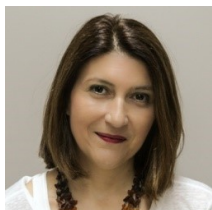






Chrysavgi Gardeli



-  Dept. of Food Science and Human Nutrition, Agricultural University of Athens, Iera Odos 75, Athens 11855, Greece
-  +30 210 5294690
-  [agardeli@aua.gr](mailto:agardeli@aua.gr)
-  [http://fst.aua.gr/en/userpages\\_en/95](http://fst.aua.gr/en/userpages_en/95)

## WORK EXPERIENCE

### CURRENT ACADEMIC POSITION

- 2018- today Assistant Professor in Food Chemistry, Department of Food Science and Human Nutrition, Agricultural University of Athens, Greece
- 2020-today Member of the Graduate Program "Food, Nutrition, and Health, Department of Food Science and Human Nutrition, Agricultural University of Athens, Greece

### PAST SCIENTIFIC AND PROFESSIONAL POSITIONS

- 2002-2018 Laboratory Teaching staff in the Laboratory of Food Chemistry and Analysis of Agricultural University of Athens
- 1996-2001 Laboratory Associate, Department of Food Technology and Nutrition, Technological Educational Institute of Athens (University of West Attica now)
- 1992-1993 Quality Control of Milk and Fruit Juices in private sector (EVGA S.A.)

## EDUCATION AND TRAINING

### PERSONAL SKILLS

#### EDUCATION

- 2009 Ph.D., Food Science, Agricultural University of Athens, Greece
- 1995 M.Sc., Food Technology, Humberstone University, UK
- 1992 B.Sc., Food Science and Technology, Agricultural University of Athens, Greece

#### TRAINING

- 2022 International Expert Course in Olive Oil Tasting, Jaén, Spain
- 2005 International Postgraduate Course: "Soil and Plant Analysis and Data Handling", Wageningen University, The Netherlands
- Distance learning: "International Food Laws & Regulations ANR 490, Section 730, Fall Semester 2001, Michigan State University, The College of Agriculture & Natural Resources, and the Institute for Food Laws & Regulations

**Communication skills** Good oral and written communication skills gained through teaching activities and research

**Job-related skills** **Scientific and professional experience includes:**

- Isolation and identification of antioxidant compounds in medicinal and aromatic plants and foods of plant origin. Applications in foods. Isolation of secondary metabolites and study of their antioxidant activity.
- Anthocyanins: stability, uses and bioactivity
- Advanced lipoxidation end products (ALEs)
- Olive oil analyses
- Microbial and food lipid analysis

## PUBLICATIONS

**Publications** Publications in peer reviewed journals (33), (see annex)

**Conferences** Presentations at nationals and international conferences (38)

**Projects** Member or partner in 12 projects funded from EU, national and private organisations

**Member of Scientific Committees** Member of Scientific Committee of Greek Lipid Forum

**Teaching activities** Undergraduate and Graduate course at the Agricultural University of Athens. Supervision of 2 PhD, 7 MSc and 9 Undergraduate Theses

**Citations** 991, h-index: 16 (exclude self-citations of all authors, scopus 27/11/2022)

**Reviewer** In 13 journals

## ANNEX

### PUBLICATIONS IN PEER REVIEWED JOURNALS

1. Papadakis, E. S., **Gardeli, Chr.**, Tzia, C. (2006). Spray Drying of Raisin Juice Concentrate. *Drying Technology* 24 (2): 173 – 180
2. Papageorgiou, V., **Gardeli, Chr.**, Mallouchos, A., Papaioannou, M., Komaitis, M. (2008). 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* 56 (16): 7254-7264
3. **Gardeli, Chr.**, Papageorgiou, V., Mallouchos, A., Kibouris, Th., Komaitis, M. (2008). Essential oil composition of *Pistacia lentiscus* L. and *Myrtus communis* L.: Evaluation of antioxidant capacity of methanolic extracts. *Food Chemistry* 107: 1120–1130
4. **Gardeli, Chr.**, Evageliou, V., Poulos, C., Yanniotis, S., Komaitis, M. (2010). Drying of fennel plants: oven, freeze-drying, effect of freeze drying time and use of biopolymers. *Drying Technology* 28: 542-549

