

Curriculum Vitae

Personal Data



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<https://food-science.agro.auth.gr/wp-content/uploads/sites/81/2021/11/Curriculum-Vitae-Biliaderis-%CE%9Cay-2024.pdf>

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Social media / databases:

<https://food-science.agro.auth.gr/en/>
<https://food-science.agro.auth.gr/wp-content/uploads/sites/81/2021/11/Curriculum-Vitae-Biliaderis-%CE%9Cay-2024-1.pdf>
<https://www.adscientificindex.com/?university=Aristotle+University+of+Thessaloniki>
https://www.adscientificindex.com/?country_code=gr
<https://www.adscientificindex.com/scientist/costas-biliaderis/1789542>
<https://dana.e-ce.uth.gr/pdf/greece-top-scientists.pdf>
<https://scholar.google.ca/citations?user=OkQ5U7UAAAAJ&hl=en>
https://apps.webofknowledge.com/Search.do?product=UA&SID=F2ccy6owB8JjakCVbbf&search_mode=GeneralSearch&prID=9b52af0a-b9c8-4ddd-a309-172dade4b543
https://www.researchgate.net/profile/Costas_Biliaderis
<https://research.com/scientists-rankings/chemistry/gr>
<https://www.sciencedirect.com/journal/food-hydrocolloids/special-issue/10XL5317Q9J>
<https://www.foodhydrocolloidstrust.org.uk/trust-medal-winners>

Academic Training

1. B.S. Ag. (Hons), Aristotle University, Thessaloniki, Greece, 1975.
2. M.Sc. Food Science, University of Saskatchewan, Saskatoon, Canada, 1978.
3. Ph.D. Food Science, University of Saskatchewan, Saskatoon, Canada, 1980.

Positions Held

- 1978-80: Teaching Assistant, Chemistry Department, University of Saskatchewan, Canada.
- 1980-81: Research Associate, National Research Council of Canada, Saskatoon, Saskatchewan, Canada.
- 1981 : Visiting scientist, Food Science Department, University of California, Davis, USA.
- 1982-84: Assistant Professor, Higher Technical Education Center, School of Agricultural Technology, Larissa, Greece.
- 1984-85: Senior Project Chemist, General Foods Inc., Cobourg, Ontario, Canada.
- 1985-87: Adjunct Professor, Dept. Food Science, University of Guelph, Ontario, Canada
- 1985-88: Assistant Professor, Dept. of Food Science, Univ. of Manitoba, Canada.
- 1988-92: Associate Professor (tenured), Dept. of Food Science, Univ. of Manitoba, Canada.
- 1993-95: Adjunct Professor, Dept. of Food Science, Univ. of Manitoba, Canada.
- 1993-96: Associate Professor, Dept. of Food Science, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece.
- 1996 - : Professor, Dept. of Food Science, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece.
- 2002-06: Chairman, Dept. of Food Science & Technology, Aristotle University, of Thessaloniki, Greece.
- 2005-18: Director, Lab. Food Chemistry & Biochemistry, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece.
- 1997-23: Adjunct Professor, Mediterranean Agronomic Institute of Chania - CIHEAM, Chania, Crete, Greece.
- 2008-17: Director, Lab. Dairy Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece.
- 2010 : Visiting Professor, Cyprus University of Technology, Dept. of Agricultural Sciences, spring semester Biotechnology and Food Science, Limassol, Cyprus.
- 2014-18: Chairman, Dept. of Food Science & Technology, Aristotle University of Thessaloniki, Greece.
- 2020 : Emeritus Professor, Dept. of Food Science & Technology, Aristotle University of Thessaloniki, Greece.

Scholarships - Awards - Honours

- Undergraduate Scholarships, State Scholarships Foundation – Hellenic Ministry of Education (IKY): 1971, 1972, 1973, 1974, 1975.
- University of Saskatchewan Postgraduate Scholarships: 1976, 1977, 1978, 1979, 1980.
- National Research Council of Canada (NRC) Research Associateship: 1980-81.
- University of Manitoba, Rh Award for Outstanding Contributions to Scholarship and Research in the Natural Sciences: 1989.
- University of Manitoba, Merit Award for Outstanding Achievement in Research, Scholarly Work and other Creative Activities: 1991.

- Named as “Highly Cited Researcher” by ISI-Thomson Scientific (2003) - <http://isihighlycited.com>. Current citations: 17000; h-index = 78 (Aug. 2023).
- Aristotle University of Thessaloniki, Faculty of Agriculture, Distinction for Outstanding Achievement in Research in the Agricultural Sciences field, Febr. 2004.
- Aristotle University of Thessaloniki, Excellence Award for Outstanding Scientific Achievement in the field of Natural and Technological Sciences (h-index), March 2016.

- Honorary Lecturer Award - "**2017 Belfort Lecture**" - at the "Whistler Center for Carbohydrate Research", Purdue University, USA, May 10th, 2017 ("Structure-property relations of cereal fibers and implications for food product development")
(<https://whistlercenter.purdue.edu/events/2017-belfort-lecture/>)
- Best Chemistry Scientist in Greece for 2022, 2023 and 2024 (and # 1268 in the World, 2024) in the respective ranking lists (Discipline H-index) of the Research.com data base
(<https://research.com/scientists-rankings/chemistry/gr>)
- Recipient of the '**Food Hydrocolloid Trust Medal Award 2023**', presented by "The Food Hydrocolloids Trust" at the 21st Gums & Stabilisers for the Food Industry Conference, June 6th-9th, 2023, Thessaloniki, Greece (<https://www.foodhydrocolloidstrust.org.uk/trust-medal-winners>).
- '**1993 Corn Refiners' Association Award**' for the *CRA-AACC Outstanding Paper* at the 77th Annual Meeting of the American Association of Cereal Chemists, September 19-23, 1992, Minneapolis.
- 1st Poster Award (Cui, W., Eskin, M., and Biliaderis, C.G.) at the 7th Gums and Stabilisers for the Food Industry Conference, July 12-16, 1993, Wrexham, UK.
- 3rd Award - Poster competition (Bosnea, L., Fanourakis, S., Moschakis, T., Biliaderis, C.G.) at the *International Conference on Environment, Health and Industrial Biotechnology, BioSangam-2013*, November 21-23, Allahabad, India.
- 1st Award for Ph.D. candidate (Maria Tzoumaki) at the 5th European Workshop on Food Engineering and Technology (Valencia, Spain) - "Julius Maggi Research Award - 2011", joined Conference of the 'European Federation of Chemical Engineering (EFCE)' and the 'European Federation of Food Science and Technology (EFFoST)', 23 March, 2011
- 2nd Poster Award (Papagianni, E., Kotsiou, K., Matsakidou, A., Biliaderis, C.G., Lazaridou, A.) at the 21st Gums & Stabilisers for the Food Industry Conference, June 6th-9th, 2023, Thessaloniki, Greece.
- National Patent, # 1010863 (29-01-2025), "Yogurt dessert with incorporation of bacterial cellulose and method for its production", Michaelidou, A-M., Biliaderis, K., Moschakis, T., Tsafrakidou, P., Stamkopoulos, A., Kyrkou, C., Andreadis, M., Prodromidis P.
- Associate Editor of the Journal "*Bioactive Carbohydrates and Dietary Fiber*": 2013 – 2017.
- Member of the Editorial Board of the Journal "*Carbohydrate Polymers*": 1986 – 2002.
- Member of the Editorial Board of the "*Journal of Food Protection*": 2008 – 2010.
- Member of the Editorial Board of the "*International Journal of Food Sciences and Nutrition*": 2010 – .
- Member of the Editorial Board of the "*Journal of Future Foods*": 2021 – .
- Member of the Editorial Board of "*Agricultural Products Processing and Storage*", 2024 – .
- Committee member for evaluation of Strategic Grant proposals, National Research Council of Canada, 1990-91.
- Committee member for submission of "Agri-Food Research Priorities and Technology Transfer" to the Ministry of Industrial Development-Energy-Technology (1995).
- Visiting Scientist, Osaka National Research Institute (Japan), Jan. - Feb. 1998; Invitation of AIST Guest Researcher for FY (1998).
- Chairman of the Canadian Prairie Section (No. 14) of AACC: 1990-91.
- Member of the Functional Food and Nutraceutical Advisory Board, Forbes Medi-Tech. Inc., Vancouver, BC, Canada (1998-2006).
- Member of Research Advisory Board for the National Agricultural Research Foundation (N.AG.RE.F.) of Greece (1998 - 2004).
- Member of the Scientific Committee of the Hellenic Food Authority (EFET) (2001- 2004).
- Elected Member of the Scientific Committee of Hellenic Foundation for Research and Innovation, (HFRI), 2017 – 2021.
- Chairman of the Scientific Evaluation Committee for post-doctoral research proposals, Hellenic Foundation for Research and Innovation, (HFRI), 2017.
- Member of the OPUS International Expert Review Panel for evaluation or research proposals (OPUS 2019), National Science Center (NCN), Poland, Febr. 24-26 & April 20th 21st, Krakow, Poland, 2020.
- Member of the OPUS International Expert Review Panel for evaluation or research proposals (OPUS 2020), National Science Center (NCN), Poland, Aug.. 31-Sept. 2 and Oct. 22-23, Krakow, Poland, 2020.

- Member of SONATA-16 & PRELUDIUM BIS-2 (2021) International Expert Review Panel for evaluation or research proposals of the National Science Center (NCN), Poland, Krakow, Poland, Febr. 22-23 & April 20, 2021.
- Member of SONATA BIS International Expert Review Panel for evaluation or research proposals (SONATA BIS 2021) of the National Science Center (NCN), Poland, Krakow, Poland, Nov. 23-24, 2021 & Febr. 2-3, 2022.
- Member of OPUS International Expert Review Panel for evaluation or research proposals (OPUS-23) of the National Science Center (NCN), Poland, Krakow, Poland, Aug. 31-Sept. 2 & Oct. 2-4, 2022.
- Member of OPUS International Expert Review Panel for evaluation or research proposals (OPUS-24 / OPUS-24 (LAP)) of the National Science Center (NCN), Poland, Krakow, Poland, March 6-8 & April 27-28, 2023
- Member of the Scientific Advisory Board of an ITN H2020 – MSCA – ITN project No 813329, “Predictive Modelling Tools to Evaluate the Effects of Climate Change on Food Safety and Spoilage – PROTECT”, 2019-2023.
- Member of the Department Advisory Committee, Dept. of Food Science & Technology, University of West Attica, 2022-2026.
- Member of SONATA BIS - 13 / MAESTRO -15 International Expert Review Panel for evaluation or research proposals (SONATA BIS, MAESTRO 2023) of the National Science Center (NCN), Poland, Krakow, Poland, Nov. 21-23, 2023 & Jan. 30, 31 & Febr. 1, 2024.

- Visiting Professor to Jiangnan University (Wuxi, Jiangsu) - School of Chemical and Materials Engineering - and Nanchang University (Nanchang, Jiangxi) – State Key Laboratory of Food Science and Technology-, China, November 2012 and May 2014; invitations for giving lectures.
- Visiting Professor to University of Valladolid, Palencia, Spain, July, 2017, July 2019 and July 2022; invitation to give lectures on food carbohydrates.
- Visiting Professor to Jinan University (Guangzhou, Guangdong) – International School, China, Sept. 9-22, 2019; invitation for giving lectures.
- Evaluator of proposals for Marie Curie fellowships, 5th EU Research framework (1998-2002), in the “Food Safety & Food Technology” area, Nov. 2000.
- Evaluator of research proposals, 5th EU Research framework (1998-2002), in the “Food Safety & Food Technology” area, Dec. 2000.
- National representative of the Hellenic Republic – Research area: Food Quality and Safety, “Integrating and strengthening the European research area”, 2004-2006.
- Elected Member of the Hellenic Agricultural Academy, division of Food Sciences, Athens, May 2007.
- President of the scientific committee for the 3rd Hellenic Conference of D.E.D.Y.T. “Current trends in safety and quality of foods: the convergence of sciences”, June 4-6, 2010, Thessaloniki, Greece.
- Member of the Executive Scientific Committee of KEAGRO - Interdisciplinary Agrifood Center at Aristotle University of Thessaloniki, 2018-2022.
- Conference Chairman: 21st Gums & Stabilisers for the Food Industry Conference, “Meeting industry's needs, consumers' expectations and sustainability challenges”, June 6th-9th, 2023, Thessaloniki, Greece.

- Evaluator of Research Proposals (International organizations) - some examples:
 - Israel Research Foundation (Israel). «Developing molecular inclusion-based nanocapsules by controlling the assembly of amylose-ligand complexes», Research Grant Application # 824/05, 2005.
 - Agriculture and Agri-Food Canada, AAFC Research Branch (Canada). «Natural Polysaccharides: Processing Technologies, Structural and Functional Properties, Bioactivities and Applications in Food and Non-Food Systems», proposal # 234, 2006.
 - ANR, Programme CP2D: Chimie et Procédés Pour Le Développement Durable (France), Chemistry and Processes for a Sustainable Development, XYTING, «Agrobiomass Derived Xylans for Advanced Natural Films and Coatings», 2008.
 - Qatar National Research Foundation (Qatar), NATIONAL PRIORITIES RESEARCH PROGRAM. «Constructing a database on the composition of foods available in Qatar, especially unique foods» (NPRP) NPRP 4 - 385 - 1 - 066, 2011.
 - CONICYT Ministerio de Education (Chile). «Prolonged release of natural active compounds for improving shelf life of a dairy food matrix: Effect of structure obtained by different encapsulation process», 2016.
 - United Arab Emirates University (UAEU). «Characterization, Antioxidant, Anticancer and Immunomodulatory Activities of Exopolysaccharides (EPS) produced by novel probiotic bacteria and

its rheological impact in camel milk products (fermented milk and cheese)», 2019 UPAR – No 864, 2019.

- EGTC (European Grouping of Territorial Cooperation) - European Region Tyrol-South Tyrol-Trentino, IPN project (Interregional Project Network, « Rye and Bread making in the European Region Tyrol - South Tyrol – Trentino: A Biotechnological Process to Authenticate the Distinguishing Nutritional Features and to propose New Solutions for the Supply Chain», IPN-67-N, 2021.

▪ Invited External examiner / Rapporteur of twenty-four (24) Ph.D. theses from other Universities (internationally):

- E. Armstrong, 1992. Identification, distribution and partial characterization of wheat starch-associated proteins, *University of Ottawa*, Ottawa, Canada.
- P.R. Bhirud, 1992. Moisture dependence of thermal inactivation kinetics of wheat germ lipoxygenase, *University of Saskatchewan*, Saskatoon, Canada.
- V. Singh, 1995. Studies on modified starches, *University of Mysore*, Karnataka, India.
- E. Svensson, 1996. Crystalline properties of starch, *Lund University*, Lund, Sweden.
- K. Jouppila, 1999. Crystallization of amorphous carbohydrates: studies on lactose and starch, *University of Helsinki*, Helsinki, Finland.
- F. Tufvesson, 2001. On the two forms of amylose-lipid complexes, *Lund University*, Lund, Sweden.
- E. Chiotelli, 2002. Influence de la Formulation sur le Comportement Thermomechanique de l'amidon, *Universite de Bourgogne, ENSBANA*, Dijon, France.
- Md. K. Haque, 2005. Crystallization in amorphous lactose-protein systems, *The National University of Ireland*, Cork, Ireland.
- P. Fustier, 2006. Influence des fractions de mouture de blé tendre (farine patente, de coupure et basse) sur les propriétés rhéologiques des pâtes et caractéristiques des biscuits, *Universite Laval*, Quebec City, Canada.
- R. Talja, 2007. Preparation and characterization of potato starch films plasticized with polyols, *University of Helsinki*, Helsinki, Finland.
- A. Ellis, 2010. Manufacture and characterization of marine polysaccharide microgels for food applications, *University College Dublin*, Dublin, Ireland.
- R. Kivelä, 2011. Non-enzymatic degradation of (1→3)(1→4) - β-D-glucan in aqueous processing of oats, *University of Helsinki*, Helsinki, Finland.
- N. Sharafbafi, 2012. Structuring properties of beta glucan in dairy gels: control of phase separation, *University of Guelph*, Guelph, Canada.
- J. Sibakov, 2014. Processing of oat dietary fibre for improved functionality as a food ingredient, *Aalto University*, Espoo, Finland.
- L. Mao, 2014. Novel structured emulsions for delivering of food flavours, *University College Cork (UCC)*, Cork, Ireland.
- W. Abebe, 2015. Tef as an industrial crop for food processing: exploring its latent potential and flour handling characteristics, *University of Valladolid*, Palencia, Spain.
- N. K. Alqahtani, 2016. Inclusion of dietary fiber in model liquid and solid systems using chemistry and structure to probe potential functionality, *RMIT (Royal Melbourne Institute of Technology) University*, Melbourne, Australia.
- D. Yuan, 2016. Chitosan hydrogel beads for the entrapment and delivery of proteins and peptides, *University College Dublin (UCD)*, Dublin, Ireland.
- H. El Kadri, 2017. Microbial encapsulation and interactions in emulsions, *University of Birmingham*, Birmingham, UK.
- W. D. Debebe, 2019. Microencapsulated nutraceutical products: development and medicinal values of *Moringa stenopetala* leaves extract, *Addis Ababa University*, Addis Ababa, Ethiopia.
- E. Marasca, 2019. Cereal beta-glucan processing for improved molecular interactions, *ETH (Swiss Federal Institute of Technology Zurich)*, Zurich, Switzerland.
- K. Abdollahi, 2022. pH and thermal processing effects on the conformational structure of β-lactoglobulin in mixture with phenolic acids, *RMIT (Royal Melbourne Institute of Technology) University*, Melbourne, Australia.
- Q. Tang, 2023. Plant protein structure design and its potential substitution to dairy proteins in gelation systems, *University College Cork (UCC)*, *National University of Ireland*, School of Food and Nutritional Sciences, Cork, Ireland.
- C. Ince, 2024. Molecular characterisation and thermal examination of β-lactoglobulin and 11S glycinin with hexanal – an off-flavour compound, *RMIT (Royal Melbourne Institute of Technology) University*, Melbourne, Australia.

Teaching

▪ **University of Manitoba**

- Graduate Courses: 78.716 Food Carbohydrates (1985 - 1993).
78.719 Advanced Food Science (1985 - 1993).

- **Aristotle University**
Undergraduate Courses: 500 Y Food Chemistry (1992 -2014).
N306Y Food Chemistry I and N301Y Food Chemistry II (2014 - 2021).
501 Y (N310Y) Physical Chemistry of Food Systems (1992 -).
526 Y Food Analysis (2008 - 2021).
518 Y Seminars in Food Science (2009 - 2014).
N012Y Food Processing & Preservation Technologies (2013 -2021).
N304Y Lab. Food Processing & Preservation Technologies (2014 -2021).
Graduate Courses: TX 702 Topics in Physical Chemistry of Foods (1997 - 2019).
TX 701 Advanced Food Chemistry and Biochemistry (1997 - 2024).
TX 706 Instrumental Analysis of Food (1997 -2016).
MXT 384 Food Quality Assurance (1998 - 2008), Dept. of Chemistry.
M3Y32 Physical Chemistry of Foods (Special Topics) (2018 - 2019), Dept. of Chemistry
- **Mediterranean Agronomic Institute of Chania**
Advances in Fruit Processing and Technology (1994 - 97).
Predictive Modelling of Food Quality (1998 -2003).
Advanced Food Chemistry (1998 -).
Physical Properties and Shelf-life of Foods (2003-2008).
Trends in food processing-preservation technologies (1998 - 2010).
Functional Foods and Bioactive Ingredients (2008 -).
- **Harokopio University (Athens), Dept. of Nutrition and Dietetics**
Invited lecturer for graduate courses in “*Novel Foods*” and “*Functional Foods*” (2007-17).
- **University of the Aegean, Dept. of Food Science & Nutrition**
Invited lecturer for graduate course in “*International food management, resources, practices and technologies*” (2022 – 2024).
- **National and Kapodistrian University of Athens**
Invited lecturer in the graduate program in “Food Chemistry” of the National and Kapodistrian University of Athens, Dept. of Chemistry (2023, 2024).

