

CURRICULUM VITAE

Full name: Christos S. Pappas

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Specialties

Instrumental Chemical Analysis of Natural Products (Chromatographic and Spectroscopic Techniques)

Research Interests

- Isolation, purification, and structure determination of natural products using chromatographic and spectroscopic techniques
- Development of new techniques for separation, evaluation, and chemical analysis of main compounds of plants cultivated in Greece.
- Development of methods based on spectroscopic techniques (FT-IR, Raman) and chemometrics for the differentiation of natural products and microorganisms.
- Authenticity of agri-food products.

Current Position

- Professor on Instrumental Analysis - Biospectroscopy, Agricultural University of Athens
- School of Food and Nutritional Sciences
- Department of Food Science & Human Nutrition
- Laboratory of General Chemistry

University Experience

Lectures - Teaching

1. Instrumental Chemical Analysis
2. Organic Chemistry
3. General and Inorganic Chemistry
4. Natural Products

- **Participation in International Research Projects: 3**

- **Participation in National Research Projects: 18**

- **Reviewer in 45 Journals**

- **Guest Editor**

Special Issue "Cutting-Edge Research on the Analysis of Small Biomolecules in Foods, Plants, and Biological Samples" (MDPI).

https://www.mdpi.com/journal/biomolecules/special_issues/Small_Biomolecules_Foods_Plants_Biological_Samples

- **Member of Scientific Committees**

Association of Greek Chemists

• **Papers list**

1. FT-IR Spectroscopic Determination of the Degree of Esterification of Cell Wall Pectins from stored Peaches and Correlation to textural changes.

A.Chatjigakis, **C.Pappas**, N.Proxenia, O.Kalantzi, P.Rodis and M.Polissiou.
Carbohydrates Polymers, 37 (1998), 395-408.

2. Determination of Kenaf (*Hibiscus cannabinus L.*) lignin in crude plant material using Diffuse Reflectance Infrared Fourier Transform Spectroscopy.

C. Pappas, P. A. Tarantilis and M. Polissiou.
Applied spectroscopy 52 (1998), 1399-1402.

3. Prediction of the pH in Wood by Diffuse Reflectance Infrared Fourier Transform Spectroscopy.

C. Pappas, P. Rodis, P. A. Tarantilis and M. Polissiou.
Applied spectroscopy 53 (1999), 805-809.

4. Enzymatic acylation of hydroxypropyl cellulose in organic media and determination of the ester formation by Diffuse Reflectance Infrared Fourier Transform (DRIFT) Spectroscopy.

V. Sereti, H. Stamatis, **C. Pappas**, M. Polissiou, and F.N. Kolisis.
Biotechn. Bioeng., 72 (2001), 495-500.

5. Comparison of classical and ultrasound-assisted isolation procedures of cellulose from kenaf (*Hibiscus cannabinus L.*) and eucalyptus (*Eucalyptus rodustrus Sm.*)

Pappas, C., Tarantilis, P. A., Daliani, I., Mavromoustakos, T., Polissiou, M. *Ultrasonics Sonochemistry* 9 (2002), 19-23.

6. Quantitative analysis of α -pinene and β -myrcene in mastic gum oil using FT-Raman spectroscopy.

D. Daferera, **C. Pappas**, P. A. Tarantilis and M. Polissiou
Food Chemistry, 77 (2002), 511-515.

7. Isolation and spectroscopic study of pectic substances from kenaf (*Hibiscus cannabinus L.*)

Christos S. Pappas, Petros A. Tarantilis and Moschos G. Polissiou
Natural Product Letters, Vol.17 (2003), No.3, 171-176

8. New Method for Pollen Identification by FT-IR Spectroscopy.

C.S. Pappas, P.A. Tarantilis, P.C. Harizanis, M.G. Polissiou
Applied spectroscopy Vol.57 (2003), No.1, 23-27

9. Determination of uronic acids in isolated hemicelluloses from kenaf using diffuse reflectance infrared Fourier transform spectroscopy (DRIFTS) and curve-fitting deconvolution method.

