

CURRICULUM VITAE

Dr. Anastasia Kyriakoudi

Assistant Professor

in the field of “Food Processing and Preservation - Digital Technologies”

Department of Food Science and Technology

School of Agriculture

Faculty of Agriculture, Forestry and Natural Environment

Aristotle University of Thessaloniki

THESSALONIKI, SEPTEMBER 2026

1. PERSONAL INFORMATION



Anastasia Kyriakoudi

Assistant Professor

Chemist, MSc “Food Chemistry and Technology”, PhD

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2. EDUCATION

- **Bachelor’s Degree, School of Chemistry**, Faculty of Sciences, AUTH, **2004-2009** (**Degree Grade: 7.54/10, Oath Reading**) Bachelor’s Thesis Title: *“Valorization of rice hulls in the food industry. Part I: Determination of silicon”*
- **Master’s Degree (M.Sc.)** in Chemistry with specialization in “Food Chemistry and Technology”, School of Chemistry, AUTH, 2009-2011 (**Degree Grade: 9.1/10**) Master’s Thesis Title: *“Investigation of optimum treatment conditions for the release of phenolic antioxidants from rice hulls (Oryza sativa L.)”* Scholarship holder of the State Scholarships Foundation (I.K.Y.) following written examinations.
- **Doctoral Degree (Ph.D.)**, Laboratory of Food Chemistry and Technology, School of Chemistry, AUTH (2011-2015) (Grade: **"EXCELLENT"**) Doctoral Dissertation Title: *“Plant extracts rich in isoprenoid compounds of interest for the food bioactive ingredients industry”* (Carried out under the supervision of Professor Maria Z. Tsimidou).

3. POSTGRADUATE TRAINING

- Participation in a **Short Term Scientific Mission (STSM)** in the framework of the European **COST ACTION FA 0906 “UV4growth”** to carry out research on *“Bioavailability studies on saffron carotenoids using in vitro models”* at the **School of Food and Nutritional Sciences, University College Cork, Cork, Ireland** (01-31/03/2012).
- Scholarship of the **Erasmus+ Programme for Traineeship (Placement)** on the topic *“Training in bioavailability studies of nutrients”* at the **School of Food and Nutritional Sciences, University College Cork, Cork, Ireland** (01/10/2014 - 01/12/2014)
- Fellow of the **“ENEA International Fellowship Programme for postdoctoral studies (2015-2016)”** to carry out **postdoctoral research** on the topic *“Development of methodologies and reference materials for food authenticity and traceability”* at **ENEA - Italian National Agency for New Technologies, Energy and Sustainable Economic Development, Department for Sustainability of Production and Territorial Systems - Biotechnologies and Agro-Industry Division, SSPT-BIOAG, Casaccia Research Centre, Rome, Italy** (07/09/2015 - 06/03/2016)
- **I.K.Y.-SIEMENS Excellence Scholarship** to carry out **postdoctoral research** in Greece, specializing in *“Nanotechnology and Applications”* on the topic *“Nanoscale encapsulation of extracts of bioactive constituents of Kozani Saffron (Crocus sativus L.) in the presence of natural phenolic antioxidants and study of their bioavailability”* in the framework of the call **“I.K.Y. EXCELLENCE SCHOLARSHIPS FOR POSTGRADUATE STUDIES IN GREECE – SIEMENS PROGRAMME”** at the **Laboratory of Food Chemistry and Technology, School of Chemistry, AUTH** (16/03/2016 - 31/12/2016)

- **Research visit** to the **College of Health, Science and Society School of Applied Sciences of the University of the West of England Bristol (Bristol, United Kingdom)** through participation in the project entitled **“Waste to value: developing a green extraction method for agri-food waste”**, between UWE Bristol (Principal Investigator: Dr. Alexandros Stratakis) and AUTH (Principal Investigator: Dr. Ioannis Mourtzinou, Associate Professor), funded by **“The Royal Society”** (U.K.), aiming at training in the “cold atmospheric plasma” technique for the recovery of phenolic compounds from coffee processing by-products (25-29/09/2023).

4. CONTINUING EDUCATION

- Attendance at the seminar entitled: **“Food Chemistry Days - Tribute to Greek virgin olive oil”** in Thessaloniki (16-17/12/2006)
- Attendance at the seminar entitled **“Nutritional Value and Safety of Foods”** organized by the Association of Greek Chemists – Regional Branch of Central & Western Macedonia in Thessaloniki (02/12/2007)
- Attendance at the seminar entitled **“Food Additives: Current trends”** organized by the Association of Greek Chemists – Regional Branch of Central & Western Macedonia in Thessaloniki (27/11/2010)
- Attendance at the seminar entitled **“Chemistry-Food-Health”** organized by the Association of Greek Chemists – Regional Branch of Central & Western Macedonia in Thessaloniki (12/03/2011)
- Attendance at the seminar entitled **“Accreditation of laboratory tests - The ISO-17025 standard”** organized by the Thessaloniki Chamber of Commerce & Industry and the Association of Greek Chemists – Regional Branch of Central & Western Macedonia in Thessaloniki (14/06/2011)
- Attendance at the seminar entitled **“Sensory Evaluation, a Necessity for the modern Food and Beverage Industry”** organized by the Association of Greek Chemists – Regional Branch of Central & Western Macedonia in Thessaloniki (26/11/2011)
- Attendance at the intensive training programme entitled **“Training school on Phytochemical Analysis”** organized in the framework of the European COST ACTION FA 0906 “UV4growth” by the Laboratory of Food Chemistry and Technology, School of Chemistry, AUTH (13/02/2013 - 15/02/2013)
- Attendance at the seminar entitled **“The role of the chemist in food safety and consumer protection”** organized by the Association of Greek Chemists – Regional Branch of Central & Western Macedonia in Thessaloniki (09/03/2013)
- Attendance at the intensive training programme entitled **“Training School on HPLC-MS techniques for the identification and quantification of flavonoids and phenolic acids in plants exposed to UV-B”** organized in the framework of the European COST ACTION FA 0906 “UV4growth” by the Leibniz Institute of Vegetable and Ornamental Crops (Grossbeeren, Germany), with Dr. Susanne Neugart as organizer. The aim of the participation was the acquisition of theoretical knowledge and practical skills in mass spectrometry (MS), a valuable tool for the identification of organic compounds (24/10/2013 - 25/10/2013)
- Attendance at the intensive training programme entitled **“Training School on Spectroscopic and chemometric approaches to saffron analysis”** organized in the framework of the European COST ACTION FA 1101 Omics Technologies for Crop Improvement, Traceability, determination of Authenticity, Adulteration and Origin in Saffron, “Saffronomics” at the **National Council of Research, ISMAC, Milan, Italy**, with Dr. Roberto Consonni as organizer. The aim of the participation was the acquisition of theoretical knowledge and practical skills in the basic principles of Fourier transform

infrared spectroscopy (FT-IR) and nuclear magnetic resonance spectroscopy (NMR), sample preparation, data acquisition and processing, as well as data analysis by chemometrics (27/05/2014 - 29/05/2014)

- Attendance at the Workshop on: “**Training course on chemometrics**” organized in the framework of the 2nd IMEKOFOODS Conference “Metrology Promoting Objective and Measurable Food Quality and Safety”, Benevento, Italy, 2nd-5th October 2016 (02/10/2016)
- Attendance at the seminar entitled “**Innovation & Traditional-PDO-PGI Products**” organized by the Laboratory of Food Chemistry and Technology of AUTH, the Association of Greek Chemists – Regional Branch of Central & Western Macedonia and SEVT (Hellenic Food Industries Association) in Thessaloniki (05/03/2017)
- Attendance at the 3rd Scientific Workshop organized in the framework of the European COST ACTION POSITIV-e – FA1403 “**OMICS Breakthroughs in the health effects of plant food bioactives**” in Thessaloniki (20-21/09/2017).
- Attendance at the Symposium entitled “**Metrology supporting authenticity and traceability of raw materials and products**” organized by the Laboratory of Food Chemistry and Technology of AUTH at the K.E.D.E.A. building in Thessaloniki (1/10/2017).
- Attendance at the Workshop on: “**Training course in vibrational spectroscopy and chemometrics as tools for the analysis of agricultural products and foods**” organized in the framework of the 3rd IMEKOFOODS Conference “Metrology Promoting Standardization and Harmonization in Food and Nutrition”, Thessaloniki, Greece, 1st-4th October 2017 (01/10/2017)
- Attendance at the seminar entitled “**Information seminar on the changes of version 6.1 of the IFS Food standard**” organized by QMS CERT/NSF in Thessaloniki (26/04/2018)
- Attendance at the seminar entitled “**Global Standard for Food Safety Issue 7 to 8 Conversion for Sites**”, BRC Global Standards in Thessaloniki (10/10/2018)
- Attendance at a training seminar on the **operation of the 8890 GC system and the OpenLab CDS 2.5 software** at the laboratories of the company “Petros Androulakis & Associates” by staff of Pegasus S.A. (05-06/10/2020)
- Attendance at a training seminar on the **operation of the Ultivo Triple Quadrupole LCMS system and the MassHunter software** at the laboratories of the company “Petros Androulakis & Associates” by staff of Pegasus S.A. (7-9/10/2020)
- Attendance at the seminar entitled “**Validation/verification of analytical methods**” organized online by the Education Council and the Scientific Division of Analytical Chemistry of the Association of Greek Chemists (A.G.C.), through the Observatory of Professional Employment of Chemists (18/02/2021)
- Attendance at a training seminar on the **operation of the HPLC 1260 Infinity II System and the OpenLab CDS WorkStation v. 2.6 software** at the Laboratory of Food Chemistry and Biochemistry, School of Agriculture, AUTH, by staff of Pegasus S.A. (06/07/2022)
- Attendance at the 200-hour University Seminar “**BIG DATA ANALYTICS**” organized by the University of Patras in collaboration with the “Lifelong Learning and Training Center (KEKE) ATHENA”, comprising the following modules: Big data management, Statistical analysis, Machine learning and Applications (24/03/2025 - 08/08/2025)

5. OTHER SKILLS

Foreign languages:

- *English*: Excellent knowledge
- *Italian*: Good knowledge

Computer skills: Excellent knowledge of Microsoft Office packages (Word, Excel, Power Point), SPSS, Minitab and chemical software programs (ChemOffice)

