

Dr. Athanasios Mallouchos (Ass. Prof.)

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RESEARCH INTERESTS

- Food metabolomics
- Analysis of volatile compounds for the assessment of food quality, spoilage and adulteration
- Isolation and determination of antioxidant compounds (phenolics) from aromatic-pharmaceutical plants and plant-derived foods
- Microbial and food lipids - isolation and characterization
- Chemical investigation and exploitation of food industry wastes & by-products as a source of high-value compounds (antioxidants, colorants)

ACADEMIC EDUCATION/POSITIONS

- 2019-today** **Assistant Professor in Food Analysis**
Laboratory of Food Chemistry and Analysis, Dept. of Food Science & Human Nutrition, Agricultural University of Athens
- 2014-2019** **Lecturer in Food Analysis**
Laboratory of Food Chemistry and Analysis, Dept. of Food Science & Human Nutrition, Agricultural University of Athens
- 1999-2003** **Ph.D. in Chemistry**
Dept. of Chemistry, University of Patras (*Thesis Title:* Wine production by immobilized cells and investigation of secondary aroma by GC/MS)
- 1997-1999** **M.Sc. in Food Biotechnology**
University of Patras, University of Ioannina, University of Ulster (*Thesis Title:* Fermentation for wine production using immobilized cells on delignified cellulosic material. Analysis of wine aroma)
- 1993-1997** **B.Sc. in Chemistry**
Dept. of Chemistry, University of Athens (Final Year Project: Study of lipids in *Allium Sativum* (Garlic))

EMPLOYMENT HISTORY

- 2012-2014** **National Organization for Health Care Services (EOHY)** (Public Sector)
- 2008-2012** **Social Insurance Institute (I.K.A.)**, Chemical Services Dept. (Public Sector)
- 2007-2008** **N. Asteriadis S.A. (Scientific Equipment)**, Applications Dept., Training of customers and development of applications in the field of chromatography, spectroscopy
- 2006** **Food Testing Laboratory - Tsakalidis A.**, Determination of pesticides in foodstuffs and water
- 2004** **Anti-doping Control, Organizing Committee of Olympic Games Athens 2004**, Analytical chemist at the laboratory of Doping Control

GRANTS-SCHOLARSHIPS

1. Greek State Scholarships Foundation (IKY) – Grant for excellent performance during my postgraduate studies
2. Greek State Scholarships Foundation (IKY) – Scholarship for postgraduate studies in Greece (1999-2002)

ACADEMIC ACTIVITIES

Teaching experience

Undergraduate level

1. Lectures, Laboratory exercises; Dept. of Food Science & Human Nutrition, AUA; MODULE: *Methods of Food Analysis* (2014-present)
2. Lectures, Laboratory exercises & Research Project Supervision; Dept. of Food Science & Human Nutrition, AUA; MODULE: *Food Chemistry I* (2014-present)
3. Lectures, Laboratory exercises; Dept. of Food Science & Human Nutrition, AUA; MODULE: *Food Chemistry II* (2014-present)
4. Lectures, Laboratory exercises; Dept. of Food Science & Human Nutrition, AUA; MODULE: *Agricultural Industries* (2014-present)
5. Laboratory demonstrator in the module 'Quality control of wine products', Dept. of Enology and Beverages Technology, Technological Educational Institute of Athens, 2004-2005

Postgraduate level

1. Lectures, Laboratory exercises; Dept. of Food Science & Human Nutrition, AUA; MSc Food, Nutrition and Health; MODULES: Food Chemistry, Food Analysis
2. Laboratory exercises; Dept. of Food Science & Human Nutrition, AUA; MSc Food Science and Technology and Human Nutrition; MODULES: Food Chemistry, Valorisation of Renewable Resources
3. External research assistant in MSc Enology; Food Science & Technology Dept., AUA; Participation in the training of the postgraduate students at lab techniques and development of written/electronic educational material, 2006-2007
4. Teaching Assistant in the modules: Methods of Food Analysis, Food Chemistry, Instrumental Analysis and Distillates of the Food Science & Technology Dept., AUA, 2004-2006
5. External research assistant in MSc Food Biotechnology; Dept. of Chemistry, University of Patras; Responsible for the operation of laboratory equipment and the writing of laboratory manuals and research publications, 2002-2003

Participation in examining committees of:

- M.Sc. theses: 35 (supervisor: 6)
- Ph.D. theses: 11 (member of the advisory committee: 6)
- B.Sc. theses: 33 (supervisor: 12)

PARTICIPATION IN RESEARCH PROJECTS

1. *Microbial spoilage and quality determination during storage of skull (*Argyrosomus regius*) under refrigeration with modern molecular and analytical methods*, EDBM-103: Support for Researchers with emphasis to young researchers-Part B' (2020-2022)
2. *A Model Smart Quality Assurance and Safety System for Fresh Poultry Products – QAPP (TIEDK-04344)*, EPAN EK 2014-2020, Operational Program Competitiveness, Entrepreneurship and Innovation, under the call RESEARCH - CREATE – INNOVATE
3. *Olive Roads - Subproject 3: Quality and authenticity of final olive and olive oil products and health claims - Improvement of final products*, GSRT (2018ΣΕ01300000), 2018-2021
4. *Multi-strain indigenous yeast starters for "wild-ferment" wine production (M-Y WINE)*, EPAN II, Action Synergasia 2011, 2013-2015
5. *Table olive fermentation with selected strains of probiotic lactic acid bacteria. Towards a new functional food (Probiolives)* EU FP7 (243471) Project, Responsible for the chemical analysis of olives, 2010-2011
6. *Scientific synergism of Nano-Bio-Info-Cogni science for an integrated system to monitor meat quality and safety during production, storage and distribution in the EU (Symbiosis)*, EU FP7 (211638) Project, Responsible for the analysis of volatile compounds in meat, 2008-2011
7. *Study of chemical composition and exploitation of brewer's spent grains*, EPEAEK II, PYTHAGORAS I (Greek

State, EU), Postdoctoral research, 2004-2006

8. *Investigation of wine components affecting consumers' health*, EPET II (GSRT, EU), Responsible for the analysis of biogenic amines in wines, 2001
9. *Development of traditional bakery products like 'kritisini' using traditional raw materials of high nutritious value*, EPET II (GSRT, EU), Responsible for the chemical analysis of bakery products, 2000-2001

PROJECTS FUNDED BY OTHER ENTITIES (PRIVATE SECTOR)

1. Determination of: a) total polar phenolic content, b) biophenols, c) tocopherols and tocotrienols, d) antioxidant activity (DPPH) in olive oil, Contract # 34.0828 with M. Apostolaki (2015)
2. Improvement of antioxidant activity and volatile constituents of beer, Hellenic Breweries of Atalanti S.A., Contract # 377, ELKE-Harokopio University (2017-1028)