Research Interests

- **Chemistry and physical chemistry of polymeric food carbohydrates:** Isolation and structural characterization of starch, plant cell wall and microbial polysaccharides; rheology of polysaccharide solutions and gels; interactions with solutes in low moisture food products, starch crystallization (retrogradation) in model systems and bakery products.
- **Thermal analysis of food constituents:** State and phase transition behavior of food constituents (carbohydrates, fats, proteins) by thermal analysis (differential scanning calorimetry, dynamic mechanical thermal analysis); relation to product quality and stability; mechanical, thermal and gas diffusion properties of water- and polyol-plasticized polysaccharide blends.
- **Edible films and coatings – Nanocomposites of food biopolymers:** Physicochemical aspects, antimicrobial activity and applications.
- **Low-fat dairy products:** Processing aspects, rheological and sensory evaluation.
- **Processing and storage effects on texture and stability of food products and their constituents:** e.g. changes in texture and other quality attributes of starch-based products (bread, cakes, pasta), kinetic studies of quality deterioration of saffron and other natural pigments.
- **Shelf-life evaluation of food products:** kinetic aspects of quality deterioration (chemical, enzymic and physical changes) with an emphasis on bakery items.
- **Functional foods - Nutraceuticals:** Product design – formulation, stability assessment of nutraceuticals.
- **Physical chemistry and properties of food dispersions (o/w) with engineered interfaces.**

- **Valorization of residues-waste from the agricultural and food industries** in the context of environmental management and circular economy.

Research Programs

- *'Thermal properties and chemistry of enzymic corn starch hydrolyzates'*, 1985-87 (Agriculture Canada).
- *'Environment - induced physico-chemical behavior of starch'*, 1985-88 (National Research Council of Canada, N.R.C.).
- *'Food Rheometer'* (equipment grant), 1986, (N.R.C.).
- *'Development of thermogravimetric analysis for food and other agro-chemical systems'*, 1986 (Univ. of Manitoba).
- *'Structure - functional property relationships of food carbohydrates'*, 1989-92 (N.R.C.).
- *'Wheat pentosans in relation to breadmaking quality of wheat'*, 1988-91 (N.R.C.).
- *'Canola oil sediment: origin and mechanism of formation'*, 1991-93 (N.R.C.).
- *'Structure - functional property relationships of food carbohydrates'*, 1992-95 (N.R.C.).
- *'Flaxseed Gum: Extraction, Purification, Properties and Applications'*, 1992-93 (The Flax Council of Canada).
- *'Amylose-lipid complexes: effects of amylose chain length and hydrothermal conditions on formation, morphology and stability of complexes'*, (program PLATON), 1995 (Ministry of Industry, Energy & Technology).
- *'Enhancement of quality of food and related systems by control of molecular mobility'*, Shared cost FAIR CT96-1085, 1996-99.
- *'Production and properties of pullulan by fermentation of beet molasses'*, # 1945, PENED, 2000-2001 (Ministry of Industry, Energy & Technology).
- *'Dispersion stability of phytosterols in aqueous media'*, 2000 (Forbes Medi-Tech Inc., Canada).
- *'Design of foods with improved functionality and superior health effects using cereal beta-glucans'*, EU Shared cost RTD QLRT-2000-00535, 2001-2004.
- *'Production of lactic acid and gellan gum from beet molasses'*, PAVE 2001-2003, (Greek Ministry of Industry, Energy & Technology).
- *'Quality indices of frozen foods'*, 2002 (General Foods, S.A.).
- *'Research and Development in Functional Foods and Nutraceuticals'*, 2003 (General Foods S.A.).
- *'Breadmaking of gluten-free rice bread using substituted cellulose derivatives and hydrocolloids. – An alternative food product for coeliac patients'*, 2003-05 (Greek Ministry for Development, General Secretariat for Research & Technology).
- *'Structure and properties of cereal non-starch polysaccharides for the production of functional dairy and baked products'*, 2005-06 (PYTHAGORAS 05, Greek Ministry of Education).
- *'Development and biological evaluation of a new functional food (crystalline gel) with Sideritis euboea and fructo-oligosaccharides (FOS) for the consumption by adults (25+)'*, 2006-08, PAVE-2005 with GIOTIS S.A. (05 PAVE 363, Greek Ministry for Development, General Secretariat for Research & Technology).
- *'Use of edible films / coatings for improvement of appearance and shelf-life of exported fruit and vegetables (cherries and asparagus)'*, 2006-08, PAVE-2005 with CROM KESIDIS S.A. (05 PAVE 189, Greek Ministry for Development, General Secretariat for Research & Technology).
- *'Design and development of new functional foods for adults (age 40+) based on existing commercial plant extracts'*, 2006-08, International Cooperation in Industrial Research and Development, DSEBPRO-2005, with GIOTIS S.A. (05 DSEBPRO-100, Greek Ministry for Development, General Secretariat for Research & Technology).
- *'Solubility and Crystallization behavior of phytosterols and phytosterol-oil blends'*, 2006-07 (Forbes Medi-Tech Inc, Canada).
- *'Study of structure and properties of β -glucans during manufacturing of Cretan barley rusk'*, 2008 (Cretan Mills S.A.).
- *'Shelf-life evaluation of two products "taxini with honey"'*, 2008-09 (ATTIKI PITTAS S.A.).
- *'Physicochemical studies on controlled release systems for food bioactives'*, 2010 – 2013, Ph.D. candidate K. Zinoviadou, "Education and Lifelong Learning" of the National Strategic Reference Framework (NSRF) - Research Funding Program: Heracleitus II, Greek Ministry of Education.
- *'Physicochemical studies on mixed hydrocolloid systems – food applications'*, 2010 – 2013, Ph.D. candidate M. Tzoumaki, "Education and Lifelong Learning" of the National Strategic Reference Framework (NSRF) - Research Funding Program: Heracleitus II, Greek Ministry of Education.

- *'Nutritional evaluation of frozen vegetables compared to fresh produce'*, 2011 (Barba Stathis, S.A., Greece).
- *'The application of innovative fundamental food-structure-property relationships to the design of foods for health, wellness and pleasure'*, 2010-2014, Cost Action FA 1001 (partner).
- *'High energy jet milling for the production of fine flour powders & bakery products with enhanced functional & nutritional characteristics'*, 2011-2013, 09ΣΥΝ-81-1031, «Cooperation in Industrial Research and Development – I National Strategic Reference Framework (NSRF) 2007-13», with Agricultural University of Athens, Loulis Mills S.A., E.I. Papadopoulos S.A., Business & Project Management S.A, Greek Ministry of Education - General Secretariat for Research & Technology.
- *'Strategies development for enhancement of probiotic viability and applications in selected food systems'*, 2012-15, LS9 (370), «"Education and Lifelong Learning" of the National Strategic Reference Framework (NSRF) - Research Funding Program: Support for Post-Doctorate Researchers», Greek Ministry of Education.
- *'Exploiting current technologies to trace and characterize starch raw material from starch producing crops to improve qualitative and nutritional characteristics of baked food products'*, 2011-2013, 09ΣΥΝ-22-878, «Cooperation in Industrial Research and Development – I National Strategic Reference Framework (NSRF) 2007-13», with AgroBiotechnology Institute (EKETA) and Keramaris S.A., Greek Ministry of Education - General Secretariat for Research & Technology.
- *'Metabolomics as a tool for the assessment of embryo growth and viability in in vitro fertilization'*, «"Education and Lifelong Learning" of the National Strategic Reference Framework (NSRF) – 'Thalis' Research Funding Program», co-ordinator G. Theodoridis, Chemistry Department, Aristotle University, Greek Ministry of Education 2012-2015 (responsible scientist for one research team).
- *'Evaluation of nutritional value of a group of frozen vegetables compared to fresh produce'*, 2012 (Barba Stathis, S.A., Greece).
- *'Characterization and physical stability of oil-in-water emulsions with oat extracts using natural emulsifiers and stabilizers'*, 2016-2017, Oatly AB, Lund, Sweden.
- *'Impact of microwave and ultrasound on gluten-free flour functionality: structuring ability in gluten-free breadmaking matrices'*, National Research, Development and Innovation Program Oriented to the Society Challenges, under the National Plan of Scientific and Technical Research and Innovation 2013-2016, Ministry of Economy and Competitiveness (MINECO) (Research coordinator: Felicidad Ronda Balbás, Dept. of Agricultural and Forestry Engineering, University of Valladolid, Spain), 2016-2019; C. Biliaderis acting as member of the project research team.
- *'Incorporation of propolis bioactives in honey'*, 2017-2019, Honeymell Z.P. Ltd., Larnaca, Cyprus.
- *'Development of innovative grain flours, sourdough preparations and baked products for preventing chronic diseases and improving quality of life'*, National Strategic Reference Framework (NSRF) 2014-2020, Operational Programme: Competitiveness, Entrepreneurship and Innovation, Single RTDI State Aid Action 'RESEARCH - CREATE - INNOVATE', With FLOURMILLS THRAKIS, S.A., I. OZOUNOPOULOS, S.A., OLYRA, S.A., Democritus University of Thrace, Medical School (Coordinator, T. Mamatsopoulos, FLOURMILLS THRAKIS, S.A., I. OZOUNOPOULOS, S.A., & Scientist-in-charge, A. Lazaridou, Department of Food Science and Technology, School of Agriculture, Aristotle University of Thessaloniki), Ministry of Education Research and Religious Affairs, EYDE-ETAK, 2018-2021.
- *'PlantCult: Investigating the Food Cultures of Ancient Europe'*, ERC funded project (Consolidator Grant, Horizon 2020 Research and Innovation Program, Grant Agreement No 682529) (Coordinator S.-M. Valamoti, Department of Archaeology, School of History and Archaeology, Aristotle University of Thessaloniki) (<http://plantcult.web.auth.gr/en/project-eng/teams-eng>), 2018-2021.
- *'Research Infrastructure on Food Bioprocessing Development and Innovation Exploitation'*, National Strategic Reference Framework (NSRF) 2014-2020, Operational Programme: Competitiveness, Entrepreneurship and Innovation, Development of mechanisms to support entrepreneurship, 'Reinforcement of the Research and Innovation Infrastructure', (Coordinator, M. Kanellaki, Department of Chemistry, University of Patras & Scientist-in-charge; C. Biliaderis, as responsible scientist of the research team at Aristotle University of Thessaloniki), Ministry of Economy and Development, 2018-2022.

Research Supervision: graduate students (M.Sc., Ph.D.), post - doctoral fellows

University of Manitoba: Supervision of **two** Ph.D. (*B. Barl, M. Izydorczyk*) and co-supervision of **one** Ph.D. (*W. Cui*), supervision of **nine** M.Sc. theses (*G. Galloway, R. Swan, M. Khan, M. Izydorczyk, H. Seneviratne, O. Rattan, R. Fedeniuk, D. Prokopowich, N. Edwards*); and supervision of **three** post-doctoral fellows (*J. Michniewicz, J. Zawistowski, H. Liu*).

Aristotle University: Supervision of **seven** Ph.D. (*A. Lazaridou; E. Kristo; H. Vaikousi; A. Skendi; M. Tzoumaki; K. Zinoviadou, I. Bosmali*), co-supervision of **one** Ph.D. (*D. Bozoudi*), and supervision of **fifteen** M.Sc. theses (*A. Mavropoulos; G. Serris; A. Lazaridou; H. Vaikousi; P. Volikakis; V. Kontogiorgos; A. Serafeimidou; A. Marinopoulou; K. Kritikopoulou; I. Kilitzidis; D. Dourvanidis; K. Makri; K. Fouski-Fouskaki; I. Katsoula; D. Sacharidis*). Co-supervised **two** M.Sc. theses (Chemistry Dept., *M. Hrakli* and Physics Dept., *C. Marantelou*); supervision of **seven** post-doctoral fellows (*A. Lazaridou; T. Moschakis; L. Bosnea; Tamara Dapcevic-Hadnadev; Miroslav Hadnadev; J. Wagne, C. Nouska*).

Mediterranean Agronomic Institute of Chania (M.A.I.Ch.): Supervision (*F. Youssef; T. Diab; E. Romeih; G. Gradinaru; A. Skendi; E. Kristo; N. Lakhadara; A. Xhufi; A. Avanolou, S. Damplia*) or co-supervision (*K. Selim*) of **eleven** M.Sc. students.

Student	Thesis title	Graduate program	Year
G.I. Galloway	A thermal and structural analysis of amylose-lipid complexes, p.148. (co-supervised with D. W. Stanley, Dept. of Food Science, Univ. of Guelph)	M.Sc.	1988
B. Barl	Chemical pretreatments and enzymic hydrolysis of corn husk lignocellulosics, p. 221.	Ph.D.	1988
R.S. Swan	Chemical and functional properties of commercial starch hydrolysis products: a polymeric perspective, p. 156.	M.Sc.	1989
M.A. Khan	Ultrafiltered and diafiltered skim milk retentates in yogurt making: composition, physical properties and sensory evaluation, p. 187.	M.Sc.	1990
M.S. Izydorczyk	Comparison of water-soluble pentosans from various wheat flours, p. 159.	M.Sc.	1990
H.D. Seneviratne	Supermolecular structure and properties of glycerol monostearate - amylose complexes, p. 178.	M.Sc.	1990
O.S. Rattan	Structure and properties of water- soluble arabinoxylans from flours of Canada Western Red Spring wheats, p. 150.	M.Sc.	1992
R. Fedeniuk	Compositional analysis and physical properties of water-soluble polysaccharides from linseed, p. 118.	M.Sc.	1993
M.S. Izydorczyk	Studies on structure and physicochemical properties of wheat endosperm arabinoxylans, p. 204.	Ph.D.	1993
D.J. Prokopowich	Effect of polyhydroxy compounds on the thermal and mechanical properties of ageing starch gels, p.133.	M.Sc.	1993
W. Cui	Characterization of the structure and physical properties of yellow mustard (<i>Sinapis alba</i> L.) polysaccharides (co-supervised with N.A.M. Eskin, Dept. of Foods and Nutrition, Univ. of Manitoba), p. 150.	Ph.D.	1993
N. Edwards	Textural properties of cooked pasta as assessed by dynamic rheometry and Instron universal testing machine, p. 104.	M.Sc.	1994
F. Youssef	Polysaccharide production using a non-pigmented strain of <i>Aureobasidium pullulans</i> with different fermentation systems, p. 116.	M.Sc.	1997
K. A.- H. Selim	Degradation of encapsulated saffron carotenoids in amorphous polymer matrices (co-supervised with M. Tsimidou, Lab. of Food Chemistry, Dept. Chemistry, Aristotle Univ.), p. 103.	M.Sc.	1998
T. Diab	Physicochemical properties and function of pullulan edible films and coatings, p. 106.	M.Sc.	1998
A. Mavropoulos	Mechanical properties and crystallization of plasticized polysaccharide systems, p. 124	M.Sc.	1998
A. Lazaridou	Physicochemical properties of pullulan-starch plasticized mixtures near the glass transition region, p. 133.	M.Sc.	1999

G. Serris	Degradation kinetics of microencapsulated natural colorants, p. 105.	M.Sc.	2000
E. A. Romeih	The use of fat replacers in low-fat white brine cheese products: proteolysis, sensory properties and texture attributes, p. 129.	M.Sc.	2000
A. Skendi	Structural aspects and rheological properties of the β -glucans from two greek oat cultivars, p. 144.	M.Sc.	2002
E. K. Kristo	Modelling of rheological responses and microbiological growth on milk fermentation with mixed cultures of <i>L. delbrueckii</i> subsp. <i>bulgaricus</i> Y 6.15, <i>Streptococcus thermophilus</i> Y. 4.10 and <i>Lactobacillus paracasei</i> subsp. <i>paracasei</i> B117, p. 131.	M.Sc.	2002
G. Gradinaru	Thermal stability of <i>Hibiscus sabdariffa</i> L. anthocyanins in solution and in dry state, p. 99.	M.Sc.	2002
H. Vaikousi	Isolation, structural characteristics and rheological properties of water-soluble barley β -glucans, p. 140.	M.Sc.	2003
P. Volikakis	Development of a low-fat white-brined cheese product with addition of an oat β -glucan concentrate, p. 105.	M.Sc.	2003
N. Lakhadara	Structural and rheological aspects of water-soluble β -glucans from different barley and oat cultivars, p. 97.	M.Sc.	2003
A. Lazaridou	Structure – function relations of polysaccharides in high and low moisture systems, p. 220.	Ph.D.	2003
A. Xhufi	Oleuropein: Novel approaches for the optimal extraction and purification from olive leaves. Stability in juice model systems, p. 74.	M.Sc.	2003
V. Kontogiorgos	Effect of cereal β -glucans on rheological properties and stability of o/w emulsions, p. 117.	M.Sc.	2004
E. Kristo	Physicochemical properties of composite edible films based on hydrocolloids, p. 183.	Ph.D.	2006
A. Avanolglou	Solubility and crystallization behaviour of phytosterols in corn oil, p. 64.	M.Sc.	2008
A. Serafeimidou	Structure development and acidification kinetics in fermented milk containing oat β -glucan, a yogurt culture and two probiotic strains of <i>Lactobacillus</i> sp., p. 155.	M.Sc.	2008
H. Vaikousi	Development and applicability of kinetic models for monitoring food product quality changes, p. 259.	Ph.D.	2009
A. Skendi	Structure and functional properties of non-digestible polysaccharides from various wheat cultivars, p. 201.	Ph.D.	2010
A. Marinopoulou	Processing effects in Cretan rusk production on the molecular and physicochemical characteristics of endogenous barley β -glucans, p. 185.	M.Sc.	2010
K. Kritikopoulou	Barley β -glucan cryogels as encapsulation carriers of proteins: impact of molecular size on thermo-mechanical and release properties, p. 107.	M.Sc.	2011
M. Tzoumaki	Structure and functionality of chitin nanocrystal dispersions, p. 201.	Ph.D.	2013
K. Zinoviadou	Hydrocolloid systems as carriers of ingredients with functional properties, p. 149.	Ph.D.	2013
C. Marantelou	Preparation, characterization and physical properties of cellulose nanocrystals – Applications to dispersed systems and biopolymer membranes (co-supervised with S. Logothetidis, Dept. of Physics, A.U.Th.), p. 134.	M.Sc.	2013
I. Kilitzidis	Physical properties and lipolysis kinetics of oil-in-water emulsions stabilized with polysaccharide nanocrystals, p. 107.	M.Sc.	2015
D. Dourvanidis	Biopolymer-based encapsulation systems for probiotics: physicochemical properties and functionality, p. 110.	M.Sc.	2016
D. Bozoudi	Compositional, microbial and physicochemical characteristics of traditional PDO Feta cheese made in different mountainous areas in Greece (co-supervised with E. Litopoulou, Dept. Food Science & Technol., Aristotle Univ.), p. 304.	Ph.D.	2018
K. Makri	Pigment extraction study of chokeberry fruit and hyssop leaves, p. 203.	M.Sc.	2020
A. Fouski-Fouskaki	Physicochemical properties of composite membranes from whey proteins with an o/w nanoemulsion system, p. 75.	M.Sc.	2021
I. Katsoula	Study of the copigmentation phenomenon in red wine, p. 148.	M.Sc.	2021
D. Sacharidis	Bakery products made from composite wheat-roasted legume flours, p. 121.	M.Sc.	2021
S. Dampkia	Intervarietal differences in the composition and physicochemical properties of Greek tomato cultivars, p. 33.	M.Sc.	2023

I. Bosmali	Molecular mapping of native bean (<i>P. coccineus</i> L.) landraces and physicochemical properties of their components and products, p. 583.	Ph.D.	2024
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Other Activities - Membership in Scientific Societies

- Participation as a lecturer in Short Courses (internationally):
 - UNIDAD, Irapuato, Mexico, February 6-11, 1989: “Starch Chemistry and Properties”
 - UNIDAD, Irapuato, Mexico, June 8-13, 1992: “Starch Chemistry and Properties”
 - A.A.C.C. Short Course: “Starch: Structure, Properties, and Food Uses”, June 20 - 21, 1995, University of Leuven, Belgium.
 - Lebanese University, Short Course: “Food Quality Standardization”, May 5-16, 1997, Beirut, Lebanon.
 - A.A.C.C. Short Course: “Starch: Structure, Properties, and Food Uses”, March 31- April 1, 1998, University of Leuven, Belgium.
 - CIHEAM - MAICh Short Course: “Natural Ingredients from Wild Plants used in Food Industry”, Sept. 27 - Oct. 7, 1999, Cairo, Egypt.
 - La Fondation des Gouverneurs Short Course “Shelf Life of Food Products: Understand and Optimize”, 2 March, 2005, Agriculture and Agri-Food Canada, St. Hyacinthe, Quebec, Canada.
 - La Fondation des Gouverneurs Short Course “Food Powder Technology: Industrial Challenges”, 9 March, 2005, Agriculture and Agri-Food Canada, St. Hyacinthe, Quebec, Canada.
 - University of Novi Sad, Serbia, Intensive Course “Integration of Food Technology and Engineering principles in Agricultural Practice”, April 19-20, 2007, Faculty of Agriculture, Univ. of Novi Sad, Novi Sad, Serbia.

