

NIKOLAOS G. STOFOROS

Agricultural University of Athens
Department of Food Science and Human Nutrition
Laboratory of Food Engineering
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EDUCATION

Ph.D. in Engineering, University of California, Davis, USA, June 1988. Dissertation: Heat transfer in axially rotating canned liquid/particulate food systems. Advisor: Dr. R. Larry Merson.

Master of Science in Food Science, University of California, Davis, USA, September 1984. Thesis: Serum separation of tomato ketchup. Advisor: Dr. David S. Reid.

Diploma in Chemical Engineering, National Technical University of Athens, Greece, June 1978. Thesis: Methods for production of nicotine and nicotinic acid from Greek tobacco. Advisor: Dr. George Valkanas.

CURRENT ACTIVITY

Professor, Agricultural University of Athens, School of Food, Biotechnology and Development, Department of Food Science and Human Nutrition, Greece, 3/3/2016 – present.

RESEARCH EXPERIENCE

Associate Professor, Agricultural University of Athens, School of Food, Biotechnology and Development, Department of Food Science and Human Nutrition, Greece, 10/14/2009 – 2/3/2016.

Assistant Professor, Aristotle University of Thessaloniki, Faculty of Engineering, Department of Chemical Engineering, Division of Technology, Laboratory of Food and Process Engineering, Greece, 9/12/2000 – 10/13/2009.

Research Engineer, National Technical University of Athens, Department of Chemical Engineering, Division of Process and Product Development, Laboratory of Food Chemistry and Technology, Greece, 9/16/96 - 9/11/2000.

Research on design and evaluation of thermal (through time-temperature integrators and mathematical procedures) as well as high pressure processing of foods.

Research Engineer, Katholieke Universiteit Leuven, Faculty of Agricultural and Applied Biological Sciences, Department of Food and Microbial Technology, Laboratory of Food Technology, Heverlee, Belgium, 3/94 - 10/95.

Research on heat penetration, heat distribution, and process design and evaluation during thermal processing of foods.

Food Engineer, Lamia, Greece, 7/92 - 2/94 and 11/95 - 9/96.

Independent, theoretical work on thermal processing of foods.

Research Engineer, National Food Processors Association, Western Research Laboratory, Process Technologies Division, Dublin, CA, USA, 10/27/89 - 6/10/92.

Research on thermal process calculation methodologies, heat transfer to aseptically processed liquid/particulate food systems, particle residence time distribution during aseptic processing of particulate foods, thermal processing in steam/air mixtures, and sonic sensor development for temperature measurements in the food processing industry. Membership assistance on thermal processing related issues. Hired as Project Engineer, promoted on 10/27/90.

Post-Graduate Researcher, University of California, Department of Food Science and Technology, Davis, CA, USA, 7/88 - 10/24/89.

Research on heat transfer to aseptically processed liquid/particulate food systems.

Research Assistant, University of California, Department of Food Science and Technology and Department of Agricultural Engineering, Davis, CA, USA, 1/85 - 6/88.

Research involving modeling and experimental measurements of heat transfer coefficients in axially rotating canned liquid/particulate systems.

Research Assistant, University of California, Department of Food Science and Technology, Davis, CA, USA, 7/83 - 9/84.

Investigation of the effects of various parameters on the serum separation potential of tomato ketchup.

PARTICIPATION IN 9 NATIONAL OR EUROPEAN RESEARCH PROGRAMS

TEACHING EXPERIENCE

Professor or Associate Professor, Department of Food Science and Human Nutrition, Agricultural University of Athens, Greece, 10/14/2009 – present.

For the *Postgraduate Program in Food Science and Technology and Human Nutrition*: Thermal Process Design (Fall 2012 and 2016), Advanced Food Processing and Preservation (Spring 2013-2020), Food Preservation with Physical Methods (Fall 2009-2011), Computer Simulation of Food Processes (Spring 2010).

Participation in teaching: Food Engineering (Fall 2016-2020).

For the *Undergraduate Program*): Principles of Food Preservation (Spring 2010-2020), Computer Applications in Food Processing (Spring 2010-2016).

Participation in teaching: Fruit and Vegetable Processing (Fall 2010-2020), Principles of Food Engineering (Fall 2015-2020), Laboratory of Food Engineering (Spring 2016-2020), Computer Applications in Food Processing (Spring 2017-2020).

