Curriculum Vitae

Personal Data

Ioannis Mourtzinos

Assistant Professor in Food Chemistry and Analysis

Mail Address: **Laboratory of Food Chemistry - Biochemistry,**
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Academic Training

1997 -2001 : B. Sc. in Chemistry, Aristotle University of Thessaloniki, Greece.
Thesis: ''Bicyclo [3.1.0] hexanes from sugar-derived diazo compounds and aodonium ylides. Diastereocontrol and synthetic applications''.

2001 -2003 : M.Sc. in Food Chemistry & Technology, Aristotle University of Thessaloniki, Greece.
Thesis: ''Protein Interactions in Comminuted Meat Gels Containing Emulsified Corn Oil''.

2004 -2007 : Ph. D. Laboratory of Chemistry – Biochemistry and Food Chemistry, Harakopio University, Greece.
Thesis:'' Encapsulation of Nutraceuticals in Biopolymers''

Education in other Universities

2/2006 : Socrates Intensive Programme **'Food and Consumer'**.
Organised by: **Corvivus University**. (Budapest, Hungary).

9/2005 : Socrates Intensive Programme **'Food & Health'**.
Organised by: Institut National Agronomique Paris-Grignon - **VLAG Wageningen**. (Paris, France).

1/2005: Socrates Intensive Programme **'Food Safety'**.
Organised by: **Ghent University**, Faculty of Bioscience Engineering. (Ghent, Belgium).

Work Experience

01/2017- Today : Assistant Professor, Department of Food Science & Technology, Aristotle University, Thessaloniki, Greece.

9/2014-12/2016 : Lecturer, Department of Food Science & Technology, Aristotle University, Thessaloniki, Greece.

9/2013-8/2014 : Quality Assurance/Quality Control Director, **APIVITA,** Athens, Greece.

2/2013-5/2013 : Research & Development Expert, **CHR-HANSEN,** Montpellier, France.

4/2010- 1/2013 : Research & Development Manager, **APIVITA,** Athens, Greece.

6/2009- 3/2010 : Research & Development Supervisor **PEPSICO- IVI** Athens, Greece.

Projects

Feb 2022 – Feb 2025
Principal Investigator in the project "Chitosan-based nanoparticles and films loaded with agrifood by-product extracts for novel food applications". Funded by Hellenic Foundation for Research and Education (HFRI-GR)

Sep 2020 – Mar 2023
Principal Investigator in the project "Development of new tomato cultivars by using omics technologies". Funded by General Secretariat of Research and Innovation (GSRI-GR)

Oct 2020 – Present
Co-Investigator in the project "Optimizing the technofunctional and biofunctional attributes of a yoghurt-based product using Bacterial Cellulose Fiber from spent coffee grounds". Funded by General Secretariat of Research and Innovation (GSRI-GR) **.** PI: Professor Alexandra Michaelidou

Oct 2020 – Present
Co-Investigator in the project "Sustainable production of functional ingredients from agro-food industry by-products for the development of high-added value bakery products''. Funded by General Secretariat of Research and Innovation (GSRI-GR)**.** PI: Professor Konstantinos Biliaderis

May 2019 – June 2021
Principal Investigator in the project ''Development of food enhancers based on natural sources''. Funding Body: Industry - Provil (GR) **.**

November 2019 – June 2021
Principal Investigator in the project "Study of aromatic plant extracts as natural food additives". Funding Body: Industry – Physis Ingredients (GR) **.**

Jan 2020 – Dec 2022
Principal Investigator in the project "Development of a range of varroacide products based on bioactive ingredients from plants". Funding Body: Industry – VITA EUROPE (UK) **.**

Apr 2016 – Mar 2017

Principal Investigator in the project "Exploitation of by-products of agro-industries for the production of high added value ingredients for the food industry". Funded by Aristotle University of Thessaloniki, Greece**.**

Sep 2012 – Dec 2012

Researcher in the project ''Exploitation of microalgae diversity for the development of novel high added-value cosmeceutical. FP7-PEOPLE-IAPP-2011 Marie Curie Action. PI: Professor Emmanouil Flemmetakis

