

EUGENIOS AKIS KATSANIDIS

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Education:

Ph.D., Department of Food Science and Nutrition,
University of Minnesota, MN, USA, 2000.

M.Sc., Department of Food Science and Nutrition,
University of Minnesota, MN, USA, 1995.

B.Sc., Department of Food Science and Technology,
Aristotle University of Thessaloniki, Greece, 1992.

Professional Experience:

(1/2024 - ...) **Professor**, Dept. of Food Science and Technology, School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki, Greece.

(9/2018 - 1/2024) **Associate Professor**, Dept. of Food Science and Technology, School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki, Greece.

(9/2012 - 8/2018) **Assistant Professor**, Dept. of Food Science and Technology, School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki, Greece.

(9/2005 - 9/2012), **Lecturer**, Dept. of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece.

(11/2003 - 6/2005), **Adjunct Professor (part-time)**, Department of Food Technology, Technological Institute of Thessaloniki, Greece.

(11/2002 - 8/2005), **Lecturer (part-time)**, Aristotle University of Thessaloniki, Greece.

(10/2003 - 9/2005), **R&D manager**, PELEKAN (Pelco) Food Industry, Thessaloniki, Greece.

(6/1999 - 9/2001), **Product Scientist II**, The Pillsbury Company, Minneapolis, MN, USA.

(8/1992 - 5/1999), **Research Assistant**, Department of Food Science and Nutrition, University of Minnesota, USA.

(8/1992 - 5/1999), **Independent consultant** with several US companies, including Pillsbury, Lloyd's Food Products, Gold'n Plump, Ambassador Foods, Worthington Foods and Pacific Grain.

Continuing**Education:**

(2013) Training at Wageningen University (The Netherlands) under the Erasmus Life-long learning program

(2003) "Inspection of HACCP Systems" (32 hrs seminar, certified by the Greek Certification Board, ESYD).

(2001) "Flour and Dough Technology Conference" (2-day seminar).

(2001) "Advanced Techniques for Multivariable Experimental Design" (2-day seminar).

(2000) "Multivariable Experimental Design" (2-day seminar).

(2000) "Managing for Effective Performance" (3-day seminar).

(1999) "Extrusion Workshop" by the Northern Crops Institute, ND.

(1991) Seminar on "Financial Management - Food Marketing" by the Greek Management Association (50 hrs).

(1991) Seminar on "Turbo Pascal" by the Greek Management Association (60 hrs).

(1991) Seminar on "Lotus 1-2-3" by the Greek Management Association (30 hrs).

(1990) Seminar on "Basic Principles of Management" by the Greek Management Association (50 hrs).

IT skills:

MS Windows, Linux, MS Office, Minitab, SPSS, OriginPro, Photoshop, internet

Languages:

Greek (native tongue), English

Teaching:**Aristotle University of Thessaloniki****Undergraduate Courses**

- 1) N317E, Meat-Seafood-Egg Technology (2005 - ...)
- 2) N311Y, Food Packaging (2011 - ...)
- 3) N420Y, Carcass and Meat Quality Assessment (2019 - 2021)
- 4) 532E, Models in Food Science (2006 - 2012)
- 5) 526Y / N303Y, Food Analysis (2007 - 2012)
- 6) 541Y, Oenology – Alcoholic Beverages (Lab., 2005 – 2008)

Graduate Courses

- 1) FSN103, Food Process Design (2018 - ...)
- 2) NTP112E, Shelf-Life Determination (2019 - ...)
- 3) NTP102, Food Chemistry and Nutrition (2019 - ...)
- 4) NTP103, Processing and Nutritive Value of Foods (2019 - ...)

- 5) NTP105, Food Law I (2019 - ...)
- 6) NTP106, Food Law II (2019 - ...)
- 7) TXN701, Advanced Food Chemistry and Biochemistry (2005 - 2016)
- 8) TXN704, New Food Product and Process Development (2005 - 2018)
- 9) TXN710, Determination of Packaging Needs and Shelf-Life of Foods (2009 - 2018)
- 10) FSN104, Special Topics in Food Science (2018 - ...)

Mediterranean Agronomic Institute of Chania (M.A.I.Ch.)

Graduate Courses

- 1) Food Product Development & Predictive Modeling of Food Quality (2008-2010)
- 2) Food Product Development & Predictive Modeling of Food Quality (2004-2006)

Research supervision

Post-Doc supervision

Zampouni, K. (2024 - ...)
Dimakopoulou-Papazoglou, D. (2019 - ...)