6. PROFESSIONAL EXPERIENCE – EMPLOYMENT

15/07/2026-present	Assistant Professor at the Department of Food Science and Technology of the School of Agriculture, AUTH, in the field of “ Food Processing and Preservation – Digital Technologies ”.
2010-2026	Chemist-Researcher, Special Account for Research Funds (ELKE) , AUTH
2020-2026	Postdoctoral researcher at the Laboratory of Food Chemistry and Biochemistry , School of Agriculture, AUTH
2025-2026 and 2021-2022	Academic Fellow at the Department of Food Science and Technology , School of Geotechnical Sciences, International Hellenic University (“Acquisition of academic teaching experience by young scientists holding a PhD”).
2018-2021	Employment as a Chemist at the company “ Petros Androulakis & Associates ” (Thessaloniki, Greece) - Accredited analyst by ESYD (Hellenic Accreditation System) (ELOT EN ISO/IEC 17025:2017) for chemical tests on drinking, ground and surface waters, vegetable oils, raw milk and wastewaters, and - Head of quality assurance and food safety management system (ISO 22000, FSSC 22000, IFS v.6.1, BRC v.8 standards) at the agricultural products processing, packaging and trading company “ FRESHLAND S.A. ” (Thessaloniki, Greece), as an external associate.
2016-2018	Postdoctoral researcher at the Laboratory of Food Chemistry and Technology , School of Chemistry, AUTH
2015-2016	Postdoctoral researcher at ENEA - Italian National Agency for New Technologies, Energy and Sustainable Economic Development, Department for Sustainability of Production and Territorial Systems - Biotechnologies and Agro-Industry Division , SSPT-BIOAG, Casaccia Research Centre, Rome, Italy.
2011-2014	Teaching assistant of laboratory courses at the Laboratory of Food Chemistry and Technology , School of Chemistry, AUTH
07-08/2007	Internship as an undergraduate student at the General Chemical State Laboratory , B’ Chemical Service (Thessaloniki, Greece) (responsibilities: Chemical analyses of foods, alcoholic beverages and waters)

7. TEACHING EXPERIENCE

Department of Food Science and Technology, School of Geotechnical Sciences, International Hellenic University, Thessaloniki

- Technology and Quality Control of Olive Oil and Lipids (Theory and Laboratory), 2025-2026
- Food Contaminants (Theory), 2021-2022
- Analytical Chemistry (Theory), 2021-2022
- Examination of Food Authenticity (Theory), 2021-2022

Laboratory of Food Chemistry and Biochemistry, School of Agriculture, AUTH

- Conducting experiments to assist undergraduate students in carrying out their Bachelor's theses (Assistant work), 2024

Laboratory of Food Chemistry and Biochemistry, School of Agriculture, AUTH

- Food Chemistry I (Theory), 2020

Laboratory of Food Chemistry and Technology, School of Chemistry, AUTH

- Food Analysis Laboratory (teaching assistant), 2011-2014
- Food Quality Control Laboratory (teaching assistant), 2011-2014
- Oenology Laboratory (teaching assistant), 2011-2014

8. RESEARCH INTERESTS

- Optimization of food processing operations (e.g. extraction, drying, encapsulation)
- Recovery of constituents from by-products and waste of the food industry and study of their use as natural food additives (e.g. antioxidants, colorants, preservatives) or as functional ingredients.
- Study of the antioxidant activity of extracts using various methods (DPPH, ABTS, CUPRAC, Folin-Ciocalteu) and chemical characterization.
- Development/application of analytical methods for the determination of food constituents with emphasis on chromatographic and spectroscopic techniques.
- Study of the bioaccessibility / bioavailability of constituents using *in vitro* digestion models.
- Encapsulation of constituents using various techniques (spray-drying, freeze-drying, formation of inclusion complexes)

During my research and professional career, I have gained experience in the following techniques:

- UV-Vis, preparative and analytical HPLC-DAD, LC-MS, LC-MS/MS, GC-FID, GC-MS, ICP-MS, FT-IR, Raman, (nano) spray-dryer

9. PUBLISHED SCIENTIFIC & WRITING WORK

Orcid ID: <https://orcid.org/0000-0002-4985-4563>

Scopus Author ID: 36165524100

Google scholar: <https://scholar.google.gr/citations?user=ybZCV7sAAAAJ&hl=el&oi=ao>

THESES

Undergraduate studies

1. Anastasia Kyriakoudi. *Bachelor's thesis: "Valorization of rice hulls in the food industry. Part I: Determination of silicon"*, Laboratory of Food Chemistry and Technology, School of Chemistry, Aristotle University of Thessaloniki, 2009.

<https://search.lib.auth.gr/Record/890771>

Postgraduate studies

1. Anastasia Kyriakoudi. *Master's thesis: "Investigation of optimum treatment conditions for the release of phenolic antioxidants from rice hulls (*Oryza sativa* L.)"*, Laboratory of Food Chemistry and Technology, School of Chemistry, Aristotle University of Thessaloniki, 2011.

<https://ikee.lib.auth.gr/record/126834>

DOI: [10.26262/heal.auth.ir.126834](https://doi.org/10.26262/heal.auth.ir.126834)

2. Anastasia Kyriakoudi. *Doctoral dissertation: "Plant extracts rich in isoprenoid compounds of interest for the food bioactive ingredients industry"*, Laboratory of Food Chemistry and Technology, School of Chemistry, Aristotle University of Thessaloniki, 2011-2015.

<https://freader.ekt.gr/eadd/index.php?doc=35456>

DOI: [10.12681/eadd/35456](https://doi.org/10.12681/eadd/35456)

PUBLISHED PAPERS IN PEER-REVIEWED SCIENTIFIC JOURNALS WITH IMPACT FACTOR

1. A. Kyriakoudi, A. Chrysanthou, F. Mantzouridou, M. Z. Tsimidou*, **Revisiting extraction of bioactive apocarotenoids from *Crocus sativus* L. dry stigmas (saffron).** *Analytica Chimica Acta*, 755, 77-85, 2012. <https://doi.org/10.1016/j.aca.2012.10.0164>
2. N. Nenadis*, A. Kyriakoudi, M. Z. Tsimidou, **Impact of alkaline or acid digestion to antioxidant activity, phenolic content and composition of rice hull extracts.** *LWT - Food Science and Technology*, 54, 207-215, 2013. <https://doi.org/10.1016/j.lwt.2013.05.005>
3. A. Kyriakoudi, M. Z. Tsimidou*, Y.C. O'Callaghan, K. Galvin, N.M. O'Brien, **Changes in total and individual crocetin esters upon *in vitro* gastrointestinal digestion of saffron aqueous extracts.** *Journal of Agricultural and Food Chemistry*, 61, 5318-5327, 2013. <https://doi.org/10.1021/jf400540y>
4. A. Kyriakoudi, M.Z. Tsimidou*, **A food-grade approach to isolate crocetin from saffron (*Crocus sativus* L.) extracts.** *Food Analytical Methods*, 8(9), 2261-2272, 2015. <https://doi.org/10.1007/s12161-015-0111-0>
5. A. Kyriakoudi, Y.C. O'Callaghan, K. Galvin, M.Z. Tsimidou, N.M. O'Brien*, **Cellular transport and bioactivity of a major saffron apocarotenoid, picrocrocetin (4-(β -D-glucopyranosyloxy)-2,6,6-trimethyl-1-cyclohexene-1-carboxaldehyde).** *Journal of Agricultural and Food Chemistry*, 63(39), 8662-8668, 2015. <https://doi.org/10.1021/acs.jafc.5b03363>
6. S.A. Ordoudi, A. Kyriakoudi, M.Z. Tsimidou*, **Enhanced bioaccessibility of crocetin sugar esters from saffron in infusions rich in natural phenolic antioxidants.** *Molecules*, 20(10), 17760-17774, 2015. <https://doi.org/10.3390/molecules201017760>
7. A. Chrysanthou, E. Pouliou, A. Kyriakoudi, M.Z. Tsimidou*, **Sensory threshold studies of picrocrocetin, the major bitter compound of saffron.** *Journal of Food Science*, 81(1), S189-S198, 2016. [10.1111/1750-3841.13152](https://doi.org/10.1111/1750-3841.13152)

8. S.A. Ordoudi, C. Staikidou, **A. Kyriakoudi**, M.Z. Tsimidou*, **A stepwise approach for the detection of carminic acid in saffron with regard to religious food certification.** *Food Chemistry*, 267, 410-419, 2018. <https://doi.org/10.1016/j.foodchem.2017.04.096>
9. **A. Kyriakoudi***, M.Z. Tsimidou, **Properties of encapsulated saffron extracts in maltodextrin using the Büchi B-90 nano spray-dryer.** *Food Chemistry*, 266, 458-465, 2018. <https://doi.org/10.1016/j.foodchem.2018.06.038>
10. D. Giakoumettis, C. Pourzitaki*, Th. Vavilis, A. Tsingotjidou, **A. Kyriakoudi**, M.Z. Tsimidou, M. Boziki, A. Sioga, N. Foroglou, A. Kritis, ***Crocus sativus* L. causes a non apoptotic calpain-dependent death in C6 rat glioma cells, exhibiting a synergistic effect with temozolomide** *Nutrition and Cancer*, 1, 1-17, 2018. [10.1080/01635581.2018.1506493](https://doi.org/10.1080/01635581.2018.1506493)
11. S.A. Ordoudi, M.T. Pástor-Férriz, **A. Kyriakoudi**, R.V. Molina, M. De-Los-Mozos-Pascual, M.Z. Tsimidou*, **Physicochemical characterization of *Crocus serotinus* stigmas indicates their potential as a source of the bioactive apocarotenoid crocetin.** *European Journal of Lipid Science and Technology*, 121, 2019. <https://doi.org/10.1002/ejlt.201900011>
12. **A. Kyriakoudi**, A. Tsiouras, I. Mourtzinis*, **Extraction of lycopene from tomato using hydrophobic natural deep eutectic solvents based on terpenes and fatty acids.** *Foods*, 11(17), 2645, 2022. <https://doi.org/10.3390/foods11172645>
13. P. Lentzi, D. Georgiou, E.P. Kalogianni, **A. Kyriakoudi**, C. Ritzoulis*, **Emulsifiers from white beans: Extraction and characterization.** *Colloids Interfaces*, 6, 71, 2022 (*Special issue - Food Colloids II*, edited by: Dr. Eleni P. Kalogianni, Dr. Julia Maldonado-Valderrama, Dr. Reinhard Miller). <https://doi.org/10.3390/colloids6040071>
14. M.V. Alvanou, **A. Kyriakoudi**, V. Makri, A. Lattos, K. Feidantsis, D.K. Papadopoulos, I. Georgoulis, A.P. Apostolidis, B. Michaelidis, I. Mourtzinos, A. Asimaki, I.T. Karapanagiotidis, I.A. Giantsis*, **Effects of dietary substitution of fishmeal by black soldier fly (*Hermetia illucens*) meal on growth performance, whole-body chemical composition, and fatty acid profile of *Pontastacus leptodactylus* juveniles.** *Frontiers in Physiology*, 14, 1156394, 2023. <https://doi.org/10.3389/fphys.2023.1156394>
15. E. Rountou, K. Taplidis, G. Georgakoudis, D. Georgiou, **A. Kyriakoudi**, I. Mourtzinos, E.P. Kalogianni, C. Giotis, C. Ritzoulis*, **Emulsifiers from yellow split peas.** *Food Biophysics*, 18(1), 23–31, 2023. <https://doi.org/10.1007/s11483-022-09757-4>
16. R. Elayeb, F. Vardouli, H. Majdoub, E.P. Kalogianni, **A. Kyriakoudi**, S. Achour, M. Trigui, A. Theocharidou, C. Ritzoulis*, **Emulsifiers from olive stones.** *Food Hydrocolloids*, 140, 108664, 2023. <https://doi.org/10.1016/j.foodhyd.2023.108664>
17. **A. Kyriakoudi**, K. Misirli, I. Mourtzinos*, N. Nenadis*, **Recovery of bound phenolic compounds from rice hulls via microwave-assisted alkaline hydrolysis.** *Sustainability*, 15(10), 8425, 2023. <https://doi.org/10.3390/su15108425>
18. S. Dokou, K. Vasilopoulou, E. Bonos, K. Grigoriadou, S. Savvidou, M. K. Stefanakis, S. Christaki, **A. Kyriakoudi**, I. Mourtzinos, A. Tzora, I. Giannenas*, I. Skoufos, **Effects of dietary supplementation with phytobiotic encapsulated plant extracts on broilers' performance parameters, welfare traits and meat characteristics.** *Annals of Animal Science*, 23(4), 1105–1118, 2023. [DOI: 10.2478/aoas-2023-0015](https://doi.org/10.2478/aoas-2023-0015)