Assistant Professor, Department of Chemical Engineering, Aristotle University of Thessaloniki, Greece, September 2000 – October 2009.

Food Engineering (Fall 2000-2009), Laboratory of Food Processing – Biotechnology (Fall 2000-2009),

Participation in teaching: Computer Applications in Chemical Engineering (Spring 2001-2009), Models in Food Science (Spring 2007-2009), Food Packaging and Storage of (Spring 2001), Quality assurance for the Food Industry (Spring 2001).

Instructor, Katholieke Universiteit Leuven, Belgium, March - May 1995.

For the *Master in Postharvest and Food Preservation Engineering* international program: Low Temperature Processing of Foods (Spring 1995), Participation in teaching: Thermal Processing of Foods (Spring 1994).

Instructor, University of California, Davis, USA, Spring '90, Spring '92.

Advanced Thermal Process Design.

Invited Lectures, University of California, Davis, USA, Spring '88, Fall '88.

Advanced Thermal Process Design, Physical Principles in Food Processing.

Associate Instructor/Teaching Assistant, University of California, Davis, USA, Fall '87, Spring '87, Fall '86, Fall '84.

Thermal Processing of Foods, Physical Principles in Food Processing.

TEACHING NOTES

1. Stoforos, N.G., 2015. Laboratory Manual for the course: *Computer Applications in Food Processing*, pages: 158 (in Greek).
2. Stoforos, N.G., 2012. Lecture Notes for the course: *Principles of Food Preservation*, pages: 155 (in Greek).
3. Stoforos, N.G., 2010. Laboratory Manual for the course: *Principles of Food Preservation*, pages: 31 (in Greek).
4. Stoforos, N.G., Liakopoulou- Kyriakides, M., Markopoulos, I.N. and Adamopoulos, K., 2007. Laboratory Manual for the course: *Laboratory of Food Processing – Biotechnology*, pages: 52 (in Greek).
5. Stoforos, N.G., 2002. Laboratory Manual for the course: *Computer Applications in Chemical Engineering*, pages: 117 (in Greek).

SUPERVISION OF 26 UNDERGRADUATE STUDENTS THESES

SUPERVISION OF 13 MASTER STUDENTS THESES

SUPERVISION OF 3 Ph.D. STUDENTS

1. Sofia S. Boulekou. Effect of High Pressure Processing on Tomato Enzymes and Application for the Production of Tomato Products with Superior Quality Characteristics. Department of Chemical Engineering, Aristotle University of Thessaloniki. Defense: July 6, 2010.
2. Nikolaos A. Tyrovouzis. Factors Affecting the Growth of *Listeria monocytogenes* at Low Temperatures. Department of Chemical Engineering, Aristotle University of Thessaloniki. Defense: June 11, 2014.
4. Stylianos Chatzidakis, 2016. Department of Food Science and Human Nutrition, Agricultural University of Athens.

MEMBER IN 23 Ph.D. ADVISORY COMMITTEES

MEMBER IN 40 Ph.D. EXAMINATION COMMITTEES

MEMBER IN 45 MASTER STUDENT EXAMINATION COMMITTEES

MISCELLANEOUS EXPERIENCE

Short Course, University of California, Davis, USA, Spring '83.
Better Process Control School.

Field Experience, Greece, 7/80 - 12/82.
Farm work with various commodities.

Military Experience, Greece, 10/78 - 7/80, (compulsory service).
Quartermaster in the Greek Army.

Summer Internship, Institute 'Jozef Stefan', Ljubljana, Slovene, 8/75-9/75.
IAESTE Fellow in the Department of Ceramics.

MEMBER OF over 20 UNIVERSITY ADMINISTRATIVE COMMITTEES

PROFESSIONAL SOCIETY MEMBERSHIPS / PROFESSIONAL ACTIVITIES

Institute of Food Technologists (IFT).

American Society of Agricultural Engineers (ASAE).

American Institute of Chemical Engineers (AIChE).

Technical Chamber of Greece (TEE).

Greek Association of Chemical Engineers.

Greek Institute of Food Scientists (GIFS).