Ph.D. supervision

Zampouni, K. (2023)
Dimakopoulou-Papazoglou, D. (2019)

M.Sc. supervision (17 completed & 2 on-going)

Agrafioti, P.; Chatzikyriakidou, K.; Panagiotopoulou, E.; Antonopoulou, A.; Adamidou, S.; Michailidou, M.; Soniadis, A.; Zampouni, K.; Kasalia, E.; Kanelaki, E.; Sdrolia V.; Siachou, C.; Martinakos, I.; Kasiouras, G.; Giannakaki, F.; Demiris, A.; Melliou, E.; Morfidou, D., Evreniadou, E.

Administrative Experience:

- Head of the Department of Food Science and Technology, School of Agriculture, Aristotle University of Thessaloniki (2025 - ...)
- Head of the Doctoral Studies Committee of the School of Agriculture, Aristotle University of Thessaloniki (2024 - ...)
- Member of the Administrative Committee of the Aristotle University of Thessaloniki for the “Pan European Seal” program (2021 - ...)
- Member of the General Assembly of the School of Agriculture, Aristotle University of Thessaloniki (2008 - 09, 2010 - 12, 2013 - ...)
- Director of the Graduate Program “Food Law” (2019 - 2023)
- Head of the Laboratory of Oenology and Alcoholic Beverages (2018 - 2021)

- Member of the Graduate Studies Committee of the School of Agriculture, Aristotle University of Thessaloniki (2022 - 2023)
- Member of the Committee of Academic Affairs and Programming of the School of Agriculture, Aristotle University of Thessaloniki, as a representative of the Department of Food Science and Technology (2014 - 2022)

Research Programs:

As Project Coordinator

1. **2025**, "*Development of educational resources and laboratory activities in food science*". (Research Committee Project #: 13871). MainSys SA.
2. **2025**, "*foodigIT: computational FOOD science and DIGital Transformation ERA Chair programme*". (Research Committee Project #: 11722). European Research Executive Agency, HORIZON-WIDERA-2023-TALENTS-01-01, Project Number: 101184578.
3. **2023**, "*Interplay between Antimicrobial Resistance and Food-related stresses at Individual cell level*". (Research Committee Project #: 74947). Hellenic Foundation for Research and Innovation (H.F.R.I.) Project Number: 015391.
4. **2020**, Title: "*Innovation Coupon of Provil SA*" (Innovation Coupon KME5-0061400; Research Committee Project #: 71973).
5. **2020**, Title: "*Design of innovative oleogel systems with optimized characteristics for animal fat substitution in food products*" (Research Committee Project #: 93671) Hellenic Foundation for Research and Innovation (H.F.R.I.) under the "First Call for H.F.R.I. Research Projects to support Faculty members and Researchers and the procurement of high-cost research equipment grant" (Project Number: 3601)
6. **2017**, Title: "*Cured meat products analysis*" (Research Committee Project #: 95588).
7. **2016**, Title: "*Research for the development of fermented meat products containing olive oil*" (Research Committee Project #: 93807).
8. **2015**, Title: "*Nutritional labeling of olive food products*" (Research Committee Project #: 92142).
9. **2014**, Title: "*Nutritional labeling of traditional foods*" (Research Committee Project #: 91947).
10. **2014**, Title: "*Shelf-life determination of seafood products*" (Research Committee Project #: 91674).
11. **2010**, Title: "*Development of novel seafood products*" (Research Committee Project #: 85260).
12. **2010**, Title: "*Determination of nutritive value of novel seafood products*" (Research Committee Project #: 84162).
13. **2009**, Title: "*Production of fresh, novel fruit jams*" (Innovation Coupon 95064916-02-000120; Research Committee Project #: 84540).

As participating researcher

14. **2020**, "*An interlinked digital platform for Food Integrity and Traceability of relevant MEDiterranean supply chains*". Partnership for Research and Innovation in the Mediterranean Area (PRIMA) Grant Agreement number: [1932], Project MEDIFIT.