5. Fakas, S., Kefalogianni, I., Makri, A., Tsoumpeli, G., Rouni, G. **Gardeli, Chr.**, Papanikolaou, S., Aggelis G. (2010). Characterization of olive fruit microflora and its effect on olive oil volatile compounds biogenesis. *European Journal of Lipid Science and Technology* 112: 1024–1032
6. Zafeiropoulou, T., Evageliou, V., **Gardeli, Chr.**, Yanniotis, S., Komaitis M. (2010). Retention of *trans*-anethole by gelatine and starch matrices. *Food Chemistry* 123: 364–368
7. Evageliou, V., Galanaki, P., Gardeli Chr., Komaitis, M. (2011). Retention of ethyl butyrate by gellan gels in the presence of potassium ions. *Food Chemistry* 126: 866-869
8. Chatzifragkou, A., Petrou, I., **Gardeli, Chr.**, Komaitis, M., Papanikolaou, S. (2011). Effect of *Origanum vulgare* L. essential oil on growth and lipid profile of *Yarrowia lipolytica* cultivated on glycerol based media. *Journal of American Oil Chemists Society* 88: 1955-1964
9. Zafeiropoulou, T., Evageliou, V., **Gardeli, Chr.**, Yanniotis, S., Komaitis M. (2012). Retention of selected aroma compounds by gelatine matrices. *Food Hydrocolloids* 28: 105-109
10. Chatzifragkou, A., Aggelis, G., **Gardeli, Chr.**, Galiotou-Panayotou, M., Komaitis, M., Papanikolaou, S. (2012). Adaptation dynamics of *Clostridium butyricum* in high 1,3-propanediol content media. *Applied Microbiology and Biotechnology* 95: 1541–1552
11. Tchakouteu, S. S., Kalantzi, O., **Gardeli, Chr.**, Koutinas A. A., Aggelis, G., Papanikolaou, S. (2015a). Lipid production by yeasts growing on biodiesel-derived crude glycerol: strain selection and impact of substrate concentration on the fermentation efficiency. *Journal of Applied Microbiology* 118: 911-927
12. Evageliou, V., Gerolymatou, A., Sotirakoglou, K., **Gardeli, Chr.**, Yanniotis S. (2015). Retention of *trans*-anethole by single and double layered films based on gelatine. *Food Hydrocolloids* 47: 94-98
13. Georgiadou, M., **Gardeli, Chr.**, Komaitis, M., Tsitsigiannis, D.I., Paplomatas, E.J and Yanniotis S. (2015). Volatile profiles of healthy and aflatoxin contaminated pistachios. *Food Research International* 74: 89-96
14. Kachrimanidou, V., Kopsahelis, N., Alexandri, M., Strati, A., **Gardeli, Chr.**, Papanikolaou, S., Komaitis, M., Kookos, K.I., Koutinas, A.A. (2015). Integrated sunflower-based biorefinery for the production of antioxidants, protein isolate and poly(3-hydroxybutyrate). *Industrial Crops and Products* 71: 106–113
15. Liano, T., Alexandri, M., Koutinas, A.A., **Gardeli, Chr.**, Papapostolou, H., Coz, A., Quijorna, N., Andres, A., Komaitis M. (2015). Liquid-Liquid Extraction of Phenolic Compounds from Spent Sulphite Liquor. *Waste Biomass Valorization*. doi: 10.1007/s12649-015-9425-9
16. Alexandri, M., Papapostolou, H., Vlysidis, A., **Gardeli, Chr.**, Komaitis, M., Papanikolaou, S., Koutinas, A. A. (2016). Extraction of phenolic compounds and succinic acid production from spent sulphite liquor. *Journal of Chemical Technology and Biotechnology*. doi: 10.1002/jctb.4880
17. Poimenidou, V. S., Bikouli, C. V., **Gardeli, Chr.**, Mitsi, C., Tarantilis, A. P., Nychas, G.J., Skandamis, N. P. (2016). Effect of single or combined chemical and natural antimicrobial interventions on *Escherichia coli* O157:H7, total microbiota and color of packaged spinach and lettuce. *International Journal of Food Microbiology* 220: 6–18.
18. Papanikolaou, S., Rontou, M., Belka, A., Athenaki, M., **Gardeli, Chr.**, Mallouchos, A., Kalantzi, O., Koutinas, A.A., Kookos, K.I. Zeng, A.P., Aggelis, G. (2017a). Conversion of biodiesel-derived glycerol into biotechnological products of industrial significance by yeast and fungal strains. *Eng Life Sci* 17, 262–281 doi: 10.1002/elsc.201500191.
19. Papanikolaou, S., Kampsopoulou, E., Blanchard, F., Rondags, E., **Gardeli, Chr.**, Koutinas, A. A., Chevalot, I., and Aggelis, G. (2017b). Production of secondary metabolites through glycerol fermentation under carbon-excess conditions by the yeasts *Yarrowia lipolytica* and *Rhodospiridium toruloides*. *Eur. J. Lipid Sci. Technol.* 119 (9), 1600507 (1-16)
20. Athenaki M., **Gardeli, Chr.**, Diamantopoulou, P., Tchakouteu, S.S., Sarris, D., Philippoussis, A., Papanikolaou, S. (2017). Lipids from yeasts and fungi: physiology, production and analytical considerations, *Journal of Applied Microbiology*, 124: 336-367.