Reviewer for the Journals: *Journal of Food Science*, *Journal of Food Process Engineering*, *International Journal of Food Science & Technology*, *Journal of Food Engineering*, *Journal of Food Protection*, *Food and Bioprocess Technology: An International Journal*, *TheScientificWorld*, *Innovative Food Science and Emerging Technologies*, *Food and Bioproducts Processing*, *African Journal of Food Science, Food Chemistry*, *African Journal of Microbiology Research*, *Food Control*, *International Journal of Environmental Research and Public Health*, *Foods MDPI*, *Beverages MDPI*, *Current Research in Nutrition and Food Science*, *Processes MDPI*, *Food Quality and Safety*, and abstract reviewer for the meetings: *ICEF 10 (2008)*, *ICEF 11 (2011)*, *FABE 2013*, *3rd ISEKI (2014)*, *29th EFFoST (2015)*, and *2015 NPW*.

Member of the Organizing Committee of the *5th Greek National Scientific Congress of Chemical Engineering*, May 26-28, 2005, Thessaloniki, Greece,

Member of the International Scientific Committee of the *10th International Congress on Engineering and Food*, Viña del Mar, Chile, April 20-24, 2008.

Member of the Organizing Committee and the National Scientific Committee of the *11th International Congress on Engineering and Food*, Athens, Greece, May 22-26, 2011.

Member of the International Scientific Committee of the *International Conference on Food and Biosystems Engineering – FABE 2013*, Skiathos Island, Greece, May 30 – June 2, 2013.

Member of the International Scientific Committee of the *3rd ISEKI Food Conference*, Athens, Greece, May 21-23, 2014.

Member of the International Scientific Committee of the *2nd International Conference on Food and Biosystems Engineering – FABE 2015*, Mykonos Island, Greece, May 28-31, 2015.

Member of the Scientific Committee of the *10th Greek National Scientific Congress of Chemical Engineering*, June 4-6, 2015, Patra, Greece.

Member of the Organizing Committee of the *29th EFFoST International Conference*, Athens, Greece, November 10-12, 2015.

Member of the Organizing Committee and the Scientific Committee of the *2015 International Nonthermal Processing Workshop*, Athens, Greece, November 12-13, 2015.

HONORS/FELLOWSHIPS/AWARDS

Research Training Grant, through Training and Mobility of Researchers program (Return Grant), Commission of the European Communities, 9/1996 - 9/1997 (Contract ref. # ERBFMICT961261).

Institutional Research Training Fellowship, through Human Capital and Mobility program, Commission of the European Communities, 10/1994 - 10/1995 (Contract ref. # ERBCHBGCT930288).

Individual Research Training Fellowship, , through Human Capital and Mobility program, Commission of the European Communities, 3/1994 - 8/1994 (Contract ref. # AGRF-CT93-7569).

Sherman J. Leonard Memorial Student Award, 1986-1987.

Nonresident Tuition Fee Fellowship, University of California, Davis, USA, 1983-1987.

Member of Sigma Xi, The Scientific Research Society.

Member of Alpha Epsilon, The Honor Society of Agricultural Engineering.

INTERESTS/HOBBIES

Computer programming.

Applied mathematics - Numerical methods.

Waste management.

Table tennis, tennis, soccer, gardening, chess, traveling, reading.

LANGUAGES

English (fluently), French (well), Greek (native language).

PUBLICATIONS

Articles in journals

- A1. Papanikolaou, S., Diamantopoulou, P., Blanchard, F., Lambrinea, E., Chevalot, I., Stoforos, N.G., and Rondags, E., 2020. Physiological characterization of a novel wild-type *Yarrowia lipolytica* strain grown on glycerol: effects of cultivation conditions and mode on polyols and citric acid production. *Applied Sciences*, 10, 7373, doi: <https://doi.org/10.3390/app10207373>.
- A2. Giannoglou, M., Stergiou, P., Dimitrakellis, P., Gogolides, E., Stoforos, N.G., and Katsaros, G., 2020. Effect of Cold Atmospheric Plasma processing on quality and shelf-life of ready-to-eat rocket leafy salads. *Innovative Food Science and Emerging Technologies*, 66, 102502, doi: <https://doi.org/10.1016/j.ifset.2020.102502>.
- A3. Diamantopoulou, P., Stoforos, N.G., Xenopoulos, E., Sarris, D., Psarianos, D., Philippoussis, A., and Papanikolaou, S., 2020. Lipid production by *Cryptococcus curvatus* growing on commercial xylose and subsequent valorization of fermentation waste-waters for the production of edible and medicinal mushrooms. *Biochemical Engineering Journal*, 162, 107706, doi: <https://doi.org/10.1016/j.bej.2020.107706>.
- A4. Goula, A.M., Prokopiou, P., and Stoforos, N.G., 2018. Thermal degradation kinetics of L-carnitine. *Journal of Food Engineering*, 231:91-100, doi: <https://doi.org/10.1016/j.jfoodeng.2018.03.011>.
- A5. Sarris, D., Stoforos, N.G., Mallouchos, A., Kookos, I.K., Koutinas, A.A., Aggelis, G., and Papanikolaou, S., 2017. 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*, 17(6): 695–709, doi: <https://doi.org/10.1002/elsc.201600225>.

