

CURRICULUM VITAE

PERSONAL DETAILS

Name: Thomas Moschakis
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Gender: Male
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EDUCATION

- 2002 – 2006 **PhD “Microstructural factors affecting the stability of viscoelastic caseinate emulsions flocculated by polysaccharides”**
University of Leeds, School of Food Science and Nutrition (England).
Title: “Microstructural factors affecting the stability of viscoelastic caseinate emulsions flocculated by polysaccharides”.
Supervisors: Prof. E. Dickinson & Prof. B. S. Murray.
In close collaboration with ICI Research and Technology, United Kingdom.
- 2001 – 2002 **M. Sc. (Food Processing)**
University of Leeds, School of Food Science and Nutrition (England).
Dissertation: “Texture analysis of heat-set whey protein gels”.
Supervisor: Dr. J. Chen.
- 1993 – 1998 **BSc (Hons). Grade: 7,52/10.**
Agricultural University of Athens, Department of Food Science & Human Nutrition.
Dissertation: “Quality & texture characteristics of bread made from various types of flour”.
Supervisor: Prof. A. Kostaropoulos.

WORK EXPERIENCE

- 2019 - today Associate Professor at the Aristotle University of Thessaloniki, Department of Food Science and Technology
- 2014 - 2019 Assistant Professor at the Aristotle University of Thessaloniki, Department of Food Science and Technology
- 2009 - 2014 Lecturer at the Aristotle University of Thessaloniki, Department of Food Science and Technology
- 2008 - 2009 Postdoctoral research fellow at the Aristotle University of Thessaloniki, Department of Food Science and Technology
- 2007 - 2009 Lecturer at the Technological Education Institution of Western Macedonia, School of Agriculture Technology, Food Technology and Nutrition, Department of Trade and Quality Control of Agricultural Products

2006 – 2007	Senior Laboratory Instructor in the Technological Institute of Larissa, Department of Food Science and Technology
2006	Participating in a research project for Food Chain, Centre of Industrial Collaboration to evaluate food colorants (E100 – 200)
2006	Participating in a research project for Food Chain, Centre of Industrial Collaboration to evaluate and optimise the texture and taste of British bacon.
2004 – 2006	Examination supervisor at the University of Leeds
2002-2006	Laboratory demonstrator (instructor) in the Department of Food Science and Nutrition, University of Leeds to both undergraduate and postgraduate students.
2001	Ministry of Agriculture Directory of Plant Products Protection Manager in a pest control program against damages to olive trees from olive fruit fly (<i>Dacus oleae</i>).
1999 – 2001	Military service in Greek army as officer on probation
1998	Cheese-dairy industry of Karditsa in 'AGRAFA' & 'TYRAS' companies, Greece (Industrial placement)
1997	Laboratory of Food Technology of the Agricultural University of Athens (Work placement)

COURSES ATTENDED

2013	'Designing Food Structures with Health Benefits -From Concept to Commercialisation', University College Dublin - Institute of Food and Health, Dublin, Ireland (COST Action: FA1001)
2006	'Basic and advanced courses in statistics in research', 32 Hours theory and workshop. University of Leeds
2003	'Demonstrating and Teaching in laboratories and practical classes', University of Leeds
2003	'Effective teaching and learning methods in small groups: science and engineering', University of Leeds
1999	'Hazard Analysis Critical Control Points (HACCP)' 300 hours seminar (210 hr theoretical and 90 hr practical work) by EOMMEX.

SCHOLARSHIPS / ACHIEVEMENTS

- 3rd Oral presentation Award at e-Conference of ISEKI Food Association (Vienna Austria): "Food Quality and Texture in Sustainable Production and Healthy Consumption", 18-19 November, 2020. Title "Extraction of oil bodies (oleosomes) from *Cannabis sativa* L. as a dairy substitute", Solomakou N, Wagner J, Biliaderis C.K and **Moschakis T***.

