

STAVROS LALAS

I. Personal data

- **Present position:** Full Professor, Head of Dept. of Food Technology, Technological Educational Institute of Thessaly
- **Work address:** Terma N. Temponera str., GR-43100, Karditsa, Greece
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- **Academia:** <http://teilar.academia.edu/StavrosLalas>
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- **ResearchGate:** https://www.researchgate.net/profile/Stavros_Lalas/?ev=hdr_xprf

II. Education

- **Doctor of Philosophy. (1998).** Quality and stability characterisation of *Moringa oleifera* seed oil. University of Lincolnshire and Humberside, United Kingdom.
- **Bachelor in Food Technology. (1995).** Department of Food Technology. School of Food Technology and Nutrition, T.E.I. of Athens, Athens-Greece.
- **Bachelor in Agricultural Technology. (1995).** Department of Agricultural Technology. School of Agricultural Technology, T.E.I. of Western Macedonia, Florina-Greece.

III. Research activities

- Participation in **10** international research programs (in **2** as Scientific Coordinator).
- Participation in **10** national research programs (in **6** as Scientific Coordinator).
- Participation in **3** national research programs concerning food security (in **1** as Scientific Coordinator).
- **Scientific coordinator** in research agreements with Vioryl S.A. (chemical industry, Afidnes, Greece), Farmer's Agricultural Cooperative "New Union" (Karditsa, Greece) and Institut de l' Olivier (Sfax, Tunisia).
- **48** published research in scientific journals.
- **2** chapters in books.
- More than **900** citations. The H-index (Scopus) is 16.
- **43** presentations in international and national conferences.
- Editorial Board in **11** international scientific journals.
- Reviewer in **80** international scientific journals και **16** special issues.
- Member of the committee of **5** PhD Thesis, **4** MSc Thesis and reviewer of **2** (University of Newcastle, Australia) and **1** (Government College University Lahore, Pakistan) PhD Thesis.
- Head of Food InnoLab research laboratory (at T.E.I. of Thessaly). Member of "Horticulture and Soil Resources" και "External Laboratory Quality Assessment" research laboratories (at T.E.I. of Thessaly).
- The publication Chatzilazarou et al. (*J. Food Lip.*, 2006, 13, 27-35) was selected as 2006 best food science and nutrition research on Food Lipids.
- Two published methods (Tsaknis et al., *Analyst*, 1998, 123, 325-327 and Tsaknis et al., *Analyst*, 1999, 124, 842-845) were included in Biomedicine cyclopedia (ISSN 0261 - 4707, Sheffield Academic Press).
- Certificate in HACCP Principles and their Application in Food Safety from The Royal Institute of Public Health and Hygiene (United Kingdom).
- Member of the National Food Safety Authority (E.F.E.T).
- Member of the Technical Committee for HACCP of the Hellenic Accreditation System (E.SY.D).
- Lead Auditor (ISO 9000:2000 Series Standards). International Registered of Certified Auditors (IRCA). TÜV Hellas (RWTÜV).
- Member of the Board (until 2014) Hellenic Naric.
- Member of the American Chemical Society (www.acs.org).
- Referee of The Institute of Food Science & Technology (IFST), London, United Kingdom.
- Member of the Greek Lipid Forum.
- Member of the International Observatory of Oxidative Stress.

IV. Publications

PhD Thesis

Quality and stability characterisation of *Moringa oleifera* seed oil, (1998). Ph.D. Thesis University of Lincolnshire and Humberside, United Kingdom.