19. M. Sulejmanović, N. Milić, I. Mourtzinis, N. Nastić, **A. Kyriakoudi**, J. Drljača, S. Vidović*, **Ultrasound-assisted and subcritical water extraction techniques for maximal recovery of phenolic compounds from raw ginger herbal dust toward in vitro biological activity investigation.** *Food Chemistry*, 437, 137774, 2024.
<https://doi.org/10.1016/j.foodchem.2023.137774>
20. A. Loukri, **A. Kyriakoudi**, Y. Oliinychenko, A. Ch. Stratakis, A. Lazaridou, I. Mourtzinis* **Preparation and characterization of chitosan-citric acid edible films loaded with Cornelian cherry pomace extract as active packaging materials.** *Food Hydrocolloids*, 150, 109687, 2024.
<https://doi.org/10.1016/j.foodhyd.2023.109687>
21. **A. Kyriakoudi***, K. Klimantakis, P. Kalaitzis, C.G. Biliaderis, I. Mourtzinis **Enrichment of sunflower oil with tomato carotenoids and its encapsulation in Ca-alginate beads: Preparation, characterization and chemical stability upon in vitro digestion.** *Food Hydrocolloids*, 151, 109855, 2024. <https://doi.org/10.1016/j.foodhyd.2024.109855>
22. C. Anagnostopoulou, I. Papachristou, **A. Kyriakoudi**, K. N. Kontogiannopoulos, I. Mourtzinis, P. G. Kougias*, **Development of alginate beads loaded with bioactive ingredients from *Chlorella Vulgaris* cultivated in food industry wastewaters.** *Algal Research*, 80, 103530, 2024.
<https://doi.org/10.1016/j.algal.2024.103530>
23. **A. Kyriakoudi***, E. Kalfa, E. Zymvrakaki, N. Kalogiouri, N., I. Mourtzinis, **Recovery of ellagic acid from pomegranate peels with the aid of ultrasound-assisted alkaline hydrolysis** *Molecules*, 29(11), 2424, 2024. <https://doi.org/10.3390/molecules29112424>
24. **A. Kyriakoudi**, Mourtzinis, I., Tyśkiewicz, K., Milovanovic, S.*, **An eco-friendly supercritical CO₂ recovery of value-added extracts from *Olea europaea* leaves.** *Foods*, 13(12), 1836, 2024.
<https://doi.org/10.3390/foods13121836>
25. P. Tsitlakidou, D. Kamplioni, **A. Kyriakoudi**, M. Irakli, C. G. Biliaderis, I. Mourtzinis*, **Antioxidant-enhanced alginate beads for stabilizing rapeseed oil: Utilizing extracts from post-distillation waste residues of rosemary.** *Foods*, 13(13), 2142, 2024. <https://doi.org/10.3390/foods13132142>
26. A. Loukri, T. Kissas, **A. Kyriakoudi**, E. Zymvrakaki, A. Ch. Stratakis, I. Mourtzinis*, **Coupling of cold atmospheric plasma treatment with ultrasound-assisted extraction for enhanced recovery of bioactive compounds from Cornelian cherry pomace.** *Food Chemistry*, 455, 139989, 2024. [doi: 10.1016/j.foodchem.2024.139989](https://doi.org/10.1016/j.foodchem.2024.139989)
27. **A. Kyriakoudi**, A. Loukri, S. Christaki, Y. Oliinychenko, A. Ch. Stratakis*, I. Mourtzinis*, **Impact of cold atmospheric plasma pretreatment on the recovery of phenolic antioxidants from spent coffee grounds.** *Food Analytical Methods*, 2024. <https://doi.org/10.1007/s12161-024-02661-2>
28. S. Christaki, M. Sulejmanović, Siniša Simić, **A. Kyriakoudi**, I. Mourtzinis, S. Vidović*, **Supercritical CO₂ and subcritical water extraction of *Curcuma longa* bioactive compounds.** *Microchemical Journal*, 2024, 207, 112101. <https://doi.org/10.1016/j.microc.2024.112101>
29. M. Gerakari, **A. Kyriakoudi**, D. Nokas, I. Mourtzinis, E.G. Chronopoulou, E. Tani*, I. Avdikos* **Evaluation of the potential use of wild relatives of tomato (*Solanum pennellii*) to improve yield and fruit quality under low-input and high-salinity cultivation conditions.** *Agronomy*, 2024, 14, 3042. <https://doi.org/10.3390/agronomy14123042>

30. A. M. Drosaki, N. Solomakou, **A. Kyriakoudi**, I. Mourtzinou, A.M. Goula*, **Green ultrasound-assisted extraction of carotenoids from peach wastes using vegetable oils.** *Waste and Biomass Valorization*, 2025. <https://doi.org/10.1007/s12649-025-02976-z>
31. N. Solomakou, **A. Kyriakoudi**, I. Mourtzinou, A.M. Goula*, **Removal of phenolics from olive mill wastewater using activated spent coffee grounds: Toward an understanding of adsorption behavior.** *Waste Biomass Valorization*, 2025. <https://doi.org/10.1007/s12649-025-03085-7>
32. F. Ferlisi, S. Mecocci, K. Cappelli, G. Acuti, J. Tang, G. Giglia, E. Rampacci, I. Mourtzinou, **A. Kyriakoudi**, D. Pietrucci, L. Mechelli, M. Trabalza-Marinucci*, **Gastrointestinal health evaluation through amplicon-based metagenomics, histopathology and morphometry in finishing pigs fed an olive mill wastewater polyphenol extract.** *Italian Journal of Animal Science*, 2025, 24(1), 1107–1124. <https://doi.org/10.1080/1828051X.2025.2498722>
33. T. Ž. Makoter, V. Postružnik, **A. Kyriakoudi**, E. Pantazi, N. Kalogiouri, I. Mourtzinou, Ž. Knez, M. Knez Marevci*, **Comparison of conventional and supercritical isolation methods from bee pollen and their effects on the concentrations of bioactive compounds.** *The Journal of Supercritical Fluids*, 2025, 222, 106599. <https://doi.org/10.1016/j.supflu.2025.106599>
34. S. Christaki, **A. Kyriakoudi**, E. Zymvrakaki, A. Ch. Stratakou*, I. Mourtzinou. **The combined effect of cold atmospheric plasma and ultrasounds on the sustainable valorization of peach peels.** *LWT*, 2025, 225, 117894. <https://doi.org/10.1016/j.lwt.2025.117894>
35. M. Sulejmanović, S. Vidović, M. J. Cocero Alonso, N. Nastić, I. Mourtzinou, **A. Kyriakoudi**, V. Travičić, S. Rodrigues Rojo. **Green and innovative pressurized liquid extraction as a tool for ginger (*Zingiber officinale*) herbal dust bioactive compounds recovery.** *Journal of Sustainable Chemistry and Pharmacy*, 2025, 46, 102083. <https://doi.org/10.1016/j.scp.2025.102083>

OTHER PUBLISHED PAPERS IN INTERNATIONAL PEER-REVIEWED JOURNALS (NON-SCI JOURNALS)

1. S. Vasilopoulos, S. Dokou, G.A. Papadopoulos, S. Savvidou, S. Christaki, **A. Kyriakoudi**, V. Dotas, V. Tsiouris, E. Bonos, I. Skoufos, I. Mourtzinou, I. Giannenas*, **Dietary supplementation with pomegranate and onion aqueous and cyclodextrin encapsulated extracts affects broiler performance parameters, welfare and meat characteristics.** *Poultry*, 1, 74–93, 2022. <https://doi.org/10.3390/poultry1020008>
2. N. Solomakou, E. Kalfa, **A. Kyriakoudi**, K. Kaderides, I. Mourtzinou*, A.M. Goula, **An approach for the valorization of pomegranate by-products using ultrasound and enzymatic methods.** *Sustainable Chemistry for the Environment*, 5, 100060, 2024. <https://doi.org/10.1016/j.sscenv.2024.100060>

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2. **A. Kyriakoudi, E. Spanidi, I. Mourtzinis, K. Gardikis*, Innovative delivery systems loaded with plant bioactive ingredients: Formulation approaches and applications.** *Plants*, 10(6), 2021. Editor's choice. <https://doi.org/10.3390/plants10061238>
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5. **A. Kyriakoudi, I. Mourtzinis*, Green extraction technology of polyphenols from food by-products.** *Foods*, 11(8), 1109, 2022 (Editorial in the framework of the Special Issue "Green Extraction Technology of Polyphenols from Food By-Product", edited by Dr. Ioannis Mourtzinis). <https://doi.org/10.3390/foods11081109>
6. **S. Christaki, E. Spanidi, E. Panagiotidou, S. Athanasopoulou, A. Kyriakoudi, I. Mourtzinis, K. Gardikis*, Cyclodextrins for the delivery of bioactive compounds from natural sources: medicinal, food and cosmetics applications.** *Pharmaceuticals*, 2023, 16(9), 1274 <https://doi.org/10.3390/ph16091274>

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2. **Seid-Mahdi Jafari, M.Z. Tsimidou, Hamid Rajabi, A. Kyriakoudi, Bioactive Ingredients of Saffron: Extraction, Analysis, Applications.** In: *Saffron: Science, Technology and Health*, A. Koocheki and M. Khajeh-Hosseini (Eds), Elsevier Inc., pp. 261-290, 2020. <https://doi.org/10.1016/B978-0-12-818638-1.00016-2>

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PAPERS IN SCIENTIFIC CONFERENCE PROCEEDINGS

National conferences

1. P. Vrantza, Ch. Mitsagga, **A. Kyriakoudi, I. Mourtzinou, I. Kazoglou, R. Kosti, I. Giavasis, Evaluation of the effect of breed and free grazing on the nutritional value of meat from the Greek Shorthorn cattle breed.** 7th Panhellenic Conference Zootechnia MEAT AND MEAT PRODUCTS “From the stable to the plate”, Thessaloniki, **3-5 February 2023**, Conference proceedings pp. 53-63.

