

## CV- GEORGIOS KOTSERIDIS

Dr Yorgos Kotseridis was born in Thessaloniki on 1969. He lives in Athens and works as Assistant Professor of Enology in the Department of Food Science and Technology in the Agricultural University of Athens since 2008 and tenured since 2014. He also worked at the same University as a Lecturer of Enology between 2003 and 2008.

### EDUCATION

**PhD** in Wine Analytical Chemistry- Faculty of Enology Bordeaux II, Department of Biological and Medicine Sciences, Specialization Viticulture-Enology **1999**

Dissertation title: *Studies on the aroma of Merlot and Cabernet Sauvignon wines from Bordeaux region*

**(D.U.A.D.)** Diplôme universitaire á l'aptitude á la dégustation des vins, Faculty of Enology Bordeaux II, Department of Biological and Medicine Sciences, Specialization Viticulture-Enology **1996**

**MSc (D.E.A.-** Diplôme d'Etudes Approfondies) in Viticulture and Enology - Enology Faculty of Bordeaux II, Department of Biological and Medicine Sciences, Specialization Viticulture-Enology **1995**

Thesis title: *Comparative study of volatile compounds of Merlot Noir wines originating by various clones*

**D.N.O.** (Diplôme National d'Œnologue) from the Pharmacy Faculty of Montpellier, Université I, France, **1994**

**Diploma** (five-year degree) in Agricultural Engineering-specialization Food Science & Technology. Agriculture Department, University of Thessaloniki, **1993** Greece.

### ACADEMIC EXPERIENCE

**September 2015-** director of the Laboratory of Enology

**October 2013-** obtained his tenure as Assistant Professor, Department of Food Science & Human Nutrition Agricultural University of Athens

**January, 2011 –February 2012:** Senior Enologist, staff scientist **Cool Climate Oenology Viticulture Institut**, Brock University St Catharines, Ontario Canada, 50% outreach / winemaking consulting, 50 % applied research

**Mars-April 2009 :** Visiting professor in CCOVI, Brock University St Catharines, Ontario Canada, Continuation of collaboration on the development of analytical methods for measuring wine flavor compounds.

**December 2008 -2013:** **Assistant professor of Enology**, Department of Food Science & Human Nutrition Agricultural University of Athens.

**May – July 2007 :** **Visiting professor in CCOVI**, Brock University St Catharines, Ontario Canada, Development of analytical methods for measuring Methoxypyrazines in MALB TAINTED wines.

**August 2003 – June 2008:** **Lecturer of Enology**, Department of Food Science & Human Nutrition Agricultural University of Athens. Appointment included 40% research, 40% teaching, 20% administration tasks

## **PROFESSIONAL EXPERIENCE**

**July 2002 - 2005:** Winemaking Consulting **Domaine Hatzimichalis**, Atalanti, Greece.

Contact person : Mr D. Hatzimichalis, owner,

**January 2002 - 2005:** Scientific consulting of **SANTO WINES** on the protection from oxidation of Asyrtiko.

**May 2001 – August 2003:** **Scientific staff** of Central Union of Cooperatives Wineries of Greece (KEOSOE). Greek vineyards reformation according to the E.U. 1493/99.

**November 2002 -2004:** Member of Committee of Experts of EU for the Enological Practices, technical consultation with regard to the use of enological products.

**May 1999- April 2001 :** Scientific collaborator with the private company EREVNON, Research & Development. European funding for the research project OENOS for the Innovation & Technology Transfer Fundings).

**June-August 1998:** Study of the Flash détente method in collaboration with Imeca-Dellatofola.

**February – Mars 1998 :** Influence of commercial yeast strains on wine aroma in collaboration with Martin Vialatte.

**September –November 1996:** Winemaking in **Chateau Calon Segur**, St Estephe, Bordeaux. Employment as a production enologist for the vintage 1996.

