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Date of birth	30 March 1973
Family status	Married, three children

Academic Training

- **B.Sc.**, Department of Chemical Engineering, School of Engineering, Aristotle University of Thessaloniki, 1996 (Thesis: Quality control during processing of feta cheese. NIR application)
- **M.Sc.**, Quality Management, Hellenic Open University, 2006 (Thesis: Design and analysis of experiments in food processes)
- **Ph.D.**, Laboratory of Food Process Engineering, Department of Chemical Engineering, School of Engineering, Aristotle University of Thessaloniki, 2005 (Thesis: Spray drying of liquid foods-tomato pulp)

Positions Held

1997-1998	Chemical engineer in Elliniki Agora S.A. - Industry of canned vegetables and salads
2000-2004	Graduate Research Assistant, Laboratory of Food Process Engineering, Department of Chemical Engineering, School of Engineering, Aristotle University of Thessaloniki
2005-2009	Lecturer, Technological Institute of West Macedonia, Department of Quality Control and Trade of Agricultural Products
2006-2008	Lecturer, Technological Institute of Larissa, Department of Food Technology
2005-2007	Post-Doc Scientist, Laboratory of General and Inorganic Chemical Technology, Department of Chemistry, Aristotle University of Thessaloniki
2007-2010	Research Associate, Laboratory of Food Process Engineering, Department of Chemical Engineering, School of Engineering, Aristotle University of Thessaloniki
2010-2015	Lecturer, Laboratory of Food Engineering and Processing, Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki
2015-2019	Assistant Professor, Laboratory of Food Engineering and Processing, Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki
2019-2024	Associate Professor, Laboratory of Food Engineering and Processing, Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki
2024-	Professor, Laboratory of Food Engineering and Processing, Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki

Scholarships

- Greek Ministry of Education Scholarship (IKY) at the Pan-Hellenic Entrance Examinations
- Greek Ministry of Education Scholarship (IKY) for postgraduate studies in food processing-

- preservation-engineering
- Greek Ministry of Education Scholarship (IKY) for postdoctoral research

Teaching

Department of Chemical Engineering, Aristotle University of Thessaloniki

- Computer Applications in Chemical Engineering (2000-2003)
- Laboratory of Food Processing and Biotechnology (2000-2004)

Department of Quality Control and Trade of Agricultural Products, Technological Institute of West Macedonia

- Standardization of Agricultural Products (Theory and Laboratory) (2005-2009)
- Preservation of Agricultural Products (Theory and Laboratory) (2008-2009)

Department of Food Technology, Technological Institute of Larissa

- Food Engineering I (Laboratory) (2005-2006)
- Food Engineering II (Laboratory) (2006-2007)
- Food Processing I (Theory) (2006-2008)
- Food Processing II (Theory) (2007-2008)
- Physical Chemistry of Foods (Theory) (2006-2008)
- Technology and Quality Control of Fruits and Vegetables (Theory) (2007-2008)

Department of Food Science and Technology, Aristotle University of Thessaloniki

Undergraduate Courses

- Food Engineering I (2011-)
- Food Engineering II (2010-)
- Mathematical Models in Food Science (co-teaching) (2011-)
- Automation Systems for Food Processing Plants (co-teaching) (2011-)
- Management of Water and Wastes in Agricultural Industries (2016-)

Postgraduate Courses

- Food Process Design (2012-)
- Processing and Nutritive Value of Foods (2019-)
- Assessment of the Shelf Life of Foods (2020-)

Department of Chemistry

Postgraduate Courses

- Manufacturing Processes of Food Products and Ingredients with Emphasis to Bioprocesses (2019-)

Research interests

- Design of drying processes
- Modelling of food processing using Computational Fluid Dynamics (CFD) codes
- Development of pilot scale processing equipment
- Modelling of nutrient destruction during drying and thermal processing
- Management and valorization of food waste

Brief presentation of academic work – recognition (March 2025)

- Seventy-nine(79) publications in peer-reviewed journals
- Ninety-eight (98) presentations in scientific meetings
- Twelve (12) book chapters
- One (1) book

