**Curriculum Vitae**

# Personal Data

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| ΧΝΛ Μάρτιος 2011 | Name  | Harris N. Lazarides |
| ***Mail Address*** | Department of Food Science & TechnologyFaculty of Agriculture Aristotle University of Thessaloniki P.O. Box 255, Thessaloniki 541 24, Hellas |
| ***Τelephone*** | 0030 2310 99 1633 0030 6978 29 7679 |
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# Academic Training

* **Ph.D.** in **Food Engineering**, Dept. of Food Engineering, University of Massachusetts, Amherst, MA, 1980.
* **Μ.Sc.** in **Food Science**, Dept. of Food Science & Nutrition, University of Minnesota, St.Paul, MN, 1977.
* **Higher Diploma** in **Agriculture Science** (5-year curriculum), School of Agriculture, Αristotle University of Thessaloniki, Hellas, 1973.

**Academic Service**

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| Sept. 2017 -09/2006 – 01/2013 | **Emeritus Professor** of Food Process Engineering, Dept. of Food Science, Faculty of Agriculture, Aristotle, University of Thessaloniki, Hellas**Head** of Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Hellas |
| 1996 - 2017 | **Professor**, Dept. of Food Science, Faculty of Agriculture, Aristotle University of Thessaloniki, Hellas**Director**, Laboratory of Food Processing & Engineering. |
| 1997 - 2000 | **Chairman** of Graduate Studies at same Department |
| 1991 - 1996 | **Associate Professor** of Food Process Engineering at same Department. |
| 1986 - 1990 | **Assistant Professor** of Food Process Engineering at same Department.  |
| 1985 - 1986 | **Assistant Professor** of Food ProcessEngineering at the Dept. of Food Technology, Technological Educational Institute of Thessaloniki. |
| 1983 - 1985 | **Director** for D.L.E Hellas (Danish Consortium of Suppliers of Processing Plants and Equipment in the animal production sector) |
| 06/1980 -11/1982 | **Project Manager** in setting-up the new Dairy plant for AGNO Dairy Co., Thessaloniki, Hellas. |
| 1977 - 80 | **Graduate Research Assistant** at the Dept. of Food Engineering, University of Massachusetts, Amherst, MA, USA. |
| 1975-77 | **Graduate Research Assistant** at the Dept. of Food Science and Nutrition, University of Minnesota, St. Paul, MN, USA. |

Academic visits

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| *March & Nov. 2011* | Visiting Professor, Department of Food Engineering  (ZEA-FZEA/USP), University of Sao Paulo, Pirassununga Campus, Brazil ([www.fzea.usp.br](http://www.fzea.usp.br/vivian)). |
| March –June, 1991 | **Visiting Professor**, Dept. of Food Science and Nutrition, University of Minnesota, St. Paul, MN, USA  |
| June -September 1986, 1987 | **Visiting Professor**, Dept. of Food Engineering, Univ. of Massachusetts, Amherst, MA, USA  |

Scholarships - Awards - Honors

* **September 2011**: *Elected member* of the ISEKI Food Academy in recognition of outstanding contribution to integration of Food Science and Engineering Knowledge into the Food Chain (<https://www.iseki-food.net/general/academy>)
* **March & November 2011**: *Invited Visiting Professor* at University of Sao Paulo, Department of Food Engineering  (ZEA-FZEA/USP), Pirassununga, Brazil ([www.fzea.usp.br](http://www.fzea.usp.br/vivian))
* **2010**: *Award* for *“Outstanding Contribution to Food Science”* by the Interdisciplinary Society of Food Hygiene Assurance (ISFHA-www.dedyt.gr). Presented during the 3rd Hellenic Congress of ISFHA on “Modern approaches of food safety and quality” held in Thessaloniki (Hellas), on June 4-6, 2010.
* **1986**: *Research Honorarium*from the Dept. of Food Engineering, University of Massachusetts, USA.
* **1979**: *Elected member*of Sigma Xi, The Scientific Research Society (USA).
* **1977 - 80**: *Graduate research assistantship*from the University of Massachusetts throughout Ph.D. studies.
* **1975 - 77**: *Graduate research assistantship* from the University of Minnesota throughout M.Sc. studies.
* **1968 - 1973**:*Scholarship* from the (Hellenic) State Foundation of Scholarships for distinction in the 1968 National University Entrance Examinations. Scholarship status was maintained through graduation (1968 -1973).
* **1968**:*Scholarship* from the KATERINARI Fund for highest GPA at Senior High School.