A.N.Batsoulis, M.K. Nacos, **C.S.Pappas**, P.A. Tarantilis, T. Mavromoustakos and M.G. Polissiou
Applied spectroscopy Vol.58 (2004), No.2, 199-202

10. Spectroscopic determination of the degree of esterification of pectic substances from kenaf.

C.S.Pappas, P.A. Tarantilis and M.G. Polissiou
Natural Product Research , Vol. 18 (2004), No. 4, pp 335-340

11. Determination of the degree of esterification of pectinates with decyl and benzyl ester groups by diffuse reflectance infrared Fourier transform spectroscopy (DRIFTS) and curve-fitting deconvolution method.

Christos S.Pappas, Anna Molovikova, Zdenka Hromadkova, Petros A. Tarantilis, Anna Ebringerova, Moschos G. Polissiou
Carbohydrate Polymers, 56(2004), 465-469

12. FT-Raman Spectroscopic Simultaneous Determination of Fructose and Glucose in Honey. Apostolos N. Batsoulis, Nikolaos G. Siatis, Athanasios C. Kimbaris, Eleftherios K. Allissandrakis,

Christos S. Pappas, Petros A. Tarantilis, Paschalis C. Harizanis, Moschos G. Polissiou
Journal of Agricultural and Food Chemistry, 53(2) (2004), 207-210

13. Rapid Method for Simultaneous Quantitative determination of Four Major Essential Oil Components from Oregano (*Oreganum sp.*) and Thyme (*Thymus sp.*) Using FT-Raman Spectroscopy.

Nikolaos G. Siatis, Athanasios C. Kimbaris, **Christos S. Pappas**, Petros A. Tarantilis, Dimitra J. Daferera, Moschos G. Polissiou
Journal of Agricultural and Food Chemistry, 53(2) (2004), 202-206

14. Comparison of distillation and ultrasound assisted extraction methods for the isolation of sensitive aroma compounds from garlic (*Allium sativum*).

A.C. Kimbaris, N.G. Siatis, D.J. Daferera, P.A. Tarantilis, **C. S. Pappas** and M.G. Polissiou
Ultrasonics Sonochemistry, 13, 2006, 54-60

15. Quantitative Analysis of Garlic (*Allium sativum*) Oil Acyclic Components using FT-Raman Spectroscopy

Athanasios C. Kimbaris, Nikolaos G. Siatis, **Christos S. Pappas**, Petros A. Tarantilis, and Moschos G. Polissiou.
Food Chemistry, 94, 2006, 287-295

16. Improvement of biodiesel production based on the application of ultrasounds: monitoring of the procedure by FT-IR spectroscopy

N.G. Siatis, A.C. Kimbaris, **C.S. Pappas**, P.A. Tarantilis and M.G. Polissiou.
JAOCS, 83,2006,53-57

17. Kenaf xylan - A source of biologically active acidic oligosaccharides. M.K.Nacos, P.Katapodis, **C.Pappas**, D.Daferera, P.A. Tarantilis, P. Christakopoulos, M. Polissiou

Carbohydrate Polymers, 66,2006,126-134

18. Identification and differentiation of goat and sheep milk based on diffuse reflectance infrared Fourier transform spectroscopy (DRIFTS) using cluster analysis.

C.S. Pappas, P.A.Tarantilis, E. Moschopoulou, G. Moatsou, I. Kandarakis and M.G. Polissiou
Food Chemistry, 106, 2008, 1271-1277

19. Differentiation of Greek red wines on the basis of grape variety using attenuated total reflectance Fourier transform infrared spectroscopy.

P.A. Tarantilis, V.E. Troianou, **C.S. Pappas**, Y.S. Kotseridis, M.G Polissiou
Food Chemistry , 111, 2008, 192-196