- A6. Giannakourou, M.C., and Stoforos, N.G., 2017. A theoretical analysis for assessing the variability of secondary model thermal inactivation kinetic parameters. *Foods*, 6(1):7, doi: <http://dx.doi.org/10.3390/foods6010007>.
- A7. Tchakouteu, S.S., Kopsahelis, N., Chatzifragkou, A., Kalantzi, O., Stoforos, N.G., Koutinas, A.A., Aggelis, G., and Papanikolaou, S., 2017. *Rhodospiridium toruloides* cultivated in NaCl-enriched glucose-based media: Adaptation dynamics and lipid production. *Engineering in Life Sciences*, 17(3): 237–248, doi: <http://dx.doi.org/10.1002/elsc.201500125>.
- A8. Tyrovouzis, N.A., Angelidis, A.S., and Stoforos, N.G., 2014. Bi-phasic growth of *Listeria monocytogenes* in chemically defined medium at low temperatures. *International Journal of Food Microbiology*, 186: 110–119, doi: <http://dx.doi.org/10.1016/j.ijfoodmicro.2014.06.021>.
- A9. 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(2): 304-317, doi: <http://dx.doi.org/10.3390/foods3020304>.
- A10. Yanniotis, S. and Stoforos, N.G., 2014. Modelling food processing operations with Computational Fluid Dynamics: A review. *Scientia Agriculturae Bohemica*, 45(1): 1-10, doi: <http://dx.doi.org/10.7160/sab.2014.450101>.
- A11. 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): E1695-1703, doi: <http://dx.doi.org/10.1111/1750-3841.12277>.
- A12. Angelidis, A.S., Papageorgiou, D.K., Tyrovouzis, N.A., and Stoforos, N.G., 2013. Kinetics of *Listeria monocytogenes* cell reduction in processed cheese during storage. *Food Control*, 29(1): 18-21, doi: <http://dx.doi.org/10.1016/j.foodcont.2012.05.062>.
- A13. Papaioannou E.H., Stoforos, N.G. and Liakopoulou-Kyriakides, M., 2011. Substrate contribution on free radical scavenging capacity of carotenoid extracts produced from *Blakeslea trispora* cultures. *World J Microbiol Biotechnol*, 27: 851-858, doi: <http://dx.doi.org/10.1007/s11274-010-0527-z>.
- A14. Stoforos, N.G., 2010. Thermal process calculations through Ball's original formula method: A critical presentation of the method and simplification of its use through regression equations. *Food Engineering Reviews*, 2(1): 1–16, doi: <http://dx.doi.org/10.1007/s12393-010-9014-4>.
- A15. Georgoudis, K. and Stoforos N.G., 2009. A theoretical study for determination of quality equivalent points for volume average quality evaluation in conduction heating canned foods. *Journal of Food Science*, 74(2): E46-54, doi: <http://dx.doi.org/10.1111/j.1750-3841.2009.01060.x>.
- A16. Boulekou S.S., Stoforos N.G., Katsaros G.J., Taoukis P.S. and Mallidis K., 2007. Effect of high pressure on quality parameters of Cherry tomato juice. *Acta Horticulturae (ISHS)*, 758:139-144, http://www.actahort.org/books/758/758_14.htm.
- A17. Polydera, A.C., Stoforos, N.G., and Taoukis P.S., 2005. Quality degradation kinetics of pasteurised and high pressure processed fresh Navel orange juice: Nutritional parameters and shelf life. *Innovative Food Science and Emerging Technologies*, 6:1-9, doi: <http://dx.doi.org/10.1016/j.ifset.2004.10.004>.
- A18. Polydera, A.C., Stoforos, N.G., and Taoukis P.S., 2005. Effect of high hydrostatic pressure treatment on post processing antioxidant activity of fresh Navel orange juice. *Food Chemistry*, 91:495-503, doi: <http://dx.doi.org/10.1016/j.foodchem.2004.04.040>.
- A19. Polydera, A.C., Stoforos, N.G., and Taoukis P.S., 2004. The effect of storage on the antioxidant activity of reconstituted orange juice which had been pasteurised by high pressure or heat. *International Journal of Food Science & Technology*, 39: 783-791, doi: <http://dx.doi.org/10.1111/j.1365-2621.2004.00844.x>.