- h-index: 39 (SCOPUS, 24/2/2025), 45 (Google Scholar, 24/2/2025)
- Citations: 5507 (SCOPUS, 24/2/2025), 8348 (Google Scholar, 24/2/2025)
- Frequent manuscript reviewer for the Journals: Biochemical Engineering Journal (2), Chemical Engineering and Processing (1), Chemical Engineering Research and Design (9), Food and Bioproducts Processing (23), Food Chemistry (4), Industrial Crops and Products (4), Innovative Food Science and Emerging Technologies (42), Journal of Food Composition and Analysis (1), Journal of Food Engineering (12), LWT (7), Powder Technology (6), Separation and Purification Technology (3), Ultrasonics Sonochemistry (5), Computers and Electronics in Agriculture (1), Waste and Biomass Valorization (2), Critical Reviews in Food Science and Nutrition (2), Foods (1), Antioxidants (2), Applied Sciences (2), Journal of Food Process Engineering (1), Biomass Conversion and Biorefinery (1), Food and Bioprocess Technology (2), Journal of Environmental Chemical Engineering (1), Separation and Purification Technology (2), Drying Technology (12), Sustainable Chemistry and Pharmacy (1), International Journal of Food Science and Technology (2), International Food Research Journal (1), Journal of Industrial and Engineering Chemistry (1)

List of publications

A. Scientific journals

- A.1. Adamopoulos K.G.*, **Goula A.M.** & Petropakis H.J. 2001. "Quality control during processing of feta cheese. NIR application". *Journal of Food Composition and Analysis*. 14 (4): 431-440.
- A.2. **Goula A.M.** & Adamopoulos K.G.* 2003. "Spray drying performance of a laboratory spray dryer for tomato powder preparation". *Drying Technology*. 21 (7): 1273-1289.
- A.3. **Goula A.M.** & Adamopoulos K.G.* 2003. "Estimating the composition of tomato juice products by near infrared spectroscopy". *Journal of Near Infrared Spectroscopy*. 11: 123-136.
- A.4. Adamopoulos K.G.* & **Goula A.M.** 2004. "Application of near-infrared reflectance spectroscopy in the determination of major components in taramosalata". *Journal of Food Engineering*. 63: 199-207.
- A.5. **Goula A.M.** & Adamopoulos K.G.* 2004. "Influence of spray drying conditions on residue accumulation – Simulation using CFD". *Drying Technology*. 22 (5): 1107-1128.
- A.6. **Goula A.M.**, Adamopoulos K.G.* & Kazakis N.A. 2004. "Influence of spray conditions on tomato powder properties". *Drying Technology*. 22 (5): 1129-1151.
- A.7. **Goula A.M.** & Adamopoulos K.G.* 2004. "Spray drying of tomato pulp: Effect of feed concentration". *Drying Technology*. 22 (10): 2309-2330.
- A.8. **Goula A.M.** & Adamopoulos K.G. 2005. "Spray drying of tomato pulp in dehumidified air. I. The effect on product recovery". *Journal of Food Engineering*. 66: 25-34.
- A.9. **Goula A.M.** & Adamopoulos K.G.* 2005. "Spray drying of tomato pulp in dehumidified air. II. The effect on powder properties". *Journal of Food Engineering*. 66: 35-42.
- A.10. **Goula A.M.** & Adamopoulos K.G.* 2005. "Stability of lycopene during spray drying of tomato pulp". *LWT – Food Science and Technology*. 38: 479-487.
- A.11. **Goula A.M.**, Adamopoulos K.G.*, Chatzitakis P.C. & Nikas V.A. 2006. "Prediction of lycopene degradation during a drying process of tomato pulp". *Journal of Food Engineering*. 74: 37-46.
- A.12. **Goula A.M.** & Adamopoulos K.G.* 2006. "Retention of ascorbic acid during drying of tomato halves and tomato pulp". *Drying Technology*. 24 (1): 57-64.
- A.13. **Goula A.M.**, Karapantsios T.D.* & Adamopoulos K.G. 2007. "Characterization of tomato pulp stickiness during spray drying using a contact probe method". *Drying Technology*. 25 (4): 591-598.
- A.14. **Goula A.M.**, Karapantsios T.D.* & Adamopoulos K.G. 2007. "An advanced centrifugal technique to characterize the sticking properties of tomato pulp during drying". *Drying*