**Teaching duties**

**Up to academic year 2016-17** he participated in teaching or co-teachingthe following courses:

*Undergraduate Courses:*

* Food Engineering I (Transfer Phenomena in Food Processing)
* Food Engineering II (Unit Operations in Food Process Engineering)
* Automation Systems for the Food Industry

*Graduate Courses:*

* Design and development of new food-products and processes
* Pre-Fermentation Treatments of Grapes/Must and Vinification *(Food Engineering related topics)*
* Post Fermentation Treatments of Wines and Wine Aging *(Food Engineering related topics)*

**Since September 2017 as Emeritus Professor he is co-teaching** the following courses:

* Food Engineering I (Transfer Phenomena in Food Processing)
* Food Engineering II (Unit Operations in Food Process Engineering)

Theses and Dissertations

1. **Lazarides, H. N.** 1980. Enzymatic control of rheological properties in direct acidified cheese products. Ph. D. Dissertation, University of Massachusetts, Amherst, MA. 106 pp.
2. **Lazarides, H. N.** 1977. Evaluation of quality changes in canned foods induced by different retort pressures. M. Sc. Thesis, University of Minnesota, St. Paul, MN. 147 pp.
3. **Lazarides, H. N.** 1973. Microbial evaluation of poultry carcasses in a typical slaughtering plant. B. Sc. Thesis, Aristotle University of Thessaloniki, Hellas. 93 pp.

# Textbooks

1. **Lazarides**, H. N. and A. M. Goula. 2023. Food Engineering: Fundamental Principles, Transport Phenomena, Unit Operations. TZIOLAS PUBLICATIONS, Thessaloniki, Hellas. p.p. 776 (in Hellenic).
2. **Lazarides**, H. N. 2007. Food Engineering: Fundamental Principles, Transport Phenomena, Unit Operations. 2nd Edition, Giahoudis Publ. Thessaloniki. p.p. 418 (in Hellenic)
3. **Lazarides**, H. N. (Editor). 2000. Food Technology and Sustainability. Art of Text Publ. Thessaloniki. P.p. 235 (in Hellenic)

Book and Encyclopedia Chapters

1. Katsanidis, Ε. and H. N. **Lazarides**. 2014. Physicochemical constants of meat and meat products. In: S. Georgakis “The meat products”. Synchroni Pedeia Pub. Co. Thessaloniki. p. 391- 406
2. **Lazarides, H. N**. 1994. Osmotic Pre-concentration: Developments and Prospects. In: Singh, R. P. and Oliveira, F.A.R. (Eds), "Minimal Processing of Foods and Process Optimization. An Interface". CRC Press. Boca Raton, FL. pp 73-85
3. **Lazarides, H. N.,** Fito, P., Chiralt, A., Gekas, V and A. Lenart. 1999. Advances in Osmotic Dehydration. In: Oliveira, F.A.R. and J.C. Oliveira (editors), “Processing Foods: Quality Optimization and Process Assessment”, CRC Press. p. 175-199.
4. **Lazarides, H. N.** 2000. Controlling solids uptake during osmotic processing of plant tissues. In: Dalla Rosa M. and W. E. L. Spiess (Editors), “Industrial application of osmotic dehydration/treatments of food”. Forum, Udine. p. 41-48
5. **Lazarides, H. N.** 2001. Reasons and possibilities to control solids uptake during osmotic treatment of fruits and vegetables. In: Fito, P.., A. Chiralt, J. M. Barat, W.E.L. Spiess and D. Behsnilian (Editors), “Osmotic dehydration and vacuum impregnation: Applications in Food Industries”. Technomic Publ. Co., USA. Pp. 33-42
6. **Lazarides, H.** N. 2001. Teaching written and oral communication skills through field assignments. In: Michael Walters and Rosa Pawsey (Editors), “Personal Skills: An integrated component of Food Science Courses-Application of the active learning paradigm”. Dept. of Food Science, University College Dublin.p. 216-7.
7. **Lazarides, H.** N. 2001. Teaching oral communication and debating skills through student debating sessions. In: Michael Walters and Rosa Pawsey (Editors), “Personal Skills: An integrated component of Food Science Courses-Application of the active learning paradigm”. Dept. of Food Science, University College Dublin.p. 217-8
8. **Lazarides, H.** N. 2003. Dehydration System Design. In: D. R. Heldman (editor), “Encyclopedia of Agricultural and Food Engineering”. Marcel Dekker Inc., NY p. 180-185.
9. **Lazarides, H. N.** and E. Katsanidis. 2003. *Principles of Reverse Osmosis.* In: B. Caballero, L. Trugo and P. M. Finglas (editors), “ Encyclopedia of Food Sciences and Nutrition”. Academic Press, London. p. 3827- 3834.
10. Tsagaraki, E., **Lazarides**, H. N. and Petrotos, K. B. 2007. Olive mill wastewater treatment. In: Oreopoulou, V. and Russ, W. (Eds) “Utilization of byproducts and treatment of waste in the food industry. Springer Publ. Co. p. 133-157
11. **Lazarides, H. N.** 2008. *Concentration – Direct Osmotic Concentration of Liquid Foods.* In: M. Vieira and P. Ho (editors), “Experiments in Unit Operations and Processing Foods”. Springer, London. p. 41-45, 164-165.

