

CURRICULUM VITAE

ZOIDOU EVANGELIA

Laboratory Teaching Staff

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EDUCATION

- 1984 Diploma in Agricultural Sciences. Faculty of Food Science & Technology, Agricultural University of Athens (AUA). Crade "Very Well" (8.0)
- 1985 Certified Diploma in Oenology. Ministry of Rural Development and Food, Athens
- 1992 Diploma in Educational studies. School of Pedagogical and Technological Education SELETE (currently ASPETE), Athens. Crade "Very Well" (8.0)
- 2006 MSc in Chemistry of Natural Products. Department of Pharmacognosy and Chemistry of Natural Products, Faculty of Pharmacy, National and Kapodistrian University of Athens. Thesis: "Determination of oleuropein and hydroxytyrosol in commercial table olives- Phytochemical study of Thassos olives- Functional dairy products enriched with oleuropein" Grade "Excellent" (8.83)

TRAINING

- 1985 Wines analysis and winemaking technology. Wine Institute of Athens. Ministry of Agriculture (currently Institute of Technology of Agricultural Products, Hellenic Agricultural Organization "HAO – DEMETER"), Lykovrysi, Attica
- 1989 Enzyme Technology. Department of Chemical Engineering of National Technical University of Athens & National Hellenic Research Foundation, Athens
- 1993 Microbiology of lactic acid bacteria. Greek-French cooperation program. Laboratoire de Génétique Microbienne, Université de Caen, Caen, France
- 1998 Isolation and identification of foodborne pathogens. TNO Nutrition and Food Research Institute, Zeist, Netherlands

PROFESSIONAL EXPERIENCE

- 1986-1987 Milk and milk products analyst. Quality management for the improvement of milk's quality. Laboratory of "Aspro" dairy Factory, Aspropyrgos, Attica
- 1987-1988 Wine analyst. Laboratory of A. Papareorgiou, Athens
- 1989-1990 Teaching assistant. Department of Oenology and Beverage Technology, Faculty of Food Technology and Nutrition, Technological Educational Institute of Athens
- 1989-1994 Research associate and Teaching Assistant. Laboratory of Dairy Research. Department of Food Science and Technology, Agricultural University of Athens
- 1994-1995 Agriculturist at Public Sector. General Directorate of Agricultural Applications, Ministry of Rural Development and Food, Athens

1995-now Laboratory Teaching Staff-Laboratory-applied teaching work, supervising students' internships, participation in supervision of diploma's theses and in research programs, in the fields of chemistry, microbiology and technology of milk and dairy products. Laboratory of Dairy Research, Department of Food Science and Human Nutrition, Agricultural University of Athens

LANGUAGES

Greek (native), English

ACADEMIC ACTIVITY

Teaching work

- Undergraduate practical courses in
 1. Agricultural Industries - 6th semester (1995-now)
 2. Dairy Science - 5th semester (1995-now)
 3. Dairy and Meat Technology -7th semester (2011-now)
 4. Dairy Technology I - 7th semester (2011-now)
 5. Dairy Technology- Cheese Science - 8th semester (2011-now)
- Undergraduate practical courses for Erasmus students in Dairy Science & Dairy Technology I (2011-now)
- Postgraduate practical courses in "Quality Control and Safety of Dairy Products" of DPMS " Management of Milk and Dairy Products" (2009-2017)
- Supervision students' internships (>30) (2013-now)
- Participation in supervision of diploma's theses (1995-now)
- Seminar Instructor in "Dairy Science-Cheese Technology". Programme "Triptolemos", General Secretariat for Youth (June 2013)

