

CURRICULUM VITAE

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EDUCATION

1. PhD, Department of Food Engineering, University of Massachusetts, USA, 1983.
2. MSc, Department of Food Engineering, University of Massachusetts, USA, 1980.
3. MSc, (5-years Integrated Master) Department of Agricultural Engineering, Agricultural University of Athens, GR, 1974.

ACADEMIC POSITIONS

1. 1990-today, faculty member of the Department of Food Science and Human Nutrition, Agricultural University of Athens.
2. 1983-1990, faculty member of the Department of Agricultural Engineering Agricultural University of Athens.

TEACHING EXPERIENCE

1. Undergraduate courses

- Principle of Food Engineering, 1986-today
- Unit Operations in Food Engineering, 1998-today
- Agro-food Industries (part of the course), 2006-today
- Fruit and Vegetable Processing (part of the course), 1998-2010
- Computer Applications in Food Processing, 2008-2009

- Plant Design and Equipment for the Agro-food Industry, 2005-2006
- Plant design and Operation in the Agro-food Industry, 1987-1988
- Processing Equipment for Agricultural Products, 1987-1988
- Equipment for the Agro-food Industry, 1982-83 and 1985-1986

2. Graduate courses

- Advanced Food Engineering, 1998-today
- Advanced Food Processing Methods (part of the course), 1998-2003
- Special Topics of Food Technology (part of the course), 1998-2000
- Food Product Development (part of the course), 1998-2000
- Equipment for the Dairy Industry, 1983-1986

RESEARCH INTERESTS

1. Heat and Mass Transfer in Food Processing.
2. Modeling and Computer Simulations in Food Processing.
3. Water activity and viscosity of foods.
4. Functional Foods.
5. Aflatoxin contamination of tree nuts.
6. Energy and water conservation in food processing.

SCIENTIFIC RESPONSIBLE IN RESEARCH GRANDS

1. Computer simulation of an industrial continuous oven, Papadopulos SA, GR, 2009-2010.
2. The problem of aflatoxin in pistachios, Prefecture of Piraeus, GR, 2008.
3. Problems in production and processing of pistachios, Prefecture of Piraeus, GR, 2006.
4. Development and optimization of a new process for desalination of sea water by means of solar energy, INCO, EU, 1998-2002.

5. Improvement of multifunctional heat exchangers applied in industrial processes, JOULE III, EU, 1994-1996.
6. Process intensification for energy saving, JOULE II, EU, 1992-1994.
7. Diffusion of sodium chloride in feta cheese, General Secretariat of Research, GR, 1991-1993.
8. Enhanced evaporation heat transfer surfaces, JOULE, EU, 1990-1992.
9. Absorption-Driven Multiple Effect Evaporator, EU, 1987-1990.
10. Concentration of hygroscopic solutions for energy saving in the food industry, General Secretariat of Research, GR, 1985-1987.

SCIENTIFIC RESPONSIBLE IN OTHER PROJECTS

1. IFOOD 4, EU, 2012-2015.
2. ISEKI Food 3-Mundus 2, EU, 2009-2011.

AWARDS AND DISTINCTIONS

1. Certified Food Scientists, IFT 2013.
2. Excellency in Academia, Greek Ministry of Education, 2012.
3. Honorary Professor, Czech University of Life Sciences, Prague, 2011.
4. Metal of 200 years of Agricultural Education, Czech University of Life Sciences, Prague, 2009.
5. Fellow of Wessex Institute of Great Britain, 2002.

MEMBER IN EDITORIAL BOARDS AND SCIENTIFIC COMMITTEES OF INTERNATIONAL CONFERENCES

1. Associate Editor in the book series “Heat Transfer Advances” WIT Press, UK.
2. Member of the Editorial Board of the journal ‘Food Engineering Reviews’ Springer.

