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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

Dimakopoulou-Papazoglou, D. (2019 - 2023)

Ph.D. supervision

Zampouni, K. (2023)

Dimakopoulou-Papazoglou, D. (2019)

M.Sc. supervision (14 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.

Administrative Experience:

- Director of the Graduate Program “Food Law” (2019 - 2023)
- Head of the Laboratory of Oenology and Alcoholic Beverages (2018 - 2021)
- Member of the Doctoral Studies Committee of the School of Agriculture, Aristotle University of Thessaloniki. (2024 - ...)
- 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 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)
2. 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)
3. 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)
4. 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)
5. 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)
6. 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)
7. 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)

8. Zampouni, K., Mouzakis, 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)
9. **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)
10. 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)
11. 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)
12. Zampouni, K., Soniadi, 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)
13. Zampouni, K., Soniadi, 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)
14. 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)
15. 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)
16. 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 Bioprocess Processing*, 116: 10-19. DOI: [10.1016/j.fbp.2019.04.007](https://doi.org/10.1016/j.fbp.2019.04.007)
17. 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)
18. 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)
19. 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)
20. 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)

21. 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)
22. 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)
23. 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)
24. 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)
25. Chatzikiyakidou, 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)
26. 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)
27. 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)
28. 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)
29. **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)
30. 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)
31. **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)
32. **Katsanidis E.**, Meyer D.C., Addis P.B., Yancey, E.J., Dikeman M.E., Tsiamyrtzes, 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)
33. 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)

34. 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)
35. 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)
36. 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)
37. **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)
38. **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)
39. 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)
40. 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., Mourtzinou, 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.
3. **Katsanidis, E** and Addis, P.B. (2001). Novel HPLC analysis of tocopherols, tocotrienols and cholesterol in tissue. In: "Bio-assays for oxidative stress status (BOSS)", W.A. Pryor (Ed.), Elsevier Science B.V., p. 3-6.
4. **Katsanidis, E.** (2000). Evaluation of Novel Antioxidant Systems and their Usefulness in the Production of Precooked Meat Products. Ph.D. Dissertation, University of Minnesota, St. Paul, MN, USA.
5. Yancey, E.J., Dikeman, M.E., Dobbels, T.E., **Katsanidis, E** and E. Chambers IV. (1999). Effects of post-bleeding vascular infusion of cattle with a solution of sugars, sodium chloride, and phosphates with or without vitamin C on carcass traits, Warner-Bratzler shear forces, and palatability. Kansas Expt. Sta. Rep. of Prog. No. 831.
6. **Katsanidis, E.** (1995). Evaluation of Barley Flour/Wild Rice Antioxidant Properties in Ground Beef. M.S. Thesis, University of Minnesota, St. Paul, MN, USA.
7. **Katsanidis, E.**, Addis, P.B. and Epley R.J. (1995). Comminuted beef/barley mixtures. University of Minnesota, Miscellaneous Publication 87-1995 p.97-105.

International Conference Proceedings:

1. Dimakopoulou-Papazoglou, D., Ploskas, N., Koutsoumanis, K. and Katsanidis, E. (2023). Detection of adulteration in thyme honeys with sugar syrups and colorants using FTIR spectroscopy and chemometrics. 6th ISEKI-Food E-conference: Food Production Based on Food Safety, Sustainable Development and Circular Economy. 22 – 24 November 2023. (oral)
2. Zampouni, K., Filippou, A., Papadimitriou, K. and Katsanidis, E. (2023). Bigel formulations as healthier fat alternatives in semi-dry sausages. 6th ISEKI-Food E-conference: Food Production Based on Food Safety, Sustainable Development and Circular Economy. 22 – 24 November 2023. (poster)
3. Giannakaki, F., Dimakopoulou-Papazoglou and Katsanidis, E. (2023). Microstructure and physical properties of bigels formed with agar, κ -carrageenan, candelilla wax and monoglycerides in different edible oils. 6th ISEKI-Food E-conference: Food Production Based on Food Safety, Sustainable Development and Circular Economy. 22 – 24 November 2023. (poster)
4. 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. 6 – 9 June, 2023. (oral)
5. Dimakopoulou-Papazoglou, D., Chatzikyriakidou, K., Ploskas, N., Koutsoumanis, K. and **Katsanidis E.** (2022). Application of FT-MIR spectroscopy for the discrimination of geographical origin of thyme honeys. 5th ISEKI-Food E-conference on Current food innovation trends: the texture and consumer perception perspective. 23 – 25 November 2022. (oral)
6. Zampouni, K., Kotsiou, K., Kasiouras, G., Lazaridou, A. and **Katsanidis, E.** (2022). Evaluation of *in vitro* bioaccessibility of beta-carotene using edible oleogels and bigels as carriers. 5th ISEKI-Food E-conference on Current food innovation trends: the texture and consumer perception perspective. 23 – 25 November 2022. (short oral - poster)
7. Dimakopoulou-Papazoglou, D., Koutsoumanis, K. and **Katsanidis E.** (2022). Identification of

