



CURRICULUM VITAE

CONSTANTINOS A. GEORGIOU
Professor, Analytical Chemistry
MAR 2021

www.aua.gr/georgiou <https://goo.gl/WLNR3K>

PERSONAL : Born in Athens, Greece 1961, Married, two daughters (b. 2006 & 2008).

ADDRESS :

- Agricultural University of Athens, Chemistry Laboratory, 75 Iera Odos, 11855, Athens, Greece, tel. +30-2105294248, cag@aua.gr
- Chemical and Biochemical Bioengineering, University of Belgrade, Karnegijeva 4, 11120, Belgrade, Serbia, tel. +381113370472, branko@tmf.bg.ac.rs

EDUCATION : PhD, Analytical Chemistry, University of Athens, Greece 1990.

BSc, Chemistry, 1984.

LANGUAGES: Greek, mother tongue; English, excellent; Serbian, basic.

RESEARCH AND PROFESSIONAL ACTIVITIES

1. Agricultural University of Athens, Greece, 1995 – Full Professor from 2009.
2. University of Belgrade, Serbia, Professor, 2017-
3. Greek Open University, Patras: Professor, 2001 – 2005.
4. Agia Eleni Hospital, Biochemist in Chief, Biochemical and Immuno Assays, Athens, Greece 1991 – 1995.
5. University of Athens, Analytical Chemistry Laboratory, Doctoral Research, Greece 1986 – 1990.
6. Air Force Laboratory, Analyst, Athens, Greece 1985 – 1986.
7. University of Patras, Chemical Engineering and High Temperature Processes Research Institute, Research Associate, Surface Enhanced Raman Spectroscopy, Patras, Greece 1984 – 1985.
8. Kern Forsung Anlage, training, Voltammetric Techniques, Juelich, Germany 1982. (H. Nurnberg)

POST DOCTORAL COLLABORATORS

1. Georgios Danezis, OCT/2019–, “Elemental metabolomics” Foodomics.GR Research Infrastructure – Comprehensive Food Characterization, MAR/2017–MAR/2019 IKY fellow
2. Madina Tsountsaeva, JAN-MAR/2005. Current job: Researcher, Laboratory of Chemical Analysis, Institute of Structural MacrokINETics and Materials Science, Russian Academy of Sciences.
3. Yaroslava Makarovska, MAR-MAY/2005. Current job: Researcher, University of Antwerp - Department of Chemistry, Micro- and Trace Analysis Center, Belgium.
4. Nicolaos Thomaidis, JAN/1998-JAN/1999. Current job: Professor, Department of Analytical Chemistry, University of Athens, Greece.

SUPERVISOR of PhD STUDENTS

1. Konstantinos Gkliatis (Anticipated in 2021): *Clinical analyzers in the food laboratory: Quality control of oils.*

2. Evangelia Ioannou (Anticipated in 2021): *Sesame oil lignans isolation and study of sesame oil addition effect on the quality characteristics of olive oil and high oleic acid sunflower oil, during frying.*
3. Spyros Drivelos (2020): *Elemental metabolomics: Development of elemental fingerprinting for food authentication.*
4. Georgios Danezis (2016): *Food Authentication: Development of analytical methods for determination of rare earth elements as an indicator of geographical origin.*
5. Eystathios Vassileiou (2016): *Fluidics automation in analytical chemistry.*
6. Justyna Lukasiak, Marie Curie Scholar (2013): *Development of microbial biosensors for food ingredient assessment.*
7. Lucyna Lekawska, Marie Curie Scholar (2013): *Automated methods for lean green food processes.*
8. Efstratios Komaitis (2011): *Bioluminescence whole cell biosensors, in fluidic analysis.*
9. Katerina Minioti (2009): *Novel methods for total antioxidant activity determination – application in olive oil.*
10. Konstantina Pouli (2009): *Synchronous scan fluorescence in edible oil analysis.*
11. Stavroula Skoulika (2001): *Quantitative determination of pesticides and pharmaceuticals through Raman spectroscopy.*
12. Panayotis Nouros (2001): *Flow injection methods for olive oil quality assessment.*

RESEARCH

Foodomics.GR Research Infrastructure <http://foodomics.gr/?p=342>

Food Authentication <https://bit.ly/2CsGo1q>

Elemental metabolomics <https://goo.gl/PoGfLb>

Fluorescence, luminescence // Biosensors // Olive Oil - Oxidative Stress <https://www.aua.gr/georgiou/>

