

Agriopoulou Sofia M.Sc., PhD.

Lecturer

Department of Food Science and Technology

University of the Peloponnese, Greece

1. Personal data

Work address : Department of Food Science and Technology
University of the Peloponnese
Campus Antikalamos, 24100, Kalamata, Greece

Tel. : +302721-0-45271.

E-mail : s.agriopoulou@uop.gr

Mobile Tel. : +306978 653778

2. 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.
4. **Postdoc** in Chemometrics (2020). University Aix Marseille. Mediterranean Institute of Biodiversity and Marine and Continental Ecology (IMBE, UMR CNRS 7263, IRD 237), Marseille, France.

3. Position

Lecturer with specialty "Postharvest Physiology-Storage of Agricultural Products".

4. Catalogue of publications in International peer-reviewed scientific journals

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

7. **Agriopoulou S.**, E. Stamatelopoulou, T. Varzakas. (2020). Advances in occurrence, importance and mycotoxin control strategies: prevention and detoxification in foods. *Foods*. 9, 137.
8. **Agriopoulou S.**, I. Koutelekos. (2020). The impact of Mediterranean diet in perioperative nurses' health. *Health and Research Journal*, 6(1), 21-28.
9. **Agriopoulou S.**, E. Stamatelopoulou, T. Varzakas. (2020). Advances in Analysis and Detection of Major Mycotoxins in Foods. *Foods*. 9(4), 518.
10. M. Sachadyn-Król, **Agriopoulou S.** (2020). Ozonation as a method of abiotic elicitation improving the health-promoting properties of plant products—A review. *Molecules*. 25, 2416.
11. **Agriopoulou S.**, E. Stamatelopoulou, M. Sachadyn-Król, T. Varzakas. (2020) Lactic acid bacteria as antimicrobial agents to extend the shelf-life of fresh and minimally processed fruits and vegetables: quality and safety aspects. *Microorganisms*. 8, 952.
12. V. Skiada, **Agriopoulou S.**, P. Tsarouhas, P. Katsaris, E. Stamatelopoulou, T. Varzakas. (2020). Evaluation and origin discrimination of two monocultivar extra virgin olive oils, cultivated in the coastline part of north-western Greece. *Applied science*, 10, 1–11, 6733.
13. **Agriopoulou S.**, T. Varzakas. (2020). Proteomic dataset of aquafaba from dried chickpea (*Cicer arietinum* L.) broth. Raikos, V., Hayes, H.E., *Current Topics in Peptide and Protein Research*, 21, 61–68.
14. Tarapoulouzi, M., Skiada, V., **Agriopoulou, S.**, Psomiadis, D., Rébufa, C., Roussos, S., Theocharis, C.R., Katsaris, P. and Varzakas, T., 2021. Chemometric Discrimination of the Geographical Origin of Three Greek Cultivars of Olive Oils by Stable Isotope Ratio Analysis. *Foods*, 10, 336.
15. **Agriopoulou, S.** (2021). Ergot Alkaloids Mycotoxins in Cereals and Cereal-Derived Food Products: Characteristics, Toxicity, Prevalence, and Control Strategies. *Agronomy*, 11, 931.
16. **Agriopoulou, S.**, Tarapoulouzi, M., Bedine Boat, M.A., Rébufa, C., Dupuy, N., Theocharis, C.R., Varzakas, T., Roussos, S., Artaud, J. (2021). Authentication and Chemometric Discrimination of Six Greek PDO Table Olive Varieties through Morphological Characteristics of Their Stones. *Foods*, 10, 1829.
17. Chiozzi, V., Eliopoulos, C., Markou, G., Arapoglou, D., **Agriopoulou, S.**, Enshasy, H.A.E., Varzakas, T. (2021). Biotechnological Addition of β -Glucans from Cereals, Mushrooms and Yeasts in Foods and Animal Feed. *Processes*, 9, 1889.
18. Chiozzi, V., **Agriopoulou, S.**, Varzakas, T. (2022). Advances, Applications, and Comparison of Thermal (Pasteurization, Sterilization, and Aseptic Packaging) against Non-Thermal (Ultrasounds, UV Radiation, Ozonation, High Hydrostatic Pressure) Technologies in Food Processing. *Applied Science*, 12, 2202.
19. Bauer, A-S., Leppik, K., Galić, K., Anastopoulos, I., Panayiotidis, M., **Agriopoulou S.**, Milousi, M., Uysal-Unalan I., Varzakas, T., Krauter V. (2022). Cereal and Confectionary Packaging: Background, Application and Shelf-Life Extension. *Foods*, 11, 697.
20. Smaoui, S., **Agriopoulou S.**, D' Amore, T., Tavares, L., and Mousavi Khaneghah, A. (2022). The control of *Fusarium* growth and decontamination of produced mycotoxins by lactic acid bacteria: A global systematic review of occurrence, current analytical methods, mechanisms and perspectives. *Critical Reviews in Food Science and Nutrition*. Doi: 10.1080/10408398.2022.2087594.
21. Pandiselvam R., Arashdeep Singh, **S. Agriopoulou**, M. Sachadyn-Król, R. Aslam, C. M.Gonçalves Lima, A.C. Khanashyam, A. Kothakota, O. Atakan, M.Kumar, S.K. Mathanghi, A. Mousavi Khaenegah. (2022). A comprehensive review on impacts of ozone treatment on textural properties in different food products. *Trends in Food Science and Technology*, 127, 74-86. Doi: 10.1016/j.tifs.2022.06.008
22. Kumar P., Mahato, D.K., Gupta A., Pandey S., Paul V., Saurabh, V, Pandey A.K., Selvakumar R., Baru S., Kapri M., Kumar M., Kaur C., Tripathi A.D., Gamlath S., Kamle M., Varzakas T., **Agriopoulou S.** (2022). Nivalenol Mycotoxin Concerns in Foods: An Overview on Occurrence, Impact on Human and Animal Health and Its Detection and Management Strategies. *Toxins* 14, 527.
23. Tarapoulouzi, M., **Agriopoulou, S.**, Koidis, A., Proestos, C., Enshasy, H.A.E., Varzakas, T. (2022). Recent Advances in Analytical Methods for the Detection of Olive Oil Oxidation Status during Storage along with Chemometrics, Authenticity and Fraud Studies. *Biomolecules* 12, 1180.
24. Bedine Boat, M.A., Taïeb, N., **Agriopoulou, S.**, Miché, Lucie., Moussango, D; Sameza, M.L., Dupuy, N., Roussos, S., Boyom, F.F. (2022). Identification of native soil derived *Trichoderma* isolates and analysis of their antagonist traits against *Lasiodiplodia theobromae* causing stem-