3. Member of the Editorial Board of Food Science Procedia Vol. 1.
4. Member of the Editorial Board of the journal 'Focusing on Modern Food Industry' World Academic Publishing Inc.
5. Member of the organizing committee of the 3rd International ISEKI_Food Conference, 21-23 May 2014, Athens.
6. Member of the organizing committee of the International Conference on Engineering and Food, 22-26 May 2011, Athens.
7. Member of the scientific committee of the 4th International Conference on Trends in Agricultural Engineering, 7-10 September 2010, Prague.
8. Member of the scientific committee of BioPhysics, 7th International Workshop for Young Scientists, Spring 2008, Prague.
9. Member of the scientific committee of the 10th International Conference on Advanced Computational Methods and Experimental Measurements in Heat Transfer, 9- 11 July 2008, Maribor, Slovenia.
10. Member of the scientific committee of the 9th International Conference on Advanced Computational Methods and Experimental Measurements in Heat and Mass Transfer, 5-6 July 2006, New Forest, England.
11. Member of the scientific committee of the 'Heat Transfer 2004' 24-26 March 2004, Lisbon.
12. Member of the scientific committee of the 'Heat Transfer 2002' 22-24 April 2002, Chalkidiki, Greece.
13. Member of the scientific committee of the 'Heat Transfer 2000' 26-28 June 2000, Madrid.
14. Member of the scientific committee of the '6^o National conference of the Institute of Solar Energy, 3-5 November 1999, Volos, Greece.
15. Member of the scientific committee of the international conference 'Compact Two-Phase Heat Exchangers' 16-17 September 1993, Edinburgh.

ADMINISTRATIVE POSITIONS

1. Head of the Department of Food Science and Technology, Agricultural University of Athens, 2007-2011.
2. Vice-Head of the Department of Food Science and Technology, Agricultural University of Athens, 2005-2007.
3. Director of the Food Process Engineering Laboratory, Department of Food Science and Human Nutrition, Agricultural University of Athens, 2006 – today.

JOURNAL REFEREE

Reviewer in the following scientific journals: Journal of Food Engineering, Food Engineering Reviews, LWT - Food Science and Technology, Food and Bioprocess Technology, Transactions of the ASABE, Drying Technology, British Biotechnology Journal, Journal of Cereal Science, Food Research International, Journal of Food Processing and Preservation, Chemical Engineering Research and Design, Chemical Engineering & Technology, International Journal of Food Science and Technology, International Journal of Thermal Sciences, International Journal of Design, International Journal of Heat and Mass Transfer, Journal of the Taiwan Institute of Chemical Engineers, Czech Journal of Food Sciences, International Journal of Dairy Technology, Journal of Physics and Chemistry of Solids, Physica A, Journal of Wine Research, Toxins, Revista Vitae.

MEMBER OF PROFESSIONAL ORGANISATIONS

1. Member of International Society of Food Engineers (ISFE).
2. Member of the Institute of Food Technologist (IFT).
3. Member of the ISEKI Food Association (IFA).
4. Member of the Greek Association of Agricultural Engineers.
5. Member of the Greek Association of Food Technologists.

PUBLICATIONS

THESES

1. Yanniotis S., 1983. *Thermal Characteristics of Absorption-Driven and Steam Heated Long Tube Vertical Falling Film Evaporators*. Ph.D. Dissertation, Univ. of Massachusetts.
2. Yanniotis S., 1980. *Absorption-Driven Evaporative Cooling Using Hygroscopic Brines Concentrated by Solar Energy Induced Evaporation*. MSc Thesis, Univ. of Massachusetts.

BOOKS

1. Advances in Food Process Engineering Research and Applications. Yanniotis S., Taoukis P., Stoforos N.G. and Karathanos V.T. (Eds.), Springer (2013). <http://link.springer.com/book/10.1007%2F978-1-4614-7906-2>
2. Solving Problems in Food Engineering, S. Yanniotis, Springer (2008). <http://www.springer.com/food+science/book/978-0-387-73513-9>
3. Heat Transfer Advances in Food Processing: Recent Developments and Applications. S. Yanniotis and B. Sunden, Editors, WIT press (2007). http://library.witpress.com/pages/listPapers.asp?q_bid=404
4. Unit Operations in Food Engineering. Teaching Textbook. S. Yanniotis, AUA (2002), (in Greek).
5. Principles of Food Engineering. Teaching Textbook. S. Yanniotis, AUA (2000), (in Greek).
6. Equipment for the food industry. S. Yanniotis, P. Athanasopoulos and A. Mouzaki, OEΔB press (1999) (in Greek).
7. Equipment for the agricultural and food industry. S. Yanniotis and G. Lambrinos, OEΔB press (1988) (in Greek).

PUBLICATIONS IN SCIENTIFIC JOURNALS

1. Dimou A., Stoforos N.G. and Yanniotis S., 2014. Effect of Particle Orientation during Thermal Processing of Canned Peach Halves: A CFD Simulation. *Foods*, 3, 304-317
2. Yanniotis S. and Stoforos N.G., 2014. Modelling Food Processing Operations with Computational Fluid Dynamics: A Review. *Scientia Agriculturae Bohemica*, 45, 2014 (1): 1–10.

