

JOHN KAPOLOS
PROFESSOR

Date of Birth : November 4th, 1964

Citizenship : Greek

Office Address : University of the Peloponnese
Department of Food Science and Technology
24100 Antikalamos, Kalamata, Greece

Telephone : (003027210) 45302 – (003027210) 45283 – (0003027210) 45237

Fax : (003027210) 45234

e-mail address : i.kapolos@uop.gr & i.kapolos@go.uop.gr

ACADEMIC DEGREES

- M.Sc. in Natural Sciences Didactic: The Curriculum Evaluation and ICT in Education, Department of Educational Science and Early Childhood Education, University of Patras, Greece (2008).
- Diploma in Chemical Engineering, Department of Chemical Engineering, University of Patras, Greece (1994).
- Ph.D in Chemistry, Department of Chemistry, University of Patras, Greece (1993).
- Bachelor in Chemistry, Department of Chemistry, University of Patras, Greece (1986).

Specialization

- Diploma in Oenology, Ministry of Agriculture (1989).

PROFESSIONAL EXPERIENCE

- Professor of Chemistry and Biochemistry of Agricultural Products, Department of Food Science and Technology, University of the Peloponnese (2019-today)
- Professor of Chemistry and Biochemistry of Agricultural Products, Department of Food Technology, TEI of Peloponnese (2013-2019)
- Tutor at the Postgraduate Program 'Teaching Natural Sciences', Hellenic Open University (2006-today)
- Associate Professor of Chemistry and Biochemistry of Agricultural Products, Department of Food Technology, TEI of Peloponnese (2003- 2013)
- Part time Assistant Professor, General Department of Physics, Chemistry & Materials Technology, TEI of Athens (2000-2002)
- Part time Assistant Professor, Department of Aquaculture and Fisheries, TEI of Messolonghi (1994-1999 & 2002-2003)
- High School Teacher (2002-2003)
- Chemistry Department, Forensic Science Division, Hellenic Police Headquarter (1999-2002)
- Pesticides Residues Analysis Laboratory - National Agricultural Research Foundation (1994-1999)

MANAGEMENT EXPERIENCE

- Director of the Physicochemistry, Instrumental Analysis and (Bio)Chemistry of Foods Laboratory of the Food Science and Technology Department (2023 – present)
- Member of the Regional Council of Research and Innovation of the region of Peloponnese (2022-present)
- Member of the Board of the University of Peloponnese (2022-present)
- Head (2019-2021) and Vice head (2021-2023) of the Department of Nutrition and Dietetics, University of the Peloponnese
- Rector of the TEI of Peloponnese (2017-2019)
- Member of the Council of the Hellenic Quality Assurance & Accreditation Agency (HQA) (2014-2017)
- Member of the Board of TEI of Peloponnese (2012-2014)
- Vice President of Academic Affairs and Personnel, TEI of Peloponnese (2008-2013).
- President of Quality Assurance Unit, TEI of Peloponnese (2008-2013).
- Head of the Department of Agricultural Products Technology (Food Technology), TEI of Peloponnese (2004-2009).

TEACHING ACTIVITIES

Undergraduate

- Analytical Chemistry, Physical Chemistry, Biochemistry, Instrumental Chemical Analysis, Oenology Physical Chemistry of Biological Systems, Teaching Food Science.
- Supervisor of more than 60 under graduated thesis.

Postgraduate

- Organization and Interaction at Molecular Level, for the MSc program Teaching Natural Sciences, Hellenic Open University.
- Supervisor of 3 doctoral thesis and member of the advisory committees of 15 doctoral thesis.
- Supervisor of more than 45 MSc thesis for the MSc program Teaching Natural Sciences, Hellenic Open University.

ORGANISING INTERNATIONAL CONFERENCES

- President of the steering committee and member of the scientific committee of 13th International Conference on Structural Analysis of Advanced Materials (ICSAAM-2026) (Kalamata 6-10 September 2026).
- President of the steering committee and member of the scientific committee of 9th International Conference on Instrumental Methods of Analysis - Modern Trends and Applications (IMA-2015) (Kalamata 20-24 September 2015).
- Member of the steering committee of the 14th *International Symposium on Field and Flow Based Separations* (Patras, 2009).

RESEARCH ACTIVITIES

- Study of interfacial phenomena. Measurement of diffusion coefficients, adsorption, desorption and partition coefficients. Study of the interaction of gases and liquids with solid surfaces, synergistic effects,

measurements of deposition velocities and reaction probabilities as well as measurements of surface energies of solid surfaces.

- Synthesis and characterization of biomaterials.
- Crystallization and biological calcification.
- Physicochemical aspects in Food Biotechnology
- Determination of toxins, heavy metals and pesticides residues in foods.
- Development of methodologies for authentication of agricultural and food products.

PARTICIPATION IN FUNDED PROJECTS

Coordinator in five (5) research projects and member of the core research group in other fifteen (15) research projects funded by National and European grants with a total funding amount 4.500.000 euros.

PUBLICATIONS

Referred International Journals: 56

Referred Greek Journals: 1

Book Chapters in collective books: 6

International and National Conferences: 114

Books: 7

Web Cast: 1

Editing of conference proceedings: 1

A. Publications in referred international journals

1. Physicochemical quantities in catalytic reactions measured simultaneously by gas chromatography. J. Kapolos, N. A. Katsanos and A. Niotis, *Chromatographia*, 27 (7-8), 333 (1989).
2. Diffusion coefficients of gases in liquids and partition coefficients in gas-liquid interphases by reversedflow gas chromatography. N. A. Katsanos and J. Kapolos, *Anal. Chem.*, 61 (20), 2231 (1989).
3. Homogeneous catalysis studied by reversed-flow gas chromatography. B. V. Stolyarov, N. A. Katsanos, P. Agathonos and J. Kapolos, *J. Chromatogr.*, 550 (1-2), 181 (1991).
4. Simple measurement of deposition velocities and wall reaction probabilities in denuder tubes. I. Topalova, N. A. Katsanos, J. Kapolos and Ch. Vassilakos, *Atmos. Environ.*, 28 (10), 1791 (1994).
5. A model experimental system for the investigation of heart valve calcification in vitro. J. Kapolos, D. Mavrilas, Y. Misirlis, P. G. Koutsoukos, *J. Biomed. Mater. Res. (Appl. Biomater.)*, 38 (3), 183 (1997).
6. Bioprosthetic heart valve calcification using in vitro and animal models. D. Mavrilas, A. Apostoloki, Y. Missirlis, J. Kapolos, P.G. Koutsoukos, M. Melachrinou, V. Zolota and D. Dougenis, *J. Biomech.*, 31, Supplement 1, 134 (1998).
7. Development of bioprosthetic heart valve calcification in vitro and in animal models: Morphology and Composition. D. Mavrilas, A. Apostoloki, J. Kapolos, P.G.Koutsoukos, M. Melachrinou, V. Zolota, D. Dougenis, *J. Cryst. Growth*, 205 (4), 554 (1999).
8. Formation of Calcium Phosphates in Aqueous Solutions in the Presence of Carbonate Ions. J. Kapolos, P.G. Koutsoukos, *Langmuir*, 15 (19), 6557 (1999).