Scholarships

2003: Greek Ministry of Education Undergraduate Scholarship for MSc studies

2004-2007: Greek Ministry of Education Scholarship for PhD studies

Teaching

2014- Today: Department of Food Science and Technology, Aristotle University of Thessaloniki. Undergraduate Courses: **Food Chemistry I, Food Chemistry II, Food Analysis**

3/2004- 8/2006: **Harokopio University**

Graduate Laboratory Courses :**Food Chemistry and Technology, Food Biochemistry, Physical Chemistry of Foods, Food Chemistry**

Research interests

- Extraction of bioactives from agricultural wastes
- Extraction of bioactives from aromatic plants
- Encapsulation of nutraceutical compounds
- Study of antioxidants during heat treatment
- Sensory evaluation of foods

Techniques

I. High Pressure Liquid Chromatography (HPLC)
II. Liquid Chromatography coupled with Quadrupole Time-of-Flight Mass Spectroscopy (LC-QTOF-MS)
III. Gas chromatography (GC-MS, GC-FID)
IV. NMR spectroscopy (1H, 13C- NMR)
V. UV-Vis Spectroscopy
VI. Fourier-Transform Infrared Spectroscopy (FT-IR)

Brief presentation of academic work

- 45 publications in peer-reviewed journals (S.C.I. & Scopus).
- 26 presentations in scientific meetings.
- More than 1200 citations in S.C.I..

List of Publications

I. International Journals (S.C.I. & Scopus)

1. Gallos J. K., Koftis T. V., Massen Z. S., Dellios C.C., Mourtzinos I.T., Coutouli-Argyropoulou E., Koumbis A. and E. Bicyclo [3.1.0] hexanes from sugar-derived diazo compounds and aodonium ylides. Diastereocontrol and synthetic applications. Tetrahedron. 2002, 58: 8043-8053.
2. Mourtzinos I. and Kiosseoglou V. Protein interactions in comminuted meat gels containing emulsified corn oil. Food Chemistry. 2005, 90: 699-704.
3. Karathanos V. T., Mourtzinos I., Yannakopoulou K. and Andrikopoulos N. K. Study of the Solubility, Antioxidant Activity and Structure of Inclusion Complex of Vanillin with β-Cylodextrin. Food Chemistry. 2007, 101: 652-658.
4. Mourtzinos I., Salta F. N., Yannakopoulou K., Chiou A. and Karathanos V. T. Encapsulation of olive leaf extract in β-Cyclodextrin. Journal of Agricultural and Food Chemistry. 2007, 55: 8088-8094.
5. Mourtzinos I., Kalogeropoulos N., Papadakis S. E., Konstantinou K. and Karathanos V. T. Encapsulation of nutraceutical monoterpenes in β-cyclodextrin and modified starch. Journal of Food Science. 2008, 73: 89-94.
6. Mourtzinos I., Makris D. P., Yannakopoulou K., Kalogeropoulos N., Michali I. and Karathanos V. T. Thermal stability of anthocyanin extract of Hibiscus sabdariffa L. in the presence of β-cyclodextrin. Journal of Agricultural and Food Chemistry. 2008, 56: 10303-10310.
7. Mourtzinos I., Konteles S., Kalogeropoulos N. and Karathanos V. T. Thermal Oxidation of Vanillin Affects its Antioxidant and Antimicrobial Properties. Food Chemistry. 2009, 114: 791-797.
8. Kalogeropoulos N., Konteles S., Mourtzinos I., Troullidou E., Chiou A. and Karathanos V. T. Encapsulation of complex extracts in b-cyclodextrin: an application to propolis ethanolic extract. Journal of Microencapsulation. 2009, 26: 10303-10310.
9. Kalogeropoulos N., Konteles S., Troullidou E., Mourtzinos I. and Karathanos V. T. Chemical composition, antioxidant activity and antimicrobial properties of propolis extracts from Greece and Cyprus. Food Chemistry. 2009, 116: 452-461.
10. Karakashov B., Grigorakis S., Loupassaki S., Mourtzinos I. and Makris D.P. Optimisation of organic solvent-free polyphenol extraction from Hypericum triquetrifolium Turra using Box–Behnken experimental design and kinetics. International Journal of Industrial Chemistry. 2015, 6: 85-92.
11. Makris D. P., Passalidi V., Kallithraka S. and Mourtzinos I. Optimisation of Polyphenol Extraction from Red Grape Pomace Using Aqueous Glycerol/Tartaric Acid Mixtures and Response Surface Methodology. Preparative Biochemistry and Biotechnology. 2016, 46: 176-182.
12. Mourtzinos I., Anastasopoulou E., Petrou A., Grigorakis S., Makris D. P. and Biliaderis C. G., Optimization of a green extraction method for the recovery of polyphenols from olive leaf using cyclodextrins and glycerin as co-solvents. Journal of Food Science and Technology. 2016, 53: 3939-3947.
13. Diamanti A.C., Igoumenidis P. E., Mourtzinos I*., Yannakopoulou K. and Karathanos V. T. Green extraction of polyphenols from whole pomegranate fruit using cyclodextrins. Food Chemistry. 2017, 214, 61-66.
14. Korompokis K., Igoumenidis, P. E., Mourtzinos I*. and Karathanos V. T. Green extraction and simultaneous inclusion complex formation of Sideritis scardica polyphenols. International Food Research Journal. 2017, 24: 1233-1238.