- 2nd poster-short oral presentation award at the e-Conference ISEKI Food Association (Vienna Austria): “Food Quality and Texture in Sustainable Production and Healthy Consumption”, 18-19 November, 2020. Title " Use of phenol-rich red onion skin waste extracts as natural colorants in yoghurt-like products", Prodromidis P., Mourtzinou I., Wagner J., Kokkinomagoulos E., Kandylis P., Sereti V., Zampouni K., Katsanidis E., Lazaridou A., Biliaderis C.G. & **Moschakis T***.
- Prize rewarded with money for the cheese product (Oran-Cheese) at the international Student Innovation Contest of the company Fiberstar, based in Wisconsin, USA. (2017).
- Certificate awarded of outstanding contribution in reviewing in recognition of the contributions made by T. Moschakis to the quality of the Journal “Food Hydrocolloids” (I.F.= 5.089) (2017)
- The publication Scholten, E., **Moschakis, T.**, and Biliaderis, C.G. Biopolymer composites for engineering food structures to control product functionality. Food Structure (2014). 1(1): 39-54 has the most citations of the journal Food Structure.
- The publication Tzoumaki, M.V., T. Moschakis, V. Kiosseoglou, and C.G. Biliaderis. (2011). Oil-in-water emulsions stabilized by chitin nanocrystal particles. Food Hydrocolloids. 25(6): 1521-1529, was between 2011-2016 in the first 10 most cited articles in the journal Food hydrocolloids (Impact Factor=5.089).
- The publication Tzoumaki, M.V., T. Moschakis, V. Kiosseoglou, and C.G. Biliaderis. (2011). Oil-in-water emulsions stabilized by chitin nanocrystal particles. Food Hydrocolloids. 25(6): 1521-1529, is highly cited (received enough citations to place it in the top 1% of the academic field of Agricultural Sciences based on a highly cited threshold for the field and publication year).
- 3rd Poster presentation Award in Biotech Products & Process Development at the International Conference on Health, Environment and Industrial Biotechnology (BioSangam 2013), Allahabad, India, November 20-23, 2013
- Co-author of the best research paper, awarded with the Julius Maggi Research Award 2011 at the 5th European Workshop on Food Engineering and Technology (23 March, 2011, Valencia, Spain) - European competition for research papers of Ph.D. candidates in “Food Engineering and Food Technology”, organized by the European Federation of Chemical Engineering (EFCE) and the European Federation of Food Science and Technology (EFFoST)
- Course leader in the VIAC course “Artisan cheese practices: Italy and Greece” at the University of Vermont (2009)
- Scholarship (IKY) for postdoctoral research (2008-2009)
- The results of the research project to evaluate and optimise the texture and taste of British bacon were published in many newspapers worldwide (New York Times, BBC, Sky News, Australia's Daily Telegraph, Radio New Zealand, Chinaview.cn, DailyIndia.com, the Toronto Star, Scottish Farmer)
- Funding awarded by the Society of Chemical Industry (A J Banks Fund) (2004).
- Scholarship for postgraduate studies in food processing-preservation-engineering from the IKY, as first in Greece, after being examined in Food Processing, Food Chemistry and Food Microbiology (2001-2005).
- Scholarship (IKY) at the 2nd year in Agricultural University of Athens Department of Food Science & Technology as second best student (1995).
- Scholarship (IKY) at the Pan-Hellenic University Entrance Examinations to Agricultural University of Athens, Department of Food Science & Technology, 2nd score (1993).