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1. **A. Kyriakoudi, M.Z. Tsimidou, Sampling and reference material requirements for saffron authenticity and quality evaluation emerged from the methods developed within the COST Action FA1101 (Saffron-OMICS).** 2nd IMEKOFOODS Conference: “Promoting Objective and Measurable Food Quality and Safety”, Benevento, Italy, **2nd-5th October 2016**. Conference proceedings pp. 94–100.
2. **A. Kyriakoudi, E. Pouliou, S.A. Ordoudi, M.Z. Tsimidou. Sensorial and functional attributes of herbal infusions containing saffron.** 2nd IMEKOFOODS Conference: “Promoting Objective and Measurable Food Quality and Safety”, Benevento, Italy, **2nd-5th October 2016**. P02, Conference proceedings pp. 295–300.
3. **A. Kyriakoudi, S.A. Ordoudi, M.Z. Tsimidou. Stability dependence of bioactive apocarotenoids of Krokos Kozanis in the presence of natural phenolic antioxidants. Its significance in bioavailability studies.** 2nd IMEKOFOODS Conference: “Promoting Objective and Measurable Food Quality and Safety”, Benevento, Italy, **2nd-5th October 2016**. Conference proceedings P03, pp. 301–306.
4. **A. Kyriakoudi, C. Zoani, G. Zappa, M.Z. Tsimidou. Development of analytical methodologies to determine the elemental profile of saffron for geographical origin assessment studies.** 2nd IMEKOFOODS Conference: “Promoting Objective and Measurable Food Quality and Safety”, Benevento, Italy, **2nd-5th October 2016**. Conference proceedings P04, pp. 307–311.
5. **A. Kyriakoudi and M.Z. Tsimidou. Standardization of sample preparation conditions for crocetin isolation from saffron aided by response surface methodology.** 3rd IMEKOFOODS Conference: “Metrology Promoting Harmonization and

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6. **A. Kyriakoudi, S.A. Ordoudi, M.Z. Tsimidou. Current status and future needs in the assesment of saffron quality parameters included in the ISO 3632: "Saffron (*Crocus Sativus* L.). 3rd IMEKOFOODS Conference: “Metrology Promoting Harmonization and Standardization in Food and Nutrition”, Thessaloniki, Greece, 1st -4th October 2017, Conference proceedings P66, pp. 383-387.**

PRESENTATIONS AT SCIENTIFIC MEETINGS

(the name of the researcher who presented the work is underlined)

National Conferences

1. **Effect of acid treatment on the recovery of phenolic antioxidants from rice hulls**
A. Kyriakoudi, N. Nenadis (poster presentation)
Book of abstracts 4th Panhellenic Conference “CURRENT TRENDS IN THE FIELD OF LIPIDS” of the Hellenic Forum of Lipid Science and Technology, Greek Lipid Forum, Member of Euro Fed Lipid, Thessaloniki, 6 June 2011, P-13
2. **Observations on the profile and levels of crocins in stigmas of *C. sativus* L. from the World Saffron Collection (Cuenca, Spain)**
A.S. Ordoudi, N. Nenadis, E. Naziri, A. Kyriakoudi, F. Mantzouridou, M.Z. Tsimidou, P. Tarantilis, M. Polissiou, O. Santana-Méridas, M. de Los Mozos- Pascual, J.A. Fernandez-Perez (oral presentation)
21st Panhellenic Chemistry Conference, Thessaloniki, 9-12 December 2011
3. **Anticancer activity of *Crocus sativus* L. extracts and their synergistic action with temozolomide in an experimental rat C6 glioma model**
D. Giakoumettis, A. Kritis, A. Tsigkatzidou, A. Kyriakoudi, M.Z. Tsimidou, M. Boziki, N. Foroglou (written communication)
26th Meeting of the Hellenic Society for Neuroscience, Athens, 29 November-1 December 2013, P-37, pp. 83.
4. **Evaluation of the bitter taste of *Crocus sativus* L. (saffron) stigmas with a view to their utilization in the preparation of new foods and beverages**
E. Pouliou, A. Chrysanthou, A. Kyriakoudi, M.Z. Tsimidou (oral presentation)
12th Greece-Cyprus Conference, Thessaloniki, Greece, 8-10 May 2015.
5. **Quality and authenticity control of commercial samples of the spice saffron**
D. Papadopoulou, D. Dalfinidou, A. Kyriakoudi, S.A. Ordoudi, M.Z. Tsimidou (poster presentation)
12th Greece-Cyprus Conference, Thessaloniki, Greece, 8-10 May 2015.
6. **The Greek METROFOOD-RI Node as a milestone of the PRO-METROFOOD project**
M.Z. Tsimidou, A. Kyriakoudi, P. Tarantilis, M. Holiastou, A. Trichopoulou, E. Kakoulides, I. Livieratos, I. Gerothanasis, C. Zoani, G. Zappa (oral presentation)
7th Regular National Conference on Metrology, War Museum, Athens, 11-12 May 2018
7. **Valorization of free and bound phenolic compounds from defatted rice bran**

A. Kyriakoudi, A. Toumpeli, N. Nenadis, I. Mourtzinis (oral presentation)

10th Panhellenic Conference “CURRENT TRENDS IN THE FIELD OF LIPIDS” of the Hellenic Forum of Lipid Science and Technology, Greek Lipid Forum, Member of Euro Fed Lipid, Athens, 25 November 2022, p. 27

8. **Monitoring of tomato carotenoid levels towards producing new Greek tomato varieties containing high levels of lycopene**

I. Mourtzinis, A. Kyriakoudi, S. Dampila, R. Tagiakas, I.D. Avdikos, A.G. Mavromatis, C.G. Biliaderis, P. Kalaitzis (oral presentation)

10th Panhellenic Conference “CURRENT TRENDS IN THE FIELD OF LIPIDS” of the Hellenic Forum of Lipid Science and Technology, Greek Lipid Forum, Member of Euro Fed Lipid, Athens, 25 November 2022, p. 32

9. **Effectiveness of the pure line selection method for yield and quality traits in traditional tomato varieties**

R. Tagiakas, I. Avdikos, P. Kalaitzis, I. Mourtzinis, A. Kyriakoudi, P. Pagkalidou, A. Chronidou, F. Kasa, A. Mavromatis (oral presentation)

18th Panhellenic Conference of the Hellenic Scientific Society of Plant Breeding "Plant Breeding: innovations and prospects for Sustainable Development", Volos, 5-7 October 2022, p. 80.

10. **Valorization of waste and by-products of the agri-food sector for the production of high added-value materials**

A. Loukri, A. Kyriakoudi, I. Mourtzinis

9th Panhellenic Conference Agrotica "New technologies as a lever for the sustainable development of agriculture", Thessaloniki, 22-23 October 2022, p. 21.

11. **Recovery of bound phenolic constituents from rice hulls by microwave-assisted alkaline hydrolysis**

K. Misirli, A. Kyriakoudi, I. Mourtzinis, N. Nenadis

6th Chemistry Conference of Postgraduate and Undergraduate Students of AUTH “Research: The prospect for development”, Thessaloniki, 11-12 November 2023.

12. **Aqueous extract of *Cornus mas* L. encapsulated in β -cyclodextrin and anti-oxidant and anti-inflammatory activity**

S. Matsia, G. Lazopoulos, A. Loukri, A. Kyriakoudi, I. Mourtzinis, A. Salifoglou

14th Panhellenic Scientific Conference of Chemical Engineering, Thessaloniki, 29-31 May 2024.

International Scientific Meetings (Conferences, Symposia, etc.)

1. **Recovery of phenolic antioxidants from rice hulls after alkaline digestion**

A. Kyriakoudi, N. Nenadis, M.Z. Tsimidou (poster presentation).

9th Euro Fed Lipid Congress. Oils, Fats and Lipids for a Healthy and Sustainable World. Rotterdam, The Netherlands, 18-21 September 2011.
p.39, HAD-013, OXI-014