**September – November 1995:** Winemaking in Chateau Magdelaine and Chateau Petrus, Pomerol, Establishments **J.P. Moueix**. Employment as a production enologist for the vintage 1995.

## **ACADEMIC RESPONSIBILITIES**

### **A) Teaching undergraduate lessons, Agricultural University of Athens**

Enology I, theory and laboratory, undergraduate course (from 2003)

Enology II, theory and laboratory, undergraduate course (from 2003)

### **B) Teaching post graduate lessons Agricultural University of Athens**

ι) Master of Viticulture-Oenology Agricultural University of Athens

- Wine Technology I, (form 2003)
- Wine Technology II, (form 2003)
- Sensory Analysis, (form 2003)

υ) MBA on Food science Agricultural University of Athens, Specific subjects on Food science – Enology (from 2015)

υυ) Master of Wine – Beer στο Department of Enology and Alcoholic drinks – Technological Educational Institute of Athens

### **C) Teaching for a University outside of Greece**

Wine Chemistry to the students of Enology diploma at Cool Climate Enology and Viticulture Institute, **Brock University** (September 2011-January 2012).

**D) Scientific co-ordinator**

**e-learning** programme Viticulture-Oenology, Kapodistrian University of Athens (from September 2015).

**E)** Teaching Oenology to the Seminars on Vine culture and winemaking - Aristotle University of Thessaloniki.

**F)** Co-ordination of the association of the Department of Food science and Human nutrition with the international master **Vinifera** as associated partner and full member since 2018.

**G)** Co-ordination of the association of the Department of Food science and Human nutrition with the international master **Wintour** as partner

**H) SUPERVISING STUDENTS**

**PhD**

- E. Symeou (co-supervisor with Professor Dr Galiotou) Evaluating the adaptation of divers red varieties in the island of Chios, a study on the chemical composition of wines.
- Despoina Kechagia - Study on the Aroma and precursor aroma compounds of the Santorini's island varieties
- Maria Kyraleou Study on flavor compounds of Xinomavro wines
- Ioannis Ligkas- Influence of oak on the aroma and taste of Agiorgitiko wines.
- Th. Karathanos – Study on the influence of oak chips to the aroma of aged distillates
- I. Voukidis – Identification of potent volatile compounds of the aroma of wines from greek varieties
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## **PhD Examiner**

- Dr Benedicte Pineau – Contribution à l'étude de l'arôme fruité spécifique des vins rouges de *Vitis vinifera* L. Cv. Merlot noir et Cabernet-Sauvignon. Université de Bordeaux II Bordeaux 2007
- Dr Kontoudakis Nikos- Grape phenolic maturity ; Determination methods and consequences on wine phenolic composition UNIVERSITE I ROVILI - Taragona 2010
- Dr Georgia Lytra –Importance des interactions perceptives dans l'expression de l'arôme fruité typique des vins rouges Université de Bordeaux II 2012

## **MSc thesis**

Total Completed: 31

- 1) Liapi St., 2005. GC-Olfactometry for the identification of potent odorants of Greek white wines
- 2) Georgoulis K., 2005. Study of phenolic compounds on Agiorgitiko wines.
- 3) Zoukis Aggelos, 2005. Polyphenolic maturation of grapes of red varieties from Atalanti Valley.
- 4) Kondylis Ath. 2006. Studies on the Polyphenolic maturation of grapes of three red varieties
- 5) Georgiou D., 2007. Study on the volatile compounds of Xinomavro wines and their fate during ageing.
- 6) Papoutsis G., 2007. *Quantitative analysis of resveratrol in grapes and wines of Greek varieties*
- 7) Troianou V., 2007. *Varietal Differentiation of red wines based on measurements of phenolic compounds using Mid-Infrared Spectroscopy (FTIR).*
- 8) Lioliousis Th., 2007. Infusion of oak volatile compounds during maceration of oak chips in red wines