15. Mourtzinos I., Menexis N., Iakovidis D., Makris D. P. and Goula A. A green extraction process to recover polyphenols from byproducts of hemp oil processing. Recycling. 2018, 3: 1–15.
16. Mourtzinos I., Prodromidis P., Grigorakis S., Makris D. P., Biliaderis C. G. and Moschakis T. Natural food colorants derived from onion wastes: Application in a yoghurt product. Electrophoresis. 2018, 39: 1975-1983.
17. Karageorgou I., Grigorakis S., Lalas S., Mourtzinos I. and Makris, D.P. Incorporation of 2-hydroxypropyl β-cyclodextrin in a biomolecule-based low-transition temperature mixture (LTTM) boosts efficiency of polyphenol extraction from Moringa oleifera Lam leaves. Journal of Applied Research on Medicinal and Aromatic Plants. 2018, 9: 62–69.
18. Vasilaki A., Hatzikamari M., Stagkos-Georgiadis A., Goula A. and Mourtzinos I*. A natural approach in food preservation: Propolis extract as sorbate alternative in non-carbonated beverage. Food Chemistry. 2019, 298: 125080.
19. Graikini D., Papachristoforou A. and Mourtzinos I. Comparison of qualitative characteristics of propolis extracts using different purification methods. Journal of Apicultural Research. 2019, 58: 792-799.
20. Papachristoforou A., Koutouvela E., Menexes G., Gardikis K. and Mourtzinos I*. Photometric Analysis of Propolis from the Island of Samothraki, Greece. The Discovery of Red Propolis. Chemistry and Biodiversity. 2019, 16: e1900146.
21. Kaderides K., Mourtzinos I. and Goula A. Stability of pomegranate peel polyphenols encapsulated in orange juice industry by-product and their incorporation in cookies. Food Chemistry. 2020, 125849.
22. Loukri A., Tsitlakidou P., Goula A., Assimopoulou A.N., Kontogiannopoulos K.N., Mourtzinos I*. Green Extracts from Coffee Pulp and Their Application in the Development of Innovative Brews. Applied Sciences. 2020, 10:1-13, 6982.
23. Christofi M., Mourtzinos I., Lazaridou A., Drogoudi P., Tsitlakidou P., Biliaderis C.G., Manganaris G. A. Elaboration of novel and comprehensive protocols toward determination of textural properties and other sensorial attributes of canning peach fruit. Journal of Texture Studies. 2021, 52: 228–239.
24. Kalaitsidis K., Sidiropoulou E., Tsiftsoglou O., Mourtzinos I., Moschakis T., Basdagianni Z., Vasilopoulos S., Chatzigavriel S., Lazari D., Giannenas I. Effects of cornus and its mixture with oregano and thyme essential oils on dairy sheep performance and milk, yoghurt and cheese quality under heat stress. Animals. 2021, 11(4), 1063.
25. Stagkos-Georgiadis A., Masoura M., Hatzikamari M., Mourtzinos I*., Gkatzionis, K. Synergistic antifungal activity and substitution of sorbate with cyclodextrin-based aqueous extracts of propolis bioactives. Journal of Food Processing and Preservation. 2021, 45(2), e15145.
26. Spanidi E., Karapetsas A., Voulgaridou G.-P., Letsiou, S., Aligiannis, N., Tsochantaridis, I., Kynigopoulos, S., Lambropoulou, M., Mourtzinos I., Pappa A., Gardikis K. A new controlled release system for propolis polyphenols and its biochemical activity for skin applications. Plants. 2021, 10(2), pp. 1–27, 420.
27. Christofi M., Mauromoustakos A., Mourtzinos I., Lazaridou A., Drogoudi P., Theodoulidis S., Biliaderis C.G., Manganaris G.A. The effect of genotype and storage on compositional, sensorial and textural attributes of canned fruit from commercially important non-melting peach cultivars. Journal of Food Composition and Analysis. 2021, 103, 1004080.
28. Christaki S., Moschakis T., Kyriakoudi A., Biliaderis C. G., Mourtzinos I*. Recent advances in plant essential oils and extracts: Delivery systems and potential uses as preservatives and antioxidants in cheese. Trends in Food Science & Technology. 2021, 116, 264-278.
29. Kaderides K., Kyriakoudi A., Mourtzinos I., Goula A.M. Potential of pomegranate peel extract as a natural additive in foods. Trends in Food Science & Technology. 2021, 115, 380-390.
30. Tziolas N., Ordoudi S.A., Tavlaridis A., Karyotis K., Zalidis G., Mourtzinos I*. Rapid assessment of anthocyanins content of onion waste through visible-near-short-wave and mid-infrared spectroscopy combined with machine learning techniques. Sustainability (Switzerland). 2021, 13(12), 6588.
31. Kyriakoudi A., Spanidi E., Mourtzinos I., Gardikis K. Innovative delivery systems loaded with plant bioactive ingredients: Formulation approaches and applications. Plants. 2021, 10(6), 1238.
32. Kyriakidou A., Makris D.P., Lazaridou A., Biliaderis C.G., Mourtzinos I*. Physical properties of Chitosan films containing pomegranate peel extracts obtained by deep eutectic solvents. Foods. 2021, 10(6), 1262.
33. Charisis S., Ntanasi E., Yannakoulia M., Anastasiou C.A, Kosmidis M.H., Dardiotis E., Gargalionis A.N., Patas K., Chatzipanagiotou S., Mourtzinos I., Tzima K., Hadjigeorgiou G. Sakka P., Kapogiannis D., Scarmeas N. Diet Inflammatory index and dementia incidence. A population-based study. Neurology. 2021, 97 (24), 2381-2391.