FUNDED RESEARCH PROGRAMS

1. *FoodOmics.GR*, large research infrastructure, Elemental Metabolomics, General Secretariat of Research and Technology, Greece, 2017-2020. 400,000 €, total budget, 4 M€. <http://foodomics.gr/>
2. *Updatest, Training professionals and students on new testing technologies for the food sector*, European Union, KA2 ERASMUS+, 2016-2018. 50,000 €, total budget, 400,000 €. <http://updatest.eu/updatest-project/description/>
3. *Rapid spectroscopic methods for assessment of olive oil quality and adulteration*, SPECTRAOIL, Bilateral Greek-Romanian R&D Program, Republic of Romania, 2012 – 2014, 15,000 €.
4. *LeanGreenFood-enzyme technology for Lean and Green Food processing*, European Union, FP 7 Marie Curie Actions-Networks for Initial Training (ITN), 2009 – 2013. 628,922 €, total budget: 2,000,000 €. <https://cordis.europa.eu/project/id/238084>
5. *Reinforcing of nanotechnology and functional materials centre at faculty of technology and metallurgy*, University of Belgrade, NANOTECH FTM FP7-REGPOT-2009-1, FP 7 Programme, European Union, 2010 – 2012, total budget 1,298,774 €. <https://cordis.europa.eu/project/id/245916>
6. *Development and application of bioluminescent whole-cell biosensors: aldehydic compounds*, Empirikion Foundation, Greece, 2007 – 2009, 7,000 €.
7. *Total antioxidant capacity, free radicals and heavy metals in olive oil: indices of biological value, stability and origin*, General Secretariat of Research & Technology, Greece, 2005 – 2008, 130,000 €.
8. *Development and application of bioluminescent whole-cell biosensors*, Ministry of Education, Greece, 2005 – 2006, 80,000 €.
9. *Development and application of bioluminescent whole-cell biosensors for environmental toxicity assessment*, Bilateral Greek-Serbia R&D Program, 2004 – 2006, 11,150 €.
10. *Toxicity assessment of sanitary disposal land fill leachates by bioassays: chemometric correlation of bioassays with chemical analysis*, Union of Attica Municipalities, 2002 – 2006, 275,000 €.

11. *Construction and evaluation of a fully automated flow injection analyzer based on biosensor to screen agricultural samples for organophosphorus pesticides*, Bilateral Greek-Ukraine R&D Program, 2001 – 2003, 14,700 €.
12. *Development of novel flow injection methods for the determination of total antioxidant capacity and applications to agricultural analysis*, Bilateral Greek-Spain R&D Program, 2000 – 2001, 11,700 €.
13. *Biosensors for the assay of quality control of foods*, EC Agriculture and Fisheries program, 1997 – 1999, 80,000 €.

Participation in research programs

1. *Panhellenic study for nutrition and health, plan action for the promotion of public health in the field of nutrition*, Ministry of Health, Greece, 2012-2015, total budget: 2,941,541.50 €.
2. *"Urban BioRoof" Cooperation for R&D on screening and formulation of substrates and plants for green roofs* - General Secretariat of Research and Technology, Greece, 2013-2015. 15,000 €, total budget, 400,000 €.
3. *Biological holistic approach to the dynamic form of survival of bacterial pathogens formations – BIOIMENIA*, General Secretariat of Research and Technology, Greece, WP leader: Analytical, 2010-2014. 36,755 €, total budget: 600,000€

REFERENCES in PUBLISHED RESEARCH PAPERS

More than 3000.

RECOGNITIONS

Olive oil expert in EU 2010 –

In the 6th & 9th Who's Who in Science and Engineering and the 13th & 18th Who's Who in the World

Guest Editor: Analytica Chimica Acta, Volume 505, issue 1, **2004**

Editorial Board member, Journal of Automated Methods and Management in Chemistry, **2010** – & Journal of Agricultural Science, **2010** –.

President, Greek-Serbian School of Athens, **2011** –.