- 20.** An overview of structural features of DNA and RNA complexes with saffron compounds: Models and antioxidant activity.
C. D. Kanakis, P. A. Tarantilis, **C. Pappas**, J. Bariyanga, H. A. Tajmir-Riahi and M.G. Polissiou
Journal of Photochemistry and Photobiology B: Biology, 95, 2009, 204-212
- 21.** Ultrasound–assisted extraction gas chromatography-mass spectrometry analysis of volatile compounds in unifloral thyme honey from Greece.
Eleftherios Alissandrakis, Petros A. Tarantilis, **Christos Pappas**, Paschalis C. Harizanis, Moschos Polissiou
European Food Research and Technology, 229 (3), 2009, 365-373
- 22.** Geographical differentiation of saffron by GC-MS/FID and chemometrics.
E. Anastasaki, C. Kanakis, **C. Pappas**, L. Maggi, C.P. del Campo, M. Carmona, G.L. Alonso, M. Polissiou
European Food Research and Technology, 229, 2009, 899-905
- 23.** Quantitative determination of pulegone in pennyroyal oil by FT-IR spectroscopy.
Eleftherios A. Petrakis, Athanasios C. Kimbaris, **Christos S. Pappas**, Petros A. Tarantilis, and Moschos G. Polissiou
Journal of Agricultural and Food Chemistry, 59 (2009), 10044 – 10048
- 24.** Differentiation of saffron from four countries by multivariate analysis of Mid-infrared spectroscopy.
Anastasaki E., Kanakis C., **Pappas C.**, Maggi L., del Campo C.P., Carmona M., Alonso G.L. and M. Polissiou
European Food Research and Technology, 230 (2010), 571-577
- 25.** Quantification of Crocetin esters in saffron (*Crocus sativus* L.) Using Raman Spectroscopy and Chemometrics.
Eirini G. Anastasaki, Charalabos D. Kanakis, **Christos Pappas**, Luana Maggi, Amaya Zalacain, Manuel Carmona, Gonzalo L. Alonso, and Moschos Polissiou
Journal of Agricultural and Food Chemistry, 58(10) (2010), 6011-6017
- 26.** Investigation of organic extractives from unifloral chestnut (*Castanea sativa* L.) and eucalyptus (*Eucalyptus globulus* Labill.) honeys and flowers to identification of botanical marker compounds.
Eleftherios Alissandrakis, Petros A. Tarantilis, **Christos Pappas**, Pashalis C. Harizanis, Moschos Polissiou
LWT-Food Science and Technology 44 (2011), 1042-1051
- 27.** Quantitative determination of anthocyanins in three sweet cherry varieties using diffuse reflectance infrared Fourier transform spectroscopy.
C.S. Pappas, C. Takidelli, E. Tsantili, P.A. Tarantilis, M.G. Polissiou
Journal of Food Composition and Analysis 24(2011), 17-21
- 28.** Classification of Greek *Mentha pulegium* L. (Pennyroyal) samples, according to geographical location by Fourier Transform Infrared Spectroscopy.
Charalabos D. Kanakis, Eleftherios A. Petrakis, Athanasios C. Kimbaris, **Christos Pappas**, Petros A. Tarantilis and Moschos G. Polissiou
Phytochemical Analysis 23(2012), 34-43.

29. Rapid strain classification and taxa delimitation within the edible mushroom genus *Pleurotus* through the use of diffuse reflectance infrared Fourier transform (DRIFT) spectroscopy.

Georgios I. Zervakis, Georgios Bekiaris, Petros A. Tarantilis, **Christos S. Pappas**
Fungal Biology 116(2012), 715-728

30. Monitoring of royal jelly protein degradation during storage using Fourier-transform infrared (FTIR) spectroscopy.

Petros A Tarantilis, **Christos S Pappas**, Eleftherios Alissandrakis, Paschalis C Harizanis and Moschos G Polissiou
Journal of Apicultural Research 51(2) (2012), 185-192

31. Direct Determination of Rosmarinic Acid in Lamiaceae Herbs Using Diffuse Reflectance Infrared Fourier Transform Spectroscopy (DRIFTS) and Chemometrics.

Dimitrios Saltas, **Christos S. Pappas**, Dimitra Daferera, Petros A. Tarantilis, and Moschos G. Polissiou
Journal of Agricultural and Food Chemistry, 61, (2013), 3235-3241

32. Geographical differentiation of dried lentil seed (*Lens culinaris*) samples using Diffuse Reflectance Fourier Transform Infrared spectroscopy (DRIFTS) and discriminant analysis.

G. Kouvoutsakis, C. Mitsi, P.A. Tarantilis, M.G. Polissiou, **C.S. Pappas**
Food Chemistry 145 (2014), 1011-1014.

33. Direct and Simultaneous Quantification of Tannin Mean Degree of Polymerization and Percentage of Galloylation in Grape Seeds Using Diffuse Reflectance Fourier Transform-Infrared Spectroscopy

Christos Pappas, Maria Kyraleou, Eleni Voskidi, Yorgos Kotseridis, Petros A. Tarantilis, and Stamatina Kallithraka
Journal of Food Science 80(2) (2015), C298-C306.