9. A promising methodology for the detection of pockmarks activation in nearshore sediments. J. Ravasopoulos, G. Papatheodorou, J. Kapos, M. Geraga, A. Koliadima and K. Xenos, *Instrum. Sci. & Technol.*, 30 (2), 139 (2002).
10. Physicochemical and Microscopical Study of Calcific Deposits from Natural and Bioprosthetic Heart Valves. Comparison and Implications for Mineralization Mechanism. D. Mikroulis, D. Mavrilas, J. Kapos, P.G. Koutsoukos, C. Lolas, *J. Mater. Sci.- Mater. M.*, 13 (9), 885 (2002).
11. Physicochemical characterization of inorganic pigments in the presence of gaseous pollutants. The role of ozone. V. Siokos, J. Kapos and F. Roubani – Kalantzopoulou, *Z. Phys. Chem.* 216 (11), 1311 (2002).
12. Heterogeneous catalysis of gas on solids diffusing through liquid layer studied by inverse gas chromatography. J. Kapos, N.A. Katsanos, *J. Chromatogr. A*, 977 (1) 107 (2002).
13. Surface energy of solid catalysts measured by inverse gas chromatography. N.A. Katsanos, D. Gavril, J. Kapos, and G. Karaiskakis, *J. Colloid Interface Sci.*, 270 (2) 455 (2004).
14. Screening biomaterials with a new in vitro method for potential calcification: Porcine aortic valves and bovine pericardium. D. Mavrilas, J. Kapos, P.G. Koutsoukos and D. Dougenis, *J. Mater. Sci.- Mater. M.* 15 699 (2004).
15. New gas chromatographic instrumentation for studying the action of sulfur dioxide on marbles. N. Bakaoukas, J. Kapos, A. Koliadima, G. Karaiskakis, *J. Chromatogr. A*, 1087 (1-2) 169 (2005).
16. Measurements of Diffusion Coefficients in Porous Solids by Inverse Gas Chromatography. J. Kapos, N. Bakaoukas, A. Koliadima, G. Karaiskakis, *J. Phase Equilib. Diff.*, 26 (5) 477 (2005).
17. Time distribution of adsorption entropy of gases on heterogeneous surfaces by reversed-flow gas chromatography. N.A. Katsanos, J. Kapos, D. Gavril, N. Bakaoukas, V. Loukopoulos, A. Koliadima, and G. Karaiskakis, *J. Chromatogr. A*, 1127 (1-2) 221 (2006).
18. Study of the growth rate of *Saccharomyces cerevisiae* strains using wheat starch granules as support for yeast immobilization monitoring by Sedimentation/Steric Field-Flow Fractionation. L. Farmakis, J. Kapos, A. Koliadima, G. Karaiskakis, *Food Res. Int.*, 40 (6) 717 (2007).
19. Evaluation of acrylic polymeric resin and small siloxane molecule for protecting cultural heritage monuments against sulfur dioxide corrosion. J. Kapos, N. Bakaoukas, A. Koliadima, G. Karaiskakis *Prog. Org. Coat.* 59 152 (2007).
20. Analytical chemistry measurements of surface chemistry quantities (review article). J. Kapos, A. V. Dremetsika and N. A. Katsanos, *Trends in Chromatography*, 4 89 (2008).
21. Diffusion coefficients of SO₂ in water and partition coefficients of SO₂ in water – air interface at different temperature and pH values. A. Koliadima, J. Kapos, L. Farmakis, *Instrum. Sci. & Technol.*, 37 274 (2009).
22. The use of sedimentation field-flow fractionation in the size characterization of bovine milk fat globules as affected by heat treatment. V. Raikos, J. Kapos, L. Farmakis, A. Koliadima, G. Karaiskakis, *Food Res. Int.*, 42 659 (2009).
23. New separation methodologies for the distinction of the growth phase of *Sacharomyces cerevisiae* cell cycle. G. Ch. Lainioti, J. Kapos, A. Koliadima, G. Karaiskakis. *J. Chromatogr. A*, 1217 1813 (2010).
24. Elemental concentrations in sediments of the Patras Harbour, Greece, using INAA, ICP-MS and AAS. H. Papaefthymiou, G. Papatheodorou, D. Christodoulou, M. Geraga, A. Moustakli, J. Kapos *Microchemical J.*, 96 (2) 269 (2010).

25. Identification and characterization of microbial contaminants isolated from stored aviation fuels by DNA sequencing and restriction fragment length analysis of a PCR-amplified region of the 16S rRNA gene. V. Raikos, S. S. Vamvakas, J. Kapos, A. Koliadima, G. Karaiskakis *Fuel*, 90 (2) 695 (2011).
26. Kinetic study of the alcoholic fermentation process in the presence of free and immobilized *Saccharomyces Cerevisiae* cells, at different initial glucose concentrations by Reversed Flow GC. G. Ch. Lainioti, J. Kapos, L. Farmakis, G. Karaiskakis, A. Koliadima, *Chromatographia*, 72 (11-12) 1149 (2010).
27. The study of the effect of fermentation temperature on the growth kinetics of *Saccharomyces Cerevisiae* yeast strain, in the presence or absence of support, by chromatographic techniques. G. Ch. Lainioti, J. Kapos, A. Koliadima, G. Karaiskakis, *J. Liq. Chromatogr. & R.T.* 34 (3) 195 (2011).
28. Influence of pH and initial glucose concentration on the growth of *Saccharomyces Cerevisiae* yeast strain by Gravitational Field Flow Fractionation. G. Karaiskakis, G. Ch. Lainioti, J. Kapos, A. Koliadima, *Sep. Sci. Technol.* 46 (6) 893 (2011).
29. Water content, temperature and biocide effects on the growth kinetics of bacteria isolated from JP-8 aviation fuel storage tanks. V. Raikos, S. S. Vamvakas, D. Sevastos, J. Kapos, A. Koliadima, G. Karaiskakis *Fuel*, 93 559 (2012).
30. The study of the influence of temperature and initial glucose concentration on the fermentation process in the presence of *Saccharomyces cerevisiae* yeast strain immobilized on starch gels by Reversed-Flow Gas Chromatography. G. Ch. Lainioti, J. Kapos, A. Koliadima, G. Karaiskakis, *Preparative Biochemistry and Biotechnology* 42 (5) 489 (2012).
31. Sedimentation field-flow fractionation as a tool for the study of milk protein-stabilized model oil-in-water emulsions: Effect of protein concentration and homogenization pressure. S. Kenta, V. Raikos, J. Kapos, A. Koliadima G. Karaiskakis, *J. Liq. Chromatogr. & R.T.* 36 (3) 288 (2013).
32. Characterization of Polymeric Coatings in Terms of Their Ability to Protect Marbles and Clays against Corrosion from Sulfur Dioxide by Inverse Gas Chromatography. N. Bakaoukas, D. Sevastos, J. Kapos, A. Koliadima, G. Karaiskakis, *International Journal of Polymer Analysis and Characterization*, 18 (6) 401 (2013).
33. Kinetic study of aggregation of milk protein and/or surfactant-stabilized oil-in-water emulsions by Sedimentation Field-Flow Fractionation. S. Kenta, V. Raikos, A. Vagena, D. Sevastos, J. Kapos, A. Koliadima, G. Karaiskakis, *J. Chromatogr. A*, 1305 221 (2013).
34. Comparative study of the kinetic approach on the alcoholic fermentation procedure conducted in laboratory and scale-up systems by Inverse Gas Chromatography. G. Ch. Lainioti, J. Kapos, A. Koliadima, G. Karaiskakis, *Acta Chromatographica* 26 1 (2014).
35. Ochratoxin A levels in Greek retail wines. Y. Sarigiannis, J. Kapos, A. Koliadima, T. Tsegenidis, G. Karaiskakis, *Food Control*, 42 139 (2014).
36. Kinetic study of aflatoxins' degradation in the presence of ozone. S. Agriopoulou, A. Koliadima, G. Karaiskakis, J. Kapos, *Food Control*, 61 221 (2016).
37. Study of the influence of surfactants on the activity coefficients and mass transfer coefficients of methanol in aqueous mixtures by reversed-flow gas chromatography. E. Kotsalos, B. Brezovska, D. Sevastos, A. Vagena, A. Koliadima, J. Kapos, G. Karaiskakis, *J. Chromatogr. A*, 1524 169 (2017).
38. Reversed-Flow Gas Chromatography as a Tool for Studying the Interaction between Aroma Compounds and Starch. L. Farmakis, A. Koliadima, G. Karaiskakis, J. Kapos, *J. Agric. Food Chem.*, 66(45) 12111 (2018).