- Technology*. 25 (4): 599-607.
- A.15. Goula A.M.***, Karapantsios T.D., Achillas D.S. & Adamopoulos K.G. 2008. "Water sorption isotherms and glass transition temperature of spray dried tomato pulp". *Journal of Food Engineering*. 85: 73-83.
- A.16. Goula A.M.**, Kostoglou M., Karapantsios T.D. & Zouboulis A.I. 2008. "A CFD methodology for the design of sedimentation tanks in potable water treatment. Case study: The influence of a feed flow control baffle". *Chemical Engineering Journal*. 140: 110-121.
- A.17. Goula A.M.*** & Adamopoulos K.G. 2008. "Effect of maltodextrin addition during spray drying of tomato pulp in dehumidified air: I. Drying kinetics and product recovery". *Drying Technology*. 26 (6): 714-725.
- A.18. Goula A.M.*** & Adamopoulos K.G. 2008. "Effect of maltodextrin addition during spray drying of tomato pulp in dehumidified air: II. Powder properties". *Drying Technology*. 26 (6): 726-737.
- A.19. Goula A.M.**, Kostoglou M., Karapantsios T.D. & Zouboulis A.I. 2008. "The effect of influent temperature variations in a sedimentation tank for potable water treatment – A Computational Fluid Dynamics study". *Water Research*. 42 (13): 3405-3414.
- A.20. Goula A.M.*** & Adamopoulos K.G. 2009. "Modeling the rehydration process of dried tomato". *Drying Technology*. 27 (10): 1078-1088.
- A.21. Goula A.M.*** & Adamopoulos K.G. 2010. "A new technique for spray drying orange juice concentrate". *Innovative Food Science and Emerging Technologies*. 11: 342-351.
- A.22. Goula A.M.*** & Adamopoulos K.G. 2010. "Kinetic models of β -carotene degradation during air drying of carrots". *Drying Technology*. 28 (6): 752-761.
- A.23. Goula A.M.*** & Adamopoulos K.G. 2011. "Rheological models of kiwifruit juice for processing applications". *Journal of Food Processing & Technology*. 2 (1): 1-7.
- A.24. Goula A.M.*** & Adamopoulos K.G. 2012. "A new technique for spray-dried encapsulation of lycopene". *Drying Technology*. 30 (6): 641-652.
- A.25. Goula A.M.*** & Lazarides H.N. 2012. "Modeling of mass and heat transfer during combined processes of osmotic dehydration and freezing (Osmo-Dehydro-Freezing)". *Chemical Engineering Science*. 82: 52-61.
- A.26. Goula A.M.*** & Adamopoulos K.G. 2012. "A method for pomegranate seed application in food industries: Seed oil encapsulation". *Food and Bioproducts Processing*. 90 (4): 639-652.
- A.27. Goula A.M.*** 2013. "Ultrasound-assisted extraction of pomegranate seed oil - Kinetic modeling". *Journal of Food Engineering*. 117: 492-498.
- A.28. Goula A.M.*** & Adamopoulos K.G. 2013. "A method for preparing a novel solid product from olive mill wastewater: wastewater characterization and product recovery". *Drying Technology*. 31: 339-349.
- A.29. Goula A.M.***, Tzika A. & Adamopoulos K.G. 2014. "Kinetic models of evaporation and total phenolics degradation during pomegranate juice concentration". *International Journal of Food Engineering*. 10 (3): 383-392.
- A.30. Kalamara E., Goula A.M.*** & Adamopoulos K.G. 2015. "An integrated process for utilization of pomegranate wastes – seeds". *Innovative Food Science and Emerging Technologies*. 27: 144-153.
- A.31. Goula A.M.*** & Lazarides H.N. 2015. "Integrated processes can turn industrial food waste into valuable food by-products and/or ingredients: The cases of olive mill and pomegranate wastes". *Journal of Food Engineering*. 167: 45-50.
- A.32. Goula A.M.***, Chasekioglou A. & Lazarides H.N. 2015. "Drying and shrinkage kinetics of solid waste of olive oil processing". *Drying Technology*. 33 (14): 1728-1738.
- A.33. Kaderides K., Goula A.M.*** & Adamopoulos K.G. 2015. "A process for turning pomegranate peels into a valuable food ingredient using ultrasound-assisted extraction and encapsulation". *Innovative Food Science and Emerging Technologies*. 31: 204-215.
- A.34. Vareltsis P., Adamopoulos K., Stavrakakis E., Stefanakis A. & Goula A.M.** 2016. "Approaches