- A20. Polydera, A.C., Galanou, E., Stoforos, N.G., and Taoukis P.S., 2004. Inactivation kinetics of pectin methylesterase of greek Navel orange juice as a function of high hydrostatic pressure and temperature conditions. *Journal of Food Engineering*, 62(3): 291-298, doi: [http://dx.doi.org/10.1016/S0260-8774\(03\)00242-5](http://dx.doi.org/10.1016/S0260-8774(03)00242-5).
- A21. Polydera, A.C., Stoforos, N.G., and Taoukis, P.S., 2003. Comparative shelf life study and vitamin C loss kinetics in pasteurised and high pressure processed reconstituted orange juice. *Journal of Food Engineering*, 60(1): 21-29, doi: [http://dx.doi.org/10.1016/S0260-8774\(03\)00006-2](http://dx.doi.org/10.1016/S0260-8774(03)00006-2).
- A22. Stoforos, N.G., Crelier S., Robert, M.-C., and Taoukis, P.S., 2002. Kinetics of tomato pectin methylesterase inactivation by temperature and high pressure. *Journal of Food Science*, 67(3): 1026-1031, doi: <http://dx.doi.org/10.1111/j.1365-2621.2002.tb09448.x>.
- A23. Stolt, M., Stoforos, N.G., Taoukis, P.S., and Autio, K., 1999. Evaluation and modelling of rheological properties of high pressure treated waxy maize starch dispersions. *Journal of Food Engineering*, 40(4): 293-298, doi: [http://dx.doi.org/10.1016/S0260-8774\(99\)00069-2](http://dx.doi.org/10.1016/S0260-8774(99)00069-2).
- A24. Stoforos, N.G. and Taoukis, P.S., 1998. A theoretical procedure for using multiple response time-temperature integrators for the design and evaluation of thermal processes. *Food Control*, 9(5): 279-287, doi: [http://dx.doi.org/10.1016/S0956-7135\(98\)00017-6](http://dx.doi.org/10.1016/S0956-7135(98)00017-6).
- A25. Stoforos, N.G., Noronha, J., Hendrickx, M., and Tobback, P., 1997. A critical analysis of mathematical procedures for the evaluation and design of in-container thermal processes of foods. *Critical Reviews in Food Science and Nutrition*, 37(5): 411-441, doi: <http://dx.doi.org/10.1080/10408399709527782>.
- A26. Stoforos, N.G., Noronha, J., Hendrickx, M., and Tobback, P., 1997. Inverse superposition for calculating food product temperatures during in-container thermal processing. *Journal of Food Science*, 62(2): 219-224, 248, doi: <http://dx.doi.org/10.1111/j.1365-2621.1997.tb03972.x>.
- A27. Denys, S., Noronha, J., Stoforos, N.G., Hendrickx, M., and Tobback, P., 1996. A semi-empirical approach to handle broken-line heating: Determination of empirical parameters and evaluation of process deviations. *Journal of Food Processing and Preservation*, 20(4): 331-346, doi: <http://dx.doi.org/10.1111/j.1745-4549.1996.tb00751.x>.
- A28. Denys, S., Noronha, J., Stoforos, N.G., Hendrickx, M., and Tobback, P., 1996. Evaluation of process deviations, consisting of drops in rotational speed, during thermal processing of foods in rotary water cascading retorts. *Journal of Food Engineering*, 30(3-4): 327-338, doi: [http://dx.doi.org/10.1016/S0260-8774\(96\)00057-X](http://dx.doi.org/10.1016/S0260-8774(96)00057-X).
- A29. Stoforos, N.G., 1995. Thermal process design. *Food Control*, 6(2): 81-94, doi: [http://dx.doi.org/10.1016/0956-7135\(95\)98911-J](http://dx.doi.org/10.1016/0956-7135(95)98911-J).
- A30. Stoforos, N.G. and Merson, R.L., 1995. A solution to the equations governing heat transfer in agitating liquid/particulate canned foods. *Journal of Food Process Engineering*, 18(2): 165-185, doi: <http://dx.doi.org/10.1111/j.1745-4530.1995.tb00361.x>.
- A31. Stoforos, N.G. and Merson, R.L., 1992. Physical property and rotational speed effects on heat transfer in axially rotating liquid/particulate canned foods. *Journal of Food Science*, 57(3): 749-754, doi: <http://dx.doi.org/10.1111/j.1365-2621.1992.tb08087.x>.
- A32. Stoforos, N.G. and Reid, D.S., 1992. Factors influencing serum separation of tomato ketchup. *Journal of Food Science*, 57(3): 707-713, doi: <http://dx.doi.org/10.1111/j.1365-2621.1992.tb08078.x>.

