

Curriculum Vitae

Dr Sofia Agriopoulou
Lecturer
Department of Food Technology
Technological Educational Institute of Peloponnese

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Sofia Agriopoulou M.Sc., PhD.
Lecturer
Department of Food Technology
Technological Educational Institute of Peloponnese

Personal data

Present position : Lecturer, with specialty "Post-harvest Physiology-Maintenance of Agricultural Products.

Work address : Department of Food Technology, School of Agricultural Technology and Food Technology and Nutrition. Technological Educational Institute of Peloponnese, T.E.I., Antikalamos Messinia, GR-24100, Kalamata, Greece.

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Academic qualifications

1. **Bachelor** in Agriculture. (1987-1992). Department of Agriculture, Aristotle University of Thessaloniki, Greece.
2. **Master of Science** in "Plant Production". (1998-2000). Department of Crop Science, Agricultural University of Athens, Greece.
3. **Doctor of Philosophy** in "Food Science". (2009-2015). Department of Chemistry, University of Patras, Greece. **PhD thesis.** Physicochemical study of the effect of ozone on the degradation and elimination of aflatoxins on pure substrates and food by the liquid chromatography technique.

Education under the Erasmus program

1. Training under the program «Staff training work training work programme in the frame of LLP/ERASMUS» στο HAUTE ECOLE PROVINCIALE de HAINAUT-Condorcet (HEPH-Condorcet) in the Ath, Belgium. Department of Food Science and Technology (especially in the field of Applied Chemistry and Food Biochemistry), (8/5/2011 to 14/5/2011).

Foreign languages

English (First certificate in English, University of Michigan, USA, 1997).

Honors - Awards

1. Scholarship for postgraduate studies under the Postgraduate Studies Program of the Department of Agricultural Production Science of the Agricultural University of Athens from the 2nd Community Support Framework (1998 and 1999).
2. The publication of **S. Agriopoulou***, (2016). Nanotechnology in food packaging. EC Nutrition, 5.2, 1137-1141, was awarded the Best Article of the Issue.

Participation in research programs

- "Characterization of starch particles and investigation of the mechanism of interaction of these particles with aromatic compounds". (Archimedes III, 2012-2015). Technological Educational Institute of Kalamata, Department of Food Technology.
- "Strategy for dealing with the problem of aflatoxins in dried figs in the framework of integrated management of fig tree cultivation (Archimedes III, 2012-2015). Technological Educational Institute of Kalamata, Department of Agricultural Technology.

Participation in research projects related to education

1. Participation in Task 3, "Studies on the labor market, T.E.I. Kalamata by direct labor", Measure 2.4., Concerning the Department of Agricultural Products Technology of the EPEAEK Program Liaison Office. T.E.I. of Kalamata-Phase B, 2009.

Professional Experience

- **1993-2002:** Agronomist, Seasonal Estimator in the Greek Agricultural Insurance Organization, Greece.
- **1993:** Agronomist, in the Department of Plant Protection. Directorate of Agriculture of Mytilene. Prefecture of Lesbos, Greece.
- **1994:** Agronomist, in the Department of Plant Protection. Directorate of Agriculture of Kyparissia. Prefecture of Messinia, Greece.
- **1999:** Agronomist, in the Department of Planning and Agricultural Structures. Directorate of Agriculture and Livestock in Messinia. Prefecture of Messinia, Greece.
- **2000:** Agronomist, in the Department of Plant Protection. Directorate of Agriculture of Kyparissia. Prefecture of Messinia, Greece.

- **2001:** Agronomist, Seasonal Technical Support to the Company «BIO-ZEUS Bio-Cyclic Products S.A.» Antikalamos. Prefecture of Messinia, Greece.
- **2002-2003:** Agronomist in the Department of Agricultural Development, Prefectural Government of Messinia, Greece.