34. Direct determination of lactulose in heat-treated milk using diffuse reflectance infrared Fourier transform spectroscopy and partial least squares regression

Christos S. Pappas, Lambros Sakkas, Ekaterini Moschopoulou and Golfo Moatsou
International Journal of Dairy Technology 68(3) (2015), 448-453.

35. Diffuse reflectance Fourier transform infrared spectroscopy for simultaneous quantification of total phenolics and condensed tannins contained in grape seeds

Maria Kyraleou, **Christos Pappas**, Eleni Voskidi, Yorgos Kotseridis, Marianthi Basalekou, Petros A. Tarantilis, Stamatina Kallithraka
Industrial Crops and Products 74 (2015), 784-791

36. Evaluation of a Raman Spectroscopic Method for the Determination of Alcohol Content in Greek Spirit Tsipouro.

Christos Pappas*, Basalekou Marianthi, Elina Konstantinou, Niki Proxenia, Stamatina Kallithraka, Yorgos Kotseridis and Petros Tarantilis.
Current Research in Nutrition and Food Science Vol.4(Sl. 2) (2016), 1-9.

37. Authenticity Determination of Greek-Cretan Mono-Varietal White and Red Wines Based on their Phenolic Content using Attenuated Total Reflectance Fourier Transform Infrared Spectroscopy and Chemometrics.

Marianthi Basalekou, Argiro Strataridaki, **Christos Pappas**, Petros A. Tarantilis, Yorgos Kotseridii, Stamatina Kallithraka.

Current Research in Nutrition and Food Science Vol.4(SI. 2) (2016), 54-62.

38. Comparative Evaluation of ISO 3632 Proposed Method and an HPLC-DAD Method for Safranal Quantity Determination of Saffron.

M. Valle García-Rodríguez, Horacio López-Córcoles, Gonzalo L. Alonso,

Christos S. Pappas, Moschos G. Polissiou, Petros A. Tarantilis.

Food Chemistry 221 (2017), 838-843.

39. Estimation of Antioxidant Activity of Different Mixed Herbal Infusions using Attenuated Total Reflectance Fourier Transform Infrared Spectroscopy and Chemometrics.

Aikaterini Venetsanou, Eirini Anastasaki, Chrysavgi Gardeli, Petros A. Tarantilis, **Christos S. Pappas***.

Emirates Journal of Food and Agriculture 29(2) (2017),149-155.

40. Direct determination of total isothiocyanate content in broccoli using attenuated total reflectance infrared Fourier transform spectroscopy.

P.K. Revelou, M.G. Kokotou, **C.S. Pappas***, V. Constantinou-Kokotou

Journal of Food Composition and Analysis 61 (2017), 57-61

41. Wine authentication with Fourier Transform Infrared Spectroscopy: a feasibility study on variety, type of barrel wood and ageing time classification.

Marianthi Basalekou, **Christos Pappas**, Petros Tarantilis, Yorgos Kotseridis, Stamatina Kallithraka.

Food Science and Technology 52 (2017), 1307-1313

42. High Resolution Mass Spectrometry Studies of Sulforaphane and Indole-3-carbinol in Broccoli.

Maroula G. Kokotou, Panagiota-Kyriaki Revelou, **Christos Pappas**, Violetta Constantinou-Kokotou.

Food Chemistry, 237(2017), 566-573

43. Differentiation and identification of grape-associated black aspergilli using Fourier transform infrared (FT-IR) spectroscopic analysis of mycelia.

Efstathia A. Kogkaki, Manos Sofoulis, Pantelis Natskoulis, Petros A. Tarantilis, **Christos S. Pappas**, Efstathios Z. Panagou.

International Journal of Food Microbiology 259 (2017), 22–28

44. Red Wine Age Estimation by the Alteration of its Color Parameters: Fourier Transform Infrared Spectroscopy as a Tool to Monitor Wine Maturation Time.

M. Basalekou, **C. Pappas**, Y. Kotseridis, P. A. Tarantilis, E. Kontaxakis, and S. Kallithraka.

Journal of Analytical Methods in Chemistry, Volume 2017, doi:org/10.1155/2017/5767613, 9 pages.

45. Ellagitannins in wines: future prospects in methods of analysis using FT-IR spectroscopy.

Marianthi Basalekou, Stamatina Kallithraka, Petros A. Tarantilis, Yiorgos Kotseridis, **Christos Pappas***.