**Research Interests**

* **Sustainability along the food supply chains for quality differentiation (**de-commoditization) **and small farmer protection.** Scientific Member of the Center for Organizational Studies (CORS), University of Sao Paulo, Brazil. Fighting small farmer devaluation and poverty through the development of de-commoditization promoting networks at National (Brazil) and International (global) level.
* **Sustainable food production and processing:** Development of sustainable processing techniques in the context of a sustainable food supply chain
* **Minimal Processing of Foods:** Development of minimal (non-thermal) processing schemes for the protection of quality characteristics (nutritional value, taste, color, aroma, texture) in thermo-sensitive food commodities (i.e. fruits and vegetables)
* **Osmotic pre-concentration and formulation of foods:** Controlled removal of liquid water at ambient or sub-ambient temperatures with parallel selective infusion of functional ingredients (i.e. cryo-protectants, anti-microbials).
* **Non-Thermal (**membrane**) concentration of liquid foods:** Use of membrane technology (i.e. direct osmosis) to minimally process (concentrate) liquid foods (i.e. fruit and vegetable juices), aiming at protection of their fresh-like character (taste, aroma, color, nutrients).
* **Heat and mass transfer in food processing:** Study and modeling of heat and mass transfer phenomena during food processing, with emphasis in dehydration and re-hydration treatments.
* **Development of pilot scale processing equipment for minimal processing:** Design and development of efficient, continuous processing equipment for minimal processing (i.e. osmotic treatment) of food materials.
* **Environmental Food Engineering:** Development of environmentally sustainable and economically viable waste management schemes for the food industry. Development of de-pollution technology for difficult industrial waste (i.e. olive-mill waste) with recovery of valuable by-products and/or ingredients to secure financial viability.

**Research programs**

* «Development, modeling and optimization of innovative non-thermal technologies for processing, packaging, handling and storage of food with improved quality and safety”. Thales programme, 2011-14. Coordinator: Prof. P. Taoukis, NTUA.
* Process Optimization and Minimal Processing of Foods (Copernicus Contract CIPA-CT94-0195)
* Improvement of overall Food Quality by application of Osmotic Treatments in Conventional and New Processes (FAIR-CT96-1118)
* Mass Transfer Phenomena during osmotic processing of plant materials
* Membrane concentration of liquid foods at low pressures (i.e. direct osmosis)
* Design and development of a Semi-industrial scale Osmo-reactor for continuous osmotic treatment of solid food materials.

Invited lectures (since 2001)

**Lazarides, H. N. 2012.***“Sustainability in the food production and distribution chain under a global perspective”.* Invited Skype-lecture to Ph.D. students and Staff of the University of Sao Paulo, Department of Food Engineering  (ZEA-FZEA/USP), Pirassununga, Brazil, May 17, 2012

**Lazarides, H. N. 2011**. "Global food security and sustainable agricultural development at a new crossroads: Seeking sensible strategies and effective policies to promote food security and viable biofuel production". International Conference on “Agro-energy and Food”, Sao Paulo, Brazil, 21-23 November, 2011

**Lazarides, H. N. 2011**. *“E*ntrepreneurship in the food sector: adapting to evolving consumer behavior and consumption ethics within a global food supply chain”. CORS (Center for ORganization Studies), School of Economics, Business and Accounting, University of Sao Paulo, Brazil, 17 November, 2011

**Lazarides, H. N. 2011**.*“World Food Problems and the role of Food Sciences”. Keynote Graduation Lecture,* Perrotis College, Thessaloniki, Hellas, 5th May, 2011

**Lazarides, H. N. 2011**.*“Sustainability in the Food Production and distribution chain”.* Opening lecture in 3rd Supply Chain Management Workshop. Organized by University of Sao Paulo, Department of Food Engineering  (ZEA-FZEA/USP), Pirassununga, Brazil March 28-April 1, 2011.

**Lazarides, H. N. 2011**.*“Food Production chains in Europe: Trends and Concerns”.* State University of Campinas, Department of Food Engineering, Campinas, Brazil, April 1, 2011.

**Lazarides, H. N. 2010**.*“Challenges and opportunities for the community of food sciences to contribute towards a healthier consumer and a better world”.* University of Bologna, Sezena. International Congress on “Ethics and Innovation in Food Science and Technology”-In memory of CARLO R. LERICI, Bertinoro (IT), March 18-19, 2010

**Lazarides, H. N. 2009**.*“Food and well-being under a global perspective”.* First International Conference on SUSTAINABLE POSTHARVEST AND FOOD TECHNOLOGIES-INOPTEP 2009, Divcibare – Serbia, April 21-26, 2009, Vol. 1, p. 1-4

**Lazarides, H. N. 2008**. *“Challenges and opportunities for the community of food sciences to contribute towards a society of aware consumers and a healthier world”.* First International ISEKI-Food Conference, Porto, Portugal, Sept. 10-12, 2008

**Lazarides, H. N. 2006**. *“The challenge of facing worldwide food problems and the role of the food scientist”* University of Bologna, Sezena (Italy), 11.5.2006.