PUBLICATIONS IN PEER REVIEWED JOURNALS

- 1 **A. Mallouchos**, M. Komaitis, A.A. Koutinas, M. Kanellaki. Investigation of volatiles evolution during the alcoholic fermentation of grape must using free and immobilized cells with the help of solid phase microextraction (SPME) headspace sampling. *Journal of Agricultural and Food Chemistry*, **2002**, 50(13), 3840-3848 (DOI: 10.1021/jf0116092)
- 2 **A. Mallouchos**, P. Reppa, G. Aggelis, M. Kanellaki, A.A. Koutinas, M. Komaitis. Grape skins as a natural support for yeast immobilization. *Biotechnology Letters*, **2002**, 24, 1331-1335
- 3 A. Bekatorou, A. Sarellas, G. Ternan, **A. Mallouchos**, M. Komaitis, A.A. Koutinas, M. Kanellaki. Low-temperature brewing using yeast immobilized on dried figs. *Journal of Agricultural and Food Chemistry*, **2002**, 50(25), 7249-7257 (DOI: 10.1021/jf020291q)
- 4 **A. Mallouchos**, M. Komaitis, A.A. Koutinas, M. Kanellaki. Wine fermentations by immobilized and free cells at different temperatures. Effect of immobilization and temperature on volatile by-products. *Food Chemistry*, **2003**, 80(1), 109-113 ([https://doi.org/10.1016/S0308-8146\(02\)00247-9](https://doi.org/10.1016/S0308-8146(02)00247-9))
- 5 **A. Mallouchos**, M. Komaitis, A.A. Koutinas, M. Kanellaki. Evolution of volatile by-products during wine fermentations using immobilized cells on grape skins. *Journal of Agricultural and Food Chemistry*, **2003**, 51(8), 2402-2408 (DOI: 10.1021/jf026086s)
- 6 **A. Mallouchos**, P. Skandamis, P. Loukatos, M. Komaitis, A.A. Koutinas, M. Kanellaki. Volatile compounds of wines produced by cells immobilized on grape skins. *Journal of Agricultural and Food Chemistry*, **2003**, 51(10), 3060-3066 (DOI: 10.1021/jf026177p)
- 7 A. Tsakiris, V. Sipsas, A. Bekatorou, **A. Mallouchos**, A. Koutinas. Red wine making by immobilized cells and influence on volatile composition. *Journal of Agricultural and Food Chemistry*, **2004**, 52(5), 1357-1363 (DOI: 10.1021/jf035141+)
- 8 N. Choriantopoulos, E. Evergetis, **A. Mallouchos**, E. Kalpoutzakis, G.J. Nychas, S.A. Haroutounian. Characterization of the essential oil volatiles of *Satureja thymbra* and *Satureja parnassica*: Influence of harvesting time and antimicrobial activity. *Journal of Agricultural and Food Chemistry*, **2006**, 54(8), 3139-3145 (DOI: 10.1021/jf053183n)
- 9 S. Yanniotis, K. Tsziloni, G. Dendrinis, **A. Mallouchos**. Aroma recovery by combining distillation with absorption. *Journal of Food Engineering*, **2007**, 78(3), 882-887 (<https://doi.org/10.1016/j.foodeng.2005.11.028>)
- 10 **A. Mallouchos**, G. Lagos, M. Komaitis. A rapid microwave-assisted derivatization process for the determination of phenolic acids in brewer's spent grains. *Food Chemistry*, **2007**, 102(3), 606-611 (<https://doi.org/10.1016/j.foodchem.2006.05.040>)
- 11 **A. Mallouchos**, P. Loukatos, A. Bekatorou, A. Koutinas, M. Komaitis. Ambient and low temperature winemaking by immobilized cells on brewer's spent grains. Effect on volatile composition. *Food Chemistry*, **2007**, 104(3), 918-927 (<https://doi.org/10.1016/j.foodchem.2006.12.047>)
- 12 Ch. Gargeli, V. Papageorgiou, **A. Mallouchos**, T. Kibouris, M. Komaitis. Essential oil composition of *Pistacia lentiscus* L. and *Myrtus communis* L.: Evaluation of antioxidant capacity of methanolic extracts. *Food Chemistry*, **2008**, 107(3), 1120-1130 (<https://doi.org/10.1016/j.foodchem.2007.09.036>)
- 13 V. Papageorgiou, **A. Mallouchos**, M. Komaitis. Investigation of the antioxidant behavior of air- and freeze-dried aromatic plant materials in relation to their phenolic content and vegetative cycle. *Journal of Agricultural and Food Chemistry*, **2008**, 56(14), 5743 – 5752 (DOI: 10.1021/jf8009393)
- 14 V. Papageorgiou, Ch. Gardeli, **A. Mallouchos**, M. Papaioannou, M. Komaitis. Variation of the chemical profile and antioxidant behavior of *Rosmarinus officinalis* L. and *Salvia fruticosa* Miller grown in Greece. *Journal of*