Member of the scientific committee of International Conferences:

- 10th International Cereal and Bread Congress*, June 9-12, 1996, Porto Carras, Chalkidiki, Greece; *7th Mediterranean Conference on Calorimetry and Thermal Analysis*, July 2-6, 2005, Thessaloniki, Greece; *2nd International Congress on Bioprocesses in Food Industries (ICBF 2006)*, June 18-21, 2006, Patras, Greece; *XXVIII National Conference on Calorimetry, Thermal Analysis and Chemical Thermodynamics*, Dec. 11-15, 2006, Milan, Italy; *5th International Congress in Food Technology: Consumer Protection through Food Process Improvement & Innovation in the Real World*, 9-11 March, 2007, Thessaloniki, Greece; *5th International Conference on Predictive Modelling in Foods: Fundamentals, State of the Art and New Horizons*, Sept. 16-19, 2007, Athens, Greece; *1st International Conference on Sustainable Postharvest and Food Technologies INOPTeP 2009*, April 21-26, 2009, Divcibare, Serbia; *11th International Congress on Engineering and Food: Food Process Engineering in a Changing World, ICEF11*, May 22-26, 2011, Athens, Greece; *7th International Conference on Instrumental Methods of Analysis: Modern trends and Applications, IMA 2011*, Sept. 18-22, 2011, Chania, Crete, Greece; *IC FaBE 2013, International Conference*, May 30 – June 2, 2013, Skiathos Island, Greece; *1st Congress on Food Structure Design*, Oct. 15-17, 2014, Porto, Portugal; *9th International Conference on Instrumental Methods of Analysis: Modern trends and Applications, IMA 2011*, Sept. 20-24, 2011, Kalamata, Greece; *29th EFFoST Conference : Food Science Research and Innovation - Delivering sustainable solutions to the global economy and society*, Nov. 10-12, 2015, Athens, Greece; *III International Congress on Food Quality and Safety*, Oct. 25-27, 2016, Novi Sad, Serbia; *5th Intern. Conference “Sustainable Postharvest and Food technologies – INOPTeP 2017”*, April 23-30, 2017, Vršac, Serbia; *4th MedForum Conference “Mediterranean Agriculture and Food Systems in a Time of Climate Change and Agrofood Crisis”*, CIHEAM Chania, Dec. 4-7, 2022, Chania, Crete, Greece; *21st Gums & Stabilisers for the Food Industry Conference, “Meeting industry's needs, consumers' expectations and sustainability challenges”*, June 6th-9th, 2023, Thessaloniki, Greece (Chairman); *19th Food Colloids Conference: Using Colloid Science to find New Sustainable Solutions in Food*, April 14-18, Thessaloniki, Greece.
- Frequent manuscript reviewer for the Journals: J. Food Science, J. Agric. Food Chemistry, Food Chemistry, Carbohydrate Polymers, Carbohydrate Research, Applied Biochemistry and Biotechnology, Cereal Chemistry, J. Cereal Science, J. of Rheology, Food Hydrocolloids, Food Research International, J. Sci. Food Agric., J. Food Protection.
- Committee member for State Scholarships Foundation (IKY) - Post-Doctoral Fellowships, Hellenic Republic - Ministry of Education, 1997-98.
- Committee member for the External Evaluation of the Post-Graduate program in “Food Science and Technology”, Agricultural University of Athens (2002-03).

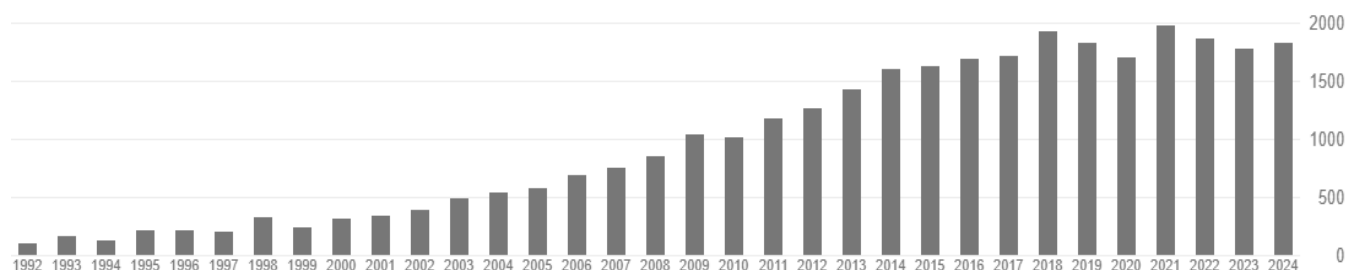
- Committee member for the External Evaluation of the Post-Graduate program in “Viticulture – Enology”, Agricultural University of Athens (2003-08).
- Inspector for ISO 9001 & 9002 (ELOT, Hellenic Organization for Standardization) in Food and Agricultural Industries.
- Member of:
 - Canadian Institute of Food Science and Technology
 - Institute of Food Technologists (USA)
 - American Association of Cereal Chemists (AACC)
 - Hellenic Association of Food Technologists
 - GEOTEE
- Consultant for Food Industries (Dairy, Cereal processing – Bakery firms, Canning and Frozen food industries).
- External Evaluator for a faculty position appointment of *Dr. Kirsi Jouppila* to the Dept. of Food Science, Univ. of Helsinki, Finland, Febr. 2010.
- Appointed Committee member for evaluation - promotion of faculty member (Lecturer Chryssoula Drouza) in the Dept. of Agricultural Sciences, Biotechnology and Food Science, Cyprus Univ. of Technology, June 2011, Lemesos, Cyprus.
- Appointed Committee member for selection of a new faculty member (in the area of “Science and Technology of Food of Plant Origin”) in the Dept. of Agricultural Sciences, Biotechnology and Food Science, Cyprus Univ. of Technology, Oct. 2011, Lemesos, Cyprus.
- External Evaluator for promotion / tenure of *Prof. Laura Nyström* of the Department of Health Sciences and Technology (D-HEST), Swiss Federal Institute of Technology (*ETH-Zurich*), Zurich, Nov. 2015.
- External Evaluator for a faculty position appointment of *Dr. Like Mao* to Zhejiang University, China – “Hundred Talents Program”, Dec. 2015.
- External Evaluator for promotion of *Associate Professor Yuan Yao* to full professor at the Department of Food Science, Purdue University, US, Sept. 2017.
- External Evaluator for promotion of *Associate Professor Shimelis Admassu Emire* to Full Professor at the School of Chemical and Bioengineering, Institute of Technology, Addis Ababa University, Ethiopia, Nov. 2019.

Citations Reports to the published works

I. Source: Google Scholar Citations (Dec., 2024)

Costas Biliaderis

Citations per year



Citation indices

All

Since 2019

Citations

32954

11030

h-index

103

56

i10-index

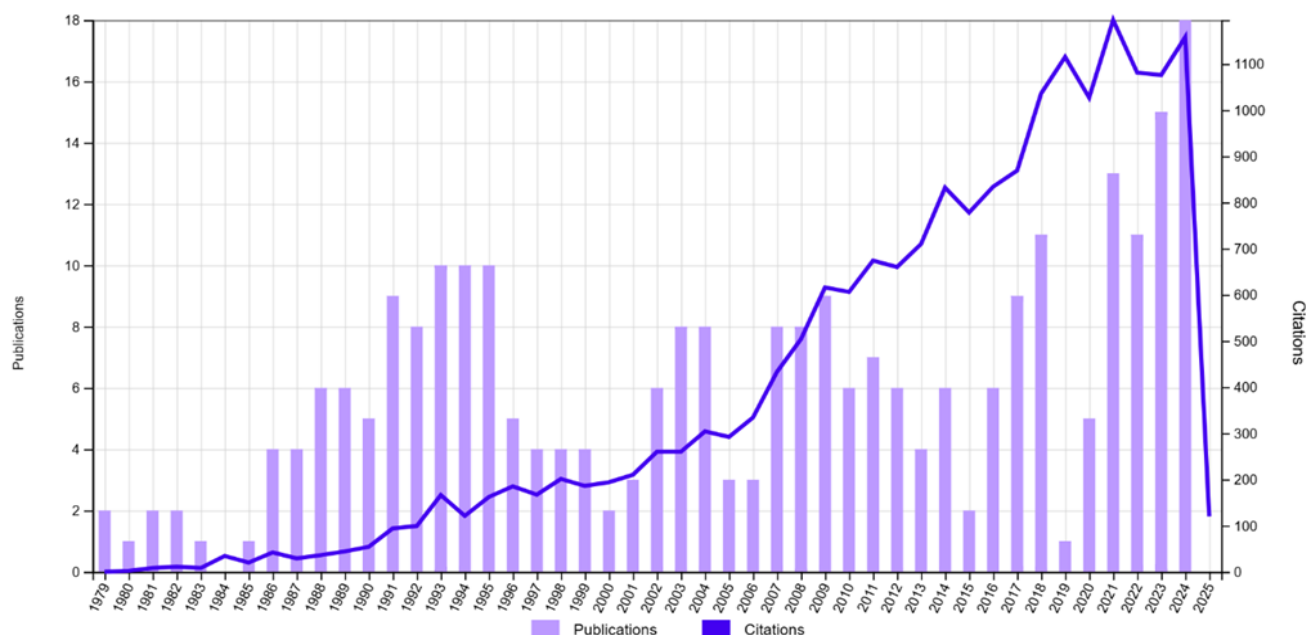
245

203

II. Source: Web of Knowledge / Web of Science (Dec., 2024)

Author: **Biliaderis C***

Citations per year



Total Publications: 276

h-index 81

Sum of Times Cited

18747

Without self-citations

17912

Citing articles

14123

LIST of PUBLICATIONS (1979 – 2024)

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

1. **Biliaderis, C.G.** and Grant, D.R. 1979. A comparison of the enzymatic hydrolysis of smooth pea starch to that of corn and wheat. *Can. Inst. Food Sci. Technol. J.* 12: 131-134. [DOI:10.1016/S0315-5463\(79\)73099-9](https://doi.org/10.1016/S0315-5463(79)73099-9)
2. **Biliaderis, C.G.**, Grant, D.R. and Vose, J.R. 1979. Molecular weight distributions of legume starches by gel chromatography. *Cereal Chem.* 56: 475-480. https://www.cerealsgrains.org/publications/cc/backissues/1979/Documents/chem56_475.pdf
3. **Biliaderis, C.G.**, Maurice, T.J. and Vose, J.R. 1980. Starch gelatinization phenomena studied by differential scanning calorimetry. *J. Food Sci.* 45: 1669-1674 & 1680. [DOI:10.1111/j.1365-2621.1980.tb07586.x](https://doi.org/10.1111/j.1365-2621.1980.tb07586.x)
4. **Biliaderis, C.G.**, Grant, D.R. and Vose, J.R. 1981. Structural characterization of legume starches. I. Studies on amylose, amylopectin and β - limit dextrans. *Cereal Chem.* 58: 496-502. https://www.cerealsgrains.org/publications/cc/backissues/1981/Documents/chem58_496.pdf
5. **Biliaderis, C.G.**, Grant, D.R. and Vose, J.R. 1981. Structural characterization of legume starches. II. Studies on acid treated starches. *Cereal Chem.* 58: 502-507. https://www.cerealsgrains.org/publications/cc/backissues/1981/Documents/chem58_502.pdf
6. **Biliaderis, C.G.** 1982. Characteristics of starch in developing pea seeds. *Phytochemistry.* 21: 37-39. [DOI:10.1016/0031-9422\(82\)80010-1](https://doi.org/10.1016/0031-9422(82)80010-1)
7. **Biliaderis, C.G.** 1982. Physical characteristics, digestibility and structure of chemically-modified smooth pea and waxy maize starches. *J. Agric. Food Chem.* 30: 925-930. [DOI:10.1021/jf00113a029](https://doi.org/10.1021/jf00113a029)
8. **Biliaderis, C.G.** 1983. Differential scanning calorimetry in food research. *Food Chem.* 10: 239-265. [DOI:10.1016/0308-8146\(83\)90081-X](https://doi.org/10.1016/0308-8146(83)90081-X)
9. **Biliaderis, C.G.**, Page, C.M., Slade, L. and Sirrett, R.R. 1985. Thermal behavior of amylose-lipid complexes. *Carbohydr. Polym.* 5: 367-389. [DOI:10.1016/0144-8617\(85\)90044-X](https://doi.org/10.1016/0144-8617(85)90044-X)
10. **Biliaderis, C.G.**, Page, C.M., Maurice, T.J. and Julianio, B.O. 1986. Thermal characterization of rice starches: a polymeric approach to phase transitions of granular starch. *J. Agric. Food Chem.* 34: 6-14. [DOI:10.1021/jf00067a002](https://doi.org/10.1021/jf00067a002)
11. **Biliaderis, C.G.**, Page, C.M. and Maurice, T.J. 1986. Non-equilibrium melting of amylose-V complexes. *Carbohydr. Polym.* 6: 269-288. [DOI:10.1016/0144-8617\(86\)90032-9](https://doi.org/10.1016/0144-8617(86)90032-9)
12. **Biliaderis, C.G.**, Page, C.M. and Maurice, T.J. 1986. On the multiple melting transitions of starch/monoglyceride systems. *Food Chem.* 22: 279-295. [DOI:10.1016/0308-8146\(86\)90086-5](https://doi.org/10.1016/0308-8146(86)90086-5)
13. Barl, B., **Biliaderis, C.G.** and Murray, E.D. 1986. Effect of chemical pretreatments on the thermal degradation of corn husk lignocellulosics. *J. Agric. Food Chem.* 34: 1019-1024. [DOI:10.1021/jf00072a022](https://doi.org/10.1021/jf00072a022)
14. **Biliaderis, C.G.** and Vaughan, D.J. 1987. Electron spin resonance studies of starch-water-probe interactions. *Carbohydr. Polym.* 7: 51-70. [DOI:10.1016/0144-8617\(87\)90040-3](https://doi.org/10.1016/0144-8617(87)90040-3)
15. Al-Khayat, M.A., Blank, G. and **Biliaderis, C.G.** 1987. Germination and outgrowth of *Bacillus subtilis* spores in the presence of selected antioxidants. *J. Food Prot.* 50: 206-211. [DOI:10.4315/0362-028X-50.3.206](https://doi.org/10.4315/0362-028X-50.3.206)
16. **Biliaderis, C.G.**, Weselake, R.J. Petkau, A. and Friesen, A.D. 1987. A calorimetric study of human Cu, Zn superoxide dismutase. *Biochem. J.* 248: 981-984. [DOI:10.1042/bj2480981](https://doi.org/10.1042/bj2480981)
17. Zawistowski, J., **Biliaderis, C.G.** and Murray, E.D. 1988. Purification and characterization of Jerusalem artichoke (*Helianthus tuberosus*, L.) polyphenol oxidase. *J. Food Biochem.* 12: 1-22. [DOI:10.1111/j.1745-4514.1988.tb00133.x](https://doi.org/10.1111/j.1745-4514.1988.tb00133.x)
18. Zawistowski, J., **Biliaderis, C.G.** and Murray, E.D. 1988. Isolation and some properties of an acidic fraction of polyphenol oxidase from Jerusalem artichoke (*Helianthus tuberosus*, L.). *J. Food Biochem.* 12: 23-35. [DOI:10.1111/j.1745-4514.1988.tb00134.x](https://doi.org/10.1111/j.1745-4514.1988.tb00134.x)
19. Scanlon, M.G., Dexter, J.E. and **Biliaderis, C.G.** 1988. Particle size related physical properties of flour produced by smooth roll reduction of hard red spring wheat farina. *Cereal Chem.* 65: 486-492. https://www.cerealsgrains.org/publications/cc/backissues/1988/Documents/65_486.pdf
20. **Biliaderis, C.G.** and Galloway, G. 1989. Crystallization behavior of amylose-V complexes: structure-functional property relationships. *Carbohydr. Res.* 189: 31-48. [DOI:10.1016/0008-6215\(89\)84084-4](https://doi.org/10.1016/0008-6215(89)84084-4)
21. Mazza, G. and **Biliaderis, C.G.** 1989. Functional properties of flax seed mucilage. *J. Food Sci.* 54: 1302-1305. [DOI:10.1111/j.1365-2621.1989.tb05978.x](https://doi.org/10.1111/j.1365-2621.1989.tb05978.x)
22. Rotter, B.A., Marquardt, R.R., Guenter, W., **Biliaderis, C. G.** and Newman, C.W. 1989. *In vitro* viscosity measurements of barley extracts as predictors of growth responses in chicks fed barley-based diets supplemented with a fungal enzyme preparation. *Can. J. Anim. Sci.* 69: 431-439. [DOI:10.4141/cjas89-048](https://doi.org/10.4141/cjas89-048)
23. Thoroski, J., Blank, G. and **Biliaderis, C.G.** 1989. Eugenol induced inhibition of extracellular enzyme production by *Bacillus subtilis*. *J. Food Prot.* 52: 399-403. [DOI:10.4315/0362-028X-52.6.399](https://doi.org/10.4315/0362-028X-52.6.399)
24. Galloway, G.I., **Biliaderis, C.G.** and Stanley, D.W. 1989. Properties and structure of amylose-monostearin complexes formed in solution or on extrusion of wheat flour. *J. Food Sci.* 54: 950-957. [DOI:10.1111/j.1365-2621.1989.tb07920.x](https://doi.org/10.1111/j.1365-2621.1989.tb07920.x)
25. **Biliaderis, C.G.** and Seneviratne, H.D. 1990. On the supermolecular structure and metastability of glycerol monostearate-amylose complex. *Carbohydr. Polym.* 13: 185-206. [DOI:10.1016/0144-8617\(90\)90083-5](https://doi.org/10.1016/0144-8617(90)90083-5)

26. **Biliaderis, C.G.** and Zawistowski, J. 1990. Viscoelastic behavior of ageing starch gels: effects of concentration, temperature and starch hydrolysates on network properties. *Cereal Chem.* 67: 240-246. https://www.cerealsgrains.org/publications/cc/backissues/1990/Documents/67_240.pdf
27. Izydorczyk, M.S., **Biliaderis, C.G.** and Bushuk, W. 1990. Oxidative gelation studies of water-soluble pentosans from wheat. *J. Cereal Sci.* 11: 153-169. [DOI:10.1016/S0733-5210\(09\)80117-3](https://doi.org/10.1016/S0733-5210(09)80117-3)
28. Michniewicz, J., **Biliaderis, C.G.** and Bushuk, W. 1990. Water insoluble pentosans of wheat: composition and some physical properties. *Cereal Chem.* 67: 434-439. https://www.cerealsgrains.org/publications/cc/backissues/1990/Documents/67_434.pdf
29. **Biliaderis, C.G.** and Seneviratne, H.D. 1990. Solute effects on the thermal stability of glyceryl monostearate-amylose complex superstructures. *Carbohydr. Res.* 208: 199-213. [DOI:10.1016/0008-6215\(90\)80100-H](https://doi.org/10.1016/0008-6215(90)80100-H)
30. **Biliaderis, C.G.** 1991. The structure and interactions of starch with food constituents. *Can. J. Physiol. Pharmacol.* 69: 60-78. [DOI:10.1139/y91-011](https://doi.org/10.1139/y91-011)
31. Izydorczyk, M.S., **Biliaderis, C.G.** and Bushuk, W. 1991. Comparison of the structure and composition of water-soluble pentosans from different wheat varieties. *Cereal Chem.* 68: 139-144. https://www.cerealsgrains.org/publications/cc/backissues/1991/Documents/68_139.pdf
32. Izydorczyk, M.S., **Biliaderis, C.G.** and Bushuk, W. 1991. Physical properties of water-soluble pentosans from different wheat varieties. *Cereal Chem.* 68: 145-150. https://www.cerealsgrains.org/publications/cc/backissues/1991/Documents/68_145.pdf
33. Michniewicz, J., **Biliaderis, C.G.** and Bushuk, W. 1991. Effect of added pentosans on some physical and technological characteristics of dough and gluten. *Cereal Chem.* 68: 252-258. https://www.cerealsgrains.org/publications/cc/backissues/1991/Documents/68_252.pdf
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330. Bosnea, L., Moschakis, T. and **Biliaderis, C.G.** 2015. Improved viability of microencapsulated *Lactobacillus* strains in complex coacervates. In *Proceedings of the 29th EFFoST International Conference : Food Science Research and Innovation – Delivering sustainable solutions to the global economy and society*, EFFoST 2015, Nov. 10-12, Athens, Greece, p. 1829-1834.
331. Dimitropoulou A., Fotakis C., Fotiou M., Tsakoumaki F., Kyrkou C., Menexes G., Athanasiadis A.P, **Biliaderis C.G.**, Zoumpoulakis P. and Michaelidou A.M. 2017. Exploring the link between the circulatory and excreted metabolome during pregnancy – a pilot study. *3rd IMEKOFOODS Conference: Metrology - Promoting Harmonization & Standardization in Food & Nutrition*, October 1-4, Thessaloniki, Greece, p. 256-260.
332. Fotiou, M., Kyrkou, C., Tsakoumaki, F., Dimitropoulou, A., Virgiliou, C., Fotakis, C., Athanasiadou, E., Loukri, A., Papadopoulou, S., Stamkopoulos, A., Gika, H., Theodoridis, G., Athanasiadis, A.P., **Biliaderis, C.G.**, Zoumpoulakis, P. and Michaelidou, A.M. 2017. A pilot study to explore the link between habitual diet and urinary biomarkers during pregnancy. *3rd IMEKOFOODS Conference: Metrology - Promoting Harmonization & Standardization in Food & Nutrition*, October 1–4, Thessaloniki, Greece, p. 58-61.