International journals

1. **Characterisation of crude and purified pumpkin seed oil.** (1997). Tsaknis J., Lalas S. and Lazos E. *Grasas Y Aceites*, 48 (5), 267-272.
2. **Quality changes of selected vegetable oils during frying of doughnuts.** (1997). Aggelousis G. and Lalas S. *Rivista Italiana Delle Sostanze Grasse*, LXXIV, 559-565.
3. **Comparison of antimicrobial activity of seeds of different *Moringa oleifera* varieties.** (1997). Spiliotis V, Lalas S., Gergis V. and Dourtoglou V. *Pharmaceutical and Pharmacological Letters*, 7 (4), 39-40.
4. **Characteristics and composition of tomato seed oil.** (1998). Lazos E., Tsaknis J., and Lalas S. *Grasas Y Aceites*, 49(5/6), 440-445.
5. **A total characterisation of *Moringa oleifera* Malawi seed oil.** (1998). Tsaknis J., Lalas S., Gergis V. and Spiliotis V. *Rivista Italiana Delle Sostanze Grasse*, 75 (1), 21-27.
6. **Quality changes of *Moringa oleifera*, variety of Blantyre seed oil during frying.** (1998). Tsaknis J., Lalas S., Gergis V., Dourtoglou V. and Spiliotis V. *Rivista Italiana Delle Sostanze Grasse*, 75 (4), 181- 190.
7. **Rapid high-performance liquid chromatography method of determining malondialdehyde for evaluation of rancidity in edible oils.** (1998). Tsaknis J., Lalas S., Hole M., Smith G., and Tychopoulos V. *Analyst*, 123, 325-327.
8. **Determination of malondialdehyde in traditional fish products by HPLC.** (1999). Tsaknis J., Lalas S., and Evmorfopoulos E. *Analyst*, 124, 843-845.
9. **Characterization of *Moringa oleifera* variety Mbololo seed oil of Kenya.** (1999). Tsaknis J., Lalas S., Gergis V., Dourtoglou V. and Spiliotis V. *Journal of Agricultural and Food Chemistry*, 47 (11), 4495-4499.
10. **Quality changes of *Moringa oleifera*, variety Mbololo of Kenya, seed oil during frying.** (1999). Tsaknis J., Spiliotis V., Lalas S., Gergis V. and Dourtoglou V. *Grasas Y Aceites*, 50 (1), 37-48.
11. **Quick regiospecific analysis of fatty acids in triacylglycerols with GC using 1,3-specific lipase in butanol.** (2001). Dourtoglou Th., Stefanou E., Lalas S., Dourtoglou V. and Poulos C. *Analyst*, 126 (7), 1032-1036.
12. **Stability during frying of *Moringa oleifera* seed oil variety "Periyakulam 1".** (2002). Tsaknis J. and Lalas S. *Journal of Food Composition and Analysis*, 15, 79-101.
13. **Characterisation of *Moringa oleifera* seed oil variety "Periyakulam 1".** (2002). Lalas S. and Tsaknis J. *Journal of Food Composition and Analysis*, 15, 65-77.
14. **Effectiveness of the antioxidants BHA and BHT in selected vegetable oils during intermittent heating.** (2002). Tsaknis J., Lalas S. and Protopapa E. *Grasas Y Aceites*, 53 (2), 199-205.
15. **Extraction and identification of natural antioxidant from the seeds of *Moringa oleifera* tree variety of Malawi.** (2002). Lalas S. and Tsaknis J. *Journal of the American Oil Chemists' Society*, 79 (7), 677-683.
16. **Characterisation of *Moringa stenopetala* seed oil variety "Marigat" from island Kokwa.** (2003). Lalas S., Tsaknis J., and Sflomos K. *European Journal of Lipid Science and Technology*, 105 (1), 23-31.
17. **Detection of olive oil adulteration using principal component analysis applied on total and regio FA content.** (2003). Dourtoglou V., Dourtoglou Th., Antonopoulos A., Stefanou E., Lalas S. and Poulos C. *Journal of the American Oil Chemists' Society*, 80 (3), 203-208.
18. **Use of rosemary extract in preventing oxidation during deep fat frying of potato chips.** (2003). Lalas S. and Dourtoglou V. *Journal of the American Oil Chemists' Society*, 80 (6), 579-583.
19. **Methanolic extract of *Verbascum macrurum* as a source of natural preservatives against oxidative rancidity.** (2003). Alijiannis N., Mitaku S., Tsitsa-Tsardis E., Harvala C., Tsaknis I., Lalas S., and Haroutounian S. *Journal of Agricultural and Food Chemistry*, 51 (25), 7308-7312.
20. **Extraction and identification of natural antioxidant from *Sideritis euboica* (mountain tea).** (2005). Tsaknis J. and Lalas S. *Journal of Agricultural and Food Chemistry*, 53 (16), 6375-6381.
21. **Physicochemical changes of olive oil and selected vegetable oils during frying.** (2006). Chatzilazarou A., Gortzi O., Lalas S., Zoidis E. and Tsaknis J. *Journal of Food Lipids*, 13 (1), 27-35.

