

Curriculum vitae



Name **Dimitrios Gerasopoulos**

Title Professor of postharvest and processing technology of horticultural crops

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Education

- Ph.D. in Horticulture, Department of Horticulture, Oregon State University, USA, 1988
- M.S. in Horticulture, Department of Horticulture, Oregon State University, USA, 1986
- B.S. in Horticulture, Department of Horticulture, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece, 1983

Employment

- 2015- Prof., Department of Food Science & Technology, Faculty of Agriculture, Aristotle University of Thessaloniki
- 2007-2015 Associate. Prof., Department of Food Science & Technology, Faculty of Agriculture, Aristotle University of Thessaloniki.
- 2002-2007 Assistant Prof., Department of Food Science & Technology, Faculty of Agriculture, Aristotle University of Thessaloniki.
- 1997-2002 National Agriculture Research foundation-Research Center of Macedonia & Thrace, Associate Researcher on 'Quality of Agricultural Products'
- 1990-1997: Mediterranean Agronomic Institute of Chania, Studies Coordinator of Horticulture Dept
- 1988-1990 Army service
- 1985-1988: Research Assistant, Department of of Horticulture, Oregon State University, USA,

Research Interests

Postharvest technology of fresh and processed horticultural products and legumes, quality and storability. Chemical and biochemical changes of horticultural crops due to processing and preservation.

Publications in science citation journals

Scopus: total articles: 82, total citations: 1291, h-index: 18.

Ph.D. Oregon State Univ.

1. Gerasopoulos, D. and D.G. Richardson. 1995. Effects of Exogenous Propylene and Fruit Calcium on Ripening of Non-Chilled and Chilled Anjou Pears. *Postharv. Biol. Technol.* 8:111-120.
2. Gerasopoulos, D. and D.G. Richardson. 1997. Fruit maturity and calcium affect chilling requirements and ripening of Anjou pears. *HortScience* 32:911-913.
3. Gerasopoulos, D. and D. G. Richardson. 1997. Storage-temperature-dependent time separation of softening and chlorophyll loss from the autocatalytic ethylene pathway and other ripening events of 'Anjou' pears. *J. Amer. Soc. Hort. Sci.* 122:680-685.
4. Gerasopoulos, D. and D. G. Richardson. 1996. Differential propylene induced ethylene production in Anjou pears during storage at chilling and non-chilling temperatures. *J. Hort. Sci.* 72:571-575.
5. Gerasopoulos, D. and D. G. Richardson. 1997. Ethylene production by d' Anjou pears during storage at chilling and non-chilling temperatures. *HortScience* 32:1092-1094.
6. Gerasopoulos, D. and D. G. Richardson. 1999. Storage temperature and fruit calcium alter the sequence of ripening events of d' Anjou pears. *HortScience* 34(2): 316-318.

Studies coordinator Mediterranean Agronomic Institute of Chania (MAICh)

7. Chouliaras, V., Gerasopoulos D. and Lionakis, S. 1994. The effect of summer pruning and shading on yield and quality of Hayward kiwifruit. *J. Hortic. Sci.* 70(6):975-980.
8. Gerasopoulos, D., V. Chouliaras and Lionakis S. 1994. Effects of preharvest calcium sprays on maturity and storability of Hayward kiwifruit. *Postharv. Biol. Technol.* 7:65-72.
9. Gerasopoulos D., and Stavoulakis G. 1996. Quality Characteristics of Four Mulberry (*Morus Sp*) Cultivars in the Area of Chania, Greece. *J. Sci. Food. Agri.* 73:261-264.
10. Moussa Y., Gerasopoulos D., Metzidakis I., and Kiritsakis A., 1996. Effects of the altitude on fruit and oil quality of Mastoides olives. *J. Sci. Food. Agric.* 71: 345- 350.

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11. Biliaderis C., Diab T., Gerasopoulos D. and E. Sfakiotakis. 1998. Physicochemical properties and function of pullulan edible films and coatings in kiwifruit and strawberry. *J. Sci. Food. Agric.* 81: 988-1000.
12. El-Mir M., Gerasopoulos D., Metzidakis I. and A. Kanellis. 2001 Hypoxic acclimation prevents avocado mesocarp injury caused by subsequent exposure to oxygen stress. *Postharv. Biol. Technol.* 23: 215-226.