Research projects

1. BAP (1986-1989). Creation of a lactic acid culture collection. Modelling and control techniques of thermophilic mixed cultures
2. BAP (1989-1990). Upgrading the Greek microorganism culture collection partnership to the MINE - Microbial Information Network in Europe - Network
3. BRIDGE (1991-1994). Improvement and exploitation of lactic acid bacteria for biotechnology purposes
4. ECLAIR (1991-1994). Isolation of new starter strains of lactic acid bacteria from cheese and fermented milks
5. EPET II (1995-1998). Standardization of traditional Greek cheeses. Stabilization systems of quality
6. EPET II (1999-2001). Development and production of new dairy products based on goat milk. Study on nutrition elements of traditional Greek dairy products
7. FAIR (1998-1999). Development and production of new dairy products based on goat milk
8. FAIR (1999-2001). Development of new dairy products based on goat milk
9. Operational Programme of Greece (2000-2006) "Rural development and Reconstruction of the Countryside". Study on the standardization of traditional local products
10. Rhodia Food Hellas S.A. (2002-2003). Survival of probiotic strains in milk products
11. ZygoUropoulos Company (2003-2004). Influence of different types of lactic acid cultures and rennet in microbiological and physicochemical characteristics of Feta cheese
12. EUREKA 2003. (2004-2006) Use of selected plant extracts for the nutrition of milk producing animals aiming at the production of new functional dairy products

13. INOX DESIGN KATERIS SA. (2013-2014) “Study of ripening and storage of white cheese in large-capacity brine tanks»
14. SYNERGASIA 2011, (2013-2015). Implementation of innovative technologies in the production of yogurt with enhanced biofunctional properties
15. OP “Epirus” (2018-2021). Innovative utilization approaches and comparative advantages of cheese whey of ovine/caprine origin from the region of Epirus
16. Research-Create-Innovate (2020-2023). Acid whey from yogurt: Turning an environmental burden into innovative added value end products.

Publications in International journals

1. Tsakalidou, E., Zoidou, E., Kalantzopoulos, G. (1992). SDS-Polyacrylamide gel electrophoresis of cell proteins from *Lactobacillus delbrueckii* subsp. *bulgaricus* and *Streptococcus salivarius* subsp. *thermophilus* strains isolated from yogurt and cheese. *Milchwissenschaft*, 47, 296-298
2. Tsakalidou E., Zoidou E., Kalantzopoulos, G. (1992). Esterase activities of cell-free extracts from strains of *Lactococcus lactis* subsp. *lactis* isolated from traditional Greek cheese. *Journal of Dairy Research*, 59, 111-113
3. Tsakalidou E., Manolopoulou E., Kabaraki E., Zoidou E., Pot B., Kersters K., Kalantzopoulos G. (1994). The combined use of whole cell protein extracts for the identification (SDS-PAGE) and enzyme activity screening of lactic acid bacteria isolated from traditional Greek dairy products. *Systematic and Applied Microbiology*, 17, 444-458
4. Tsakalidou E., Zoidou E., Pot B., Wassill L., Ludwig W., Devreise L.A. Kalantzopoulos G., Scheleifer K. H., Kersters K. (1998). Identification of streptococci from Greek Kasseri cheese and description of *Streptococcus macedonicus* sp. nov.. *International Journal of Systematic Bacteriology*, 48, 519 - 527
5. Manolopoulou E., Sarantinopoulos P., Zoidou E., Aktypis A., Moschopoulou E., Kandarakis I., Anifantakis E. (2003). Evolution of microbial populations during traditional Feta cheese manufacture and ripening. *International Journal of Food Microbiology*, 82, 153-161
6. Moatsou G., Moschopoulou E., Georgala Aik., Zoidou E., Kandarakis I., Kaminarides S., Anifantakis E. (2004). Effect of artisanal liquid rennet from kids and lambs abomasa on the characteristics of Feta cheese. *Food Chemistry*, 88, 517-525.
7. Georgala Aik., Moschopoulou E., Aktypis A., Massouras T., Zoidou E., Kandarakis I., Anifantakis E. (2005). Evolution of lipolysis during the ripening of traditional Feta cheese. *Food Chemistry*, 39, 73-80.
8. Vamvakaki A.N., Zoidou E., Moatsou G., Bokari M., Anifantakis E. (2006). Residual alkaline phosphatase activity after heat treatment of ovine and caprine milk. *Small Ruminant Research*, 65, 237-241
9. Zoidou E., Melliou E., Magiatis P. (2008). Quantitation of oleuropein and hydroxytyrosol in Greek edible olives. *PLANTA MEDICA*, 74, 1187
10. Zoidou E., Magiatis P., Constantinou M, Skaltsounis A.L. (2008). Oleuropein as a bioactive constituent of functional milk and yogurt. *PLANTA MEDICA*, 74, 1187-1188
11. Zoidou E., Agalias A., Magiatis P., Skaltsounis A.L. (2008). New iridoid derivatives from table olives cv Throuba Thassos and olive mill waste waters. *PLANTA MEDICA*, 74, 1081-1082
12. Zoidou E., Melliou E., Gikas E., Tsarbopoulos A., Magiatis P., Skaltsounis A.L. (2010). Identification of Throuba Thassos, a traditional Greek table olive variety, as a nutritional rich source of oleuropein. *Journal Agricultural and Food Chemistry*, 13, 58, 46-50.
13. Angelopoulos P., Zoidou E. (2011). The effect of Somatic Cell Count on the plasminogen, plasmin and plasminogen activator system of ewe milk. *IDF International Symposium on Sheep, Goat & other non-Cow Milk (Special-Issue)*, 16-18 May, 2011, Athens, Greece
14. Angelopoulos P., Zoidou E. (2011). Use of a plasminogen activator in Kefalotyri cheese manufacture. *IDF International Symposium on Sheep, Goat & other non-Cow Milk (Special-Issue)*, 16-18 May, 2011, Athens, Greece

