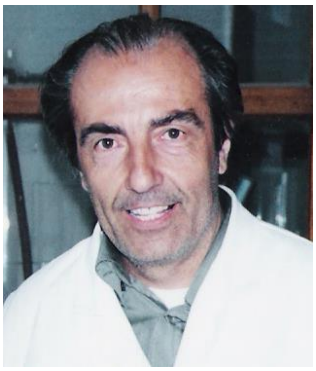

Βιογραφικό Σημείωμα

Ονοματεπώνυμο **Τριαντάφυλλος Ρουκάς**

Θέση **Καθηγητής**

Ταχυδρομική Διεύθυνση **Αριστοτέλειο Πανεπιστήμιο Θεσσαλονίκης**
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Σπουδές

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4. Διδακτορικό Δίπλωμα στη Βιοτεχνολογία Τροφίμων, Τμήμα Γεωπονίας, Αριστοτέλειο Πανεπιστήμιο Θεσσαλονίκης, 1990

Ερευνητικά Ενδιαφέροντα

Βιοτεχνολογία τροφίμων. Βιομηχανικές ζυμώσεις. Βιοδιεργασίες. Συστήματα ζυμώσεων (στερεά ζύμωση, ασυνεχής και συνεχής ζύμωση βυθού). Ζυμωτήρες αναδεύσεως. Βιοαντιδραστήρες στήλης. Ακινητοποιημένα ένζυμα και ακινητοποιημένα κύτταρα μικροοργανισμών. Βιοχημική μηχανική. Παραγωγή προϊόντων με τη χρησιμοποίηση μικροοργανισμών (αλκοόλη, οργανικά οξέα, πολυσακχαρίτες, ένζυμα, βιταμίνες, αμινοξέα, καροτένια).

Διδάσκει: Βιοδιεργασίες στην Επιστήμη Τροφίμων και Αναλυτική Χημεία στους προπτυχιακούς φοιτητές του Τομέα Επιστήμης και Τεχνολογίας Τροφίμων του τμήματος Γεωπονίας.

Βιογραφικό σημείωμα

Ο Τριαντάφυλλος Ρουκάς είναι πτυχιούχος του Τμήματος Γεωπονίας του ΑΠΘ (κατεύθυνση Επιστήμης και Τεχνολογίας Τροφίμων, 1978) και του Τμήματος Χημείας του ΑΠΘ (1982). Πήρε το μεταπτυχιακό δίπλωμα στην Επιστήμη Τροφίμων και Μικροβιολογία (M.Sc in Food Science and Microbiology) από το Πανεπιστήμιο Strathclyde της Μεγ. Βρετανίας το 1987 και το διδακτορικό δίπλωμα από το Τμήμα Γεωπονίας του ΑΠΘ (κατεύθυνση Επιστήμης και Τεχνολογίας Τροφίμων) το 1990. Υπήρξε επισκέπτης ερευνητής στο τμήμα Χημικών Μηχανικών του Πολυτεχνείου του Μονάχου (Germany) και του Πανεπιστημίου Washigton, Seattle, USA. Δίδαξε τα μαθήματα Βιοδιεργασίες στην Επιστήμη Τροφίμων, Βιοχημεία Τροφίμων, Μοριακή Βιολογία στην Επιστήμη Τροφίμων, Αναλυτική Χημεία και Προχωρημένα Μαθήματα Βιοτεχνολογίας Τροφίμων στους προπτυχιακούς και μεταπτυχιακούς φοιτητές του Τομέα Επιστήμης και Τεχνολογίας Τροφίμων του Τμήματος Γεωπονίας. Έγραψε τρία βιβλία (μοναδικός συγγραφέας), δύο αυτοδύναμα chapters και ένα αυτοδύναμο review στο αντικείμενο των Βιοδιεργασιών και της Βιοχημικής Μηχανικής. Έχει επιβλέψει την εκπόνηση τριών διδακτορικών διατριβών και πέντε μεταπτυχιακών διατριβών. Δημοσίευσε περισσότερες από 74 ερευνητικές εργασίες στο αντικείμενο των βιοδιεργασιών και της βιοχημικής μηχανικής από τις οποίες 20 μοναδικός συγγραφέας και 2 πατέντες. Έχει περισσότερες από 4000 αναφορές και h-index 39 (Google Scholar). Τα ερευνητικά του ενδιαφέροντα είναι στα αντικείμενα των βιοδιεργασιών και της βιοχημικής μηχανικής.

Δημοσιεύσεις σε διεθνή περιοδικά

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Πατέντες

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