Invited Talks (Conferences, Institutes, etc.)

1. Biliaderis, C.G., Maurice, T.J. and Page, C.M. 1986. Thermal Analysis–Applications in Starch Research. *13th International Carbohydrate Symposium*, August 10-16, Cornell University, Ithaca, NY (invited paper - oral presentation).
2. Biliaderis, C.G. 1991. Thermal transitions and starch structures. *51st IFT Annual Meeting*, June 1-5, Dallas, TX (invited paper - oral presentation).
3. Biliaderis, C.G. and Izydorczyk, M.S. 1994. Cereal arabinoxylans: new insights into structure and properties. *"Frontiers in Carbohydrate Research 4"*, May 10-12, Purdue University, West Lafayette, IN (invited paper - oral presentation).
4. Biliaderis, C.G. 1996. Phase transitions of starch systems. April 17, Lund University, Lund, Sweden (invited lecture).
5. Biliaderis, C.G. 1998. Applications of calorimetry (DSC) to characterization of food systems. June 16, Food Research and Development Centre, Agriculture Canada, St. Hyacinthe, Quebec, Canada (invited lecture).
6. Biliaderis, C.G. 1998. Molecular mobility in relation to food quality. June 19, Food Research and Development Centre, Agriculture Canada, St. Hyacinthe, Quebec, Canada (invited lecture).
7. Biliaderis, C.G. 1999. Phase transitions of starch and starch-biopolymer mixtures. Jan. 12, Osaka National Research Institute, Ikeda, Osaka, Japan (invited lecture).
8. Biliaderis, C.G. 1999. Plasticization effects on physical properties of starch-biopolymer blends. Jan. 14, Osaka National Research Institute, Ikeda, Osaka, Japan (invited lecture).
9. Biliaderis, C.G. 2003. Quality of Products and World Development. *2nd Mediterranean Conference for Agricultural Research Cooperation: "Strategies to Improve Quality and Promotion of Mediterranean Agricultural Products"*, 19-20 January, Cairo, Egypt (invited paper - oral presentation).

10. Biliaderis, C.G. 2006. Structure-physical property relations of mixed-linkage β -glucans. May 4, Food Research and Development Centre, Agriculture Canada, St. Hyacinthe, Quebec, Canada (invited lecture).
11. Biliaderis, C.G. 2006. Rheological methods in food material characterization: a focus on carbohydrate systems. *2nd International Congress on Bioprocesses in Food Industries (ICBF 2006)*, June 18-21, Patras, Greece (invited paper – oral presentation).
12. Biliaderis, C.G. 2006. Applications of Thermal Analysis to characterization of Food Carbohydrates. *XXVIII National Conference on Calorimetry, Thermal Analysis and Chemical Thermodynamics*, Dec. 11-15, Milan, Italy (invited paper - plenary lecture).
13. Biliaderis, C.G. 2007. Cereal mixed linkage (1 \rightarrow 3), (1 \rightarrow 3)- β -D-glucans: structure-property relationships. Institute of Organic and Pharmaceutical Chemistry (IOPC) – National Hellenic Research Foundation, March 6, Athens, Greece (invited lecture).
14. Biliaderis, C.G. 2007. Functional Foods: trends and prospects for the food industry. University of Novi Sad, Faculty of Agriculture, April 19, Novi Sad, Serbia (invited lecture).
15. Biliaderis, C.G. 2007. Cereal polysaccharides as functional food ingredients. University of Novi Sad, Faculty of Agriculture, April 19, Novi Sad, Serbia (invited lecture).
16. Biliaderis, C.G. 2007. Molecular aspects of cereal β -glucan functionality. Dept. Food Science & Technology, University of Helsinki, Dec. 4, Helsinki (invited lecture).
17. Μπιλιαδέρης, Κ. 2008. Πολυσακχαρίτες δημητριακών καρπών ως λειτουργικά συστατικά τροφίμων. Χαροκόπειο Παν/μιο Αθηνών, 11 Ιανουαρίου, Αθήνα (προσκεκλημένος ομιλητής).
18. Biliaderis, C.G. 2008. Functional Foods: Trends, Prospects and Challenges for the Food Industry. *XX Conference on Processing Techniques and Energy in Agriculture*, April. 20-25, Kopaonik, Serbia (invited paper - oral presentation).
19. Biliaderis, C.G. and Lazaridou, A. 2009. Cereal non-starch polysaccharides as functional ingredients: structure – physical property relations. *1st International Conference on Sustainable Postharvest and Food Technologies INOPTTEP 2009*, April 21-26, Divcibare, Serbia (invited paper – oral presentation).
20. Biliaderis, C.G. and Lazaridou, A. 2009. Analytical approaches to understanding quality and functionality aspects of cereal dietary fibers. *6th International Conference on Instrumental Methods of Analysis (IMA 09): Modern Trends and Applications*, Oct. 4-8, Athens, Greece (invited lecture).
21. Μπιλιαδέρης, Κ. 2010. Τα δημητριακά ως πηγή βιο-λειτουργικών συστατικών: προκλήσεις και προοπτικές για την παραγωγή προϊόντων με προστιθέμενη αξία. Τεχνολογικό Πανεπιστήμιο Κύπρου, 27 Απριλίου, Λεμεσός, Κύπρος (προσκεκλημένος ομιλητής).
22. Biliaderis, C.G. 2011. Molecular origin of physical state and functionality of soluble cereal fibers. *11th International Congress on Engineering and Food: Food Process Engineering in a Changing World, ICEF11*, May 22-26, Athens, Greece (invited paper).
23. Biliaderis, C.G. 2011. Biopolymer-based antimicrobial films: physical properties and function. Dept. Food & Environmental Sciences, University of Helsinki, Aug. 18, Helsinki (invited lecture).
24. Biliaderis, C.G. 2012. Structure and function of food hydrocolloid dispersions. Dept. of Food Science, University of Guelph, Oct. 4, Guelph, Ontario, Canada (invited talk).
25. Biliaderis, C.G. 2012. Glass transition – Molecular mobility and food product quality / stability, Jiangnan University, Nov. 23, Wuxi, Jiangsu, China (invited lecture).
26. Biliaderis, C.G. 2012. Cereal cell wall polysaccharides: structure-function relations, Nanchang University, Nov. 26, Nanchang, Jiangxi, China (invited lecture).
27. Biliaderis, C.G. 2013. Functional foods and bioactive ingredients: trends, prospects and challenges for the food industry. University of Applied Life Sciences and Environment, May 25th, Iasi, Romania (invited lecture).
28. Biliaderis, C.G. 2013. Chitin nanocrystals as potential structure modifiers of food dispersions. “*3rd School of Nanotechnology Applications in the Food Chain*”, Iseki – Food Association, May 30-31, Skiathos, Greece (invited lecture).
29. Biliaderis, C.G. 2013. Functional foods: facts and myths, prospects and challenges. Faculty of Technology and Management in Food Industry, Technical Univ. of Moldova, Nov. 1, Chisinau, Republic of Moldova (invited lecture).
30. Biliaderis, C.G. 2014. Musings on structure - functional property relationships of food biopolymers. Institute of Applied Biosciences, CERTH, February 12, Thessaloniki, Greece (invited lecture).
31. Biliaderis, C.G. 2014. Structure-function relations of cereal beta-glucans. *12th International Hydrocolloids Conference (IHC)*, May 5-9, Taipei, Taiwan (oral presentation, invited).
32. Biliaderis, C.G. 2014. Structure - function relations of polysaccharides in model and real food matrices, Nanchang University, May 14, Nanchang, Jiangxi, China (invited lecture).
33. Biliaderis, C.G. 2014. Structure - function relations of cereal polysaccharides in food matrices, Department of Food Chemistry and Technology, Teagasc Food Research Centre Moorepark, Fermoy Co, Oct. 6, Cork, Ireland (invited lecture).
34. Biliaderis, C.G. 2014. Structure and function of cereal dietary fibers, Department of Food Science, University College Cork (UCC), Oct. 7, Cork, Ireland (invited lecture).
35. Μπιλιαδέρης, Κ. 2015. Βιολειτουργικά Τρόφιμα – Νέα συστατικά: προκλήσεις και ευκαιρίες για τη βιομηχανία τροφίμων. Ημερίδα του Τμήματος Χημείας (Α.Π.Θ.), “*Αξιοποίηση ελαιωσωμάτων από ελαιούχες φυτικές πηγές στην ανάπτυξη καινοτόμων προϊόντων τροφίμων (OilBodiesExploit)*”, 1^η Σεπτεμβρίου, Θεσσαλονίκη (προσκεκλημένος ομιλητής).
36. Biliaderis, C.G. 2015. Analytical approaches to evaluate structure-property relations of soluble cereal fibers and their impact to product quality and physiological functionality. *9th International Conference on Instrumental Methods of Analysis (IMA 09): Modern Trends and Applications*, Sept. 20-24, Kalamata, Greece (invited lecture).

37. Biliaderis, C.G. 2015. Formulating with cereal soluble fibers: Challenges and opportunities in developing functional products. *29th EFFoST International Conference: Food Science Research and Innovation – Delivering sustainable solutions to the global economy and society*, EFFoST 2015, Nov. 10-12, Athens, Greece (invited presentation).
38. Μπυλιαδέρης, Κ. 2015. Καινοτομικά (νέα) τρόφιμα – Υγεία και Ποιότητα ζωής: αλήθειες, μύθοι και προκλήσεις για τη βιομηχανία τροφίμων. Τμήμα Γεωπονικών Επιστημών, Βιοτεχνολογίας και Επιστήμης Τροφίμων, Τεχνολογικό Πανεπιστήμιο Κύπρου, 24 Νοεμ., Λεμεσός, Κύπρος (προσκεκλημένος ομιλητής).
39. Biliaderis, C.G. 2016. Structure-property relations of cereal soluble fibers and formulation challenges with these polysaccharides. *13th International Hydrocolloids Conference*, May16-20, Guelph, Ontario, Canada (invited plenary lecture).
40. Biliaderis, C.G. and Lazaridou, A. 2016. Structural features, functionality and formulation challenges with fibers from cereal grains. *III International Congress on Food Quality and Safety*, Oct. 25-27, Novi Sad, Serbia (invited plenary lecture).
41. Μπυλιαδέρης, Κ. 2017. Λειτουργικά Τρόφιμα και Υγεία: Αλήθειες - Μύθοι και Προκλήσεις για τη Βιομηχανία Τροφίμων. Παν/μιο Θεσσαλίας, 15 Φεβρουαρίου, Βόλος (προσκεκλημένος ομιλητής).
42. Biliaderis, C.G. 2017. Valorization of grains and grain by-products for production of bioactives and added value food products. *5th Intern. Conference “Sustainable Postharvest and Food technologies – INOPTTEP 2017”*, April 23-38, Vršac, Serbia (invited lecture).
43. Biliaderis, C.G. 2017. Structure-property relations of cereal fibers and implications for food product development (Belfort Lecture Award), Purdue University, May 10th, West Lafayette, IN, USA (invited lecture).
44. Biliaderis, C.G. 2017. Food Polysaccharides: Chemistry, Origin, Isolation-Analysis, Structural and Functionality aspects, University of Valladolid, July 10, Palencia, Spain (invited lecture).
45. Biliaderis, C.G. 2017. Starch: Chemistry, Supermolecular structures, Physical Properties - Function, University of Valladolid, July 11, Palencia, Spain (invited lecture).
46. Biliaderis, C.G. 2017. Cereal Fibers: Structure-property relations, implications for nutrition and food product development, University of Valladolid, July 12, Palencia, Spain (invited lecture).
47. Μπυλιαδέρης, Κ. 2017. Λειτουργικά Τρόφιμα και Υγεία ... με τη ματιά της τεχνολογίας. Αριστοτέλειο Πανεπιστήμιο Θεσσαλονίκης (Εκδήλωση Απονομής Βραβείων Αριστείας, Α.Π.Θ.), 18 Δεκ., Θεσσαλονίκη (προσκεκλημένος ομιλητής).
48. Biliaderis, C.G. 2019. Trends in development of functional food products. Ethiopian Institute of Agricultural Research – Food Science and Nutrition Research Directorate, June 28th, Addis Ababa, Ethiopia (invited lecture).
49. Biliaderis, C.G. 2019. Food Carbohydrates: Basic chemistry, Physical properties and Structure-function relations, University of Valladolid, July 10, Valladolid, Spain (invited lecture).
50. Biliaderis, C.G. 2019. Methods of Isolation, Characterization and Analysis of Food Carbohydrates, University of Valladolid, July 11, Valladolid, Spain (invited lecture).
51. Biliaderis, C.G. 2019. Starch chemistry, material properties and functionalities, University of Valladolid, July 11, Valladolid, Spain (invited lecture).
52. Biliaderis, C.G. 2019. Cereal fibers: structures, functionalities, food product development and nutritional implications, University of Valladolid, July 12, Valladolid, Spain (invited lecture).
53. Biliaderis, C.G. 2019. Functional Foods and Food Bioactives - challenges and opportunities, Jinan University, Sept. 10th, Guangzhou, China (invited lecture).
54. Biliaderis, C.G. 2019. Cereal Fibers: chemistry, physical and nutritional properties, Jinan University, Sept. 11th, Guangzhou, China (invited lecture).
55. Biliaderis, C.G. 2019. Hydrocolloids as vehicles for delivering functionalities in food systems, Jinan University, Sept. 16th, Guangzhou, China (invited lecture).
56. Biliaderis, C.G. 2019. Strategies to publish highly impact academic papers, Jinan University, Sept. 17th, Guangzhou, China (invited lecture).
57. Biliaderis, C.G. 2019. Food rheology and thermal analysis of foods, Jinan University, Sept. 18th, Guangzhou, China (invited lecture).
58. Biliaderis, C.G. 2019. Biopolymers as vehicles for delivering innovative functionalities in food systems. *1st Inter. Conference on Advanced Production and Processing (ICAPP)*, Oct. 10-11, Novi Sad, Serbia (Plenary lecture).
59. Biliaderis, C.G. 2022. Biopolymer-based materials in delivering functionalities to enhance quality, shelf life and nutritional value of foods. *Workshop: Recent advances in bioprocessing*, Food Innovation Research Infrastructure, University of Patras, May 24, Patras, Greece (invited lecture).
60. Biliaderis, C.G. & Manganaris, G. 2022. Emerging food processing technologies towards production of added value peach products. *X International Peach Symposium*, May 30 - June 3, Naoussa, Greece (Plenary lecture).
61. Biliaderis, C.G. 2022. Biopolymer-based delivery systems as ingredients to introduce desirable functionalities in food products. *Workshop: Innovations in Dairy, Baking, Meat and Wine industries – Ingredients and new technologies*, Food Innovation Research Infrastructure, Aristotle University of Thessaloniki, June 18th, Thessaloniki, Greece (lecture).
62. Biliaderis, C.G. 2022. Food Carbohydrates: structures, physical properties – function, interactions with other ingredients and applications. *Workshop: Molecular structure of carbohydrates and its effect on techno-functional and nutritional properties*. ProCerealtech, University of Valladolid, July 18th, Valladolid, Spain (invited lecture).
63. Biliaderis, C.G. 2022. Starch: chemistry, material properties and functionality. *Workshop: Molecular structure of carbohydrates and its effect on techno-functional and nutritional properties*. ProCerealtech, University of Valladolid, July 18th, Valladolid, Spain (invited lecture).

64. Biliaderis, C.G. 2022. Trends, prospects and challenges in the production of functional food products for meeting specific industry's interests and consumers' needs. *4th MedForum Conference "Mediterranean Agriculture and Food Systems in a Time of Climate Change and Agrofood Crisis"*, CIHEAM Chania, Dec. 4-7, Chania, Crete, Greece (invited lecture).
65. Biliaderis, C.G. 2023. Structure-property relations of cereal fibers and implications for food product development. Chemistry Dept., Kapodistrian Univ. of Athens, March 27 (invited lecture).
66. Biliaderis, C.G. 2023. Hydrocolloids as ingredients to introduce desirable functionalities in food products. Chemistry Dept., Kapodistrian Univ. of Athens, March 28 (invited lecture).
67. Biliaderis, C.G. 2023. Structure-property relations of cereal fibers and implications for food product development – glimpses of a diachronic journey. *21st Gums and Stabilizers for the Food Industry*. The Food Hydrocolloids Trust, June 6-9th, Thessaloniki, Greece (Food Hydrocolloid Trust Medal Award 2023 Lecture).
68. Biliaderis, C.G. 2024. Cereal grain polysaccharides as functional food ingredients: structure-property relations. *Athens Conference on Advances in Chemistry (ACAS 2024)*, Nov. 6-8, Athens, Greece (Plenary lecture).
69. Biliaderis, C.G. 2024. Hydrocolloids as vehicles for delivering functionalities in food products. Bioproducts Institute, Univ. of British Columbia, Nov. 28, Vancouver, BC, Canada (invited lecture).
70. Biliaderis, C.G. 2024. Structure-property relations of cereal fibers and implications for food product development. Faculty of Land and Food Systems, Univ. of British Columbia, Nov. 29, Vancouver, BC, Canada (invited lecture).