- 9) Christopoulos Ion., 2007. Protein Quantitative analysis on white wines using *Bradford method, bentonite treatment and influence on wine volatile compounds.*
- 10) Korinis G., 2008. Fate of myclobutanil during white winemaking
- 11) Zacharia Aggeliki 2009. Analysis of Polyphenolic Compounds and Extraction kinetics during the vinification process of Agiorgitiko- Variety grapes
- 12) Basalekou M. 2009. Determination of 3-alkyl-methoxy-pyrazines in greek wines and musts and the effect of temperature on these volatile compounds.
- 13) Kyraleou Maria, 2009. Quantitative analysis of dimethylsulfide on Xinomavro wines.
- 14) Karamolegou M. 2008 Anthocyanins of Cabernet sauvignon grapes grown in Greece. Impact of irrigation and rootstock.
- 15) Dimopoulou Ei., 2009. Seed tannins of Cabernet sauvignon grapes grown in Greece. Impact of irrigation and rootstock.
  
- 16) Drosou Ef. 2010. Influence of leaf removal combined with irrigation to the phenolic components of grapes and wines of Agiorgitiko variety.
- 17) Douvris Tim., 2010. Influence of pectolytic enzymes on the colour of Agiorgitiko grapes and wines
- 18) Tikos Pan. 2010. Study on the phenolic compounds of seeds of *MERLOT, CABERNET SAUVIGNON and SANGIOVESE* grapes. Influence of leaf removal on their contents
- 19) Georgiadou Af., 2010. Study on the phenolic compounds of skins of *MERLOT, CABERNET SAUVIGNON and SANGIOVESE* grapes. Influence of leaf removal on their contents
- 20) Pavlidis M. 2012 Influence of leaf removal combined with irrigation to the phenolic components of grapes and wines of Agiorgitiko variety.
- 21) Dimou Ev. 2012. Study on the potent odorants of Xinomavro and Mavrotragano wines.

- 22) Kommata A. 2012 Influence of potassium to the phenolic compounds of skins and their corresponding wines of variety Agiorgitiko
- 23) Voukidis I. 2013 Study of the volatile compounds of the red variety Mavrotragano from Santorini using GC-sniffing
- 24) Droukas An. 2013 Influence of irrigation on the phenolic compounds of seeds of variety Syrah.
- 25) Koutsodimos P. 2013 Influence of oak chips on the colour characteristics of Agiorgitiko wines
- 26) Mourtikas D. 2014 Influence of irrigation on the phenolic compounds of skins of variety Syrah.
- 27) Kolyva F. 2014 Implementation of precision viticulture on a vineyard of Nemea
- 28) Kogkou Ch. 2014 Influence of irrigation and of addition of inactivated yeasts on the chemical composition of grapes and their corresponding wines of variety Vitis Vinifera L. cv. Agiorgitiko.
- 29) Karavana D. 2015 Research on the best conditions to produce rose wines using grapes of Muscat d'Hamburg
- 30) Panagopoulos K. 2015 Studies on the colour indexes of grapes and wines of Agiorgitiko of Nemea
- 31) Tzakos D. 2015 Studies on the winemaking of white varieties Savvastianio and Malagouzia and analysis of their volatile compounds.

### **Undergraduate students**

Total undergraduate thesis: 35

**I) Implementation of the Laboratory of Enology** (from September 2004), equipment and development of analytical methods. From August 2005 **implementation of the microvinification atelier** of the Laboratory, fully equipped and used for experimentation

## **ADMISTRITATIVE DUTIES**

- 1) Member of the general assembly of the Department of Food Science and Technology – Agricultural University of Athens
- 2) Member of the general assembly of the interdepartmental Master of Enology and Viticulture
- 3) Member of the general assembly of the interdepartmental MBA on Food science 2007-2010.
- 4) Member of the Senate of the Agricultural University of Athens 2007-2008.