EXPERT CONTRACT for EVALUATION of PROPOSALS for FUNDING

European Union, 2004 -

Republic of Poland, 2020 -

Technion - Israel Institute of Technology, Grand Water Research Institute, 2004 -

Republic of South Africa, 2015 -

Republic of Romania, 2011 -

Greek State Scholarship Foundation, 2010 -

Republic of Cyprus, 2003 -

Greek General Secretariat of Research and Technology, 2002 -

GRADUATE COURSES ORGANIZED

1. *Analytical Technologies*, Department of Chemical and Biochemical Engineering, University of Belgrade, Serbia, 10-21 October 2011.
2. *Biosensor technology to food and ingredient quality assessment*, Agricultural University of Athens, Lean Green Food ITN Program, 23-25 November 2011.
3. *Automated Method of Analysis* Agricultural University of Athens, Lean Green Food ITN Program, 28-30 November 2011.
4. *Biosensors*, Department of Chemical and Biochemical Engineering, University of Belgrade, Serbia, 1-10 July 2006.
5. *Raman Spectroscopy in advanced analytical chemistry*, University of Athens, Greece, 2001 –.

6. *Advanced Spectroscopy and Instrumental Methods of Analysis & Automated Methods of Analysis*, Agricultural University of Athens, Greece, 2004 –.

UNDERGRADUATE COURSES ORGANIZED

1. *Analytical Chemistry*, Agricultural University of Athens, 1995 –.
2. *General and Inorganic Chemistry*, 1995 –.
 - Agricultural University of Athens
 - University of Thrace
 - Open University

REVIEWER for 60 SCIENTIFIC JOURNALS

CONFERENCES

30 international conferences - chairman / scientific committee member

PUBLICATIONS

1. *FoodOmicsGR_RI. A Consortium for Comprehensive Molecular Characterisation of Food Products*, G. Theodoridis, A. Pechlivanis, N.S. Thomaidis, A. Spyros, C.A. Georgiou, T. Albanis, I. Skoufos, S. Kalogiannis, G.Th. Tsangaris, A.S. Stasinakis, I. Konstantinou, A. Triantafyllidis, K. Gkagkavouzis, A.S. Kritikou, M.E. Dasenaki, H. Gika, C. Virgiliou, D. Kodra, N. Nenadis, I. Sampsonidis, G. Arsenos, M. Halabalaki, E. Mikros, FoodOmicsGR_RI Consortium, *Metabolites*, 11 (2), 74, **2021**.
2. *Enzymatic production of isopropyl and 2-ethylhexyl esters using γ -linolenic acid rich fungal oil produced from spent sulphite liquor*, E. Tsouko, A. Papadaki, S. Papanikolaou, G.P. Danezis, C.A. Georgiou, D.MG Freire, A. Koutinas, *Biochemical Engineering Journal*, 107956, **2021**.
3. *Impact of Mycotoxins on Animals' Oxidative Status*, A. Mavrommatis, E. Giamouri, S. Tavrizelou, M. Zacharioudaki, G. Danezis, P.E. Simitzis, E. Zoidis, E. Tsiplakou, A.C. Pappas, C.A. Georgiou, K. Feggeros, *Antioxidants*, 10 (2), 214, **2021**.
4. *Quercetin and Egg Metallome*, E. Zoidis, A.C. Pappas, M. Goliomytis, P.E. Simitzis, K. Sotirakoglou, S. Tavrizelou, G. Danezis, C.A. Georgiou, *Antioxidants*, 10 (1) 80, **2021**.
5. *Geographical origin and botanical type honey authentication through elemental metabolomics via chemometrics*, S.A. Drivelos, G.P. Danezis, M. Halagarda, S. Popek, C.A. Georgiou, *Food Chemistry*, 338, 127936, **2021**.
6. *Fatty acid profile and physicochemical properties of Greek Protected Designation of Origin cheeses, implications for authentication*, G.P. Danezis, E. Tsiplakou, E.C. Pappa, A.C. Pappas, A. Mavrommatis, K. Sotirakoglou, C.A. Georgiou, G. Zervas, *European Food Research and Technology*, 246 (9), p. 1741-1753, **2020**.
7. *Elemental Content in Pleurotus ostreatus and Cyclocybe cylindracea Mushrooms: Correlations with Concentrations in Cultivation Substrates and Effects on the Production Process*, G. Koutrotsios , G. Danezis, C. Georgiou, G.I. Zervakis, *Molecules*, 25 (9), 2179, **2020**.
8. *Effects of selenium and zinc supplementation on cadmium toxicity in broilers*, E. Zoidis, A.C. Pappas, A. Al-Waeli, C.A. Georgiou, G.P. Danezis, N. Demiris, G. Zervas, K. Feggeros, *Turkish Journal of Veterinary and Animal Sciences*, 44, **2020**.
9. *Authentication of Greek Protected Designation of Origin cheeses through elemental*