- botanical origin of Greek honeys using UV-vis and FT-NIR spectroscopy. EFFOST 2022 International Conference, 7-9 November 2022, Dublin, Ireland. (oral)
8. **Katsanidis, E.** and Zampouni, K. (2022). Textural properties, microstructure and spectroscopic characterization of edible gelled systems. EFFOST 2022 International Conference, 7-9 November 2022, Dublin, Ireland. (poster)
 9. Zampouni, K., Sideris, N., Tsavdaris, E. and **Katsanidis, E.** (2022). Design and evaluation of novel bigel systems with coconut and olive oil blends. EFFOST 2022 International Conference, 7-9 November 2022, Dublin, Ireland. (poster)
 10. Kasiouras, G., Zampouni, K. and **Katsanidis, E.** (2022). Application of bigels for fat reduction and delivery of essential oils in fermented sausages. EFFOST 2022 International Conference, 7-9 November 2022, Dublin, Ireland. (poster)
 11. Zampouni, K., Siachou, C. and **Katsanidis, E.** (2022). Design of biphasic structures for replacing saturated fats in food systems. 1st International Conference of Nutrition Sciences and Dietetics. 27-29 May 2022, Thessaloniki, Greece. (oral)
 12. Dimakopoulou-Papazoglou, D., Mamougiorgi, P., Stefanou, D. and **Katsanidis E.** (2022). Quantitative detection of beef, pork and chicken in meat mixtures using FT-NIR spectroscopy. International Web Conference on Food Choice & Eating Motivation. 19-20 May 2022, Polytechnic Institute of Viseu, Portugal. (oral)
 13. Kasiouras, G., Zampouni, K. and **Katsanidis, E.** (2022). Bigels as fat substitutes and delivery systems for bioactive compounds in pork patties. International Web Conference on Food Choice & Eating Motivation. 19-20 May 2022, Polytechnic Institute of Viseu, Portugal. (oral)
 14. Zampouni, K., Sideris, N., Tsavdaris, E. and **Katsanidis, E.** (2022). Structural and physical studies of olive oil and coconut oil oleogels as animal fat alternatives. International Web Conference on Food Choice & Eating Motivation. 19-20 May 2022, Polytechnic Institute of Viseu, Portugal. (poster)
 15. Zampouni, K., Siachou, C., Moschakis, T. and **Katsanidis, E.** (2021). Oleogel-in-hydrogel bigel: A novel fat substitute in fermented sausages. ISEKI e-conference on Food Texture, Quality Safety and Biosecurity in the Global Bioeconomy. 10-12 November 2021. (oral).
 16. Prodromidis, P., Wagner, J., Sereti, V., Biliaderis, C., **Katsanidis, E.** and Moschakis, T. (2020). Effect of Tween 20 on the thermo-mechanical properties and microstructure of vegetable oil systems structured with monoglycerides. ISEKI e-conference on "Food Quality and Texture in Sustainable Production and Healthy Consumption" 18-19 November 2020. (oral)
 17. Kokkinomagoulos, E., Kandyli, P., Prodromidis, P., Sereti, V., Zampouni, K., Wagner, J., **Katsanidis, E.**, Lazaridou, A., Moschakis, T. and Biliaderis, C. (2020). Impact of yeast strain, fermentation temperature and sugar content on pomegranate alcoholic beverage production and characteristics. ISEKI e-conference on "Food Quality and Texture in Sustainable Production and Healthy Consumption" 18-19 November 2020. (oral)
 18. Zampouni, A., Moschakis, T., Sdrolia V. and **Katsanidis, E.** (2020). Textural properties of bigels comprised of gelatin hydrogels and monoglycerides oleogels. ISEKI e-conference on "Food Quality and Texture in Sustainable Production and Healthy Consumption" 18-19 November 2020. (short oral - poster)
 19. Kanelaki, A., Moschakis, T., Mourtzinis, I., Zampouni, K. and **Katsanidis, E.** (2020). Development of edible coatings as delivery systems of antioxidants for the preservation of sardine (*Sardina pilchardus*) fillets. ISEKI e-conference on "Food Quality and Texture in Sustainable Production and Healthy Consumption" 18-19 November 2020. (short oral - poster)