## **OTHER ACADEMIC AND SCIENTIFIC ACTIVITIES**

### **Evaluator of competitive programs and grants**

- Evaluation of proposals for funding by the Romanian Innovation Council
- Evaluation of proposals for funding by Natural Sciences and Engineering Research Council of Canada (NSERC) 2014-
- Evaluation of proposals for funding by General Secretary of Research and Technology – Greece

### **Evaluator of peer-reviewed articles for**

- Journal of Chromatography
- Journal of Agricultural and Food Chemistry
- Food Chemistry
- Journal of Agricultural Science
- Analytical Chemistry
- Food Research International
- Molecules



- From October 2015 dominated as Associated Editor of the Journal OENOS One

### **Member of scientific groups**

- Member of the working group of the Ministry of Agricultural development and Food for the revision of wine and vine legislation
- Member of the Greek delegate group of the International Organization of Wine (OIV)
- Greek Agriculturists association
- Greek enologists association
- Member of the International Association of Enologists, delegate of Greece.

### **Other scientific duties**

- **June 2015** - Coordination of a business plan of the implementation of a wine Institute inside the Agricultural University of Athens in the frame of Innovation Unit of the University.
- **October 2015** – development of the strategic plan for the implementation of the Wine Institute - Research project on the development of the research conducted in the Agricultural University of Athens.
- **Septmebr - December 2015** – coordination of the sectoral study, Greek Wine & Distillates - financed by the project ‘Recharging Greek Youth to Revitalize the Agriculture and Food Sector of the Greek Economy’

### **WINE JUDGE**

- Vinalies Internationales, Paris 1997, 1999, 200, 2001
- International Wine Competition of Thessaloniki, 2004 – 2010, 2016
- Chairman of the International Wine Competition of Thessaloniki for 2006 and 2007
- Mundus Vini, Germany, 2007-2009

## **EXTERNALLY FUNDED RESEARCH PROGRAMS**

### **A) INDUSTRY**

- 1) Study on the improvement of wines from Santorini island. Supported by Santo wines (cooperative of Santorini Island), 2004-2006.
- 2) Studies on Ariousios Oenos from Chios. Supported by Ariousios Ltd, 2004-2007.
- 3) Evaluating the adaptation of red varieties in the island of Chios. Financed by a private individual, 2004-2006.
- 4) Study of the irrigation impact on the flavor compounds of Xinomavro and Mavrotragano red wines, supported by Kir-Yianni (Boutaris) winery, 2010-2011.
- 5) Industry Funding: Funding through Lallemand, on co-inoculation trials in Cabernet Franc. Harvest 2011
- 6) Funding through Tonnelerie Nadalie, collaboration with Agricultural University of Athens *Influence to the aroma and taste of Agiorgitiko wines after addition of oak chips during maturation and fermentation*
- 7) December 2014: S. Benis personal company: Study of the antioxidant properties of wines and natural products
- 8) May 2014- January 2015: DIAM Bouchage, study of the influence of variable permeability on the quality of greek white wines
- 9) January 2016: development of products based on wine with low alcohol and enriched in CO<sub>2</sub>.

### **B) STATE OR FEDERATION FUNDING**

- 10) Development of new products using by-products of wineries and milk industries. 2010-2013. General Secretary of Research and Technology- General Secretary of Research and Technology- Scientific collaborator (coordinator A. Koutinas).

11) Federation Funding : Fed Dev Ontario Applied Research and Commercialization Initiative. June 2011. Evaluation of biological deacidification techniques for achieving novel balanced acidity style – Baco Noir with enhanced commercial acceptance

12) October 2013- October 2015 – Isolation and production of yeast strains of greek variteis in order to produce wines with geographical fingerprint. General Secretary of Research and Technology – GSRT for private companies - OENOLYSIS. Scientific colaborator.

13) Isolation and identification of indigenous yeasts strains from Mavrodaphne of Cephalonia Δεκέμβριος 2012 – Archimedes – General Secretary of Research and Technology GSRT. Member of research team.