Teaching

Aristotle University of Thessaloniki–Lecturer

Undergraduate Courses:

- ✓ N310Y Physical Chemistry of Food Systems (2009 - today).
- ✓ N319E Dairy Science (2008 - today).
- ✓ N316E Dairy Technology (2008 - today)
- ✓ N012Y Food Processing & Preservation Technologies (2013 - today).
- ✓ N304Y Lab. Food Processing & Preservation Technologies (2014 - today).
- ✓ N423E Milk Products Technology 2009 - today)

Graduate Courses:

- ✓ TX 702 Topics in Physical Chemistry of Foods (2008 - today).
- ✓ ETΔ103 Food Process Design (2017 - today).
- ✓ TX 706 Instrumental Analysis of Food (2016 - 2018).
- ✓ ΝΤΠ102 Food Chemistry and Nutrition (2018 - today).
- ✓ ΝΤΠ103 Processing and Nutritive Value of Foods (2018 - today).
- ✓ TX 709 Special topics (2016 - today).
- ✓ ETΔ104 Special Topics in Food Science and Nutrition (2018 - today).
- ✓ ETΔ105 Seminars in Food Science and Nutrition (2018 - today).
- ✓ ETΔ106 Research approach of the topic of MSc thesis (2018 - today).
- ✓ TX 800 Research approach of thesis project (2016 - today).
- ✓ ΝΤΠ105 Food Law I: generic regulations (2018 - today).
- ✓ ΝΤΠ106 Food Law II: product-specific regulations (2018 - today).
- ✓ ΝΤΠ107 Seminars in Food Law (2018 - today).
- ✓ ΝΤΠ108 Special Topics in Food Law I (2018 - today).
- ✓ ΝΤΠ109 Special Topics in Food Law II (2018 - today).
- ✓ ΝΤΠ112E Assessment of the Shelf Life of Foods (2018 - today).

Technological Education Institution of Western Macedonia–Lecturer

Undergraduate Courses:

- ✓ Dairy Science & Technology (2007 - 2008).
- ✓ Quality control of food products (2007 - 2008).

Technological Institute of Larissa, Department of Food Science and Technology–Senior Laboratory instructor

Undergraduate Courses:

- ✓ Dairy Science & Technology (2006 - 2007).
- ✓ Food Microbiology I & II (2006 - 2008).
- ✓ Food Biotechnology (2006 - 2007)

University of Leeds, School of Food Science and Nutrition–Teaching Assistant in Food Technology Laboratory

Undergraduate modules:

- ✓ Key Industrial Processing Operations for Food (2002 - 2006).
- ✓ Laboratory and Evaluation Skills in Food Processing and Chemistry (2002 - 2006).

Graduate modules:

- ✓ Food Processing I & II (2002 - 2006).

Theses supervision:

- Supervision of 62 undergraduate projects
- Supervision of 17 Master students
- Supervision of 4 PhD students

Examination board member:

- Examiner for eight MSc theses
- Examiner for eight PhD theses

Administrative Experience:

- Representative of the Department of Food Science and Technology (Aristotle University of Thessaloniki) at all faculty meetings during the years 2011-today
- Member of the committee responsible for organizing and conducting (data collection/analysis) the evaluation of the teaching and research performance of the academic staff at the Department of Food Science and Technology at the Aristotle University of Thessaloniki during the years 2009-today
- Member of the Greek National Dairy Committee from 2009-2010
- Member of the Public Health, Food Safety and Quality Committee of the Geotechnical Chamber of Greece
- Responsible for the construction and the technical support of the website <http://agrofst.web.auth.gr/> during the years 2012-today, in charge of technical support of the new website <http://food-science.agro.auth.gr/> of the Department of Food Science and Technology
- Member of the team that was responsible for the technical evaluation and bidder selection of the tender (303/2011) with the title "Acquisition of scientific equipment for basic research" for the Faculty of Agriculture, Forestry and Natural Environment at the Aristotle University of Thessaloniki
- Chairman of the committee responsible for the evaluation of the official tender covering the needs of the refectory of the Aristotle University of Thessaloniki for the years 2017 and 2018

Collaboration with other research institutes:

- Visiting researcher at the Department of Food Science and Technology at the TU Berlin within the framework of the "Knowledge-Transfer-Program between Greece and Germany", after invitation by Prof. Lothar W. Kroh (30.06.2010–11.08.2010).