15. Zoidou E., Magiatis P., Melliou E., Constantinou M., Haroutounian S., Skaltsounis AL (2014). Oleuropein as a bioactive constituent added in milk and yogurt. *Food Chemistry*, 1, 158:319-24
16. Kaminarides S., Ilias-Dimopoulos E., Zoidou E. & Moatsou G. (2015). The effect of addition of skimmed milk on the characteristics of Myzithra cheeses. *Food Chemistry*, 180, 164-170
17. Zoidou E., Plakas N., Giannopoulou D., Kotoula M. & Moatsou G. (2015). Effect of supplementation of brine with calcium on the evolution of Feta ripening. *International Journal of Dairy Technology*, 68, 420-426
18. Panteli M., Zoidou E., Moatsou G. (2015). Comparative study of the paracasein fraction of two ewe's milk cheese varieties. *Journal of Dairy Research*, 82, 4, 491-8
19. Zoidou E., Andreadaki I., Massouras Th. and Kaminarides S. (2016). A New Whey Cheese Analogue Made from Whey Protein Concentrate and Vegetable Fat with 15% Olive Oil. *Current Research in Nutrition and Food Science* Vol. 4(SI. 2), 105-113
20. Zoidou E., Karageorgos D., Massouras Th. and Anifantakis E. (2016). The Effect of Probiotic Lactic Acid Bacteria on the Characteristics of Galotyri Cheese. *International Journal of Clinical Nutrition & Dietetics*, 2, 114
21. Roumanas D., Moatsou G., Zoidou E., Sakkas L.& Moschopoulou E. (2016). Effect of enrichment of bovine milk with whey proteins on biofunctional and rheological properties of low fat yoghurt-type products. *Current Research in Nutrition and Food Science* (Special-Issue) Vol. 4(SI. 2), 105-113
22. Moschopoulou E., Sakkas L. Zoidou E., Theodorou G. , Sgouridou E, Kalathaki Chr, Liarakou Afroditi, Chatzigeorgiou A., Politis I., Moatsou G. (2018). Effect of milk kind and storage on the biochemical, textural and biofunctional characteristics of set-type yoghurt. *International Dairy Journal*, 77, 47-55.
23. Armaou E., Simitzis P., Koutsouli P., Zoidou E, Massouras T., Goliomytis M., Bizelis I., Politis I. (2018). The effect of extended milking intervals (24, 48 and 72 h) on milk yield, milk composition, mammary physiology and welfare traits in dairy ewes. *Journal of Dairy Research*, 85 (4), 416-422
24. Kaminarides S., Scordobeki A., Zoidou E., Moatsou G. (2019). Biochemical characteristics of reduced-fat cheese made from high-heat treated goat's milk supplemented with *Penicillium candidum*. *Journal of the Hellenic Veterinary Medical Society*, 70, 3
25. Sakkas L., Tzevdou M., Zoidou E., Gkotzia E., Karvounis A., Samara A., Taoukis P., Moatsou G. (2019).Yoghurt-Type Gels from Skim Sheep Milk Base Enriched with Whey Protein Concentrate Hydrolysates and Processed by Heating or High Hydrostatic Pressure. *Foods* 8(8), 342
26. Moatsou G., Zoidou E., Choundala E., Koutsaris K., Kopsia O., Thergiaki K., and Sakkas L. (2019). Development of Reduced-Fat, Reduced-Sodium Semi-Hard Sheep Milk Cheese. *Foods* 8(6): 204
27. Zoidou E., Theodorou S., Moschopoulou E., Sakkas L., Theodorou G., Chatzigeorgiou A., Politis I. & Moatsou G. (2019). Set-style yoghurts made from goat milk bases fortified with whey protein concentrates. *Journal of Dairy Research*, 86, 3, 361-367
28. Kaminarides S., Zagari H., Zoidou E. (2020). Effect of whey fat content on the properties and yields of whey cheese and serum. *Journal of the Hellenic Veterinary Medical Society*, 71, 2
29. Lepesioti S., Zoidou E., Lioliou D., Moschopoulou E. and Moatsou G. (2021). Quark-Type Cheese: Effect of Fat Content, Homogenization, and Heat Treatment of Cheese Milk. *Foods*, 10, 184
30. Moschopoulou, E., Dernikos, D., Zoidou, E. (2021). Ovine ice cream made with addition of whey protein concentrates of ovine-caprine origin. *International Dairy Journal* 122,105146
31. Karastamatis, S., Zoidou, E., Moatsou, G., Moschopoulou, E. (2022). Effect of Modified Manufacturing Conditions on the Composition of Greek Strained Yogurt and the Quantity and Composition of Generated Acid Whey. *Foods* 11(24),3953