39. Specific serine residues of Msn2/4 are responsible for regulation of alcohol fermentation rates and ethanol resistance. S.S. Vamvakas, J. Kaposos, L. Farmakis, F. Genneos, M.E. Damianaki, X. Chouli, A. Vardakou, S. Liosi, E. Stavropoulou, E. Leivaditi, M. Fragki, E. Labrakou, E.G. Gashi, D. Demoli, *Biotechn. Progr.*, 35(2) e2759 (2019)
40. Ser625 of msn2 transcription factor is indispensable for ethanol tolerance and alcoholic fermentation process. S.S. Vamvakas, J. Kaposos, L. Farmakis, G. Koskorellou, F. Genneos, *Biotechn. Progr.*, 35(5) e2837 (2019).
41. Factors affecting yeast ethanol tolerance and fermentation efficiency. S.S. Vamvakas, J. Kaposos *World J. Microbiol. Biotechnol.*, 36 (81) 114, (2020).
42. Fermentation Efficiency of Genetically Modified Yeasts in Grapes Must. K. Kassoumi, P. Kousoulou, D. Sevastos, S. S. Vamvakas, K. Papadimitriou, J. Kaposos and A. Koliadima, *Foods*, 11 (3) 413, (2022).
43. Applying Image-Based Food-Recognition Systems on Dietary Assessment: A Systematic Review. K. V. Dalakleidi, M. Papadelli, J. Kaposos, K. Papadimitriou, *Adv. Nutr.*, 13(6) 2590, (2022).
44. The Effects of Insect Infestation on Stored Agricultural Products and the Quality of Food. I. G. Stathas, A. C. Sakellaridis, M. Papadelli, J. Kaposos, K. Papadimitriou, G. J. Stathas, *Foods*, 12 (10) 2046, (2023).
45. Novel Beverages and Novel Technologies for Their Production (editorial). K. Papadimitriou, J. Kaposos and M. Papadelli, *Beverages*, 9(3) 57, (2023).
46. The Low-FODMAP Diet, IBS, and BCFAs: Exploring the Positive, Negative, and Less Desirable Aspects—A Literature Review. M. D. Nikolaki, A. N. Kasti, K. Katsas, K. Petsis, S. Lambrinou, V. Patsalidou, S. Stamatopoulou, K. Karlatira, J. Kaposos, K. Papadimitriou and K. Triantafyllou, *Microorganisms*, 11 (10), 2387, (2023).
47. The Rising Role of Omics and Meta-Omics in Table Olive Research. A. Tsoungos, V. Pemaj, A. Slavko, J. Kaposos, M. Papadelli and K. Papadimitriou, *Foods*, 12 (20) 3783, (2023).
48. Investigation of the Microbiome of Industrial PDO Sfela Cheese and Its Artisanal Variants Using 16S rDNA Amplicon Sequencing and Shotgun Metagenomics. N. Tsouggou, A. Slavko, O. Tsipidou, A. Georgoulis, S. G. Dimov, J. Yin, C. E. Vorgias, J. Kaposos, M. Papadelli and K. Papadimitriou, *Foods*, 13, 1024, (2024).
49. Turn to the wild: A comprehensive review on the chemical composition of wild olive oil. D.E. Pavlidis, M.C. Kafentzi, K. Rekoumi, A. Koliadima, M. Papadelli, K. Papadimitriou, J. Kaposos, *Food Res. Int.*, 196, 115038, (2024).
50. Aroma compound release from starch of different origin. A physicochemical study. M.M. Emmanouil, A. Skartsila, P. Katsou, L. Farmakis, A. Koliadima, J. Kaposos. *Applied Sciences*, 15(3), 1536, (2025).
51. A Comprehensive Review of Emulsion-Based Nisin Delivery Systems for Food Safety. J. Kaposos, D. Giannopoulou, K. Papadimitriou, A. Koliadima. *Foods*, 14(8), 1338, (2025).
52. Clinical Trial: A Mediterranean Low-FODMAP Diet Alleviates Symptoms of Non-Constipation IBS—Randomized Controlled Study and Volatomics Analysis. A.N. Kasti, K. Katsas, D.E. Pavlidis, E. Stylianakis, K.I. Petsis, S. Lambrinou, M.D. Nikolaki, I.S. Papanikolaou, E. Hatzigelaki, K. Papadimitriou, J. Kaposos, J.G. Muir, K. Triantafyllou. *Nutrients*, 17, 1545, (2025).
53. Biomimetic Design and Assessment via Microenvironmental Testing: From Food Packaging Biomaterials to Implantable Medical Devices. D.V. Portan, A. Koliadima, J. Kaposos, L. Azamfirei. *Biomimetics*, 10, 370, (2025).

54. Kinetic analysis of aflatoxins' degradation by persulfate anions and sonication. P. Solomou, E. Stavrou, S. Soulougianni, J. Kapos, S.S. Vamvakas. *Food Chem.*, 492, 145608, (2025).
55. Advances in Shotgun Metagenomics for Cheese Microbiology: From Microbial Dynamics to Functional Insights. N. Tsouggou, E. Korozi, V. Pemaj, E. H. Drosinos, J. Kapos, M. Papadelli, P. N. Skandamis, K. Papadimitriou. *Foods*, 15(2), 259, (2026).
56. Influence of the Acidity of Olive Oil on the Stability of O/W Nanoemulsions. A. A. Theofilakos, S. Giannas, G. Paouri, J. Kapos, L. Farmakis. *Applied Chem.*, 6(2), 33, (2026).

B. Publications in Referred Greek Journals

1. The mechanism of the catalytic hydrogenation of Ethylene on Zinc Oxide studied by reversed - flow gas chromatography. A. Kalantzopoulos, F. Roubani - Kalantzopoulou, J. Kapos and N. A. Katsanos, *Chimica Chronika New Series*. **26**, 391 (1997).

C. Book chapters

1. Adsorption, reaction and desorption rate constants in heterogeneous catalysis, measured simultaneously by gas chromatography. N. A. Katsanos and J. Kapos, in M. L. Ocelli and R. G. Anthony (Eds) *Advances in Hydrotreating Catalysis*, Elsevier, Amsterdam, p.211, (1989).
2. Environmental applications of Reversed Flow Gas Chromatography. J. Kapos, *Encyclopedia of Chromatography*, Taylor & Francis p.1, (2005).
3. Forensic applications of Gas Chromatography. J. Kapos, Ch. Christodoulis, *Encyclopedia of Chromatography*, Taylor & Francis (2007).
4. Antimicrobial Proteins and Peptides as a Promising Weapon to Promote Food Safety Under the One Health Approach. M. Govari, M. Ch. Kafentzi, D. E. Pavlidis, N. Tsouggou, V. Pemaj, A. Slavko, E. Drosinos, A. Koliadima, P. N. Skandamis, J. Kapos, M. Papadelli, and K. Papadimitriou, *Encyclopedia of Food Safety (Second Edition)*, p. 510-530 (2024).
5. A Biostatistical and Analytical Model for the in vitro Monitoring of Tissue Growth Correlated to Biochemical Signals. D.V. Portan, S. Moica, A. Koliadima, J. Kapos, G.C. Papanicolaou, A. Gligor. In: Moldovan, L., Gligor, A. (eds). *The 18th International Conference Interdisciplinarity in Engineering. Inter-Eng 2024. Lecture Notes in Networks and Systems*, vol 1249, p. 192-198, (2025). Springer, Cham.
6. Utilizing artificial intelligence to enhance sustainable high-quality food production: Current state, challenges, and future directions. K. V. Dalakleidi, V. Pemaj, J. Kapos, E. H. Drosinos, K. Papadimitriou, *Advances in Food and Nutrition Research*, 118, p. 89-123 (2026).