Reviewer in scientific journals (SCI)

- Food Hydrocolloids

- Dairy Science & Technology
- Trends in Food Science and Technology
- International Journal of Dairy Technology
- Journal of Functional Foods
- Langmuir
- Biomacromolecules
- Food Science and Technology International
- Molecules
- Journal of Food Science and Technology
- Colloids and Surfaces B: Biointerfaces
- Bioactive Carbohydrates and Dietary Fibre
- Food Biophysics
- Food Structure
- Carbohydrate polymers
 - International Journal of Biological Macromolecules

LANGUAGES.

Greek – Native speaker; English – Proficient; German – Elementary level

Main research interests:

- Encapsulation of bioactive compounds as a novel way for delivery, protection and controlled release of functional food ingredients
- Dairy colloids and acid-induced gelation
- Monitoring phase separation, flocculation, gelation with confocal microscopy, particle tracking techniques and bulk rheology to understand the factors affecting the relationship between stability, texture, rheological properties, sensory perception and microstructure of food systems
- Effects of protein–polysaccharide interactions on interfacial and emulsion properties
- Particle-stabilized emulsions and in vitro digestion
- Studying the physicochemical properties of traditional Greek cheeses

Participation in recent research projects/programmes

I. As coordinator

- “Experimental Product Development/ Pilot - Plant Manufacturing of Yogurt Drinks (Plain & Flavoured) from Goat Milk” in collaboration with New MILK (2018-2019)
- “Development of Cream and Cream-Related Products Based on Milk and Olive Oil” in collaboration with CRETA FARMS (2018-2019)
- ‘Analysis of dairy products’, in collaboration with industry (2011-2019).
- ‘Seminars on Dairy Science & Technology’ Aristotle University of Thessaloniki (2014-2019).
- ‘Scientific support in issues of Industrial and Intellectual proprietorship’, in collaboration with CRETA FARMS (2015-2018).
- "Sensory analysis of dairy products: MEVGAL, 2017.

- ‘Research on new dairy products development based on olive oil’, in collaboration with CRETA FARMS (2016-2017).
- ‘Stabilisation of emulsions by nanoparticles derived from polysaccharides’. ARISTEIA award from the research committee of the Aristotle University of Thessaloniki for outstanding performance as lecturer (2013-2014).
- ‘Analysis of egg products’, in collaboration with industry (2010).

II. As Partner

- “Research Infrastructure on Food Bioprocessing Development and Innovation Exploitation – Food Innovation RI” (MIS 5027222), which is implemented under the Action “Reinforcement of the Research and Innovation Infrastructure”, funded by the Operational Programme "Competitiveness, Entrepreneurship and Innovation" (NSRF 2014-2020) and co-financed by Greece and the European Union (European Regional Development Fund) (2018-2021)
- ‘Characterization and stability of emulsions made from oat extracts using natural stabilisers’, in collaboration with OATLY AB, Sweden (2016-2017)
- ‘Functional dairy and meat products with high added value fermented or enriched with new probiotic microorganisms isolated from Greek traditional products’ – Research Funding Program: COOPERATION 2011 (2013-2015).
- ‘Biological investigation of the forces that influence the life of pathogens having as mission to survive in various lifestyles; BIOFILMS’ – Research Funding Program: THALES (2012-2015).
- ‘The application of innovative fundamental food-structure-property relationships to the design of foods for health, wellness and pleasure’, COST Action FA 1001 (2010-2014).
- ‘Evaluation of food colorants (E100 – 200)’ research project for Food Chain (CIC) Centre of Industrial Collaboration (2006)
- ‘Evaluation and optimization of the texture and taste of British bacon’ research project for Food Chain, Centre of Industrial Collaboration (2006).