**Lazarides, H. N. 2006**. *«The challenge of facing worldwide food problems and the role of food scientists/engineers»* EGE UNIVERSITY – Ismir, Turkey, 27.9.2006

**Lazarides, H. N. 2001.** *“Osmotic concentration of liquid foods”* CIBIA 2001 Valencia, 12-14th March 2001

Invited lectures - Hellenic (since 2000)

**Lazarides, H. N. 2015:** “Production and consumption ethics in a society of economic crisis”. Open University of Thermaikos Municipality, Perea, Jan. 28, 2015

**Lazarides, H. N. 2014.** Impact of open-pit gold mining on bee-keeping and sustainable development. Bee-keeper Society and Bee-keeping Laboratory of Aristotle University of Thessaloniki, Thessaloniki, Feb. 22, 2014

**Lazarides, H. N. 2014.** Impact of open-pit gold mining on life and sustainable development of Serres and North Greece.Invited lecture in the City Council ofSintiki, Sidirokastro, Mar. 6, 2014

**Lazarides, H. N. 2013**: “Food production and consumption ethics in times of world crisis: The role of an active citizen-consumer”. Key lecture in Schoolteacher workshop titled: “Food, eating habits and protection of the active citizen/consumer”, Mytilini, Hellas, November 12, 2013.

**Lazarides, H. N. 2013**: “Food production and consumption ethics in times of world crisis: The role of the active citizen/consumer”. Key lecture in Schoolteacher workshop titled: “Economic crisis and food consumption”, Serres, Hellas, November 7, 2013.

### Lazarides, H. N. 2013: «The impact of gold-mining in the development of Chalkidiki (Hellas)” Invited lecture in the City Council of Polygyros, Chalkidiki, Hellas, October 7, 2013.

**Lazarides, H. N. 2012**: «New possibilities, challenges and threats for Greek Agriculture in the frame of a globalized market”. Keynote lecture in the 1st Agricultural Policy Consultation Conference on Defining Agricultural Development for 2014-2020. *Organizers:* Ministry of Agriculture of Cyprus and Cyprus Society of Agronomists. Nicosia, Cyprus, Dec. 7, 2012

**Lazarides, H. N. 2011:** *«Food, public health and consumer protection”.* 4th Hellenic Conference on: “Modern approach to food hygiene and safety”, Thessaloniki, November 11-13, 2011

**Lazarides, H. N. 2008:** «Food and the consumer» Presented in the workshop «Quality and safety of food». Organized by Eco-Q and the Greek Quality Forum. Thessaloniki,15.2.2008.

**Lazarides, H. N. 2006.** World food problems: Challenges and opportunities for the community of food sciences 1st Hellenic Congress of DEDYT. Thessaloniki, 2-3 June, 2006

**Lazarides, H. N. 2006.** Safety, Quality, Identification of agricultural products in a global market for a demanding consumer. 2nd Hellenic Conference on Quality and Assurance (ENEPROT). Thessaloniki, 26.5.2006.

**Lazarides, H. N. 2006.** Agriculture science in the modern era: Food and Agriculture. *«Student Festival 2006»*, Thessaloniki, 12 April 2006

**Lazarides, H. N. 2003.** Food Safety: A round table discussion. 3rd International Congress of Food Technology. PETET, Piraeus, 7 Feb. 2003

**Lazarides, H. N. 2003.** Food Safety and consumer protection. Office of Education. Mytilini, Lesvos, 7 May 2003

**Lazarides, H. N. 2001**. «Food Quality control and competitiveness of food enterprises. A round table discussion organized by the Hellenic FSA. Thessaloniki**,**  9.9.2001

**Lazarides, H. N. 2001.** Food crises and consumer protection. 2rd International Congress of Food Technology. PETET, Piraeus, 16 Feb. 2001

**Lazarides, H. N. 2000.** Quality and safety of agricultural products in a competitive environment. In the workshop: “Quality and quality assurance of raw and processed agricultural products”, organized by the Ministry of Agricultural Development. Thessaloniki, 2 June 2000.

PUBLICATIONS

Theses and Dissertations

1. **Lazarides, H. N.** 1980. Enzymatic control of rheological properties in direct acidified cheese products. Ph. D. Dissertation, University of Massachusetts, Amherst, MA. 106 pp.
2. **Lazarides, H. N.** 1977. Evaluation of quality changes in canned foods induced by different retort pressures. M. Sc. Thesis, University of Minnesota, St. Paul, MN. 147 pp.
3. **Lazarides, H. N.** 1973. Microbial evaluation of poultry carcasses in a typical slaughtering plant. B. Sc. Thesis, Aristotle University of Thessaloniki, Hellas. 93 pp.