22. **Effect of essential oil of *Citrus cinensis* cv new hall - *Citrus aurantium* (indigenous in Greece) upon growth of *Yarrowia lipolytica*.** (2006). O. Gortzi, S. Papanikolaou, S. Lalas, M. Galiotou-Panayotou and P. Mitliaga. *Planta Medica*, 72 (11), 1074-1074.
23. **Application of cloud point extraction using surfactants in the isolation of physical antioxidants (phenols) from olive mill wastewater** (2006). E. Katsoyannos, A. Chatzilazarou, O. Gortzi, S. Lalas, Sp. Konteles and P. Tataridis. *Fresenius Environmental Bulletin*, 15 (9B), 1122-1125.
24. **Frying stability of *Moringa stenopetala* seed oil.** (2006). Lalas S., Gortzi O. and Tsaknis J. *Plant Foods for Human Nutrition*, 61 (2), 99-108.
25. **Reevaluation of antimicrobial and antioxidant activity of *Thymus* spp. extracts before and after encapsulation in liposomes.** (2006). O. Gortzi, S. Lalas, I. Chinou and J. Tsaknis. *Journal of Food Protection*, 69 (12), 2998-3005.
26. **Evaluation of the antimicrobial and antioxidant activities of *Origanum dictamnus* extracts before and after encapsulation in liposomes.** (2007). O. Gortzi, S. Lalas, J. Tsaknis and I. Chinou. *Molecules*, 12, 932-945.
27. **Enhanced bioactivity of *Citrus limon* (Lemon Greek cultivar) extracts, essential oil and isolated compounds before and after encapsulation in liposomes.** (2007). O. Gortzi, S. Lalas, J. Tsaknis, I. Chinou. *Planta Medica*, 73 (9), 881-881.
28. **Irradiation effect on oxidative condition and tocopherol content of vegetable oils.** (2007). Lalas S., Gortzi O., Tsaknis J. and Sflomos K. *International Journal of Molecular Sciences*, 8, 533-540.
29. **Protection of traditional Greek foods using a plant extract.** (2007). Lalas S., Aggelousis G., Gortzi O., Dourtoglou V., and Tsaknis J. *Italian Journal of Food Science*, 19 (3), 279-286.
30. **Hepatoprotective effect of *Pistacia lentiscus* var. *Chia* total extract against carbon tetrachloride-induced liver damage in rats.** (2008). Mavridis S.K., Gortzi O., Lalas S., Paraschos S., Skaltsounis A.L., Pappas I.S. *Planta Medica*, 74 (9), 1023-1023.
31. **Recovery of natural antioxidants from olive mill wastewater using Genapol-X080.** (2008). Gortzi O., Lalas S., Chatzilazarou A., Katsoyannos E., Papakonstandinou Sp. and Dourtoglou E. *Journal of the American Oil Chemists' Society*, 85 (2), 133-140.
32. **Reevaluation of bioactivity and antioxidant activity of *Myrtus communis* extract before and after encapsulation in liposomes.** (2008). O. Gortzi, S. Lalas, I. Chinou and J. Tsaknis. *European Food Research and Technology*, 226 (3), 583-590.
33. **Effect of *Citrus* essential oil addition upon growth and cellular lipids of *Yarrowia lipolytica* yeast.** (2008). Papanikolaou S., Gortzi O., Margeli E., Chinou I., Galiotou-Panayotou M., Lalas S. *European Journal of Lipid Science and Technology*, 110 (11), 997-1006.
34. **Liposomal incorporation of carvacrol and thymol isolated from the essential oil of *Origanum dictamnus* L. and *in vitro* antimicrobial activity.** (2009). C.C. Liolios, O. Gortzi, S. Lalas, J. Tsaknis and I. Chinou. *Food Chemistry*, 112, 77-83.
35. **Removal of polyphenols from wine sludge using cloud point extraction.** (2010). A. Chatzilazarou, E. Katsoyannos, O. Gortzi, S. Lalas, Y. Paraskevopoulos, E. Dourtoglou, and J. Tsaknis. *Journal of the Air & Waste Management Association*, 60 (4), 454-459.
36. **Chemical composition - biological activities of selected samples of propolis from South Greece.** (2010). K. Graikou, I. Chinou, O. Gortzi, S. Lalas. *Planta Medica*, 76 (12), 1198-1198.
37. **Enrichment of table olives with phenolic compounds from olive leaves.** (2011). S. Lalas, V. Athanasiadis, O. Gortzi, M. Bounitsi, I. Giovanoudis, J. Tsaknis, F. Bogiatzis. *Food Chemistry*, 127 (4), 1521-1525.
38. **Effects of essential oils on milk production and composition, and rumen microbiota in Chios dairy ewes.** (2011). Giannenas, I., Skoufos, J., Giannakopoulos, C., Wiemann, M., Gortzi, O., Lalas S., and Kyriazakis, I. *Journal of Dairy Science*, 94 (11), 5569-5577.
39. **Determination of antimicrobial activity and resistance to oxidation of *Moringa peregrina* seed oil** (2012). Lalas S., Gortzi O, Athanasiadis V., Tsaknis J. and Chinou I. *Molecules*, 17, 2330-2334.
40. **Development and evaluation of a novel membrane mimic system (PC/CHOL liposome- β -Lg formulation) for vitamin E delivery.** (2012). M. Rovoli, O. Gortzi, S. Lalas and G. Kontopidis. *Annals of Nutrition and Metabolism* 60, 131-145. DOI:10.1159/000337881.
41. **Evaluation of the suitability of low hazard surfactants for the separation of phenols and carotenoids from red-flesh orange juice and olive mill waste water using cloud point extraction.** (2012). E. Katsoyannos, O.