14) January 2013 – New method for antioxidant protection of the wines of Moschofilero-Mantineia. General Secretary of Research and Technology. GSRT. Coordinator.

#### **Relative to research projects**

- Coordinator of the working committee of ‘Vine and Wine’ for General Secretary of Research and Technology. GSRT. Strategic needs for innovation in the sector for the proclamation of funding projects for 2014-2020
- Rapporteur on workshops for funding opportunities through RIS 3 (Research and Innovation Strategies) for various Perfecures over Greece.
- Co-ordinator of connection to the international research network **OINOVITIS**

#### **Invited speaker to work shops**

- 1) Various work shops all over Greece on many viticultural areas.
- 2) Workshop Montreal 2011 – Deacidification methods
- 3) Workshop 2011 – VQA seminar to Enologists of Niagara – Brock University- Winemakers forum
- 4) Workshop 2011 – Workshop at Lake Erie North Shore – Winemakers forum

5) Workshop 2011 – Workshop at VQA Prince Edward County - Winemakers forum

### **HONORS AND AWARDS**

PhD title with excellent and special congratulation of the examination committee, 1999

First in the classification of D.U.A.D. Bordeaux 1996.

Research scholarship for the realization of Msc and PhD from National Greek Scholarships Foundation 1994-1998

Bachelor Scholarship National Greek Foundation 1987-1988

**LANGUAGES** English, French Greek (native language)

### **RESEARCH PUBLICATIONS:**

1) Kotseridis Yorgos (1992). Vinification of Xinomavro grapes. Evolution of phenolics compounds. **Bachelor Thesis** Agricultural Department of Thessaloniki-Food Science–Greece.

2) Kotseridis Yorgos (1994). Vinification Maceration Carbonique des vins de Baujolais. Diplôme National d'Œnologie (**D.N.O.**) **thesis**, *Universite* Montpellier I, Faculté de Pharmacie.

3) Kotseridis Yorgos (1995). Etude de l'arome des vins de divers clones de Merlot Noir. **Msc thesis**. *Universite* II Bordeaux, , Faculté d'Œnologie.

4) Kotseridis Yorgos (1999). Etude de l'arome des vins de Merlot et de Cabernet Sauvignon de la region Bordelaise. **PhD thesis**. *Universite* II Bordeaux, , Faculté d'Œnologie.

## **PUBLICATIONS In Peer Reviewed journals**

- 1) Anocibar-Beloqui, A., Kotseridis, Y., Bertrand, A. Détermination de la teneur en sulfure de diméthyle dans quelques vins rouges. *J. Int. Sci. Vigne Vin* 1996, 30, 167-170.
- 2) Kotseridis, Y., Anocibar Beloqui, A., Bertrand, A., Doazan, J. P. An Analytical Method for Studying the Volatile Compounds of Merlot Noir Clone Wines. *Am. J. Enol. Vitic.* 1998, 48, 44-48.
- 3) Kotseridis, Y., Baumes, R., Skouroumounis. Synthesis of Labelled  $\beta$ -Damascenone- $[\text{}^2\text{H}_4]$ , 2-Methoxy-3-isobutylpyrazine- $[\text{}^2\text{H}_2]$ ,  $\alpha$ -Ionone- $[\text{}^2\text{H}_3]$ , and  $\beta$ -Ionone- $[\text{}^2\text{H}_3]$ , for Quantification in Grapes Juices and Wines., *G. J. Chromatogr. A* 1998, 824, 71-78.
- 4) Kotseridis, Y., Anocibar Beloqui, A., Bayonove, C.L., Baumes, R., Bertrand, A. Effects of selected viticultural and enological factors on levels of 2-methoxy-3-isobutylpyrazine in wines. *J. Int. Sci. Vigne Vin* 1999, 33, 19-24.
- 5) Kotseridis, Y., Baumes, R., Bertrand, A., Skouroumounis, G. Quantitative determination of 2-methoxy-3-isobutylpyrazine in red wines and grapes of Bordeaux using a stable isotope dilution assay. *J. Chromatogr. A*, 1999, 841, 229-237.
- 6) Kotseridis, Y., Baumes, R., Bertrand, A., Skouroumounis G. Quantitative determination of  $\beta$ -ionone in red wines and grappes of Bordeaux using a stable isotope dilution assay *J. Chromatogr. A* 1999, 848, 317-325.
- 7) Kotseridis, Y., Baumes, R., Skouroumounis, G.K. Quantitative determination of free and hydrolytically liberated  $\beta$ -damascenone in red grapes and wines using a stable isotope dilution assay. *J. Chromatogr. A* 1999, 849, 254-264.
- 8) Kotseridis Y., Ray J.L., Augier C., Baumes R. Quantitative Determination of Sulfur Containing Wine Odorants at sub-ppb Levels Part I : Synthesis of the Deuterated Analogues. *J. Agric. Food Chem.* 2000, 48, 5819-5823
- 9) Kotseridis Y., Razungles A., Bertrand A., Baumes R. Differentiation of the Aromas of Merlot and Cabernet Sauvignon Wines Using Sensory and Instrumental Analysis. *J Agric. Food Chem.* 2000, 48, 5383-5388