34. Vasilaki A., Panagiotopoulou E., Koupantsis T., Katsanidis E., Mourtzinos I*. Recent insights in flavor-enhancers: Definition, mechanism of action, taste-enhancing ingredients, analytical techniques and the potential of utilization. Critical Reviews in Food Science and Nutrition. 2021.
35. Solomakou N., Loukri A., Tsafrakidou P., Michaelidou A. M., Mourtzinos I., and Goula A. M. Recovery of phenolic compounds from spent coffee grounds through optimized extraction processes. Sustainable Chemistry and Pharmacy. 2022, 25, 100592.
36. Tsitlakidou P., Papachristoforou A., Tasopoulos N., Matzara A., Hatzikamari M., Karamanoli K., Mourtzinos I*. Sensory analysis, volatile profiles and antimicrobial properties of Origanum vulgare L. essential oils. Flavour and Fragrance Journal. 2022, 37(1),43–51.
37. Rizou E., Kalogiouri N., Bisba M. Papadimitriou A., Kyrila G. Lazou A., Andreadis S. Hatzikamari M., Mourtzinos I. and Touraki M. Amelioration of growth, nutritional value, and microbial load of Tenebrio molitor (Coleoptera: Tenebrionidae) through probiotic supplemented feed. European Food Research and Technology. 2022, 248, 727–739.
38. Kalogiouri N.P., Manousi N., Mourtzinos I., Rosenberg E., Zachariadis G.A. A Rapid GC-FID Method for the Determination of Fatty Acids in Walnut Oils and Their Use as Markers in Authenticity Studies. Food Analytical Methods. 2022. 15(3), 761–771.
39. Kalogiouri N.P., Manousi N., Mourtzinos I., Zachariadis G.A. Multielemental Inductively Coupled Plasma – Optical Emission Spectrometric (ICP-OES) Method for the Determination of Nutrient and Toxic Elements in Wild Mushrooms Coupled to Unsupervised and Supervised Chemometric Tools for Their Classification by Species. Analytical Letters. 2022.
40. Prodromidis P., Mourtzinos I., Biliaderis C.G, Moschakis T. Stability of natural food colorants derived from onion leaf wastes. Food Chemistry. 2022. 386.132750.
41. Balomenos V., Bounou L., Charisis S., Stamelou M., Ntanasi E., Georgiadi K., Mourtzinos I., Tzima K. , Anastasiou C.A., Xiromerisiou G., Maraki M., Yannakoulia M. , Kosmidis M.H., Dardiotis E., Hadjigeorgiou G., Sakka P., Stefanis L., Scarmeas N. Dietary Inflammatory Index score and prodromal Parkinson's disease incidence: The HELIAD study. The Journal of Nutritional Biochemistry.2022.

