

CV Dr Marie Gerogiannaki-Christopoulou

Dr Marie Gerogiannaki-Christopoulou -Food Scientist with academic experience in the scientific area of food and beverages technology and analysis.

She was given a MSc degree in Agricultural Science –Department of Food Science and Technology - Agricultural University of Athens.

She studied in Waterloo University Ontario Canada and Simon Fraser University British Columbia Canada, her permanent residence for over 7 years. She received PhD degree from the Department of Food Science and Technology of Agricultural University of Athens and she is lecturing to undergraduate and graduate students.

She is a member of the Laboratory of Food Chemistry and Analysis of the Department of Food Science and Human Nutrition of Agricultural University of Athens .

Her scientific work is focusing on the field of Distillation.Technology, History of distillation, Brewing and Distilled beverages, Essential oils, Chromatography, Product development etc.

She is author of many research articles, conference abstracts, monographs and various professional articles.

Community projects for mature student education is also one of her academic activities

Dr Gerogiannaki-Christopoulou Maria is a referee in scientific journals and member of several national, EU and International consortia, organizations, committees and scientific societies.

Maria Gerogiananki-Christopoulou Research Papers

New Refractive Index Method for Measurement of Alcoholic Strength of Small Volume Samples

Gerogiannaki-Christopoulou Maria, Kyriakidis V. Nikolaos ,Athanasopoulos E.Panagiotis. JOURNAL OF AOAC INTERNATIONAL VOL. 86, NO. 6, 2003.

Effect of grape variety(*Vitis vinifera* L.), and grape pomace fermentation conditions on some volatile compounds of the produced grape pomace distillates Gerogiannaki-Christopoulou Maria, Kyriakidis V. Nikolaos, Athanasopoulos E.Panagiotis. Int. Sci. Vigne Vin, 2004, 38, n°3, 155-162.

Correlation Study for the Determination of Alcoholic Strength by the use of Pycnometer and Refractometer. Gerogiannaki – Christopoulou Maria, Panagiotis E. Athanasopoulos, Nikolaos V.Kyriakidis – Rivista Di Viticoltura e di Enologia, v. 4 pp. 57-62, 2002.

Trans-Resveratrol in wines from the major Greek red and white grape varieties-
Gerogiannaki-Christopoulou Maria, Panagiotis Athanasopoulos, Nikolaos Kyriakidis,
Ifigenia A. Gerogiannaki, Michalis Spanos 2004, Food Control.

The evaluation of grape pomace distillates from selected red grape varieties-
Gerogiannaki-Christopoulou Maria, Nikolaos V. Kyriakidis & Panagiotis E.
Athanasopoulos
International Journal of Food Science and Technology 2005, 40, 1–7.

Evaluation of Acetaldehyde and Methanol in Greek Traditional Alcoholic Beverages
from Varietal Fermented Grape Pomace (*Vitis vinifera* L.). Geroyiannaki M., M. E.
Komaitis, D.E., Stavrakas, M. Polysiou, P. E. Athanasopoulos, M. Spanos. Food
Control(2007)18(8),988-995 .

Identification of Volatile Compounds in Hellenic Alcoholic Beverages from Native
White Grape Varieties (*Vitis vinifera* L.). Gerogiannaki- Christopoulou M., I.
Gerogiannaki, E. Anagnostartas, D.E. Stavrakas αυδ M. Polissiou. Journal of Food
Technology 5 (3): 233-241, 2007.

Head Space GC-MS Determination of Volatile Constituents in Wines (Appellation of
Origin Controlled (AOC)) and Wine Distillates from Two Different Hellenic Native
Grape Varieties (*Vitis vinifera* L.). Gerogiannaki-Christopoulou Maria, T. Masouras, I.
Provolisianou-Gerogiannaki and M. Polissiou Journal of Food Technology 6 (3): 120-
124, 2008.

