and Arnoldi\* A. (2007). Technological properties and non- enzymatic browning of semolina spaghetti containing lupin proteins. *Food Chem.* **101**, 57-64.

B7. Lazaridou\*, A., Duta, D., **Papageorgiou M.**, Belc, N and Biliaderis C.G. (2007) Effects of hydrocolloids on dough rheology and bread quality parameters in gluten-free formulations. *J. Food Eng.* **79**, 1033-1047

B8. Koutroumbas\* S., **Papageorgiou M.** and Fotiadis S. (2008). Genotyping variation for nitrogen accumulation and translocation in spring sown chickpea under Mediterranean conditions. *Italian Journal of Agronomy* 3 (suppl. 3):341-342

B9. Skendi, A., **Papageorgiou M.** and Biliaderis\* G.C. (2009) Effect of barley β-glucan molecular size and level on wheat dough rheological properties. *J. Food Eng.* **91**, 594-601.

B10. Koutroumbas\* S., **Papageorgiou M.** and Fotiadis S. (2009). Growth and nitrogen dynamics in spring chickpea genotypes in a Mediterranean-type climate. *J. Agric. Sci.* **147** (4), 445-458

B11. Skendi, A., **M. Papageorgiou** and Biliaderis\* C.G. (2010). Influence of water and barley β-glucan addition on wheat dough viscoelasticity. *Food Res. Int.*, **43**, 57-65.

B12. Skendi, A., Biliaderis\*, C. G., **Papageorgiou, M.**, & Izydorczyk, M. S. (2010). Effect of two barley β-glucan isolates on wheat flour dough and bread properties. *Food Chem.* **119**, 1159-1167.

B13. Kotzamanidis, S., Ipsilandis, C., Mavromatis, A., Korkovelos, A., Lithourgidis, A., Irakli, M., **Papageorgiou, M.**, and Roupakias\* D. (2011). Prediction of pedigree relationships in durum wheat

varieties based on agronomic, morphological and molecular traits. *Australian Journal of Crop Science*, 5(7), 809-814.

B14. Tsochatzis E.D., Tzimou-Tsitouridou\*, R., Menkissoglu-Spiroudi, U., Karpouzas, D.G., and **Papageorgiou, M. (2012)**. Development and validation of an HPLC-DAD method for the simultaneous determination of most common rice pesticides in paddy water systems. *Intern. J. Environ. Anal. Chem.* 92 (5), 548-560.

B15. Tsochatzis\*, E.D., Bladenopoulos, K., & **Papageorgiou, M. (2012)**. Determination of tocopherol and tocotrienol content of Greek barley varieties under conventional and organic cultivation techniques using validated reverse phase high-performance liquid chromatography method. *J. of the Sci. of Food and Agric.*, 92(8), 1732-1739.

B16. Koutroumbas\*, S., Fotiadis S., Damalas C., and **Papageorgiou M. (2014)**. Grain filling patterns and nitrogen utilization efficiency of spelt (*Triticum spelta*) under Mediterranean conditions. *J. Agric. Sci.*, 152(05), 716-730.

B17. Papageorgiou\*, G.Z, Tsanaktis V., Papageorgiou, D.G., Exarhopoulos S., **Papageorgiou M., & Bikiaris D.N. (2014)**. Evaluation of polyesters from renewable resources as alternatives to the current fossil-based polymers. Phase transitions of Poly(butylene 2,5-furan-dicarboxylate). *Polymer*, 55(16), 3846-3858.

B18. Koletta, P., Irakli, M., **Papageorgiou M\***, & Skendi, A. (2014). Physicochemical and technological properties of highly enriched wheat breads with wholegrain non wheat flours *J. Cereal Sci.* 60(3), 561-568.

B19. Margelou I., Ritzoulis\* C., & **Papageorgiou M. (2015)**. A Size Exclusion chromatography - Based In Vitro Examination of Some Aspects of Bread Digestion. *Food Digestion* 6 (1), 38-44.

B20. Skendi\*, A. , Irakli, M., & **Papageorgiou\* M. (2016)**. Optimized and validated high performance liquid chromatography method for the determination of deoxynivalenol and aflatoxins in cereals. *Journal of Separation Science* 39, 1425-1432.

B21. Irakli\*, M., Skendi, A., & **Papageorgiou M. (2017)**. HPLC-DAD-FLD Method for Simultaneous Determination of Mycotoxins in Wheat Bran. *Journal of Chromatographic Science*, 18, 1-7.

B22. Papoti\*, V.T., Kizaki, N., Skaltsi, A., Karayannakidis, P.D & **Papageorgiou\*, M. (2018)**. The phytochemical rich potential of acorn (*Quercus aegilops*) products and by products. *Food Science and Biotechnology*, 27(3), pp 819–828

B23. Servitzoglou\*, N., Stoulos, S., **Papageorgiou, M.**; Siountas, A.; & Katsantonis, D.(2018).Natural radioactivity studies of phosphate fertilizers applied on Greek farm soils used for wheat cultivation. *Radiation Protection Dosimetry*, pp. 1-9.