15. **2019**, «*New natural ingredients as food flavors – research and evaluation*» (Research Committee Project #: 98647).
16. **2018**, Title: “*Research Infrastructure on Food Bioprocessing Development and Innovation Exploitation – Food Innovation RI*” (MIS 5027222), which is implemented under the Action “Reinforcement of the Research and Innovation Infrastructure”, funded by the Operational Programme "Competitiveness, Entrepreneurship and Innovation" (NSRF 2014-2020) and co-financed by Greece and the European Union (European Regional Development Fund).
17. **2017**, Title: “*Research infrastructure for the enhancement of innovation and the production of high quality products with reduced environmental footprint along the whole agri-food chain*” Code OPS 5010580, Operational Program “Central Macedonia 2014-2020”.
18. **2011**, Title: “*Development, mathematical modeling and optimal design of non-thermal technologies for processing, packaging, distribution and storage of safe high quality food products*”. Operational Program "Education and Lifelong Learning" of the National Strategic Reference Framework (NSRF) - Research Funding Program: THALES: Reinforcement of the interdisciplinary and/or inter-institutional research and innovation.

Research Interests:

- Development of novel processing and preservation technologies for meat and seafood products aiming at quality optimization.
- New food product development and determination of shelf-life of food.
- Design of innovative lipid-structuring systems for animal fat substitution.
- Food packaging and interactions between packaging materials and food products.
- Functionality of bioactive compounds in the food matrix.

Publications in SCI scientific journals:

1. Zampouni, K., Salamandrakis, T., Biza, T., Moschakis, T. and **Katsanidis, E.** (2026). Formulation and characterization of edible bigel inks for structuring fat alternatives in 3D-printed foods. *Gels*, 12: 254, DOI: [10.3390/gels12030254](https://doi.org/10.3390/gels12030254)
2. Dimakopoulou-Papazoglou, D., Zampouni, K. and **Katsanidis, E.** (2025). Natural waxes as gelators in edible structured oil systems: a review. *Gels*, 11: 656, DOI: [10.3390/gels11080656](https://doi.org/10.3390/gels11080656)
3. Dimakopoulou-Papazoglou D., Serrano, S., Rodriguez, I., Ploskas, N., Koutsoumanis, K. and **Katsanidis, E.** (2025). FTIR spectroscopy combined with machine learning for the classification of Mediterranean honey based on origin. *Journal of Food Composition and Analysis*, 144: 107778, DOI: [10.1016/j.jfca.2025.107778](https://doi.org/10.1016/j.jfca.2025.107778)
4. Giannakaki, F., Dimakopoulou-Papazoglou, D., Zampouni, K., Moschakis, T. and **Katsanidis, E.** (2025). Design and characterization of bigels composed of agar, κ-carrageenan, candelilla

wax, and monoglycerides. *International Journal of Biological Macromolecules*, 308: 142422, DOI: [10.1016/j.ijbiomac.2025.142422](https://doi.org/10.1016/j.ijbiomac.2025.142422)