D. Participations in International Conferences

1. The Reversed - Flow gas chromatography as a tool for studying homogeneous and heterogeneous physicochemical processes. Roubani - Kalantzopoulou, A. Kalantzopoulos, J. Kapos and N. A. Katsanos, *International symposium on instrumentalized analytical chemistry and computer, technology*, March 17-21, Heinrich-Heine Universität, Düsseldorf Germany (1997).
2. Bioprosthetic heart valve calcification using in vitro and animal models. D. Mavrilas, A. Apostoloki, Y. Missirlis, J. Kapos, P.G.Koutsoukos, Melachrinou, V. Zolota and D. Dougenis, *11th Conference of the European Society of Biomechanics*, July 8-11, Toulouse France (1998).
3. Initiation of Hydroxyapatite Nucleation by Immobilised Glycosaminoglycans. D.H. Vynios, J. Kapos, A. Tsilemou, PG Koutsoukos, CP Tsiganos, *XVIIth Meeting of the Federation of the European Connective Tissue Societies*, July 1-5 Patras Greece (2000).

4. Inhibition of hydroxyapatite growth by various monosaccharides-constituents of glycosaminoglycans. D. H. Vynios, J. Kapos, A. Tsilemou, PG Koutsoukos, CP Tsiganos, *XVIIIth Meeting of the Federation of the European Connective Tissue Societies*, July 1-5 Patras Greece (2000).
5. Effects of an active pockmarks field on the distribution of heavy metals of surficial sediments in the gulf of Patras, Greece. J. Ravasopoulos, G. Papatheodorou, J. Kapos, *9th International Congress of the Geological Society of Greece*, September (2001).
6. Η Γεωλογική συνιστώσα στη διαχείριση βυθοκορημάτων λιμένων. Ένα παράδειγμα από τον λιμένα Πατρών. Δ. Χριστοδούλου, Μ. Γεραγά, Γ. Παπαθεοδώρου, Γ. Φερεντίνος, Ι. Καπόλος, Ε. Παπαδάκης, Α. Δαραμούσκα, Γ. Παναγόπουλος, Ν. Λαμπράκης, *10th International Congress of the Geological Society of Greece*, April (2004).
7. New gas chromatographic instrumentation for studying the action of sulfur dioxide on marbles. N. Bakaoukas, A. Koliadima, J. Kapos, G. Karaiskakis, *25th International Symposium on Chromatography*, 4-8 October, Paris France (2004).
8. Diffusion coefficients and partition coefficients of SO₂ in water – air interface at different pH values in the presence or absence of surfactants. J. Kapos, L. Farmakis, G. Karaiskakis, A. Koliadima, *79th ACS Symposium of Colloid and Interface Science*, 12-15 June, Clarkson University, Potsdam NY USA (2005) (2^o award in the field of Most Innovative Technique).
9. Kinetic Study of Cell Proliferation of *Saccharomyces Cerevisiae* Strains by Sedimentation/Steric Field Flow Fractionation in Situ. J. Kapos, L. Farmakis, G. Karaiskakis, A. Koliadima, *79th ACS Symposium of Colloid and Interface Science*, 12-15 June, Clarkson University, Potsdam NY USA (2005).
10. Diffusion Coefficients of Gases in Liquids by Reversed Flow Gas Chromatography. L. Farmakis, A. Koliadima, J. Kapos, G. Karaiskakis, *1st International Conference on Diffusion in Solids and Liquids, DSL-2005*, 6-8 July, University of Aveiro, Aveiro Portugal (2005).
11. Measurements of Diffusion Coefficients in Porous Solids by Inverse Gas Chromatography. J. Kapos, N. Bakaoukas, A. Koliadima, G. Karaiskakis, *1st International Conference on Diffusion in Solids and Liquids, DSL-2005*, 6-8 July, University of Aveiro, Aveiro Portugal (2005) (δημοσιευμένη στο *J. Phase Equilib. Diff.* όπως σημειώνεται στο A16).
12. Diffusion coefficients of SO₂ in water and partition coefficients of SO₂ in water-air interface at different temperature values in the presence or absence of surfactants. A. Koliadima, J. Kapos, L. Farmakis and G. Karaiskakis, *SECOTOX Conference and the International Conference on Environmental Management Engineering, Planning and Economics, CEMEPEX-2007*, 24-28 June, Skiathos Greece (2007).
13. Physicochemical characterization of acrylic polymeric resin and low molecule siloxane coating materials of artistic interest. A. Koliadima, N. Bakaoukas, J. Kapos, G. Lainioti and G. Karaiskakis, *SECOTOX Conference and the International Conference on Environmental Management Engineering, Planning and Economics, CEMEPEX-2007*, 24-28 June, Skiathos Greece (2007).
14. Inverse gas chromatographic investigation of the interaction of sulfur dioxide on kaolinite. N. Bakaoukas, J. Kapos, A. Koliadima, G. Karaiskakis, *28th International Conference on Science and Technology, ICST-2007*, 5-6 July, Prague, Czech Republic (2007).
15. Study of the influence of surfactants on the absorption mechanism of SO₂ into water by Reversed Flow Gas Chromatography. G. Lainioti, L. Farmakis, J. Kapos, A. Koliadima, G. Karaiskakis, *28th International Conference on Science and Technology, ICST-2007*, 5-6 July, Prague, Czech Republic (2007).