# Textbooks

1. **Lazarides**, H. N. and A. M. Goula. 2023. Food Engineering: Fundamental Principles, Transport Phenomena, Unit Operations. TZIOLAS PUBLICATIONS, Thessaloniki, Hellas. p.p. 776 (in Hellenic).
2. **Lazarides**, H. N. 2007. Food Engineering: Fundamental Principles, Transport Phenomena, Unit Operations. 2nd Edition, Giahoudis Publ. Thessaloniki. p.p. 418 (in Hellenic)
3. **Lazarides**, H. N. (Editor). 2000. Food Technology and Sustainability. Art of Text Publ. Thessaloniki. p.p. 235 (in Hellenic)

Representative publications

1. **Lazarides** H.N. & Goula A.M. 2017. “Sustainability and ethics along the food supply chain”. In Food Ethics in Food Studies Education (Eds.: Costa R. & Pittia P), Springer Publishing Co., New York, USA.
2. Goula, A. and **Lazarides, Η. Ν.** 2012. Modelling of Mass and Heat Transfer during combined processes of osmotic dehydration and freezing (Osmo-Dehydro-Freezing).Chemical Engineering Science, 82:52-61
3. **Lazarides**, H. N. 2012. Challenges and opportunities for the community of
Food Sciences to contribute towards a society of healthier consumers and a
better world. International Journal of Food Studies (IJFS), Vol. 1:101-108
4. Tsagaraki, E. and **Lazarides**, H. N. 2012. Fouling analysis and performance of tubular ultrafiltration on pre-treated Olive Mill Waste Water. Food Bioprocess Technol. 5:584–592. DOI: 10.1007/s11947-010-0326-4.
5. **Lazarides**, H. N. 2011. Hunger and obesity: Is this the best we – food scientists/ engineers - can offer to the world community in the 21st century? 11th International Congress on Engineering and Food (ICEF11). ScienceDirect-Procedia in Food Science. Volume 1: 1854-1860
6. Mitrakas, G.E., K.P. Koutsoumanis and H.N. **Lazarides**. 2008. Impact of edible coating with or without anti-microbial agent on microbial growth during osmotic dehydration and refrigerated storage of a model plant material. Innovative Food Science & Emerging Technologies. Vol. 9: 550-555
7. **Lazarides**, H. N., Mitrakas, G.E. and Matsos, K.I. 2007. Edible coating and counter-current product/solution contacting: A novel approach to monitoring solids uptake during osmotic dehydration of a model food system. J. Food Engineering, 82 (2):171-177
8. Dova, M., Petrotos, K.B. and H. N. **Lazarides**. (2007). On the direct osmotic concentration of liquid foods: Part I. Impact of process parameters on process performance. J. Food Engineering, 78 (2) 422-430
9. Dova, M., Petrotos, K.B. and H. N. **Lazarides**. (2007). On the direct osmotic concentration of liquid foods: Part II. Development of a generalized model. J. Food Engineering, 78 (2) 431-437
10. Matuska, M., Lenart, A. and H. N. **Lazarides**. (2006). On the use of edible coatings to monitor osmotic dehydration kinetics for minimal solids uptake. J. Food Engineering. 72 (1): 85-91
11. **Lazarides, H.** N. 2003. *Dehydration System Design*. In: D. R. Heldman (editor), “Encyclopedia of Agricultural, Food and Biological Engineering”. Marcel Dekker Inc., NY, p. 180-185.