Publications in National journals & Book of abstracts

1. Katsampoxakis K., Zoidou E., Athanasopoulos P. (1986). Maintenance of vine leaves in brine. *Journal of Agricultural Research*, 10(1) 105 – 117
2. Kaminarides S., Manolopoulou E., Zoidou E. (1992). Laboratory testing of lactic acid cultures. *Greek Journal of Dairy Science and Technology*, 113 – 127
3. Zoidou E., Karageorgos D., Massouras Th., Kandarakis I., Anifantakis E. (2004). Viability of probiotic bacteria and their influence on the characteristics of a soft cheese. *3rd Hellenic Symposium on Food Hygiene and Technology*, 18-19 March 2004, Athens, Greece. Book of Abstracts, Vol. II, 1963-1969.
4. Massouras Th., Zoidou E., Vlachogianni F., Kandarakis I., Anifantakis E. (2004). Study of a new functional product from sheep milk. *3rd Hellenic Symposium on Food Hygiene and Technology*, 18-19 March 2004, Athens. Greece. Book of Abstracts, Vol. II, 1970 - 1976
5. Zoidou E., Kandarakis I., Anyfantakis E., Massouras Th., Fragoulaki M., Kritakis G. (2007). Evaluation of the use of a new type of rennet and starter culture on the quality of Feta cheese. *Greek Journal of Dairy Science and Technology*, 1, 42-58
6. Manolopoulou E., Moatsou G., Zoidou E., Massouras Th., Kandarakis I., Anyfantakis E. (2008). Effect of refrigeration of ewes' milk on various Feta cheese characteristics. *Greek Journal of Dairy Science and Technology*, 1, 8-21
7. Zoidou E., Melliou E., Gikas E., Tsbopoulos A., Magiatis P., Skaltsounis A.L. (2010). Recognition of Throuba Thassos. *Journal : Olive and Olive oil*, 72, 42-46