20. Prodromidis, P., Mourtzinou, I., Wagner, J., Kokkinomagoulos, E., Kandyli, P., Sereti, V., Zampouni, K., **Katsanidis, E.**, Lazaridou, A., Biliaderis, C. and Moschakis, T. (2020). Use of phenol-rich red onion skin waste extracts as natural colorants in yoghurt-like products. ISEKI e-conference on "Food Quality and Texture in Sustainable Production and Healthy Consumption" 18-19 November 2020. (short oral - poster)
21. Pappa, A., Prodromidis, P., Wagner, J., Tsoumagka, M., **Katsanidis, E.**, Biliaderis, C. and Moschakis, T. (2020). Effect of oil volume fraction and beeswax content on the rheological properties and microstructure of oleogel-in-water emulsions. ISEKI e-conference on "Food Quality and Texture in Sustainable Production and Healthy Consumption" 18-19 November 2020. (poster)
22. Pappa, A., Prodromidis, P., Tsitsipas, C., Wagner, J., **Katsanidis, E.** and Moschakis, T. (2020). Oleogels-in-water emulsions incorporated in complex coacervates. ISEKI e-conference on "Food Quality and Texture in Sustainable Production and Healthy Consumption" 18-19 November 2020. (poster)
23. Wagner, J., Prodromidis, P., Kandyli, P., **Katsanidis, E.**, Biliaderis, C. and Moschakis, T. (2019). Production of a functional whey cheese with phytosterols. 12th International Scientific and Professional Conference WITH FOOD TO HEALTH. 24th-25th October 2019, Osijek, Croatia. (poster)
24. Soniadi, A., Biliaderis, C., Zampouni, K., Moschakis, T., Lazaridou, A. and **Katsanidis, E.** (2019). Physicochemical properties of olive oil oleogels structured with monoglycerides. 1st International Conference on Advanced Production and Processing, 10th-11th October 2019, Novi Sad, Serbia. (poster)
25. Zampouni, K., Biliaderis, C., Soniadi, A., Lazaridou, A., Moschakis, T. and **Katsanidis, E.** (2019). Improvement of the nutritional profile of Greek sausages by animal fat and NaCl substitution. 1st International Conference on Advanced Production and Processing, 10th-11th October 2019, Novi Sad, Serbia. (poster)
26. **Katsanidis E.**, Moschakis T., Lazaridou A., Biliaderis C.G. and Kouzounis, D. (2017). Lipid structuring as a means for *trans* and saturated fat reduction. "5th International Conference – Sustainable Postharvest and Food Technologies", April 23-28, Vrsac, Serbia (*invited speaker*, oral presentation).
27. Dimakopoulou-Papazoglou D. and **Katsanidis E.** (2017). Osmotic dehydration of beef meat with maltodextrin, NaCl and liquid smoke: mass transfer kinetics and storage stability. 6th International Congress on Food Technology, March 18-19, Athens, Greece, (poster).
28. Moschakis T., Dergiade I., **Katsanidis E.** and Biliaderis, C.G. (2016). Enhancing phytosterol 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).
29. 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. The 13th International Hydrocolloids Conference, May 16-20, 2016, Guelph, Ontario, Canada (poster).
30. Dimakopoulou-Papazoglou D. and **Katsanidis E.** (2015). Storage stability and quality characteristics of beef meat treated with maltodextrin, NaCl and liquid smoke. 29th EFFoST International Conference, November 10-12, Athens, Greece, (poster).