10) Kotseridis, Y., Baumes, R. Identification of impact odorants in Bordeaux red grape juice, in the commercial yeast used for its fermentation and in the produced wine. J. Agric. Food Chem. 2000, 48, 400-406.

**After his election as a Lecturer at the Department of Food Science and Human Nutrition**

11) Sabon I., De Revel G., Kotseridis Y., Bertrand A. Determination of volatile compounds in Grenache wines in relation with different terroirs in the Rhone valley, J. Agric. Food Chem., 2002, 50(22), 6341-6345

12) Schneider R., Kotseridis Y., Ray J.L., C. Augier., Baumes R. Quantitative Determination of Sulfur Containing Wine Odorants at sub parts per billion levels. Part 2. Development and Application of a Stable Isotope Dilution Assay. J. Agric. Food Chem. 2003, 51, 3243-3248

13) S. Koundouras, V. Marinos, A. Gkoulioti, Y. Kotseridis, C. van Leeuwen. Influence of vineyard location and vine water status on fruit maturation of nonirrigated cv. Agiorgitiko (Vitis vinifera L.). Effects on wine phenolic and aroma components. J Agric Food Chem. 2006 Jul 12;54(14):5077-86.

14) S. Yanniotis , G. Kotseridis, A. Orfanidou, A. Petraki. Effect of ethanol, dry extract and glycerol on the viscosity of wine. Journal of Food Engineering 81 (2007) 399–403.

15) Symeou E., Galiotou-Panayotou M., Kechagia D., Kotseridis Y. Analysis of major aroma compounds of Asyrtiko wines subjected to pre-fermentative skin maceration. J. Agric. Sci. (2007), 145, 577-585

16) P.A. Tarantilis, V.E. Troianou, C.S. Pappas, Y.S. Kotseridis and M.G. Polissiou. Differentiation of Greek red wines on the basis of grape variety using attenuated total reflectance Fourier transform infrared spectroscopy. Food Chemistry, 111 (2008) 192–196.

17) Y.S. Kotseridis, M. Spink, I. D. Brindle, G. J. Pickering, A. J. Blake, M. Sears X. Chen, G. Soleas and D. Inglis: Quantitative analysis of 3-alkyl-2-methoxypyrazines in juice and wine using stable isotope labelled internal standard assay.