- Agricultural and Food Chemistry*, **2008**, 56(16), 7254 – 7264 (DOI: 10.1021/jf800802t)
- 15 S. Fakas, S. Papanikolaou, A. Batsos, M. Galiotou-Panayotou, **A. Mallouchos**, G. Aggelis. Evaluating renewable carbon sources as substrates for single cell oil production by *Cunninghamella echinulata* and *Mortierella isabellina*. *Biomass and Bioenergy*, **2009**, 33(4), 573-580 (<https://doi.org/10.1016/j.biombioe.2008.09.006>)
- 16 D. Dimitrellou, P. Kandylis, **A. Mallouchos**, M. Komaitis, A.A. Koutinas, Y. Kourkoutas. Effect of freeze-dried kefir culture on proteolysis in feta-type and whey-cheeses. *Food Chemistry*, **2010**, 119(2), 795-800 (<https://doi.org/10.1016/j.foodchem.2009.06.052>)
- 17 E.Z. Panagou, **A. Mallouchos**, O. Hondrodinou, G.-J.E. Nychas. A study on the implications of NaCl reduction in the fermentation profile of Conservolea natural black olives. *Food Microbiology*, **2011**, 28 (7), 1301-1307 (<https://doi.org/10.1016/j.fm.2011.05.008>)
- 18 J. V. Vergara, V. Blana, **A. Mallouchos**, A. Stamatiou, E. Z. Panagou. Evaluating the efficacy of brine acidification as implemented by the Greek table olive industry on the fermentation profile of Conservolea green olives. *LWT-Food Science and Technology*, **2013**, 53, 113-119 (<https://doi.org/10.1016/j.lwt.2013.03.003>)
- 19 A.A. Argyri, A.A. Nisiotou, **A. Mallouchos**, E.Z. Panagou, C.C. Tassou. Performance of two potential probiotic *Lactobacillus* strains from the olive microbiota as starters in the fermentation of heat shocked green olives. *International Journal of Food Microbiology*, **2014**, 171, 68-76 (<https://doi.org/10.1016/j.ijfoodmicro.2013.11.003>)
- 20 F.F. Parlapani, **A. Mallouchos**, S.A. Haroutounian, I.S. Boziaris. Microbiological spoilage and investigation of volatile profile during storage of sea bream fillets under various conditions. *International Journal of Food Microbiology*, **2014**, 189, 153-163 (<https://doi.org/10.1016/j.ijfoodmicro.2014.08.006>)
- 21 A.A. Argyri, **A. Mallouchos**, E.Z. Panagou, G.-J.E. Nychas. The dynamics of the HS/SPME-GC/MS as a tool to assess the spoilage of minced beef stored under different packaging and temperature conditions. *International Journal of Food Microbiology*, **2015**, 193, 51-58 (<https://doi.org/10.1016/j.ijfoodmicro.2014.09.020>)
- 22 A. Papadaki, **A. Mallouchos**, M.-N. Efthymiou, Ch. Gardeli, N. Kopsahelis, E.C.G. Aguiéiras, D.M.G. Freire, S. Papanikolaou, A.A. Koutinas. Production of wax esters via microbial oil synthesis from food industry waste and by-product streams. *Bioresource Technology*, **2017**, 245, 274-282 (<https://doi.org/10.1016/j.biortech.2017.08.004>)
- 23 S. Papanikolaou, M. Rontou, A. Belka, M. Athenaki, C. Gardeli, **A. Mallouchos**, O. Kalantzi, A.A. Koutinas, I.K. Kookos, An-P. Zeng, G. Aggelis. Conversion of biodiesel-derived glycerol into biotechnological products of industrial significance by yeast and fungal strains. *Engineering in Life Sciences*, **2017**, 17(3), 262-281 (<https://doi.org/10.1002/elsc.201500191>)
- 24 A. Hadjilouka, G. Mavrogiannis, **A. Mallouchos**, S. Paramithiotis, M. Mataragas, E. H. Drosinos. Effect of lemongrass essential oil on *Listeria monocytogenes* gene expression. *LWT - Food Science and Technology*, **2017**, 77, 510-516 (<https://doi.org/10.1016/j.lwt.2016.11.080>)
- 25 S. Bonatsou, V. Iliopoulos, **A. Mallouchos**, E. Gogou, V. Oikonomopoulou, M. Krokida, P. Taoukis, E. Z. Panagou. Effect of osmotic dehydration of olives as pre-fermentation treatment and partial substitution of sodium chloride by monosodium glutamate in the fermentation profile of Kalamata natural black olives. *Food Microbiology*, **2017**, 63, 72-83 (<https://doi.org/10.1016/j.fm.2016.11.001>)
- 26 F. F. Parlapani, **A. Mallouchos**, S. A. Haroutounian, Ioannis S. Boziaris. Volatile organic compounds of microbial and non-microbial origin produced on model fish substrate un-inoculated and inoculated with gilt-head sea bream spoilage bacteria. *LWT - Food Science and Technology*, **2017**, 78, 54-62 (<https://doi.org/10.1016/j.lwt.2016.12.020>)
- 27 D. Sarris, N.G. Stoforos, **A. Mallouchos**, I.K. Kookos, A.A. Koutinas, G. Aggelis, S. Papanikolaou. Production of added-value metabolites by *Yarrowia lipolytica* growing in olive mill wastewater-based media under aseptic and non-aseptic conditions. *Engineering in Life Sciences*, **2017**, 17(6), 695-709 (<https://doi.org/10.1002/elsc.201600225>)
- 28 A.E. Koutelidakis, K. Argyri, Z. Sevastou, E. Panagopoulou, E. Paximada, A. Sali, V. Papalazarou, **A. Mallouchos**, V. Evageliou, V. Kostourou, I. Mantala, M. Kapsokefalou. Bioactivity of epigallocatechin gallate nanoemulsions evaluated in mice model. *Journal of Medicinal Food*, **2017**, 20(9), 923-931 (<https://doi.org/10.1089/jmf.2016.0160>)
- 29 Ch. Gardeli, M. Athenaki, A.A. Koutinas, E. Xenopoulos, G. Aggelis, **A. Mallouchos**, S. Papanikolaou. Lipid production and characterization by *Mortierella (Umbelopsis) isabellina* cultivated on lignocellulosic sugars. *Journal of Applied Microbiology*, **2017**, 123(6), 1461-1477 (<https://doi.org/10.1111/jam.13587>)
- 30 A. Kantifedaki, V. Kachrimanidou, **A. Mallouchos**, S. Papanikolaou, A.A. Koutinas. Orange processing waste valorisation for the production of bio-based pigments using the fungal strains *Monascus purpureus* and *Penicillium purpurogenum*. *Journal of Cleaner Production*, **2018**, 185, 882-890 (<https://doi.org/10.1016/j.jclepro.2018.03.032>)
- 31 G. Sgouros, I. Chalvanti, **A. Mallouchos**, Y. Paraskevopoulos, G. Banilas, A. Nisiotou. Biodiversity and

