

EUGENIOS (EVGENIOS) KATSANIDIS

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Education:

Ph.D., Department of Food Science and Nutrition,
University of Minnesota, MN, USA, 2000.

M.Sc., Department of Food Science and Nutrition,
University of Minnesota, MN, USA, 1995.

B.Sc., Department of Food Science and Technology,
Aristotle University of Thessaloniki, Greece, 1992.

Professional Experience:

(1/2024 - ...) **Professor**, Dept. of Food Science and Technology, School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki, Greece.

(9/2018 - 1/2024) **Associate Professor**, Dept. of Food Science and Technology, School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki, Greece.

(9/2012 - 8/2018) **Assistant Professor**, Dept. of Food Science and Technology, School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki, Greece.

(9/2005 - 9/2012), **Lecturer**, Dept. of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece.

(11/2003 - 6/2005), **Adjunct Professor (part-time)**, Department of Food Technology, Technological Institute of Thessaloniki, Greece.

(11/2002 - 8/2005), **Lecturer (part-time)**, Aristotle University of Thessaloniki, Greece.

(10/2003 - 9/2005), **R&D manager**, PELEKAN (Pelco) Food Industry, Thessaloniki, Greece.

(6/1999 - 9/2001), **Product Scientist II**, The Pillsbury Company, Minneapolis, MN, USA.

(8/1992 - 5/1999), **Research Assistant**, Department of Food Science and Nutrition, University of Minnesota, USA.

(8/1992 - 5/1999), **Independent consultant** with several US companies, including Pillsbury, Lloyd's Food Products, Gold'n Plump, Ambassador Foods, Worthington Foods and Pacific Grain.

**Continuing
Education:**

- (2013)** Training at Wageningen University (The Netherlands) under the Erasmus Life-long learning program
- (2003)** “Inspection of HACCP Systems” (32 hrs seminar, certified by the Greek Certification Board, ESYD).
- (2001)** “Flour and Dough Technology Conference” (2-day seminar).
- (2001)** “Advanced Techniques for Multivariable Experimental Design” (2-day seminar).
- (2000)** “Multivariable Experimental Design” (2-day seminar).
- (2000)** “Managing for Effective Performance” (3-day seminar).
- (1999)** “Extrusion Workshop” by the Northern Crops Institute, ND.
- (1991)** Seminar on “Financial Management - Food Marketing” by the Greek Management Association (50 hrs).
- (1991)** Seminar on “Turbo Pascal” by the Greek Management Association (60 hrs).
- (1991)** Seminar on “Lotus 1-2-3” by the Greek Management Association (30 hrs).
- (1990)** Seminar on “Basic Principles of Management” by the Greek Management Association (50 hrs).

IT skills:

MS Windows, Linux, MS Office, Minitab, SPSS, OriginPro, Photoshop, internet

Languages:

Greek (native tongue), English

Teaching:

Aristotle University of Thessaloniki

Undergraduate Courses

- 1) N317E, Meat-Seafood-Egg Technology (2005 - ...)
- 2) N311Y, Food Packaging (2011 - ...)
- 3) N420Y, Carcass and Meat Quality Assessment (2019 - 2021)
- 4) 532E, Models in Food Science (2006 - 2012)
- 5) 526Y / N303Y, Food Analysis (2007 - 2012)
- 6) 541Y, Oenology – Alcoholic Beverages (Lab., 2005 – 2008)

Graduate Courses

- 1) FSN103, Food Process Design (2018 - ...)
- 2) NTP112E, Shelf-Life Determination (2019 - ...)
- 3) NTP102, Food Chemistry and Nutrition (2019 - ...)
- 4) NTP103, Processing and Nutritive Value of Foods (2019 - ...)

- 5) NTP105, Food Law I (2019 - ...)
- 6) NTP106, Food Law II (2019 - ...)
- 7) TXN701, Advanced Food Chemistry and Biochemistry (2005 - 2016)
- 8) TXN704, New Food Product and Process Development (2005 - 2018)
- 9) TXN710, Determination of Packaging Needs and Shelf-Life of Foods (2009 - 2018)
- 10) FSN104, Special Topics in Food Science (2018 - ...)