II. Other Publications

1. Tzima K., Makris D.P. Nikiforidis C.V. and **Mourtzinos I.** Potential use of Rosemary, Propolis and Thyme as Natural Food Preservatives. Journal of Nutrition and Health. 2015, 1:1- 6.
2. Papoti V.T., Mourtzinos I. and Adamidis T., Preventive Practices from Field and Shelf to Fork to Minimize Chemical Hazards Dietary Intake. Journal of Nutrition and Health. 2016, 2: 2. E.
3. Kyriakidou K., Mourtzinos I., Biliaderis C. G. and Makris D. P. Optimization of a Green Extraction/Inclusion Complex Formation Process to Recover Antioxidant Polyphenols from Oak Acorn Husks (Quercus Robur) Using Aqueous 2-Hydroxypropyl-b-Cyclodextrin/Glycerol Mixtures. Environments. 2016, 3: 1-11.
4. Frangopoulos T., Andreopoulos D., Tsitlakidou P., Mourtzinos I., Biliaderis C.G., Katsanidis E. Development of low fat: Low salt processed meat products. Journal on Processing and Energy in Agriculture, 2020. 24(3-4):89-94.
5. Theocharidou A., Mourtzinos I., Ritzoulis C. The role of guar gum on sensory perception, on food function, and on the development of dysphagia supplements – A review. Food Hydrocolloids for Health, 2022, 100053.

III. Bookchapters

1. Tsimidou M.Z., Ordoudi S.A., Nenadis N. and **Mourtzinos I.,** Food Fraud, 2015. In **Encyclopedia of Food and Health**, (Eds: Caballero, B. & Finglas, P. & Toldrá, F.), 1st edition (vol. 3), Oxford: Academic Press - Elsevier, p. 35-42.
2. **Mourtzinos I.** and Biliaderis C. G., Principles and Applications of Encapsulation Technologies to Food Materials, 2017. In **Thermal and Nonthermal Encapsulation Methods,** (Ed: Krokida M. K.), Taylor & Francis Group, CRC Press, p. 1–37.

3. Goula A.M. and **Mourtzinos I.** 2018. Polyphenols in agricultural by-products and food waste. In Polyphenols in Plants (Ed.: Watson R.R.), Academic Press, New York, USA, pp. 23–44.