- end rot in papaya. *Archives of Phytopathology and Plant Protection*, DOI: 10.1080/03235408.2022.2116689.
25. Cruz, R.M.S., Krauter, V., Krauter, S., **Agriopoulou, S.**, Weinrich, R., Herbes, C., Scholten, P.B.V., Uysal-Unalan, I., Sogut, E., Kopacic, S., Lahti, J., Rutkaite, R., Varzakas, T. (2022). Bioplastics for Food Packaging: Environmental Impact, Trends and Regulatory Aspects. *Foods*, 11, 3087.
 26. Grassi, S., Tarapoulouzi, M., D'Alessandro, A., **Agriopoulou, S.**, Strani, L., Varzakas, T. (2023). How Chemometrics Can Fight Milk Adulteration. *Foods*, 12, 139.
 27. **Agriopoulou, S.**, Severoglu M., Varzakas, T. and Özer, H.B. (2023). Recent Advances in High Pressure Processing of Milk and Milk Products-A review. *Journal of Agricultural Sciences*, 29, 1-12.
 28. Tarapoulouzi, M., Mironescu, M., Drouza, C., Mironescu, I.D., **Agriopoulou, S.** (2023). Insight into the Recent Application of Chemometrics in Quality Analysis and Characterization of Bee Honey during Processing and Storage. *Foods*, 12, 473.

4. Catalogue of publications in International and National Conferences

1. Sarigiannis, Y., **Agriopoulou, S.**, Koliadima, A., Kapolos, J., Tsegenidis, T., Karaiskakis, G. (2010). Survey: Ochratoxin A in wines (VQPRD) from the South Western Greece (Achaia, Pleia). 2nd MoniQA International Conference on Emerging and persisting food hazards: Analytical challenges and socio-economic impact, 8-10 June, Krakow, Poland, p. 118.
2. **Agriopoulou, S.**, Kapolos, J., Koliadima, A., Karaiskakis, G. (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 Netherland, p. 203.
3. **Agriopoulou, S.**, Kapolos, J., Koliadima, A., Karaiskakis, G. (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. **Agriopoulou, S.**, Doubaki, E., Georgopoulou, M., Kapolos, J., Koliadima, A., Karaiskakis, G. (2013). Determination of deoxynivalenole (DON) in Greek retail products by HPLC-DAD. EuroFoodChem XVII, 7-10 May, Istanbul, Turkey, p. 449.
5. **Agriopoulou, S.**, Doubaki, E., Georgopoulou, M., Kapolos, J., Koliadima, A., Karaiskakis, G. (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. **Agriopoulou, S.**, Taka, A., Evgenioti, B., Kapolos, J. (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. **Agriopoulou, S.**, Stamatelopoulou, E. (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. Stamatelopoulou, E., **Agriopoulou, S.**, Dourtoglou, V. (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. **Agriopoulou, S.**, Stamatelopoulou, E. (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. Τζαβάρας Δ., **Αγριοπούλου Σ.**, Ντάικου Ι. (2017). Μετατροπή του κεφίρ γάλακτος σε κεφίρ νερού: παρατηρούμενες αλλαγές στους μικροβιακούς πληθυσμούς και τα ζυμωτικά προϊόντα. 7^ο Συνέδριο Επιστημονικής Εταιρείας 'Μικροβιόκοσμος' «10 Χρόνια Μικροβιακές Κοινότητες σε Δράση». 7-9 Απριλίου, Εθνικό Ίδρυμα Ερευνών, Αθήνα, Ελλάδα, σελ. 127-128.
11. **Αγριοπούλου, Σ.** (2017). Περιεγχειρητικοί νοσηλευτές και διατροφή. 28^ο Πανελλήνιο Συνέδριο Περιεγχειρητικής Νοσηλευτικής, 19-22 Οκτωβρίου, Καλαμάτα, Ελλάδα, σελ. 8.