Determination of Pectinesterase Activity in Grape Varieties (*Vitis vinifera* L.) During
Vinification.
Gerogiannaki-Christopoulou M., M. Polissiou, P. Tarantilis, I. Provolisianou-
Gerogiannaki E. Anagnostaras. Journal of Food Technology 6 (3): 125-129, 2008.

Evaluation of volatile compounds in Greek Pimpinella anisum(glycaniso), which is
used as an Aromatic Agent in Traditional Aniseed Alcoholic

Beverages".Gerogiannaki-Christopoulou Maria, Masouras T. Journal of Food Technology. Volume 6 No 5, 2008.

Evaluation of physicochemical and functional properties of Opuntia ficus Indica fruit and alcoholic beverage ".Gerogiannaki-Christopoulou Maria,Tzoutzoukou C., Masouras T. 2008.Agricultural Journal 3 (5): 429-438, 2008.

"Evaluation of Methanol Concentration in Hellenic Traditional Alcoholic Beverages after Grape Pomace Fermentation at Different Conditions". Gerogiannaki-Christopoulou Maria. 2008 Journal of Food Technology 6 (5): 196-202, 2008.

Development for a procedure for the determination of 2-phenylethanol in Hellenic wine distillates ("Vitis vinifera" L.) and their changes during distillation. Maria Gerogiannaki-Christopoulou.(2009). Journal international des sciences de la vigne et du vin = International journal of vine and wine sciences, 1151-0285, Vol. 43, N° 3,, pags. 171-178.

Composition of Trans-anethol and Other Aromatic Volatiles in Anisated Alcoholic Beverage by Head-Space GC-MS Chromatography. Marie Gerogiannaki and Theophilos Masouras. Masouras Journal of Environmental Science and Engineering A 4 (2015) 36-39.

Analysis of Essential Oil in Mastic Gum (*Pistachia lentiscus* var. Chia) Using Head Space GC-MS. Marie Gerogiannaki and Theophilos Masouras Journal of Environmental Science and Engineering A 3 (2014) 341-344.

COMPOSITION OF AROMA COMPOUNDS OF THE APPLE DISTILLATES FROM NATIVE VARIETIES OF NORTH GREECE, Maria CHRISTOPOULOU – GEROYIANNAKI, Theofilos MASOURAS. VI International Scientific Agricultural Symposium "Agrosym 2015"Jahorina, 15-18 October 2015, Bosnia and Herzegovina
COMPARISON OF AROMA COMPOUNDS IN DISTILLED AND EXTRACTED PRODUCTS OF SAGE (*Salvia officinalis* L.), Maria CHRISTOPOULOU – GEROYIANNAKI, Theofilos MASOURAS. VI International Scientific Agricultural Symposium "Agrosym 2015"Jahorina, 15-18 October 2015, Bosnia and Herzegovina

Methanol Concentration in White and Red Varietals Wines. Gerogiannaki-Christopoulou M, Evageliou V, Polissiou M, Tarantilis P, Anagnostaras M, 6TH Int. Conference on Instrumental Methods of Analysis Modern Trends and Applications .4-8 October 2009 Athens Greece.

Evaluation of the Volatile Aromatic Compounds of Marathon (Foeniculum Vulgare Miller.) Growing in Different Areas of Greece. Gerogiannaki-Christopoulou M, Masouras T, Polissiou M, Tarantilis P, Evageliou V. 6TH Int. Conference on Instrumental Methods of Analysis Modern Trends and Applications .4-8 October 2009 Athens Greece.

(+)-Catechin and (-)- Epicatechin Concentration in Red and White Varietals Wines. Gerogiannaki-Christopoulou M, Evageliou V, Polissiou M, Tarantilis P. 6TH Int. Conference on Instrumental Methods of Analysis Modern Trends and Applications .4-8 October 2009 Athens Greece.

COMPOSITION OF AROMA COMPOUNDS OF THE APPLE DISTILLATES FROM NATIVE VARIETIES OF NORTH GREECE, Maria CHRISTOPOULOU – GEROYIANNAKI, Theofilos MASOURAS. VI International Scientific Agricultural Symposium "Agrosym 2015" Jahorina, 15-18 October 2015, Bosnia and Herzegovina.