2. **Observations from a 4 year monitoring of coloured apocarotenoids accumulation in different Spanish *Crocus sativus* L. accessions from the World Saffron Collection (Cuenca, Spain) may be of use to local producers**
A. Kyriakoudi, S. A. Ordoudi, E. Naziri, N. Nenadis, F. Mantzouridou, M.Z. Tsimidou, O. Santana-Méridas, M. de Los Mozos-Pascual, J.A. Fernandez-Perez (oral presentation)
Book of Abstracts of Cost Action FA1101 - Main questions and foreseen solutions in the Frame of SAFFRONOMICS research (ISBN-13: 978-84-616-0964-2), Athens, 24-26 May 2012, pp. 36-37
3. **A strategy for discrimination of *Crocus sativus* L. from other crocuses using phytochemical data from dehydrated styles**
M.Z. Tsimidou, A. Ordoudi, E. Naziri, F. Mantzouridou, N. Nenadis, A. Kyriakoudi (oral presentation)
Book of Abstracts of Cost Action FA1101 - Main questions and foreseen solutions in the Frame of SAFFRONOMICS research (ISBN-13: 978-84-616-0964-2), Cuenca, 7-9 November 2012, pp. 112-116
4. **Comparative study of ultrasound and magnetic stirring assisted extraction for the preparation of saffron polar extracts**
A. Kyriakoudi, F. Mantzouridou, M.Z. Tsimidou (oral presentation)
Book of Abstracts of Cost Action FA1101 - WG2 Interim meeting on Phytochemistry and Metabolomics and WG1/WG3/WG4 Looking for Synergy and Dissemination Capacity Building, MAICH, Chania, Crete, 30 May - 1 June 2013, p. 7
5. **Working with pupils of the high-school in Krokos (Kozani Greece) on saffron production, processing, quality, traceability and authenticity aspects**
K. Tsioga, E. Pouliou, A. Kyriakoudi, S. Ordoudi, M.Z. Tsimidou (oral presentation)
Book of Abstracts of Cost Action FA1101 - WG2 Interim meeting on Phytochemistry and Metabolomics and WG1/WG3/WG4 Looking for Synergy and Dissemination Capacity Building, MAICH, Chania, Crete, 30 May - 1 June 2013, p. 22
6. ***Buddleja* species as potential saffron adulterants**
A. Kyriakoudi, B. Heuer, M.Z. Tsimidou (poster presentation)
Book of Abstracts of Cost Action FA1101 - Conference on Omics technologies for crop improvement and traceability in saffron and allied species, Tulln, Austria, 14-16 November 2014, p. 48
7. **Recovery of phenolic antioxidants from rice hulls: alkaline vs acid digestion**
A. Kyriakoudi, N. Nenadis, M.Z. Tsimidou (poster presentation)
3rd International ISEKI Food Conference. “Food Science and Technology Excellence for a sustainable Bioeconomy”, Athens, 21-23 May 2014, p. 220

8. **Bioavailability studies of carotenoids. The case of crocetin esters**
A. Kyriakoudi, M.Z. Tsimidou, Y.C. O’Callaghan, K. Galvin, N.M. O’Brien (oral presentation)
3rd International ISEKI Food Conference. “Food Science and Technology Excellence for a sustainable Bioeconomy”, Athens, 21-23 May 2014, p. 45

9. **Sensory evaluation of picrocrocin recognition thresholds and consumer perception of saffron extracts**
A. Chrysanthou, E. Pouliou, **A. Kyriakoudi**, M.Z. Tsimidou (oral presentation)
2nd Annual Conference on Omics Technologies for Crop Improvement and Traceability in Saffron and Allied Species” in the frame of COST ACTION FA 1101 “Saffronomics”.
Wageningen, The Netherlands, **2-3 October 2014**

10. **Examination of quality and authenticity of commercial saffron samples from Arab countries**
A. Kyriakoudi, M. Sharaf-Eldin, M.Z. Tsimidou (oral presentation)
“2nd Annual Conference on Omics Technologies for Crop Improvement and Traceability in Saffron and Allied Species” in the frame of COST ACTION FA 1101 “Saffronomics”.
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11. **Progress in quantification of total crocetin esters and picrocrocin content of saffron extracts: From $E^{1\%}_{\lambda_{max}}$ to absolute values**
A. Kyriakoudi, E. Pouliou, S.A. Ordoudi, M.Z. Tsimidou (oral presentation)
Final Conference on “Omics Technologies for Crop Improvement and Traceability in Saffron and Allied Species” in the frame of COST ACTION FA 1101 “Saffronomics”. Almagro, Spain, 16-18 September 2015.

12. **Age evaluation of commercial saffron by means of FT-IR and ¹H NMR-based metabolomic approaches**
M. Tsiangali, L.R. Cagliani, **A. Kyriakoudi**, S.A. Ordoudi, R. Consonni, M.Z Tsimidou (oral presentation)
Final Conference on “Omics Technologies for Crop Improvement and Traceability in Saffron and Allied Species” in the frame of COST ACTION FA 1101 “Saffronomics”. Almagro, Spain, 16-18 September 2015.

13. **Unveiling the case of adulteration in a commercial saffron sampled**
D. Melidou, L.R. Cagliani, **A. Kyriakoudi**, S.A. Ordoudi, R. Consonni, M.Z. Tsimidou (poster presentation)
Final Conference on “Omics Technologies for Crop Improvement and Traceability in Saffron and Allied Species” in the frame of COST ACTION FA 1101 “Saffronomics”. Almagro, Spain, 16-18 September 2015.

14. **The importance of METROFOOD RI for/in the development of the Agrofood sector in the South Eastern European (SEE) partner countries**
A. Kyriakoudi, D. Kouzounis, C. Zoani, G. Zappa, M.Z. Tsimidou (poster presentation, member of the Organizing Committee & Technical Chair of the conference)

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15. **The elemental profile of the Greek saffron PDO “Krokos Kozanis” as a tool in authentication and traceability studies**
A. Kyriakoudi, C., Zoani, G. Zappa, M.Z. Tsimidou (oral presentation, member of the Organizing Committee & Technical Chair of the conference)
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 16. **Encapsulation of the hydrophobic apocarotenoid crocetin from saffron via inclusion complexation**
A. Kyriakoudi, M.Z. Tsimidou (poster presentation)
Workshop on Carotenoids in Foods, Nutrition and Health in the frame of the COST ACTION CA 15136 “EUROCAROTEN”, Valencia, Spain, 23-25 October 2018, P4, p. 31.
 17. **Screening of hydrophobic deep eutectic solvents for the extraction of tomato carotenoids**
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 18. **Fatty acid-based hydrophobic deep eutectic solvents for the extraction of tomato carotenoids**
I. Mourtzinis, **A. Kyriakoudi**, A. Tsiouras (poster presentation)
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 19. **A green approach to extract carotenoids from tomato using an edible oil as solvent**
A. Kyriakoudi, K. Klimantakis, I. Mourtzinis (poster presentation)
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 20. **Innovative techniques for the extraction and exploitation of bioactive ingredients in foods**
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 21. **Revisiting extraction of lycopene from tomato using hydrophobic natural deep eutectic solvents**
A. Kyriakoudi, A. Tsiouras, I. Mourtzinis (oral presentation)
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22. **Green extraction solvents of tomato carotenoids and encapsulation of extracts in alginate beads**
Ioannis Mourtzinis, **Anastasia Kyriakoudi** (poster presentation)
21st IUFoST World Congress of Food Science & Technology. Future of Food: Innovation, Sustainability & Health, Singapore, **31 October-3 November 2022** (Poster number: 100).

23. **A green approach for the recovery of bioactive compounds from cornelian cherry (*Cornus mas* L.) fruits**
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24. **Optimization of a green extraction method for the recovery of bioactives from cornelian cherry (*Cornus mas* L.) fruits using β -cyclodextrin as an extraction enhancer**
A. Loukri, **A. Kyriakoudi**, I. Mourtzinis (oral presentation)
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25. **N-TOMATOMICS: Development of novel Greek tomato varieties using next generation tools**
P. Gemeliari, M. Iakovidis, I. Avdikos, A. Kalyvas, **A. Kyriakoudi**, I. Mourtzinis, R. Tagiakas, N. Ghossain, A.G. Mavromatis, C.G. Biliaderis, A. Kanellis, M. Sampathianaki, P. Kalaitzis (oral presentation)
4TH MEDITERRANEAN FORUM for PhD Students and Young Researchers
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26. **Paving the way towards producing new Greek tomato varieties with improved nutritional value**
A. Kyriakoudi, I. Mourtzinis, S. Dampila, R. Tagiakas, I. Avdikos, A.G. Mavromatis, C.G. Biliaderis, P. Kalaitzis (poster presentation)
4TH MEDITERRANEAN FORUM for PhD Students and Young Researchers
“Mediterranean Agriculture and Food Systems in a Time of Climate Change and Agrofood Crisis” CIHEAM-MAICh, Chania, Crete, Greece, **4-7 December 2022**, S1-16, pp. 40-41.

27. **Intervarietal differences in composition and physicochemical properties of Greek tomato cultivars**
S. Dampila, **A. Kyriakoudi**, I. Mourtzinis, A. Kalyvas, K. Krommydas, R. Tagiakas, I. Avdikos, A.G. Mavromatis, C.G. Biliaderis, P. Kalaitzis (oral presentation)
4TH MEDITERRANEAN FORUM for PhD Students and Young Researchers
“Mediterranean Agriculture and Food Systems in a Time of Climate Change and Agrofood Crisis” CIHEAM-MAICh, Chania, Crete, Greece, **4-7 December 2022**, S2-04, pp. 51-52.

28. **Greener approach to the extraction of bioactive compounds from ginger (*Zingiber officinale*) herbal dust**

- M. Sulejmanović, N. Nastić, I. Mourtzinou, S. Jokić, K. Aladić, **A. Kyriakoudi**, S. Vidović (oral presentation)
V. Symposium of Young Researchers on Pharmaceutical Technology, Biotechnology and Regulatory Science, Szeged, Hungary, **18-20 January 2023**, OP17, p. 39. (<https://acta.bibl.u-szeged.hu/78175/>)
doi: [10.14232/syrptbrs.2023.39](https://doi.org/10.14232/syrptbrs.2023.39)
29. **Integration of green-based extraction approaches in the isolation of valuable molecules from ginger by-product**
M. Sulejmanović, S. Rodríguez Rojo, M.J. Cocero, **A. Kyriakoudi**, I. Mourtzinou, S. Vidović, N. Nastić, S. Krivošija (oral presentation)
2nd GREENERING International Conference, Valladolid, Spain, **21-23 March 2023**, T1.11
https://www.greenering.eu/images/greenering/documents/book_of_abstracts.pdf
 30. **Ultrasound assisted extraction as a possible solution for ginger (*zingiber officinale*) herbal dust utilization.**
S. Vidović, M. Sulejmanović, **A. Kyriakoudi**, I. Mourtzinou, A. Gavarić, N. Nastić (poster presentation)
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 31. **Supercritical CO₂ extraction of non-polar bioactive compounds from turmeric (*Curcuma longa* L.)**
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2nd GREENERING International Conference, Valladolid, Spain, **21-23 March 2023**, T1.5
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 32. **Exploitation of rice hulls as sources of natural phenolic antioxidants for food applications**
A. Kyriakoudi, K. Misirli, N. Nenadis, I. Mourtzinou (poster presentation)
2nd GREENERING International Conference, Valladolid, Spain, **21-23 March 2023**, T1.23
https://www.greenering.eu/images/greenering/documents/book_of_abstracts.pdf
 33. ***In-vitro* evaluation of bioactive profile of *Cornus mas* L. extract**
G. Lazopoulos, S. Matsia, A. Loukri, **A. Kyriakoudi**, I. Mourtzinou, A. Salifoglou (oral presentation)
Multidisciplinary Conference on Sustainable Development “Trends in European Agriculture Development”, Timișoara, Romania, **25-26 May 2023**, OC11
 34. **Novel approaches for the recovery of bioactive compounds from foods and agro-industrial by-products**
I. Mourtzinou, **A. Kyriakoudi** (Plenary lecture, oral presentation)
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35. **Optimization of the extraction of bioactives from cornelian cherry (*Cornus mas* L.) fruit, using β -cyclodextrin, and the investigation of their biological profile**
A. Loukri*, A. Kyriakoudi, G. Lazopoulos, S. Matsia, A. Salifoglou, I. Mourtzinis (oral presentation)
Xth International Session of Young Scientific Staff “Food Science Development. Sustainable Future”, Warsaw, Poland, 11-12 May 2023, p. 74