5. Dimakopoulou-Papazoglou, D., Zampouni, K., Moschakis, T. and **Katsanidis, E.** (2025). Novel plant-based bigels formulated with sunflower wax, monoglycerides, agar and κ-carrageenan. *Food Hydrocolloids*, 166: 111341, DOI: [10.1016/j.foodhyd.2025.111341](https://doi.org/10.1016/j.foodhyd.2025.111341)
6. Zampouni, K., Dimakopoulou-Papazoglou, D. and **Katsanidis, E.** (2024). Food-Grade Bigel Systems: Formulation, Characterization, and Applications for Novel Food Product Development. *Gels*, 10: 712, DOI: [10.3390/gels10110712](https://doi.org/10.3390/gels10110712)
7. Prodromidis, P., **Katsanidis, E.**, Biliaderis, C. and Moschakis, T. (2024). Effect of ultrasonication on microstructure, crystallization and rheological properties of mixed Monoglycerides and Tween 20 oleogel networks. *Food Engineering*, 382: 112191, DOI: [10.1016/j.jfoodeng.2024.112191](https://doi.org/10.1016/j.jfoodeng.2024.112191)
8. Zampouni, K., Sideris, N., Tsavdaris, E. and **Katsanidis, E.** (2024). On the structural and mechanical properties of mixed coconut and olive oil oleogels and bigels. *International Journal of Biological Macromolecules*, 268: 131942, DOI: [10.1016/j.ijbiomac.2024.131942](https://doi.org/10.1016/j.ijbiomac.2024.131942)
9. Dimakopoulou-Papazoglou, D., Zampouni, K., Prodromidis, P., Moschakis, T. and **Katsanidis, E.** (2024). Microstructure, Physical Properties, and Oxidative Stability of Olive Oil Oleogels Composed of Sunflower Wax and Monoglycerides. *Gels*, 10: 195, DOI: [10.3390/gels10030195](https://doi.org/10.3390/gels10030195)
10. Dimakopoulou-Papazoglou, D., Ploskas, N., Koutsoumanis, K. and **Katsanidis, E.** (2024). Identification of geographical and botanical origin of Mediterranean honeys using UV-vis spectroscopy and multivariate statistical analysis. *Journal of Food Measurement and Characterization*, DOI: [10.1007/s11694-024-02465-2](https://doi.org/10.1007/s11694-024-02465-2)
11. Prodromidis, P., **Katsanidis, E.**, Biliaderis, C. and Moschakis, T. (2024). Effect of Tween 20, emulsification temperature and ultrasonication intensity on structured emulsions with monoglycerides. *Food Hydrocolloids*, 151: 109772, DOI: [10.1016/j.foodhyd.2024.109772](https://doi.org/10.1016/j.foodhyd.2024.109772)
12. Zampouni, K., Filippou, A., Papadimitriou, K. and **Katsanidis, E.** (2024). Evaluation of bigel systems as potential substitutes to partially replace pork backfat in semi-dry sausages. *Meat Science*, 208: 109392, DOI: [10.1016/j.meatsci.2023.109392](https://doi.org/10.1016/j.meatsci.2023.109392)
13. Chatzikiyriakidou, K., Dimakopoulou-Papazoglou, D. and **Katsanidis, E.** (2023). Safety and quality attributes of fresh sardines (*Sardina pilchardus*) in storage scenarios imitating harvest-to-refrigerator conditions. *International Journal of Food Science and Technology*, 58: 6642-6651, DOI: [10.1111/ijfs.16780](https://doi.org/10.1111/ijfs.16780)
14. Dimakopoulou-Papazoglou, D., Ploskas, N., Serrano, S., Santos Silva, C., Valdramidis, V., Koutsoumanis, K. and **Katsanidis, E.** (2023). Application of UV-vis spectroscopy for the detection of adulteration in Mediterranean honeys. *European Food Research and Technology*, 249: 3043-3053, DOI: [10.1007/s00217-023-04347-1](https://doi.org/10.1007/s00217-023-04347-1)
15. Prodromidis, P., Biliaderis, C., **Katsanidis, E.** and Moschakis, T. (2023). Effect of Tween 20 on structure, phase-transition behavior and mechanical properties of monoglyceride oleogels. *Food Structure*, 38: 100345, DOI: [10.1016/j.foostr.2023.100345](https://doi.org/10.1016/j.foostr.2023.100345)
16. Dimakopoulou-Papazoglou, D., Giannakaki, F. and **Katsanidis, E.** (2023). Structural and physical characteristics of mixed-component oleogels: natural wax and monoglycerides interactions in different edible oils. *Gels*, 9: 627, DOI: [10.3390/gels9080627](https://doi.org/10.3390/gels9080627)
17. Siachou, C., Zampouni, K. and **Katsanidis, E.** (2023). Bigels as fat replacers in fermented sausages: physicochemical, microbiological, sensory and nutritional characteristics. *Gels*, 9: 340, DOI: [10.3390/gels9040340](https://doi.org/10.3390/gels9040340)