Conference presentations (oral, poster)

71. Biliaderis, C.G., Grant, D.R. and Vose, J.R. 1981. Structural features of legume starches. *IFT 41st Annual Meeting*, June 7-10, Atlanta, GA (oral presentation).
72. Biliaderis, C.G. 1985. Thermal properties of amylose-lipid complexes. *3rd Starch Science and Technology Conference*, September 19-21, Orlando, FL (oral presentation).
73. Page, C.M., Biliaderis, C.G. and Maurice, T.J. 1985. Starch-lipid interactions. *14th North American Thermal Analysis Society Conference*, September 15-18, San Francisco, CA (oral presentation).
74. Biliaderis, C.G. and Vaughan, D.J. 1986. Electron spin resonance studies of starch-water-probe interactions. *13th International Carbohydrate Symposium*, Ithaca, NY (poster).
75. Biliaderis, C.G., Weselake, R.J., Petkau, A. and Friesen, 1987. Thermal analytical study of human Cu²⁺, Zn²⁺ superoxide dismutase. *30th Annual Meeting of Canadian Federation of Biological Societies*, June 22-26, Winnipeg, MB (poster).
76. Scanlon, M.G., Dexter, J.E. and Biliaderis, C.G. 1987. Particle size-related physical properties of flour formed upon smooth roll grinding of hard red spring farina. *72nd Annual Meeting of American Association of Cereal Chemists*, November 1-5, Nashville, TN (oral presentation).
77. Barl, B., Biliaderis, C.G. and Murray, E.D. 1987. The role of chemical pretreatments in enzymic hydrolysis of corn husk: structure modification studies. *18th FEBS Meeting*, June 28 - July 3, Ljubljana, Yugoslavia (oral presentation).
78. Friesen, A.D., Weselake, R.J., Petkau, A., Chesney, S., Janzen, R.G., Bees, W.C.H. and Biliaderis, C.G. 1987. Production and properties of human erythrocyte, Cu²⁺, Zn²⁺ superoxide dismutase. *International Symposium on Free Radicals in Health and Disease*, October 29-31, Winnipeg, MB (poster).
79. Zawistowski, J., Biliaderis, C.G. and Murray, E.D. 1988. Isolation and properties of an acidic fraction of polyphenoloxidase from Jerusalem artichoke (*Helianthus tuberosus*, L.) tubers. *31st Annual Canadian Institute of Food Science and Technology (CIFST) Conference*, May 29- June 1, Winnipeg, MB (poster).
80. Swan, R.S. and Biliaderis, C.G. 1988. Thermophysical properties of starch hydrolyzates. *31st Annual Canadian Institute of Food Science and Technology (CIFST) Conference*, May 29 - June 1, Winnipeg, MB (poster).
81. Biliaderis, C.G. and Swan, R.S. 1988. Phase transitions of aqueous maltodextrins in relation to their composition. *11th Joint Conference of American Association of Cereal Chemists and Association of Operative Millers*, September 28-30, Winnipeg, MB (oral presentation).
82. Biliaderis, C.G. 1988. Crystallization behavior of amylose-lipid complexes. *73rd Annual Meeting of American Association of Cereal Chemists*, October 9-13, San Diego, CA (oral presentation).
83. Zawistowski, J. and Biliaderis, C.G. 1988. Dynamic rheological properties of starch gels. *73rd Annual Meeting of American Association of Cereal Chemists*, October 9-13, San Diego, CA (oral presentation).
84. Biliaderis, C.G. 1989. Non-equilibrium phase transitions of aqueous starch systems. *197th American Chemical Society Meeting*, April 9-14, Dallas, TX (invited paper - oral presentation).
85. Seneviratne, H.D. and Biliaderis, C.G. 1989. Solvent-effects on the conformational stability of amylose-monostearate complex. *32nd Annual Canadian Institute of Food Science and Technology (CIFST) Conference*, June 4-7, Quebec City, PQ (poster).
86. Mazza, G. and Biliaderis, C.G. 1989. Processing and potential uses for flaxseed gum. *32nd Annual Canadian Institute of Food Science and Technology (CIFST) Conference*, June 4-7, Quebec City, PQ (oral presentation).
87. Biliaderis, C.G. 1989. Structures and interactions of starch in foods. *International Symposium on "Starch in Human Nutrition"*, June 19-21, University of Saskatchewan, Saskatoon, SK (invited paper - oral presentation).
88. Biliaderis, C.G. 1989. Supermolecular structure and thermal behavior of amylose - monoglyceride complexes. *74th Annual Meeting of American Association of Cereal Chemists*, October 29 - November 2. Washington, DC (oral presentation).

89. Izydorczyk, M.S. Biliaderis, C.G. and Bushuk, W. 1989. Gelation studies of water-soluble pentosans and their fractions by dynamic rheometry. *74th Annual Meeting of American Association of Cereal Chemists*, October 29 - November 2. Washington, DC. This paper was selected as the outstanding paper in the Rheology Division of AACC for 1989 (oral presentation).
90. Bushuk, W. and Biliaderis, C.G. 1989. Functional properties of cereal grain carbohydrates and proteins. *IUFoST/IARC Symposium on Utilization of Food Crops*, December 11-14, FAO Headquarters, Rome, Italy (oral presentation).
91. Khan, M.M.A. and Biliaderis, C.G. 1990. Ultrafiltered skim milk retentates in yogurt making. *33rd Annual Canadian Institute of Food Science and Technology (CIFST) Conference*, June 3-6, Saskatoon, SK (oral presentation).
92. Tonogai, J. and Biliaderis, C.G. 1990. Effects of lipids on thermal and rheological properties of starch gels. *33rd Annual Canadian Institute of Food Science and Technology (CIFST) Conference*, June 3-6, Saskatoon, SK (oral presentation).
93. Dilollo, T., Alli, I., Barthakur, N. and Biliaderis, C.G. 1990. Thermal and surface properties of crystalline and non-crystalline legume seed proteins. *33rd Annual Canadian Institute of Food Science and Technology (CIFST) Conference*, June 3-6, Saskatoon, SK (oral presentation).
94. Michniewicz, J., Biliaderis, C.G. and Bushuk, W. 1990. Effect of added pentosans on some physical and technological characteristics of dough and gluten. In *4th International Workshop on Gluten Proteins*, June 27-29, Winnipeg, MB (poster).
95. Izydorczyk, M.S., Biliaderis, C.G. and Bushuk, W. 1990. Physicochemical properties of water-soluble pentosans of different wheat varieties. *75th Annual Meeting of American Association of Cereal Chemists*, October 14-18, Dallas, TX (oral presentation).
96. Biliaderis, C.G. 1990. Structure-properties of amylose-lipid complexes. *3rd International Workshop on Plant Polysaccharides, Structure and Function*, September 19-21, LeCroisic, France (poster).
97. Juliano, B.O., Perez, C.M., Villareal, C.P., Tonogai, J. and Biliaderis, C.G. 1991. Role of amylopectin in varietal differences in hardness of cooked rice and starch gels: a status report. *Cereals International 91*, September 9-13, Brisbane, Australia (oral presentation).
98. Cui, W., Eskin, N.A.M. and Biliaderis, C.G. 1991. Functional properties of mucilage from yellow mustard. *8th World Congress of Food Science and Technology*, September 29 - October 4, Toronto, ON (poster).
99. Fedeniuk, R.W., Biliaderis, C.G. and Mazza, G. 1991. Composition and properties of linseed gum. *34th Annual Canadian Institute of Food Science and Technology (CIFST) Conference*, June 16-19, Montreal, PQ (oral presentation).
100. Singh, O. and Biliaderis, C.G. 1992. The effects of water-soluble wheat arabinoxylans on dough and bread properties. *35th Annual Manitoba Agri-Forum Meeting*, January 8-9, Winnipeg, MB (poster).
101. Mazza, G., Biliaderis, C.G. and Oomah, B.D. 1992. Processing and potential use of flaxseed gum. *35th Annual Manitoba Agri-Forum Meeting*, January 8-9, Winnipeg, MB (poster).
102. Mazza, G., Biliaderis, C.G. and Oomah, B.D. 1992. Extraction and functional properties of flaxseed gum. *54th Flax Institute of the United States Conference*, January 30-31, Fargo, ND (oral presentation).
103. Prokopowich, D.J. and Biliaderis, C.G. 1992. The effect of polyhydroxy compounds on the thermal and mechanical properties of amylopectin gel networks. *35th Annual Canadian Institute of Food Science and Technology (CIFST) Conference*, May 31 - June 3, Ottawa, ON (oral presentation).
104. Przybylski, R., Eskin, N.A.M. and Biliaderis, C.G. 1992. Characterization and formation of a sediment in canola oil. *83rd American Oil Chemists' Society Annual Meeting*, May 10-14, Toronto, ON (poster).
105. Izydorczyk, M. and Biliaderis, C.G. 1992. Structural heterogeneity of water soluble arabinoxylans from wheat endosperm. *77th Annual Meeting of American Association of Cereal Chemists*, September 19-23, Minneapolis, MN (oral presentation).
106. Edwards, N.M., Izydorczyk, M., Dexter, J.E. and Biliaderis, C.G. 1992. Cooked pasta texture: Comparison of dynamic viscoelastic properties to instrumental assessment of firmness. *77th Annual Meeting of American Association of Cereal Chemists*, September 19-23, Minneapolis, MN (oral presentation).
107. Cui, W., Eskin, N.A.M. and Biliaderis, C.G. 1992. Effect of structure on the physical properties of yellow mustard (*Sinapis alba*, L.) mucilage. *77th Annual Meeting of American Association of Cereal Chemists*, September 19-23, Minneapolis, MN (oral presentation).
108. Biliaderis, C.G. 1992. Characterization of starch networks by small strain dynamic rheometry. *77th Annual Meeting of American Association of Cereal Chemists*, September 19-23, Minneapolis, MN (invited paper). This paper won the '1993 Corn Refiners Association Award' (oral presentation).
109. Mazza, G., Cui, W., Oomah, B.D. and Biliaderis, C.G. 1993. Flaxseed gums for foods and industrial applications. *36th Annual Manitoba Agri-Forum Meeting*, January 7-8, Winnipeg, MB (oral presentation).
110. Liu, H., Przybylski, R., Biliaderis, C.G. and Eskin, 1993. Sedimentation in canola oil. *36th Annual Manitoba Agri-Forum Meeting*, January 7-8, Winnipeg, MB (poster).
111. Przybylski, R., Biliaderis, C.G. and Eskin, N.A.M. 1993. Characterization of lipids in quinoa seeds. *36th Annual Manitoba Agri-Forum Meeting*, January 7-8, Winnipeg, MB (poster).
112. Liu, H., Biliaderis, C.G., Przybylski, R. and Eskin, N.A.M. 1993. Phase transitions of sediment in canola oil. *84th Annual Meeting of the American Oil Chemists' Society*, April 25-29, Anaheim, CA (oral presentation).
113. Cui, W., Mazza, G. and Biliaderis, C.G. 1993. Processing optimization and physico-chemical characteristics of flaxseed polysaccharide gums. *7th Conference of Gums and Stabilizers for the Food Industry*, July 12-16, North East Wales, Institute Wrexham, UK (oral presentation).

114. Cui, W., Eskin, N.A.M. and Biliaderis, C.G. 1993. Yellow mustard mucilage: chemical structure and rheological properties. *7th Conference of Gums and Stabilizers for the Food Industry*, July 12-16, North East Wales, Wrexham, UK. This paper won a prize award in the poster session (poster).
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116. Prokopowich, D. and Biliaderis, C.G. 1993. Effect of sugars on structure and mechanical properties of concentrated starch gels. *78th Annual Meeting of the American Association of Cereal Chemists*, October 3-7, Miami Beach, FL (poster).
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145. Vaikousi, H., Lazaridou, A., Biliaderis, C.G. and Zawistowski, J. 2005. Phase transitions of phytosterols and phytosterol-oil blends. *Medicta 2005, 7th Mediterranean Conference on Calorimetry and Thermal Analysis*, July 2-6, Thessaloniki, Greece (poster).
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147. Lazaridou, A., Vaikousi, H. and Biliaderis, C.G. 2005. Structure development in mixed-linkage (1 \rightarrow 3), (1 \rightarrow 4) β -glucan hydrogels as probed by calorimetry and small deformation dynamic rheometry. *Medicta 2005, 7th Mediterranean Conference on Calorimetry and Thermal Analysis*, July 2-6, Thessaloniki, Greece (oral presentation).
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150. Skendi, A., Papageorgiou, M. and Biliaderis, C.G. 2006. Molecular size and concentration effects of barley β -glucan supplementation on dough and bread characteristics. *Dietary fibre 2006*, June 12-14, Helsinki, Finland (poster).
151. Lazaridou, A., Biliaderis, C.G. and Vaikousi, H. 2006. Enrichment of gluten-free bread formulations with water-soluble oat β -glucan: effects on dough rheology and bread quality parameters. *Dietary fibre 2006*, June 12-14, Helsinki, Finland (poster).
152. Lazaridou, A. and Biliaderis, C.G. 2006. Effects of sugars on cryogelation of barley β -glucans. *2nd International Congress on Bioprocesses in Food Industries (ICBF 2006)*, June 18-21, Patras, Greece (poster).
153. Kristo, E. and Biliaderis, C.G. 2006. Physical properties of starch nanocrystal-reinforced pullulan films. *2nd International Congress on Bioprocesses in Food Industries (ICBF 2006)*, June 18-21, Patras, Greece (oral presentation).
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155. Kristo, E., Koutsoumanis, K.P. and Biliaderis, C.G. 2007. Thermal, mechanical and water vapor barrier properties of sodium caseinate films containing antimicrobials and their inhibitory action on *Listeria monocytogenes*. *5th International Congress in Food Technology: Consumer Protection through Food Process Improvement & Innovation in the Real World*, 9-11 March, Thessaloniki, Greece (poster).
156. Lazaridou, A., Vaikousi, H. and Biliaderis, C.G. 2007. Effects of polyols on barley β -glucan cryogelation in ice cream model systems. *5th International Congress in Food Technology: Consumer Protection through Food Process Improvement & Innovation in the Real World*, 9-11 March, Thessaloniki, Greece (poster).
157. Fustier, P., Lazaridou, A. and Biliaderis, C.G. 2007. Compression, creep and stress-relaxation testing of wheat flour and gluten-free doughs – relation to end-product properties. *5th International Congress in Food Technology: Consumer Protection through Food Process Improvement & Innovation in the Real World*, 9-11 March, Thessaloniki, Greece (poster).
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159. Vaikousi, H., Biliaderis, C.G. and Koutsoumanis, K. 2007. Development of a microbial Time Temperature Indicator (TTI) for monitoring microbiological quality of foods. *5th International Conference on Predictive Modelling in Foods: Fundamentals, State of the Art and New Horizons*, Sept. 16-19, Athens, Greece (oral presentation).
160. Kristo, E., Λαζαρίδου, Α. και Μπυλιαδέρης, Κ. 2007. Θερμομηχανικές ιδιότητες μικτών συστημάτων βιοπολυμερών. *3^ο Πανελλήνιο Συνέδριο Θερμικής Ανάλυσης*, 7-9 Δεκ., Αθήνα (poster).
161. Λαζαρίδου, Α. και Μπυλιαδέρης, Κ. 2007. Υαλώδης μετάπτωσης σε μέλια Ελληνικής προέλευσης. *3^ο Πανελλήνιο Συνέδριο Θερμικής Ανάλυσης*, 7-9 Δεκ., Αθήνα (poster).
162. Lazaridou, A., Vaikousi, H. and Biliaderis, C.G. 2008. Molecular size effects on gelation of barley and oat β -glucans. *Trends in Cereal Science and Technology: Industrial Applications*, Workshop, Dept. Food Science & Technology, Faculty of Agriculture, Aristotle University, February 4-5, Thessaloniki, Greece (poster).

163. Biliaderis, C.G. 2008. Functional polysaccharides in cereal foods. *Trends in Cereal Science and Technology: Industrial Applications*, Workshop, Dept. Food Science & Technology, Faculty of Agriculture, Aristotle University, February 4-5, Thessaloniki, Greece (oral presentation).
164. Γιαλαμάς, Χ., Μπυλιαδέρης, Κ. και Κουτσουμανής, Κ. 2008. Ανάπτυξη μιας καινοτόμου συσκευασίας με βάση την ενσωμάτωση προστατευτικής καλλιέργειας *Lactobacillus sakei* σε εδώδιμη μεμβράνη καζεϊνικού νατρίου: Μελέτη της αντιμικροβιακής δράσης και των φυσικοχημικών ιδιοτήτων. *1^ο Πανελλήνιο Συνέδριο Συσκευασίας*, 17-18 Μαρτίου, Αθήνα (oral presentation).
165. Τζουμάκη, Μ., Μαγγανάρης, Γ., Βασιλακάκης, Μ. και Μπυλιαδέρης, Κ. 2008. Εφαρμογή εδώδιμων επικαλύψεων σε βλαστούς σπαραγγιών. *1^ο Πανελλήνιο Συνέδριο Συσκευασίας*, 17-18 Μαρτίου, Αθήνα (oral presentation).
166. Ζηνοβιάδου, Κ., Κριστο Ε., Κουτσουμανής, Κ. και Μπυλιαδέρης, Κ. 2008. Φυσικές ιδιότητες και αντιμικροβιακή δράση εδώδιμων μεμβρανών από βιοπολυμερή. *1^ο Πανελλήνιο Συνέδριο Συσκευασίας*, 17-18 Μαρτίου, Αθήνα (oral presentation).
167. Βαϊκούση, Χ., Κουτσουμανής, Κ. και Μπυλιαδέρης, Κ. 2008. Ανάπτυξη ενός μικροβιακού χρονοθερμοκρασιακού δείκτη (Time Temperature Indicator) για την παρακολούθηση της ποιότητας των τροφίμων. *1^ο Πανελλήνιο Συνέδριο Συσκευασίας*, 17-18 Μαρτίου, Αθήνα (oral presentation).
168. Skendi, A., Papageorgiou, M. and Biliaderis, C.G. 2008. Rheological properties of β -glucan supplemented wheat doughs. *ICC International Conference Bosphorus 2008*, April 24-26, 2008 (poster).
169. Βαϊκούση, Χ., Κουτσουμανής, Κ. και Μπυλιαδέρης, Κ. 2008. Ανάπτυξη ενός μικροβιακού χρονοθερμοκρασιακού δείκτη (Time Temperature Indicator, TTI) για την παρακολούθηση της ποιότητας των τροφίμων. *2^ο Πανελλήνιο Συνέδριο της Διεπιστημονικής Εταιρείας Διασφάλισης Υγιεινής Τροφίμων: "Σύγχρονες διατροφικές προκλήσεις για την ασφάλεια και ποιότητα των τροφίμων"*, 6-8 Ιουνίου, Θεσσαλονίκη (oral presentation).
170. Gialamas, H., Biliaderis, C.G. and Koutsoumanis, K. 2009. Development and application of a novel packaging technology for fresh meat based on the incorporation of *Lactobacillus sakei* protective culture into a Na-caseinate edible film. *Advancing beef safety through Research and Innovation – an International Conference organized by ProsafeBeef* (European Commission Research Project – Food CT-2006-36241), March 25-26, Dublin, Ireland, 2009 (oral presentation).
171. Vaikousi, H., Biliaderis, C.G. and Koutsoumanis, K. 2009. Development of a microbial Time-Temperature Indicator (TTI) for monitoring microbiological quality of fresh meat products. *Advancing beef safety through Research and Innovation – an International Conference organized by ProsafeBeef* (European Commission Research Project - Food CT-2006-36241), March 25-26, Dublin, Ireland, 2009 (poster).
172. Zinoviadou, K., Koutsoumanis, K. and Biliaderis, C.G. 2009. Physico-chemical properties of whey protein isolate films containing oregano oil and their antimicrobial action against spoilage flora of fresh beef. *Advancing beef safety through Research and Innovation – an International Conference organized by ProsafeBeef* (European Commission Research Project – Food CT-2006-36241), March 25-26, Dublin, Ireland, 2009 (poster).
173. Zinoviadou, K., Koutsoumanis, K. and Biliaderis, C.G. 2009. Mechanical properties of whey protein isolate films containing antimicrobials and their inhibitory action on spoilage flora of fresh beef. *1st International Conference on Sustainable Postharvest and Food Technologies INOPTTEP 2009*, April 21-26, Divcibare, Serbia (poster).
174. Lazaridou, A. and Biliaderis, C.G. 2009. Structure-functionality relations of cereal β -glucans in food systems. Workshop 'Cereal β -glucans in foods - State and functionality', June 30, Vienna, Austria (oral presentation).
175. Marinopoulou A., Lazaridou, A. and Biliaderis, C.G. 2009. Fate of β -glucans during making of traditional Cretan barley rusks. *4th International Dietary Fibre Conference 2009*, July 1-3, Vienna, Austria (poster).
176. Lazaridou, A., Biliaderis, C.G. and Vaikousi, H. 2009. Structure-function relations of cereal β -glucans in food model systems. *4th International Dietary Fibre Conference 2009*, July 1-3, Vienna, Austria (poster).
177. Koutsoumanis, K., Vaikousi, H. and Biliaderis, C.G. 2009. Use of Time-Temperature-Indicators as risk management tools for *L. monocytogenes* in ready-to-eat-foods. *6th International Conference on Predictive Modelling in Foods (ICPMF)*, Sept. 8-12, Washington, D.C., USA (oral presentation).
178. Xhufi, A., Al-Tarhdeh S., Kefalas, P. and Biliaderis, C.G. 2009. Antioxidant activity of olive leaf extracts and thermal stability of oleuropein in aqueous acidic media. *6th International Conference on Instrumental Methods of Analysis (IMA 09): Modern Trends and Applications*, Oct. 4-8, Athens, Greece (poster).
179. Γιαβάσης, Ι. και Μπυλιαδέρης, Κ. 2009. Ανοσοδιεγερτικοί πολυσακχαρίτες και οι πιθανές χρήσεις τους σε βιολειτουργικά τρόφιμα. *3^ο Πανελλήνιο Συνέδριο Βιοτεχνολογίας και Τεχνολογίας Τροφίμων*, Οκτ. 15-17, Ρέθυμνο, Κρήτη (poster).
180. Zinoviadou, K.G., Koutsoumanis, K.P. and Biliaderis, C.G. 2009. Physical properties of whey protein films acting as carriers of antimicrobial agents. *3rd International Symposium "Delivery of functionality in complex food systems – Physically-inspired approaches from nanoscale to microscale"*, Oct. 18-21, Wageningen, The Netherlands (poster).
181. Lazaridou, A., Serafimidou, A., Biliaderis, C. and Tzanetakakis, N. 2010. Effect of oat β -glucan on physicochemical attributes of set yogurt containing a probiotic culture. *"Thirteenth Food Colloids 2010: On the Road ... From Interfaces to Consumers"*, 22-24 March, Granada, Spain (poster).
182. Skendi, A., Biliaderis, C.G. and Lazaridou, A. 2010. Structural variation and rheological properties of arabinoxylans from six breadmaking Greek wheat cultivars. *"Thirteenth Food Colloids 2010: On the Road...From Interfaces to Consumers"*, 22-24 March, Granada, Spain (poster).
183. Moschakis, T., Lazaridou, A., Ioannou, K. and Biliaderis, C.G. 2010. Structural properties of bovine serum albumin/chitosan coacervates. *"Thirteenth Food Colloids 2010: On the Road...From Interfaces to Consumers"*, 22-24 March, Granada, Spain (poster).
184. Amvrosiadou, S., Paraskevopoulou, A., Biliaderis, C.G. and Kiosseoglou, V. 2010. Rheological properties and aroma characteristics of mixed whey protein isolate – egg yolk or yolk plasma gels. *"Thirteenth Food Colloids 2010: On the*