36. **Preparation and characterization of alginate beads loaded with tomato carotenoids-enriched sunflower oil**
A. Kyriakoudi*, K. Klimantakis, P. Kalaitzis, C.G. Biliaderis, I. Mourtzinis (poster presentation)
21st Gums & Stabilisers for the Food Industry Conference, Thessaloniki, Greece, 6-9- June 2023, P16, p. 111

37. **Preparation and evaluation of chitosan films with alternative acidifiers**
A. Loukri, A. Kyriakoudi, I. Mourtzinis (poster presentation)
21st Gums & Stabilisers for the Food Industry Conference, Thessaloniki, Greece, 6-9- June 2023, P19, p. 114

38. **A holistic approach for the valorization of pomegranate by-products using green methods**
N. Solomakou, A. Kyriakoudi, E. Kalfa, K. Kaderides, I. Mourtzinis, A.M. Goula (oral presentation)
10th International Conference on Sustainable Solid Waste Management “CHANIA2023”, Chania, Greece, 21-24 June 2023
<https://chania2023.uest.gr/proceedings/#session-xiv>

39. **Valorization of peach (*Prunus persica* L.) by-products using green methods**
S. Christaki, N. Solomakou, A. Kyriakoudi, K. Kaderides, A.M. Goula, I. Mourtzinis (oral presentation)
10th International Conference on Sustainable Solid Waste Management “CHANIA2023”, Chania, Greece, 21-24 June 2023
<https://chania2023.uest.gr/proceedings/#session-xiv>

40. ***In vitro* evaluation of efficacy of Cornelian cherry extract against neurodegeneration**
G. Lazopoulos, S. Matsia, A. Loukri, A. Kyriakoudi, I. Mourtzinis, A. Salifoglou (oral presentation)
ICP 2023 – XXXI INTERNATIONAL CONFERENCE ON POLYPHENOLS, Nantes, France, 3-6 July 2023, OY.2.18
<https://icp2023.symposium.inrae.fr/scientific-program>

41. **Valorization of peach by-products employing ultrasound-assisted extraction and cold plasma treatment**
S. Christaki, A. Kyriakoudi, A. Stratakis, I. Mourtzinis (oral presentation)

- 1st Conference on “International Sustainable Resource Recovery Strategies Toward Zero Waste (FULLRECO4US)”, in the frame of Cost Action 20133: Cross Border Transfer and Development of Sustainable Resource Recovery Strategies Towards Zero Waste, Istanbul, Turkey, 13 -15 September 2023**
<https://fullreco4us.eu/conference-program/>
42. **Use of β -cyclodextrin as a green extraction enhancer for the ultrasound-assisted extraction of bioactives compounds from Cornelian cherry pomace**
 A. Loukri, T. Kissas, A. Kyriakoudi, I. Mourtzinos
 (poster presentation)
1st Conference on “International Sustainable Resource Recovery Strategies Toward Zero Waste (FULLRECO4US)”, in the frame of Cost Action 20133: Cross Border Transfer and Development of Sustainable Resource Recovery Strategies Towards Zero Waste, Istanbul, Turkey, 13 -15 September 2023
<https://fullreco4us.eu/conference-program/>
43. **Microwave-assisted alkaline hydrolysis of bound phenolic antioxidants from rice hulls**
 A. Kyriakoudi, K. Misirli, N. Nenadis, I. Mourtzinos (poster presentation)
3rd Food Chemistry Conference: Shaping a healthy and sustainable food chain through knowledge, Dresden Hilton, Germany, 10-12 October 2023, P2.024
<https://virtual.oxfordabstracts.com/#!/event/public/1683/program>
44. **Enhancement of the extraction of bioactive compounds from cornelian cherry pomace by combination of ultrasound assisted extraction and cold plasma pretreatment**
 A. Loukri, T. Kissas, A. Kyriakoudi, A. Ch. Stratakis, I. Mourtzinos (poster presentation)
3rd Food Chemistry Conference: Shaping a healthy and sustainable food chain through knowledge, Dresden Hilton, Germany, 10-12 October 2023, P1.022
<https://virtual.oxfordabstracts.com/#!/event/public/1683/program>
45. **Extraction of phenolic compounds from rosemary using natural deep eutectic solvents**
 A. Kyriakoudi, A. Tsiouras, S. Christaki, I. Mourtzinos
 (oral presentation)
1st Aristotle Conference on Chemistry (ACC): Advances and Challenges in Chemistry, Thessaloniki, Greece, 12-15 November 2023
<https://acc2023.chem.auth.gr/full-program>
 (with in-person attendance of the conference proceedings)
46. **Microplastic accumulation in marine fishes *Mullus barbatus* and *Engraulis encrasicolus***
 A. Moriki, A. Kyriakoudi, A. Koutra, M. Panousis
 (poster presentation)
1st Aristotle Conference on Chemistry (ACC): Advances and Challenges in Chemistry, Thessaloniki, Greece, 12-15 November 2023, P1.2-7
<https://acc2023.chem.auth.gr/full-program>
 (with in-person attendance of the conference proceedings)

47. **Recovery of bioactive compounds from peach peels employing green extraction processes and their encapsulation in chitosan-based nanoparticles**
S. Christaki, **A. Kyriakoudi**, A. Stratakis, I. Mourtzinis
(poster presentation)
Postharvest Ancona 2024 Congress “Innovations in food loss and waste management”, Ancona, Italy, **23-25 January 2024, P49** [Conference organized in the framework of the European COST Action CA22134 - Sustainable Network for agrofood loss and waste prevention, management, quantification and valorisation (FoodWaStop)]

48. **Sweet cherries of second-quality: A sustainable source of high-added value products for the food industry**
A. Kyriakoudi, E. Chezanoglou, A.M. Goula, E. Glavakis, I. Mourtzinis
(poster presentation)
11th International Conference on Sustainable Solid Waste Management Rhodes, Greece, **19 - 22 June 2024**

49. **Holistic valorization of rice bran towards high-added value products for industrial applications**
A. Kyriakoudi, K. Misirli, A. Toumpeli, I. Mourtzinis, N. Nenadis
(oral presentation)
11th International Conference on Sustainable Solid Waste Management Rhodes, Greece, **19 - 22 June 2024**

50. **Valorization of olive mill wastewaters: Novel and sustainable adsorption techniques using activated spent coffee grounds**
N. Solomakou, **A. Kyriakoudi**, I. Mourtzinis, A.M. Goula
(oral presentation)
11th International Conference on Sustainable Solid Waste Management Rhodes, Greece, **19 - 22 June 2024**

51. ***Chlorella vulgaris* cultivation in food industry wastewater for alginate beads encapsulation**
C. Anagnostopoulou, I. Papachristou, **A. Kyriakoudi**, K.N. Kontogiannopoulos, I. Mourtzinis, P.G. Kougias
(oral presentation)
11th International Conference on Sustainable Solid Waste Management Rhodes, Greece, **19 - 22 June 2024**

52. **Encapsulation of bioactive compounds from cold plasma-treated peach by-products in chitosan nanoparticles**
S. Christaki, **A. Kyriakoudi**, A. Stratakis, I. Mourtzinis
(poster presentation)

- 22nd IUFoST World Congress of Food Science and Technology. “The future of food is now: Development, Functionality & Sustainability”, Rimini, Italy, 8-12 September 2024. Book of Abstracts, pp 609-610, 4.22.34. P.22.036.**
53. **Effect of cold atmospheric plasma on oxidation, antioxidant capacity and volatile compounds in pork**
Y. K. Oliinychenko, S. Saad, **A. Kyriakoudi**, I. Mourtzinou, M. Griffiths, B. Tiwari, A. Ch. Stratakou
(poster presentation)
38th EFFoST International Conference 2024 “Future Food Systems: Innovation through Progress at Scientific Interfaces”, Bruges, Belgium, 12-14 November 2024
54. **β -Cyclodextrin-assisted extraction of phenolic compounds from figs (*Ficus carica* L.) of lower quality**
A. Kyriakoudi, A. Vetsos, I. Mourtzinou*
(poster presentation)
11th Panhellenic Conference “CURRENT TRENDS IN THE FIELD OF LIPIDS” of the Hellenic Forum of Lipid Science and Technology, Greek Lipid Forum, Member of Euro Fed Lipid, Thessaloniki, 25-26 November 2024
Book of abstracts, pp. 44, P.8
55. **Chitosan-based films reinforced with pomegranate peels extract: Fabrication and physicochemical characterization**
A. Kyriakoudi, A. Loukri, S. Paniopoulou, I. Mourtzinou*
(poster presentation)
11th Panhellenic Conference “CURRENT TRENDS IN THE FIELD OF LIPIDS” of the Hellenic Forum of Lipid Science and Technology, Greek Lipid Forum, Member of Euro Fed Lipid, Thessaloniki, 25-26 November 2024
Book of abstracts, pp. 59, P.23
56. **Extraction of rice bran oil with different protocols: Comparative study on lipid content and antioxidant activity**
K. Misirli, **A. Kyriakoudi**, N. Nenadis*, I. Mourtzinou
(oral presentation)
11th Panhellenic Conference “CURRENT TRENDS IN THE FIELD OF LIPIDS” of the Hellenic Forum of Lipid Science and Technology, Greek Lipid Forum, Member of Euro Fed Lipid, Thessaloniki, 25-26 November 2024
Book of abstracts, pp. 22
57. **Preparation of pomegranate peels extracts rich in ellagic acid with the aid of ultrasound-assisted alkaline hydrolysis**
Kyriakoudi A.*, Kalfa E., Zymvrakaki, E., Mourtzinou, I.
(oral presentation)