LWT - Food Science and Technology 101(2019), 48-53

46. Proanthocyanidin content as an astringency estimation tool and maturation index in red and white winemaking technology.
Marianthi Basalekou, Maria Kyraleou, **Christos Pappas**, Petros Tarantilis, Yorgos Kotseridis, Stamatina Kallithraka.
Food Chemistry 299 (2019), 125135
47. FTIR assessment of compositional changes in lignocellulosic wastes during cultivation of *Cyclocybe cylindracea* mushrooms and use of chemometric models to predict production performance.
Georgios Bekiaris, · Georgios Koutrotsios, Petros A. Tarantilis, **Christos S. Pappas**, Georgios I. Zervakis.
Journal of Material Cycles and Waste Management (2020), 22, 1027-1035
48. Study of the Quality Parameters and the Antioxidant Capacity for the FTIR-chemometric Differentiation of *Pistacia Vera* Oils.
Lydia Valasi, Dimitra Arvanitaki, Angeliki Mitropoulou, Maria Georgiadou, **Christos Pappas***.
Molecules (2020), 25, 1614, doi:10.3390/molecules25071614.
49. Bioactivity and toxicity evaluation of infusions from selected Greek herbs.
Nefeli-Sofia D. Sotiropoulou, Evangelia Flampouri, Efstathia Skotti, **Christos Pappas**, Spyridon Kintzios, Petros A. Tarantilis.
Food Bioscience (2020), 35, 100598, doi.org/10.1016/j.fbio.2020.100598
50. Discrimination and Quantification of Aflatoxins in *Pistachia vera* Seeds Using FTIR-DRIFT Spectroscopy after their Treatment by Greek Medicinal and Aromatic Plants Extracts.
Efstathia Skotti, **Christos Pappas**, Maria Kaiafa, Iliada K. Lappa, Dimitrios I. Tsitsigiannis, Charilaos Giotis, Pavlos Bouchagier and Petros A. Tarantilis.
Food Science and Engineering (2020), 1(1), 45-57.
51. Wine Authenticity and Traceability with the Use of FT-IR.
Marianthi Basalekou*, **Christos Pappas**, Petros A. Tarantilis and Stamatina Kallithraka.
Beverages (2020), 6(2), 30, doi:10.3390/beverages6020030
52. Rapid screening on aflatoxins' presence in *Pistachia vera* nuts using diffuse reflectance infrared Fourier transform spectroscopy and chemometrics.
Lydia Valasi, Maria Georgiadou, Petros A. Tarantilis, Stavros Yanniotis, **Christos S. Pappas***.
Journal of Food Science and Technology (2020), doi.org/10.1007/s13197-020-04549-5.
53. Discrimination of botanical origin of olive oil from selected Greek cultivars by SPME-GC-MS and FTIR spectroscopy combined with chemometrics.
Panagiota-Kyriaki Revelou, Charis Pappa, Eleni Kakouri, Charalabos D. Kanakis, **Christos S. Pappas**, Petros A. Tarantilis*.
Journal of the Science of Food and Agriculture (2020), doi 10.1002/jsfa.10932
54. Botanical origin discrimination of Greek honeys: Physicochemical parameters vs Raman spectroscopy.
Marinos Xagoraris, Elisavet Lazarou, Eleftheria H. Kaparakou, Eleftherios Alissandrakis, George K. Papadopoulos, Petros A. Tarantilis and **Christos S. Pappas***.
Journal of the Science of Food and Agriculture (2020), doi 10.1002/jsfa.10961
55. Chemometric-Infrared Spectroscopic Model for the Taxonomy of Medicinal Herbs - The Case of Perennial Sideritis Species.

Christos S. Pappas, Marinos Xagoraris, Athanasios Kimbaris, Georgios Korakis* and Petros A. Tarantilis.

Biomedical Journal of Scientific & Technical Research (2020), 24707-24712

56. SPME-GC-MS and FTIR-ATR Spectroscopic Study as a Tool for Unifloral Common Greek Honey's Botanical Origin Identification.

Marinos Xagoraris, Panagiota-Kyriaki Revelou, Stela Dedegkika, Charalabos D.

Kanakis, George K. Papadopoulos, **Christos S. Pappas**, Petros A. Tarantilis.

Applied Sciences 2021 (11), doi.org/10.3390/app11073159.

57. The Use of Right Angle Fluorescence Spectroscopy to Distinguish the Botanical Origin of Greek Common Honey Varieties.