Patents

1)

- Patent submitted to **Patent Cooperation Treaty (PCT)**

Title: “An alternative dairy product comprising vegetable oil and a method of producing the same”

Priority: GR 20170100447, Application Date: 02.10.2018, Application Number: PCT/EP2018/076813 (Pending)

- Patent submitted to **Hellenic Industrial Property Organisation (OBI)**

Title: “An alternative dairy product comprising vegetable oil and a method of producing the same” Priority: GR 20170100447, Date of filing: 03.10.2017, Application Number:

PCT/EP2018/076813 (Pending)

LIST OF PUBLICATIONS

III. Web of Science and Scopus (SCI)

1. Chen, J., T. **Moschakis**, and P. Nelson. (2004). Application of surface friction measurements for surface characterization of heat-set whey protein gels. *Journal of Texture Studies*. **35**(5): 493-510
2. **Moschakis**, T., B.S. Murray, and E. Dickinson. (2005). Microstructural evolution of viscoelastic emulsions stabilised by sodium caseinate and xanthan gum. *Journal of Colloid and Interface Science*. **284**(2): 714-728
3. Macierzanka, A., H. Szeląg, T. **Moschakis**, and B.S. Murray. (2006). Phase transitions and microstructure of emulsion systems prepared with acylglycerols/zinc stearate emulsifier. *Langmuir*. **22**(6): 2487-2497
4. **Moschakis**, T., B.S. Murray, and E. Dickinson. (2006). Particle tracking using confocal microscopy to probe the microrheology in a phase-separating emulsion containing nonadsorbing polysaccharide. *Langmuir*. **22**(10): 4710-4719
5. Chen, J., T. **Moschakis**, and L.A. Pugnali. (2006). Surface topography of heat-set whey protein gels by confocal laser scanning microscopy. *Food Hydrocolloids*. **20**(4): 468-474
6. Nayebzadeh, K., J. Chen, E. Dickinson, and T. **Moschakis**. (2006). Surface structure smoothing effect of polysaccharide on a heat-set protein particle gel. *Langmuir*. **22**(21): 8873-8880
7. **Moschakis T.***, B.S. Murray, and C.G. Biliaderis. (2010). Modifications in stability and structure of whey protein-coated o/w emulsions by interacting chitosan and gum arabic mixed dispersions. *Food Hydrocolloids*. **24**(1): 8-17
8. Tzoumaki, M.V., T. **Moschakis**, and C.G. Biliaderis. (2010). Metastability of nematic gels made of aqueous chitin nanocrystal dispersions. *Biomacromolecules*. **11**(1): 175-181
9. **Moschakis T.***, B.S. Murray, and E. Dickinson. (2010). On the kinetics of acid sodium caseinate gelation using particle tracking to probe the microrheology. *Journal of Colloid and Interface Science*. **345**(2): 278-285
10. Tzoumaki, M.V., T. **Moschakis**, and C.G. Biliaderis. (2011). Mixed aqueous chitin nanocrystal-whey protein dispersions: Microstructure and rheological behaviour. *Food Hydrocolloids*. **25**(5): 935-942
11. Tzoumaki, M.V., T. **Moschakis**, V. Kiosseoglou, and C.G. Biliaderis. (2011). Oil-in-water emulsions stabilized by chitin nanocrystal particles. *Food Hydrocolloids*. **25**(6): 1521-1529
12. Wagner, J., T. **Moschakis**, P.V. Nelson, and B.L. Wedzicha. (2011). Development of a novel method to measure the film thickness of cured can coatings. *Journal of Food Engineering*. **105**(3): 530-536
13. Zinoviadou, K.G., E. Scholten, T. **Moschakis**, and C.G. Biliaderis. (2012). Engineering interfacial properties by anionic surfactant-chitosan complexes to improve stability of oil-in-water emulsions. *Food and Function*. **3**(3): 312-319
14. **Moschakis T.***, A. Lazaridou, and C.G. Biliaderis. (2012). Using particle tracking to probe the local dynamics of barley β -glucan solutions upon gelation. *Journal of Colloid and Interface Science*. **375**(1): 50-59
15. Zinoviadou, K.G., E. Scholten, T. **Moschakis**, and C.G. Biliaderis. (2012). Properties of emulsions stabilised by sodium caseinate-chitosan complexes. *International Dairy Journal*. **26**(1): 94-101
16. Tzoumaki, M.V., T. **Moschakis**, E. Scholten, and C.G. Biliaderis. (2013). In vitro lipid digestion of chitin nanocrystal stabilized o/w emulsions. *Food and Function*. **4**(1): 121-129
17. Tzoumaki, M.V., T. **Moschakis**, and C.G. Biliaderis. (2013). Effect of soluble polysaccharides addition on rheological properties and microstructure of chitin nanocrystal aqueous dispersions. *Carbohydrate Polymers*. **95**(1): 324-331
18. **Moschakis T.***, (2013). Microrheology and particle tracking in food gels and emulsions. *Current Opinion in Colloid and Interface Science*. **18**(4): 311-323
19. Bosnea, L.A., T. **Moschakis**, and C.G. Biliaderis. (2014). Complex coacervation as a novel microencapsulation technique to improve viability of probiotics under different stresses. *Food and Bioprocess Technology*. **7**(10): 2767-2781
20. Aspidou, Z., T. **Moschakis**, C.G. Biliaderis, and K.P. Koutsoumanis. (2014). Effect of the substrate's microstructure on the growth of *Listeria monocytogenes*. *Food Research International*. **64**: 683-691
21. Scholten, E., T. **Moschakis***, and C.G. Biliaderis. (2014). Biopolymer composites for engineering food structures to control product functionality. *Food Structure*. **1**(1): 39-54