Book Chapters

Zoidou E., Melliou E., Moatsou G., Magiatis P. (2017) Preparation of functional yogurt enriched with Olive-derived Products in: *Yogurt in Health and disease Prevention: Yogurt additives and reformulations*. Nagendra P. Shah (Editor), Academic Press, Elsevier, USA, 11, 203-220

International Conferences

1. Tsakalidou E., Zoidou E., Kalantzopoulos G. (1989). Study on the enzymatic system of some new thermophilic lactic acid bacteria from the collection ACA-DC (Greece). *BAP Programme, Meeting of Contractors*, S. Margherita Ligure (Genova), Italy
2. Tsakalidou E., Kabaraki E., Manolopoulou E., Zoidou E., Kalantzopoulos G. (1992). SDS-Polyacrylamide gel electrophoresis: an identification method for lactic acid bacteria. *BRIDGE Programme, Meeting of Contractors*, Cork, Ireland
3. Tsakalidou E., Kabaraki E., Manolopoulou E., Zoidou E., Pot B., Kersters K., Kalantzopoulos G. (1993). Lactic acid bacteria from traditional Greek dairy products. Isolation, taxonomical characterization and screening for enzyme activities. *BRIDGE Programme, Meeting of Contractors*, Athens, Greece
4. Tsigarida D., Anastasiou R., Tsakalidou E., Zoidou E., Manolopoulou E., Kalantzopoulos G. (1994). Lactic acid bacteria from traditional Greek cheeses. Isolation and taxonomical characterization. *BRIDGE Programme, Meeting of Contractors*, Oviedo, Spain
5. Anifantakis E., Kandarakis I., Massouras Th., Zoidou E., Vorria A. (2000). Determination of somatic cells in goat milk. *Proceedings of the technical symposium, 7th International Conference on Goats*, 20 May 2000, France, p.69
6. Anifantakis E., Kandarakis I., Massouras Th., Zoidou E., Spilioti A. (2000). Physicochemical characteristics of goat milk. *Proceedings of the technical symposium, 7th International Conference on Goats*, 20 May 2000, France, p.70
7. Massouras Th., Kandarakis I., Zoidou E., Anifantakis E. (2000). Influence of thermal treatment on the technological properties of goat's milk. *Proceedings of the technical symposium, 7th International Conference on Goats*, 20 May 2000, France, p.14-26