16. Study of the growth rate of *Saccharomyces Cerevisiae* strains using wheat starch granules as support for yeast immobilization monitoring by Sedimentation/Steric Field-Flow Fractionation. J. Kapolos, L. Farmakis, G. Lainioti, A. Koliadima, G. Karaiskakis, *28th International Conference on Science and Technology, ICST-2007*, 5-6 July, Prague, Czech Republic (2007).
17. Partition Coefficients at the water – air interface and diffusion of NO₂ in water by Reversed Flow Gas Chromatography. A. Koliadima, J. Kapolos, L. Farmakis, and G. Karaiskakis, *14th International Symposium on Environmental Pollution and its Impact on Life in the Mediterranean Region*, 10-14 October, Seville, Spain (2007).
18. The use of sedimentation field-flow fractionation in the size characterization of bovine milk fat globules as affected by heat treatment. V. Raikos, J. Kapolos, L. Farmakis, A. Koliadima and G. Karaiskakis, *1st European Food Congress*, 4-9 November, Ljubljana, Slovenia (2008).
19. Study of the influence of wheat starch granules as support for yeast immobilization on cell proliferation of *Saccharomyces cerevisiae* strains by Sedimentation/Steric Field-Flow Fractionation. A. Koliadima, J. Kapolos, L. Farmakis, and G. Karaiskakis, *9th International Hydrocolloids Conference*, 15-19 June, Singapore (2008).
20. Kinetic Study of Alcoholic Fermentation in the Presence or Absence of Novel Biocatalysts by Reversed Flow Gas Chromatography. G. Ch. Lainioti, J. Kapolos, L. Farmakis, G. Karaiskakis, A. Koliadima, *9th International Hydrocolloids Conference*, 15-19 June, Singapore (2008).
21. Determination of diffusion coefficients of air pollutants (SO₂, NO_x) in artificial sea water at different temperatures in the absence and the presence of surfactants. D. Sevastos, J. Kapolos, G. Lainioti, L. Farmakis, A. Koliadima and G. Karaiskakis, *4th International Conference on Diffusion in Solids and Liquids, DSL-2008*, 9-11 July, Barcelona, Spain (2008).
22. Inverse gas chromatography as a tool for measuring diffusion coefficients and other physicochemical quantities for the interaction between SO₂ and clay. N. Bakaoukas, J. Kapolos, G. Karaiskakis, A. Koliadima *5th International Conference on Diffusion in Solids and Liquids, DSL-2009*, 24-26 June, Rome, Italy (2009).
23. The gravitational field-flow fractionation (GrFFF) for the study of the effect of fermentation temperature and pH on the growth kinetics of *Saccharomyces cerevisiae* yeast strain. G. Ch. Lainioti, L. Farmakis, J. Kapolos, A. Koliadima and G. Karaiskakis, *14th International Symposium on Field-and Flow Based Separations*, 5-7 July, Patras, Greece (2009).
24. Heat-induced changes in size distribution of bovine milk fat globules determined by sedimentation fieldflow fractionation. V. Raikos, J. Kapolos, L. Farmakis, A. Koliadima and G. Karaiskakis, *14th International Symposium on Field-and Flow Based Separations*, 5-7 July, Patras, Greece (2009).
25. Survey: Ochratoxin A in wines (VQPRD) from the South Western Greece (Achaia, Ileia). Y. Sarigiannis, S. Agriopoulou, A. Koliadima, J. Kapolos, T. Tsegenidis, G. Karaiskakis, *2nd International MoniQA Conference*, 8-10 June, Krakow, Poland (2010).
26. Determination of mass transfer coefficients for the evaporation of SO₂ from water at different temperature and pH values. D. Sevastos, J. Kapolos, G. Karaiskakis, A. Koliadima, *6th International Conference on Diffusion in Solids and Liquids, DSL-2009*, 5-7 July, Paris, France (2010).
27. Characterization of Microbial Contamination in Aviation Fuel Systems. V. Raikos, S. S. Vamvakas, J. Kapolos, G. Karaiskakis and A. Koliadima, *International Conference on Pure and Applied Chemistry*, 26-30 July, Mauritius (2010).

28. Kinetic Study of Microbial Growth in Aviation Fuel Systems. S. S. Vamvakas, V. Raikos, J. Kapolos, A. Koliadima and G. Karaiskakis *International Conference on Pure and Applied Chemistry*, 26-30 July, Mauritius (2010).
29. Study of the interactions between limonene and starch from various origins using reversed-flow gas chromatography technique. J. Kapolos, L. Delporte, A. Koliadima, *244th ACS National Meeting & Exposition Division of Agricultural and Food Chemistry*, 19-23 August, Philadelphia PA, USA (2012).
30. Kinetic study of aflatoxins' degradation in the presence of ozone. S. Agriopoulou, J. Kapolos, A. Koliadima, G. Karaiskakis, *7th Conference of The World Mycotoxin Forum*, 5-9 November, Rotterdam, The Netherlands (2012).
31. Aflatoxins' levels in commercial products, from Peloponnese, Greece. S. Agriopoulou, J. Kapolos, A. Koliadima, G. Karaiskakis, *4th MoniQA International Conference, Food Safety under Global Pressure of Climate Change, Food Security and Economic Crises*, 26 February - 1 March, Budapest, Hungary (2013).
32. Time distribution of adsorption entropy of aroma compounds on starch surfaces by reversed-flow gas chromatography. J. Kapolos, A. Koliadima, G. Karaiskakis *XVII EuroFoodChem*, 7-10 May, Istanbul, Turkey (2013).
33. Determination of deoxynivalenol (DON) in Greek retail products by HPLC-DAD. S. Agriopoulou, E. Doubaki, M. Georgopoulou, J. Kapolos, A. Koliadima, G. Karaiskakis, *XVII EuroFoodChem*, 7-10 May, Istanbul, Turkey (2013).
34. Occurrence of Zearalenone (ZEA) in cereals and peanuts in Greece, detected by HPLC. S. Agriopoulou, E. Doubaki, M. Georgopoulou, J. Kapolos, A. Koliadima, G. Karaiskakis, *ISM - MycoRed International Conference "Europe 2013"*, 27-31 May, Martina Franca, Italy (2013).
35. New gas chromatographic methodology for studying interactions between aroma compounds and foodstuffs. J. Kapolos, L. Farmakis, A. Koliadima, *8th International Conference on Instrumental Methods of Analysis. Modern Trends and Applications*, 15-19 September, Thessaloniki, Greece (2013).
36. Determination of physicochemical parameters for the interaction between aroma compounds and starch granules. A. Koliadima, J. Kapolos, G. Karaiskakis, *248th ACS National Meeting & Exposition Division of Agricultural and Food Chemistry*, 10-14 August, San Francisco CA, USA (2014).
37. Characterization of starch granules from different origin in order to investigate their ability to interact with aroma compounds by inverse gas chromatography. J. Kapolos, A. Koliadima, *248th ACS National Meeting & Exposition Division of Agricultural and Food Chemistry*, 10-14 August, San Francisco CA, USA (2014).
38. Characterization of Starch Granules by Sedimentation / Steric Field-Flow Fractionation. G. Karaiskakis, A. Koliadima, J. Kapolos, *5th EuCheMS Chemistry Congress*, 31st August – 5 September, Istanbul, Turkey (2014).
39. The influence of surfactants on the size distribution of wheat starch granules by sedimentation/steric fieldflow fractionation. J. Kapolos, A. Koliadima, *5th EuCheMS Chemistry Congress*, 31st August – 5 September, Istanbul, Turkey (2014).
40. Study of the encapsulation of aroma compounds from starch emulsions by reversed flow gas chromatography (RFGC). J. Kapolos, A. Koliadima, G. Karaiskakis, *250th ACS National Meeting & Exposition, Innovation from Discovery to Application, Division of Agricultural and Food Chemistry*, 16-20 August, Boston MA, USA (2015).