Mediterranean Agronomic Institute of Chania (M.A.I.Ch.)

Graduate Courses

- 1) Food Product Development & Predictive Modeling of Food Quality (2008-2010)
- 2) Food Product Development & Predictive Modeling of Food Quality (2004-2006)

Research supervision

Post-Doc supervision

Zampouni, K. (2024 - ...)
Dimakopoulou-Papazoglou, D. (2019 - 2023)

Ph.D. supervision

Zampouni, K. (2023)
Dimakopoulou-Papazoglou, D. (2019)

M.Sc. supervision (15 completed & 2 on-going)

Agrafioti, P.; Chatzikyriakidou, K.; Panagiotopoulou, E.; Antonopoulou, A.; Adamidou, S.; Michailidou, M.; Soniadis, A.; Zampouni, K.; Kasalia, E.; Kanelaki, E.; Sdrolia V.; Siachou, C.; Martinakos, I.; Kasiouras, G.; Giannakaki, F.; Demiris, A.; Melliou, E.

Administrative Experience:

- Head of the Doctoral Studies Committee of the School of Agriculture, Aristotle University of Thessaloniki (2024 - ...)
- Director of the Graduate Program “Food Law” (2019 - 2023)
- Head of the Laboratory of Oenology and Alcoholic Beverages (2018 - 2021)
- Member of the Graduate Studies Committee of the School of Agriculture, Aristotle University of Thessaloniki (2022 - 2023)
- Member of the Committee of Academic Affairs and Programming of the School of Agriculture, Aristotle University of Thessaloniki, as a representative of the Department of Food Science and Technology (2014 - 2022)
- Member of the Administrative Committee of the Aristotle University of Thessaloniki for the “Pan European Seal” program (2021 - ...)

- Member of the General Assembly of the School of Agriculture, Aristotle University of Thessaloniki (2008 - 09, 2010 - 12, 2013 - ...)

Research Programs:

As Project Coordinator

1. **2020**, Title: *“Innovation Coupon of Provil SA”* (Innovation Coupon KME5-0061400; Research Committee Project #: 71973)
2. **2020**, Title: *“Design of innovative oleogel systems with optimized characteristics for animal fat substitution in food products”* (Research Committee Project #: 93671) Hellenic Foundation for Research and Innovation (H.F.R.I.) under the “First Call for H.F.R.I. Research Projects to support Faculty members and Researchers and the procurement of high-cost research equipment grant” (Project Number: 3601)
3. **2017**, Title: *“Cured meat products analysis”* (Research Committee Project #: 95588).
4. **2016**, Title: *“Research for the development of fermented meat products containing olive oil”* (Research Committee Project #: 93807).
5. **2015**, Title: *“Nutritional labeling of olive food products”* (Research Committee Project #: 92142).
6. **2014**, Title: *“Nutritional labeling of traditional foods”* (Research Committee Project #: 91947).
7. **2014**, Title: *“Shelf-life determination of seafood products”* (Research Committee Project #: 91674).
8. **2010**, Title: *“Development of novel seafood products”* (Research Committee Project #: 85260).
9. **2010**, Title: *“Determination of nutritive value of novel seafood products”* (Research Committee Project #: 84162).
10. **2009**, Title: *“Production of fresh, novel fruit jams”* (Innovation Coupon 95064916-02-000120; Research Committee Project #: 84540).

As participating researcher

11. **2020**, *«An interlinked digital platform for Food Integrity and Traceability of relevant MEDiterranean supply chains»*. Partnership for Research and Innovation in the Mediterranean Area (PRIMA) Grant Agreement number: [1932], Project MEDIFIT.
12. **2019**, *«New natural ingredients as food flavors – research and evaluation»* (Research Committee Project #: 98647).
13. **2018**, Title: *“Research Infrastructure on Food Bioprocessing Development and Innovation Exploitation – Food Innovation RI”* (MIS 5027222), which is implemented under the Action “Reinforcement of the Research and Innovation Infrastructure”, funded by the Operational Programme “Competitiveness, Entrepreneurship and Innovation” (NSRF 2014-2020) and co-financed by Greece and the European Union (European Regional Development Fund).
14. **2017**, Title: *“Research infrastructure for the enhancement of innovation and the production of high quality products with reduced environmental footprint along the*

whole agri-food chain” Code OPS 5010580, Operational Program “Central Macedonia 2014-2020”.