3. Kaltsa O., Gatsi I., Yanniotis S., Mandala I., 2014. Influence of Ultrasonication Parameters on Physical Characteristics of Olive Oil Model Emulsions Containing Xanthan, *Food and Bioprocess Technology*, DOI 10.1007/s11947-014-1266-1, pp.1-12.
4. Dimou A., Panagou E., Stoforos N.G. and Yanniotis S., 2013. Analysis of Thermal Processing of Table Olives using Computational Fluid Dynamics. *Journal of Food Science*, 78 (11), pp. E1695-E1703.
5. Kaltsa O., Georgopoulos T., Yanniotis S. and Mandala I., 2013. Effect of Enzyme Blends and Dough Strengthening Emulsifier on Extending the Shelf Life of Sandwich Bread Applying Response Surface Methodology. *International Journal of Engineering and Innovative Technology* 3,(4), pp. 149-160.
6. Proshlyakov A., Yanniotis S. and Blahovec J., 2013. Pistachio Deterioration Detected by X-ray Absorption. *Czech J. Food Sci.* 31 (2), pp. 126–131.
7. Kaltsa, O., Michon, C., Yanniotis, S., and Mandala, I., 2013. Ultrasonic energy input influence on the production of sub-micron o/w emulsions containing whey protein and common stabilizers. *Ultrasonics Sonochemistry* 20 (3), pp. 881-891.
8. Protonotariou, S., Evageliou, V., Yanniotis, S. and Mandala, I. 2013. The influence of different stabilizers and salt addition on the stability of model emulsions containing olive or sesame oil. *Journal of Food Engineering*. 117, pp. 124-132.
9. Protonotariou S., Karali E., Evageliou V., Yanniotis S. and Mandala I., 2013. Rheological and sensory attributes of cream caramel desserts containing fructooligosaccharides as substitute sweeteners. *International Journal of Food Science and Technology* 48 (3), pp. 663-669.
10. Kachrimanidou V., Kopsahelis N., Chatzifragkou A., Papanikolaou S., Yanniotis S., Kookos I., Koutinas A.A., 2013. "Utilisation of by-products from sunflower-based biodiesel production processes for the production of fermentation feedstock", *Waste and Biomass Valorization*, 4 (3), pp. 529-537.
11. Xanthopoulos G., Yanniotis S., and Boudouris A.G., 2012. Numerical Simulation of Variable Water Diffusivity during Drying of Peeled and Unpeeled Tomato. *Journal of Food Science*, 77 (10) pp. E287-E296.
12. Xanthopoulos G., Yanniotis S. and Talaiporou E., 2012. Influence of salting on drying kinetics and water diffusivity of tomato halves. *International Journal of Food Properties* 15, (4) pp. 847-863.
13. Georgiadou M., Dimou A. and Yanniotis S. 2012. Aflatoxin contamination in pistachio nuts: A farm to storage study. *Food Control*, 26, pp. 580-586.
14. Kiskini A., Kapsokefalou M., Yanniotis S. and Mandala I., 2012. Effect of Iron Fortification on Physical and Sensory Quality of Gluten-Free Bread. *Food Bioprocess Technology*, 5, pp. 385-390.
15. Zafeiropoulou T., Evageliou V., Gardeli C., Yanniotis S. and Komaitis M. 2012. Retention of selected aroma compounds by gelatine matrices. *Food Hydrocolloids* 28, 105-109.