Scientific peer-reviewed SCI publications

1. **Lazaridis, H. N**. and J. R. Rosenau. 1980. Effects of emulsifying salts and carrageenan on rheological properties of cheese like products. J. Food Sci. 45 (3):595-597.
2. **Lazaridis, H. N**., Rosenau, J. R. and R. R. Mahoney. 1981. Enzymatic control of meltability in a direct acidified cheese product. J. Food Sci. 46 (2):332-335, 339.
3. Mahoney, R. R., **Lazaridis, H. N**. and J. R. Rosenau. 1982. Protein size and meltability in enzyme-treated, direct acidified cheese products. J. Food Sci. 47 (2):670-671.
4. **Lazaridis, H. N.** and E. H. Sander. 1988. Home-canning of food: Effect of a higher process temperature on the quality of low-acid foods. J. Food Sci. 53 (3):985-986.
5. **Lazarides, H. N**. , Goldsmith, S. M. and T. P. Labuza. 1988. Extending shelf life of an intermediate moisture food. Chem. Engineering Progress, 84 (5):46- 51.
6. **Lazarides, H. N.** 1990. Sorption isotherm characteristics of an intermediate moisture meat product. Food Sci. and Technol. (LWT) 23:418-421.
7. Roukas, T. and **H. N. Lazarides**. 1990. Ethanol production from deproteinized whey by β-galactosidase coimmobilized cells of *Saccharomyces cerevisiae*. J. Industrial Microbiol., 7:15-18.
8. **Lazarides, H. N**. 1991. Application of the transformed GAB equation to delineate moisture sorption behavior of an intermediate moisture meat product. Food Science and Technology (LWT), 24 (4):310-314.
9. Roukas, T., **Lazarides, H. N.** and P. Kotzekidou. 1991. Ethanol production from deproteinized whey by Saccharomyces cerevisiae cells entrapped in different immobilization matrices. Milchwissenschaft , 46 (7):438-441.
10. Kotzekidou, P. and **H. N. Lazarides**. 1991. Microbial stability of pathogens in an intermediate moisture meat product. Food Science and Technology (LWT), 24:419-423.
11. **Lazarides, H.N**., E. Katsanidis and A. Nicolaidis. 1995. Mass transfer kinetics during osmotic preconcentration aiming at minimal solid uptake. J. Food Engineering, 25(2):151-166
12. **Lazarides, H.N**., Nicolaidis, A and E. Katsanidis. 1995. Sorption behavior changes induced by osmotic pre-concentration of apple slices in different osmotic media. J. Food Sci. Vol. 60 (2):348-350, 359
13. **Lazarides, H. N.** and N. Mavroudis. 1995. Freeze/thaw effect on mass transfer rates during osmotic dehydration. J. Food Sci. Vol. 60(4):826-9
14. **Lazarides, H. N**. and N. Mavroudis. 1996. Kinetics of osmotic dehydration of a highly shrinking vegetable tissue in a salt-free medium. J. Food Engineering, 30:61-74
15. **Lazarides, H. N.,** V. Gekas and N. Mavroudis. 1997. Apparent mass diffusivities in fruit and vegetable tissues undergoing osmotic processing. J. Food Engineering. 31:315-324.
16. Petrotos, K. B. and **Lazarides, H. N.** 2001. Osmotic processing of liquid foods. J. Food Engineering, 49:201-206
17. Matuska, M., Lenart, A. and H. N. **Lazarides**. 2006. On the use of edible coatings to monitor osmotic dehydration kinetics for minimal solids uptake. J. Food Engineering. 72 (1): 85-91
18. Dova, M., Petrotos, K.B. and H. N. **Lazarides**. 2007. On the direct osmotic concentration of liquid foods: Part I. Impact of process parameters on process performance. J. Food Engineering, 78 (2) 422-430
19. Dova, M., Petrotos, K.B. and H. N. **Lazarides**. 2007. On the direct osmotic concentration of liquid foods: Part II. Development of a generalized model. J. Food Engineering, 78 (2) 431-437
20. **Lazarides**, H. N., Mitrakas, G.E. and Matsos, K. I. 2007. Edible coating and counter-current product/solution contacting: A novel approach to monitoring solids uptake during osmotic dehydration of a model food system. J. Food Engineering, 82 (2):171-177
21. Mitrakas, G. E., K. P. Koutsoumanis and H. N. **Lazarides**. 2008. Impact of edible coating with or without anti-microbial agent on microbial growth during osmotic dehydration and refrigerated storage of a model plant material. Innovative Food Science & Emerging Technologies. Vol. 9: 550-555
22. Mitrakas, G. E. and H. N. **Lazarides**. 2008. Osmotic treatments: A tool to improve quality attributes and promote energy savings. Journal on Processing and energy in Agriculture. Vol. 12 (3): 134-143
23. **Lazarides**, H. N. 2011. Hunger and obesity: Is this the best we – food scientists/engineers – can offer to the world community? In: Saravacos, G; Taoukis, P; Krokida, M; et al. (Editors),Procedia Food Science   Volume: 1   Pages: 1854 -1860   (DOI: 10.1016/j.profoo.2011.09.273)
24. **Lazarides**, H. N. 2011. Food processing technology in a sustainable food-supply chain. In: Saravacos, G; Taoukis, P; Krokida, M; et al. (Editors), Procedia Food Science   Volume: 1   Pages: 1918-1923   (DOI: 10.1016/j.profoo.2011.09.282)
25. Tsagaraki, E. and **Lazarides**, H. N. 2012. Fouling analysis and performance of tubular ultrafiltration on pre-treated Olive Mill Waste Water. Food Bioprocess Technol. 5:584–592. DOI: 10.1007/s11947-010-0326-4.
26. **Lazarides**, H. N. 2012. Challenges and opportunities for the community of
Food Sciences to contribute towards a society of healthier consumers and a
better world. International Journal of Food Studies (IJFS), Vol. 1:101-108
27. Goula, A. And H.N. **Lazarides**. 2012. Modelling of Mass and Heat Transfer during combined processes of osmotic dehydration and freezing (Osmo-Dehydro-Freezing).Chemical Engineering Science, 82:52-61
28. Goula, A. Chasekioglou, A. and H. **Lazarides**. 2015. Drying and shrinkage kinetics of solid waste of olive oil processing. Drying Technology (accepted)