- metabolomics*, G.P. Danezis, A.C. Pappas, E. Tsipakou, E.C. Pappa, M. Zacharioudaki, A.S. Tsagkaris, C.A. Papachristidis, K. Sotirakoglou, G. Zervas, C.A. Georgiou, *International Dairy Journal*, 104, 104599, **2020**.
10. *Elemental Metabolomics: Modulation of egg metallocome with flavonoids, an exploratory study*, A.C. Pappas, E. Zoidis, M. Goliomytis, P.E. Simitzis, K. Sotirakoglou, M.A. Charismiadou, C. Nikitas, G. Danezis, S.G. Deligeorgis, C.A. Georgiou, *Antioxidants*, 8 (9), 361, **2019**.
 11. *Blood and hair as non-invasive trace element biological indicators in growing rabbits*, G. Papadomichelakis, A.C. Pappas, E. Zoidis, G. Danezis, C.A. Georgiou, K. Fegeros, *World Rabbit Science*, 27, p. 21-30, **2019**.
 12. *Greek Graviera Cheese Assessment through Elemental Metabolomics—Implications for Authentication, Safety and Nutrition*, G. Danezis, C. Theodorou, T. Massouras, E. Zoidis, I. Hadjigeorgiou and C. A. Georgiou, *Molecules*, 24 (4), 670, **2019**.
 13. *Tissue distribution of rare earth elements in wild, commercial and backyard rabbits*, G.P. Danezis, E. Zoidis, A.C. Pappas, A.S. Tsagkaris, C. Papachristidis, G. Papadomichelakis, I. Hadjigeorgiou, C.A. Georgiou, *Meat Science*, 153, p. 45-50, **2019**.
 14. *Aims, Design and Preliminary Findings of the Hellenic National Nutrition and Health Survey (HNNHS)*, I. Dimakopoulos, E. Magriplis, Dimitra Karageorgou, A.-V. Mitsopoulou, I. Bakogianni, R. Micha, G. Michas, T. Ntouropi, S.-M. Tsaniklidou, K. Argyri, G. Danezis, C. Georgiou, D. B. Panagiotakos, A. Zampelas, *BMC Medical Research Methodology*, 19:37, **2019**.
 15. *Dietary organic selenium addition and accumulation of toxic and essential trace elements in liver and meat of growing rabbits*, G. Papadomichelakis, E. Zoidis, A.C. Pappas, G. Danezis, C.A. Georgiou, K. Fegeros, *Meat Science*, 145, 383-388, **2018**.
 16. *Rare earth elements concentration in mushroom cultivation substrates affects the production process and fruit-bodies content of Pleurotus ostreatus and Cyclocybe cylindracea*, G. Koutrotsios, G.P. Danezis, C.A. Georgiou, G.I. Zervakis, *Journal of the Science of Food and Agriculture*, 98 (14), 5418-5427, **2018**.
 17. *Elemental Metabolomics*, P. Zhang, C.A. Georgiou, V. Brusic, *Briefings in Bioinformatics*, 19 (3), 524-536, **2018**.
 18. *Feasibility Assessment of Synchronous Fluorescence Spectral Fusion by Application to Argan Oil for Adulteration Analysis*, Tyler Stokes, Mellou Foteini, Brett Brownfield, John Kalivas, George Mousdis, Aziz Amine, Constantinos Georgiou, *Applied spectroscopy*, 72 (3), 432-441, **2018**.
 19. *Game meat authentication through Rare Earth Elements fingerprinting*, G. P. Danezis, A. C. Pappas, E. Zoidis, G. Papadomichelakis, I. Hadjigeorgiou, P. Zhang, V. Brusic, C.A. Georgiou, *Analytica Chimica Acta*, 991, 46-57, **2017**.
 20. *Evaluation of different types of calcined magnesites as feed supplement in small ruminant*, E. Tsipakou, A.C. Pappas, C. Mitsiopoulou, M. Georgiadou, C.A. Georgiou, G. Zervas, *Small Ruminant Research*, 149, 188-195, **2017**.
 21. *Food Authentication: Techniques, Trends & Emerging Approaches*, G. P. Danezis, A. S. Tsagkaris, F. Camin, V. Brusic, C. A. Georgiou, *Trends in Analytical Chemistry*, 85, 123-132, **2016**.
 22. *Food Authentication: State of the art & Prospects*, G. P. Danezis, A. S. Tsagkaris, V. Brusic, C. A. Georgiou, *Current opinion in Food Science*, Issue title: *Innovations in Food Science*, 10, 22-31, **2016**, invited opinion article.