16. Dimou A. and Yanniotis S., 2011. 3-D numerical simulation of asparagus sterilization using Computational Fluid Dynamics. *Journal of Food Engineering* 104(3), pp. 394-403.
17. Panaras G., Moatsou G., Yanniotis S., Mandala I., 2011. The influence of functional properties of different whey protein concentrates on the rheological and emulsification capacity of blends with xanthan gum. *Carbohydrate Polymers* 86, pp.433– 440.
18. Kapetanakou A.E., Ampavi A., Yanniotis S., Drosinos E.H., Skandamis P.N., 2011. Development of a model describing the effect of temperature, water activity and (gel) structure on growth and ochratoxin A production by *Aspergillus carbonarius* in vitro and evaluation in food matrices of different viscosity. *Food Microbiology*, 28 (4), pp 727-735.
19. Kolokotsa D. and Yanniotis S., 2010. Experimental study of the boiling mechanism of a liquid film flowing on the surface of a rotating disc. *Experimental Thermal and Fluid Science*, 34, pp 1346-1352.
20. Blahovec J., Yanniotis S., 2010. GAB generalised equation as a basis for sorption spectral analysis. *Czech Journal Food Sciences* 28, 5, pp. 345–354.
21. Zafeiropoulou T., Evageliou V., Gardeli C., Yanniotis S. and Komaitis M., 2010. Retention of trans-anethole by gelatine and starch matrices. *Food Chemistry* 123, pp. 364-368.
22. Kiskini, A., Kapsokefalou, M., Yanniotis, S., Mandala, I., 2010. Effect of different iron compounds on wheat and gluten-free breads. *Journal of the Science of Food and Agriculture* 90, pp. 1136-1145.
23. Xanthopoulos G., Yanniotis S. and Lambrinos Gr., 2010. Study of the drying behaviour in peeled and unpeeled whole figs. *Journal of Food Engineering* 97, pp. 419-424.
24. Gardeli, C., Evageliou, V., Poulos, C., Yanniotis, S., Komaitis, M., 2010. Drying of fennel plants: Oven, freeze drying, effect of freeze-drying time, and use of biopolymers. *Drying Technology* 28, pp. 542-549.
25. Polaki A., Xasapis P., Fasseas C., Yanniotis S., Mandala I., 2010. Fiber and hydrocolloid content affect the microstructural and sensory characteristics of fresh and frozen stored bread. *Journal of Food Engineering* 97 pp. 1–7.
26. Yanniotis S. and Blahovec, J., 2009. Model Analysis of Sorption Isotherms. *LWT - Food Science and Technology*, 42 , pp.1688-1695.
27. Bakalis S., Kyritsi A., Karathanos B. and Yanniotis S., 2009. Modeling of Rice Hydration Using Finite Elements. *Journal of Food Engineering*, 94, pp. 321-325.
28. Mandala I., Polaki A. and Yanniotis S., 2009. Influence of Frozen Storage on Bread Enriched with Different Ingredients. *Journal of Food Engineering*, 92, pp. 137-145.
29. Xanthopoulos G., Yanniotis S., Lambrinos Gr., 2009. Water Diffusivity and Drying Kinetics of Air Drying of Figs. *Drying Technology*, 27, pp. 502-512.
30. Blahovec, J., Yanniotis, S., 2009. Modified classification of sorption

- isotherms. *Journal of Food Engineering* 91, pp. 72-77.
31. Blahovec, J., Yanniotis S., 2008. GAB Generalized Equation for Sorption Phenomena. *Food and Bioprocess Technology*, 1, pp. 82-90.
 32. Yanniotis S., Kotseridis G., Orfanidou A. and Petraki A., 2007. Effect of ethanol, dry extract and glycerol on the viscosity of wine. *Journal of Food Engineering* 81, pp. 399-403.
 33. Yanniotis S., Petraki A., Soumpasi E., 2007. Effect of pectin and wheat fibers on quality attributes of extruded corn starch. *Journal of Food Engineering* 80, pp. 594-599.
 34. Yanniotis S., Tszilioni K., Dendrinis G. and Mallouchos A., 2007. Aroma recovery during evaporation. *Journal of Food Engineering* 78, pp. 882-887.
 35. Yanniotis S., Skaltsi S., Karaburnioti S., 2006. Effect of moisture content on the viscosity of honey at different temperatures. *Journal of Food Engineering*, 72, pp. 372-377.
 36. Yanniotis S., and Xerodemas K., 2003. Air Humidification for Seawater Desalination. *Desalination* 158, pp. 313-319.
 37. Yanniotis S. and Petraki A., 2002. Numerical Simulation of Temperature Fluctuation in Frozen Food Products during Storage. *Computational Studies*, 4, pp. 293-302.
 38. Yanniotis S., 2000. Computational Methods in Food Processing: Applications in Heat Transfer. *Computational Studies*, 3, pp. 595-604.
 39. Jachuck, R., Lee J., Kolokotsa D., Ramshaw C., Valachis P., Yanniotis S., 1997. Process Intensification for Energy Saving. *Applied Thermal Engineering*, 17, pp. 861-867.
 40. Yanniotis S. and Zarmboutis J., 1996. Water sorption isotherms of pistachio nuts. *Lebensmittel-Wissenschaft und Technologie* 29, pp. 372-375.
 41. Yanniotis S. and Kolokotsa D., 1996. Experimental Study of Water Vapour Condensation on a Rotating Disc. *International Communications in Heat and Mass Transfer*, 23, pp. 721-729.
 42. Yanniotis S. and Kolokotsa D., 1996. Boiling on the Surface of a Rotating Disc. *Journal of Food Engineering* 30, pp. 313-325.
 43. Yanniotis S. and Pilavachi P., 1996. Mathematical Modelling and Experimental Validation of an Absorption-Driven Multiple-Effect Evaporator. *Chemical Engineering and Technology*, 19, pp. 448-455.
 44. Yanniotis S. and Pilavachi P., 1994. Energy Consumption of Absorption-Driven Multiple Effect Evaporators. *Journal of Food Engineering* 23, pp. 543-554.
 45. Yanniotis S., 1994. A New Method for Interpolating and Extrapolating Water Activity Data. *Journal of Food Engineering* 21, pp. 81-96.
 46. Fountoukidis E., Yanniotis S. and Leontaridis N., 1993. Theoretical Model for Direct Solar Regeneration of Hygroscopic Solutions. *Solar Energy* 51, pp. 247-253.
 47. Yanniotis S. and Schwartzberg H., 1986. Evaporative Cooling of Foods in an