22. **Moschakis T.***, A. Lazaridou, and C.G. Biliaderis. (2014). A micro- and macro-scale approach to probe the dynamics of sol-gel transition in cereal β -glucan solutions varying in molecular characteristics. *Food Hydrocolloids (Article in press)*
23. Lazaridou, A., A. Serafeimidou, C.G. Biliaderis, T. **Moschakis**, and N. Tzanetakis. (2014). Structure development and acidification kinetics in fermented milk containing oat β -glucan, a yogurt culture and a probiotic strain. *Food Hydrocolloids*. **39**: 204-214
24. Moditsi, M., A. Lazaridou, T. **Moschakis***, and C.G. Biliaderis. (2014). Modifying the physical properties of dairy protein films for controlled release of antifungal agents. *Food Hydrocolloids*. **39**: 195-203
25. Tzoumaki, M.V., D. Karefyllakis, T. **Moschakis**, C.G. Biliaderis, and E. Scholten. (2015). Aqueous foams stabilized by chitin nanocrystals. *Soft Matter*. **11**(31): 6245-6253
26. **Moschakis**, T., E. Panagiotopoulou, and E. Katsanidis. (2016). Sunflower oil organogels and organogel-in-water emulsions (part I): Microstructure and mechanical properties. *LWT - Food Science and Technology*. **73**: 153-161
27. Panagiotopoulou, E., T. **Moschakis**, and E. Katsanidis. (2016). Sunflower oil organogels and organogel-in-water emulsions (part II): Implementation in frankfurter sausages. *LWT - Food Science and Technology*. **73**: 351-356
28. Nikolaidis, A. and T. **Moschakis***. (2017). Studying the denaturation of bovine serum albumin by a novel approach of difference-UV analysis. *Food Chemistry*. **215**: 235-244
29. Bosnea, L.A., T. **Moschakis**, and C.G. Biliaderis. (2017). Microencapsulated cells of *Lactobacillus paracasei* subsp. *paracasei* in biopolymer complex coacervates and their function in a yogurt matrix. *Food and Function*. **8**: 554-562
30. **Moschakis, T.***, & Biliaderis, C. G. (2017). Biopolymer-based coacervates: Structures, functionality and applications in food products. *Current Opinion in Colloid & Interface Science*, **28**: 96–109
31. Bosnea, L.A., T. **Moschakis**, P.S. Nigam, and C.G. Biliaderis. (2017). Growth adaptation of probiotics in biopolymer-based coacervate structures to enhance cell viability. *LWT - Food Science and Technology*. **77**: 282-289
32. **Moschakis, T.***, Dergiade, I., Lazaridou, A., Biliaderis, C. G., & Katsanidis, E. (2017). Modulating the physical state and functionality of phytosterols by emulsification and organogel formation: Application in a model yogurt system. *Journal of Functional Foods*, **33**: 386–395
33. Nikolaidis, A., Andreadis, M., & **Moschakis, T.*** (2017). Effect of heat, pH, ultrasonication and ethanol on the denaturation of whey protein isolate using a newly developed approach in the analysis of difference-UV spectra. *Food Chemistry*, **232**: 425–433
34. Villanueva, M., Ronda, F., **Moschakis, T.**, Lazaridou, A., & Biliaderis, C. G. (2018). Impact of acidification and protein fortification on thermal properties of rice, potato and tapioca starches and rheological behaviour of their gels. *Food Hydrocolloids*, **79**: 20–29.
35. Wagner, J., Castle, L., Oldring, P. K. T., **Moschakis, T.**, & Wedzicha, B. L. (2018). Factors affecting migration kinetics from a generic epoxy-phenolic food can coating system. *Food Research International*, **106**: 183–192.
36. Nikolaidis A, **Moschakis, T.*** (2018). On the reversibility of ethanol-induced whey protein denaturation. *Food Hydrocoll* **84**:389–95.
37. Hadnađev M, Dapčević-Hadnađev T, Lazaridou A, **Moschakis, T.**, Michaelidou AM, Popović S, et al. 2018). Hempseed meal protein isolates prepared by different isolation techniques. Part I. physicochemical properties. *Food Hydrocoll* **79**: 526–33.
38. Dapčević-Hadnađev T, Hadnađev M, Lazaridou A, **Moschakis, T.**, Biliaderis CG (2018). Hempseed meal protein isolates prepared by different isolation techniques. Part II. gelation properties at different ionic strengths. *Food Hydrocoll* **81**: 481–9.
39. Mourtzinou I, Prodromidis P, Grigorakis S, Makris DP, Biliaderis CG, **Moschakis, T.*** (2018). Natural food colorants derived from onion wastes: Application in a yoghurt product. *Electrophoresis* **39**: 1975–83.
40. **Moschakis, T.***, Chantzou N, Biliaderis CG, Dickinson E. (2018). Microrheology and microstructure of water-in-water emulsions containing sodium caseinate and locust bean gum. *Food Funct* **9**(5): 2840-2852