- to minimise yoghurt syneresis in simulated tzatziki sauce preparation". *International Journal of Dairy Technology*. 69: 191-199.
- A.35. Goula A.M.***, Thymiatis K. & Kaderides K. 2016. "Valorization of grape pomace: Drying behavior and ultrasound extraction of phenolics". *Food and Bioproducts Processing*. 100: 132-144.
- A.36. Goula A.M.***, Ververi M., Adamopoulou A. & Kaderides K. 2017. "Green ultrasound-assisted extraction of carotenoids from pomegranate wastes using vegetable oils". *Ultrasonics Sonochemistry*. 34: 821-830.
- A.37.** Chasekioglou A., **Goula A.M.***, Adamopoulos K.G. & Lazarides H.N. 2017. "An approach to turn olive mill wastewater into a valuable food by-product based on spray drying in dehumidified air using drying aids". *Powder Technology*. 311: 376-389.
- A.38. Goula A.M.***, Kokolaki M. & Daftsiou E. 2017. "Use of ultrasound for osmotic dehydration. The case of potatoes". *Food and Bioproducts Processing*. 105: 157-170.
- A.39.** Kaderides K. & **Goula A.M.*** 2017. "Development and characterization of a new encapsulating agent from orange juice by-products". *Food Research International*. 100: 612-622.
- A.40. Goula A.M.***, Papatheodorou A, Karasavva S. & Kaderides K. 2018. "Ultrasound-assisted aqueous enzymatic extraction of oil from pomegranate seeds". *Waste and Biomass Valorization*. 9 (1): 1-11.
- A.41.** Kiritsakis K., **Goula A.M.***, Adamopoulos K.G. & Gerasopoulos D. 2018. "Valorization of olive leaves: spray drying of olive leaf extract". *Waste and Biomass Valorization*. 9 (4): 619-633.
- A.42. Goula A.M.**, Prokopiou P. & Stoforos N.G. 2018. "Thermal degradation kinetics of L-carnitine". *Journal of Food Engineering* 231: 91-100.
- A.43.** Mourtzinis I., Menexis N., Iakovidis D., Makris D.P. & **Goula A.*** 2018. "A green extraction process to recover polyphenols from byproducts of hemp oil processing". *Recycling*. 3: 1-15.
- A.44.** Tsali A. & **Goula A.M.*** 2018. "Valorization of grape pomace: Encapsulation and storage stability of its phenolic extract". *Powder Technology*. 340: 194-207.
- A.45.** Sarakatsianos I., Manousi N., Georgantelis D., **Goula A.**, Adamopoulos K. & Samanidou V. 2018. "Detection of mechanically deboned meat in cold cuts by inductively coupled plasma-mass spectrometry". *Pakistan Journal of Analytical and Environmental Chemistry*. 19(2): 115-121
- A.46.** Kaderides K., Papaoikonomou L., Serafim M. & **Goula A.M.*** 2019. "Microwave-assisted extraction of phenolics from pomegranate peels: Optimization, kinetics, and comparison with ultrasounds extraction". *Chemical Engineering and Processing: Process Intensification*. 137: 1-11.
- A.47.** Kaderides K. & **Goula A.M.*** 2019. "Encapsulation of pomegranate peel extract with a new carrier material from orange juice by-products". *Journal of Food Engineering*. 253: 1-13.
- A.48.** Ververi M. & **Goula A.M.*** 2019. "Pomegranate peel and orange juice by-product as new biosorbents of phenolic compounds from olive mill wastewaters". *Chemical Engineering and Processing: Process Intensification*. 138: 86-96.
- A.49.** Vasilaki A., Hatzikamari M., Stagkos-Georgiadis A., **Goula A.M.** & Mourtzinis I. 2019. "A natural approach in food preservation: Propolis extract as sorbate alternative in non-carbonated beverage". *Food Chemistry*. 298:125080.
- A.50.** Sarakatsianos I., Adamopoulos K., Samanidou V., **Goula A.** & Ninou E. 2020. Optimization of microwave-assisted extraction of phenolic compounds from medicinal and aromatic plants: *Sideritis raeseri*, *sideritis scardica* and *origanum vulgare*. *Current Analytical Chemistry*, 16(2): 106-111.
- A.51.** Kaderides K., Mourtzinis I. & **Goula A.M.*** 2020. "Stability of pomegranate peel polyphenols encapsulated in orange juice industry by-product and their incorporation in