Absorption-Driven Vacuum Cooler. *Trans. of the ASAE*, 29, pp. 1164-1170.

CHAPTERS IN BOOKS

1. Sardi K., Yanniotis S., 2007. Numerical modelling of heat transfer in the food industry – Recent developments and applications. In *Heat Transfer in Food Processing*, Eds Yanniotis S. and Sunden B. WIT Press, pp.7-35.
2. Yanniotis S., 2000. Food Engineering at AUA. Inzynieria I Aparatura Przemyslu Spozywczego. Dwudziestolecie specjalizacji (1978-1998) Wydawnictwo, Warszawa.

PRESENTATIONS IN INTERNATIONAL CONFERENCES

1. Georgiadou M., Gardeli Ch., Komaitis M., Tsitsigiannis D.I., Paplomatas E.J. and Yanniotis S. Study of physical and chemical properties of dried pistachios as a sorting tool of aflatoxin contaminated nuts. *3rd International ISEKI Food Conference*, Athens, May 2014.
2. Dimou A., Tsafaras I., Stoforos N. and Yanniotis S. Modeling firmness degradation of table olives during thermal processing through CFD. *3rd International ISEKI Food Conference*, Athens, May 2014.
3. Evageliou V., Gerolymatou A., Gardeli Ch. and Yanniotis S. Optimization of the retention of trans-anethole by single and double layered films based on gelatine. *3rd International ISEKI Food Conference*, Athens, May 2014.
4. Protonotariou S., Angelidis G., Ritzoulis Ch., Yanniotis S. and Mandala I. Jet milling conditions' effect on wheat flour micronization. *3rd International ISEKI Food Conference*, Athens, May 2014.
5. Kaltsa O., Spiliopoulou N. Yanniotis S. and Mandala I. The effect of olive oil and fenugreek gum content on the stability and oxidation of o/w macro- and submicron-nano emulsions. *3rd International ISEKI Food Conference*, Athens, May 2014.
6. Yanniotis S. and Georgiadou M. Aflatoxin in Food and Feed: Food safety issues and control. *Trends in Agricultural Engineering*, Prague, September 2013.
7. Dimou A., Stoforos N. G., and Yanniotis S. Computational Fluid Dynamics modelling of firmness degradation during thermal processing of peach halves in syrup. *IFT Annual Meeting*, Chicago, July 2013.
8. Dimou, A., Stoforos N.G. and Yanniotis S. A theoretical assessment of microbial inactivation in thermally processed fruits in syrup in still cans. *7th International*

Conference on Predictive Modelling of Food Quality and Safety, Dublin, September 2011.