8. Massouras T, Kandarakis I., Zoidou E., Anastasaki E., Anifantakis E. (2006). Study of physicochemical composition and nutrient profile of traditional Arsenico cheese of Naxos. *2nd International Conference on Traditional Mediterranean diet: past, present, future*, 14 March 2006. Athens, Greece.
9. Zoidou E., Melliou E., Magiatis P. (2008). Quantitation of oleuropein and hydroxytyrosol in Greek edible olives. *7th Joint Meeting of GA, AFERP, ASP, PSE & SIF-Natural Products*, 3-8 August 2008, Athens, Greece
10. Zoidou E., Magiatis P, Constantinou M., Skaltsounis A.L. (2008). Oleuropein as a bioactive constituent of functional milk and yogurt. *7th Joint Meeting of GA, AFERP, ASP, PSE & SIF-Natural Products*, 3-8 August 2008, Athens, Greece
11. Zoidou E., Agalias A., Magiatis P., Skaltsounis A.L. (2008). New iridoid derivatives from table olives cv Throuba Thassos and olive mill waste waters. *7th Joint Meeting of GA, AFERP, ASP, PSE & SIF-Natural Products*, 3-8 August 2008, Athens, Greece
12. Angelopoulos P., Zoidou E. (2011). The effect of Somatic Cell Count on the plasminogen, plasmin and plasminogen activator system of ewe milk. *IDF International Symposium on Sheep, Goat & other non-Cow Milk*, 16-18 May 2011, Athens, Greece
13. Angelopoulos P., Zoidou E. (2011). Use of a plasminogen activator in Kefalotyri cheese manufacture. *IDF International Symposium on Sheep, Goat & other non-Cow Milk*, 16-18 May 2011, Athens, Greece.
14. Sakkas., Zoidou E., Moatsou G., Moschopoulou E., Papatheothorou K., Massouras Th. (2012). Study of the ripening and preservation of white brine cheeses in high capacity tanks. *Syskevasia 2012-13th International Exhibition of Packaging, Machines, Printings & Storage*, 9-12 November 2012, Athens, Greece
15. Massouras T., Mpoutsis S., Andriopoulos A., Zoidou E. (2013). Effects of manufacturing processes on physicochemical and microbiological characteristics of soft goat cheese. *Goat Milk Quality, Regional IGA Conference 2013*, Tromsø, Norway
16. Zoidou E., Matthaïou M., Mimi E., Kaminarides S. & Moatsou G. (2015). Manufacture of a semi-hard cheese from ovine milk. *7th IDF International Symposium on Sheep, Goat and other non-Cow milk*, 23-25 March, 2015, Limassol, Cyprus
17. Sakkas L., Zoidou E., Moatsou G., Moschopoulou E., Papatheodorou K., Massouras Th.(2015). Ripening of white cheese in large-capacity brine tanks. *7th IDF International Symposium on Sheep, Goat and other non-Cow milk*, 23-25 March 2015, Limassol, Cyprus
18. Tzouvanou A., Evangelia Zoidou E. & Moatsou G. (2015). Effect of brine composition on the ripening of ovine white brined cheese. *7th IDF International Symposium on Sheep, Goat and other non-Cow milk*, 23-25 March 2015, Limassol, Cyprus
19. Skordobeki A., Zoidou E., Moatsou G. & Kaminarides S. (2015). Physicochemical characteristics of a new reduced-fat mold ripened cheese from goat milk. *7th IDF International Symposium on Sheep, Goat and other non-Cow milk*, 23-25 March 2015, Limassol, Cyprus
20. Moschopoulou E., Zoidou E., Sakkas L., Kalathaki C., Liarakou A, Stamos A., Chatzigeorgiou A. & Moatsou G. (2015). Physicochemical, textural and antioxidant properties of set type yoghurt made from sheep's or goats' milk. *7th IDF International Symposium on Sheep, Goat and other non-Cow milk*, 23-25 March 2015, Limassol, Cyprus
21. Theodorou S., Sakkas L., Zoidou E., Stamos A., Chatzigeorgiou A., Moatsou G., Gerogianni O. & Moschopoulou E. (2015). Effect of fortification with Whey Protein Concentrates on rheology and sensory profile of set type yoghurt made from goat's milk. *7th IDF International Symposium on Sheep, Goat and other non-Cow milk*, 23-25 March 2015, Limassol, Cyprus
22. Zoidou E., Angelopoulos P. & Anifantakis E. (2015). Somatic cell count and milk quality of dairy ewes in Greece. *7th IDF International Symposium on Sheep, Goat and other non-Cow milk*, 23-25 March 2015, Limassol, Cyprus