Publications in international conference proceedings

1. **Lazarides, H. N**. 1988. Direct acidification processes: A potential outlet for radionuclide contaminated milk. In : G. Charalambous (ed.) "Developments in Food Science, Vol. 17 : Frontiers of Flavor". Elsevier Science Publishers B. V., Amsterdam, p. 521-528.
2. Chardon, S., Quemarais, B., Schwartzberg, H., Iakovides, A. and **H. Lazarides.** 1990. Aroma loss and recovery during batch evaporation. In : Spiess, W. E. L. and H. Schubert (eds.) "Engineering and Food. Vol. 3. Advanced Processes". Elsevier Applied Science Publishers. p. 8-127.
3. **Lazarides, H. N.** A. Iakovidis and H. G. Schwartzberg. 1990. *Aroma loss and recovery during falling film evaporation.* In : Spiess, W. E. L. and H. Schubert (eds.) "Engineering and Food. Vol. 3. Advanced Processes". Elsevier Applied Science Publishers. p. 96-105.
4. Sander, E. and **H. N. Lazarides**. 1993. Rice-asterisk completer 3-hydrolyzed rice flour for fat replacement. Proceedings of the 7th International Flavor Conference: Food Flavors, Ingredients And Composition**,** Jun 24-26, 1992 Pythagorion Greece.Volume**:** 32Pages**:** 823-834
5. **Lazarides, H. N**. 1995. Osmotic preconcentration as a tool in freeze preservation of fruits and vegetables. In: “Osmotic dehydration of Fruits and Vegetables”, Lenart, A. and P.P. Lewicki (Editors). Proceedings of the Second International Seminar on *"Osmotic dehydration of fruits and vegetables"*, Warsaw, April 18-19, 1994. p. 88-98.
6. **Lazarides, H. N.,** Gekas, V. and N. Mavroudis. 1997. Mass diffusivities in fruit and vegetable tissues undergoing osmotic processing. Proceedings of the First Main Meeting of the Copernicus Project in “Process Optimization and Minimal Processing of Foods”, Porto, Portugal, December 6-8, 1995. p.p. 50-56.
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14. **Lazarides**, H. N. 2010. Understanding, measuring and predicting the shelf-life of foods: Introductory remarks. International workshop on: *“Understanding, measuring and predicting the shelf-life of foods: Theory-Applications”.* Thessaloniki, 27-28 May, 2010.
15. **Lazarides**, H. N. 2011a. Hunger and Obesity: Is this the best we - food scientists/ engineers - can offer to the world community in the 21st century? In: Taoukis, P. et al. (eds) “Food Process Engineering in a Changing World - ICEF11 Congress Proceedings, Volume I”, Athens Greece 2011. Pp 753-754
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# Participation in European Cooperation Programs

* **Process Optimisation and Minimal Processing of Foods** (Copernicus Contract CIPA-CT94-0195)
* **Improvement of overall Food Quality by application of Osmotic Treatments in Conventional and New Processes** (FAIR-CT96-1118)
* **FOODNET-Food Studies in Europe-** European Network with 86 official partners consisting of 58 Universities and 28 food institutions (research centers, food industries) from 27 countries, aiming at improvement of European Studies in Food Sciences (contract No 55792-CP-1-98-FR-ERASMUS-ETN), 1998-2001
* **Developing Systematic Innovation in the Food Industry** – EU Accompanying Measure within the 5th Framework Programme: Quality of Life and Management of Living Resources (QoL), 2000
* **Food Powders** – EU Accompanying Measure on EC Thematic Programme 1: Quality of Life and Management of Living Resources (QoL)-Key Action 1-Food, Nutrition and Health, 2002
* **ISEKI-Food** - **I**ntegrating **S**afety and **E**nvironmental **K**nowledge **I**nto Food Studies towards European Sustainable Development (Contract 104934-CP-1-2002-1-PT-ERASMUS-TN), 2002-2005
* **ISEKI-Food 2 - I**ntegrating **S**afety and **E**nvironmental **K**nowledge **I**nto Food Studies towards European Sustainable Development, 2006- 2008
* **ISEKI-Food 3 - I**ntegrating **S**afety and **E**nvironmental **K**nowledge **I**nto Food Studies towards European Sustainable Development, 2008- 2011
* **ISEKI – Mundus,** 2008- 2011
* **ISEKI-Food 4 -** 2011-2014

Other Academic Activities

* *Scientifically responsible and coordinator* of the first, pilot- evaluation project for the 5 Departments of the Faculty of Agriculture, under the title: *“Evaluation of Educational and Research Activities including Services offered by the Faculty of Agriculture, Aristotle University of Thessaloniki”.* The project involved internal and external review processes over a period of 18 months and the results were delivered on February 2000.
* Guest Editor for the PROCEDIA Food Science – Electronic Publication of Scientific Papers presented in “11th International Congress on Engineering and Food” (ICEF11**)**

Available online at [www.sciencedirect.com](http://www.sciencedirect.com)