15. **2011**, Title: “*Development, mathematical modeling and optimal design of non-thermal technologies for processing, packaging, distribution and storage of safe high quality food products*”. Operational Program "Education and Lifelong Learning" of the National Strategic Reference Framework (NSRF) - Research Funding Program: THALES: Reinforcement of the interdisciplinary and/or inter-institutional research and innovation.

Research Interests:

- Development of novel processing and preservation technologies for meat and seafood products aiming at quality optimization.
- New food product development and determination of shelf-life of food.
- Design of innovative lipid-structuring systems for animal fat substitution.
- Food packaging and interactions between packaging materials and food products.
- Functionality of bioactive compounds in the food matrix.

Publications in SCI scientific journals:

1. Prodromidis, P., **Katsanidis, E.**, Biliaderis, C. and Moschakis, T. (2024). Effect of ultrasonication on microstructure, crystallization and rheological properties of mixed Monoglycerides and Tween 20 oleogel networks. *Food Engineering*, 382: 112191, DOI: [10.1016/j.jfoodeng.2024.112191](https://doi.org/10.1016/j.jfoodeng.2024.112191)
2. Zampouni, K., Sideris, N., Tsavdaris, E. and **Katsanidis, E.** (2024). On the structural and mechanical properties of mixed coconut and olive oil oleogels and bigels. *International Journal of Biological Macromolecules*, 268: 131942, DOI: [10.1016/j.ijbiomac.2024.131942](https://doi.org/10.1016/j.ijbiomac.2024.131942)
3. Dimakopoulou-Papazoglou, D., Zampouni, K., Prodromidis, P., Moschakis, T. and **Katsanidis, E.** (2024). Microstructure, Physical Properties, and Oxidative Stability of Olive Oil Oleogels Composed of Sunflower Wax and Monoglycerides. *Gels*, 10: 195, DOI: [10.3390/gels10030195](https://doi.org/10.3390/gels10030195)
4. Dimakopoulou-Papazoglou, D., Ploskas, N., Koutsoumanis, K. and **Katsanidis, E.** (2024). Identification of geographical and botanical origin of Mediterranean honeys using UV-vis spectroscopy and multivariate statistical analysis. *Journal of Food Measurement and Characterization*, DOI: [10.1007/s11694-024-02465-2](https://doi.org/10.1007/s11694-024-02465-2)
5. Prodromidis, P., **Katsanidis, E.**, Biliaderis, C. and Moschakis, T. (2024). Effect of Tween 20, emulsification temperature and ultrasonication intensity on structured emulsions with monoglycerides. *Food Hydrocolloids*, 151: 109772, DOI: [10.1016/j.foodhyd.2024.109772](https://doi.org/10.1016/j.foodhyd.2024.109772)
6. Zampouni, K., Filippou, A., Papadimitriou, K. and **Katsanidis, E.** (2024). Evaluation of bigel systems as potential substitutes to partially replace pork backfat in semi-dry sausages. *Meat Science*, 208: 109392, DOI: [10.1016/j.meatsci.2023.109392](https://doi.org/10.1016/j.meatsci.2023.109392)