12. **Αγριοπούλου, Σ.** (2017). Εφοδιαστική αλυσίδα κρέατος, καθοδηγούμενη από τους καταναλωτές: ευκαιρίες και προκλήσεις για διαφοροποίηση μέσω της γεύσης τους. 4^ο Πανελλήνιο Συνέδριο Κτηνιατρικής Παραγωγικών Ζώων & Υγιεινής Τροφίμων, 12-14 Μαΐου, Βόλος, Ελλάδα, σελ. 26.
13. Σταματελοπούλου, Ε., **Αγριοπούλου, Σ.** (2017). Η εφαρμογή ηλεκτρονικού εμπορίου μέσω των online supermarkets στην αλυσίδα εφοδιασμού φρούτων και λαχανικών. Σημαντικά θέματα και προκλήσεις. Πρακτικά 28^{ου} Πανελληνίου Συνεδρίου της Ελληνικής Εταιρείας της Επιστήμης των Οπωροκηπευτικών (ΕΕΕΟ), 16-20 Οκτωβρίου, Θεσσαλονίκη, Ελλάδα, σελ. 203.
14. Σταματελοπούλου, Ε., **Αγριοπούλου, Σ.** (2017). Πρόσφατες εξελίξεις στις νέες τεχνολογίες επέκτασης του χρόνου αποθήκευσης των φρεσκοκομμένων φρούτων και λαχανικών. Πρακτικά 28^{ου} Πανελληνίου Συνεδρίου της Ελληνικής Εταιρείας της Επιστήμης των Οπωροκηπευτικών (ΕΕΕΟ), 16-20 Οκτωβρίου, Θεσσαλονίκη, Ελλάδα, σελ. 82.
15. **Αγριοπούλου, Σ.**, Μπιτσάνη, Ε., Κουτελέκος Ι. (2018). Η επίδραση της μεσογειακής διατροφής στην υγεία των περιεγχειρητικών νοσηλευτών. 29^ο Πανελλήνιο Συνέδριο Περιεγχειρητικής Νοσηλευτικής, 18-21 Οκτωβρίου, Λευκάδα, Ελλάδα, σελ. 8.
16. **Agriopoulou, S.**, Stamatelopoulou, E. Moutafi, E. (2018). The role of intelligent food packaging in minimizing food waste. 3rd ICODECON, 3-6 May, Kalamata, Greece, p. 58-59.
17. **Agriopoulou, S.**, Stamatelopoulou, E. Moutafi, E. (2018). The impact of food waste in environmental, economic and social level. 3rd ICODECON, 3-6 May, Kalamata, Greece, p. 113-114.
18. Stamatelopoulou, E., **Agriopoulou, S.**, Dourtoglou, E., Chatzilazarou, A., Bratakos, S., Marinea, M., Dourtoglou, V. (2018). 2,5-diketopiperazines in the wine. Chemical synthesis and identification of isomers. IV International Conference on Food Chemistry and Technology. 5-7 November, Berlin, Germany, p. 47.
19. **Αγριοπούλου, Σ.**, Κουτελέκος Ι. (2020). Επαγγελματίες υγείας: Διατροφή σε περίοδο Coronavirus (COVID-19). 31^ο Πανελλήνιο Συνέδριο Περιεγχειρητικής Νοσηλευτικής ΣΥ.Δ.ΝΟ.Χ., διαδικτυακά, 3 – 6 Σεπτεμβρίου 2020
20. **Agriopoulou, S.**, Skiada, V., Stamatelopoulou, E., Tsarouhas, P., Varzakas, T. (2020). Emerging nanomaterials applications for food packaging and preservation. Safety issues and risk assessment. MDPI in 1st International Electronic Conference on Food Science and Functional Foods. Session Food Packaging and New Packaging Materials 10-25 November, ONLINE. https://foods_2020.sciforum.net/.
21. **Agriopoulou, S.**, Skiada, V., Stamatelopoulou, E., Tsarouhas, P., Varzakas, T. (2020). Investigation and comparison of the two dominant mono-cultivar extra virgin olive oils cultivated in the southern region of Peloponnese, according their sterolic and fatty acid profile. MDPI in 1st International Electronic Conference on Food Science and Functional Foods. Session Food Safety and Sustainable Development, 10-25 November, ONLINE. https://foods_2020.sciforum.net/.
22. Skiada, V., **Agriopoulou, S.**, Tsarouhas, P., Manousopoulos, Y., Katsaris, P., Stamatelopoulou, E., Varzakas, T. (2020). Fatty acid and sterolic profile as authenticity tools for origin discrimination of monocultivar extra virgin olive oils, cultivated in the coastline part of Western Greece. MDPI in 1st International Electronic Conference on Food Science and Functional Foods. Session Food Safety and Sustainable Development, 10-25 November, ONLINE. https://foods_2020.sciforum.net/.
23. **Agriopoulou S.**, Artaud J., Vanloot P., Bedine Boat M.A., Varzakas T., Roussos S. (2020). Artificial vision of olive stones for varietal identification of six PDO Greek table olives cultivars. Med, 2020. The Mediterranean: Scientific expertise for decision-makers. Climate and environmental research to support sustainable development goals, 16-18 November, ONLINE. <https://med2020.sciencesconf.org/?forward-action=index&forward-controller=index&lang=en> (<https://premc.org/doc/MED2020/posters/session4/poster4.8.pdf>).
24. Bedine Boat M.A., **Agriopoulou, S.**, Molinet, J., Dupuy N., Roussos, S. (2020). First step development of an effective biofungicide against *Lasiodiplodia spp*: *In vitro* screening of *Trichoderma spp*. for biocontrol potential. Med, 2020. The Mediterranean: Scientific expertise for decision-makers. Climate and environmental research to support sustainable development goals, 16-18 November, ONLINE. <https://med2020.sciencesconf.org/?forward-action=index&forward-controller=index&lang=en> (<https://premc.org/doc/MED2020/posters/session4/poster4.17.pdf>).