- Gortzi, Ar. Chatzilazarou, V. Athanasiadis, J. Tsaknis, and S. Lalas. *Journal of Separation Science*, 35 (19), 2665-2670.
42. **Full characterisation of *Crambe abyssinica* Hochst. seed oil.** (2012). S. Lalas, O. Gortzi, V. Athanasiadis, Ef. Dourtoglou and V. Dourtoglou. *Journal of the American Oil Chemists' Society*, 89 (12), 2253-2258. **Η δημοσίευση έχει καταγραφεί στη βάση AGRIS (International Information System for the Agricultural science and technology) του Food and Agriculture Organization of the United Nations (<http://agris.fao.org/agris-search/search.do?recordID=US201400042500>)**
 43. **An improved method for the discrimination of oils and fats.** (2013). Th. Dourtoglou, V. Dourtoglou, V. Diamadopoulou and S. Lalas. *Analytical Methods*, 5(2), 546-553.
 44. **Effect of artificial aging using eleven different wood chips on the antioxidant activity, phenolic profile, sensory properties and color of two Greek red wines.** (2013). O. Gortzi, X. Metaxa, G. Mantanis and S. Lalas. *Food Chemistry*, 141 (3), 2887-2895.
 45. **β -Lactoglobulin improves liposome's encapsulation for vitamin E delivery.** (2014). Gortzi O., Rovoli M., Lalas S. and Kontopidis G. *Journal of Liposome Research*, 24 (1), 74-81.
 46. **Discrimination of varietal wines according to their volatiles.** (2014). Dourtoglou V., Antonopoulos A., Lalas S. and Dourtoglou Th. *Food Chemistry*, 159, 181-187.
 47. **Study of antioxidant and antimicrobial activity of Chios mastic gum fractions (neutral, acidic) before and after encapsulation in liposomes.** (2014). O. Gortzi, V. Athanasiadis, S. Lalas, I. Chinou, and J. Tsaknis. *Journal of Food Processing & Technology*, 5, 8 <http://dx.doi.org/10.4172/2157-7110.1000355>.
 48. **Development and evaluation of a phospholipid-sterol-protein membrane resembling system.** (2015). Gortzi O., Rovoli M., Lalas S. and Kontopidis G. *Food Biophysics*, 10 (3), 300-308.
 49. **Nutritional characterization of leaves and herbal tea from the leaves of *Moringa oleifera* Lam. tree cultivated in Greece.** (2015). S. Lalas and V. Athanasiadis. *Molecules*, submitted for publication.
 50. **Use of humic and fulvic acids as heavy metal reducing agents in water.** (2015). S. Lalas, V. Athanasiadis, and V. Dourtoglou. *Molecules*, submitted for publication.