9. Dimou A., Stoforos N. G. and Yanniotis S. CFD simulations in still cans filled with solid food items in liquid. *11th International Congress on Engineering and Food*, Athens, May 2011.
10. Yanniotis S., Proshlyakov A., Revithi A., Georgiadou M. and Blahovec J. X-ray imaging for fungal necrotic spot detection in pistachio nuts. *11th International Congress on Engineering and Food*, Athens, May 2011.
11. Protonotariou S. V., Pappas C., Tarantilis P.A., Polissiou M., Yanniotis S., Evageliou V. and Mandala I. Determination of fructooligosaccharides (FOS) with FT-IR in cereals. Their impact as substitute sweeteners in starch based desserts. *11th International Congress on Engineering and Food*, Athens, May 2011.
12. Xanthopoulos G., Yanniotis S., Lentzou D. and Apostolidi S. Effect of peeling on drying behaviour of two crops. *11th International Congress on Engineering and Food*, Athens, May 2011.
13. Georgiadou M., Proshlyakov A., Revithi A., Tjamos S., Stringlis I., Tsitsigiannis D., Paplomatas E., Blahovec J. and Yanniotis S. Detection of insect necrotic internal damage and aflatoxin reduction in stored pistachio nuts. *Conference of the IOBC/WPRS (OILB/SROP)*, Volos, Greece, July 2011.
14. Georgiadou M., Dimou A., Tzamos S., Paplomatas E. and Yanniotis S. Aflatoxin contamination and *Aspergillus* occurrence in stored pistachios in Greece. *Conference of the IOBC/WPRS (OILB/SROP)*, Volos, Greece, July 2011.
15. Yanniotis S. Analysis of Food Processing Operations using CFD. *Trends in Agricultural Engineering*, Prague, September 2010.
16. Gardeli C., Poulos C., Evgenikou K., Evageliou V., Yanniotis S. and Komaitis M. Use of Biopolymers in Freeze Drying of Fennel Plants. *Food Colloids 2010 – On the Road from Interfaces to Consumers*. Granada, March 2010.
17. Zafeiropoulou T., Evageliou V., Gardeli C., Yanniotis S. and Komaitis M. Retention of Trans-Anethole by gelatine gels and starch solutions. *Food Colloids 2010 – On the Road from Interfaces to Consumers*. Granada, March 2010.
18. Protonotariou S., Evageliou V., Yanniotis S. and Mantala I. The influence of added value ingredients on the stability of model emulsions that contained olive oil. *Food Colloids 2010 – On the Road from Interfaces to Consumers*. Granada, March 2010.
19. Georgiadou M., Dimou A., Tzamos S., Paplomatas E., and Yanniotis S. Aflatoxin contamination of pistachio nuts: A farm to storage study, *ISM Conference*, Tulln, September 2009.

20. Kapetanakou A. E., Abavi A., Yanniotis S., Drosinos E.H., and Skandamis P.N. Development of a model describing the effect of temperature and (gel) structure on ochratoxin A production by *Aspergillus carbonarius* in liquid media and evaluation in foods of different viscosity. *ICPMF 2009* - Washington D.C., September 2009.
21. Yanniotis S., Dimakou C., Soumpasi E. and Mantala I. Effect of temperature fluctuation in a freezer on the drip loss of meat. *10th International Conference on Engineering and Food*, Vina del Mar-Chile, April 2008.
22. Yanniotis S., Kiskini A., Kapsokefalou M. and Mandala I. Iron-fortified gluten and gluten-free bakery products. The role of iron compound used on their quality characteristics. *9th International Conference on Engineering and Food*, Vina del Mar-Chile, April 2008.
23. Vogiatzidaki Z., Georgiadou M. and Yanniotis S. A study of aflatoxin contamination in Greek pistachios. *XIV Meeting of the Mediterranean Research Group for Almond and Pistachio*, Athens, April, 2008.
24. Blahovec J. and Yanniotis S. Sorption Isotherms: Construction & Evaluation. *1st International Workshop "Physics in Life Sciences"*. Prague, August 2008.
25. Polaki A., Mandala I. and Yanniotis S. Influence of frozen storage on semi-baked bread containing dietary fibers, *5th International Conference in Food Technology*, Thessaloniki, March 2007.
26. Gotsis I. and Yanniotis S. Effect of NaCl on the adsorption isotherms of pistachio nuts. *2nd Congress on Bioprocessing in Food Industry*, Patra, June 2006.
27. Spathi D. and Yanniotis S. Diffusion of salt in a cheese-like model food. *2nd Congress on Bioprocessing in Food Industry*, Patra, June 2006.
28. Orfanidou A., Yanniotis S., Kotseridis G. and Petraki A. Viscosity measurement of Greek wines. *2nd Congress on Bioprocessing in Food Industry*, Patra, June 2006.
29. Chafik E., Hamed H., Yanniotis S. and Amenallah G. A new technique of sea water desalination using solar energy. *International Conference "Water value and rights"* Palestine, May 2005
30. Yanniotis S., Petraki A. and Soumpasi E. Effect of pectin and wheat fibers on the expansion and structure of extruded corn starch. *9th International Conference on Engineering and Food*, Montpellier, March 2004.
31. Yanniotis S., Tsziziloni K., Dendrinou G. and Mallouchos A. Aroma recovery during evaporation. *9th International Conference on Engineering and Food*, Montpellier, March 2004.