Academic Experience

1996-2003: Teaching Collaborator in Technological Educational Institute of Kalamata, Department of Agricultural Technology

- Phytopathology
- Field Crops
- Field Crops I.
- Field Crops III.
- Seed production.
- Management and Organization of Agricultural Enterprises

1999-2002: Scientific Collaborator in Technological Educational Institute of Kalamata, Department of Integrated Agricultural Technologies

- Plant Systematics.
- Pomology.

1996-1997: Teaching Collaborator in Technological Educational Institute of Kalamata, Department of Greenhouse Crops and Floriculture

- Phytopathology- Pharmacology.

2009-2014: Lecturer (Erasmus Program) in Technological Educational Institute of Peloponnese, Department of Food Technology and Department of Agricultural Products Technology.

- **2009-2010**, Food Packaging and Standardization (Theory and Laboratory practical).
- **2010-2011**, Food Packaging and Standardization (Theory and Laboratory practical).
- **2013-2014**, Food Packaging (Theory and Laboratory practical).

2003-to date: Lecturer in Technological Educational Institute of Peloponnese Department of Food Technology.

- Packaging-Standardization (Theory and laboratory practical).
- Postharvest Physiology of Plant Organs (Theory and laboratory practical).
- Techniques for the Preservation of Fresh Agricultural Products (Theory and laboratory practical).
- Writing of Scientific Papers and Technical Reports (Theory and laboratory practical).
- Postharvest Physiology (Theory and laboratory practical).
- Food Packaging (Theory and laboratory practical).
- Instrumental Chemical Analysis (Laboratory practical).
- Food Chemistry (Laboratory practical).
- Industrial Fermentation (Laboratory practical).
- Food Additives (Theory and laboratory practical).

Writing of notes in T.E.I. of Peloponnese

1. **S. Agripopoulou.** (2003). Laboratory lessons, Post-harvest Physiology of Plant Organs. Department of Agricultural Products Technology, T.E.I. of Kalamata.
2. **S. Agripopoulou.** (2003). Laboratory lessons, Packaging-Standardization, Department of Agricultural Products Technology – T.E.I. of Kalamata.
3. **S. Agripopoulou.** (2003). Theory lessons, Packaging - Standardization, Department of Agricultural Products Technology – T.E.I. of Kalamata.
4. **S. Agripopoulou.** (2003). Theory lessons, Techniques for the Preservation of Fresh Agricultural Products, Department of Agricultural Products Technology – T.E.I. of Kalamata.
5. **S. Agripopoulou.** (2003). Laboratory lessons, Techniques for the Preservation of Fresh Agricultural Products, Department of Agricultural Products Technology – T.E.I. of Kalamata.
6. **S. Agripopoulou.** (2009). Laboratory lessons, Post-harvest Physiology, Department of Food Technology – T.E.I. of Peloponnese.
7. **S. Agripopoulou.** (2009). Laboratory lessons, Food Packaging, Department of Food Technology – T.E.I. of Peloponnese.
8. Kapos, I. Spiliopoulos, **S. Agripopoulou,** L. Farmakis. (2014). Laboratory lessons, Instrumental Chemical Analysis, Department of Food Technology – T.E.I. of Peloponnese.
9. Ntaikou, P. Kandyli, **S. Agripopoulou.** (2016). Laboratory lessons, Industrial fermentations, Department of Food Technology – T.E.I. of Peloponnese.

Editorial Board in international scientific journals

1. EC Nutrition
2. Acta Scientific Nutritional Health

Reviewer in scientific journals

1. Food Chemistry, Elsevier.
2. Toxins, MDPI- Open Access Publishing.
3. Journal of Wine Research, Taylor & Francis Group.
4. Journal of Chemistry, Hindawi Publishing Corporation.
5. International Journal of Food Chemistry, Science Publishing Group.
6. International Journal of Nutrition and Food Sciences.
7. Sustainability, MDPI- Open Access Publishing.