25. **Agriopoulou, S.** (2021). Major ergot alkaloids mycotoxins on food products. Occurrence, toxicity and health impacts. 1st International Electronic Conference on Toxins. Session Impact of toxins in agriculture. 16-31 January, ONLINE. <https://iect2021.sciforum.net/>.
26. Tarapoulouzi, M., Skiada, V., **Agriopoulou, S.**, Psomiadis, D., Varzakas, T. (2021). Chemometric analysis of Three Greek Cultivars of Olive Oils by Stable Isotope Ratio Analysis. FoodEnTwin Symposium. Novel instrumental approaches in food science. 16-18 June, Belgrade, Serbia, ONLINE. <http://horizon2020foodentwin.rs/symposium/>.
27. **Αγριοπούλου, Σ.**, (2021). Ο αντίκτυπος της πανδημίας COVID-19 στις διατροφικές συνήθειες. 32^ο Πανελλήνιο Συνέδριο Περιεργχειρητικής Νοσηλευτικής ΣΥ.Δ.ΝΟ.Χ., 7 – 10 Οκτωβρίου 2021, Κέρκυρα, Ελλάδα.
28. **Agriopoulou, S.** (2022). Major ergot alkaloids mycotoxins and cereals and cereal-derived food products: management and control strategies along the food chain. The Word Mycotoxin Forum Conference, 16-18 May, Parma, Italy.
29. **Agriopoulou, S.** and Varzakas T (2022). Innovative food packaging nanomaterials in postharvest preservation of fruits and vegetables. 2nd CIRCUL-A-BILITY Conference, 12-14 September, Ljubljana (Slovenia) and online.

5. Books

1. Ταραπουλούζη, Μ., **Αγριοπούλου, Σ.**, Βαρζάκας, Θ. (2022). Ποιοτικός Έλεγχος - Χημειομετρία και αυθεντικότητα τροφίμων φυτικής και ζωικής προέλευσης. Σελίδες 496. Εκδόσεις Τσότρας, ISBN 978-618-5495-42-8.
2. **Agriopoulou, S.**, Tarapoulouzi, M., Varzakas, T. (2023). Chemometrics and authenticity of foods of plant origin. 352 Pages, CRC, ISBN 978-1-032-199445-0.