- 3rd GREENERING International Conference, Khalifa University, Abu Dhabi, UAE, 12th - 14th February 2025, pp. 96,**
https://greenering.net/images/greenering/documents/3rd_greenering_international_conference_book_of_abstracts.pdf
58. **Preparation and characterization of chitosan-based edible films reinforced with peach peels extract as active packaging materials**
A. Kyriakoudi, A. Loukri, S. Christaki, A. Goutlis, I. Mourtzinou*
 (poster presentation)
3rd GREENERING International Conference, Khalifa University, Abu Dhabi, UAE, 12th - 14th February 2025, pp. 144,
https://greenering.net/images/greenering/documents/3rd_greenering_international_conference_book_of_abstracts.pdf
59. **Sustainable valorization of fruits by-products towards the development of nutraceuticals and functional foods**
A. Kyriakoudi, I. Mourtzinou*
 (poster presentation)
II FoodWaStop Conference, Cordoba, Spain, 4-5 March 2025, P4.29
 [Conference organized in the framework of the European COST Action CA22134 - Sustainable Network for agrofood loss and waste prevention, management, quantification and valorisation (FoodWaStop)]
60. **Phenolic-rich extracts from second-class fruits as a strategy to achieve zero hunger**
I. Mourtzinou*, S. Christaki, A. Kyriakoudi, A. Doulgeraki
 (written communication)
ASM Microbe, Los Angeles, USA, 19-23 June 2025
61. **Enriched chitosan-based films with olive mill wastewater phenolics for olive oil stability improvement**
A. Kyriakoudi, A. Loukri¹, S. Christaki¹, V. Pappas¹, I. Mourtzinou^{1*} (poster presentation)
2nd International Conference on Circularity, Sustainability and Resilience in Water, Wastewater and Sludge Management, 29 March – 01 April 2026, Thessaloniki, Greece
62. **Development of chitosan edible film by using olive kernel extract prepared by deep eutectic Solvent**
A. Loukri, M.D. Stergiou, K. Kotzafiliou, S. Christaki, E. Kokkinomagoulos, Vasileios Pappas, A. Kyriakoudi, I. Mourtzinou (oral presentation)
8th International ISEKI-Food Conference, 1-3 June 2026, Faro, Portugal
63. **Wound healing effects of birch bark and propolis extracts on epidermolysis bullosa keratinocytes**
T. Kissas, D. Kiritsi, I. Athanasiou, A. Kyriakoudi, A. Onoufriadis, I. Mourtzinou (e-poster)
55th Annual ESDR Meeting, 9-12 September 2026, Heidelberg, Germany

OTHER PUBLICATIONS

1. **Dependence of the main UV-Vis characteristics ($E^{1\%}_{1\text{cm}}$ values) on saffron extraction conditions.**
A. Kyriakoudi, A. Chrysanthou, F. Mantzouridou, M.Z. Tsimidou. Book of Abstracts of Cost Action FA1101 - Main questions and foreseen solutions in the Frame of SAFFRONOMICS research (ISBN-13: 978-84-616-0964-2), Cuenca, 7-9 November 2012, pp. 145-153.

10. RESEARCH EXPERIENCE - PARTICIPATION IN RESEARCH PROJECTS

As Scientific Associate

1. **“Plant genetic resources of *crocus sativus* (saffron) and related *crocus* species (*crocus* spp.)- CROCUSBANK: AGRI-2006-0265: Genetic resources of saffron and allies (*crocus* spp) (FP6)”**
As a member of the AUTH research team (21/06/2010-31/12/2010, 05/01/2011-30/04/2011)
Principal Investigator: Assoc. Professor M. Z. Tsimidou
Laboratory of Food Chemistry and Technology, School of Chemistry, AUTH
2. **“Omics technologies for crop improvement, traceability, determination of authenticity, adulteration and origin in saffron - Saffronomics”**
EU-COST Action FA1101
As a member of Working Group WG3: Molecular and Phytochemical fingerprinting for breeding, traceability, and authenticity (development of technological tools) (04/12/2014-31/12/2014, 15/01/2015-28/02/2015, 07/04/2016-07/05/2016, 19/05/2016-19/06/2016, 23/06/2016-23/07/2016, 07/09/2016-25/10/2016)
Action coordinator: Professor M. Z. Tsimidou
3. **“Study of the bioaccessibility of constituents of infusion products of Krokos Kozanis (Krokos Kozanis Products)”**
As a member of the AUTH research team (20/01/2014-31/01/2014)
Principal Investigator: Professor M. Z. Tsimidou
Laboratory of Food Chemistry and Technology, School of Chemistry, AUTH
4. **“PRO-METROFOOD “Progressing towards the construction of METROFOOD-RI” ” (GA n. 739568) (within Horizon H2020) <http://www.prometrofood.it/>**
As a member of the AUTH research team (11/01/2017-31/12/2017)
I was also involved in the management of the project
Principal Investigator: Professor M. Z. Tsimidou
Laboratory of Food Chemistry and Technology, School of Chemistry, AUTH
5. **“Preparation for the implementation of the METROFOOD-RI project”**
Funded by the General Secretariat for Research and Technology (matching funds)
As a member of the AUTH research team (07/03/2018-07/07/2018)
Principal Investigator: Professor M. Z. Tsimidou
Laboratory of Food Chemistry and Technology, School of Chemistry, AUTH
6. **“Advanced solutions for assuring the authenticity and quality of olive oil-OLEUM” (GA n. 635690) (within Horizon H2020) <http://www.oleumproject.eu/>**
As a member of the AUTH research team (01/12/2016-31/03/2017, 01/08/2018-01/12/2018, 01/01/2019-30/04/2019, 15/05/2019-30/09/2019, 01/10/2019-31/12/2019, 22/07/2020-31/08/2020)

Principal Investigator: Professor M. Z. Tsimidou
Laboratory of Food Chemistry and Technology, School of Chemistry, AUTH

7. ***“Production of new tomato varieties using omics technologies - N-Tomatomics”***

NSRF (ESPA) 2014-2020, Competitiveness, Entrepreneurship & Innovation, ‘RESEARCH-CREATE-INNOVATE’, Special Service for Management and Implementation of Actions in the Fields of Research, Technological Development and Innovation (EYDE-ETAK).

Remunerated Scholarship

As a member of the AUTH research team (16/12/2020-28/03/2023)

I was also involved in the management of the project

Principal Investigator: Assist. Professor I. Mourtzinis

Laboratory of Food Chemistry and Biochemistry, School of Agriculture, AUTH

8. ***“Development of a natural product with neuroprotective activity based on the cornelian cherry plant” Region of Central Macedonia 2014-2020. Action “Investment Plans for Innovation” (Project code: KMP6-0079229)***

Remunerated Scholarship

As a member of the AUTH research team (07/04/2022-31/12/2022, 01/01/2023-07/10/2023)

I was also involved in the management of the project

Principal Investigator: Assist. Professor I. Mourtzinis

Laboratory of Food Chemistry and Biochemistry, School of Agriculture, AUTH

9. ***“Chitosan-based nanoparticles and films loaded with agrifood by-product extracts for novel food applications - ChitoFOODS” <https://chitofoods.gr/>***

2nd H.F.R.I. Call for Research Projects to support Faculty Members and Researchers, Hellenic Foundation for Research and Innovation (H.F.R.I.) (H.F.R.I. Project Number: 3308)

As a member of the research team (06/06/2022-07/02/2025)

I was also involved in the management of the project

Principal Investigator: Assist. Professor I. Mourtzinis

Laboratory of Food Chemistry and Biochemistry, School of Agriculture, AUTH

10. ***“Valorization of second-grade fruits for the production of high added-value products in the Region of Central Macedonia - FruitValue”***

Region of Central Macedonia 2014-2020. Investment Plans for Innovation

As a member of the AUTH research team (19/10/2023-31/12/2023, 01/01/2024-30/09/2024)

Principal Investigator: Assoc. Professor I. Mourtzinis

Laboratory of Food Chemistry and Biochemistry, School of Agriculture, AUTH

11. ***“Research and development of distillates with the addition of plant extracts”***

Contract with the **company VLADIKAS S.A.** (Serres, Greece) in the framework of the project “Visiting Professors/Visiting Researchers”

21/11/2024-30/07/2025

12. ***“Development of clean-label foods based on plant materials and products of animal origin”***

Contract with the **company FLORIDIS MEAT S.A.** (Athens, Greece) in the framework of the project “Visiting Professors/Visiting Researchers”

15/11/2024-30/06/2025

13. ***“Agro Food Waste Recovery: new processing technologies for food safety and packaging”***
General Secretariat for Research and Innovation (GSRI) in the framework of the National Action:
 “Funding of Greek entities successfully participating in the calls for proposals of Section 2 of **PRIMA**
 - Partnership for Research and Innovation in the Mediterranean Area: Activities selected following
 transnational, open and competitive calls for proposals organized by the PRIMA Foundation and
 funded by the national funding bodies of the PRIMA Participating States
As a member of the AUTH research team (19/07/2025-18/12/2026)
 Principal Investigator: Assoc. Professor I. Mourtzinis
 Laboratory of Food Chemistry and Biochemistry, School of Agriculture, AUTH
14. ***“CIHybMeat, Clean Label Hybrid Meat, Development of clean-label foods based on plant materials
 and hybrid products of animal origin”***
**National Recovery and Resilience Plan Greece 2.0, funded by the European Union-
 NextGenerationEU**
As a member of the AUTH research team (18/07/2025-31/12/2025)
 Principal Investigator: Assoc. Professor I. Mourtzinis
 Laboratory of Food Chemistry and Biochemistry, School of Agriculture, AUTH
15. ***“FoodigIT: ERA Chair Programme in computational food science and digital transformation”***
Horizon Europe
As a member of the AUTH research team [05/06/2026-08/07/2026 (as postdoctoral researcher) and
 11/09/2026-30/04/2027 (as Faculty Member)]
 Principal Investigator: Professor E. Katsanidis
 Laboratory of Food Processing and Engineering, School of Agriculture, AUTH

11. PARTICIPATION IN THE ORGANIZATION OF CONFERENCES AND SCIENTIFIC MEETINGS

Participation in the organization

- As Member of the Organizing Committee and Technical Chair
 1. **3rd IMEKOFOODS Conference “Metrology Promoting Standardization and Harmonization in Food and Nutrition”**, 1 - 4 October 2017, Thessaloniki, Greece
 2. **4th Greenering Bubble** in the framework of the European **COST ACTION CA 18224 Green Chemical Engineering Network towards upscaling sustainable processes “Greenering”** entitled **“Applications of Deep Eutectic Solvents (DES) in cosmetic systems”** organized by the **Laboratory of Food Chemistry and Biochemistry** of the **School of Agriculture, AUTH** in **Thessaloniki** on **22-23 September 2023**, aiming at training representatives of Greek cosmetics industries (APIVITA, Access naturals, The Nuclab, Tzimas cosmetics) in the preparation of plant extracts using innovative and environmentally friendly extraction techniques and solvents.
<https://greenering.org/outcomes-and-impact/13-outcomes-and-impact/110-greenering-bubble.html>
- As Session Chair
 1. **2nd GREENERING International Conference**, 21-23 March 2023, Valladolid, Spain