J. Chromatogr. A. 1190 (2008) 294–301

18) D. Kechagia, Y. Paraskevopoulos, E. Symeou, M. Galiotou-Panayotou, Y. Kotseridis. Influence of prefermentative treatments to the major volatils compounds of Assyrtiko wines. J. Agr. Food Chem. 2008, 56, 4555–4563

19) Pickering, G. J., Spink, M., Kotseridis, Y., Brindle, I. D., Sears, M. and Inglis, D. The influence of *Harmonia axyridis* morbidity on 2-Isopropyl-3-methoxypyrazine and development of ladybug taint in Cabernet Sauvignon wine. Vitis . 46 (2), (2008)

**After his election as an Assistant Professor at the Department of Food Science and Human Nutrition**

20) G. J. Pickering, M. Spink, Y. Kotseridis, D. Inglis, I. D. Brindle, M. Sears and A-L Beh. Yeast strain affects 3-isopropyl-2-methoxypyrazine concentration and sensory profile in Cabernet Sauvignon wine. Aust. J. Grape Wine R. 14, 230–237, 2008

21) G. J. Pickering, M. Spink, Y. Kotseridis, I. D. Brindle, M. Sears and D. Inglis. Morbidity of *Harmonia axyridis* mediates ladybug taint in red wine. Journal of Food, Agriculture & Environment. (2008) Vol.6 (3&4) : 133-137

22) D. Sarris, Y. Kotseridis, M. Linga, S. Papanikolaou. Enhanced ethanol production, volatile compounds biosynthesis and removal of fungicide during growth of a newly isolated *Saccharomyces cerevisiae* strain on enriched pasteurized grape musts. Eng. Life Sci. 2009, 9, No. 1, 29–37

23) A. Blake, Y. Kotseridis, I. D. Brindle, D. Inglis, M. Sears and G. J. Pickering. Effect of closure and packaging type on 3-alkyl-2-methoxypyrazines and other key constituents of Riesling and Cabernet Franc wine. J. Agr. Food Chem 2009, 57 (11), 4680-4690.

24) S. Koundouras, E. Hatzidimitriou, M. Karamolegkou, E. Dimopoulou, S. Kallithraka, I. Tsialtas, E. Zioziou, Y. Kotseridis. Influence of irrigation and rootstock on the phenolic content and aroma potential of *Vitis vinifera* L. cv. Cabernet-Sauvignon grapes. J. Agr. Food Chem. 2009, 57 (17), 7805-7813.

25) G. J. Pickering, A. Blake, Y. Kotseridis. Effect of closure, packaging and storage conditions on impact odorants of wine. Czech Journal of Food Science 2009, 27, S62-S65

26) A. Blake, Y. Kotseridis, I. D. Brindle, D. Inglis, M. Sears and G. J. Pickering., Effect of light and temperature on 3-alkyl-2-methoxypyrazine concentration and other impact odorants of Riesling and Cabernet Franc wine during bottle ageing. *Food Chem.* 2010, 119(3), 935-944.

27) Kotseridis Y., Georgiadou A., Tikos P., Kallithraka S., Koundouras S. Effects of severity of post-flowering leaf removal on berry growth and composition of three red *Vitis vinifera* L. cultivars grown under semiarid conditions, 2012 *Journal of Agricultural and Food Chemistry* 60 (23) , pp. 6000-6010

28) Koundouras S. , Kanakis Y., Drossou E., Kallithraka S., Kotseridis Y., Effects of post veraison water regime on the phenolic composition of grapes and wines of cv. Agiorgitiko (*VITIS VINIFERA* L.) *J. Int. Sci. Vigne Vin*, 2013, 47, n°1

29) A. Botezatu, Y. Kotseridis, D. Inglis, and G. J. Pickering Occurrence and contribution of alkyl-methoxyprazines in wine tainted by *Harmonia axyridis* and *Coccinella septempunctata*. *Journal of the Science of Food and Agriculture*, 2013 93 (4) , pp. 803-810

#### **After obtaining his tenure at the Department of Food Science and Human Nutrition**

30) D. Sidhu, J. Lund, Y. Kotseridis, C. Saucier. Methoxypyrazine Analysis and Influence of Viticultural and Enological Procedures on their Levels in Grapes, Musts and Wines *Critical Reviews in Food Science and Nutrition*, 2015, 55:4, 485-502.

