

KALLITHRAKA STAMATINA

Assistant Professor of Enology Agricultural University of Athens

Dr. Stamatina Kallithraka received a BA in Chemistry from the Aristotle University of Thessaloniki, a MSc in Food Science from the University of Reading, UK and a PhD in Wine Chemistry from the University of Surrey, UK. From 1998 to 2011 she has been working as studies coordinator responsible for the M.Sc. studies of the Food Quality Dept. of the Mediterranean Agronomic Institute of Chania. From 2001 to 2011 she was a researcher of the Wine Institute of the National Agricultural Research Foundation, responsible for contacting research within the frames of national or international research projects. From 2012 she is Assistant Prof. of enology in the Food Science and Human Nutrition Department of the Agricultural University of Athens. The original research work of Dr. Kallithraka has been published in a great number of international peer reviewed journals (over than 50), book chapters (5), prestigious world-wide conferences proceeding and abstracts in conference proceedings. Her research work is focused on wine chemical composition and in particular macro-molecule content, antioxidant activity and on sensory analysis.

Recent publications

Kyraleou, M., Kotseridis, Y., Koundouras, S., Chira, K., Teissedre, P.L., Kallithraka, S. (2016) 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, 292-300.

Kyraleou, M., Pappas, C., Voskidi, E., Kotseridis, Y., Basalekou, M., Tarantilis, P., Kallithraka, S. (2015) Diffuse reflectance Fourier transform infrared spectroscopy for simultaneous quantification of total phenolics and condensed tannins contained in grape seeds. *Industrial Crops and Products*, 74, 784-791.

Kallithraka, S., Kotseridis, Y., Kyraleou, M., Proxenia, N., Tsakiris, A., Karapetrou, G. (2015) Analytical phenolic composition and sensory assessment of selected rare Greek cultivars after extended bottle ageing. *Journal of the Science of Food and Agriculture*, 95, 1638-1647.

Pappas, C., Kyraleou, M., Voskidi, E., Kotseridis, Y., Tarantilis, P.A., Kallithraka, S. (2015) Direct 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*, 80(2) 298-306.

Kyrleou, M., Koundouras, S., Kallithraka, S., Theodorou, N., Proxenia, N. Kotseridis, Y. (2016) Effect of irrigation regime on anthocyanin content and antioxidant activity of *Vitis vinifera* L. cv. Syrah grapes under semiarid conditions: Irrigation effects on Syrah anthocyanins. *Journal of the Science of Food and Agriculture*, 96, 988-996.