- enological potential of fermentative non-Saccharomyces yeasts from Nemean vineyards. *Fermentation*, **2018**, 4, 1-13 (doi:10.3390/fermentation4020032)
- 32 A. Nisiotou, G. Sgouros, **A. Mallouchos**, C-S. Nisiotis, C. Michaelidis, C. Tassou, G. Banilas. The use of indigenous *Saccharomyces cerevisiae* and *Starmarella bacillaris* yeasts as a tool to create complexity in local wines. *Food Research International*, **2018**, 111, 498-508 (<https://doi.org/10.1016/j.foodres.2018.05.035>)
- 33 I. Mantzourani, S. Kazakos, A. Terpou, **A. Mallouchos**, A. Kimbaris, A. Alexopoulos, E. Bezirtzoglou, S. Plessas. Assessment of Volatile Compounds Evolution, Antioxidant Activity, and Total Phenolics Content during Cold Storage of Pomegranate Beverage Fermented by *Lactobacillus paracasei* K5. *Fermentation*, **2018**, 4, 1-11 (doi:10.3390/fermentation4040095)
- 34 S. Maina, E. Stylianou, E. Vogiatzia, A. Vlysidis, **A. Mallouchos**, G.-J. E. Nychas, A. Machado de Castro, E. Dheskali, I.K. Kookos, A. Koutinas. Improvement on bioprocess economics for 2,3-butanediol production from very high polarity cane sugar via optimisation of bioreactor operation. *Bioresource Technology*, **2019**, 274, 343-352 (<https://doi.org/10.1016/j.biortech.2018.11.001>)
- 35 D.E. Pavlidis, **A. Mallouchos**, D. Ercolini, E.Z. Panagou, G.-J.E. Nychas. A volatilomics approach for off-line discrimination of minced beef and pork meat and their admixture using HS-SPME GC/MS in tandem with multivariate data analysis. *Meat Science*, **2019**, 151, 43-53 (<https://doi.org/10.1016/j.meatsci.2019.01.003>)
- 36 S. Maina, **A. Mallouchos**, G.-J.E Nychas, D. MG Freire, A. Machado de Castro, S. Papanikolaou, K.K. Kookos, A. Koutinas. Bioprocess development for (2R,3R)-butanediol and acetoin production using very high polarity cane sugar and sugarcane molasses by a *Bacillus amyloliquefaciens* strain. *Journal of Chemical Technology and Biotechnology*, **2019**, 94(7), 2167-2177 (<https://doi.org/10.1002/jctb.5997>)
- 37 E. Tsouko, M. Alexandri, K. Vieira Fernandes, D.M.G. Freire, **A. Mallouchos***, A.A. Koutinas. Extraction of Phenolic Compounds from Palm Oil Processing Residues and Their Application as Antioxidants. *Food Technology and Biotechnology*, **2019**, 57(1), 29-38 (<https://doi.org/10.17113/ftb.57.01.19.5784>)
- 38 E.C.G. Aguieiras, A. Papadaki, **A. Mallouchos**, I. Mandala, H. Sousa, D.M.G. Freire, A.A. Koutinas. Enzymatic synthesis of bio-based wax esters from palm and soybean fatty acids using crude lipases produced on agricultural residues. *Industrial Crops and Products*, **2019**, 139, 111499 (<https://doi.org/10.1016/j.indcrop.2019.111499>)
- 39 A. Nisiotou, **A. Mallouchos**, C. Tassou, G. Banilas. Indigenous Yeast Interactions in Dual-Starter Fermentations May Improve the Varietal Expression of Moschofilero Wine. *Frontiers in Microbiology*, **2019**, 10, 1-14 (<https://doi.org/10.3389/fmicb.2019.01712>)