Participation in elective bodies

Member of elected bodies in the Department of Agricultural Technology and Food Technology, T.E.I. of Peloponnese and in the Department of Food Technology, T.E.I. of Thessaly.

Supervision of dissertations

Supervising and co-supervising diploma theses from 1999-to date in the Departments of Agricultural Technology, Agricultural Products Technology and Food Technology of T.E.I. of Peloponnese.

Supervision of practical training

Supervision of the practical training of students of the Departments of Agricultural Products Technology and Food Technology, T.E.I. of Peloponnese.

Departmental Erasmus+

Departmental Erasmus+ for T.E.I. Peloponnese for the academic years 2018-2019 and 2019-2020.

Attendance of seminars, workshops

1. Seminar on Postharvest Seminar. Organized by the Department of Plant Production of the Agricultural University of Athens. Athens, 29-10-2008.
2. Seminar on "Methods of Sustainable Management for Olive Oil", within the framework of the project "Education of operators of olive oil in different regions of Greece in the sustainable production, processing and promotion of olive oil". It was co-organized by the International Olive Council, Institute of Olive and Subtropical Plants of Chania and the Captain Vassilis Foundation. Kalamata, 17 to 19-11-2014.
3. Soiree on "Production and Standardization of Olive Oil in the Peloponnese Region. Olive oil of Kalamata PDO". It was co-organized by the European Center for High Technology SA (EUCAT SA) and the Hellenic Association of Olive Oil (PASEL). Kalamata, 24-10-2015.

Teaching in Seminars

Teaching Seminar entitled: "Processing and standardization of olive" in the framework of the implementation of the project titled "Making Experimental Seminars at Technological Educational Institute of Peloponnese" from 07/11/2016 to 28/02/2017.

Invited speaker at meetings

S. Agriopoulou, (2017). Speech title "Innovations in the Packaging of Meat Products" at the Meat Forum of the 4th International Food and Drink Exhibition - FOODEXPO, March 18, 2017, Athens, Greece.

Works (invited) in Greek magazines

S. Agriopoulou, (2018). "Active packaging and smart packaging for reducing food waste". Special tribute to the contribution of packaging to reducing food waste. Meat news (Greek magazine), Issue of February, 57, 36-39.

Certified Evaluator

1. Certified Evaluator of the General Secretariat for Research and Technology of the Ministry of Education and Research, for the evaluation of the research projects of the Single Action State Aid for Research, Technological Development & Innovation "RESEARCH-CREATE-INNOVATE" in the field of "AGRO-NUTRITION AND FOOD INDUSTRY".
2. Certified Evaluator of the General Secretariat for Research and Technology of the Ministry of Education and Research, for the evaluation of the proposals of the "National Bilateral Action, Bilateral and Multilateral Cooperation between Greece and Germany" for the field of "AGRO-NUTRITION".

Publications

European research programs: 1
International Journals: 6
International Conferences: 12
National Exhibitions: 2
National Conferences: 7

Citations

Total citations: 18 (Scopus, Google Scholar).

*Corresponding Author

European research programs

1. Loumou, A., Papadelli, M., **Agriopoulou, S.**, and Kanakis, A. (2005.): "Quality and Safety in Food Production" from the Participation in the European project "Educational Kit for Young Farmers in Candidate Countries - YOUTH-FARM" (2004-2005) aiming at promoting the competitiveness of agriculture and the entrepreneurship among young farmers in candidate countries/new EU Member States.