- Road...From Interfaces to Consumers”, 22-24 March, Granada, Spain (poster).
185. Tzoumaki, M.V., Moschakis, T. and Biliaderis, C.G. 2010. Rheological and microstructural properties of nematic gels made of aqueous chitin nanocrystal dispersions and biopolymers. *“Thirteenth Food Colloids 2010: On the Road... From Interfaces to Consumers”*, 22-24 March, Granada, Spain (poster).
 186. Μπυλιαδέρης, Κ. 2010. Πολυσακχαρίτες δημητριακών καρπών ως λειτουργικά συστατικά τροφίμων. Χαροκόπειο Παν/μιο Αθηνών, 12 Μαΐου, Αθήνα (προσκεκλημένος ομιλητής).
 187. Biliaderis, C.G. 2010. On the dynamics of food systems – factors influencing shelf life and models of product failure *Understanding, measuring and predicting the shelf life of foods: theory and applications*, Workshop, Dept. Food Science & Technology, Faculty of Agriculture, Aristotle University, May 27-28, Thessaloniki, Greece (oral presentation).
 188. Biliaderis, C.G. 2010. Kinetic and analytical aspects of product deterioration: fundamental principles in monitoring chemical and microbiological changes in food. *Understanding, measuring and predicting the shelf life of foods: theory and applications*, Workshop, Dept. Food Science & Technology, Faculty of Agriculture, Aristotle University, May 27-28, Thessaloniki, Greece (oral presentation).
 189. Biliaderis, C.G. and Lazaridou, A. 2010. Shelf life of bakery items. *Understanding, measuring and predicting the shelf life of foods: theory and applications*, Workshop, Dept. Food Science & Technology, Faculty of Agriculture, Aristotle University, May 27-28, Thessaloniki, Greece (oral presentation).
 190. Τζουμάκη, Μ., Μοσχάκης, Θ. και Μπυλιαδέρης, Κ. 2010. Υδατικά αιωρήματα ναοκρυστάλλων χιτίνης: ικανότητα σχηματισμού πηκτής και παράγοντες που την επηρεάζουν. 3^ο Πανελλήνιο Συνέδριο της Διεπιστημονικής Εταιρείας Διασφάλισης Υγιεινής Τροφίμων: “Σύγχρονες αντιλήψεις ασφάλειας και ποιότητας τροφίμων: η σύγκλιση των επιστημών”, 4-6 Ιουνίου, Θεσσαλονίκη (oral presentation).
 191. Ζηνοβιάδου, Κ., Κουτσουμανής, Κ. και Μπυλιαδέρης, Κ. 2010. Επιμήκυνση της διάρκειας ζωής νωπού βοείου κρέατος με την εφαρμογή εδώδιμων αντιμικροβιακών μεμβρανών. 3^ο Πανελλήνιο Συνέδριο της Διεπιστημονικής Εταιρείας Διασφάλισης Υγιεινής Τροφίμων: “Σύγχρονες αντιλήψεις ασφάλειας και ποιότητας τροφίμων: η σύγκλιση των επιστημών”, 4-6 Ιουνίου, Θεσσαλονίκη (oral presentation).
 192. Μπυλιαδέρης, Κ. 2010. Λειτουργικά τρόφιμα και συστατικά τους: ιδιότητες και τεχνολογικές προκλήσεις. 3^ο Πανελλήνιο Συνέδριο της Διεπιστημονικής Εταιρείας Διασφάλισης Υγιεινής Τροφίμων: “Σύγχρονες αντιλήψεις ασφάλειας και ποιότητας τροφίμων: η σύγκλιση των επιστημών”, 4-6 Ιουνίου, Θεσσαλονίκη (oral presentation).
 193. Βάσσο, Κ., Κωνσταντοπούλου, Ε., Ζηνοβιάδου, Κ., Μοσχάκης, Θ. και Μπυλιαδέρης, Κ. 2010. Μηχανικές και φυσικοχημικές ιδιότητες μεμβρανών πρωτεϊνών ορού γάλακτος διαφορετικού πάχους. 3^ο Πανελλήνιο Συνέδριο της Διεπιστημονικής Εταιρείας Διασφάλισης Υγιεινής Τροφίμων: “Σύγχρονες αντιλήψεις ασφάλειας και ποιότητας τροφίμων: η σύγκλιση των επιστημών”, 4-6 Ιουνίου, Θεσσαλονίκη (poster).
 194. Βασιλειάδης, Β., Κολοβού, Μ.Α., Ζηνοβιάδου, Κ., Μοσχάκης, Θ. και Μπυλιαδέρης, Κ. 2010. Εφαρμογή τεχνολογίας μεμβρανών στην αναχίτιση της ανάπτυξης μυκήτων σε θρεπτικό υπόστρωμα και σε προϊόν γιαούρτης. 3^ο Πανελλήνιο Συνέδριο της Διεπιστημονικής Εταιρείας Διασφάλισης Υγιεινής Τροφίμων: “Σύγχρονες αντιλήψεις ασφάλειας και ποιότητας τροφίμων: η σύγκλιση των επιστημών”, 4-6 Ιουνίου, Θεσσαλονίκη (poster).
 195. Τζουμάκη, Μ., Μοσχάκης, Θ., Κιοσέογλου, Β. και Μπυλιαδέρης, Κ. 2010. Σταθεροποίηση γαλακτωμάτων από ναοκρυστάλλους χιτίνης. 3^ο Πανελλήνιο Συνέδριο της Διεπιστημονικής Εταιρείας Διασφάλισης Υγιεινής Τροφίμων: “Σύγχρονες αντιλήψεις ασφάλειας και ποιότητας τροφίμων: η σύγκλιση των επιστημών”, 4-6 Ιουνίου, Θεσσαλονίκη (poster).
 196. Lazaridou, A., Marinopoulou, A., Matsoukas, N.P. and Biliaderis, C.G. 2010. Effects of particle size and autoclaving on physicochemical and functional properties of dough and Cretan barley rusks. *2010 AACC International Annual Meeting*, Oct. 24-27, Savannah, Georgia, USA (oral presentation).
 197. Lazaridou, A., Papoutsi, Z., Biliaderis, C.G. and Moutsatsou, P. 2010. Impact of molecular structure of cereal β -glucans on anti-inflammatory activity in human aortic endothelial cells. *2010 AACC International Annual Meeting*, Oct. 24-27, Savannah, Georgia, USA (poster).
 198. Zinoviadou, K.G., Dergiade, I.N., Gougouli, M., Koutsoumanis K.P., Biliaderis, C.G. and Moschakis, T. 2011. Investigating the effect of various antimicrobial agents on the growth of *Penicillium expansum* under different storage conditions. *IDF International Symposium on Sheep, Goat and other non-Cow Milk*, May 16-18, Athens, Greece (poster).
 199. Zinoviadou, K.G., Biliaderis, C.G. and Moschakis, T. 2011. Potential use of whey protein edible films in yoghurt and yoghurt-related products to overcome syneresis events. *IDF International Symposium on Sheep, Goat and other non-Cow Milk*, May 16-18, Athens, Greece (poster).
 200. Zinoviadou, K.G., Koutsoumanis, K.P. and Biliaderis, C.G. 2011. Biopolymer-based films as carriers of antimicrobial agents. *11th International Congress on Engineering and Food: Food Process Engineering in a Changing World, ICEF11*, May 22-26, Athens, Greece (oral presentation).
 201. Tzoumaki, M.V., Moschakis, T., Kiosseoglou, V. and Biliaderis, C.G. 2011. Chitin nanocrystal o/w stabilized emulsions. *11th International Congress on Engineering and Food: Food Process Engineering in a Changing World, ICEF11*, May 22-26, Athens, Greece (oral presentation).
 202. Moschakis, T., Lazaridou, A., and Biliaderis, C.G. 2011. Using particle tracking to probe the local dynamics of barley β -glucan solutions. *11th International Congress on Engineering and Food: Food Process Engineering in a Changing World, ICEF11*, May 22-26, Athens, Greece (oral presentation).
 203. Zinoviadou, K.G., Moschakis, T., Kiosseoglou, V. and Biliaderis, C.G. 2011. Impact of emulsifier-polysaccharide interactions on the stability and rheology of stabilized oil-in-water emulsions. *11th International Congress on Engineering and Food: Food Process Engineering in a Changing World, ICEF11*, May 22-26, Athens, Greece (poster).

204. Tzoumaki, M.V., Moschakis, T. and Biliaderis, C.G. 2011. Chitin nanocrystal dispersions: rheological and microstructural properties. *11th International Congress on Engineering and Food: Food Process Engineering in a Changing World, ICEF11*, May 22-26, Athens, Greece (poster).
205. Patsioura, A., Gekas, V., Lazaridou, A. and Biliaderis, C. 2011. Kinetics of heterogeneous amylolysis in oat flour and characterization of hydrolyzates. *11th International Congress on Engineering and Food: Food Process Engineering in a Changing World, ICEF11*, May 22-26, Athens, Greece (poster).
206. Zinoviadou, K.G., Scholten, E., Moschakis, T. and Biliaderis, C.G. 2011. Emulsions with molecular complexes at interfaces exhibit increased physical stability. *4th International Symposium, Delivery of Functionality in Complex Food Systems, Physically-Inspired Approaches from the Nanoscale to the Microscale*, August 21-24, 2011, Guelph, Ontario, Canada (oral presentation).
207. Zinoviadou, K.G., Scholten, E., Moschakis, T., Kiosseoglou, V. and Biliaderis, C.G. 2011. Emulsions stabilised by sodium caseinate-chitosan complexes with increased stability over Environmental Stresses. *7th Nizo Dairy Conference, Flavour and texture; innovations in dairy*. September 21-23, Papendal, The Netherlands (oral presentation).
208. Ματσακίδου, Α., Μπυλιαδέρης, Κ. και Κιοσέογλου, Β. 2011. Αξιοποίηση ελαιωσσωμάτων για την παρασκευή εδώδιμων νανοσύνθετων μεμβρανών καζεϊνικού νατρίου. *21^ο Πανελλήνιο Συνέδριο Χημείας*, 9-12 Δεκεμβρίου, Θεσσαλονίκη (προφορική παρουσίαση).
209. Zinoviadou, K.G., Scholten, E., Moschakis, T. and Biliaderis, C.G. 2012. Emulsions stabilised by molecular complexes exhibit increased physical stability. *Food Colloids 2012 - Creation and breakdown of structure*, April 16-18, Copenhagen, Denmark (poster presentation).
210. Tzoumaki, M.V., Moschakis, T., Scholten, E. and Biliaderis C.G. 2012. Chitin nanocrystal o/w stabilized emulsions: Physicochemical properties and lipid digestion. *Food Colloids 2012 - Creation and breakdown of structure*, April 16-18, Copenhagen, Denmark (oral presentation).
211. Moschakis, T., Tzoumaki, M.V., Zinoviadou, K.G., Scholten, E. and Biliaderis, C.G. 2012. Using chitosan and chitin nanocrystals to enhance the stability of emulsions under various stresses. *Structure design in emulsions and foams*, Oct. 15-16, Lunteren, Netherlands (oral presentation).
212. Fotiou, M., Michaelidou, A.M., Athanasiadis, A.P., Menexes, G., Koulourida, V., Biliaderis, C.G. and Tarlatzis, B.C. 2012. Second trimester amniotic fluid metabolites as early biomarkers of neonatal growth – preliminary results. *Workshop on Holistic Analytical Technologies for BioMedical, Food and Plant Sciences*, November 9-11, 2012, Athens, Greece (poster).
213. Lazaridou, A., Marinopoulou, A., Matsoukas, N. P. and Biliaderis C. G. 2013. Effect of particle size and hydrothermal processing of flour on nutritional functionality of barley rusks as evaluated by *in vitro* digestion assays. *2nd International Conference on Food Digestion, 2ndICFD*, March 6-8, Madrid, Spain (poster).
214. Tzoumaki, M., Vasilakakis, M. and Biliaderis, C.G. 2013. Postharvest treatment of white asparagus (*Asparagus officinalis*) with edible coatings. *International Symposium "Horticulture – Science, Quality, Diversity and Harmony"*, May 24th-26th, Iasi, Romania (poster).
215. Vouris, D., Lazaridou, A. and Biliaderis, C.G. 2013. Effect of flour particle size on rheology and starch gelatinization of wheat doughs. *Cereals and Europe - Spring Meeting 2013, "Unlocking the full potential of cereals: challenges for science based innovation"*, May 29-31, Leuven, Belgium (poster).
216. Lazaridou, A., Marinopoulou, A., Matsoukas, N.P. and Biliaderis C.G. 2013. Functional properties of traditional Cretan barley rusks from flour differing in particle size. *Cereals and Europe - Spring Meeting 2013, "Unlocking the full potential of cereals: challenges for science based innovation"*, May 29-31, Leuven, Belgium (poster).
217. Virgiliou, C., Fotiou, M., Michaelidou, A., Athanasiadis, A.P., Menexes, G., Koulourida, V., Biliaderis, C.G., Tarlatzis, B.C. and Theodoridis, G. 2013. HPLC and LC-MS/MS for the detection of early biomarkers of neonatal growth in human amniotic fluid. *39th International Symposium on High-Performance-Liquid-Phase Separations and Related Techniques (HPLC2013)*, June 16-20, Amsterdam, The Netherlands (poster).
218. Fotiou, M., Georganta, G., Tsakoumaki, F., Michaelidou, A.-M., Athanasiadis, A.P., Menexes, G., Ganidou, M., Theodoridis, G., Biliaderis, C.G. and Tarlatzis, B. 2013. Second trimester amniotic fluid amino acid levels in relation to maternal pre-pregnancy Body Mass Index. *XI World Congress of Perinatal Medicine*, June 19-22, Moscow, Russia (poster).
219. Athanasiadis, A.P., Zoumpoulakis, P., Michaelidou, A.-M., Fotakis, C., Fotiou, M., Tsakoumaki, F., Georganta, G., Menexes, G., Ganidou, M., Theodoridis, G., Biliaderis, C.G. and Tarlatzis, B. 2013. Gestational age and maternal pre-pregnancy body mass index: potential determinants of human amniotic fluid metabolic profile. *XI World Congress of Perinatal Medicine*, June 19-22, Moscow, Russia (poster).
220. Marantelou, C., Seitanidou, M., Koidis, C., Kassavetis, S., Karamanidis, S., Biliaderis, C. and Logothetidis, S. 2013. Preparation, characterization and physical properties of cellulose nanocrystals (CNCs) in dispersions and biopolymer films. *10th International Conference on Nanosciences & Nanotechnologies – NN13*, July 9 – 12, Thessaloniki, Greece (poster).
221. Irakli, M., Samanidou, V., Katsantomnis, D., Biliaderis, C.G. and Papadoyannis, I. 2013. Phytochemical profiles and antioxidant capacity of pigmented and non-pigmented genotypes of rice (*Oryza sativa* L.). *8th International Conference on Instrumental Methods of Analysis: Modern Trends and Applications (IMA 13)*, Sept. 15-19, Thessaloniki, Greece (poster).

222. Lazaridou, A., Biliaderis, C.G., Syllaidopoulos, A. and Christidis, P. 2013. Functional and sensory evaluation of sugar-free biscuits enriched in barley β -glucan according to new EFSA's health claims. *AACC International Annual Meeting*, Sept. 29 – Oct. 3, Albuquerque, New Mexico, USA (poster).
223. Vouris, D., Lazaridou, A. and Biliaderis, C.G. 2013. Impact of jet milling on physical properties of wheat flour doughs. *AACC International Annual Meeting*, Sept. 29 – Oct. 3, Albuquerque, New Mexico, USA (poster – oral presentation).
224. Mygdalia, A., Lazaridou, A. and Biliaderis, C.G. 2013. A submerged chick pea fermentation extract used as leavening agent for improving quality of gluten-free breads. *AACC International Annual Meeting*, Sept. 29 – Oct. 3, Albuquerque, New Mexico, USA (poster – oral presentation).
225. Biliaderis, C.G., Tzoumaki, M., Moschakis, T. and Scholten, E. 2013. Chitin nanocrystals as structuring particles in food colloidal systems. *5th International Symposium on "Delivery of Functionality in Complex Food Systems"*, Sept. 30 – Oct. 3, Haifa, Israel (oral presentation).
226. Biliaderis, C.G., Bosnea, L. A. and Moschakis, T. 2013. Improving the viability of probiotic bacteria under simulated gastrointestinal conditions by microencapsulation through complex coacervation. *5th International Symposium on "Delivery of Functionality in Complex Food Systems"*, Sept. 30 – Oct. 3, Haifa, Israel (poster).
227. Bosnea, L., Fanourakis, S., Moschakis, T. and Biliaderis, C.G. 2013. Whey protein- gum arabic coacervates as microencapsulation matrix for *L. paracasei*: Effect of biopolymer composition on cell viability. *International Conference on Environment, Health and Industrial Biotechnology, BioSangam-2013*, November 21-23, Allahabad, India (Poster). 3rd Award - Poster Competition.
228. Bosnea, L., Moschakis, T. and Biliaderis, C.G. 2013. Microencapsulation of probiotic bacteria in biopolymer- based complexes. *International Conference on Advances in Biotechnology and Bioinformatics, ICABB-2013 & X Convention of the Biotech Research Society*, November 25-27, Pune, India (invited lecture).
229. Bosnea, L., Moschakis, T., Biliaderis, C.G. and Nigam Poonam, S. 2013. Studies on viability and technological properties of lactobacillus isolated from traditional greek dairy products. *International Conference on Advances in Biotechnology and Bioinformatics, ICABB-2013 & X Convention of the Biotech Research Society*, November 25-27, Pune, India (invited lecture).
230. Moschakis, T. and Biliaderis, C.G. 2014. Modification of interfacial properties of emulsions to enhance the physical stability and functionality under different stresses. *The Nano, Micro, Macro confluence in food structure for health, wellness and pleasure*, Meeting of Cost Action FA 1001, Febr. 27-28, Bucharest, Romania (oral presentation).
231. Biliaderis, C.G., Bosnea, L.A. and Moschakis, T. 2014. Microencapsulation of a probiotic *Lactobacillus paracasei* strain using complex coacervates of whey protein isolate and gum arabic. *The Nano, Micro, Macro confluence in food structure for health, wellness and pleasure*, Meeting of Cost Action FA 1001, Febr. 27-28, Bucharest, Romania (poster).
232. Moschakis, T., Chantzios, N. and Biliaderis, C.G. 2014. Microstructure and microrheology of w/w emulsions containing sodium caseinate and locust bean gum. *15th Food Colloids Conference 2014*, April 16-18, Karlsruhe, Germany (oral presentation).
233. Moschakis, T., Bosnea, L.A. and Biliaderis, C.G. 2014. Enhanced viability of microencapsulated lactobacillus paracasei in complex coacervates. *15th Food Colloids Conference 2014*, April 16-18, Karlsruhe, Germany (poster).
234. Moschakis, T., Lazaridou, A. and Biliaderis, C.G. 2014. Exploring the local dynamics of β -glucan solutions with different molecular characteristics by using particle tracking microrheology. *15th Food Colloids Conference 2014*, April 16-18, Karlsruhe, Germany (poster).
235. Bosnea, L., Moschakis, T. and Biliaderis, C.G. 2014. Optimization of probiotic microencapsulation by whey protein-gum arabic complex coacervation and effects of trehalose and inulin on cell viability during freeze drying. *12th International Hydrocolloids Conference (IHC)*, May 5-9, Taipei, Taiwan (poster).
236. Lazaridou, A. and Biliaderis, C.G. 2014. Phase separated cereal beta-glucan / milk protein systems in model and real dairy products. *12th International Hydrocolloids Conference (IHC)*, May 5-9, Taipei, Taiwan (poster).
237. Lazaridou, A., Kritikopoulou, K. and Biliaderis, C.G. 2014. Barley beta-glucan cryostructures as encapsulation matrices for controlled delivery systems. *12th International Hydrocolloids Conference (IHC)*, May 5-9, Taipei, Taiwan (oral presentation).
238. Fotakis, C., Fotiou, M., Chatzioannou, A.C., Zoumpoulakis, P., Michaelidou, A.M., Menexes, G., Athanasiadou, N., Kyrkou, C., Tsakoumaki, F., Gika, H., Athanasiadis, A.P., Theodoridis, G., Biliaderis, C.G. and Tarlatzis, A.C. 2014. Dietary patterns are reflected in the metabolic profiles of second trimester maternal blood and amniotic fluid. *XXIV European Congress of Perinatal Medicine*, June 4 – 7, Florence, Italy (poster).
239. Lazaridou, A., Vouris, D., Biliaderis, C.G., Zoumpoulakis, P. 2014. Impact of jet-milling on physicochemical properties of wheat flour, dough and breads. *AACC International Annual Meeting*, Oct. 5-8, Providence, Rhode Island, U.S.A. (oral presentation).
240. Gkountenoudi-Eskitzi, I., Lazaridou, A., Goula, A. M. and Biliaderis, C.G. 2014. Development of gluten-free breads enriched with chickpea and acorn flours using response surface methodology. *AACC International Annual Meeting*, Oct. 5-8, Providence, Rhode Island, U.S.A. (poster).
241. Biliaderis, C.G., Bosnea, L. and Moschakis, T. 2014. Complex coacervation as a potential microencapsulation technique of probiotics. *1st Congress on Food Structure Design*, Oct. 15-17, Porto, Portugal (poster).
242. Biliaderis, C.G., Chantzios, N. and Moschakis, T. 2014. Particle tracking microrheology in a phase separated system of sodium caseinate and locust bean gum. *1st Congress on Food Structure Design*, Oct. 15-17, Porto, Portugal (poster).