41. Wagner, J., Biliaderis, C. G., & **Moschakis, T***. (2020). Whey proteins: Musings on denaturation, aggregate formation and gelation. *Critical Reviews in Food Science and Nutrition*, **28**: 1-14.
42. Karavasili, C., Gkaragkounis, A., **Moschakis, T.**, Ritzoulis, C., & Fatouros, D. G. (2020). Paediatric-friendly chocolate-based dosage forms for the oral administration of both hydrophilic and lipophilic drugs fabricated with extrusion-based 3D printing. *European Journal of Pharmaceutical Sciences*, 105291.
43. Samaras, A., Nikolaidis, M., Antequera Gomez, M. L., Almiron, J. C., Romero, D. F., **Moschakis, T.**, Amoutzias G & Karaoglanidis, G. (2020). Whole genome sequencing and root colonization studies by a protoplast-transformed strain reveal insights in the biocontrol potential and growth promotion by *Bacillus subtilis* MBI 600 on cucumber. *Frontiers in Microbiology*, **11**: 3437.
44. Taka, E., Karavasili, C., Bouropoulos, N., **Moschakis, T.**, Andreadis, D. D., Zacharis, C. K., & Fatouros, D. G. (2020). Ocular Co-Delivery of Timolol and Brimonidine from a Self-Assembling Peptide Hydrogel for the Treatment of Glaucoma: In Vitro and Ex Vivo Evaluation. *Pharmaceuticals*, **13**(6): 126.
45. Wagner, J., Andreadis, M., Nikolaidis, A., Biliaderis, C. G., & **Moschakis, T***. (2020). Effect of ethanol on the microstructure and rheological properties of whey proteins: Acid-induced cold gelation. *LWT*, (in press).