Books

1. Lalas S. (2007). **Quality of frying oil** (Chapter 4). In: *Deep Fat Frying of Foods*, (Eds. Sahin S., Sumnu S.G.). CRC Press (Taylor & Francis Group), pp. 57-80.
2. Tsaknis J., Timbis D., Gortzi O., Lalas S., and Tsakali H. (2014). *Health and Food Safety in foodservice of Hospitals*. T.E.I. of Athens (Department of Food Technology). ISBN 978-960-98739-5-6.

Work Presentations in Conferences

1. **Oxidative stability study of Greek traditional salads.** (2003). I. Tsaknis, S. Lalas and V. Dourtoglou. 3rd International Conference of Food Technology. Piraeus-Greece.
2. **Use of rosemary extract in protection against oxidation of oil used frying or for tarama salad.** (2004). S. Lalas and V. Dourtoglou. 3rd National Conference of Hygiene and Food Technology. Athens-Greece.
3. **Study of the application of bioluminescence method on the identification of microbiological stability of Tzatziki salad.** (2004). S. Lalas and V. Dourtoglou. 3rd National Conference of Hygiene and Food Technology. Athens-Greece.
4. **Chemical Hazards – An Overview.** (2004). Tsaknis J. and Lalas S. International Symposium on Dairy Safety and Hygiene – A Farm to Table Approach for Emerging and Developed Dairy Countries. Cape town, South Africa.
5. **Quality changes of olive oil and other selected vegetable oils during frying.** (2005). Tsaknis J., Xatzilazarou A., Gortzi O., Zoidis E., Lalas S., and Bratakos M. Traditional Mediterranean Diet: Past, Present and Future, 2nd International Conference. Greek National Research Foundation, Athens-Greece.
6. **Determination of the effect of ionizing radiation on the tocopherol concentration and the resistance to oxidation of various vegetable oils.** (2005). S. Lalas, V. Sinanoglou, D. Nikolopoulos, Th. Panou and K. Sflomos. 1st National Conference of Greek Lipid Forum. Greek National Research Foundation, Athens-Greece.
7. **Determination of the effect of ionizing radiation on the lipids of egg yolk.** (2005). V. Sinanoglou, K. Sflomos, N. Panopoulou, S. Lalas, A. Batrinou and I. Kandarakis. 1st National Conference of Greek Lipid Forum. Greek National Research Foundation, Athens-Greece.