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32. Kouzounis, D., Lazaridou, A. and **Katsanidis, E.** (2014) Structuring of edible oleogels with monoglycerides and phytosterols - implementation in meat products. International Conference on Global Trends in the Agro-food Sector. September 11-13, Kalamata, Greece (*invited speaker*, oral presentation).
33. Skotinioti, K. and **Katsanidis, E.** (2013). Osmotic treatment of beef meat with liquid smoke addition: kinetics, microbial and oxidative stability. In: Proceedings of International Conference on Food and Biosystems Engineering (FABE 2013), Petrotos, K. and Filintas, A. (Eds). ISBN: 978-960-9510-10-3, vol. 1, p. 476-485.
34. Panagiotopoulou, E., Moschakis, T. and **Katsanidis, E.** (2013). Phytosterol and γ -oryzanol structured organogels and emulsions: micro-structural features and rheological properties. In: Proceedings of International Conference on Food and Biosystems Engineering (FABE 2013), Petrotos, K. and Filintas, A. (Eds). ISBN: 978-960-9510-10-3, vol. 1, p. 463-475.
35. Panagiotopoulou, E., Moschakis, T. and **Katsanidis, E.** (2013). Reduced-fat frankfurters formulated with γ -oryzanol and phytosterol structured vegetable-oil organogels and emulsions. In: Proceedings of International Conference on Food and Biosystems Engineering (FABE 2013), Petrotos, K. and Filintas, A. (Eds). ISBN: 978-960-9510-11-0, vol. 2, p. 336-350.
36. Chatzikyriakidou, K. and **Katsanidis, E.** (2011). Impact of initial handling and subsequent storage conditions on the safety and keeping quality of sardines. 11th International Congress on Engineering and Food. May 22-26, Athens, Greece. Vol.III, p. 1845-46.
37. **Katsanidis E.** (2010). Physicochemical and sensory aspects of shelf life determination. Παρουσίαση στη διημερίδα «Understanding, measuring and predicting the shelf life of foods: Theory-Applications» 27 – 28 Μαΐου 2010, Θεσσαλονίκη.
38. **Katsanidis E.** (2010). Accelerated shelf life testing - principles, advantages and limitations. Παρουσίαση στη διημερίδα «Understanding, measuring and predicting the shelf life of foods: Theory-Applications» 27 – 28 Μαΐου 2010, Θεσσαλονίκη.
39. **Katsanidis E.** (2010). Arrhenius kinetics, WVTR - packaging requirements. . Παρουσίαση στη διημερίδα «Understanding, measuring and predicting the shelf life of foods: Theory-Applications» 27 – 28 Μαΐου 2010, Θεσσαλονίκη.
40. **Katsanidis, E.** (2008). Physical and chemical pretreatment of octopus aiming at tenderization with reduced process time and energy requirements. In XX Conference on Processing Techniques and Energy in Agriculture, April. 20-25, Kopaonik, Serbia. Journal on Processing and Energy in Agriculture 12 (1-2): 45-48.
41. **Katsanidis, E.**, Addis, P.B., Meyer, D.C., Dikeman, M.E., and Pullen, M. (1999). Vascular infusion to improve resistance to lipid oxidation in beef muscle. IFT Ann. Meeting Technical Program Book of Abstracts, 49-4, p. 118.

42. Dikeman, M.E., Dobbels, T.E., Yancey, F.J., **Katsanidis, E.** and Addis, P.B. (1999). Effects of vascular infusion of cattle after exsanguination with saccharides, sodium chloride and phosphates, and either vitamin E, E, or C+E on carcass traits and meat palatability. *J. Anim. Sci.* 77(Suppl. 1):171.
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44. Meyer, D.C., **Katsanidis, E.**, and Addis, P.B. (1999). Rice bran and rice flour combination-antioxidant and binding studies. *IFT Ann. Meeting Technical Program Book of Abstracts*, 49-3, p. 118.
45. **Katsanidis, E.**, Addis, P.B. and Epley R.J. (1998). Nutraceutical beef patties: Addition of fiber, starch and antioxidants. *IFT Ann. Meeting Technical Program Book of Abstracts*, 67-3, p. 170.
46. Addis, P.B., Epley, R.J. and **Katsanidis, E.** (1998). Innovative antioxidant systems for muscle foods. *IFT Ann. Meeting Technical Program Book of Abstracts*, 7-5, p. 10.
47. **Katsanidis, E.**, Addis, P.B. and Epley R.J. (1994). Evaluation of barley flour/wild rice antioxidant properties in ground beef. 208th American Chemical Society National Meeting, Washington, DC., August 21-25, 1994.

Greek Conference Proceedings:

16 oral and 3 poster presentations in Food Science and Food Safety National Conferences