31) Pateraki, C., Paramithiotis , S., Doulgeraki, A., Kallithraka, S., Kotseridis, Y., Drosinos, E. Effect of sulfur dioxide addition in wild yeast population dynamics and polyphenolic composition during spontaneous red wine fermentation from *Vitis vinifera* cultivar Agiorgitiko. *Eur. Food Res. Tech*, 2014, 239, 1067-1075.

32) Tzima, K., Kallithraka, S., Kotseridis, Y., Makris, D.P. Kinetic modelling for flavanol extraction from red grape (*Vitis vinifera* L.) pomace using aqueous organic acid solutions. *International Food research journal*, 2014, 21(5):1019-1924.



- 33) Tzima, K., Kallithraka, S., Kotseridis, Y., Makris, D.P. Kinetic Modelling for Flavonoid Recovery from Red Grape (*Vitis vinifera*) Pomace with Aqueous Lactic Acid. Processes, 2014, 901-911.
- 34) Kyraleou, M., Kallithraka, S., Koundouras, S., Chira, K., Haroutounian, S., Spinthiopoulou, H., Kotseridis, Y. (2015) Effect of vine training system on the phenolic composition of red grapes (*Vitis Vinifera* L.CV. Xinamavro). Journal International des Sciences de la Vigne et du Vin 2015, 49, 71-84
- 35) Kallithraka, S., Kotseridis, Y., Kyraleou, M., Proxenia, N., Tsakiris, A., Karapetrou, G. Analytical phenolic composition and sensory assessment of selected rare Greek cultivars after extended bottle ageing. Journal of the Science of Food and Agriculture, 2015
- 36) Pappas, C., Kyraleou, M., Voskidi, E., Kotseridis, Y., Taranilis, P.A., Kallithraka, S. and simultaneous quantification of tannin mean degree of polymerization and percentage of galloylation in grape seeds using diffuse reflectance Fourier transform infrared spectroscopy. Journal of Food Science, 2015, Direct 80(2), 298-306.
- 37) Kanakaki, E., Siderakou, D., Kallithraka, S., Kotseridis, Y., Makris, DP. Effect of the degree of toasting on the extraction pattern and profile of antioxidant polyphenols leached from oak chips in model wine systems. Eur. Food Res. Tech, 2015, in press
- 38) Tzima, K., Kallithraka, S., Kotseridis, Y., Makris, DP. A Comparative Evaluation of aqueous natural organic acid media for the efficient recovery of flavonoids from red grape (*Vitis vinifera*) pomace. Waste biomass valorization, 2015, 6:391–400
- 39) Kyraleou, M., Koundouras, S. S Kallithraka, S., Theodorou, N., Proxenia, N. Kotseridis, Y. Effect of irrigation regime on anthocyanin content and antioxidant activity of *Vitis vinifera* L. cv. Syrah grapes under semiarid conditions. Journal of the Science of Food and Agriculture, in press 2015
- 40) Andreea Botezatu, Gary J. Pickering, Yorgos Kotseridis Development of a rapid method for the quantitative analysis of four methoxypyrazines in white and red wine using multi-dimensional Gas Chromatography – Mass Spectrometry Food Chemistry 160, 2014, 141–147

- 41) M. Kyraleou, Y. Kotseridis, S. Koundouras , K. Chira P.-L. Teissedre S.Kallithraka. Effect of irrigation regime on perceived astringency and proanthocyanidin composition of skins and seeds of *Vitis vinifera* L. cv. Syrah grapes under semiarid conditions *Food Chemistry* 203, 2016, 292–300
- 42) M. Kyraleou, C. Pappas, E. Voskidi, Y. Kotseridis, M. Basalekou, P. A. Tarantilis, S. Kallithraka. Diffuse reflectance Fourier transform infrared spectroscopy for simultaneous quantification of total phenolics and condensed tannins contained in grape seeds *Industrial Crops and Products* 74, 2015, 784–791
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