12. OTHER LECTURES - TALKS - EVENTS

1. Invited speaker at the event entitled **"Women's Entrepreneurship in Focus 2.0, Education, Innovation, Entrepreneurship"** in the panel **"Women in Research"**, Beyond 2023, 26 May 2023, TIF-Helexpo (Thessaloniki)
(<https://www.amna.gr/macedonia/article/734028/Pente-nees-ereunitries-miloun-gia-ta-epicheirimatika-tous-egcheirimata>,
<https://startupper.gr/news/108840/apo-to-ergastirio-stin-agora-5-nees-erevnitries-miloun-gia-ta-epicheirimatika-tous-egcheirimata/>)
2. Participation with the research team "AgrofoodRnD", led by Associate Professor Ioannis Mourtzinis (Scientific Coordinator), in the **1st and 2nd cycle** of the **Walk_AUTh Innovation Accelerator programme** carried out by the **Center for Entrepreneurship and Innovation of the Aristotle University of Thessaloniki**.
 - Successful in the proposal evaluation stage
 - Successful in the bootcamp stage
 - Attendance at masterclasses [31 May - 5 October 2023 (1st acceleration cycle) and 10 October – 24 November 2023 (2nd acceleration cycle)]
 - Participation in DEMO day (28/11/2023)
3. Participation with the research team "AgrofoodRnD", led by Associate Professor Ioannis Mourtzinis (Scientific Coordinator), in the **Mini Acceleration Programme - Female Entrepreneurship Program** of the business accelerator **egg – enter grow go**.
 - Successful in the proposal evaluation stage
 - Successful in the business training bootcamp stage
 - Participation in "Mentoring Sessions" (12 – 13 September 2023) with mentors from the innovation ecosystems of Canada, Romania, Israel and Greece.
4. **Interview** with the editor of the **"Business stories"** supplement of the newspaper **"PROTO THEMA"**, Ms. Angeliki Velesioti (21/01/2024, Issue No.: 987, pp. 18-19) on the topic **"From academic research to the market"**.
5. Participation and presentation (pitch) of the business idea of the research team "AgrofoodRnD", led by Associate Professor Ioannis Mourtzinis (Scientific Coordinator), at the **egg Investors' Day** held on **16 February 2024** at the egg hub in **Athens**, with the participation of **investors** (venture capitalists, angel investors).
<https://www.theegg.gr/en/tune-in-for-our-news/news-and-events/egg-investor-day>
6. Participation with the research team "AgrofoodRnD", led by Associate Professor Ioannis Mourtzinis (Scientific Coordinator), in the action **#Her_Research** (<https://her-research.gr/>) organized by the **Women Entrepreneurs Association of Greece – S.E.G.E.**, which aimed at empowering women researchers in know-how, their access to funding, as well as facilitating their networking in the business world.
 - Successful in the proposal evaluation stage

- Participation in the bootcamp
 - Presentation (pitch) of the business idea of the research team “AgrofoodRnD” to a Scientific Committee
7. Admission of the research team “AgrofoodRnD”, led by Associate Professor Ioannis Mourtzinis (Scientific Coordinator), to the **12th Year of the business acceleration Platform “egg Start-Up”** organized by Eurobank’s business accelerator, **egg - enter grow go** (<https://www.theegg.gr/el/enter-ela-me-ti-startup-sou/prokiruksi-programmatos-egg-startup>) (<https://www.theegg.gr/en/go-above-and-beyond/the-egg-companies/agrofoodrnd>).
 - Automatic qualification to the final evaluation stage (interview) due to the team’s participation in the ‘Female Entrepreneurship – mini acceleration program’
 - Participation in the “grow” phase for the provision of support and acceleration of the implementation of the business plan.
 8. Participation representing the research team “AgrofoodRnD” in the event entitled **“Innovation & Entrepreneurship in Northern Greece. Challenges – Opportunities – Collaborations”** organized by Eurobank’s business accelerator, **egg - enter grow go**, together with the **University & Research Institutions UoM (University of Macedonia), AUTH, DUTH and CERTH. 18 September 2024**, University of Macedonia, Thessaloniki (by invitation).

13. DISTINCTIONS – AWARDS

1. **Scholarship** of the State Scholarships Foundation (I.K.Y.) following written examinations **for postgraduate and doctoral studies**.
2. **Erasmus+ Placement Scholarship**, 01/10/2014-01/12/2014, School of Food and Nutritional Sciences, University College Cork, Cork, Ireland.
3. **Scholarship for postdoctoral research** in Italy “*ENEA International Fellowship Programme for postdoctoral studies (2015-2016)*”, 07/09/2015-06/03/2016 on the topic: “*Development of methodologies and reference materials for food authenticity and traceability*”.
4. **Scholarship for postdoctoral research** in Greece “*I.K.Y. EXCELLENCE SCHOLARSHIPS FOR POSTGRADUATE STUDIES IN GREECE – SIEMENS PROGRAMME*”, 08/03/2016-31/12/2016 on the topic: “*Nanoscale encapsulation of extracts of bioactive constituents of Kozani Saffron (Crocus sativus L.) in the presence of natural phenolic antioxidants and study of their bioavailability*” (Contract No.: 23299/SR).
5. **Greek Association of Chemists Award of excellence** (Best poster presentation award) “**Recovery of phenolic antioxidants from rice hulls: alkaline vs acid digestion**”. **Kyriakoudi, A.**, Nenadis, N., Tsimidou, M. Z., 3rd International ISEKI Food Conference. “Food Science and Technology Excellence for a sustainable Bioeconomy”, 21st-23rd May 2014, Athens, Greece.
6. **1st Prize for best poster presentation** (Best poster award, 1st Prize) “**Stability dependence of bioactive apocarotenoids of Krokos Kozanis in the presence of natural phenolic antioxidants. Its significance in bioavailability studies**” **Kyriakoudi, A.**, Ordoudi, S. A., Tsimidou, M. Z., 2nd IMEKOFOODS Conference “Promoting Objective and Measurable Food Quality & Safety”, 2nd -5th October 2016, Benevento, Italy.
7. **1st Prize for best poster presentation** (Best poster award, 1st Prize) “**Encapsulation of the hydrophobic**

apocarotenoid crocetin from saffron via inclusion complexation” Kyriakoudi, A., Tsimidou, M.Z. Workshop on Carotenoids in Foods, Nutrition and Health in the frame of the COST ACTION CA 15136 “EUROCAROTEN”, 23-24 October 2018, Valencia, Spain.

8. **Best oral presentation award (Best Student Presentation Contest) “A green approach for the recovery of bioactive compounds from cornelian cherry (*Cornus mas* L.) fruits”.** Loukri A., Kyriakoudi A.*, Mourtzinis I. “Natural resources, green technology and sustainable development/4-GREEN2022” 14-16 September 2022, Zagreb, Croatia.
9. **Editor’s choice:** “Innovative delivery systems loaded with plant bioactive ingredients: Formulation approaches and applications” A. Kyriakoudi, E. Spanidi, I. Mourtzinis, K. Gardikis*, *Plants*, 10(6), **2021** (Special issue - Nanotechnological or Innovative Formulation Approaches for Efficient Delivery of Plant Ingredients, edited by: Dr. Konstantinos Gardikis, Dr. Ioannis Mourtzinis). <https://doi.org/10.3390/plants10061238>
10. **Best oral presentation award “Optimization of the extraction of bioactives from cornelian cherry (*Cornus mas* L.) fruit, using β -cyclodextrin, and the investigation of their biological profile”** Loukri A., Kyriakoudi A., Lazopoulos G., Matsia S., Salifoglou A., Mourtzinis I. *Xth International Session of Young Scientific Staff “Food Science Development. Sustainable Future”*, 11-12 May 2023, Warsaw, Poland.
11. **Awarded researcher in the “Innovation of the Year” category** for the research proposal on the “Development and provision of know-how for the production of extracts from aromatic and medicinal plants, as well as from by-products and waste of the food industry, using ‘green’ extraction techniques and solvents”, representing the research team “AgrofoodRnD”, led by Associate Professor Ioannis Mourtzinis (Scientific Coordinator), at the **Award Ceremony of the 3rd cycle of the action “Her_Research 2024”** (<https://her-research.gr/>) organized by the **Women Entrepreneurs Association of Greece - S.E.G.E.** on **27/04/2024** in the framework of BEYOND 2024, aiming at the empowerment of women researchers.

14. SUMMARY PRESENTATION - RECOGNITION OF SCIENTIFIC WORK

- Research papers and review articles in international peer-reviewed journals with impact factor: 41
- Chapters in international scientific books: 6
- Average IF of journals with impact factor (35 articles): 5.44
- Presentations at national and international scientific conferences: 72
- h-index: **21** (SCOPUS, 24/09/2026), **22** (Google Scholar, 24/09/2026)
- Number of citations: **1326** (SCOPUS, 24/09/2026), **1768** (Google Scholar, 24/09/2026)
- Reviewer of research papers in the international journals: *Food Chemistry, Innovative Food Science and Emerging Technologies, Journal of Food Composition and Analysis, Molecules, Foods*.
- **Guest Editor** in international scientific journals:
 - Foods** Journal Special Issue “*Deep Eutectic Solvents: Technological and Food Industrial Applications*”

(https://www.mdpi.com/journal/foods/special_issues/Deep_Eutectic_Solvents_Foods)

-**Foods** Journal Special Issue “*Encapsulation Technologies and Delivery Systems for Food Ingredients*”

(https://www.mdpi.com/journal/foods/special_issues/P962M3471D)

-**Foods** Journal Special Issue “*Plant-Derived Colorants as Food Ingredients: Extraction, Characterization and Applications*”

(https://www.mdpi.com/journal/foods/special_issues/8CLU1L1DAB)

-**Applied Sciences** Journal “*Novel Thermal and Non-thermal Technologies towards Sustainability and Microbiological Food Safety and Quality*”

(https://www.mdpi.com/journal/applsci/special_issues/0T594671X5)

-**Molecules** Journal Special Issue “*Fruits and vegetables by-products and wastes as sustainable sources of functional ingredients*”

(https://www.mdpi.com/journal/molecules/special_issues/VKTNM90U6R)