- cookies". *Food Chemistry*. 310: 125849.
- A.52.** Drevelegka I. & **Goula A.M.*** 2020. "Recovery of grape pomace phenolic compounds through optimized extraction and adsorption processes" *Chemical Engineering and Processing: Process Intensification*. 149: 107845.
- A.53.** Loukri A., Tsitlakidou P., **Goula A.**, Assimopoulou A., Kontogiannopoulos K.N. & Mourtzinou I. 2020. Green extracts from coffee pulp and their application in the development of innovative brews. *Applied Sciences (Switzerland)*. 10(19): 1-13, 6982.
- A.54.** Papaoikonomou L., Labanaris K., Kaderides K. & **Goula A.M.*** 2021. Adsorption–desorption of phenolic compounds from olive mill wastewater using a novel low-cost biosorbent. *Environmental Science and Pollution Research*. 28(19): 24230-24244.
- A.55.** Tzatsi P. & **Goula A.M.*** 2021. Encapsulation of extract from unused chokeberries by spray drying, co-crystallization, and ionic gelation. *Waste and Biomass Valorization*. 12(8): 4567-4585.
- A.56.** Kaderides K., Kyriakoudi A., Mourtzinou I. & **Goula A.M.*** 2021. Potential of pomegranate peel extract as a natural additive in foods. *Trends in Food Science and Technology*. 115: 380-390.
- A.57.** Chezanoglou E. & **Goula A.M.*** 2021. Co-crystallization in sucrose: A promising method for encapsulation of food bioactive components. *Trends in Food Science and Technology*. 114: 262-274.
- A.58.** Solomakou N. & **Goula A.M.*** 2021. Treatment of olive mill wastewater by adsorption of phenolic compounds. *Reviews in Environmental Science and Biotechnology*. 20: 839-863.
- A.59.** Pantelidou D., Gerogiannis K., **Goula A.M.*** & Gonas C. 2021. Ultrasound-assisted osmotic dehydration as a method for supplementing potato with unused chokeberries phenolics. *Food Bioprocess Technology*. 14: 2231-2247.
- A.60.** Solomakou N., Loukri A., Tsafrakidou P., Michaelidou A.-M., Mourtzinou I. & **Goula A.M.*** 2022. Recovery of phenolic compounds from spent coffee grounds through optimized extraction processes. *Sustainable Chemistry and Pharmacy*. 25: 100592.
- A.61.** Solomakou N., Tsafrakidou P. & **Goula A.M.*** 2022. Holistic exploitation of spent coffee ground: use as biosorbent for olive mill wastewaters after extraction of its phenolic compounds. *Water, Air and Soil Pollution*. 233: 173-190.
- A.62.** Loukri A., Sarafera C., **Goula A.M.**, Gardikis K. & Mourtzinou I. 2022. Green extraction of caffeine from coffee pulp using a deep eutectic solvent (DES). *Applied Food Research*. 2(2): 100176.
- A.63.** Solomakou N., Tsafrakidou P. & **Goula A.M.*** 2022. Valorization of SCG through extraction of phenolic compounds and synthesis of new biosorbent. *Sustainability*. 14(15): 9358.
- A.64.** Tagiakos R.I., Avdikos I.D., **Goula A.**, Koutis K., Nianiou-Obeidat I. & Mavromatis A.G. 2022. Characterization and evaluation of Greek tomato landraces for productivity and fruit quality traits related to sustainable low-input farming systems. *Frontiers in Plant Science*, 13: 994530.
- A.65.** Chezanoglou E., Kenanidou N., Spyropoulos C., Xenitopoulou D., Zlati E. & **Goula A.M.*** 2023. Encapsulation of pomegranate peel extract in sucrose matrix by co-crystallization. *Sustainable Chemistry and Pharmacy*. 31: 100949.
- A.66.** Fotiou D., Argyropoulos K., Kolompourda P. & **Goula A.M.*** 2023. Valorization of peach peels: preservation with an optimized drying process based on ultrasounds pretreatment with ethanol. *Biomass Conversion and Biorefinery*. 13(18): 16345-16357.
- A.67.** Chatzilia T., Kaderides K. & **Goula A.M.*** 2023. Drying of peaches by a combination of convective and microwave methods. *Journal of Food Process Engineering*. 46(4): e14296.
- A.68.** Solomakou N., Drosaki A., Zamvradidis G. & **Goula A.M.*** 2023. Adsorption of phenolic compounds from olive mill wastewaters on spent coffee grounds: isotherms, kinetics, and pure phenol adsorption. *Biomass Conversion and Biorefinery*. 13(18): 16557-16567.
- A.69.** Tsafrakidou P., Moutsoglou A., Prodromidis P., Moschakis T., **Goula A.**, Biliaderis C.G. &