23. *Rare earth elements minimal harvest year variation facilitates robust geographical origin discrimination: The case of PDO (Protected Designation of Origin) "Fava Santorinis"*, S. A. Drivelos, G.P. Danezis, S.A. Haroutounian, C.A. Georgiou, *Food Chemistry*, 213, 238-245, **2016**.
24. *A green analytical method for rapid determination of pectin degree of esterification using micro sequential injection lab-on-valve system*, M. Naghshineh, Jan Larsen, Constantinos Georgiou, Karsten Olsen, *Food Chemistry*, 204, 513-520, **2016**.
25. *Development of an integrated biorefinery based on fractionation of spent sulphite liquor for the production of an antioxidant - rich extract, lignosulphonates and succinic acid*, M. Alexandri, H. Papapostolou, M. Komaitis, L. Stragier, W. Verstraete, G. P. Danezis, C. A. Georgiou, S. Papanikolaou, A. A. Koutinas, *Bioresource Technology*, 214, 504-513, **2016**.
26. *Enzymatic spectrophotometric reaction rate determination of aspartame*, K.T. Trifković, L. Łekawska-Andrinopoulou, B.M. Bugarski, C.A. Georgiou, *Hemisja Industrija*, 69 (4), 355-359, **2015**.
27. *Data fusion for food authentication: Combining rare earth elements and trace metals to discriminate PDO "Fava Santorinis" from other yellow split peas using chemometric tools*, S. A. Drivelos, K. Higgins, J. H. Kalivas, S. A. Haroutounian, C.A. Georgiou, *Food Chemistry*, 165, 316-322, **2014**.
28. *Food adulteration analysis without laboratory prepared or determined reference food adulterant values*, J.H. Kalivas, C.A. Georgiou, M. Moira, I. Tsafaras, E.A. Petrakis, G.A. Mousdis, *Food Chemistry*, 148, 289-293, **2014**.
29. *Bacterial reporter strains for d-xylose content analysis in arabinoxylans*, J. Łukasiak, K. Olsen, C. A. Georgiou, D. G. Georgakopoulos, *European Food Research and Technology*, 238 (2), 275-283, **2014**.
30. *Rapid enzymatic method for pectin methyl esters determination*, L. Łekawska-Andrinopoulou, E.G. Vasiliou, D.G. Georgakopoulos, C.P. Yialouris, C.A. Georgiou, *Journal of Analytical Methods in Chemistry*, ID 854763, 7 pages, **2013**.
31. *Bioluminescence and ice-nucleation microbial biosensors for l-arabinose content analysis in arabinoxylans*, J. Łukasiak, K. Olsen, C. A. Georgiou, D. G. Georgakopoulos, *European Food Research and Technology*, 1-8, **2013**.
32. *Hydrotreating of straight-run gas oil blended with FCC naphtha and light cycle oil*, Z. Dukanovic, S.B. Glisic, V.J. Cobanina, M. Niciforovic, C.A. Georgiou, A.M. Orlovic, *Fuel Processing Technology*, 106, 160-165, **2013**.
33. *Sustainable production of pectin from lime peel by high hydrostatic pressure treatment*, M. Naghshineh, K. Olsen and C.A. Georgiou, *Food Chemistry*, 136, 472-478, **2013**.
34. *The role of selenium in cadmium toxicity: Interactions with Essential and Toxic Elements*, A. Al-waeli, A.C. Pappas, E. Zoidis, C. A. Georgiou, K. Fegeros, G. Zervas, *British Poultry -Science*, 53 (6), 817-827, **2012**.
35. *A review of multi-element analysis and multi-isotope ratio coupled with chemometric tools for the determination of the geographical origin of food and beverages in the European Union*, S. A. Drivelos, C. A. Georgiou, *Trends in Analytical Chemistry*, 40, 38-51, **2012**.
36. *Development of an L-Rhamnose bioluminescent microbial biosensor for analysis of food ingredients*, J. Lukasiak, C.A. Geogiou, K. Olsen, D.G. Georgakopoulos, *European food research and technology*, 235(3), 573-579, **2012**.
37. *Geographical characterization of Greek olive oils using rare earth elements content and supervised chemometric techniques*, E. Farmaki, N. Thomaidis, E. Minioti, E. Ioannou, C. Georgiou, C. Efstathiou, *Analytical Letters*, 45(8), 920-932, **2012**.