8. **Olive oil characterization according to the geographical origin using Principal Component Analysis based on the percentage of lipid acids.** (2005). V. Dourtoglou, Th. Dourtoglou, A. Mamalos, Th. Loupetis, B. Diamantopoulou, E. Stefanou and S. Lalas. 1st National Conference of Greek Lipid Forum. Greek National Research Foundation, Athens-Greece.
9. **Enhanced bioactivity of various plants (*Origanum dictamnus*, *Thymus* and *Myrtus* species) of Greek origin, before and after encapsulation in liposomes.** (2005). O. Gortzi, S. Lalas, I. Tsaknis, I. Chinou. 53rd Annual Congress of GA, Florence, Italy (21-25 August).
10. **Ethnobotanical review of the Greek endemic plant *Origanum dictamnus*. Volatile constituents -Biological activities.** (2005). C. Liolios, S. Lalas, E. Protopappa, I. Tsaknis, I. Chinou. Madeira, Spain.
11. **Screening for antioxidant activity of Greek plant extracts.** (2006). N. Aligiannis, E. Kalpoutzakis, O. Gortzi, S. Lalas, A.I. Skaltsounis and S. Mitakou. 4th International Conference on Natural Products: A change for the future of mankind. Leysin, Switzerland (28th – 31st May).
12. **Extraction of natural antioxidants (polyphenols, carotens, tocopherols) from food industry wastes with cloud point extraction using food grade surfactants.** (2006). E. Katsoyannos, A. Chatzilazarou, O. Gortzi, S. Lalas, and E. Dourtoglou. International Congress of Bioprocesses in Food Industries (ICBF-2006). University of Patras, Rio-Patras, Greece (18th-21st June).
13. **Effect of essential oil of *Citrus cinensis* cv new hall – *Citrus aurantium* (indigenous in Greece) upon growth of *Yarrowia lipolytica*.** (2006). O. Gortzi, S. Papanikolaou, S. Lalas, M. Galiotou-Panayotou and P. Mitliaga. International Congress and 54th Annual Meeting of the Society for Medicinal Plant Research (GA 2006) Helsinki, Finland (29th August-2nd September). Published in *Planta Medica* (2006), 72, 1074.
14. **Extraction of natural antioxidants (polyphenols, carotenes, tocopherols) from food industry wastes with cloud point extraction using food grade surfactant.** (2007). E. Katsoyannos, A. Chatzilazarou, O. Gortzi, S. Lalas, Sp. Konteles. 5th International Congress on Food technology with the title “Consumer Protection through Food Process Improvement & Innovation in the Real World”. Hellenic Association of Food Technologists (PETET). Thessaloniki (9th -11th March).
15. **Effect of essential oil of *Citrus cinensis* cv new hall – *Citrus aurantium* upon growth of *Yarrowia lipolytica* and *Saccharomyces cerevisiae*.** (2007). S. Papanikolaou, O. Gortzi, E. Margeli, N. Niklis, P. Mitliaga, P. Diamantopoulou and S. Lalas. 5th International Congress on Food technology with the title “Consumer Protection through Food Process Improvement & Innovation in the Real World”. Hellenic Association of Food Technologists (PETET). Thessaloniki (9th -11th March).
16. **Enhanced bioactivity of *Citrus limon* (Lemon Greek cultivar) extracts, essential oil and isolated compounds before and after encapsulation in liposomes.** (2007). O. Gortzi, S. Lalas, J. Tsaknis, I. Chinou. International Congress and 55th Annual Meeting of the Society for Medicinal Plant Research (GA 2007). Graz, Austria (2nd-6th September).
17. **Optimising of Biological Activity of Essential Oils Extracted from Greek Aromatic Plants (Study on the bioactivity of *Citrus limon* essential oil, before and after encapsulation in liposomes).** (2007). O. Gortzi, S. Lalas, P. Mitliaga, N. Niklis, P. Kamarinou, P. Petropoulos, I. Chinou. Presentation of results of the research project Archimedes II. Florina and Grevena (29th November & 7th December).
18. **Hepatoprotective effect of *Pistacia lentiscus* var. *Chia* total extract against carbon tetrachloride induced liver damage in rats.** (2008). Mavridis S.K., Gortzi O., Lalas S., Paraschos S., Skaltsounis A.L., Pappas I.S. 7th Joint Meeting of AFERP, ASP, GA, PSE & SIF. Natural Products with Pharmaceutical, Nutraceutical, Cosmetic and Agrochemical Interest. Athenaeum Intercontinental. Athens Greece (3rd -8th August).
19. **Screening for antioxidant activity of Greek plant extracts.** (2008). Kalpoutzakis E., Gortzi O., Aligiannis N., Lalas S., Skaltsounis A.L. 7th Joint Meeting of AFERP, ASP, GA, PSE & SIF. Natural Products with Pharmaceutical, Nutraceutical, Cosmetic and Agrochemical Interest. Athenaeum Intercontinental. Athens Greece (3rd -8th August).
20. **Chemical composition biological activities of selected samples of propolis from South Greece** (2010). Graikou K., Chinou I., Gortzi O., Lalas S. 58th International Congress and Annual Meeting of the Society for Medicinal Plant and Natural Product Research, Berlin, Germany (29th August- 2nd September).
21. **Extraction of tocopherols from olive mill wastewater using cloud point extraction.** (2012). O. Gortzi, E. Katsoyannos, Ar. Chatzilazarou, V. Athanasiadis, I. Giovanoudis, E. Iliadou, Al. Papachatzis, and S. Lalas. 15th International Conference on Fat Soluble Vitamins, FSV 2012, Kalabaka, Greece (22-24 March).