- 40 A. Papadaki, N. Kopsahelis, **A. Mallouchos**, I. Mandala, A.A. Koutinas. Bioprocess development for the production of novel oleogels from soybean and microbial oils. *Food Research International*, **2019**, 126, 108684 (<https://doi.org/10.1016/j.foodres.2019.108684>)
- 41 A. Kandyliari, **A. Mallouchos**, N. Papandroulakis, J.P. Golla, T.T. Lam, A. Sakellari, S. Karavoltzos, V. Vasiliou, M. Kapsokefalou. Nutrient Composition and Fatty Acid and Protein Profiles of Selected Fish By-Products. *Foods*, **2020**, 9(2), 9020190 (<https://doi.org/10.3390/foods9020190>)
- 42 I. Mantzourani, A. Terpou, A. Bekatorou, **A. Mallouchos**, A. Alexopoulos, A. Kimbaris, E. Bezirtzoglou, A.A. Koutinas, S. Plessas. Functional pomegranate beverage production by fermentation with a novel synbiotic *L. paracasei* biocatalyst. *Food Chemistry*, **2020**, 308, 125658 (<https://doi.org/10.1016/j.foodchem.2019.125658>)
- 43 A. Kritikos, I. Aska, S. Ekonomou, **A. Mallouchos***, F.F. Parlapani, S.A. Haroutounian, I.S. Boziaris. Volatilome of Chill-Stored European Seabass (*Dicentrarchus labrax*) Fillets and Atlantic Salmon (*Salmo salar*) Slices under Modified Atmosphere Packaging. *Molecules*, **2020**, 25(8), 1981 (<https://doi.org/10.3390/molecules25081981>)
- 44 **A. Mallouchos***, T. Mikrou, C. Gardeli. Gas Chromatography–Mass Spectrometry-Based Metabolite Profiling for the Assessment of Freshness in Gilthead Sea Bream (*Sparus aurata*). *Foods*, **2020**, 9(4), 464 (<https://doi.org/10.3390/foods9040464>)
- 45 O.S. Papadopoulou, V. Iliopoulos, **A. Mallouchos***, E.Z. Panagou, N. Chorianopoulos, C.C. Tassou, G.-J.E. Nychas*. Spoilage Potential of *Pseudomonas* (*P. fragi*, *P. putida*) and LAB (*Leuconostoc mesenteroides*, *Lactobacillus sakei*) Strains and Their Volatilome Profile during Storage of Sterile Pork Meat Using GC/MS and Data Analytics. *Foods*, **2020**, 9(5), 633 (<https://doi.org/10.3390/foods9050633>)
- 46 G. Sgouros, A. Mallouchos, M.-E. Filippousi, G. Banilas, A. Nisiotou. Molecular Characterization and Enological Potential of A High Lactic Acid-Producing *Lachancea thermotolerans* Vineyard Strain. *Foods*, **2020**, 9(5), 595 (<https://doi.org/10.3390/foods9050595>)
- 47 T. Mikrou, E. Pantelidou, N. Parasyri, A. Papaioannou, M. Kapsokefalou, C. Gardeli, **A. Mallouchos***. Varietal and Geographical Discrimination of Greek Monovarietal Extra Virgin Olive Oils Based on Squalene, Tocopherol, and Fatty Acid Composition. *Molecules*, **2020**, 25(17), 3818 (<https://doi.org/10.3390/molecules25173818>)
- 48 C.E. Drakou, C. Gardeli, I. Tsialtas, S. Alexopoulos, **A. Mallouchos**, S.M. Koulas, A.S. Tsagkarakou, D. Asimakopoulos, D.D. Leonidas, A.-M. G. Psarra, V.T. Skamnaki. Affinity Crystallography Reveals Binding of