COMPARISON OF AROMA COMPOUNDS IN DISTILLED AND EXTRACTED PRODUCTS OF SAGE (*Salvia officinalis* L.), Maria CHRISTOPOULOU – GEROYIANNAKI, Theofilos MASOURAS. VI International Scientific Agricultural Symposium "Agrosym 2015" Jahorina, 15-18 October 2015, Bosnia and Herzegovina.

Μελέτη των παραγόντων που επηρεάζουν το ποσοστό της μεθανόλης στο τσίπουρο. Γερογιαννάκη Μαρία- Κυριακίδης Νικόλαος- Αθανασόπουλος Παναγιώτης. 18^ο Συνέδριο Χημείας-Ενόργανη Ανάλυση – Διαπίστευση Εργαστηρίων, 10-13 Μαρτίου 2001. Πρακτικά Συνεδρίου σελ. 373-376.

Συγκριτική Μελέτη για τον προσδιορισμό του αλκοολικού τίτλου με την χρήση αλκοολομέτρου και διαθλασιμέτρου. Γερογιαννάκη Μαρία- Κυριακίδης Νικόλαος- Αθανασόπουλος Παναγιώτης
18^ο Συνέδριο Χημείας-Ενόργανη Ανάλυση – Διαπίστευση Εργαστηρίων, 10-13 Μαρτίου 2001. Πρακτικά Συνεδρίου σελ. 550- 554.

Μελέτη των πηκτινικών υλών σε Ερυθρές και Λευκές ποικιλίες σταφυλής και συσχέτιση με την παραγόμενη μεθανόλη των αντίστοιχων τσίπουρων. Γερογιαννάκη –Χριστοπούλου Μαρία, Κυριακίδης Ν. Β. , Αθανασόπουλος Παναγιώτης.3^ο Πανελλήνιο Συμπόσιο Υγιεινής και Τεχνολογίας Τροφίμων-Νομοθεσία, Ασφάλεια, Υγιεινή και Ποιότητα Τροφίμων,. Πρακτικά Συνεδρίου σελ. 492-496.

Πτητικά Συστατικά Μονοποικιλιακών τσίπουρων Μαρία Γερογιαννάκη, Νικόλαος Κυριακίδης. Παναγιώτης Ε. Αθανασόπουλος.

3^ο Συμπόσιο – ΑΣΦΑΛΕΙΑ ΠΡΟΙΟΝΤΟΣ ΠΟΙΟΤΗΤΑ ΚΑΙ ΑΝΤΑΓΩΝΙΣΤΙΚΟΤΗΤΑ ΣΤΙΣ ΕΠΙΧΕΙΡΗΣΕΙΣ ΤΡΟΦΙΜΩΝ. 6,7,8 Νοεμβρίου 2003. σελ. 300-307.

Τοξικές πτητικές ουσίες σε Ελληνικά παραδοσιακά αποστάγματα στεμφύλων σταφυλής. Μαρία Γερογιαννάκη, Νικόλαος Κυριακίδης. Παναγιώτης Ε. Αθανασόπουλος.

3^ο Συμπόσιο – ΑΣΦΑΛΕΙΑ ΠΡΟΙΟΝΤΟΣ ΠΟΙΟΤΗΤΑ ΚΑΙ ΑΝΤΑΓΩΝΙΣΤΙΚΟΤΗΤΑ ΣΤΙΣ ΕΠΙΧΕΙΡΗΣΕΙΣ ΤΡΟΦΙΜΩΝ. 6,7,8 Νοεμβρίου 2003. σελ. 308-315.

Μελέτη της ανηθόλης και των ισομερών της (trans και cis) σε δείγματα ούζου – Ημερίδα Συνδέσμου Αποσταγματοποιών ποτοποιιών ΣΕΑΟΠ -Μαρία Γερογιαννάκη, Νικόλαος Β. Κυριακίδης, Παναγιώτης Αθανασόπουλος .