21. **Gardeli, Chr.**, Athenaki, M., Xenopoulos, E., Mallouchos, A., Koutinas, A. A., Aggelis, G., and Papanikolaou, S. (2017). Lipid production and characterization by *Mortierella (Umbelopsis) isabellina* cultivated on lignocellulosic sugars. *Journal of Applied Microbiology*, 123, 1461-1477.
22. Papadaki, A., Mallouchos, A., Efthymiou, Maria-Nefeli, **Gardeli, Chr.**, Kopsahelis, N., Agueiras, C.G. E., Freire, M.G. D., Papanikolaou, S., Koutinas, A.A. (2017). Production of wax esters via microbial oil synthesis from food industry waste and by-product streams. *Bioresource Technology* 245: 274–282.
23. Venetsanou, A., Anastasaki, E., **Gardeli, Chr.**, Tarantilis, A. P., Pappas S. Chr. (2017). Estimation of antioxidant activity of different mixed herbal infusions using attenuated total reflectance Fourier transform infrared spectroscopy and chemometrics. *Emirates Journal of Food and Agriculture* 29(2): 149-155
24. Charalampia Dimou, Koutelidakis E. Antonios, **Chrysavgi Gardeli**, Anastasia Papadaki, Haralabos C. Karantonis and Charalampia Dimou (2019) Valorization of Cheese whey To “Bio”-value added food Products with Industrial Interest and their Potential Beneficial Health Effects. *International Journal of Horticulture, Agriculture and Food Science*, 3, 64-74, 2019, <https://dx.doi.org/10.22161/ijhaf.3.2.5>
25. **Gardeli, Chr.\***, Varela, K., Krokida, E. and Mallouchos, A. (2019). Investigation of Anthocyanins Stability from Pomegranate Juice (*Punica Granatum* L. Cv Ermioni) under a Simulated Digestion Process, *Medicines*, 6, 90, 2-14, doi:10.3390/medicines6030090
26. Mallouchos, A., Mikrou, T. **Gardeli, Chr.** (2020). Gas Chromatography–Mass Spectrometry–Based Metabolite Profiling for the Assessment of Freshness in Gilthead Sea Bream (*Sparus aurata*). *Foods*, 9, 464, 1-11, <https://www.mdpi.com/2304-8158/9/4/464>
27. Theano Mikrou, Elisavet Pantelidou, Niki Parasyri, Andreas Papaioannou, Maria Kapsokefalou, **Chrysavgi Gardeli** and Athanasios Mallouchos\* (2020). Varietal and Geographical Discrimination of Greek Monovarietal Extra Virgin Olive Oils Based on Squalene, Tocopherol, and Fatty Acid Composition. *Molecules*, 25, 3818; doi:10.3390/molecules25173818
28. Drakou, Christina; **Gardeli, Chrysavgi**; Tsialtas, Ioannis; Alexopoulos, Serafeim; Mallouchos, A; Koulas, Symeon; Tsagkarakou, Anastasia; Asimakopoulos, Demetres; Leonidas, Demetres; Psarra, Anna Maria; Skamnaki, Vassiliki. (2020). Affinity crystallography reveals binding of pomegranate juice anthocyanins at the inhibitor site of glycogen phosphorylase: the contribution of sugar moiety to potency and its implications to binding mode. *J. Agric. Food Chem.* 68, 37, 10191–10199 DOI: 10.1021/acs.jafc.0c04205.
29. Diamantopoulou P, **Gardeli C**, Papanikolaou S. (2021). Impact of olive mill wastewaters on the physiological behavior of a wild-type new *Ganoderma resinaceum* isolate. *Environ Sci Pollut Res Int.* Apr;28(16):20570-20585. doi: 10.1007/s11356-020-11835-4. Epub 2021 Jan 6. PMID: 33410062
30. Mikrou, T.; Kasimati, K.; Doufexi, I.; Kapsokefalou, M.; **Gardeli, C.**; Mallouchos, A. (2021). Volatile Composition of Industrially Fermented Table Olives from Greece. *Foods* 10, 1000. <https://doi.org/10.3390/foods10051000>
31. Gavriil, A., Zilelidou, E., Papadopoulos, A.-E., Siderakou, D., Kasiotis, K.M., Haroutounian, S.A., **Gardeli, C.**, Giannenas, I., Skandamis, P.N., 2021. Evaluation of antimicrobial activities of plant aqueous extracts against *Salmonella Typhimurium* and their application to improve safety of pork meat. *Sci. Rep.* 11, 21971. <https://doi.org/10.1038/s41598-021-01251-0>
32. Pasiadis, I.N., Ntakoulas, D.D., Raptopoulou, K., **Gardeli, C.**, Proestos, C., 2021. Chemical Composition of Essential Oils of Aromatic and Medicinal Herbs Cultivated in Greece—Benefits and Drawbacks. *Foods* 10, 2354. <https://doi.org/10.3390/foods10102354> )
33. Vlassopoulos, A.; Mikrou, T.; Papantoni, A.; Papadopoulos, G.; Kapsokefalou, M.; Mallouchos, A.; Gardeli, C. The Effect of Terpenoid Compounds on the Formation of Advanced Glycation Endproducts (AGEs) in Model Systems. *Appl. Sci.* 2022, 12, 908. <https://doi.org/10.3390/app12020908>