International journals

1. **S. Agriopoulou**, A. Koliadima, G. Karaiskakis, and J. Kapolos, (2016). Kinetic study of aflatoxins' degradation in the presence of ozone, *Food Control*, 61, 221-226.
2. **S. Agriopoulou***, (2016). Nanotechnology in food packaging. *EC Nutrition*, 5.2, 1137-1141.
3. **S. Agriopoulou***, (2016). Enniatins: an emerging food safety issue. *EC Nutrition*, 5.3, 1142-1146.
4. **S. Agriopoulou***, (2016). Active Packaging for Food Applications. *EC Nutrition*, 6.2, 86-87.
5. **S. Agriopoulou***, and E. Stamatelopoulou (2017). Influence of storage conditions on the quality characteristics of wines. *EC Nutrition*, 8.3, 93-98.
6. E. Stamatelopoulou, **S. Agriopoulou**, E. Dourtoglou, A. Chatzilazarou, F. Drosou, M. Marinea and V. Dourtoglou (2018). Diketopiperazines in wines. *Journal of wine research*, 29.1, 37-48.

International conferences

1. Y. Sarigiannis, **S. Agriopoulou**, A. Koliadima, J. Kapolos, T. Tsegenidis, and G. Karaiskakis, (2010). Survey: Ochratoxin A in wines (VQPRD) from the South Western Greece (Achaia, Ileia). 2nd MoniQA International Conference on Emerging and persisting food hazards: Analytical challenges and socio-economic impact, 8-10 June, Krakow, Poland, p.118.
2. **S. Agriopoulou**, J. Kapolos, A. Koliadima, and G. Karaiskakis, (2012). Kinetic study of aflatoxins' degradation in the presence of ozone. 7th Conference of The World Mycotoxin Forum and the XIIIth IUPAC International Symposium on Mycotoxins and Phycotoxins, 5-9 November, Rotterdam, The Netherlands, p.203.
3. **S. Agriopoulou**, J. Kapolos, A. Koliadima, and G. Karaiskakis, (2013). Aflatoxins' levels in commercial products, from Peloponnese, Greece, 4th MoniQA International Conference on Food Safety under Global Pressure by Climate Change, Food Security and Economic Crises, 26 February-1 March, Budapest, Hungary, p.94.
4. **S. Agriopoulou**, E. Doubaki, M. Georgopoulou, J. Kapolos, A. Koliadima, and G. Karaiskakis, (2013). Determination of deoxynivalenole (DON) in Greek retail products by HPLC-DAD. EuroFoodChem XVII, 7-10 May, Istanbul, Turkey, p.449.
5. **S. Agriopoulou**, E. Doubaki, M. Georgopoulou, J. Kapolos, A. Koliadima, and G. Karaiskakis, (2013). Occurrence of zearalenone (ZEA) in cereals and peanuts in Greece, detected by HPLC, ISM-Mycored International Conference Europe 2013, Global Mycotoxin Reduction Strategies, 27-31 May, Martina Franca, Apulia, Italy, p. 312.
6. **S. Agriopoulou**, A. Taka, B. Evgenioti, and J. Kapolos, (2013). Alternative derivatization protocols for the determination of fumonisins B1 and B2 in wines by HPLC/FLD. 6th International Symposium on Recent Advances in Food Analysis (RAFA), 5-8 November, Prague, Czech Republic, p. 351.
7. **S. Agriopoulou** and E. Stamatelopoulou, (2017). Active antimicrobial and antioxidant food packaging: Current status and innovations. 6th International Congress on Food Technology, Current Trends and Future Perspectives in the Food sector: From novel concepts to industrial applications, 18-19 March Athens, Greece, p. 16.
8. E. Stamatelopoulou, **S. Agriopoulou**, and V. Dourtoglou, (2017). Piceatannol in wine: a metabolic derivative of resveratrol with strong antioxidant, anticancer and anti-inflammatory activity. 6th International Congress on Food Technology, Current Trends and Future Perspectives in the Food sector: From novel concepts to industrial applications, 18-19 March Athens, Greece, p. 23.
9. **S. Agriopoulou**, and E. Stamatelopoulou, (2017). Influence of storage conditions on quality characteristics of red wines. Proceedings in 4th International Symposium, Ampelos, Mediterranean Vineyards and Climate Change, 12-14 May, Santorini, Greece, p.10.
10. G. Koutelekos, E. Vassalou, M. Polikandrioti, G. Vassilopoulos, E. Kannelou, K. Karakostas, E. Koutinou, D. Poulis, T. Siskou, **S. Agriopoulou**, C.M. Vassalos, (2017). Learning tools for knowledge updating and professional development among Greek CSS workers. 18th World Sterilization Congress, 4-7 October, Bonn, Germany.
11. **S. Agriopoulou**, E. Stamatelopoulou and E. Moutafi, (2018). The role of intelligent food packaging in minimizing food waste. 3rd ICODECON, 3-6 May, Kalamata, Greece, p.58-59.
12. **S. Agriopoulou**, E. Stamatelopoulou and E. Moutafi, (2018). The impact of food waste in environmental, economic and social level. 3rd ICODECON, 3-6 May, Kalamata, Greece, p.113-114.