- Michaelidou A.-M. 2023. Aqueous ammonia soaking pretreatment of spent coffee grounds for enhanced enzymatic hydrolysis: A bacterial cellulose production application. *Sustainable Chemistry and Pharmacy*. 33: 101121.
- A.70.** Chezanoglou E. & **Goula A.M.*** 2023. Properties and stability of encapsulated pomegranate peel extract prepared by co-crystallization. *Applied Sciences (Switzerland)*. 13(15): 8680.
- A.71.** Solomakou N., Kalfa E., Kyriakoudi A., Kaderides K., Mourtzinis I. & **Goula A.M.** 2024. An approach for the valorization of pomegranate by-products using ultrasound and enzymatic methods. *Sustainable Chemistry for the Environment*. 5: 100060.
- A.72.** Fotiou D. & **Goula A.M.*** 2024. Study of pretreatment methods for peach drying. *Food and Bioproducts Processing*. 144: 75-91.
- A.73.** Solomakou N., Drosaki A.M., Kaderides K., Mourtzinis I. & **Goula A.M.*** 2024. Valorization of peach by-products: utilizing them as valuable resources in a circular economy model. *Sustainability*. 16: 1289.
- A.74.** Chezanoglou E., Mourtzinis I. & **Goula A.M.*** 2024. Sweet cherry and its by-products as sources of valuable phenolic compounds. *Trends in Food Science and Technology*. 145: 104367.
- A.75.** Vareltsis P., Fotiou D., Papatheologou V., Kyroglou S., Tsachouridou E. & **Goula A.M.*** 2024. Optimized solid–liquid separation of phenolics from lavender waste and properties of the dried extracts. *Separations*. 11: 67.
- A.76.** Velopoulos V., Kaderides K., Karamanoli A. & **Goula A.M.** 2024. An approach for isolation of oregano essential oil using ultrasounds. *Journal of Food Measurement and Characterization*. 18(6): 4362-4374.
- A.77.** Kokkinomagoulos E., Stamkopoulos A., Michaelidou A.-M., **Goula A.M.** & Kandyli P. 2024. Valorization of the solid fraction of wine lees through optimized accelerated autolysis: Effect of temperature, pH and solid concentration on free-amino acid concentration. *Sustainable Chemistry and Pharmacy*. 42: 101780
- A.78.** Solomakou N., Drosaki A.M., Christaki S., Kaderides K., Mourtzinis I. & **Goula A.M.*** 2024. Valorization of peach (*Prunus persica* L.) peels and seeds using ultrasound and enzymatic methods. *Chemical Engineering and Processing – Process Intensification*. 206: 110072.
- A.79.** Drosaki A.M., Solomakou N., Kyriakoudi A., Mourtzinis I. & **Goula A.M.*** 2025. Green ultrasound-assisted extraction of carotenoids from peach wastes using vegetable oils. *Waste and Biomass Valorization*. <https://doi.org/10.1007/s12649-025-02976-z>.

* corresponding author

B. Book chapters

- B.1.** **Goula A.M.** 2015. “Dehydration-Spray drying-Freeze drying”. In *Handbook of Food Processing. Food Preservation* (Eds.: Varzakas T. & Tzia C.), CRC Press, Boca Raton, Florida, USA.
- B.2.** **Goula A.M.** 2016. “Implications of non-equilibrium state glass transitions in spray dried sugar-rich foods”. In *Non-Equilibrium States and Glass Transitions in Foods: Processing Effects and Product Specific Implications* (Eds.: Bhandari B. & Roos Y.), Elsevier Applied Science, New York, USA.
- B.3.** **Goula A.M.** & Kaderides K. 2016. “Pomegranate waste as a source of nutraceuticals”. In *Pomegranate: Chemistry, Processing and Health Benefits*, Nova Science Publishers, Inc., USA.
- B.4.** Lazarides H.N. & **Goula A.M.** 2017. “Sustainability and ethics along the food supply chain”. In *Food Ethics in Food Studies Education* (Eds.: Costa R. & Pittia P), Springer Publishing Co., New York, USA.