23. Zoidou E., Karageorgos D., Massouras Th. Kandarakis I.[†] & Anifantakis E. (2015). Galotyri-type cheese from ewes' milk with probiotic bacteria. *7th IDF International Symposium on Sheep, Goat and other non-Cow milk*, 23-25 March 2015, Limassol, Cyprus
24. Roumanas D., Moatsou G., Zoidou E., Sakkas L. & Moschopoulou E. (2016). Effect of enrichment of bovine milk with whey proteins on biofunctional and rheological properties of low fat yoghurt-type products. *1st International Multidisciplinary Conference on Nutraceuticals and Functional Foods*, 7-9 July 2016, Kalamata, Greece. Book of Abstracts (eBook: ISBN: 978-972-98998-5-0) pp.48-49
25. Sakkas L., Lekaki E., Zoidou E., Moschopoulou E. & Moatsou G. (2016) Development of biofunctional hydrolysates from whey protein concentrates of ovine/caprine origin. Poster P37. Book of Abstracts (eBook: ISBN: 978-972-98998-5-0) pp. 116-117. *1st International Multidisciplinary Conference on Nutraceuticals and Functional Foods*, 7-9 July 2016, Kalamata, Greece
26. Sakkas L., Tsevdou M., Zoidou E., Moschopoulou E., Taoukis P. & Moatsou G. (2016) Yoghurt-type products made from High-Pressure treated mixtures of skim ovine milk and WPCs or WPC hydrolysates. Poster P.38. Book of Abstracts (eBook: ISBN: 978-972-98998-5-0) pp.118, *1st International Multidisciplinary Conference on Nutraceuticals and Functional Foods*, 7-9 July 2016, Kalamata, Greece
27. Karastamatis S., Zoidou E., Moatsou G. and Moschopoulou E. (2019). Influence of Different Technological Parameters on Characteristics of Greek Strained Yoghurt and Its Acid Whey. *IDF World dairy Submit*, 23-26 September 2019, Instabul.
28. Moschopoulou E., Kamvisi A., Tsigkou V., Sakkas L., Zoidou E. and Moatsou G. (2019). Influence of Heat Treatment on Whey Proteins. Alkaline Phosphatase and Lactoperoxidase of Small Ruminants' Milk. *IDF World Dairy Submit*, 23-26 September 2019, Instabul.
29. Moschopoulou E., Dernikos D. and Zoidou E. (2020). Ovine Ice Cream made with addition of Whey Protein Concentrates of Ovine -Caprine origin. *8th IDF International Symposium on Sheep, Goat and other Non-Cow milk*, 4-6 November 2020, Brussels
30. Moschopoulou E., Moschou K., Moatsou G. and Zoidou E. (2020). Cross flow microfiltration of ovine whey derived from the manufacture of Feta and Gruyere-type cheese: Effect on chemical composition and microflora. *8th IDF International Symposium on Sheep, Goat and other Non-Cow milk*, 4-6 November 2020, Brussels
31. Moatsou G., Moschopoulou E., Zoidou E., Kamvisi A., Liaskou D., Tsigkou V. Sakkas L. (2020). Effect of heat treatment of goat milk on whey proteins, endogenous enzymes, rennet clotting behavior and yoghurt-type gels. *8th IDF International Symposium on Sheep, Goat and other Non-Cow milk*, 4-6 November 2020, Brussels
32. Pappas G., Zoidou E, Golfo Moatsou and Moschopoulou E. (2021) Functional properties of commercial bovine or ovine/caprine whey protein powders. *EuroAliment*, 7,8 October 2021, online