32. Yanniotis S. and Xerodemas K. Air Humidification for Seawater Desalination. *European Conference on Desalination and the Environment: Fresh Water for All*. Malta, May 2003.
33. Yanniotis S. and Petraki A. Numerical Simulation of Temperature Fluctuation in Frozen Food Products during Storage. *7th International Conference on Advanced Computational Methods in Heat Transfer*, Halkidiki, April 2002.
34. Yanniotis S. Computational Methods in Food Processing: Applications in Heat Transfer. *6th International Conference on Advanced Computational Methods in Heat Transfer*. Madrid, June 2000.
35. Yanniotis S. and Kolokotsa D. Heat Transfer to Liquid Films with Phase Change on a Rotating Disc. *7th International Conference on Engineering and Food*, Brighton, April 1997.
36. Yanniotis S. and Kolokotsa D. Boiling in a Centrifugal Field: The Case of Films Formed Between Two Closely Spaced Horizontal Spinning Discs. *1st International Conference on Process Intensification for the Chemical Industry*. Antwerp, December 1995.
37. Yanniotis S., Kolokotsa D. and Valachis P., 1993. Heat Transfer Enhancement in Centrifugal Fields. *Recent Developments in Heat Exchanger Technology*. Paris, October 1993.
38. Yanniotis S, Zarpoutis J. and Anyfantakis E. Diffusivity of Sodium Chloride in Dry-Salted Feta Cheese. *6th International Conference on Engineering and Food*, Chiba, Japan, May 1993.
39. Yanniotis S. and LeGoff P. Absorption-Driven Multiple Effect Evaporators. A study of the absorber-regenerator couple. *International Conference on Energy Efficiency in the Process Industry*. Athens, October 1992.
40. Bikos S., Flower J. and Yanniotis S. Design and Energy Analysis of Absorption-Driven Multiple Effect Evaporators. *International Conference on Energy Efficiency in the Process Industry*. Athens, October 1992.
41. Yanniotis S., Kolokotsa D. and Valachis P. A Rotating Disc Heat Exchanger. *International Conference on Energy Efficiency in the Process Industry*. Athens, October 1992.
42. Yanniotis S. and LeGoff P. Absorption-driven multiple effect evaporators. *European Seminar on Improved Energy Efficiency in the Process Industries*, Brussels, October, 1990.
43. Yanniotis S., Nikolettopylos P. and Pappas G. Sorption Models for Dried Fruits. *5th International Congress of Engineering and Food*. Cologne, Germany, June 1989.

44. Yanniotis S. Absorption-Driven Multiple Effect Evaporators. *Energy Savings in Industry*. Brussels, June 1988.
45. Yanniotis S. and Kyritsis S. Absorption-Driven Solar Drying. *3rd Meeting on Solar Drying*, organized by FAO, Stuttgart, September 1987.
46. Yanniotis S. and Schwartzberg H. Absorption-Driven Evaporative Cooling. *10th International Congress of Agr. Engineering*. Budapest, September 1984.
47. Yanniotis S. and Schwartzberg H. Absorption-Driven Falling Film Evaporator. *10th International Congress of Agr. Engineering*. Budapest, September 1984.
48. Schwartzberg H., Rosenau J., Kim K. , Yanniotis S., Chavarria V., Biswal R. and Hernandez E., 1983. Food Evaporators Driven by Solar Concentrated Brines. *3rd International Congress of Engineering and Food*. Dublin, September 1983.
49. Schwartzberg H., Rosenau J.B., Kim K.H and Yanniotis S. The Use of Solar Concentrated Brines for Food Processing. *ASAE National Energy Symposium*, Kansas City, September 1980.

PRESENTATIONS IN GREEK CONFERENCES

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