- B.5. Goula A.M. & Gerasopoulos D.** 2017. "Integrated olive mill waste (OMW) processing towards complete by-product recovery of functional components". In *Olives and Olive oil as Functional Foods: Bioactivity, Chemistry and Processing* (Eds.: Kiritsakis A.P. & Sahidi F.), John Wiley & Sons, Ltd., New York, USA.
- B.6. Goula A.M., Kiritsakis K. & Kiritsakis A.** 2017. "Application of HACCP and traceability in olive oil mills and packaging units and their effect on quality and functionality". In *Olives and Olive oil as Functional Foods: Bioactivity, Chemistry and Processing* (Eds.: Kiritsakis A.P. & Sahidi F.), John Wiley & Sons, Ltd., New York, USA.
- B.7. Mourtzinis I. & Goula A.M.** 2019. "Polyphenols in agricultural by-products and food waste". In *Polyphenols in Plants* (Ed.: Watson R.R.), Academic Press, New York, USA.
- B.8. Tsiviki M., & Goula A.M.** 2021. "Valorization of grape seeds". In *Valorization of Agri-Food Wastes and By-Products* (Ed.: Bhat R.), Academic Press, New York, USA.
- B.9. Ευταξίας Χ., Γούλα Α. & Σερασόπουλος Δ.** 2023. "Ολοκληρωμένη διαχείριση αποβλήτων ελαιουργείων (OMW) με στόχο την ανάκτηση λειτουργικών συστατικών". Σε *Το Ελαιόλαδο και ο Λειτουργικός του Ρόλος* (Εκδ.: Κυριτσάκης Α.), City Publish, Θεσσαλονίκη.
- B.10. Γούλα Α., Κυριτσάκης Κ., Κυριτσάκης Α. & Ευταξίας Χ.** 2023. "Εφαρμογή συστημάτων HACCP και ιχνηλασιμότητας σε ελαιουργεία και μονάδες τυποποίησης ελαιολάδου". Σε *Το Ελαιόλαδο και ο Λειτουργικός του Ρόλος* (Εκδ.: Κυριτσάκης Α.), City Publish, Θεσσαλονίκη.
- B.11. Kaderides K., Solomakou N., Mourtzinis I. & Goula A.M.** 2023. "Spray drying encapsulation of food colorants". In *Spray Drying for the Food Industry, Volume 11: Unit Operations and Processing Equipment in the Food Industry* (Ed.: Jafari S.M. & Samborska K.), Elsevier Applied Science, New York, USA.
- B.12. Samborska K., Michalska-Ciechanowska A., Goula A., Jedlińska A., Barańska A. & Wiktor A.** 2023. "Spray drying of sugar-rich food products". In *Spray Drying for the Food Industry, Volume 11: Unit Operations and Processing Equipment in the Food Industry* (Ed.: Jafari S.M. & Samborska K.), Elsevier Applied Science, New York, USA.