B24. Skendi\*, A., Mouselemidou, P., **Papageorgiou\*, M.**, & Papastergiadis, E. (2018) Effect of acorn meal–water combinations on technological properties and fine structure of gluten-free breads. *Food Chemistry*, 253, 119-126.

B25. Papoti\*, V.T., **Papageorgiou M\***, Dervisi, K., Alexopoulos, E., Apostolidis, K., & Petridis D., (2018) Screening olive leaves from unexploited traditional Greek cultivars for their phenolic antioxidant dynamic. *Foods*, 7 (12), doi: 10.3390/foods7120197

- B26. Udovicki, B., Djekic, I., Gajdos Kljusuric, J., **Papageorgiou, M.**, Skendi, A., Djugum, J., Rajkovic, A. (2019) Exposure assessment and risk characterization of aflatoxins intake through consumption of maize products in the adult populations of Serbia, Croatia and Greece. *Food Additives and Contaminants - Part A*, 36:6, 940-951.
- B27. Guiné, R., Ferrão, A.C., Ferreira, M., Correia, P., Cardoso, A.P., Duarte, J., Rumbak, I., Sehata, A.M., Vittadini, E., **Papageorgiou, M.** (2019). The motivations that define eating patterns in some Mediterranean countries. *Nutrition & Food Science* , <https://doi.org/10.1108/NFS-12-2018-0360>
- B28. Skendi\*, A., **Papageorgiou\***, M., Irakli, M. N., & Katsantonis, D. (2019) Presence of mycotoxins, heavy metals and nitrate residues in organic commercial cereal-based foods sold in the Greek market. *Journal of Consumer Protection and Food Safety*, pp.1-11 <https://doi.org/10.1007/s00003-019-01231-7>
- B29. Marinopoulou, A., Papadakis, D., Petridis, D., & **Papageorgiou, Maria\***. (2020) Monitoring staling 'on the self' of packaged sliced pan breads: Sensory evaluation and consumer preference, *Journal of Culinary Science and Technology* DOI: 10.1080/15428052.2019.1640158
- B30. Marinopoulou, A., **Papageorgiou\***, M., Irakli, M. N., & D., Gerasopoulos. (2020). Enriched wheat breads with olive pulp: physicochemical characteristics and effect of baking on the antioxidant activity of the breads. *International Journal of Food studies*,
- B31. Djekic, Ilija\*; Udovicki, Bozidar; Gajdoš Kljusurić , Jasenka ; **Papageorgiou, Maria**; Jovanovic, Jelena; Giotsas, Charalampos; Dugum, Jelena; Tomic, Nikola; Rajkovic, Andreja (2019) "Exposure assessment of adult consumers in Serbia, Greece and Croatia to deoxynivalenol and zearalenone through consumption of major wheat-based products" *World mycotoxin journal*, <https://doi.org/10.3920/WMJ2019.2452>
- B32. Skendi\*, A., Irakli, M. N., Chatzopoulou, P., & **Papageorgiou, M.** (2020) Aromatic plants of Lamiaceae family in a traditional bread recipe: Effects on quality and phytochemical content. *Journal of Food Science and Technology*, <https://doi.org/10.1111/jfbc.13020>
- B33. Raquel P. F. Guiné, Ana Cristina Ferrão, Manuela Ferreira, Paula Correia, Mateus Mendes, Elena Bartkiene, Viktória Szűcs, Monica Tarcea, Marijana Matek Sarić, Maša Černelič-Bizjak, Kathy Isoldi, Ayman EL-Kenawy, Vanessa Ferreira, Dace Klava, Małgorzata Korzeniowska, Elena Vittadini, Marcela Leal, Lucia Frez-Muñoz, **Maria Papageorgiou & Ilija Djekić** (2019) Influence of sociodemographic factors on eating motivations – modelling through artificial neural networks (ANN), *International Journal of Food Sciences and Nutrition*, DOI: 10.1080/09637486.2019.1695758
- B34. Tsochatzis, E.; **Papageorgiou, M.**; Kalogiannis, S. (2019). Validation of a HILIC UHPLC-MS/MS Method for Amino Acid Profiling in Triticum Species Wheat Flours. *Foods*, 8, 514.
- B35. Raquel P. F. Guiné\*, Ana Cristina Ferrão, Manuela Ferreira, Paula Correia, Mateus Mendes, Elena Bartkiene, Viktória Szűcs, Monica Tarcea, Marijana Matek Sarić, Maša Černelič-Bizjak, Kathy Isoldi, Ayman EL-Kenawy, Vanessa Ferreira, Dace Klava, Małgorzata Korzeniowska, Elena Vittadini, Marcela Leal, Lucia Frez-Muñoz, **Maria Papageorgiou & Ilija Djekić** (2019) Influence of sociodemographic factors on eating motivations – modelling through artificial neural networks (ANN), *International Journal of Food Sciences and Nutrition*, 71(5), pp. 614-627 DOI: 10.1080/09637486.2019.1695758
- B36. Marinopoulou, A., **Papageorgiou\***, M., Irakli, M. N., & D., Gerasopoulos. (2020). Effect of olive pulp enrichment on physicochemical and antioxidant properties of wheat bread. *International Journal of Food studies*, 9(1), pp. 178-192, A4