22. **Development and evaluation of a novel membrane mimetic system (PC/CHOL liposome- β -Lg formulation) for vitamin E delivery.** (2012). M. Rovoli, O. Gortzi, S. Lalas and G. Kontopidis. 15th International Conference on Fat Soluble Vitamins, FSV 2012, Kalabaka, Greece (22nd -24th March). This work has received a prize from La Société Francophone Vitamines et Biofacteurs (<http://www.sfvb.org/>).
23. **Preparation and characterization of Chios mastic gum fractions before and after encapsulation in liposomes by three different methods.** (2013). O. Gortzi, V. Athanasiadis, S. Lalas, J. Tsaknis. 5th Greek National conference on “Modern Trends in Food Lipid” organized by the Greek Lipid Forum. Athens (29th March).
24. **Extraction of value added products from food industry wastes using cloud point extraction method.** (2013). I. Giovanoudis, E. Spanou, V. Athanasiadis, S. Lalas and O. Gortzi. 1st Greek National Forum “Food Industry and Environment” organized by the Hellenic Association of Food Technologists (PETET). Athens (13th October).
25. **Preparation and characterization of Chios mastic gum fractions before and after encapsulation in liposomes by three different methods.** (2013). O. Gortzi, V. Athanasiadis, S. Lalas, J. Tsaknis. 6th International Symposium on Recent Advances in Food Analysis, Prague, Czech Republic (5th -8th November).
26. **Enrichment of table olives with polyphenols from olive leaves.** (2014). S. Lalas, V. Athanasiadis, O. Gortzi. (2014). Meeting entitled “Traditional Greek foods and food technology” organized by the Hellenic Association of Food Technologists (PETET). Athens-Greece (16th March).
27. **Antioxidant activity of Chios mastic gum extracts before and after encapsulation in liposome** (2014). Gortzi O., Athanasiadis V., Lalas S., Tsaknis J. 9th International Symposium on Chromatography of Natural Products. Lublin, Poland (26-29 May).
28. **Physicochemical characterization of liposomes encapsulating total fraction of Chios mastic gum.** (2014). O. Gortzi, V. Athanasiadis, S. Lalas, J. Tsaknis. 187th OMICS Group Conference - 3rd International Conference and Exhibition on Food Processing & Technology, Las Vegas, USA (July 21-23).
29. **Nutritional value characterization of leaves and herbal tea from *Moringa oleifera* Lam. tree cultivated in Greece.** (2014). S. Lalas, V. Athanasiadis and O. Gortzi. 187th OMICS Group Conference - 3rd International Conference and Exhibition on Food Processing & Technology, Las Vegas, USA (July 21-23).
30. **Reduction of heavy metals in water by the use of humic and fulvic acids.** (2014). V. Athanasiadis, O. Gortzi, S. Lalas. 4th International Conference on Industrial and Hazardous Waste Management, Chania, Grete, Greece (2-5 September).
31. **Phenols separation from olive mill wastewater and liquid wine sludge wastes by cloud point extraction with cremophor.** (2014). E. Katsoyannos, O. Gortzi, A. Chatzilazarou, V. Athanasiadis, S. Lalas. 4th International Conference on Industrial and Hazardous Waste Management, Chania, Grete, Greece (2-5 September).
32. **Effects of dietary supplementation with *Moringa oleifera* on antioxidant status of raw and cooked breast and drumstick meat of broiler chickens.** (2015). I. Giannenas, O. Gortzi, A. Galidi, S. Popović, N. Spasevski, L. Kostadinović, V. Athanasiadis, S. Lalas. 2nd International Conference on Food & Biosystems Engineering (FABE 2015), Mykonos island, Greece (28-31 May).
33. **Nutritional characterization of leaves and herbal tea from *Moringa oleifera* lam. Tree cultivated in Greece.** Lalas S., Athanasiadis V., Gortzi O. (2015). 1st International Symposium on Moringa entitled “Moringa: a decade of advances in research and development”. Manila, Philippines (15-18 November).