- A33. Deniston, M.F., Kimball, R.N., Stoforos, N.G., and Parkinson, K.S., 1992. Effect of steam/air mixtures on thermal processing of an induced convection-heating product (tomato concentrate) in a Steritort. *Journal of Food Process Engineering*, 15(1): 49-64, doi: <http://dx.doi.org/10.1111/j.1745-4530.1992.tb00142.x>.
- A34. Stoforos, N.G., 1991. On Ball's formula method for thermal process calculations. *Journal of Food Process Engineering*, 13(4): 255-268, doi: <http://dx.doi.org/10.1111/j.1745-4530.1991.tb00072.x>.
- A35. Stoforos, N.G. and Merson, R.L., 1991. Measurement of heat transfer coefficients in rotating liquid/particulate systems. *Biotechnology Progress*, 7(3): 267-271, doi: <http://dx.doi.org/10.1021/bp00009a600>.
- A36. Stoforos, N.G. and Merson, R.L., 1990. Estimating heat transfer coefficients in liquid/particulate canned foods using only liquid temperature data. *Journal of Food Science*, 55(2): 478-483, 521, doi: <http://dx.doi.org/10.1111/j.1365-2621.1990.tb06791.x>.
- A37. Stoforos, N.G. and Reid, D.S., 1990. A test for evaluation of the serum separation potential of tomato ketchup. *Journal of Food Science*, 55(6): 1626-1629, doi: <http://dx.doi.org/10.1111/j.1365-2621.1990.tb03586.x>.