18. Zampouni, K., Mouzakis, C.K., Lazaridou, A., Moschakis, T. and **Katsanidis, E.** (2023). Physicochemical properties and microstructure of bigels formed with gelatin and κ -carrageenan hydrogels and monoglycerides in olive oil oleogels. *Food Hydrocolloids*, 140: 108636, DOI: [10.1016/j.foodhyd.2023.108636](https://doi.org/10.1016/j.foodhyd.2023.108636)
19. **Katsanidis, E.** and Zampouni K. (2023). Development of a novel steam distillation TBA test for the determination of lipid oxidation in meat products. *Foods*, 12: 359, DOI: [10.3390/foods12020359](https://doi.org/10.3390/foods12020359)
20. Kanelaki, A., Zampouni, K., Mourtzinis, I and **Katsanidis, E.** (2022). Hydrogels, oleogels and bigels as edible coatings of sardine fillets and delivery systems of rosemary extract. *Gels*, 8: 660, DOI: [10.3390/gels8100660](https://doi.org/10.3390/gels8100660)
21. Dimakopoulou-Papazoglou D., Lazaridou, A., Biliaderis, C. and **Katsanidis E.** (2022). Effect of Process Temperature on the Physical State of Beef Meat Constituents – Implications on Diffusion Kinetics during Osmotic Dehydration. *Food and Bioprocess Technology*, 15: 706-716. DOI: [10.1007/s11947-022-02778-4](https://doi.org/10.1007/s11947-022-02778-4)
22. Zampouni, K., Soniadis, A., Dimakopoulou-Papazoglou D., Moschakis, T., Biliaderis, C. and **Katsanidis, E.** (2022). Modified fermented sausages with olive oil oleogel and NaCl–KCl substitution for improved nutritional quality. *LWT-Food Science and Technology*, 158: 113172, DOI: [10.1016/j.lwt.2022.113172](https://doi.org/10.1016/j.lwt.2022.113172)
23. Zampouni, K., Soniadis, A., Moschakis, T., Biliaderis, C., Lazaridou, A. and **Katsanidis, E.** (2022). Crystalline microstructure and physicochemical properties of olive oil oleogels formulated with monoglycerides and phytosterols. *LWT-Food Science and Technology*, 154: 112815, DOI: [10.1016/j.lwt.2021.112815](https://doi.org/10.1016/j.lwt.2021.112815)
24. Vasilaki, A., Panagiotopoulou, E., Koupantsis, T., **Katsanidis, E.** & Mourtzinis I. (2021) Recent insights in flavor-enhancers: Definition, mechanism of action, taste-enhancing ingredients, analytical techniques and the potential of utilization. *Critical Reviews in Food Science and Nutrition*, 62(32): 9036-9052, DOI: [10.1080/10408398.2021.1939264](https://doi.org/10.1080/10408398.2021.1939264)
25. Dimakopoulou-Papazoglou D. and **Katsanidis E.** (2020). Osmotic Processing of Meat: Mathematical Modeling and Quality Parameters. *Food Engineering Reviews*, 12: 32-47. DOI: [10.1007/s12393-019-09203-1](https://doi.org/10.1007/s12393-019-09203-1)
26. Dimakopoulou-Papazoglou D. and **Katsanidis E.** (2019). Diffusion coefficients and volume changes of beef meat during osmotic dehydration in binary and ternary solutions. *Food and Bioprocess Technology*, 116: 10-19. DOI: [10.1016/j.fbp.2019.04.007](https://doi.org/10.1016/j.fbp.2019.04.007)
27. Dimakopoulou-Papazoglou D. and **Katsanidis E.** (2017). Effect of maltodextrin, sodium chloride, and liquid smoke on the mass transfer kinetics and storage stability of osmotically dehydrated beef meat. *Food and Bioprocess Technology*, 10(11): 2034-2045. DOI: [10.1016/j.fbp.2019.04.007](https://doi.org/10.1016/j.fbp.2019.04.007)
28. Moschakis T., Dergiade I., Lazaridou A., Biliaderis C.G. and **Katsanidis E.** (2017). Modulating the physical state and functionality of phytosterols by emulsification and organogel formation: application in a model yoghurt system. *Journal of Functional Foods*, 33: 386-395. DOI: [10.1016/j.jff.2017.04.007](https://doi.org/10.1016/j.jff.2017.04.007)
29. Kouzounis, D., Lazaridou, A. and **Katsanidis, E.** (2017). Partial replacement of animal fat by oleogels structured with monoglycerides and phytosterols in frankfurter sausages. *Meat Science*, 130: 38-46. DOI: [10.1016/j.meatsci.2017.04.004](https://doi.org/10.1016/j.meatsci.2017.04.004)
30. Dimakopoulou-Papazoglou D. and **Katsanidis E.** (2016). Mass transfer kinetics during osmotic processing of beef meat using ternary solutions. *Food and Bioprocess Technology*, 100: 560–569. DOI: [10.1016/j.fbp.2016.09.001](https://doi.org/10.1016/j.fbp.2016.09.001)