C. International conferences

- C.1. Goula A.M. & Adamopoulos K.G.** 2002. "Flow and thermal field simulation of a heat exchanger". *2002 Southeastern Europe Fluent Users Group Meeting*, October 31-November 1, 2002, Thessaloniki (poster presentation).
- C.2. Goula A.M. & Adamopoulos K.G.** 2003. "Influence of spray drying conditions on tomato powder moisture". In P. Fischer, I. Marti & E.J. Windhab (Eds.), *Proceedings of the 3rd International Symposium on Food Rheology and Structure (ISFRS 2003)*, February 9-13, 2003, Zurich, Switzerland (pp. 643-644) (poster presentation).
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- C.43.** Keramidas P., Papaoikonomou L. & **Goula A.M.** 2019. "Peanut shell as new biosorbent of phenolic compounds from olive mill wastewaters". *7th International Conference on Sustainable Solid Waste Management*, June 26-29, Heraklion, Greece (poster presentation).
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- C.45.** Solomakou N. & **Goula A.M.** 2020. "Novel low cost biosorbents of phenolic compounds from olive mill wastewaters". *1st International Electronic Conference on Applied Sciences*, 10-30 November (oral presentation).
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- C.50.** Loukri A., Solomakou N., Tsafrakidou P., Michaelidou A.M., Mourtzinis I. & **Goula A.M.** 2021. "Recovery of spent coffee grounds phenolic compounds through optimized extraction processes". *8th International Conference on Sustainable Solid Waste Management*, June 23-26, Thessaloniki, Greece (oral presentation).
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- C.52.** Kaderides K., Zontou G., Fotiou D., Solomakou N. & **Goula A.M.** 2021. Optimization of peach hot air drying using a combination of ultrasounds and ethanol treatment, Poster, *35th EFFoST International Conference*, November 1-4, Lausanne, Switzerland (poster presentation).
- C.53.** Tsafrakidou P., **Goula A.**, Mourtzinis I., Pieria I., Voulgaridis C., Menexes G., Biliaderis C.G., Michaelidou A-M. 2021. "Dilute acid hydrolysis of spent coffee grounds at mild conditions: a response surface methodology approach. *8th Joint International PSU-UNS Bioscience Conference – IBSC 2021*, November 25-26, Novi Sad, Serbia (poster presentation).
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- C.57.** Tsafrakidou P., Moutsoglou A., Prodromidis P., Moschakis T., **Goula A.**, Biliaderis C.G. & Michaelidou A.-M. 2022. "Aqueous ammonia soaking pretreatment of spent coffee grounds for enhanced enzymatic hydrolysis". *9th International Conference on Sustainable Solid Waste Management*, June 15-18, Corfu, Greece (poster presentation).
- C.58.** Kokkinomagoulos E., Stamkopoulos A., Michaelidou A.-M., **Goula A.M.** & Kandyli P. 2023. "Sustainable exploitation of wine lees for winemaking applications: a circular economy approach". *10th International Conference on Sustainable Solid Waste Management*, June 21-24, Chania, Greece (oral presentation).
- C.59.** Solomakou N., Kyriakoudi A., Kalfa E., Kaderides K., Mourtzinis I. & **Goula A.M.** 2023. "An holistic approach for the valorization of pomegranate by-products using green methods". *10th International Conference on Sustainable Solid Waste Management*, June 21-24, Chania, Greece (oral presentation).
- C.60.** Solomakou N., Drosaki A., Jonuzi M. & **Goula A.M.** 2023. "Improving the recovery of phenolic compounds from olive mill wastewater by using activated spent coffee grounds". *10th International Conference on Sustainable Solid Waste Management*, June 21-24, Chania, Greece (oral presentation).
- C.61.** Christaki S., Solomakou N., Kyriakoudi A., Kaderides K., **Goula A.M.**, Mourtzinis I. 2023. "Valorization of peach (*Prunus persica* L.) by-products using green methods". *10th*

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- C.62.** Chezanoglou E., **Goula A.M.** 2023. "Valorization of pomegranate peels by co-crystallization of their extract: factors affecting the efficiency". *10th International Conference on Sustainable Solid Waste Management*, June 21-24, Chania, Greece (poster presentation).
- C.63.** Solomakou N., Kyriakoudi A., Mourtzinis I. & **Goula A.M.** 2024. "Valorization of olive mill wastewaters: Novel and sustainable adsorption techniques using activated spent coffee grounds". *11th International Conference on Sustainable Solid Waste Management*, June 19-22, Rhodes, Greece (oral presentation).
- C.64.** Chezanoglou E., Kyriakoudi A., **Goula A.M.** & Mourtzinis I. 2024. "Sweet cherries of second-quality: A sustainable source of high-added value products for the food industry". *11th International Conference on Sustainable Solid Waste Management*, June 19-22, Rhodes, Greece (oral presentation).
- C.65.** Drosaki A.M., Axarlis S.C., Tsekmezoglou M.A., Solomakou N., Kyriakoudi A., Mourtzinis I. & **Goula A.M.** 2024. "Green ultrasound-assisted extraction of carotenoids from peach peels using vegetable oils". *11th International Conference on Sustainable Solid Waste Management*, June 19-22, Rhodes, Greece (oral presentation).
- C.66.** Fotiou D., Tsachouridou E. & **Goula A.M.** 2024. "Valorization of wastes from lavender distillation through optimized extraction and encapsulation processes". *11th International Conference on Sustainable Solid Waste Management*, June 19-22, Rhodes, Greece (oral presentation).

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