38. *Updating a synchronous fluorescence spectroscopic virgin olive oil adulteration calibration to a new geographical region*, M.R. Kunz, J. Ottaway, J.H. Kalivas, C.A. Georgiou, G.A. Mousdis, *Journal of Agricultural and Food Chemistry*, 59, 1051-1057, **2011**.
39. *Iron or zinc dialyzability obtained from a modified in vitro digestion procedure compare well with iron or zinc absorption from meals*, K. Argyri, E. Theophanidi, A. Kapna, C. Staikidou, G. Pounis, M. Komaitis, C. Georgiou, M. Kapsokefalou, *Food Chemistry*, 127, 716-721, **2011**.
40. *Influence of organic selenium supplementation on the accumulation of toxic and essential trace elements involved in the antioxidant system of chicken*, A.C. Pappas, E. Zoidis, C.A. Georgiou, N. Demiris, P.F. Surai, K. Feggeros, *Food Additives & Contaminants*, 28, 446-454, **2011**.
41. *Comparison of different tests used in mapping the Greek virgin olive oil production for the determination of its total antioxidant capacity*, A. S.Minioti, C. A. Georgiou, *Grasas Y Aceites*, 61, 45-51, **2010**.
42. *Selenium affects the expression of GPx4 and catalase in the liver of chicken*, E. Zoidis, A. C. Pappas, C. A. Georgiou, E. Komaitis, K. Feggeros, *Comparative Biochemistry and Physiology, Part B*, 155, 294-300, **2010**.
43. *Development of a fully automated flow injection analyzer implementing bioluminescent biosensors for water toxicity assessment*, E. M. Komaitis, E. G. Vasiliou, G. Kremmydas, D. G. Georgakopoulos, C. A. Georgiou, *Sensors*, 10, 7089-7098, **2010**.
44. *Synchronous fluorescence spectroscopy: tool for monitoring thermally stressed edible oils*, K. G. Poulli, N. V. Chantzos, G. N. Mousdis and C. A. Georgiou, *Journal of Agricultural and Food Chemistry*, 57, 8194-201, **2009**.
45. *Monitoring olive oil oxidation under thermal and uv stress through synchronous fluorescence spectroscopy and classical assays*, K. G. Poulli, G. N. Mousdis and C. A. Georgiou, *Food Chemistry*, 117, 499-503, **2009**.
46. *High throughput flow injection bioluminometric method for olive oil antioxidant capacity*, A. S. Minioti, C. A. Georgiou, *Food Chemistry*, 109, 455-461, **2008**.
47. *A standard addition method to assay the concentration of biologically interesting polyphenols in grape berries by reversed-phase HPLC*, A. - V. Sakkiadi, C. A. Georgiou and S. A. Haroutounian, *Molecules*, 12, 2259-2269, **2007**.
48. *Hydrogen peroxide assessment in exhaled breath condensate: condensing equipment – rapid flow injection chemiluminescence method*, E. G. Vasiliou, Y. M. Makarovska, I. A. Pneumatikos, N. V. Lolis, E. A. Kalogeratos, E. K. Papadakis, C. A. Georgiou, *Journal of the Brazilian Chemical Society*, 18, 1040-1047, **2007**.
49. *Derivatizartion reaction of biogenic amines with tetrabromophenol-pthalein ethyl ester: thermospectrophotometric study of products*, N. D. Demiris, E. P. Labrinea and C. A. Georgiou, *Electronic Journal of Environmental, Agricultural and Food Chemistry*, 6, 2543-2549, **2007**.
50. *Rapid synchronous fluorescence method for virgin olive oil adulteration assessment*, K. G. Poulli, G. N. Mousdis and C. A. Georgiou, *Food Chemistry*, 105, 369-375, **2007**.
51. *Synchronous fluorescence spectroscopy for quantitative determination of virgin olive oil adulteration with sunflower oil*, K. G. Poulli, G. N. Mousdis and C. A. Georgiou, *Analytical and Bioanalytical Chemistry*, 386, 1571-1575, **2006**.
52. *Classification of edible and lampante virgin olive oil based on synchronous fluorescence and total luminescence spectroscopy*, K. G. Poulli, G. N. Mousdis and C. A. Georgiou, *Analytica Chimica Acta*, 542, 151, **2005**.
53. *Rapid, fully automated flow injection antioxidant capacity assay*, E. P. Labrinea and C. A. Georgiou, *Journal of Agricultural and Food Chemistry*, 53, 4341, **2005**.