- B37. Marinopoulou, A., Papadakis, D., Petridis, D., & **Papageorgiou, M.\***. (2020) Monitoring staling 'on the self' of packaged sliced pan breads: Sensory evaluation and consumer preference, *Journal of Culinary Science and Technology*, 18(5), pp. 396-412
- B38. Skendi, A.,\* **Papageorgiou, M.**, Stefanou, S. (2020) Preliminary Study of Microelements, Phenolics as well as Antioxidant Activity in Local, Homemade Wines from North-East Greece. *Foods*, 9, 1607.
- B39. Skendi, A\*, **Papageorgiou, M.**, Ritzoulis, C., (2020) Physicochemical properties and emulsification properties of maize starch modified by hydrochloric, phosphoric and tartaric acid. *International Journal of Food Science and Technology*, 55(12), 3595-3603.
- B40. Skendi, A., Zinoviadou, K.G., **Papageorgiou, M.\***, Rocha, J.M. (2020) Advances on the Valorisation and Functionalization of By-Products and Wastes from Cereal-Based Processing Industry. *Foods*, 9, 1243.
- B41. Guiné, R.P.F.; Bartkiene, E.; Szűcs, V.; Tarcea, M.; Ljubičić, M.; Černelič-Bizjak, M.; Isoldi, K.; EL-Kenawy, A.; Ferreira, V.; Straumite, E.; Korzeniowska, M.; Vittadini, E.; Leal, M.; Frez-Muñoz, L.; **Papageorgiou, M.**; Djekić, I.; Ferreira, M.; Correia, P.; Cardoso, A.P.; Duarte, J. (2020) Study about Food Choice Determinants According to Six Types of Conditioning Motivations in a Sample of 11,960 Participants. *Foods*, 9, 888.
- B42. Skendi\*, A., **Papageorgiou, M\*.**, Irakli, M. & Katsantonis, D. (2020). Presence of mycotoxins, heavy metals and nitrate residues in organic commercial cereal-based foods sold in the Greek market. *J Consum Prot Food Saf* 15, 109–119.
- B43. Guiné, R.; Ferreira, M.; Correia, P.; Leal, M.; Ferreira, V.; Rumbak, I.; EL-Kenawy, A.; **Papageorgiou, M.**; Szűcs, V.; Vittadini, E.; Klava, D.; Bartkiene, E.; Muñoz, L.; Korzeniowska, M.; Tarcea, M.; Djekić, I.; Bizjak, M.; Isoldi, K. (2020). Food choices as influenced by environmental concerns: study involving participants from 16 countries. *Journal of Security & Sustainability Issues*, 10 (1), 61-71.
- B44. **Papageorgiou\***, M.; Paraskevopoulou\*, A.; Pantazi, F.; Skendi, A. (2020). Cake Perception, Texture and Aroma Profile as Affected by Wheat Flour and Cocoa Replacement with Carob Flour. *Foods*, 9, 1586.
- B45. Skendi\*, A.; Katsantonis, D.N.; Chatzopoulou, P.; Irakli, M.; **Papageorgiou, M.** (2020). Antifungal Activity of Aromatic Plants of the Lamiaceae Family in Bread. *Foods*, 9, 1642.
- B46. Guiné RPF, Ferreira M, Correia P, Bartkiene E, Szűcs V, Tarcea M, Ranilović J, Černelič-Bizjak M, Isoldi K, EL-Kenawy A, Ferreira V, Klava D, Korzeniowska M, Vittadini E, Leal M, Frez-Muñoz L, **Papageorgiou M**, Djekić I (2020) Analysis of food buying behavior: A multinational study framework. *Journal of Hygienic Engineering and Design*, 33, 108-119.
- B47. Djekic, I., Nikolić, A., Uzunović, M., Marijke, A., Liu, A., Han, J., Brnčić, M., Knežević, N., Papademas, Ph. Lemoniati, K., Witte, F., Terjung, N., **Papageorgiou, M.**, Zinoviadou, K.G., Dalle Zotte A., Pellattiero, E., Sołowiej, B.G., Guiné, RPF., Correia, P., Sirbu, A., Vasilescu, L., Semenova, A.A., Kuznetsova, O.A., Brodnjak, U.V., Pateiro, M., Lorenzo, J.M., Getya, A., Kodak T., Tomasevic, I. (2021) Covid-19 pandemic effects on food safety - Multi-country survey study, *Food Control*, 122, DOI [10.1016/j.foodcont.2020.107800](https://doi.org/10.1016/j.foodcont.2020.107800)
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