41. Time-resolved determination of physicochemical quantities for physically adsorbed or chemisorbed aroma compounds on starch granules, by inverse gas chromatography. A. Koliadima, J. Kapos, G. Karaiskakis, *250th ACS National Meeting & Exposition, Innovation from Discovery to Application, Division of Agricultural and Food Chemistry*, 16-20 August, Boston MA, USA (2015).
42. Determination of thermodynamic parameters in a time-resolved way for the adsorption of aroma compounds on starch granules from different origin. G. Karaiskakis, K. A. Eftaxopoulou, J. Kapos, A. Koliadima, *The international conference on science, ecology and technology*, 25– 28 August, Vienna, Austria (2015).
43. Kinetic parameters for the interaction between aroma compounds and starch granules from different origin. J. Kapos, L. Farmakis, A. Koliadima, G. Karaiskakis, *The international conference on science, ecology and technology*, 25– 28 August, Vienna, Austria (2015).
44. Gas chromatographic investigation of the competition between mass transfer and kinetics of aroma compounds on starch granules. A. Koliadima, K.A. Eftaxopoulou, G. Karaiskakis, J. Kapos, *The international conference on science, ecology and technology*, 25– 28 August, Vienna, Austria (2015).
45. Determination of physicochemical parameters as a function of time for physically adsorbed or chemisorbed aroma compounds on starch granules from different origin by inverse gas chromatography. K. A. Eftaxopoulou, L. Farmakis, A. Koliadima, G. Karaiskakis, J. Kapos, *9th International Conference on Instrumental Methods of Analysis. Modern Trends and Applications*, 20-24 September, Kalamata, Greece (2015).
46. Study of the influence of pH and ionic strength on the stability of melamine formaldehyde (MF) resin by field flow fractionation technique. L. Farmakis, J. Kapos, A. Koliadima, *256th ACS National Meeting, Nanoscience, Nanotechnology & Beyond, Division of Colloid and Surface Chemistry*, 19-23 August, Boston MA, USA (2018).
47. Impact of environmental conditions on growth and toxin production of *Aspergillus carbonarius* and *A. flavus* isolates on wheat and rice grains. P. I. Natskoulis, L. Farmakis, C.C. Tassou, A. Koliadima, J. Kapos, *26th International ICFMH Conference – FoodMicro*, 3-6 September, Berlin Germany (2018).
48. Evaluation of genetically modified yeast strains for their ability to ethanol production. P. Kousoulou, S.S. Vamvakas, J. Kapos, M. Papadelli, K. Papadimitriou. and A. Koliadima, *FEMS Conference on Microbiology*, 30 June – 2 July, Belgrade, Serbia (2022).
49. Kinetic study of fig syrup fermentation by genetically modified *S. cerevisiae* yeast stains. P. Kousoulou, J. Kapos, M. Papadelli, K. Papadimitriou and A. Koliadima, *FEMS Conference on Microbiology*, 30 June – 2 July, Belgrade, Serbia (2022).
50. Amplicon and shotgun metagenomics to unravel the microbiome of the Greek cheese Sfela. O. Tshipidou, A. Slavko, J. Kapos, M. Papadelli, and K. Papadimitriou *FEMS Conference on Microbiology*, 30 June – 2 July, Belgrade, Serbia (2022).
51. A primary investigation of the microbial ecosystem of the Greek PDO cheese Sfela and Sfela touloumotiri. N. Tsougou, O. Tshipidou, A. Slavko, J. Kapos, M. Papadelli. and K. Papadimitriou, *27th International ICFMH Conference, Food Micro 2022, Next Generation Challenges in Food Microbiology*, 28-31 August, Athens, Greece (2022).
52. In silico meta-analysis of the current peptidome datasets related to yogurt fermentation. M.C. Kafentzi, N. Tsougou, N. Papandreou, V. Ikonmidou, J. Kapos, M. Papadelli and K. Papadimitriou, *27th International*

ICFMH Conference, Food Micro 2022, Next Generation Challenges in Food Microbiology, 28-31 August, Athens, Greece (2022).

53. A meta-analysis of the wine proteome and peptidome deriving from must fermentation microorganisms and beyond. D. Pavlidis, A. Sakellaris, J. Stathas, M.C. Kafentzi, N. Tsouggou, N. Papandreou, V. Ikonomidou, M. Papadelli, J. Kapos, and K. Papadimitriou, *27th International ICFMH Conference, Food Micro 2022, Next Generation Challenges in Food Microbiology*, 28-31 August, Athens, Greece (2022).

54. Surface characterization of hydrocolloids of plant origin by determining physicochemical parameters as a function of time by inverse gas chromatography. P. Katsou, K. Papadimitriou, M. Papadelli, J. Kapos, A. Koliadima, *5th Food Structure and Functionality Symposium*, 18-21 September, Cork, Ireland (2022).

55. An investigation of the microbial ecosystem of industrial Greek PDO cheese Sfela and the artisanal Sfela touloumotiri and Xerosfeli. K. Papadimitriou, N. Tsouggou, O. Tsipidou, A. Slavko, V. Pemaj, M. Papadelli, J. Kapos, A. Koliadima *4th International Conference on Applied Microbiology and Beneficial Microbes*, 7-8 November, Paris, France (2022).

56. Kinetic Study of Cells Proliferation of Yeast Strains Isolated from the Region of Peloponnese. J. Kapos, M. Papadelli, K. Papadimitriou, L. Farmakis, K. Moschovitis, A. Koliadima, *2nd Global Summit on Food Science and Technology*, 23-25 March, Rome, Italy (2023).

57. Application of Metagenomics to Study the Microbiome of White Brined Cheeses. K. Papadimitriou, M. Papadelli, A. Slavko, J. Kapos, *2nd Global Summit on Food Science and Technology*, 23-25 March, Rome, Italy (2023).

58. Metagenomic Analysis in Supermarket Brines of Table Olives Disclose Microbial Composition and Support Next-Generation Microbiological Risk Assessment. D. Pavlidis, K. Panousopoulos, M. Ch. Kafentzi, M. Papadelli, K. Papadimitriou, A. Koliadima, J. Kapos, *IAFP'S European Symposium on Food Safety*, 3-5 May, Aberdeen, Scotland (2023).

59. Sfela, a Greek PDO Cheese and its Artisanal Variants: A First Study of their Microbial Composition and Safety as Assessed by Amplicon Sequencing and Shotgun Metagenomics. N. Tsouggou, O. Tsipidou, A. Slavko, A. Koliadima, J. Kapos, M. Papadelli, K. Papadimitriou, *IAFP'S European Symposium on Food Safety*, 3-5 May, Aberdeen, Scotland (2023).

60. Assessment of the Microbial Ecosystem of the Greek PDO Cheese Anevato with Metagenomic Analysis. M. Govari, D. Tsoliakou, M. Gkerekou, P. Skandamis, J. Kapos, K. Papadimitriou, M. Papadelli, *IAFP'S European Symposium on Food Safety*, 3-5 May, Aberdeen, Scotland (2023).

61. Assessment of the microbiota of table olives brines at retail through MALDI-TOF MS and shotgun metagenomics. M. Ch. Kafentzi, D. Pavlidis, A. Tsoungos, K. Panousopoulos, M. Papadelli, A. Koliadima, J. Kapos, K. Papadimitriou, *1ST Forum on Fermented Foods – 25-26 May, Lyon, France* (2023).

62. The microbial ecosystem of the Greek PDO cheese Anevato determined by metagenomic analysis. M. Govari, D. Tsoliakou, M. A. Gkerekou, P. N. Skandamis, J. Kapos, M. Papadelli, K. Papadimitriou, *FEMS Conference on Microbiology*, 9-13 July, Hamburg, Germany (2023).

63. Evaluation of the Microbial Composition and Safety Evaluation of Greek PDO Cheese Sfela and its Artisanal Variants. N. Tsouggou, O. Tsipidou, A. Slavko, M. Ch. Kafentzi, A. Koliadima, M. Papadelli, K. Papadimitriou, J. Kapos, *FEMS Conference on Microbiology*, 9-13 July, Hamburg, Germany (2023).