7. Chatzikyriakidou, K., Dimakopoulou-Papazoglou, D. and **Katsanidis, E.** (2023). Safety and quality attributes of fresh sardines (*Sardina pilchardus*) in storage scenarios imitating harvest-to-refrigerator conditions. *International Journal of Food Science and Technology*, 58: 6642-6651, DOI: [10.1111/ijfs.16780](https://doi.org/10.1111/ijfs.16780)
8. Dimakopoulou-Papazoglou, D., Ploskas, N., Serrano, S., Santos Silva, C., Valdramidis, V., Koutsoumanis, K. and **Katsanidis, E.** (2023). Application of UV-vis spectroscopy for the detection of adulteration in Mediterranean honeys. *European Food Research and Technology*, 249: 3043-3053, DOI: [10.1007/s00217-023-04347-1](https://doi.org/10.1007/s00217-023-04347-1)
9. Prodromidis, P., Biliaderis, C., **Katsanidis, E.** and Moschakis, T. (2023). Effect of Tween 20 on structure, phase-transition behavior and mechanical properties of monoglyceride oleogels. *Food Structure*, 38: 100345, DOI: [10.1016/j.foostr.2023.100345](https://doi.org/10.1016/j.foostr.2023.100345)
10. Dimakopoulou-Papazoglou, D., Giannakaki, F. and **Katsanidis, E.** (2023). Structural and physical characteristics of mixed-component oleogels: natural wax and monoglycerides interactions in different edible oils. *Gels*, 9: 627, DOI: [10.3390/gels9080627](https://doi.org/10.3390/gels9080627)
11. Siachou, C., Zampouni, K. and **Katsanidis, E.** (2023). Bigels as fat replacers in fermented sausages: physicochemical, microbiological, sensory and nutritional characteristics. *Gels*, 9: 340, DOI: [10.3390/gels9040340](https://doi.org/10.3390/gels9040340)
12. Zampouni, K., Mouzakitis, C.K., Lazaridou, A., Moschakis, T. and **Katsanidis, E.** (2023). Physicochemical properties and microstructure of bigels formed with gelatin and κ-carrageenan hydrogels and monoglycerides in olive oil oleogels. *Food Hydrocolloids*, 140: 108636, DOI: [10.1016/j.foodhyd.2023.108636](https://doi.org/10.1016/j.foodhyd.2023.108636)
13. **Katsanidis, E.** and Zampouni K. (2023). Development of a novel steam distillation TBA test for the determination of lipid oxidation in meat products. *Foods*, 12: 359, DOI: [10.3390/foods12020359](https://doi.org/10.3390/foods12020359)
14. Kanelaki, A., Zampouni, K., Mourtzinis, I and **Katsanidis, E.** (2022). Hydrogels, oleogels and bigels as edible coatings of sardine fillets and delivery systems of rosemary extract. *Gels*, 8: 660, DOI: [10.3390/gels8100660](https://doi.org/10.3390/gels8100660)
15. Dimakopoulou-Papazoglou D., Lazaridou, A., Biliaderis, C. and **Katsanidis E.** (2022). Effect of Process Temperature on the Physical State of Beef Meat Constituents – Implications on Diffusion Kinetics during Osmotic Dehydration. *Food and Bioprocess Technology*, 15: 706-716. DOI: [10.1007/s11947-022-02778-4](https://doi.org/10.1007/s11947-022-02778-4)
16. Zampouni, K., Soniadis, A., Dimakopoulou-Papazoglou D., Moschakis, T., Biliaderis, C. and **Katsanidis, E.** (2022). Modified fermented sausages with olive oil oleogel and NaCl–KCl substitution for improved nutritional quality. *LWT-Food Science and Technology*, 158: 113172, DOI: [10.1016/j.lwt.2022.113172](https://doi.org/10.1016/j.lwt.2022.113172)
17. Zampouni, K., Soniadis, A., Moschakis, T., Biliaderis, C., Lazaridou, A. and **Katsanidis, E.** (2022). Crystalline microstructure and physicochemical properties of olive oil oleogels formulated with monoglycerides and phytosterols. *LWT-Food Science and Technology*, 154: 112815, DOI: [10.1016/j.lwt.2021.112815](https://doi.org/10.1016/j.lwt.2021.112815)
18. Vasilaki, A., Panagiotopoulou, E., Koupantsis, T., **Katsanidis, E.** & Mourtzinis I. (2021) Recent insights in flavor-enhancers: Definition, mechanism of action, taste-enhancing ingredients, analytical techniques and the potential of utilization. *Critical Reviews in Food Science and Nutrition*, 62(32): 9036-9052, DOI: [10.1080/10408398.2021.1939264](https://doi.org/10.1080/10408398.2021.1939264)
19. Dimakopoulou-Papazoglou D. and **Katsanidis E.** (2020). Osmotic Processing of Meat: Mathematical Modeling and Quality Parameters. *Food Engineering Reviews*, 12: 32-47. DOI: [10.1007/s12393-019-09203-1](https://doi.org/10.1007/s12393-019-09203-1)