* Peer-reviewer for the following scientific journals:
	+ - European Food Research and Technology
		- Food and Bioproducts Processing
		- Food Science and Technology International
		- Innovative Food Science & Emerging Technologies
		- International Journal of Food Science and Technology
		- Journal of Food Science,
		- Journal of Food Engineering,
		- Journal of Food Process Engineering,
		- Journal of Membrane Science
		- Journal of the Science of Food and Agriculture
		- Journal of the Taiwan Institute of Chemical Engineers
		- LWT - Food Science and Technology
		- Trends in Food Science and Technology
			* *External Reviewer or Examiner*
	+ ExternalReviewer for Research Institutions and researchers of the (Hellenic) National Agricultural Research Foundation (NAGREF)
	+ ExternalReviewer for Research Proposals submitted to research funding institutions, both Greek and foreign
	+ Member of international evaluation committee for hiring academic staff at the Department of Agricultural Sciences, Biotechnology and Food Science, Cyprus Technological University, Limasol, Cyprus
	+ External Examiner and Consultant to M.Sc. or Ph.D students in:
		- other Departments of Aristotle University,
		- other Hellenic Universities,
		- other European Universities
* External reviewer for hiring or promotion of academic staff in other European Universities
* *Socrates/Erasmus/Leonardo Coordinator*

Since the start of these European Student Mobility programs I have been serving as departmental coordinator, helping numerous students of our (and other) department(s) move to many European Universities, Research Centers and Industries

* *National FISEC Coordinator*

FISEC (Food Industry Students in European Community) is a European Student Organization aiming at European University Exchanges for better studies and job opportunities. The 12th FISEC Convention titled *“New Challenges for the Food Sciences in a Globalized Market”* was hosted by the students of our Department (December 2001).

* *Chairman of the organizing committee*for a workshop on “Food, Nutrition and Well-being”, DETROP – Thessaloniki, 5th March 2005
* Co-chairman and coordinator of the round-table discussion on: “Agricultural pesticides and health” within the 8th Scientific meeting of the Medical Association of Thessaloniki. Thessaloniki, 19.06.2006
* *Member of the organizing committee for a two-day* Workshop on: “Trends in cereal Science and Technology – Industrial Applications”, Thessaloniki, 4-5 February, 2008
* *Co-chairman of the scientific committee**for the* First International Conference on Processing and Energy in Agriculture-INOPTEP 2009. Divcibare, Serbia, 21-24 Aπριλίου, 2009
* *Member of the organizing committee for a two-day* Workshop on: “Understanding, measuring and predicting the shelf-life of foods”, Thessaloniki, 27-28 May, 2010
* *Member of the executive committee for the* 11th International Congress on Engineering and Food – ICEF11), Athens, 22-26 May 2011 (700 participants 71 countries)
* *Member of the scientific committee* for the International Conference on Food and Biosystems Engineering (FaBE2013) to be held in Skiathos, Greece on May30-June 2, 2013
* *Member of the international scientific committee* for 8th CIGR International Technical Symposium on “Advanced Food Processing and Quality Management” to be held on 3-7 November 2013 in Guangzhou, China

Social Cause Activities

**A. MUNICIPAL ADMINISTRATION**

**Municipal councilor** in Municipality of ARISTOTLE (September 2014 – August 2019).

**Deputy Mayor** of Quality of Lifein same Municipality (September 2014 – March 2017)

**B. CONSUMER PROTECTION MOVEMENT**

Scientific advisor and advocate of the Greek and International Consumer movement on a volunteer basis.

**National level**

* + Volunteer scientific consultant to KEPKA (The Hellenic Consumer Protection Center) and O.E.K.E. (Federation of Hellenic Consumer Organizations) since 1986.
	+ Member of the Board of KEPKA for 15 years, Vice-President for 12 years and President for 1 year
	+ Member of the Hellenic Economic and Social Committee (OKE)
	+ Organizer of workshops and lecturer to the public of Thessaloniki and other cities on Food and Food Safety issues with respect to consumer protection.
	+ Public Communicator on Food and Food Safety issues through Radio, TV, Newspapers, Magazines and KEPKA’s Monthly Edition *“Consumer Steps”.*
	+ Educator on Food and Consumer Protection Issues in Seminars and Workshops addressed to School Teachers all over the country.

***International level***

* Food Officer for KE.P.KA. and BEUC (Bureau Europeen des Unions de Consomateurs)
* Member of the Trans-Atlantic Consumer Dialogue (TACD) – Food Working Group

C. SUSTAINABLE DEVELOPMENT MOVEMENT

Active participation in the nation-wide sustainable development campaign with several presentations on the impact of open-pit mining in Skouries on life, food production and sustainable development of Chalkidiki and North Greece.

First elected municipal councilor in the Municipal District of Arnea in Municipal Elections for the Municipality of ARISTOTLE on May 18, 2014, under the flag of sustainable, anti-mining development.

**Last update**: June 2023