Other international Journals

46. Zinoviadou, K.G., **Moschakis, T.**, Kiosseoglou, V. and Biliaderis, C.G. (2011). Impact of emulsifier polysaccharide interactions on the stability and rheology of stabilised oil-in-water emulsions. *Procedia Food Science* 1, p. 57 – 61.
47. **Moschakis, T.**, Lazaridou, A. and Biliaderis, C.G. (2011). Using particle tracking to probe the local dynamics of barley β -glucan solutions. *Procedia Food Science* 1, p. 294-301.

II. Chapters in Books and Conference Proceedings

1. **Moschakis, T.**, Murray, B. S. and Dickinson, E. (2006) in *Gums and Stabilizers for the Food Industry 13*; Williams, P.A. and Phillips, G.O. (Eds.), The Royal Society of Chemistry, Cambridge, p. 315-326. Microstructural evolution of viscoelastic emulsions stabilized by sodium caseinate and pectin.
2. Chen J., Dickinson E., **Moschakis T.** & Nayebzadeh K., (2007). Surface topography of heat-set whey protein gels containing NaCl and xanthan. In "Food Colloids: Self-Assembly and Material Science" (E. Dickinson and M. Leser, Eds.), Royal Society of Chemistry, Cambridge, chap. 33, pp. 473-484.
3. Dickinson, E., Murray B.S. and **Moschakis, T.**, (2007). Particle tracking as a probe of microrheology in food colloids. In "Food Colloids: Self-Assembly and Material Science" (E. Dickinson and M. Leser, Eds.), Royal Society of Chemistry, Cambridge, chap. 20, pp. 305-318.
4. **Moschakis, T.**, Murray, B. S. and Dickinson, E. (2009), Κατανόηση του μηχανισμού πήξης των καζεϊνών του γάλακτος με μια καινούργια μέθοδο παρακολούθησης ενσωματωμένων μικροσφαιριδίων. 1ο Πανελλήνιο επιστημονικό συνέδριο για το γάλα και τα προϊόντα του, Αθήνα, 9 & 10 Οκτωβρίου 2008, pp 546-549.
5. Μ. Τζουμάκη, **Θ. Μοσχάκης** & Κ. Μπυλιαδέρης (2010). Υδατικά αιωρήματα νανοκρυστάλλων χιτίνης: ικανότητα σχηματισμού πηκτής και παράγοντες που την επηρεάζουν. 3ο Πανελλήνιο Συνέδριο της ΔΕΔΥΤ, Θεσσαλονίκη, 4-6 Ιουνίου 2010, Ο-01, pp. 1-4.
6. Μ. Τζουμάκη, **Θ. Μοσχάκης**, Β. Κιοσέογλου & Κ. Μπυλιαδέρης (2010). Σταθεροποίηση γαλακτωμάτων από νανοκρυστάλλους χιτίνης. 3ο Πανελλήνιο Συνέδριο της ΔΕΔΥΤ, Θεσσαλονίκη, 4-6 Ιουνίου 2010, Ρ-24, pp. 1-4.

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62. **Moschakis T.** (2018). Brined Greek Cheeses. Process and Product Innovation in Cheese Making: The Irish Model, Thessaloniki, Greece - [Oral presentation](#).
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