20. Dimakopoulou-Papazoglou D. and **Katsanidis E.** (2019). Diffusion coefficients and volume changes of beef meat during osmotic dehydration in binary and ternary solutions. *Food and Bioproducts Processing*, 116: 10-19. DOI: [10.1016/j.fbp.2019.04.007](https://doi.org/10.1016/j.fbp.2019.04.007)
21. Dimakopoulou-Papazoglou D. and **Katsanidis E.** (2017). Effect of maltodextrin, sodium chloride, and liquid smoke on the mass transfer kinetics and storage stability of osmotically dehydrated beef meat. *Food and Bioprocess Technology*, 10(11): 2034-2045. DOI: [10.1016/j.fbp.2019.04.007](https://doi.org/10.1016/j.fbp.2019.04.007)
22. Moschakis T., Dergiade I., Lazaridou A., Biliaderis C.G. and **Katsanidis E.** (2017). Modulating the physical state and functionality of phytosterols by emulsification and organogel formation: application in a model yoghurt system. *Journal of Functional Foods*, 33: 386-395. DOI: [10.1016/j.jff.2017.04.007](https://doi.org/10.1016/j.jff.2017.04.007)
23. Kouzounis, D., Lazaridou, A. and **Katsanidis, E.** (2017). Partial replacement of animal fat by oleogels structured with monoglycerides and phytosterols in frankfurter sausages. *Meat Science*, 130: 38-46. DOI: [10.1016/j.meatsci.2017.04.004](https://doi.org/10.1016/j.meatsci.2017.04.004)
24. Dimakopoulou-Papazoglou D. and **Katsanidis E.** (2016). Mass transfer kinetics during osmotic processing of beef meat using ternary solutions. *Food and Bioproducts Processing*, 100: 560–569. DOI: [10.1016/j.fbp.2016.09.001](https://doi.org/10.1016/j.fbp.2016.09.001)
25. Panagiotopoulou E., Moschakis T. and **Katsanidis E.** (2016). Sunflower oil organogels and organogel-in-water emulsions (part II): implementation in frankfurter sausages. *LWT-Food Science and Technology*, 73: 351-356. DOI: [10.1016/j.lwt.2016.06.006](https://doi.org/10.1016/j.lwt.2016.06.006)
26. Moschakis T., Panagiotopoulou, E. and **Katsanidis, E.** (2016). Sunflower oil organogels and organogel-in-water emulsions (part I): microstructure and mechanical properties. *LWT-Food Science and Technology*, 73: 153-161. DOI: [10.1016/j.lwt.2016.03.004](https://doi.org/10.1016/j.lwt.2016.03.004)
27. Giavasis, I., Apostolopoulou, A., Deirmentzoglou, A. and **Katsanidis, E.** (2014). Combined hurdle effects of process parameters on biochemical, microbiological and sensory attributes of trout fillets. *Journal of Food Processing and Preservation*, 38: 466-476. DOI: [10.1111/j.1745-4549.2012.00795.x](https://doi.org/10.1111/j.1745-4549.2012.00795.x)
28. Rhoades, J., Kargiotou, C., **Katsanidis, E.**, and Koutsoumanis, K.P. (2013). Use of marination for controlling *Salmonella enterica* and *Listeria monocytogenes* in raw beef. *Food Microbiology*, 36(2): 248-253. DOI: [10.1016/j.fm.2013.06.010](https://doi.org/10.1016/j.fm.2013.06.010)
29. Chatzikyriakidou, K. and **Katsanidis, E.** (2012). Effect of liquid smoke dipping and packaging method on the keeping quality of raw and cooked chub mackerel (*Scomber japonicus*) fillets. *Journal of Aquatic Food Product Technology*, 21(5): 445-454. DOI: [10.1080/10498850.2011.608918](https://doi.org/10.1080/10498850.2011.608918)
30. Agrafioti, P.T. and **Katsanidis, E.** (2012). Effects of additives on the selected quality attributes and cooking yield of squid: modelling and optimisation. *International Journal of Food Properties*, 15(3):579–589. DOI: [10.1080/10942912.2010.494755](https://doi.org/10.1080/10942912.2010.494755)
31. Kargiotou, C., **Katsanidis, E.**, Rhoades, J., Kontominas, M. and Koutsoumanis, K. (2011). Efficacies of soy sauce and wine base marinades in controlling spoilage of fresh beef. *Food Microbiology*, 28(1): 158-163. DOI: [10.1016/j.fm.2010.09.013](https://doi.org/10.1016/j.fm.2010.09.013)
32. Tsoukalas, D.S., **Katsanidis, E.**, Marantidou, S. and Bloukas J.G. (2011). Effect of freeze-dried leek powder (FDLP) and nitrite level on processing and quality characteristics of fermented sausages. *Meat Science*, 87(2): 140-145. DOI: [10.1016/j.meatsci.2010.10.003](https://doi.org/10.1016/j.meatsci.2010.10.003)
33. **Katsanidis, E.** and Agrafioti, P.T. (2009). Application of organic acids for texture modification of octopus (*Octopus vulgaris*) muscle. *Journal of Texture Studies*, 40(6): 637-645. DOI: [10.1111/j.1745-4603.2009.00202.x](https://doi.org/10.1111/j.1745-4603.2009.00202.x)