31. Panagiotopoulou E., Moschakis T. and **Katsanidis E.** (2016). Sunflower oil organogels and organogel-in-water emulsions (part II): implementation in frankfurter sausages. *LWT-Food Science and Technology*, 73: 351-356. DOI: [10.1016/j.lwt.2016.06.006](https://doi.org/10.1016/j.lwt.2016.06.006)
32. Moschakis T., Panagiotopoulou, E. and **Katsanidis, E.** (2016). Sunflower oil organogels and organogel-in-water emulsions (part I): microstructure and mechanical properties. *LWT-Food Science and Technology*, 73: 153-161. DOI: [10.1016/j.lwt.2016.03.004](https://doi.org/10.1016/j.lwt.2016.03.004)
33. Giavasis, I., Apostolopoulou, A., Deirmentzoglou, A. and **Katsanidis, E.** (2014). Combined hurdle effects of process parameters on biochemical, microbiological and sensory attributes of trout fillets. *Journal of Food Processing and Preservation*, 38: 466-476. DOI: [10.1111/j.1745-4549.2012.00795.x](https://doi.org/10.1111/j.1745-4549.2012.00795.x)
34. Rhoades, J., Kargiotou, C., **Katsanidis, E.**, and Koutsoumanis, K.P. (2013). Use of marination for controlling *Salmonella enterica* and *Listeria monocytogenes* in raw beef. *Food Microbiology*, 36(2): 248-253. DOI: [10.1016/j.fm.2013.06.010](https://doi.org/10.1016/j.fm.2013.06.010)
35. Chatzikyriakidou, K. and **Katsanidis, E.** (2012). Effect of liquid smoke dipping and packaging method on the keeping quality of raw and cooked chub mackerel (*Scomber japonicus*) fillets. *Journal of Aquatic Food Product Technology*, 21(5): 445-454. DOI: [10.1080/10498850.2011.608918](https://doi.org/10.1080/10498850.2011.608918)
36. Agrafioti, P.T. and **Katsanidis, E.** (2012). Effects of additives on the selected quality attributes and cooking yield of squid: modelling and optimisation. *International Journal of Food Properties*, 15(3):579–589. DOI: [10.1080/10942912.2010.494755](https://doi.org/10.1080/10942912.2010.494755)
37. Kargiotou, C., **Katsanidis, E.**, Rhoades, J., Kontominas, M. and Koutsoumanis, K. (2011). Efficacies of soy sauce and wine base marinades in controlling spoilage of fresh beef. *Food Microbiology*, 28(1): 158-163. DOI: [10.1016/j.fm.2010.09.013](https://doi.org/10.1016/j.fm.2010.09.013)
38. Tsoukalas, D.S., **Katsanidis, E.**, Marantidou, S. and Bloukas J.G. (2011). Effect of freeze-dried leek powder (FDLP) and nitrite level on processing and quality characteristics of fermented sausages. *Meat Science*, 87(2): 140-145. DOI: [10.1016/j.meatsci.2010.10.003](https://doi.org/10.1016/j.meatsci.2010.10.003)
39. **Katsanidis, E.** and Agrafioti, P.T. (2009). Application of organic acids for texture modification of octopus (*Octopus vulgaris*) muscle. *Journal of Texture Studies*, 40(6): 637-645. DOI: [10.1111/j.1745-4603.2009.00202.x](https://doi.org/10.1111/j.1745-4603.2009.00202.x)
40. Liaros, N.G., **Katsanidis, E.** and Bloukas, J.G. (2009). Effect of the ripening time under vacuum and packaging film permeability on processing and quality characteristics of low-fat fermented sausages. *Meat Science*, 83(4): 589-598. DOI: [10.1016/j.meatsci.2009.07.006](https://doi.org/10.1016/j.meatsci.2009.07.006)
41. **Katsanidis, E.** (2004). Impact of physical and chemical pretreatments on texture of octopus (*Eledone moschata*). *Journal of Food Science*, 69(7): S218-S221. DOI: [10.1111/j.1365-2621.2004.tb13626.x](https://doi.org/10.1111/j.1365-2621.2004.tb13626.x)
42. **Katsanidis E.**, Meyer D.C., Addis P.B., Yancey, E.J., Dikeman M.E., Tsiamyrtzes, P. and Pullen, M. (2003). Vascular infusion as a means to improve the antioxidant -prooxidant balance of beef. *Journal of Food Science*, 68: 1149-1154. DOI: [10.1111/j.1365-2621.2003.tb09616.x](https://doi.org/10.1111/j.1365-2621.2003.tb09616.x)
43. Dikeman, M.E., Hunt, M.C., Addis, P.B., Schoenbeck, H.J., Pullen, M., **Katsanidis, E.** and Yancey, E.J. (2003). Effects of postexsanguination vascular infusion of cattle with a solution of saccharides, sodium chloride, and phosphates or with calcium chloride on quality and sensory traits of steaks and ground beef. *Journal of Animal Science*, 81(1): 156-166. DOI: [10.2527/2003.811156x](https://doi.org/10.2527/2003.811156x)
44. Yancey, E.J., Dikeman, M.E., Addis, P.B., **Katsanidis, E.** and Pullen, M. (2002). Effects of vascular infusion with a solution of saccharides; sodium chloride; phosphates; and vitamins C, E, or both on carcass traits, Warner-Bratzler shear force, and palatability traits of steaks