Marinos Xagoraris, Panagiota-Kyriaki Revelou, Eleftherios Alissandrakis, Petros A. Tarantilis and **Christos S. Pappas***.

Applied Sciences, 2021 (11), doi.org/10.3390/app11094047

58. Quality Evaluation of Winery By-Products from Ionian Islands Grape Varieties in the Concept of Circular Bioeconomy.

Marinos Xagoraris, Ioanna Oikonomou, Dimitra Daferera, Charalambos Kanakis, Iliada K.

Lappa, Charilaos Giotis, **Christos S. Pappas**, Petros A. Tarantilis and Efstathia Skotti.

Sustainability, 2021, 13 (10), doi.org/10.3390/su13105454

59. Thermal and structural study of drying method effect in high amylose starch- beta-carotene nanoparticles prepared with cold gelatinization.

P. Loukopoulos, D. Kapama, L. Valasi, **Ch. Pappas**, K. Bethanis, P. Tzamalís, I. Mandala.

Carbohydrate Polymer Technologies and Applications 2 (2021) 100092, doi.org/10.1016/j.carpta.2021.100092.

60. Response Surface Methodology to Optimize the Isolation of Dominant Volatile Compounds from Monofloral Greek Thyme Honey Using SPME-GC-MS.

Marinos Xagoraris, Alexandra Skouria, Panagiota-Kyriaki Revelou, Eleftherios Alissandrakis, Petros A. Tarantilis and **Christos S. Pappas***.

Molecules (2021), 26 (12), doi.org/10.3390/molecules26123612.

61. Authentication of the Botanical and Geographical Origin and Detection of Adulteration of Olive Oil Using Gas Chromatography, Infrared and Raman Spectroscopy Techniques: A Review.

Eleni Kakouri, Panagiota-Kyriaki Revelou, Charalabos Kanakis, Dimitra Daferera, **Christos S. Pappas** and Petros A. Tarantilis*.

Foods (2021), 10(7), 1565

62. Chemometric Study of Fatty Acid Composition of Virgin Olive Oil from Four Widespread Greek Cultivars.

Panagiota-Kyriaki Revelou, Marinos Xagoraris, Athanasia Alexandropoulou, Charalabos D. Kanakis, George K. Papadopoulos, **Christos S. Pappas**, Petros A. Tarantilis*.

Molecules (2021), 26 (14), doi.org/10.3390/molecules26144151

63. GC-MS, FTIR and Raman spectroscopic analysis of fatty acids of Pistacia vera (Greek variety "Aegina") oils from two consecutive harvest periods and their chemometric differentiation of oils quality.

Lydia Valasi, Maroula G. Kokotou, **Christos S. Pappas***.

- 64.** The Use of SPME-GC-MS, IR and Raman Techniques for Botanical and Geographical Authentication and Detection of Adulteration of Honey
Nefeli - Sofia Sotiropoulou, Marinos Xagoraris, Panagiota Kyriaki Revelou, Eleftheria Kaparakou, Charalabos Kanakis, **Christos Pappas** and Petros Tarantilis *
Foods (2021), 10, 1565, doi.org/10.3390/foods10071565
- 65.** Estimation of Geographical Origin of Amfissis Cultivar Olive Oil Based on GC-FID/MS and Chemometrics
Panagiota-Kyriaki Revelou, Marinos Xagoraris, Dafni-Vasiliki Theodorikou, Eirini Xera, Charalabos D Kanakis, George K Papadopoulos, **Christos S Pappas** and Petros A. Tarantilis*.
Biomedical Journal of Sceientific & Technical Research, 2021, 37(3), 29406-29416, doi.org/10.26717/BJSTR.2021.37.005998
- 66.** Chemometric differentiation of pistachios (*Pistacia vera*, Greek 'Aegina' variety) from two different harvest years using FTIR spectroscopy and DRIFTS and disk techniques.
Lydia Valasi and **Christos S. Pappas***
AppliedChem, 2021, 1(1), 62-74
- 67.** FT-MIR analysis of water-soluble extracts during the ripening of sheep milk cheese with different phospholipid content.
Lambros Sakkas*, **Christos S Pappas**, Golfo Moatsou
Dairy, 2021,2, 530-541
- 68.** Unifloral Autumn Heather Honey from Indigenous Greek *Erica manipuliflora* Salisb.: SPME/GC-MS Characterization of the Volatile Fraction and Optimization of the Isolation Parameters
Marinos Xagoraris, Foteini Chrysoulaki, Panagiota-Kyriaki Revelou, Eleftherios Alissandrakis, Petros A. Tarantilis and **Christos S. Pappas***
Foods, 2021, 10(10), 2487, doi.org/10.3390/foods10102487
- 69.** The application of right-angle fluorescence spectroscopy as a tool to distinguish five autochthonous commercial Greek white wines
Marinos Xagoraris, Panagiota-Kyriaki Revelou, Nikos Arvanitis, Marianthi Basalekou, **Christos S. Pappas**, Petros A. Tarantilis*
Current Research in Food Science, 2021, 4, 815-820.
- 70.** A Review of the Analytical Methods for the Determination of 4-(5)-Methylimidazole in Food Matrices
Panagiota-Kyriaki Revelou, Marinos Xagoraris, Eleftherios Alissandrakis*, **Christos S. Pappas** and Petros A. Tarantilis.
Chemosensors 2021, 9, 322. doi.org/10.3390/chemosensors9110322
- 71.** Estimation of Avocado Oil (*Persea Americana* Mill., Greek "Zutano" Variety) Volatile Fraction over Ripening by Classical and Ultrasound Extraction Using HS-SPME-GC-MS.
Marinos Xagoraris; Eleni Galani; Lydia Valasi; Eleftheria H. Kaparakou; Panagiota-Kyriaki Revelou; Petros A. Tarantilis; **Christos S. Pappas***