34. Liaros, N.G., **Katsanidis, E.** and Bloukas, J.G. (2009). Effect of the ripening time under vacuum and packaging film permeability on processing and quality characteristics of low-fat fermented sausages. *Meat Science*, 83(4): 589-598. DOI: [10.1016/j.meatsci.2009.07.006](https://doi.org/10.1016/j.meatsci.2009.07.006)
35. **Katsanidis, E.** (2004). Impact of physical and chemical pretreatments on texture of octopus (*Eledone moschata*). *Journal of Food Science*, 69(7): S218-S221. DOI: [10.1111/j.1365-2621.2004.tb13626.x](https://doi.org/10.1111/j.1365-2621.2004.tb13626.x)
36. **Katsanidis E.**, Meyer D.C., Addis P.B., Yancey, E.J., Dikeman M.E., Tsiamyrztes, P. and Pullen, M. (2003). Vascular infusion as a means to improve the antioxidant -prooxidant balance of beef. *Journal of Food Science*, 68: 1149-1154. DOI: [10.1111/j.1365-2621.2003.tb09616.x](https://doi.org/10.1111/j.1365-2621.2003.tb09616.x)
37. Dikeman, M.E., Hunt, M.C., Addis, P.B., Schoenbeck, H.J., Pullen, M., **Katsanidis, E.** and Yancey, E.J. (2003). Effects of postexsanguination vascular infusion of cattle with a solution of saccharides, sodium chloride, and phosphates or with calcium chloride on quality and sensory traits of steaks and ground beef. *Journal of Animal Science*, 81(1): 156-166. DOI: [10.2527/2003.811156x](https://doi.org/10.2527/2003.811156x)
38. Yancey, E.J., Dikeman, M.E., Addis, P.B., **Katsanidis, E.** and Pullen, M. (2002). Effects of vascular infusion with a solution of saccharides; sodium chloride; phosphates; and vitamins C, E, or both on carcass traits, Warner-Bratzler shear force, and palatability traits of steaks and ground beef. *Journal of Animal Science*, 80(7): 1904-1910. DOI: [10.2527/2002.8071904x](https://doi.org/10.2527/2002.8071904x)
39. Yancey, E.J., Dikeman, M.E., Addis, P.B., **Katsanidis, E.** and Pullen, M. (2002). Effects of vascular infusion with a solution of saccharides, sodium chloride, and phosphates with or without vitamin C on carcass traits, Warner-Bratzler shear force, flavor profile, and descriptive attribute characteristics of steaks and ground beef from Charolais cattle. *Meat Science*, 60(4): 341-347. DOI: [10.1016/S0309-1740\(01\)00141-3](https://doi.org/10.1016/S0309-1740(01)00141-3)
40. Yancey, E.J., Hunt, M.C., Dikeman, M.E., Addis, P.B., and **Katsanidis, E.** (2001). Effects of postexsanguination vascular infusion of cattle with a solution of saccharides, sodium chloride, phosphates, and vitamins C, E, or C+E on meat display-color stability. *Journal of Animal Science*, 79(10): 2619-2626. DOI: [10.2527/2001.79102619x](https://doi.org/10.2527/2001.79102619x)
41. **Katsanidis E.**, Meyer D.C., Epley R.J., Addis P.B. and Ruan R. (2001). Solubilized cellulose and dehydrated potato extract in cooked, low-fat comminuted beef. *Journal of Food Science*, 66: 758-761. DOI: [10.1111/j.1365-2621.2001.tb04634.x](https://doi.org/10.1111/j.1365-2621.2001.tb04634.x)
42. **Katsanidis, E.** and Addis, P.B. (1999). Novel HPLC analysis of tocopherols, tocotrienols and cholesterol in tissue. *Free Radical Biology and Medicine*, 27: 1137-1140. DOI: [10.1016/S0891-5849\(99\)00205-1](https://doi.org/10.1016/S0891-5849(99)00205-1)
43. Lazarides, H.N., **Katsanidis, E.** and Nickolaidis A. (1995). Mass transfer kinetics during osmotic preconcentration aiming at minimal solid uptake. *Journal of Food Engineering*, 25: 151-166. DOI: [10.1016/0260-8774\(94\)00006-U](https://doi.org/10.1016/0260-8774(94)00006-U)
44. Lazarides, H.N., Nickolaidis, A. and **Katsanidis, E.** (1995). Sorption changes induced by osmotic preconcentration of apple slices in different osmotic media. *Journal of Food Science*, 60: 348-350. DOI: [10.1111/j.1365-2621.1995.tb05670.x](https://doi.org/10.1111/j.1365-2621.1995.tb05670.x)