64. Supplementation of cheeses with non-starter lactic acid bacteria by the addition of traditional animal rennets. D.E. Pavlidis, M. Papadelli, J. Kapos, K. Papadimitriou, *FEMS Conference on Microbiology*, 9-13 July, Hamburg, Germany (2023).
65. Implications of the quality of table olive brines in supermarkets assessed by metagenomic analysis. K. Papadimitriou, D. Pavlidis, K. Panousopoulos, M.Ch. Kafentzi, A. Koliadima, M. Papadelli and J. Kapos, *ACS FALL 2023, Harnessing the Power of Data*, 13-17 August, San Francisco, CA, USA (2023).
66. Capturing the quality and functional characteristics of the Greek PDO Cheese Anevato through its microbiome. K. Papadimitriou, M. Govari, D. Tsoliakou, M.A. Gkerekou, P. Skandamis, M. Papadelli, J. Kapos, *ACS FALL 2023, Harnessing the Power of Data*, 13-17 August, San Francisco, CA, USA (2023).
67. Studying the microbiome and the volatile profile of the Greek PDO cheese Sfela. N. Tsougou, A. Slavko, J. Kapos, M. Papadelli and K. Papadimitriou *14th Lactic Acid Bacteria Symposium*, 26 August – 01 September, Egmond aan Zee, The Netherlands (2023).
68. Assessment of the Microbial Ecosystem of the Greek PDO Cheese Anevato with Metagenomics. M. Govari, D. Tsoliakou, M.A. Gkerekou, P.N. Skandamis, J. Kapos, K. Papadimitriou and M. Papadelli *14th Lactic Acid Bacteria Symposium*, 26 August – 01 September, Egmond aan Zee, The Netherlands (2023).
69. A study of the lactic acid bacteria community of the Nemea PDO wine (cv. “Agiorgitiko”). A. K. Sakellaris, I. Stathas, A. Koliadima, M. Papadelli, J. Kapos and K. Papadimitriou, *14th Lactic Acid Bacteria Symposium*, 26 August – 01 September, Egmond aan Zee, The Netherlands (2023).
70. Microbial diversity in table olive brines assessed through next generation sequencing and culture-based approaches. A.Tsougou, D. Pavlidis, K. Panousopoulos, M. Papadelli, J. Kapos and K. Papadimitriou, *14th Lactic Acid Bacteria Symposium*, 26 August – 01 September, Egmond aan Zee, The Netherlands (2023).
71. Microbial diversity in lactic acid bacteria coming from traditional animal rennets. K. Papadimitriou, D.E. Pavlidis, M. Papadelli, J. Kapos, *14th Lactic Acid Bacteria Symposium*, 26 August – 01 September, Egmond aan Zee, The Netherlands (2023).
72. Metagenomics analysis of artisanal cheeses: importance for sustainable development and food security in the face of climate change. K. Papadimitriou, A. Slavko, J. Kapos, *Trends in microbial solutions for sustainable agriculture*, 13-15 September, Belgrade, Serbia (2023).
73. Influence of different oils and preparation techniques on the physicochemical properties of oil in water nanoemulsions. A.Tsougou, P. Katsou, M. Papadelli, K. Papadimitriou, J. Kapos, A. Koliadima, *3rd Food Chemistry Conference*, 10-12 October, Dresden, Germany (2023).
74. Application of Machine Learning Algorithms on FT-IR and NIR Spectra for the Discrimination of the Geographical Origin of Greek Olive Oils. K.V. Dalakleidi, I. Theodoropoulou, M. Papadelli, K. Papadimitriou, J. Kapos, *3rd Food Chemistry Conference*, 10-12 October, Dresden, Germany (2023).
75. Characterization of the microbiome and in silico metabolome of certain traditional Greek cheeses. A. Slavko, M. Papadelli, J. Kapos, K. Papadimitriou, *3rd Food Chemistry Conference*, 10-12 October, Dresden, Germany (2023).
76. Discrimination of the Geographical Origin of various agricultural products by applying Machine Learning Algorithms on data produced from different spectroscopic techniques. J. Kapos, K. Papadimitriou, K.V. Dalakleidi, I. Theodoropoulou, A. Koliadima, M. Papadelli, *ACS Spring 2024 Many Flavors of Chemistry*, 17-21 March New Orleans, USA (2024).

77. Multi-omics approaches to characterize the microbiota of artisanal fermented foods and wines. K. Papadimitriou, M. Papadelli, J. Kaposos. From biotechnology to human and planetary health. XIII Congress of Microbiologists of Serbia with International Participation Mikromed Regio 5 UMS Series 24, 4–6 April, Belgrade (2024).
78. Exploring Microbial Diversity Of Small/Homemade Scale White Brined Cheeses Employing Amplicon Sequencing And Shotgun Metagenomics. N. Tsouggou, A. Slavko, M. Tsigkrimani, O. Tshipidou, M. Papadelli, P. Skandamis, J. Kaposos and K. Papadimitriou, IAFP European Symposium on Food Safety, 30 April–02 Μαΐου, Geneva Switzerland (2024).
79. Studying Artisanal White Brined Cheeses with a Multiomics Approach. K. Papadimitriou, N. Tsouggou, A. Slavko, P. N. Skandamis, M. Papadelli, J. Kaposos. The IDF Cheese Science & Technology Symposium, 4-6 June Bergen, Norway (2024).
80. Microbial profile of Greek protected designation of origin Anevato cheese identified by culturomics, metataxonomics and shotgun metagenomics. M. Govari, D. Tsoliakou, A. Gounadaki, A. Slavko, M. Gkerekou, J. Kaposos, M. Papadelli, P. Skandamis, K. Papadimitriou, 28th ICFMH International Conference, Food Micro 2024, 8-11 July, Burgos Spain (2024).
81. Microbial diversity of different greek table olive varieties investigated through shotgun metagenomics and molecular techniques. D. Pavlidis, K. Panousopoulos, A. Tsoungos, M. Papadelli, J. Kaposos, K. Papadimitriou, 28th ICFMH International Conference, Food Micro 2024, 8-11 July, Burgos Spain (2024).
82. The microbiome of nemea and mantinea protected designation of origin wines: a shotgun metagenomics and a culturomics approach. A. K. Sakellaridis, I. Stathas, D. Pavlidis, M. Ch. Kafentzi, A. Koliadima, M. Papadelli, J. Kaposos, K. Papadimitriou, 28th ICFMH International Conference, Food Micro 2024, 8-11 July, Burgos Spain (2024).
83. Impact of Oil Type and Concentration on Nanoemulsion Stability and Droplets' Size. D. Giannopoulou, P. Katsou, M. Papadelli, K. Papadimitriou, A. Koliadima, J. Kaposos 11th International Conference on Structural Analysis of Advanced Materials 06-10 October, Protaras (Paralimni), Cyprus (2024).
84. A multi-omics approach to study different Greek PDO fermented foods and wines. M. Papadelli, J. Kaposos, K. Papadimitriou. *Pimento 2nd Forum on Fermented Foods*, Malaga, Spain (2025).
85. Establishing a mini cheese system for monitoring the fermentation and quality of white brine cheese. V. Pemaj, M. Papadelli, J. Kaposos, K. Papadimitriou. *Pimento 2nd Forum on Fermented Foods*, Malaga, Spain (2025).
86. Synthesis and Characterization of Copper and Magnesium Oxide Nanoparticles via Environmentally Friendly Methods. N. Petrou, D. Giannopoulou, J. Kaposos, A. Koliadima, 12th International Conference on Structural Analysis of Advanced Materials 15-18 September, Brasov Romania (2025).
87. Plant-Origin Hydrocolloids: Extraction, Purification, and Structural Insights via Chromatographic Techniques. P. Katsou, J. Kaposos, A. Koliadima, 12th International Conference on Structural Analysis of Advanced Materials 15-18 September, Brasov Romania (2025).
88. Exploratory Analysis Indicates That Changes In Stool Short-Chain And Branched-Chain Fatty Acids Levels May Serve As Objective Marker Of Successful Dietary Intervention Of Irritable Bowel Syndrome Symptoms. A. Kasti, D.E. Pavlidis, K. Katsas, M. Nikolakaki, K. Papadimitriou, J. Kaposos, K. Triatafyllou. 33rd United European Gastroenterology Week 4-7 October, Berlin Germany (2025). *United European Gastroenterology Journal*: Volume 13, Issue S8, p. 1172 (2025).