Compounds 2022, 2, 25-36.

72. Optimized Isolation of Safranal from Saffron by Solid-Phase Microextraction (SPME) and Rotatable Central Composite Design-Response Surface Methodology (RCCD-RSM).

Panagiota-Kyriaki Revelou, Spyridoula Mouzoula, Marinos Xagoraris, Haralambos Evangelaras, George K. Papadopoulos, **Christos S. Pappas** and Petros A. Tarantilis
Separations 2022, 9, 48. doi.org/10.3390/separations9020048

• **Conference - proceedings papers list**

1. Determination of fructooligosaccharides (FOS) with FT-IR in cereals. Their impact as substitute sweeteners in starch based desserts.

Protonotariou, S., **Pappas, C.**, Tarantilis, P., Polissiou, M., Yianniotis, S., Evageliou, V. and Mandala, I. (2011). *ICEF 11, Congress Proceedings Vol III, P.S. Taoukis, N.G. Stoforos, V.T. Karathanos and G.D. Saravacos, eds, pp. 2055-2056.*

2. Quality Evaluation of Grape Seed Oils of the Ionian Islands Based on GC-MS and Other Spectroscopic Techniques.

Ioanna Oikonomou, Iliada Lappa, Dimitra Daferera, Charalambos Kanakis, Lazaros Kiokakis, Konstantinos Skordilis, Antigoni Avramouli, Efstathia Kalli, **Christos Pappas**, Petros A. Tarantilis, Efstathia Skotti (2018). Conference Proceedings, Prague Czechia Sep 03-04, 2018, 20 (9) Part I, pp. 115-118

3. Astringency estimation of wines maturing indifferent types of containers.

M. Basalekou, **C. Pappas**, P. Tarantilis, M. Kyraleou, V. Cotea, and S. Kallithraka
BIO Web of Conferences 15, 02014 (2019), doi.org/10.1051/bioconf/20191502014
42nd World Congress of Vine and Wine

4. Determination of 4(5)-Methylimidazole in Sugar–Amino Acid Aqueous Model Systems by UPLC-Q-ToF-MS.

Panagiota-Kyriaki Revelou, Marinos Xagoraris, Eleftherios Alissandrakis, **Christos S. Pappas** and Petros A. Tarantilis.
Biological and life sciences forum 2022, doi.org/10.3390/Foods2022-12957

• **Encyclopedia papers list**

1. Greek Honey Authentication: Botanical Approach

Marinos Xagoraris, Panagiota-Kyriaki Revelou, Eleftherios Alissandrakis, Petros A. Tarantilis and **Christos S. Pappas***
Encyclopedia 2021, 1, 1322–1333. doi.org/10.3390/encyclopedia104

• **Posters list**

1. Applications of ultrasound chemistry in the fractionation of cell wall components of kenaf (*Hibiscus cannabinus L.*).

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