IV. Conference presentations

1. **Mourtzinos I**., Gortzi O., Chiou A., Andrikopoulos N.K., Karathanos V.T. Encapsulation of a-tocopherol in Cylodextrins. Intrafood 2005. 25-28 October 2005, Valencia, Spain (oral presentation). Mourtzinos I., Gortzi O., Chiou A., Andrikopoulos N. K., Karathanos V. T. Encapsulation of a-tocopherol in Cylodextrins. Intrafood 2005. 25-28 October 2005, Valencia, Spain (oral presentation).
2. Mourtzinos I., Salta F. N., Chiou A., Andrikopoulos N. K., Karathanos V. T. Encapsulation of oleuropein in β-cyclodextrin. 4th EuroFed Lipid Congress, 1–4 October 2006, Madrid, Spain (oral presentation).
3. Karathanos V. T, Mourtzinos I., Salta F.N. Inclusion complex of olive leaf extract with beta-cyclodextrin. 2007 IFT Annual Meeting & Food Expo. 29-31 July 2007, Chigaco, USA (oral presentation).
4. Karathanos V. T., Mourtzinos I., Konteles S. Controlled oxidation of vanillin induced by heat affect its antioxidant and antimicrobial properties. ICEF10. International Congress of Engineering and Food. 20-24 2008 April, Vina del Mar, Chile (oral presentation).
5. Karathanos V. T., Paramera E., Mourtzinos I. Verification of the encapsulation of food flavors in beta-cyclodextrin and modified starch. ICEF10. International Congress of Engineering and Food. 20-24 April 2008, Vina del Mar, Chile (oral presentation).
6. Kalogeropoulos N., Mourtzinos I., Yannakopoulou K., Gioxari A., Chiou A., Karathanos V. T. Encapsulation of Hypericum perforatum (St John's wort) methanolic extract in β-cyclodextrin. Natural Products with Pharmaceutical, Nutraceutical, Cosmetic and Agrochemical Interest, 3-8 August 2008, Athens, Greece (oral presentation).
7. Karathanos V. T., Kalogeropoulos N., Konteles S., Troulidou E., Mourtzinos I. Encapsulation of complex extracts in β-cyclodextrin: an application to propolis ethanolic extract. Natural Products with Pharmaceutical, Nutraceutical, Cosmetic and Agrochemical Interest, 3-8 August 2008, Athens, Greece (oral presentation).
8. Mourtzinos I., Papadakis S. E., Igoumenidis P., Karathanos V. T. Encapsulation of Melissa Officinalis leaf's active compounds in b-cyclodextrin and modified starch. 11th International Congress on Engineering and Food (ICEF11) Procedia Food Science 1. 2011. 1679 – 1680 (oral presentation).
9. Muscata A., Mourtzinos I., Gougouli M., Valdramidis V., Koutsoumanis K. P. Modelling the mycelium formation ability of Penicillium expansum as a function of propolis, pH and NaCl. FoodSim' 2016. 4-7 April 2016, Ghent, Belgium (oral presentation).
10. Mourtzinos I., Anastasopoulou E., Petrou A., Grigorakis S., Makris D. P., Biliaderis C.G., Optimization of a green method for the recovery of high-added value polyphenols from olive leaf using cylclodextrins. International Congress Food Technology, Quality and Safety. 25-27 October 2016, Novi Sad, Serbia (oral presentation).
11. Mourtzinos I., Prodromidis P., Makris D., Biliaderis C. G., Moschakis T., Optimization of a green method for the recovery of natural colorants from onion solid wastes: application in a yogurt product. 3rd IMEKOFOODS. Metrology Promoting Harmonization & Standardization in Food & Nutrition, 1–4 October 2017, Thessaloniki, Greece (oral presentation).
12. Mourtzinos I., Ignatiadis A., Topalidou K., Grigorakis S., Makris D., Moschakis T., Biliaderis C. G. Optimization of a green method for the recovery of polyphenols from onion solid wastes. 5th International Conference on Sustainable Solid Waste Management. 21-24 June 2017, Athens, Greece (oral presentation).
13. Anastasopoulou E., Petrou A., Makris D., Biliaderis C. G., Mourtzinos I. Cyclodextins as co-solvents for the extraction of polyphenols from olive leaf. 6th International Conference on Sustainable Solid Waste Management, 13–16 June 2018, Naxos Island, Greece (oral presentation).
14. Christofi M. N., Mourtzinos I., Drogoudi P., Lazaridou A., Biliaderis C. G., Manganaris G. A. Elaboration of protocols to define sensorial attributes and mechanical properties of canned peaches. 30th International Horticultural Congress, 12-16 August 2018, Istanbul, Turkey (oral presentation).
15. Tsitlakidou P., Mourtzinos I., Biliaderis C. G. Sensory Perception and Bitterness Masking of Olive Polyphenols Fortified Mayonnaise. 30th International Symposium on the Chemistry of Natural Products, 25-29 November 2018, Athens, Greece (poster presentation).