243. Gkountenoudi-Eskitzi, I., Lazaridou, A., Irakli, M., Bosnea, L. and Biliaderis, C.G. 2014. Evaluation of phenolic compounds and antioxidant activity of gluten-free bread formulations enriched with acorn and chickpea flour. *International Conference on Emerging Trends in Biotechnology*, Nov. 6-9, New Delhi, India (poster).
244. Bosnea, L.A., Moschakis, T. and Biliaderis, C.G. 2014. Enhanced viability of microencapsulated *Lactobacillus* strains in complex coacervates. *International Conference on Emerging Trends in Biotechnology*, Nov. 6-9, New Delhi, India (invited lecture).
245. Bosnea, L.A., Biliaderis, C.G., Moschakis, T. and Nigam, P. 2014. Technological properties of lactobacilli isolated from traditional Greek dairy products. *International Conference on Emerging Trends in Biotechnology*, Nov. 6-9, New Delhi, India (invited lecture).
246. Gkountenoudi-Eskitzi, I., Lazaridou, A. and Biliaderis, C.G. 2015. *In vitro* starch digestibility and *in vivo* glycemic response of gluten-free bread enriched with chickpea and acorn flours. *4th International Conference on Food Digestion*, 4thICFD, March 17-19, Naples, Italy (poster).
247. Perez-Quirce S., Lazaridou A., Biliaderis C.G. and Ronda, F. 2015. Impact of oat β -glucan molecular weight on viscoelastic behavior of gluten-free rice-based doughs. *6th International Dietary Fibre Conference 2015, From Fibre Functionality to Health*, June 1-3, Paris, France (oral presentation).
248. Aspidou, Z., Vasileiadis, T., Mygdalia, A., Dourvanidis, D., Moschakis, T., Biliaderis, C.G. and Koutsoumanis, K. 2015. Smart packaging technology: Edible films with probiotic bacteria incorporated. *2nd International Conference on Food and Biosystems Engineering*, July 28-31, Mykonos Island, Greece (poster).
249. Gougouli, M., Kakagianni, M., Aspidou, Z., Moschakis, T., Biliaderis, C.G. and Koutsoumanis, K. 2015. Microencapsulation of probiotic cultures for use in dairy and meat products. *2nd International Conference on Food and Biosystems Engineering*, July 28-31, Mykonos Island, Greece (poster).
250. Athanasiadis, A.P., Fotakis, C., Tsiaka, T., Athanasiadou, E., Kyrkou, C., Dimitropoulou, A., Tsakoumaki, F., Fotiou, M., Zoumpoulakis, P., Menexes, G., Michaelidou, A.M., Biliaderis, C.G. and Tarlatzis, B. 2015. Reflection of intake of energy generating nutrients in the 2nd trimester amniotic fluid metabolic profile. *14th World Congress in Fetal Medicine*, 21-25 June, Iraklion, Crete, Greece (poster).
251. Fotiou, M., Fotakis, C., Athanasiadou, E., Tsakoumaki, F., Kyrkou, C., Tsiaka, T., Dimitropoulou, A., Zoumpoulakis, P., Tarlatzis, B.C., Biliaderis, C.G., Michaelidou, A.M. and Athanasiadis, A.P. 2015. Maternal dietary protein intake is reflected in the metabolic profile of second trimester amniotic fluid – an NMR-omics approach. *12th World Congress of Perinatal Medicine*, November 3-6, Madrid, Spain (oral presentation, invited).
252. Dourvanidis, D., Moschakis, T. and Biliaderis, C.G. 2015. Microencapsulation of probiotic *Lactobacillus paracasei* (E6) strain by complex coacervation and subsequent ionotropic gelation. *29th EFFoST International Conference: Food Science Research and Innovation – Delivering sustainable solutions to the global economy and society*, EFFoST 2015, Nov. 10-12, Athens, Greece (oral presentation).
253. Kakagianni, M., Gougouli, M., Aspidou, Z., Vasileiadis, T., Moschakis, T., Biliaderis, C.G. and Koutsoumanis, K. 2015. Microencapsulation of probiotics in novel delivery systems for their application in food products. *29th EFFoST International Conference: Food Science Research and Innovation – Delivering sustainable solutions to the global economy and society*, EFFoST 2015, Nov. 10-12, Athens, Greece (poster).
254. Bosnea, L., Moschakis, T. and Biliaderis, C.G. 2015. Improved viability of microencapsulated *Lactobacillus* strains in complex coacervates. *29th EFFoST International Conference: Food Science Research and Innovation – Delivering sustainable solutions to the global economy and society*, EFFoST 2015, Nov. 10-12, Athens, Greece (poster).
255. Fotiou, M., Fotakis, C., Athanasiadou, E., Tsakoumaki, F., Kyrkou, C., Tsiaka, T., Dimitropoulou, A., Zoumpoulakis, P., Tarlatzis, B.C., Biliaderis, C.G., Michaelidou, A.M. and Athanasiadis, A.P. 2015. Maternal habitual dietary protein intake is reflected in second trimester amniotic fluid, serum, and urine NMR metabolic profiles. *6th Congress of South East European Society of Perinatal Medicine*, December 4-6, Zagreb, Croatia (poster).
256. Fotiou, M., Fotakis, C., Tsakoumaki, F., Kyrkou, C., Athanasiadou, E., Tsiaka, T., Chatziioannou, A.-C., Dimitropoulou, A., Menexes, G., Theodoridis, G., Tarlatzis, B.C., Biliaderis, C.G., Athanasiadis, A.P., Zoumpoulakis, P. and Michaelidou, A.M. 2016. Exploring the link between maternal dietary protein intake and the metabolic profile of second trimester amniotic fluid. *4th Workshop on Holistic Analytical Methods for System Biology Studies*, April 17-19, Thessaloniki, Greece (poster).
257. Biliaderis, C.G., Bosnea, L.A. and Moschakis, T. 2016. Enhancing the viability of probiotics under adverse environmental conditions by post culture in biopolymer coacervate matrices. *13th International Hydrocolloids Conference*, May 16-20, Guelph, Ontario, Canada (poster).
258. Biliaderis, C.G., Dergiade, I., Katsanidis, E. and Moschakis, T. 2016. Modulating the functional properties of phytosterols by emulsification and using organogels: application in a model yoghurt system. *13th International Hydrocolloids Conference*, May 16-20, Guelph, Ontario, Canada (poster).
259. Fotiou, M., Fotakis, C., Tsakoumaki, F., Kyrkou, C., Athanasiadou, E., Tsiaka, T., Chatziioannou, A.C., Dimitropoulou, A., Menexes, G., Theodoridis, G., Tarlatzis, B.C., Biliaderis, C.G., Athanasiadis, A.P., Zoumpoulakis, P. and Michaelidou, A.M. 2016. Exploring the link between maternal dietary protein intake and the metabolomic profile of second trimester amniotic fluid. *XXV European Congress of Perinatal Medicine*, June 15-18, Maastricht, the Netherlands (poster).
260. Biliaderis, C.G. and Lazaridou, A. 2016. Cell wall polysaccharides from cereal grains as functional ingredients in formulated food products: structure-function relations. *XIV Cell Wall Meeting*, June 12-17, Chania, Crete, Greece (oral presentation).

261. Skendi, A., Biliaderis, C.G. and Zoumpoulakis, P. 2016. Structure-property relations of hydrogels made from wheat cell wall arabinoxylans by either Cu⁺² ions or enzyme-catalyzed oxidation. *XIV Cell Wall Meeting*, June 12-17, Chania, Crete, Greece (poster).
262. Drosou, C., Krokida, M., Biliaderis, C. 2016 Characterization of the morphology of food-grade electrospun fibers from whey protein and pullulan blends obtained by electrospinning. *NANOTECH2016 – International Conference on Nanotechnology Applications*, 26 - 27 September, Valencia, Spain (poster).
263. Mourtzinos, I., Anastasopoulou, E., Petrou, A., Grigorakis, S., Makris, D. and Biliaderis, C.G. 2016. Optimization of a green method for the recovery of high-added value polyphenols from olive leaf using cyclodextrins. *III International Congress on Food Quality and Safety*, Oct. 25-27, Novi Sad, Serbia (oral presentation).
264. Moschakis, T., Dergiade, I., Katsanidis, E. and Biliaderis, C.G. 2016. Enhancing phytoesterol solubility and rheological properties by emulsification and organogelation: application in a model yoghurt system. *III International Congress on Food Quality and Safety*, Oct. 25-27, Novi Sad, Serbia (oral presentation).
265. Lazaridou, A., Tananaki, C., Polatidou, K. and Biliaderis, C.G. 2016. Kinetics of production of creamed honey from unblended Greek varieties. *III International Congress on Food Quality and Safety*, Oct. 25-27, Novi Sad, Serbia (poster).
266. Dapčević-Hadnađev, T., Hadnađev, M., Lazaridou, A., Moschakis, T. and Biliaderis, C.G. 2016. Physicochemical properties of hemp (*Cannabis sativa L.*) protein isolates: effects of isolation technique and conditions. *III International Congress on Food Quality and Safety*, Oct. 25-27, Novi Sad, Serbia (oral presentation).
267. Lazaridou, A. and Biliaderis, C.G. 2017. Analytical tools for exploring functionality of cereal fibers in foods. *EUROFINS Symposium “Carbohydrates in Food, Pet Foods and Feed”*, March 27, Utrecht, The Netherlands (invited presentation).
268. Katsanidis, E., Moschakis, T., Lazaridou, A., Biliaderis, C.G., Kouzounis, D. 2017. Lipid structuring as a means for *trans* and saturated fat reduction. *5th Intern. Conference “Sustainable Postharvest and Food technologies – INOPTTEP 2017”*, April 23-38, Vršac, Serbia (invited oral presentation).
269. Δρόσου, Χ., Κροκίδα, Μ., Μπυλιαδέρης, Κ. 2017 Ανάπτυξη καινοτόμων νανο-ινών μέσω της ηλεκτροστατικής ινοποίησης (electrospinning) από μίγματα πρωτεΐνης ορού γάλακτος και πουλλουλάνης για την ενθυλάκωση β-καροτενίου. *11^ο Πανελλήνιο Συνέδριο Χημικής Μηχανικής*, 25- 27 Μαΐου, Θεσσαλονίκη (poster).
270. Mourtzinos, I., Ignatiadis, A., Topalidou, K., Grigorakis, S., Makris, D., Moschakis, T, Biliaderis, C.G. 2017. Optimization of a green method for the recovery of polyphenols from onion solid wastes. *5th International Conference on Sustainable Solid Waste Management*, June 21-24, Athens, Greece (oral presentation).
271. Drosou, C., Krokida, M., Biliaderis, C. 2017 Encapsulation of β-carotene in food grade nanofibers by coaxial electrospinning. *IMA-2017 - 10th International Conference on Instrumental Methods of Analysis*, September 17-21, Heraklion, Greece (poster).
272. Dimitropoulou A., Fotakis C., Fotiou M., Tsakoumaki F., Kyrkou C., Menexes G., Athanasiadis A.P, Biliaderis C.G., Zoumpoulakis P., Michaelidou A.M. 2017. Exploring the link between the circulatory and excreted metabolome during pregnancy – a pilot study. *3rd IMEKOFOODS. Metrology Promoting Harmonization & Standardization in Food & Nutrition*, October 1–4, Thessaloniki, Greece (poster).
273. Fotiou, M., Kyrkou, C., Tsakoumaki, F., Dimitropoulou, A., Virgiliou, C., Fotakis, C., Athanasiadou, E., Loukri, A., Papadopoulos, S., Stamkopoulos, A., Gika, H., Theodoridis, G., Athanasiadis, A.P., Biliaderis, C.G., Zoumpoulakis, P., Michaelidou, A.M. 2017. A pilot study to explore the link between habitual diet and urinary biomarkers during pregnancy. *3rd IMEKOFOODS. Metrology Promoting Harmonization & Standardization in Food & Nutrition*, October 1–4, Thessaloniki, Greece (oral presentation).
274. Mourtzinos, I., Prodromidis, P., Makris, D., Biliaderis, C.G., Moschakis, T. 2017. 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*, October 1–4, Thessaloniki, Greece (oral presentation).
275. Λεοντάρη, Α., Ματσακίδου, Α., Μπυλιαδέρης, Κ., Κιοσέογλου, Β. 2017. Ρεολογική συμπεριφορά πηκτωματοποιητικών ιδιοτήτων υδατικού εκχυλίσματος από φύτρο αραβοσίτου. *1^ο Συνέδριο Χημείας Μεταπτυχιακών και Προπτυχιακών Φοιτητών Α.Π.Θ.*, Νοεμβ. 10-12, Θεσσαλονίκη (προφορική παρουσίαση).
276. Moschakis, T., Nikolaidis, A., Andreadis, M., Papagiannopoulos, A., Biliaderis, C.G. 2018. Effect of ethanol on the formation of whey protein cold-set gels and nano-, micro-particles. *17th Food Colloids Conference: Application of soft matter concepts*, April 8-11, Leeds, UK (oral presentation).
277. Anastasopoulou, E., Petrou, A., Makris, D., Biliaderis C.G., Mourtzinos, I. 2018. Cyclodextrins as co-solvents for the extraction of polyphenols from olive leaf. *6th International Conference on Sustainable Solid Waste Management*, June 13–16, Naxos Island, Greece (oral presentation).
278. Dimopoulou, M., Hatzikamari, M., Albertin, W., Soufleros, E.H., Biliaderis, C.G. 2018. The origin of *Brettanomyces bruxellensis* in Greek wine. *International symposium of Unesco*, June 23-26, in Crete, Greece (oral presentation).
279. Christofi, M.N., Mourtzinos, I., Drogoudi, P., Lazaridou, A., Biliaderis, C., Manganaris, G.A. 2018. Elaboration of protocols to define sensorial attributes and mechanical properties of canned peaches. *XXX International Horticultural Sciences Congress*. August 12-16, Instabul, Turkey (oral presentation).
280. Tsitlakidou, P., Mourtzinos, I., Biliaderis, C. 2018. Sensory perception and bitterness masking of olive polyphenols fortified mayonnaise. *30th International Symposium on the Chemistry of Natural Products*, November 25-29, Athens, Greece (poster).
281. Δρόσου, Χ., Κροκίδα, Μ., Μπυλιαδέρης, Κ. 2019. Κινητική μελέτη υποβάθμισης εγκλεισμένου β-καροτενίου σε ίνες από μίγματα πρωτεΐνης ορού γάλακτος και πουλλουλάνης μέσω της μεθόδου ηλεκτροστατικής ινοποίησης (electrospinning). *12ο Πανελλήνιο Επιστημονικό Συνέδριο Χημικής Μηχανικής*, Μαΐος 29 - 31, Αθήνα (προφορική παρουσίαση).