and ground beef. *Journal of Animal Science*, 80(7): 1904-1910. DOI: [10.2527/2002.8071904x](https://doi.org/10.2527/2002.8071904x)

45. Yancey, E.J., Dikeman, M.E., Addis, P.B., **Katsanidis, E.** and Pullen, M. (2002). Effects of vascular infusion with a solution of saccharides, sodium chloride, and phosphates with or without vitamin C on carcass traits, Warner-Bratzler shear force, flavor profile, and descriptive attribute characteristics of steaks and ground beef from Charolais cattle. *Meat Science*, 60(4): 341-347. DOI: [10.1016/S0309-1740\(01\)00141-3](https://doi.org/10.1016/S0309-1740(01)00141-3)
46. Yancey, E.J., Hunt, M.C., Dikeman, M.E., Addis, P.B., and **Katsanidis, E.** (2001). Effects of postexsanguination vascular infusion of cattle with a solution of saccharides, sodium chloride, phosphates, and vitamins C, E, or C+E on meat display-color stability. *Journal of Animal Science*, 79(10): 2619-2626. DOI: [10.2527/2001.79102619x](https://doi.org/10.2527/2001.79102619x)
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1. **Katsanidis, E.** and Ho, P. (2024). Statistic for Sensory Science. In: “Statistics in Food and Biotechnology - From Theory to Practical Applications”, Schleining, G., Mannino, S., Suwannaporn, P. (eds.), Springer Nature Switzerland AG, p. 333-369.
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International Conference Proceedings:

1. Zampouni K., Biza T., Morfidou D., Moschakis T., **Katsanidis E.** (2025). Microstructural, textural and rheological properties of edible bigels designed for 3D food printing. *1st International On-Line Conference on Gels*, 3-5 December 2025, online (Poster presentation)
2. Zampouni K., Tsikoudis S., Biza T., Andriotis E., Moschakis T., **Katsanidis E.** (2025). Formulation and characterization of edible bigel inks for 3D food printing. *7th International Conference on Food Science & Technology*, 8-9 November 2025, Athens, Greece (Poster presentation)
3. Dimakopoulou-Papazoglou, D., Zampouni K., **Katsanidis, E.** (2025). Plant-based bigels composed of natural waxes, monoglycerides and gums. *7th International Conference on Food Science & Technology*, 8-9 November 2025, Athens, Greece (Poster presentation)
4. Zampouni K., Biza T., Papadatos D., **Katsanidis E.**, Dimitrellou D., Moschakis T. (2024). Microstructure and mechanical properties of yogurt products. *5th International Congress "Food Quality, Technology and Safety – FoodTech 2024"*, 16-18 October 2024, Novi Sad, Serbia (Poster presentation)
5. Zampouni K., Biza T., **Katsanidis E.**, Koliopoulou M., Moschakis T. (2024). Characterization and evaluation of nutrient-enhanced smoothies prepared with frozen fruits and vegetables. *5th International Congress "Food Quality, Technology and Safety – FoodTech 2024"*, 16-18 October 2024, Novi Sad, Serbia (Poster presentation)
6. Biza T., Zampouni K., **Katsanidis E.**, Dimitrellou D., Moschakis T. (2024) Optimization of the properties of cheese products with technologically advanced and innovative drying methods. *5th International Congress "Food Quality, Technology and Safety – FoodTech 2024"*, 16-18 October 2024, Novi Sad, Serbia (Poster presentation)
7. Biza T., Zampouni K., **Katsanidis E.**, Dimitrellou D., Moschakis T. (2024) Enhancing yogurt with freeze-dried bovine colostrum powder. *5th International Congress "Food Quality, Technology and Safety – FoodTech 2024"*, 16-18 October 2024, Novi Sad, Serbia (Poster presentation)