16. Mourtzinos I., Goula A., Biliaderis C. G. Makris D. P. Green extraction of polyphenols from agricultural by-products and food waste. 6th International Conference of Sustainable Postharvest and Food Technologies, 07-12 April 2019, Kaldovo, Serbia (invited speaker) (award of the best presentation in category from abroad).
17. Mourtzinos I., Goula A., Loukri A., Tsitlakidou P. Green extraction of polyphenols from agricultural by-products and food waste- applications in cosmetic formulas. 10th International Phytocosmetics and Phytotherapy Congress -Greece, 3-4 September 2020, Vitrual (oral presentation).
18. Prodromidis P., Mourtzinos I., Wagner J., Kokkinomagoulos E, Kandylis P., Sereti V., Zampouni K., Katsanidis E., Lazaridou A., Biliaderis C.G., Moschakis T. Use of phenol-rich red onion skin waste extracts as natural colorants in yoghurt-like products. ISEKI e-Conference, 18-19 November 2020 (oral presentation).
19. Kanelaki K., Moshcakis T., Mourtzinos I., Zampouni K., Katsanidis E. Development of edible coatings as delivery systems of antioxidants for the preservation of sardine (Sardina pilchardus) fillets. ISEKI e-Conference, 18-19 November 2020 (oral presentation).
20. Mourtzinos I., Loukri A., Tsitlakidou P., Goula A. Production and sensory analysis of innovative brews from coffee pulp using cyclodextrins ISEKI e-Conference, 18-19 November 2020 (poster presentation). Mourtzinos I., Loukri A., Christaki S., Chatzigavrill S. Stability and color evolution of anthocyanins from Cornelian cherry extracts in different food systems. International Bioscience Conference and the 8th International PSU – UNS Bioscience Conference (IBSC2021). 2021. 119 (invited lecture).
21. Tsafrakidou P., Goula A., Mourtzinos I., Pieria I., Voulgaridis C., Menexes G., Biliaderis, C. G., Michaelidou A. M. Dilute acid hydrolysis of spent coffee grounds at mild conditions: A response surface methodology approach. International Bioscience Conference and the 8th International PSU – UNS Bioscience Conference (IBSC2021). 2021. 114-115 (poster presentation).
22. Christaki S., Moschakis, T., Mourtzinos I. Incorporation of bioactive compounds from oregano plant to greek whey cheeses. International Bioscience Conference and the 8th International PSU – UNS Bioscience Conference (IBSC2021). 2021. 219 (oral presentation).
23. Kyriakoudi A., Tsiouras A., Mourtzinos I. Screening of hydrophobic deep eutectic solvents for the extraction of tomato carotenoids. International Bioscience Conference and the 8th International PSU – UNS Bioscience Conference (IBSC2021). 2021. 230-231 (oral presentation).
24. Loukri A., Mourtzinos I. Recovery of bioactive compounds using green extraction solvents. International Bioscience Conference and the 8th International PSU – UNS Bioscience Conference (IBSC2021). 2021. 232-233 (oral presentation).
25. Mourtzinos I, Kyriakoudi A., Tsiouras A. Fattty acid-based hudrophobic deep eutectic solvents for the extraction of tomato carotenoids. Green Chemical Engineering Network towards upscaling sustainable processes (CA18224) – "GREENERING" meeting. 28 February – 2 March 2022, Coimbra, Portugal (poster presentation).
26. Kyriakoudi A., Klimantakis K., Mourtzinos I. Green Approach to extract carotenoids from tomato using an edible oil as solvent. Green Chemical Engineering Network towards upscaling sustainable processes (CA18224) – "GREENERING" meeting. 28 February – 2 March 2022, Coimbra, Portugal, P11, p. 41 (poster presentation).

IV. Patents

1. **Mourtzinos I**., Dragani. P., Patera A., Koutsianas N. Simultaneous extraction and encapsulation of propolis' active ingredients with hydroxypropyl-beta-cyclodextrin. Greece Patent 1007520. International application no.: pct/GR2011/000054 Issued February 2, 2012.
2. **Mourtzinos I**., Vasilaki A., Roumeliotis N., Roumeliotis V., Vasilatou A., Anagnou K., Cosmetic product enriched with bioactive components of propolis with direct extraction from beeswax sprayed with propolis tincture and method for the production thereof. International application no.: pct/GR2019/000045.
3. **Mourtzinos I.,** Putris A., Roumeliotis N., Vasilatou A. Cosmetic product with high concentration of metal ions with simultaneous incorporation of a piece of white quartz and water of high metal ions content and method for the production thereof. International application no.: pct/GR2019/00055/.