Other publications in peer-reviewed scientific journals:

1. Frangopoulos, T., Andreopoulos, D., Tsitlakidou, P., Mourtzinis, I., Biliaderis, C. and **Katsanidis, E.** (2020). Development of low fat – low salt processed meat products. *Journal on Processing and Energy in Agriculture*, 24(3-4): 89-94.

2. **Katsanidis, E.** and Addis, P.B. (1999). Inhibition of rancidity and improvement of cooking yield can allow for precooking of beef patties as a means of controlling pathogens. *Foodservice Research International*, 11: 107-113. DOI: [10.1111/j.1745-4506.1999.tb00158.x](https://doi.org/10.1111/j.1745-4506.1999.tb00158.x)
3. **Katsanidis, E.**, Addis, P.B., Epley, R.J. and Fulcher, R.G. (1997). Evaluation of the antioxidant properties of barley flour and wild rice in uncooked and precooked ground beef patties. *Journal of Foodservice Systems*, 10: 9-22. DOI: [10.1111/j.1745-4506.1997.tb00228.x](https://doi.org/10.1111/j.1745-4506.1997.tb00228.x)

Book Chapters and Other Publications:

1. **Katsanidis, E.** and Lazarides, H.N. (2014). Physicochemical properties of meat and meat products. In: "Meat Products", Georgakis, S.A. (ed.), Sygchroni Paideia, p. 390-406 (In Greek).
2. Lazarides, H.N. and **Katsanidis, E.** (2003). Principles of reverse osmosis. In: Encyclopedia of Food Sciences and Nutrition. Caballero B., Trugo L.C. and Finglass P.M. (Eds.). Elsevier Science, p. 3827-3833.
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3. Prodromidis, P., **Katsanidis, E.**, Biliaderis C. and Moschakis, T. (2024). Effect of emulsification temperature in structured emulsions with monoglycerides and Tween 20. 19th Food Colloids Conference: Using colloid science to find new sustainable solutions in food. 14 – 18 April 2024. (poster)

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