National exhibitions

1. **S. Agriopoulou**, Sarigiannis, Y., Koliadima, A., Karaiskakis, G., Tsegenides, T., and J. Kapolos, (2012). Determinations of mycotoxins in commercial products of the Peloponnese. University of Patras - Chamber of Achaia, 1st Transfer of Know-How, 8-9 December, Patras, Greece. Poster presentation.

2. **S. Agriopoulou**, Koliadima, A., Karaiskakis, G., and J. Kapos, (2012). Kinetic study of the degradation of aflatoxins in the presence of ozone. University of Patras - Chamber of Achaia, 1st Transfer of Know-How, 8-9 December, Patras, Greece. Poster presentation.

National conferences

1. **S. Agriopoulou**, A. Taka, B. Evgenioti, and J. Kapos, (2013). Development of a new methodology for the determination of fumonisins in commercial wines. Proceedings of the 26th Panhellenic Conference of the Hellenic Society of Fruit and Vegetable Science (EEEE), Fruit and Vegetables Production as the Lead of the Country Exit from the Economic Crisis, Volume A, 15-18 October, Kalamata, Greece, pp.342-347. Oral presentation.
2. **S. Agriopoulou**, and E. Stamatelopoulou, (2017). Current practice and innovations in the packaging of meat with active packaging. Proceedings of the 5th Panhellenic Congress 2017 on "Meat and its products from the stable to the plate", 3-5 February, Thessaloniki, Greece, pp.394-400. Oral presentation.
3. D. Tzavaras, **S. Agriopoulou** and I. Ntaikou, (2017). Conversion of kefir milk to kefir of water: observed changes in microbial populations and fermentation products. 7th Conference of the Scientific Society "Microbiocosmos" "10 Years of Microbial Communities in Action". April 7 - 9, National Hellenic Research Foundation, Athens, Greece, pp. 127-128. Poster presentation.
4. **S. Agriopoulou**, (2017). Perioperative nurses and nutrition. 28th Panhellenic Congress of Surgeries Nursing, 19-22 October, Kalamata, Greece, p. 8. Oral presentation.
5. **S. Agriopoulou**, (2017). Towards consumer-driven meat supply chains: opportunities and challenges for differentiation by taste. 4th Panhellenic Conference of Veterinary Production Animals & Hygiene, 12-14 May, Volos, Greece, p. 26. Poster presentation.
6. E. Stamatelopoulou and **S. Agriopoulou**, (2017). E-commerce application through online supermarkets in the fruit and vegetable supply chain. Important issues and challenges. Proceedings of the 28th Panhellenic Conference of the Hellenic Society of Fruit and Vegetable Science (EEEE), 16-18 October, Thessaloniki, Greece, p.203. Poster presentation.
7. E. Stamatelopoulou and **S. Agriopoulou**, (2017). Recent developments in new technologies to extend the storage time of freshly cut fruits and vegetables. Proceedings of the 28th Panhellenic Conference of the Hellenic Society of Fruit and Vegetable Science (EEEE), 16-18 October, Thessaloniki, Greece, p.82. Oral presentation.