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13. Porat R., K. Pasentsis, D. Rozentzvieg, D. Gerasopoulos, V. Falara, A. Samach, S. Lurie, and A.K. Kanellis. 2003. Isolation of a dehydrin cDNA from orange and grapefruit citrus fruit that is specifically induced by the combination of heat followed by chilling temperatures. *Phys. Plantarum* 120: 1–9.
14. Pateraki I., Sanmartin M., Kalamaki M.S., Gerasopoulos D., and A.K. Kanellis. 2004. Molecular characterization and expression studies during melon fruit development and ripening of L-galactono-1,4 lactone dehydrogenase. *J. Exper. Bot.* 55 (403): 1623-1633.
15. Gerasopoulos D. and Drogoudi D.P. 2005. Summer-pruning and preharvest calcium chloride sprays affect storability and low temperature breakdown incidence in kiwifruit. *Postharv. Biol. Technol.* 36:303-308.
16. Sfakiotakis E., Chlioumis G., and Gerasopoulos D. 2005. Preharvest chilling reduces low temperature breakdown incidence of kiwifruit. *Postharv. Biol. Technol.* 38:169-174
17. Siomos, A.S., Gerasopoulos, D., Tsouvaltzis, P. 2005. Prestorage hot water treatments inhibit postharvest anthocyanin synthesis and retain overall quality of white asparagus spears. *Postharvest Biology and Technology*, 38 (2), pp. 160-168.
18. Gerasopoulos, D., Chlioumis, G., Sfakiotakis, E. 2006. Non-freezing points below zero induce low-temperature breakdown of kiwifruit at harvest. *Journal of the Science of Food and Agriculture*, 86 (6), pp. 886-890.
19. Loulakakis C., M. Hassan, D. Gerasopoulos and A.K. Kanellis. 2006. Effects of low oxygen on in vitro translation products of poly(A)⁺ RNA, cellulase and alcohol dehydrogenase expression in preclimacteric and ripening initiated avocado fruit. *Postharv. Biol. Technol.* 39 (1): 29-37
20. Tsouvaltzis, P., Gerasopoulos, D., Siomos, A.S. 2006. Effect of storage temperature and size of stalks on quality of minimally processed leeks. *Journal of the Science of Food and Agriculture*, 86 (3), pp. 372-379
21. Tsouvaltzis, P., Siomos, A.S., Gerasopoulos, D. 2006. Effect of hot water treatment on leaf extension growth, fresh weight loss and color of stored minimally processed leeks. *Postharvest Biology and Technology*, 39 (1), pp. 56- 60.
22. Tsouvaltzis, P., Gerasopoulos, D., Siomos, A.S. 2007. Effects of base removal and heat treatment on visual and nutritional quality of minimally processed leeks. *Postharvest Biology and Technology*, 43 (1), pp. 158-164.
23. Papastamatiou, F., Gerasopoulos, D., Siomos A., Bloukas, J.G. 2007. Effect of degree of

cutting of leek on physicochemical characteristics Greek traditional sausages *Meat Science* 75: 648–654

24. Pasentsis, K., Falara, V., Pateraki, I., Gerasopoulos, D., Kanellis, A.K. 2007. Identification and expression profiling of low oxygen regulated genes from Citrus flavedo tissues using RT-PCR differential display. *Journal of Experimental Botany* 58:2203-2216.