National Conferences

1. Zoidou E., Melliou P., Constantinou M., Skaltsounis A.L. (2008). Production of a functional milk and yogurt with oleuropein. *1st Hellenic Congress on milk and milk products, Greek National Committee of IDF*, 9-10 October, 2008, Athens, Greece
2. Pouloupoulou J., Hatzigeorgiou J., Zoidis E., Massouras Th., Avramidou S., Zoidou E. (2009). Identification and study of the effects of terpenes on physicochemical characteristics of sheep milk. *Conference of Hellenic Zootechnical Society*, 8-10 October 2009, Nafplio, Greece
3. Aktypis A., Zoidou E., Manolopoulou., Massouras Th., Kandarakis I. (2011). Microbiological characteristics of Traditional Greek cheeses «Kefalotyri Kefallonias», Ladotyri Zakynthou» and Arseniko Naxou». *1st Hellenic Food Congress, HVMS*, 11-13 November 2011, Thessaloniki, Greece

4. Zoidou E., Massouras Th., Aktypis A., Kandarakis I., Anifantakis E. (2011). Microbiological and physicochemical characteristics of Tinos traditional cheese "Tiraki". *1st Hellenic Food Congress, HVMS*, 11-13 November 2011, Thessaloniki, Greece
5. Zoidou E., Vorria A., Angelopoulos P, Kandarakis I. (2011). Microbiological status in relation to somatic cell counts in goat milk of Greek herds. Comparison of three methods for the determination of somatic cells. *1st Hellenic Food Congress, HVMS*, 11-13 November 2011, Thessaloniki, Greece
6. Zoidou E., Papastathi K., Massouras Th., Ceorgalaki M., Kaminarides S. (2011). Determination of inorganic salts, sugars, organic acids and aromatic compounds in nonfat and reduced fat content yogurts or desserts type yogurt without fruit and *fruit aroma*. *International Year of Chemistry 2011, Days of Food Chemistry*, 4-5 November 2011, Athens, Greece
7. Vitalioti K., Zoidou E., Moschopoulou E. (2012). Microbiological characteristics of acid milk products made from microfiltrate cow's milk. *Mikroviokosmos*, 13-15 December 2012, Athens, Greece
8. Moschou K., Massouras Th., Zoidou E., Deligiorgis St., Bizelis J. (2013). Variation in fatty acid composition of ewe's milk during dietary supplementation with hesperidin. *5th Hellenic Congress "Current trends in the field of Lipids" Greek Lipid Forum*, 29-30 March 2013, Athens, Greece
9. Chatzi C., Zoidou E., Massouras Th. (2013). Fatty acid composition and sterol content of Greek traditional Milk-cereal foods. *5th Hellenic Congress "Current trends in the field of Lipids" Greek Lipid Forum*, 29 - 30 March 2013, Athens, Greece
10. Ilias-Dimopoulos E., Zoidou E., Massouras Th., Moatsou G., Kaminarides S.(2013). New types of low fat whey cheeses. *Dairy Expo 2013*, 2- 4 November, Athens, Greece
11. Zoidou E., Andreadaki I., Massouras Th. and Kaminarides S. (2013). A New Whey Cheese Analogue Made from Whey Protein Concentrate and Vegetable Fat with 15% Olive Oil. *Dairy Expo 2013*, 2- 4 November, Athens, Greece
12. Chatzi C., Zoidou E., Massouras Th. (2013). Physicochemical and Nutritional characteristics of milk based products. *Dairy Expo 2013*, 2- 4 November Athens, Greece
13. Massouras Th., Sakkas L, Zoidou E., Moatsou G., Moschopoulou E., Papatheothorou K. (2013). Study of the ripening and preservation of white brine cheeses in high capacity stainless tanks. *Dairy Expo 2013*, 2- 4 November, Athens, Greece
14. Giannopoulou S., Kotoula M., Plakas N. Zoidou E., Moatsou C. (2013): Brine as means of ripening and maintenance of cheeses. *Dairy Expo 2013*, 2- 4 November, Athens, Greece
15. Moschopoulou E., Zoidou E., Sakkas L., Kalathaki C., Liarakou A, Stamos A., Chatzigeorgiou A. & Moatsou G. (2014). Characteristics of set type yoghurt made from different kind of milk. *Dairy Expo 2014*, 1 November, Athens, Greece
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