E. Participations in national conferences

1. Determination of gas diffusion coefficients in liquids by reversed flow gas chromatography. J. Kapos, *Three-Day Seminar of Postgraduate Students' Research Activities*, Institute of Physical Chemistry, N.C.S.R. "DEMOKRITOS". Athens (1988).
2. Hydrogenation of Ethylene on Zinc Oxide. A. Kalantzopoulos, F. Roubani-Kalantzopoulou, J. Kapos and N. A. Katsanos, *4th Panhellenic Symposium on Catalysis*, Papingo, Greece (1995).
3. Characterization of calcific deposits in the aortic valve. D. Mavrilas, J. Kapos, B. Mikroulis, C. Lolas, P.G. Koutsoukos, Y. Missirlis, *XX Panhellenic Surgery Congress*, Athens, (1996).
4. Study of calcification of bioprosthetic valves in vitro and in vivo in an animal model. D. Mavrilas, A. Apostolaki, Y. Missirlis, D. Perdakis, E. Koletsis, D. Dougenis, M. Melachrinou, J. Kapos, P.G. Koutsoukos, *2nd Panhellenic Congress of Thoracic–Cardiac–Vascular Surgery*, 20–23 November, Thessaloniki (1997).
5. Comparative study of calcific deposits in human and bioprosthetic heart valves. D. Mavrilas, A. Apostolaki, Y. Missirlis, D. Mikroulis C. Lolas, J. Kapos, P.G. Koutsoukos, *2nd Panhellenic Congress of Thoracic–Cardiac–Vascular Surgery*, 20–23 November, Thessaloniki (1997).
6. Hydrogenation of 1-Butene with a nickel catalyst. V. Siokos, S. Margariti, F. Roubani-Kalantzopoulou, J. Kapos and N. A. Katsanos, *6th Panhellenic Symposium on Catalysis*, 3–4 November, Delphi (2000).
7. Study of the relationship between blood alcohol concentration and breath alcohol. Ch. Christodoulis, J. Kapos, Th. Sabbidis, *2nd Panhellenic Congress of Forensic Medicine and Toxicology*, 24–26 November, University of Piraeus (2000).
8. Entropy of gas adsorption on heterogeneous solid surfaces. N.A. Katsanos, N. Bakaoukas, J. Kapos, A. Koliadima, *20th Panhellenic Chemistry Conference*, 20–23 September, Ioannina (2005).
9. Kinetic study of *Saccharomyces cerevisiae* cell growth in the presence and absence of a suitable immobilization substrate using the single-phase centrifugal field chromatography technique. G. Lainioti, L. Farmakis, J. Kapos, A. Koliadima, G. Karaiskakis, *2nd Panhellenic Conference of Biotechnology and Food Technology*, 29–31 March, Athens (2007).
10. Study of particle size of thermally processed cow's milk by sedimentation field flow fractionation. V. Raikos, L. Farmakis, J. Kapos, A. Koliadima, G. Karaiskakis, *Panhellenic Scientific Conference on Milk and Dairy Products*, 9–10 October, Athens (2008).
11. Development of a methodology for determination of fumonisins in commercial wines S. Agriopoulou, A. Taka, V. Evgenioti, J. Kapos, *26th Conference of the Hellenic Society for the Science of Fruits and Vegetables*, 15–18 October, Kalamata (2013).
12. Evaluation of the microbial ecosystem of the Greek PDO cheese Anevato from Grevena region with metagenomics. M. Govari, M. Papadelli, D. Tsoliakou, M. Gkerekou, P.N. Skandamis, J. Kapos and K. Papadimitriou, *15^o Panhellenic Veterinary Conference*, 4-6 Νοεμβρίου, Αθήνα (2022)
13. An insight into the microbiome of Greek table olives coming from different cultivars at retail. A. Tsoungos, D. Pavlidis, K. Panousopoulos, V. Pemaj, I. Theodoropoulou, M. Papadelli, J. Kapos and K. Papadimitriou, *72nd Annual Conference of the Hellenic Society of Biochemistry and Molecular Biology*, 2-4 Δεκεμβρίου Patras (2022).
14. A primary investigation of the microbial ecosystem of the Greek PDO cheese Sfela, Sfela touloumotiri and Xerosfeli. K. Papadimitriou, N. Tsouggou, O. Tshipidou, A. Slavko, V. Pemaj, J. Kapos and M. Papadelli,

- 72nd Annual Conference of the Hellenic Society of Biochemistry and Molecular Biology, 2-4 Δεκεμβρίου, Patras (2022).
15. Bioactivity in fermented foods: an in silico study of the peptides of yogurt and wine. A. Sakellaridis, J. Stathas, N. Tsouggou, M. Kafentzi, D. Pavlidis, J. Kapolos, M. Papadelli and K. Papadimitriou, 72nd Annual Conference of the Hellenic Society of Biochemistry and Molecular Biology, 2-4 Δεκεμβρίου, Patras (2022).
16. Metabolomic analysis of quality characteristics of meat. M. Govari, D. Tsoliakou, A. Slavko, E.H. Drosinos, P.N. Skandamis, J. Kapolos, K. Papadimitriou and M. Papadelli, 7th Panhellenic Conference of Meat and Meat Products, 3-5 February, Thessaloniki (2023).
17. Analyzing artisanal fermented foods from the Peloponnese region: A Multi-Omics approach. K. Papadimitriou¹, M. Papadelli, J. Kapolos, 73rd Annual Conference of the Hellenic Society of Biochemistry and Molecular Biology, 1-3 December, Athens (2023).
18. Evaluation of the Greek PDO Anevato cheese with metagenomics and volatolomics. M. Govari, M. Papadelli, D. Tsoliakou, M. Gkerekou, P. Skandami, J. Kapolos, K. Papadimitriou, 10th International Conference Microbiokosmos, 30 November-2 December, Larissa (2023).
19. Assessment of the microbiota of industrial dry sourdoughs through MALDI-TOF and metagenomics. M. Ch. Kafentzi, M. Papadelli, J. Kapolos, K. Papadimitriou, 10th International Conference Microbiokosmos, 30 November-2 December, Larissa (2023).
20. Beneficial effects of high phenolic extra virgin olive oil on metabolic health: preliminary results of a randomized-controlled trial. K. Liva, A. Panagiotopoulos, A. Vitali, S. Zioulis, K. Argyri, J. Kapolos, K. Gkatzionis, A. Gkioxari, 2nd International Conference of Nutritional Sciences and Dietetics – ICONSD 2024, 11-13 October, Thessaloniki (2024).
21. Alterations in fecal microbiome and fatty acid profiles in patients with irritable bowel syndrome (IBS) following two dietary interventions. A. Kasti, K. Katsas, D. Pavlidis, D. Vougiouklaki, M. Stylianakis, K. Petsis, M. Nikolaki, D. Chouchoula, K. Papadimitriou, J. Kapolos, K. Triantafyllou, 44th Panhellenic Congress of Gastroenterology, 28 November - 1 December, Athens (2024).
22. A multi-omics approach to investigate the microbial diversity and volatile profiles of natural black Kalamata table olives. K. Papadimitriou, A. Tsoungos, M. Papadelli, J. Kapolos, 74nd Annual Conference of the Hellenic Society of Biochemistry and Molecular Biology, 13-15 December, Thessaloniki (2024).
23. Transcriptomic analysis of the bacterium *Listeria monocytogenes* during its growth in milk. V. Pemaj, A. Slavko, M. Gkerekou, K. Valourdos, J. Kapolos, E. Drosinos, M. Papadelli, P. Skandamis, K. Papadimitriou, 74nd Annual Conference of the Hellenic Society of Biochemistry and Molecular Biology, 13-15 December, Thessaloniki (2024).
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G. Alternative Teaching Material

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