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25. Benakmoum, A. Abbeddou, S. Ammouche, A. Kefalas, P., Gerasopoulos D. 2008. Valorization of low quality edible oil with industrial tomato peel waste. *Food Chem.* 110: 684–690.
26. Kyriacou, M.C., D. Gerasopoulos, A.S. Siomos and I.M. Ioannides. 2008. Impact of hot water treatment on sprouting, membrane permeability, sugar content and chip colour of reconditioned potato tubers following long-term cold storage *J Sci Food Agric* 88:2682–2687.
27. Siomos A.S., Gerasopoulos D., Tsouvaltzis P. Koukounaras A. 2008. Peeling has no effect on respiration and ethylene production and only minimal effect on quality of fresh white asparagus spears. *Postharvest Biol. Technol.* 50 (2): 224- 227.
28. Tsouvaltzis, P., Brecht, J.K., Siomos, A.S. and Gerasopoulos, D. 2008. Responses of minimally processed leeks to reduced O₂ and elevated CO₂ applied before processing and during storage. *Postharvest Biol. Technol.*, 49 (2): 287-293.
29. Gerasopoulos D., A.S. Siomos, A. Koukounaras and P. Tsouvaltzis, 2009. Effect of peeling and segmentation on quality of heat-treated white asparagus during storage. *Journal of Food, Agriculture and Environment* 7(3&4): 66-71.
30. Papoulias E., A.S. Siomos, A. Koukounaras, D. Gerasopoulos and E. Kazakis, 2009. Effects of genetic, pre- and post-harvest factors on phenolic content and antioxidant capacity of white asparagus spears. *International Journal of Molecular Sciences* 10(12): 5370-5380.
31. Kyriacou M.C., I.M. Ioannides, D. Gerasopoulos and A.S. Siomos, 2009. Storage profiles and processing potential of four potato (*Solanum tuberosum* L.) cultivars under three storage temperature regimes. *Journal of Food, Agriculture and Environment* 7(1): 31-37.
32. Kyriacou M.C., A.S. Siomos, I.M. Ioannides and D. Gerasopoulos, 2009. The chip-processing potential of four potato (*Solanum tuberosum* L.) cultivars in response to long-term cold storage and reconditioning. *Journal of the Science of Food and Agriculture* 89: 758-764.
33. Kyriacou M.C., A.S. Siomos, I.M. Ioannides and D. Gerasopoulos, 2009. Cold storage, reconditioning potential and chip processing quality of spring potato (*Solanum tuberosum* L. cv. Hermes) tubers in response to differential nitrogen fertilization. *Journal of the Science of Food and Agriculture* 89: 1955-1962.
34. Siomos A.S., D. Gerasopoulos, P. Tsouvaltzis and A. Koukounaras, 2010. Effects of heat treatment on atmospheric composition and color of peeled white asparagus in modified

- atmosphere packaging. *Innovative Food Science and Emerging Technologies* 11: 118-122.
35. Tsouvaltzis P., A.S. Siomos, D. Gerasopoulos and A. Bozabalidis, 2010. Extension, anatomy and metabolic activity of leaves in minimally processed leek stalks. *Postharvest Biology and Technology* 57: 149-154.
 36. Fragkostefanakis S., P. Kalaitzis, D. Gerasopoulos and A.S. Siomos, 2010. Effects of NaCl on fermentative metabolism of brined 'Ailsa Craig' mature green tomatoes. *Food Technology and Biotechnology* 48: 182-188.
 37. Nenadis N., A. Moutafidou, D. Gerasopoulos, M.Z. Tsimidou. 2010. Quality characteristics of olive leaf-olive oil preparations *European Journal of Lipid Science and Technology*, 112 (12), 1337–1344.
 38. Fragkostefanakis S., P. Kalaitzis, A.S. Siomos, D. Gerasopoulos, 2012. Pyridine 2,4-Dicarboxylate Downregulates Ethylene Production in Response to Mechanical Wounding in Excised Mature Green Tomato Pericarp Discs. *J. Plant Growth Regulation* 32: 140-147.
 39. Papatsaroucha E., S. Pavlidou, M. Hatzikamari, A. Lazaridou, S. Torriani, D. Gerasopoulos and E. Litopoulou–Tzanetaki. 2012. Preservation of pears in water in the presence of *Sinapis arvensis* seeds: A Greek tradition. *Int. J. Food Microbiol* (159(3)):254-262.
 40. Madentzidou E., Gerasopoulos D., A. Siomos, I., Bloukas. (2012). Salt-stressed fresh cut leek accelerates CO₂ and C₂H₄ production and enhances the development of quality characteristics of traditional Greek sausages during storage. *Meat Science* 92(4), 789–794
 41. Koutsoflini, A. Gerasopoulos, D., Vasilakakis, M. 2013. The effects of fruit maturation, delayed storage and ethylene treatment on the incidence of low temperature breakdown of 'Hayward' kiwifruit *Journal of the Science of Food and Agriculture*, 93(2):410-414.
 42. Kosmidou E., P. Kefalas and D. Gerasopoulos, 2013. Effects of NaOH on pungency and quality of 'Makedoniko' hot peppers preserved in acid-brine. *Int. Food Sci. Technol.* 48, 2207–2213
 43. Tsouvaltzis, P., Siomos, A.S., Gerasopoulos, D. 2013. Effect of heat treatment on internal atmosphere and leaf extension of minimally processed leek stalks. *International Journal of Food Science and Technology*, 48 (10), pp. 2105-2110.
 44. Soteriou, G.A., Kyriacou, M.C., Siomos, A.S., Gerasopoulos, D. 2014. Evolution of watermelon fruit physicochemical and phytochemical composition during ripening as affected by grafting. *Food Chemistry*, 165, 282-289.