Chapters in books

- B1. Giannakourou, M.C., and Stoforos, N.G., 2018. Principles of Kinetic Modeling of Safety and Quality Attributes of Foods. In: *Food Process Engineering and Quality Assurance*, Chapter 13, p. 377-437, C.O. Mohan, E. Carvajal-Millan, C.N. Ravishankar, and A.K. Haghi, (Eds), Apple Academic Press Inc., Watetown, NJ, USA, [ISBN: 978-1-77188-576-8 (hardcover) – ISBN: 978-1-315-23296-6 (ebook)], <http://www.appleacademicpress.com/food-process-engineering-and-quality-assurance-9781771885768>.
- B2. Stoforos, N.G., 2015. Thermal Processing. In: *Handbook of Food Processing: Food Preservation*, Chapter 2, p. 27-56, T. Varzakas and C. Tzia, (Eds), CRC Press, Taylor & Francis Group, Boca Raton, FL, USA, <http://dx.doi.org/10.1201/b19397-3>.
- B3. Kookos, I.K., and Stoforos, N.G., 2014. Heat Transfer. In: *Food Engineering Handbook: Food Engineering Fundamentals*, Chapter 4, p. 75-111, T. Varzakas and C. Tzia, (Eds), CRC Press, Taylor & Francis Group, Boca Raton, FL, USA, <http://www.crcnetbase.com/doi/book/10.1201/b17843>.
- B4. Kalamaki, M.S., Stoforos, N.G., and Taoukis, P.S., 2012. Pectic enzymes in tomatoes. In *Food Biochemistry and Food Processing*, Second Edition, Chapter 12, p. 413-436, B.K. Simpson (Ed), John Wiley & Sons, Inc, Ames, Iowa, USA, doi: <http://dx.doi.org/10.1002/9781118308035.ch12>.
First published as: Kalamaki, M.S., Stoforos, N.G., and Taoukis, P.S., 2006. Pectic enzymes in tomatoes. In *Food Biochemistry and Food Processing*, Chapter 12, p. 271-290, Y.H. Hui (Ed), Blackwell Publishers, Ames, Iowa, USA, doi: <http://dx.doi.org/10.1002/9780470277577.ch12>.
- B5. Valdramidis, V.P., Taoukis, P.S., Stoforos, N.G., and Van Impe, J.F.M., 2012. Modeling the Kinetics of Microbial and Quality Attributes of Fluid Food During Novel Thermal and Non-Thermal Processes. In *Novel Thermal and Non-Thermal Technologies for Fluid Foods*, Chapter 14, p. 433-471, P.J. Cullen, B.K. Tiwari, and V.P. Valdramidis (Eds), Elsevier Inc., London, UK, doi: <http://dx.doi.org/10.1016/B978-0-12-381470-8.00014-1>.
- B6. Stoforos, N.G., 2010. Heating and Cooling Lag Constants. In *Encyclopedia of Agricultural, Food and Biological Engineering*, Second Edition, p. 792-797, D.R. Heldman and C. Moraru (Eds), Taylor and Francis Group LLC, New York, USA, doi: <http://www.tandfonline.com/doi/abs/10.1081/E-EAFE2-120045837>.

First published as: Stoforos, N.G., 2003. Heating and Cooling Lag Constants. In *Encyclopedia of Agricultural, Food and Biological Engineering*, p. 484-489, D.R. Heldman (Ed), Marcel Dekker, Inc., New York, USA.

- B7. Stoforos, N.G. and Sawada, H., 2007. Aseptic Processing of Liquid/Particulate Foods. In *Heat Transfer in Food Processing - Recent Developments and Applications*, Chapter 6, p. 187-208, S. Yanniotis and B. Sunden (Eds), WIT Press, Southampton, UK, doi: <http://dx.doi.org/10.2495/978-1-85312-932-2/06>.
- B8. Stoforos, N.G. and Taoukis, P.S., 2006. Heat Processing: Temperature – time combinations. In *Handbook of Food Science, Technology, and Engineering*, Volume 3, *Food Engineering and Food Processing*, Part L, *Thermal Processing*, Chapter 109, p. 109-1-109-16, Y.H. Hui (Ed), CRC Press, Taylor & Francis Group, Boca Raton, FL, USA, doi: <http://dx.doi.org/10.1201/b15995-122>.

National

- B9. Stoforos, N.G., 2005. Principles of thermal processing of meat and meat products. In *Meat and Its Products*, p. 484-489, S.A. Georgakis (Ed), SYGXRONH PAIDEIA Publishers, Thessaloniki, Greece (http://www.kordali.gr/product.php?id_product=48).

Books

- B10. Miranda–Zamora, W.R., and Stoforos, N.G., 2016. Procesamiento Térmico de Alimentos Teoría, Práctica y Cálculos, pp. 331, AMV Ediciones, Madrid, España, ISBN: 978–84–945558–9–3, <http://www.amvediciones.com/aliment.htm>.

Books/Journals (Editor)

- B11. Taoukis, P.S., and Stoforos, N.G. (Editors) 2016. Advances in Research and Applications of Nonthermal Technologies for Food Processing and Preservation. *Innovative Food Science & Emerging Technologies*, Volume 38, Part B, pages 293-414, <http://www.sciencedirect.com/science/journal/14668564/38/part/PB>.

Taoukis, P., and Stoforos, N., 2016. Editorial to the IFSET Special Issue “Advances in Research and Applications of Nonthermal Technologies for Food Processing and Preservation”. *Innovative Food Science & Emerging Technologies*, 38: 293, doi: <http://dx.doi.org/10.1016/j.ifset.2016.11.003>.

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CITATIONS

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