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10. Morellos, A., Pantazi, X.E., Dimakopoulou-Papazoglou, D. and **Katsanidis, E.** (2024). Multi-modal fusion with Machine Learning integrated approach for the investigation of honey adulteration. IEEE 2nd Conference on AgriFood Electronics (CAFE). 26 – 28 September 2024, Xanthi. DOI: <https://doi.org.10.1109/CAFE63183.2024.11069318>
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12. Giannakaki, F., Dimakopoulou-Papazoglou, D. and **Katsanidis, E.** (2024). Characterizing the microstructure and physical properties of bigels incorporating agar, κ-carrageenan, candelilla wax and monoglycerides in several edible oils. 19th Food Colloids Conference: Using colloid science to find new sustainable solutions in food. 14 – 18 April 2024. (poster)
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 25. Dimakopoulou-Papazoglou, D., Mamougiorgi, P., Stefanou, D. and **Katsanidis E.** (2022). Quantitative detection of beef, pork and chicken in meat mixtures using FT-NIR spectroscopy. International Web Conference on Food Choice & Eating Motivation. 19-20 May 2022, Polytechnic Institute of Viseu, Portugal. (oral)
 26. Kasiouras, G., Zampouni, K. and **Katsanidis, E.** (2022). Bigels as fat substitutes and delivery systems for bioactive compounds in pork patties. International Web Conference on Food Choice & Eating Motivation. 19-20 May 2022, Polytechnic Institute of Viseu, Portugal. (oral)
 27. Zampouni, K., Sideris, N., Tsavdaris, E. and **Katsanidis, E.** (2022). Structural and physical studies of olive oil and coconut oil oleogels as animal fat alternatives. International Web Conference on Food Choice & Eating Motivation. 19-20 May 2022, Polytechnic Institute of Viseu, Portugal. (poster)
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 29. Prodromidis, P., Wagner, J., Sereti, V., Biliaderis, C., **Katsanidis, E.** and Moschakis, T. (2020). Effect of Tween 20 on the thermo-mechanical properties and microstructure of vegetable oil systems structured with monoglycerides. ISEKI e-conference on "Food Quality and Texture in Sustainable Production and Healthy Consumption" 18-19 November 2020. (oral)
 30. Kokkinomagoulos, E., Kandyli, P., Prodromidis, P., Sereti, V., Zampouni, K., Wagner, J., **Katsanidis, E.**, Lazaridou, A., Moschakis, T. and Biliaderis, C. (2020). Impact of yeast strain, fermentation temperature and sugar content on pomegranate alcoholic beverage production and characteristics. ISEKI e-conference on "Food Quality and Texture in Sustainable Production and Healthy Consumption" 18-19 November 2020. (oral)
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 32. Kanelaki, A., Moschakis, T., Mourtzinos, I., Zampouni, K. and **Katsanidis, E.** (2020). Development of edible coatings as delivery systems of antioxidants for the preservation of sardine (*Sardina pilchardus*) fillets. ISEKI e-conference on "Food Quality and Texture in

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37. Soniadi, A., Biliaderis, C., Zampouni, K., Moschakis, T., Lazaridou, A. and **Katsanidis, E.** (2019). Physicochemical properties of olive oil oleogels structured with monoglycerides. 1st International Conference on Advanced Production and Processing, 10th-11th October 2019, Novi Sad, Serbia. (poster)
38. Zampouni, K., Biliaderis, C., Soniadi, A., Lazaridou, A., Moschakis, T. and **Katsanidis, E.** (2019). Improvement of the nutritional profile of Greek sausages by animal fat and NaCl substitution. 1st International Conference on Advanced Production and Processing, 10th-11th October 2019, Novi Sad, Serbia. (poster)
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40. Dimakopoulou-Papazoglou D. and **Katsanidis E.** (2017). Osmotic dehydration of beef meat with maltodextrin, NaCl and liquid smoke: mass transfer kinetics and storage stability. 6th International Congress on Food Technology, March 18-19, Athens, Greece, (poster).
41. Moschakis T., Dergiade I., **Katsanidis E.** and Biliaderis, C.G. (2016). Enhancing phytosterol solubility and rheological properties by emulsification and organogelation: application in a model yoghurt system. *III International Congress on Food Quality and Safety*, Oct. 25-27, Novi Sad, Serbia (oral presentation).
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