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45. Kyriacou, M.C., Soteriou, G.A., Roupheal, Y., Siomos, A.S., Gerasopoulos, D. 2016. Configuration of watermelon fruit quality in response to rootstock-mediated harvest maturity and postharvest storage. *Journal of the Science of Food and Agriculture*, 96 (7), pp. 2400-2409.

46. Koukounaras, A., Siomos, A.S., Gerasopoulos, D., Karamanoli, K. 2016. Genotype, ultraviolet irradiation, and harvesting time interaction effects on secondary metabolites of whole lettuce and browning of fresh-cut product. *Journal of Horticultural Science and Biotechnology*, 91 (5), pp. 491-496. (3)
47. Soteriou, G.A., Siomos, A.S., Gerasopoulos, D., Roupheal, Y., Georgiadou, S., Kyriacou, M.C. 2017. Biochemical and histological contributions to textural changes in watermelon fruit modulated by grafting. *Food Chemistry*, 237, pp. 133-140.
48. Kiritsakis, K., Rodríguez-Pérez, C., Gerasopoulos, D., Segura- Carretero, A. 2017. Olive oil enrichment in phenolic compounds during malaxation in the presence of olive leaves or olive mill wastewater extracts. *European Journal of Lipid Science and Technology*, 119 (9), art. no. 1600425.
49. Drogoudi, P., Gerasopoulos, D., Kafkaletou, M., Tsantili, E. 2017. Phenotypic characterization of qualitative parameters and antioxidant contents in peach and nectarine fruit and changes after jam preparation. *Journal of the Science of Food and Agriculture*, 97 (10), pp. 3374-3383.
50. Kiritsakis, K., Melliou, E., Magiatis, P., Gerasopoulos, D. 2017. Enhancement of Bioactive Phenols and Quality Values of Olive Oil by Recycling Olive Mill Waste Water. *JAOCS, Journal of the American Oil Chemists' Society*, 94 (8), pp. 1077- 1085.
51. Kiritsakis, K., Goula, A.M., Adamopoulos, K.G., Gerasopoulos, D. 2017. Valorization of Olive Leaves: Spray Drying of Olive Leaf Extract. *Waste and Biomass Valorization*, pp. 1-15. Article in Press.
52. Papachristodoulou, M., Koukounaras, A., Siomos, A.S., Liakou, A., Gerasopoulos, D. 2017. The effects of ozonated water on the microbial counts and the shelf life attributes of fresh-cut spinach. *Journal of Food Processing and Preservation*, Article in Press.
53. Chranioti, C., Kotzekidou, P., Gerasopoulos, D. 2018. Effect of starter cultures on fermentation of naturally and alkali-treated cv. Conservolea green olives. *LWT - Food Science and Technology*, 89, pp. 403-408.
54. Koukounaras A., Siomos A.S., Gerasopoulos D., Papachristodoulou M., 2019. Active modified atmosphere package induced a new physiological disorder of minimally processed romaine lettuce leaves. *Food Packaging and Shelf Life* 22, 100411
55. Nanis, I., Hatzikamari M., Katharopoulos E., Boukouvala E., Ekateriniadou L., Litopoulou-Tzanetaki E., Gerasopoulos D. 2019. Microbiological and physicochemical changes during fermentation of solid residue of olive mill wastewaters: Exploitation towards the production of an olive paste – type product. *LWT - Food Science and Technology*, <https://doi.org/10.1016/j.lwt.2019.108671>
56. Marinopoulou A., Papageorgiou M., Irakli M., and D. Gerasopoulos 2020. Effect of olive pulp enrichment on physicochemical and antioxidant properties of wheat bread. *International Journal of Food Studies*, 9, 178-192.
57. Emmanouilidou, M.G., Koukourikou-Petridou, M., Gerasopoulos, D., Kyriacou, M.C. 2020. Evolution of physicochemical constitution and cultivar-differential maturity

configuration in olive (*Olea europaea* L.) fruit. *Scientia Horticulturae*, 2020, 272, 109516