54. *Early-warning electrochemical biosensor system for environmental monitoring based on enzyme inhibition*, S. Dzyadevych, V. Arkhypova, N. Jaffrezic-Renault, C. Martelet, J. - M. Chovelon, C. A. Georgiou and A. Soldatkin, *Sensors and Actuators, B*, 105, 81, **2005**.
55. *Stopped-flow method for assessment of ph and timing effect on the ABTS total antioxidant capacity assay*, E. P. Labrinea and C. A. Georgiou, *Analytica Chimica Acta*, 526, 63, **2004**.
56. *Bioluminescent whole cell biosensors*, C. A. Georgiou and B. Bugarski, *Chemical Industry*, 30, 103-107, **2004**.
57. *Analytical chemistry in balkan and east mediterranean countries during 1994-2001*, N. S. Thomaidis, C. A. Georgiou and A. C. Calokerinos, *Analytica Chimica Acta*, 505, 3, **2004**.
58. *Rapid, non invasive quantitative determination of acyclovir in pharmaceutical solid dosage forms through their PVC-blister package by solid-state FT-Raman spectroscopy*, S. G. Skoulika and C. A. Georgiou, *Applied Spectroscopy*, 57, 407, **2003**.
59. *Flow injection analysis system for L-lysine estimation in foodstuffs. Using a biosensor based on lysine oxidase immobilization on a gold-poly(m-phenylenediamine) electrode*, M. H. Divritsioti, I. D. Karalemas, C. A. Georgiou and D. S. Papastathopoulos, *Analytical Letters*, 36, 1939, **2003**.
60. *Developements in monitoring methods for nutrient solutions*, C. A. Georgiou, Proceedings of the International Fertiliser Society No: 530, ISBN 0853101663, p. 263-282, **2003**.
61. *Analytical raman spectroscopy*, C. A. Georgiou, *Journal of Institute of Science and Technology of Balikesir University*, 4, 74-79, **2002**.
62. *Olive oil anisidine value determination by flow injection*, E. P. Labrinea, N. S. Thomaidis and C. A. Georgiou, *Analytica Chimica Acta*, 448, 201, **2001**.
63. *Rapid quantitative determination of ciprofloxacin in pharmaceuticals using solid-state FT-Raman spectroscopy*, S. G. Skoulika and C. A. Georgiou, *Applied Spectroscopy*, 55, 1259-1265, **2001**.
64. *Analytical chemistry in the European Union during 1993-1999: an appraisal on the basis of papers abstracted in analytical abstracts*, C. A. Georgiou and N. S. Thomaidis, *Trends in Analytical Chemistry*, 20, 462, **2001**.
65. *Olive oil analysis by flow injection*, C. A. Georgiou, *Journal of the Institute of Science and Technology of Balikesir University*, 3, 20-33, **2001**.
66. *Construction of a L-lysine biosensor by immobilizing lysine oxidase on a gold-poly(o-phenylenediamine) electrode*, J. D. Karalemas, C. A. Georgiou and D. S. Papastathopoulos, *Talanta*, 53, 391, **2000**.
67. *Enzymatic spectrophotometric reaction rate determination of glucose in fruit drinks and carbonated beverages. An analytical chemistry laboratory experiment for food science oriented students*, A. - M. G. Vasilarou and C. A. Georgiou, *Journal of Chemical Education*, 77, 1327, **2000**.
68. *Determination of olive oil 2-thiobarbituric acid reactive substances by parallel flow injection*, P. G. Nouros, C. A. Georgiou and M. G. Polissiou, *Analytica Chimica Acta*, 417, 119, **2000**.
69. *Univariate and multivariate calibration for the quantitative determination of methyl-parathion in pesticide formulations by FT-Raman spectroscopy*, S. G. Skoulika and C. A. Georgiou, *Applied Spectroscopy*, 54, 747, **2000**.
70. *FT-Raman spectroscopy: analytical tool for routine analysis of diazinon in pesticide formulations*, S. G. Skoulika, C. A. Georgiou and M. G. Polissiou, *Talanta*, 51, 599, **2000**.
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