282. Valamoti, S.-M., Petridou, C., Heiss, A.G., Azorin, M.-B., Stika, H.-P., Fiorentino, G., Primavera, M., Biliaderis, C.G., Lazaridou, A., Sereti, V., Fyntikoglou, V., Symponis, K., Papadopoulou, L. 2019. Sitos: an interdisciplinary investigation of 'cereal food' in the ancient Greek world integrating literary sources, experimentation, food science, archaeobotany and scanning electron microscopy. *18th Conference of the International Workgroup for Palaeoethnobotany*, June 3-8, Lecce, Italy (oral presentation).
283. Soniadis, A., Biliaderis, C.G. Zampouni, K., Moschakis, T., Lazaridou, A., Katsanidis, E. 2019. Physicochemical properties of olive oil oleogels structured with monoglycerides. *1st Intern. Conference on Advanced Production and Processing (ICAPP)*, Oct. 10-11, Novi Sad, Serbia (poster).
284. Zampouni, K., Biliaderis, C.G., Soniadis, A., Lazaridou, A., Moschakis, T., Katsanidis, E. 2019. *1st Intern. Conference on Advanced Production and Processing (ICAPP)*, Oct. 10-11, Novi Sad, Serbia (poster).
285. Kokkinomagoulos, E., Kandyliis, P., Biliaderis, C.G. 2019. Evaluation of antioxidant capacity and physicochemical characteristics of wines based on pomegranate juice. *12th Intern. Scientific and Professional Conference with Food to Health*, Oct. 24-25th, Osijek, Croatia (poster).
286. Wagner, J., Prodromidis, P., Kandyliis, P., Katsanidis, E. Biliaderis, C.G., Moschakis, T. 2019. Production of a functional whey cheese with phytosterols. *12th Intern. Scientific and Professional Conference with Food to Health*, Oct. 24-25th, Osijek, Croatia (poster).
287. Wagner, J., Maras, A., Prodromidis, P., Kandyliis, P., Lazaridou, A., Biliaderis, C.G., Moschakis, T. 2019. Production of a novel whey cheese by using complex coacervation. *12th Intern. Scientific and Professional Conference with Food to Health*, Oct. 24-25th, Osijek, Croatia (poster).
288. Kotsiou, K., Lazaridou, A., Biliaderis, C.G. 2019. Fortification of wheat bread with flours from processed legume seeds and impact on product quality attributes. *33rd EFFoST International Conference: Sustainable Food Systems - Performing by Connecting*, Nov. 12-14th, Rotterdam, The Netherlands (oral presentation).
289. Lazaridou, A., Gidari - Gounaridou, C., Kotsiou, K., and Biliaderis, C.G. 2019. Impact of dry sourdough from chickpea fermentation extract on quality characteristics of gluten-free bread. *33rd EFFoST International Conference: Sustainable Food Systems - Performing by Connecting*, Nov. 12-14th, Rotterdam, The Netherlands (poster).
290. Prodromidis, P., Wagner, J., Sereti, V., Biliaderis, C.G., Katsanidis, E., Moschakis, T. 2020. Effect of Tween 20 on the thermomechanical properties and microstructure of vegetable oil systems structured with monoglyceride. ISEKI Food Association e-conference (Vienna Austria) "*Food Quality and Texture in Sustainable Production and Healthy Consumption*", November 18-19 (oral presentation).
291. Andeadis, M., Wagner, J., Biliaderis, C.G., Moschakis, T. 2020. Effect of salt on heat-induced gelation of ethanol denatured whey proteins. ISEKI Food Association e-conference (Vienna Austria) "*Food Quality and Texture in Sustainable Production and Healthy Consumption*", November 18-19 (oral presentation).
292. Prodromidis, P., Mourtzinis, I., Wagner, J., Kokkinomagoulos, E., Kandyliis, P., Sereti, V., Zampouni, K., Katsanidis, E., Lazaridou, A., Biliaderis, C.G., Moschakis, T. 2020. Use of phenol-rich red onion skin waste extracts as natural colorants in yoghurt-like products. ISEKI Food Association e-conference (Vienna Austria) "*Food Quality and Texture in Sustainable Production and Healthy Consumption*", November 18-19 (oral presentation).
293. Solomakou, N., Wagner, J., Biliaderis, C.G., Moschakis, T. 2020. Extraction of oil bodies (oleosomes) from Cannabis sativa L. as a dairy substitute. ISEKI Food Association e-conference (Vienna Austria) "*Food Quality and Texture in Sustainable Production and Healthy Consumption*", November 18-19 (oral presentation).
294. Kokkinomagoulos, E., Kandyliis, P., Prodromidis, P., Sereti, V., Zampouni, K., Wagner, J., Katsanidis, E., Lazaridou, A., Moschakis, T., Biliaderis, C.G. 2020. Impact of yeast strain, fermentation temperature and sugar content on pomegranate alcoholic beverage production and characteristics. ISEKI Food Association e-conference (Vienna Austria) "*Food Quality and Texture in Sustainable Production and Healthy Consumption*", November 18-19 (oral presentation).
295. Charitou, G., Prodromidis, P., Wagner, J., Biliaderis, C.G., Moschakis, T. 2020. The effect of whey protein microgel particles on the physicochemical properties of yogurt-type products. ISEKI Food Association e-conference (Vienna Austria) "*Food Quality and Texture in Sustainable Production and Healthy Consumption*", November 18-19 (oral presentation).
296. Kotsiou, K., Sacharidis, D.D., Lazaridou, A., Biliaderis, C.G. 2020. Rheological, textural and sensorial characteristics of wheat dough and bread formulations fortified with yellow split pea. ISEKI Food Association e-conference (Vienna Austria) "*Food Quality and Texture in Sustainable Production and Healthy Consumption*", November 18-19 (poster).
297. Lazaridou, A., Keramari, S., Sereti, V., Biliaderis, C.G. 2020. Impact of sourdough from a commercial starter culture on gluten free rice breads supplemented with chickpea. ISEKI Food Association e-conference (Vienna Austria) "*Food Quality and Texture in Sustainable Production and Healthy Consumption*", November 18-19 (poster).
298. Lazaridou, A., Mouzakitiss, C.-K., Sereti, V., Wagner, J., Biliaderis, C.G. 2020. Physicochemical properties and application of zein based edible coatings for extending wheat bread shelf life. ISEKI Food Association e-conference (Vienna Austria) "*Food Quality and Texture in Sustainable Production and Healthy Consumption*", November 18-19 (poster).
299. Pappa, A., Prodromidis, P., Wagner, J., Tsoumagka, M., Katsanidis, E., Biliaderis, C.G., Moschakis, T. 2020. Effect of oil volume fraction and beeswax content on the rheological properties and microstructure of oleogel-in-water emulsions. ISEKI Food Association e-conference (Vienna Austria) "*Food Quality and Texture in Sustainable Production and Healthy Consumption*", November 18-19 (poster).
300. Sereti, V., Lazaridou, A., Biliaderis, C.G. 2020. Rheological aspects of barley emulsion gels used as fat replacers in reduced fat biscuits. ISEKI Food Association e-conference (Vienna Austria) "*Food Quality and Texture in Sustainable Production and Healthy Consumption*", November 18-19 (poster).

301. Sereti, V., Lazaridou, A., Kokkinomagoulos, E., Prodromidis P., Wagner, J., and Biliaderis, C. G. 2021. Development of barley emulsion gels and evaluation of their rheological Properties. *VII: International Congress, Engineering, Environment and Materials in Process Industry, EEM2021*, March 17-19, Jahorina, Republica of Srpska, Bosnia and Herzegovina (poster).
302. Prodromidis, P., Wagner, J., Charitou, G., Kokkinomagoulos, E., Kandyliis, P., Dimitrellou, D., Biliaderis, C.G., Moschakis, T. 2021. Effect of whey protein microparticles on the rheology and microstructure of fat-free yoghurt formulations. *9th International Conference on Bioprocessing (IBA-IFIBiop 2021)*, Sept.12-15, Saltillo, México.
303. Papagianni, E., Stavratiss, T., Kotsiou, K., Biliaderis C.G., and Lazaridou, A. 2021. Fortification of Wheat Bread with Plant Protein Isolates. *6th International ISEKI-Food Conference (ISEKI-Food 2021)*, e-conference (Vienna, Austria), Sustainable development goals in food systems: challenges and opportunities for the future, June 23-25 (poster).
304. Sereti, V., Lazaridou, A., Biliaderis, C.G. and Valamoti S. M. 2021. Functional properties of flours, doughs and breads from grains and seeds used in the ancient and present cuisine. *6th International ISEKI-Food Conference (ISEKI-Food 2021)*, e-conference (Vienna, Austria), Sustainable development goals in food systems: challenges and opportunities for the future, June 23-25 (poster).
305. Sereti, V., Lazaridou, A., Tananaki, C. and Biliaderis, C.G. 2021. A multi-instrumental approach for the physicochemical characterization of a cotton honey-based spread produced by controlling compositional and processing parameters. *12th International Conference on Instrumental Methods of Analysis Modern Trends and Applications (IMA 2021)*, virtual event (Thessaloniki & Athens, Greece), September 20-23 (oral presentation).
306. Kotsiou, K., Lazaridou, A., and Biliaderis, C.G. 2021. Physical properties and quality evaluation of composite dough and bakery products using a multi-analytical instrumental approach. *12th International Conference on Instrumental Methods of Analysis Modern Trends and Applications (IMA 2021)*, virtual event (Thessaloniki & Athens, Greece), September 20-23 (oral presentation).
307. Nouska, C., Hatzikamari, M., Biliaderis, C.G., and Lazaridou, A. 2021. Physicochemical and sensorial properties of wheat bread with sourdough made from starter culture isolated from a submerged chickpea fermentation extract. *12th International Conference on Instrumental Methods of Analysis Modern Trends and Applications (IMA 2021)*, virtual event (Thessaloniki & Athens, Greece), September 20-23 (oral presentation).
308. Irakli, M., Chatzopoulou, P. and Biliaderis, C. 2021. Development and validation of a LC-DAD-ESI-MS method for the determination of phenolic compounds of the solid residues from the essential oil industry. *12th International Conference on Instrumental Methods of Analysis Modern Trends and Applications*, virtual event (Thessaloniki & Athens, Greece), September 20-23 (oral presentation).
309. Bouloumpasi, E., Hatzikamari, M., Lazaridou, A., Chatzopoulou, P., & Irakli, M. 2021. Antibacterial and Antioxidant Properties of Oregano and Rosemary Essential Oil Distillation By-Products. *The 2nd International Electronic Conference on Foods - "Future Foods and Food Technologies for a Sustainable World"* (e-Conference), Foods 2021, October 15-30 (oral presentation).
310. Bouloumpasi, E., Irakli, M. and Biliaderis, C.G. 2021. Modelling and Optimization of Ultrasound-Assisted Extraction of Phenolic Compounds from Sesame Cake by Response Surface Methodology. *18th Euro Fed Lipid Congress and Expo*, October 18-21 (online).
311. Tsafrakidou, P., Goula, A., Mourtzinos, I., Pieria, I., Voulgaridis, C., Menexes, G., Biliaderis, C.G. and Michaelidou, A.M. 2021. Dilute Acid Hydrolysis of Spent Coffee Grounds at Mild Conditions: A Response Surface Methodology Approach. *8th Joint International PSU-UNS Bioscience Conference – IBSC 2021*. November 25-26 2021, Novi Sad, Serbia (poster).
312. Kyrkou, C., Tentzidou, K., Stamkopoulos, A., Tsakoumaki, F. Charitou, G., Moschakis, T., Biliaderis, C.G. and Michaelidou, A.M. 2021. Evaluating The Potential Effect of Ethanol Treatment on Whey Proteins Digestibility. *8th Joint International PSU-UNS Bioscience Conference – IBSC 2021*. November 25-26 2021, Novi Sad, Serbia (poster).
313. Papagianni, E., Kotsiou, K., Biliaderis, C.G., & Lazaridou, A. 2021. Exploring the development of a “clean-label” gluten free bread. *ISEKI Food Association, Food Texture, Quality Safety and Biosecurity in the Global Bioeconomy* e-conference, November 10-12, Timisoara, Romania (oral presentation).
314. Dimakopoulou-Papazoglou, D., Lazaridou, A., Biliaderis, C.G. and Katsanidis, E. 2021. Thermal transition of osmotically processed beef meat by differential scanning calorimetry. *ISEKI Food Association, Food Texture, Quality Safety and Biosecurity in the Global Bioeconomy*, November 10-12, Timisoara, Romania (poster).
315. Papagianni, E., Kotsiou, K., Biliaderis, C.G. and Lazaridou, A. 2022. Development of a “clean-label” gluten-free bread fortified with flaxseeds and sprouted lentils. *7th Cereals & Europe Spring Meeting, “Cereals: Archaic food of the future”*, April 6-8, Thessaloniki, Greece (poster).
316. Lazaridou, A., Nouska, C., Palakas, P., and Biliaderis, C.G. 2022. Impact of sesame cake on physicochemical and sensorial characteristics of wheat breads. *International Meet on Food Science and Technology, FOODTECHMEET2022*, August 18-20, Edinburgh, Scotland, UK (oral presentation).
317. Lazaridou, A., Nouska, C., Palakas, P. and Biliaderis, C.G. 2022. Valorization of by-products of the sesame processing industry for the enrichment of bakery products. *9th Hellenic Conference AGROTICA: New Technologies as a Driver of Sustainable Development of Agriculture*, October 22-23, Thessaloniki, Greece (oral presentation).
318. Tsafrakidou, P., Moutsoglou, A., Prodromidis, P., Moschakis, T., Goula, A., Biliaderis, C.G. and Michaelidou, A.M. 2022. Aqueous ammonia soaking pretreatment of spent coffee grounds for enhanced enzymatic hydrolysis. *9th International Conference on Sustainable Solid Waste Management*, June 15-18, Corfu, Greece (poster).
319. Basdagianni Z., Lazaridou, A., Moschakis, T., Biliaderis, C.G., Arsenos, G and Bossis, I. 2022. European action plan for evaluation of sustainability and quality of products derived from different goat and poultry farming systems. *9th Hellenic*

- Conference AGROTICA: New Technologies as a Driver of Sustainable Development of Agriculture*, October 22-23, Thessaloniki, Greece (oral presentation).
320. Damplia, S., Kyriakoudi, A., Mourtzinis, I., Kalyvas, A., Krommydas, K., Tagiakas, R., Avdikos, I., Mavromatis, A.G., Biliaderis, C.G. and Kalaitzis, P. 2022. Intervarietal differences in composition and physicochemical properties of Greek tomato cultivars. *4th MedForum Conference "Mediterranean Agriculture and Food Systems in a Time of Climate Change and Agrofood Crisis"*, CIHEAM Chania, Dec. 4-7, Chania, Crete, Greece (oral presentation).
321. Gemeliari, P., Iakovidis, M., Avdikos, I., Kalyvas, A., Kyriakoudi, A., Mourtzinis, I., Tagiakas, R., Ghossain, N., Mavromatis, A.G., Biliaderis, C.G., Kanellis, A., Sampathianaki, M. and Kalaitzis, P. 2022. N-TOMATOMICS: Development of novel Greek tomato varieties using next generation tools. *4th MedForum Conference "Mediterranean Agriculture and Food Systems in a Time of Climate Change and Agrofood Crisis"*, CIHEAM Chania, Dec. 4-7, Chania, Crete, Greece (oral presentation).
322. Kyriakoudi, A., Mourtzinis, I., Damplia, S., Tagiakas, R., I. Avdikos, Mavromatis, A.G., Biliaderis, C.G. and Kalaitzis P. 2022. Paving the way towards producing new Greek tomato varieties with improved nutritional value. *4th MedForum Conference "Mediterranean Agriculture and Food Systems in a Time of Climate Change and Agrofood Crisis"*, CIHEAM Chania, Dec. 4-7, Chania, Crete, Greece (poster).
323. Nouska, C. Deligeorgaki, M., Biliaderis, C.G. and Lazaridou, A. 2023. The influence of extraction method on functional and thermal properties of sesame cake protein isolates. *21st Gums & Stabilisers for the Food Industry Conference: Meeting industry's needs, consumers' expectations and sustainability challenges*, June 6-9, Thessaloniki, Greece (oral presentation).
324. Tsitlakidou, P., Kamplioni, D., Biliaderis, C.G. and Mourtzinis, I. 2023. Encapsulation of rapeseed oil and rosemary aqueous extracts in calcium alginate beads: An oxidative stability study. *21st Gums and Stabilizers for the Food Industry: 21st Gums & Stabilisers for the Food Industry Conference: Meeting industry's needs, consumers' expectations and sustainability challenges*, June 6-9th, Thessaloniki, Greece (oral presentation).
325. Moschakis, T., Andreadis, M., Charitou, G., Chatzitaki, A. T., Lazaridou, A., Fatouros, D.G. and Biliaderis, C.G. 2023. Formation of nanoparticles and gels from ethanol pretreated whey proteins. *21st Gums & Stabilisers for the Food Industry Conference: Meeting industry's needs, consumers' expectations and sustainability challenges*, June 6-9, Thessaloniki, Greece (oral presentation).
326. Kyriakoudi, A., Klimantakis, K., Kalaitzis, P., Biliaderis, C.G. and Mourtzinis, I. 2023. Preparation and characterization of alginate beads loaded with tomato carotenoids-enriched sunflower oil. *21st Gums and Stabilizers for the Food Industry: Meeting industry's needs, consumers' expectations and sustainability challenges*, June 6-9th, Thessaloniki, Greece (poster).
327. Mouzakitidis, C.K., Kotsiou, K., Pontikakos, G., Biliaderis, C.G. and Lazaridou, A. 2023. Physicochemical properties of alkaline extracted wheat bran arabinoxylans as affected by pre-treatment with ammonia under mild conditions. *21st Gums & Stabilisers for the Food Industry Conference: Meeting industry's needs, consumers' expectations and sustainability challenges*, June 6-9, Thessaloniki, Greece (oral presentation).
328. Sereti, V., Lazaridou, A., Kotsiou, K. and Biliaderis, C.G. 2023. Emulsion gels enriched with β -glucan concentrate for reducing saturated fat in biscuits. *21st Gums & Stabilisers for the Food Industry Conference: Meeting industry's needs, consumers' expectations and sustainability challenges*, June, 6-9, Thessaloniki, Greece (oral presentation).
329. Prodromidis, P., Katsanidis, E., Lazaridou, A., Biliaderis, C.G. and Moschakis, T. 2023. Effect of Tween 20 in monoglyceride-based structured oleogels and emulsion gels. *21st Gums & Stabilisers for the Food Industry Conference: Meeting industry's needs, consumers' expectations and sustainability challenges*, June 6-9, Thessaloniki, Greece (oral presentation).
330. Prodromidis, P., Styliadou, V., Tsiligianni, E., Lappa, I.K., Dimitrellou, D., Kandyli, P., Moschakis, T. and Biliaderis, C.G. 2023. Using plant-based complex coacervates to encapsulate probiotic cells in bakery products. *21st Gums and Stabilizers for the Food Industry: Meeting industry's needs, consumers' expectations and sustainability challenges*, June 6-9th, Thessaloniki, Greece (poster).
331. Mouzakitidis, C.K., Kotsiou, K., Pontikakos, G., Biliaderis, C.G. and Lazaridou, A. 2023. Effect of alkaline extraction agents on wheat bran arabinoxylans gelling capacity. *21st Gums & Stabilisers for the Food Industry Conference: Meeting industry's needs, consumers' expectations and sustainability challenges*, June 6-9, Thessaloniki, Greece (poster).
332. Papagianni, E., Kotsiou, K., Matsakidou, A., Biliaderis, C.G. and Lazaridou, A. 2023. Development of a novel "clean-label" gluten-free bread with flaxseed slurry and sesame cake. *21st Gums & Stabilisers for the Food Industry Conference: Meeting industry's needs, consumers' expectations and sustainability challenges*, June 6-9, Thessaloniki, Greece (poster).
333. Tsafrakidou, P., Stamkopoulos, A., Andreadis, M., Prodromidis, P., Moschakis, T., Biliaderis, C.G. and Michaelidou, A.M. 2023. Exploring the physicochemical properties of a low-fat yogurt-type product after incorporation of bacterial cellulose. *21st Gums & Stabilisers for the Food Industry Conference: Meeting industry's needs, consumers' expectations and sustainability challenges*, June 6-9, Thessaloniki, Greece (poster).
334. Nouska, C., Deligeorgaki, M., Irakli, M., Biliaderis, C.G. and Lazaridou, A. 2023. Physicochemical properties of sesame cake protein isolates prepared by two different isolation techniques. *International Congress on Engineering and Food, ICEF14*, June 20-23, Nantes, France (poster).
335. Stamkopoulos, A., Xenidis, V., Kyrkou, C., Tentzidou, K., Charitou, G., Tsakoumaki, F., Lazaridou, A., Moschakis, T., Biliaderis, C.G. and Michaelidou, A.M. 2023. Determination of free amino acids in whey protein ethanol-treated solutions after the application of an in vitro digestibility protocol. *4th International Conference on Precision Nutrition and Metabolism in Public Health and Medicine*, 25-30 June 2023, Giannena, Greece (poster).

336. Kotsiou, K., Andreadis, M., Lazaridou, A., Biliaderis, C.G., Basdagianni, Z., Bossis, I. and Moschakis, T. 2023. Rheological evaluation of rennet-induced curdling of goat milks from different farming systems. *International Congress on Animal Science*, co-organised by the European Federation of Animal Science (EAAP), the World Association for Animal production (WAAP) and Interbull, August 26 – Sept. 1, Lyon, France (oral presentation).
337. Bouloumpasi E., Hatzikamari M., Lazaridou A., Biliaderis C.G., Chatzopoulou P. and Irakli M. 2023. Assessment of potential antioxidant and antimicrobial properties of hydroethanolic extracts originating from selected solid residues of the essential oil distillation process. *4th Conference on Food Bioactives & Health*, September 18–21, Prague, Czech Republic (poster).
338. Nouska, C., Deligeorgaki, M., Kyrkou, C., Michaelidou, A.M., Biliaderis, C.G., Lazaridou, A. 2023 The effect of extraction on functional properties of sesame cake protein isolates. *3rd Food Chemistry Conference: Shaping a Healthy and Sustainable Food Chain through Knowledge*, October 10 – 12, Dresden, Germany (poster).
339. Tsafrakidou, P., Stamkopoulos, A., Kyrkou, C., Prodromidis, P., Andreadis, M., Moschakis, T., Mourtzinou I, Biliaderis C.G. and Michaelidou, A.M. 2023. Spent coffee grounds valorization for bacterial cellulose production: rheological and sensorial evaluation of yogurt supplemented with bacterial cellulose. *3rd Food Chemistry Conference: Shaping a Healthy and Sustainable Food Chain through Knowledge*, October 10 – 12, Dresden, Germany (poster).
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