Pomegranate Juice Anthocyanins at the Inhibitor Site of Glycogen Phosphorylase: The Contribution of a Sugar Moiety to Potency and Its Implications to the Binding Mode. *Journal of Agricultural and Food Chemistry*, **2020**, 68, 10191-10199 (<https://doi.org/10.1021/acs.jafc.0c04205>)

49 D.E. Pavlidis, **A. Mallouchos**, G.J. Nychas. Microbiological assessment of aerobically stored horse fillets through predictive microbiology and metabolomic approach. *Meat Science*, **2021**, 172, 108323 (<https://doi.org/10.1016/j.meatsci.2020.108323>)

50 I. Plioni, A. Bekatorou, **A. Mallouchos**, P. Kandyliis, A. Chiou, E.A. Panagopoulou, V. Dede, P. Styliara. Corinthian currants finishing side-stream: Chemical characterization, volatilome, and valorisation through wine and baker's yeast production- technoeconomic evaluation. *Food Chemistry*, **2020**, xxx, (<https://doi.org/10.1016/j.foodchem.2020.128161>)

INTERNATIONAL CONFERENCE CONTRIBUTIONS

1. **A. Mallouchos**, M. Komaitis*, A.A. Koutinas, M. Kanellaki. Wine fermentation using immobilized cells on delignified cellulosic material. Analysis of wine aroma. *International Conference on Instrumental Methods of Analysis – Modern Trends and Applications (IMA '99)*, Vol. II, p. 610-614, Chalkidiki, Greece, 19-22 September, **1999**.
2. P. Loukatos, **A. Mallouchos**, M. Kanellaki, C. Psarianos, A. Koutinas, M. Komaitis*. Continuous wine making by immobilized cells on γ -alumina. Identification of minor volatile components in distillates by GC/MS. *3rd Aegean Analytical Chemistry Days*, p. 92-94, Polihnitos, Lesvos, Greece, 29 September – 3 October, **2002**.
3. **Mallouchos**, M. Komaitis*, A. Koutinas, C. Psarianos, M. Kanellaki. Investigation of major volatiles formation during the alcoholic fermentation of grape must using immobilized cells on gluten pellets with the help of SPME headspace sampling. *3rd Aegean Analytical Chemistry Days*, p. 137-139, Polihnitos, Lesvos, Greece, 29 September – 3 October, **2002**.
4. S. Yanniotis, K. Tszilioni, G. Dendrinou, **A. Mallouchos**. Aroma recovery during evaporation. *International Conference Engineering and Food (ICEF9)*, Montpellier, France, 7-11 March, **2004**.
5. D. Sofoulaki, Chr. Gardeli, **A. Mallouchos**, M. Komaitis. Extraction of essential oils of aromatic plants by using SPME and hydrodistillation method. Analysis by GC/MS. *4th International Conference on Instrumental Methods of Analysis - Modern Trends and Applications (IMA '05)*, p. 433, Iraklion, Crete, 2-6 October, **2005**.
6. **Mallouchos**, P. Loukatos, G. Gardeli, M. Komaitis*. Monitoring ethyl esters during wine fermentations using immobilized cells on brewer's spent grains. p. 147, *2nd International Congress on Bioprocesses in Food Industries (ICBF 2006)*, Patras, Greece, 18-21 June, **2006**.
7. **Mallouchos**, P. Loukatos, M. Kanellaki, M. Komaitis*. Growth of *Saccharomyces cerevisiae* in brewer's spent grain hydrolysate. p. 190, *2nd International Congress on Bioprocesses in Food Industries (ICBF 2006)*, Patras, Greece, 18-21 June, **2006**.
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9. **Mallouchos**, P. Loukatos, G. Gardeli, M. Komaitis*. Volatile compounds of wines produced by cells immobilized on brewer's spent grains. p. 211, *1st European Chemistry Congress, Budapest*, Hungary, 27-31 August, **2006**.
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