CURRICULUM VITAE

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STUDIES

PhD – Food Chemistry (2001)
Department of Agricultural Sciences, Imperial College – University of London (U.K.)

MSc – Œnology (1997)
University Institute of Vine & Wine, University of Burgundy (FRANCE)

BSc – Œnology & Beverage Technology (1995)
Technological Educational Institute (T.E.I.) of Athens (GREECE) (now University of West Attica)

ACADEMIC EXPERIENCE

Undergraduate Programmes

May 2018 – to date: Associate Professor, Department of Food Science & Nutrition, University of Thessaly (GREECE)

May 2014 – April 2018: Assistant Professor, Department of Food Science & Nutrition, University of the Aegean (GREECE)

June 2010 – April 2014: Lecturer, Department of Food Science & Nutrition, University of the Aegean (GREECE)

Academic year 2009 – 2010: Adjunct Lecturer, Department of Food Science & Nutrition, University of Thessaly (GREECE)

Academic year 2008 – 2009: Adjunct Lecturer, Department of Agriculture, Hellenic Mediterranean University (GREECE)

Academic years 2008 – 2009: Adjunct Lecturer, Department of Sciences of Wine, Vine & Beverages, University of West Attica (GREECE)

Academic years 1998 – 2000: Demonstrating, Department of Agricultural Sciences, Imperial College – University of London (U.K.)

Post-graduate programmes

Academic years 2000 – 2001, 2003 – 2010, 2012 – 2018: Food Quality & Chemistry of Natural Products Programme, M.A.I.Ch. (GREECE)

Academic year 2015 – 2016: Department of Food Science & Human Nutrition, Agricultural University of Athens (GREECE)

Academic year 2013 – 2014: Department of Biotechnology, Agricultural University of Athens (GREECE)

RESEARCH EXPERIENCE

September 2009 – March 2010: Adjunct Researcher, Department of Agricultural Engineering & Environment, Institute of Technology & Management of Agroecosystems, Centre for Research, Technology & Development – Thessaly (GREECE)

October 2005 – August 2009: Researcher, Food Quality & Chemistry of Natural Products Programme, M.A.I.Ch. (GREECE)

January 2005 – June 2006: Post-doctoral Researcher, Department of Science of Dietetics – Nutrition, Harokopio University (GREECE)

May – December 2004: Post-doctoral Researcher, Department of Sciences of Wine, Vine & Beverages, University of West Attica (GREECE)

November 2003 – May 2004: Adjunct Researcher, Institute of Vine & Wine, National Agricultural research Foundation (now Research Institute ELGO Demeter) (GREECE)

Οκτώβριος 2000 – Δεκέμβριος 2001: Post-doctoral Researcher, Food Quality & Chemistry of Natural Products Programme, M.A.I.Ch. (GREECE)

SCIENTIFIC ACTIVITIES

- Member of the Greek Lipid Forum
- Auditor IRCA (2007) / Food Quality Management Systems (ISO 22000:2005, ISO 19011:2002)
- Member of the Editorial Boards: Journal of Chemistry (Hindawy), International Journal of Waste Resources (Londome), Beverages (MDPI), Applied Sciences – Chemistry Section (MDPI), Food Science & Technology Section (MDPI), Biomass (MDPI), Journal of Applied research on Medicinal & Aromatic Plants (Elsevier)
- Guest editor in Recycling (MDPI) for the special issue "Food Waste – Strategies to Reuse and Prevention"
- Guest editor in Beverages (MDPI) for the special issue (special issue) " Valorization of Beverage Industry By-products"
- Guest editor in Applied Sciences (MDPI) for the special issue " High-performance Green Extraction of Bioactive Substances from Plant Resources using Deep Eutectic Solvents (DES)"
- Guest editor in Antioxidants (MDPI) for the special issue (special issue) “Polyphenolic Antioxidants from Agri-Food Waste Biomass”
- Reviewer in more than 40 international journals

DISTINCTIONS - AWARDS

- Distinction according to PLoS Biology 2020, Mendeley Data 2020: Ranking in 2% of the most influential scientists (in total, 20 stuff members from the University of Thessaly).
- Best paper award for 2019, Clean Technologies & Environmental Policy (Springer): Stefou I., Grigorakis S., Loupassaki S., Makris D.P.†, 2019. Development of sodium propionate-based deep eutectic solvents for polyphenol extraction from onion solid wastes, 21, 1563-1574. doi: 10.1007/s10098-019-01727-8 (award €1000).
- Invited speaker:

1. Makris D.P., 2020. Functional ingredients of Mediterranean plant foods. 13th Macedonian Congress of Nutrition & Dietetics (virtual), 25 – 27 September 2020.
2. Makris D.P., 2020. Natural Deep Eutectic Solvents - New Generation Green Liquids for the Extraction of Multifunctional Polyphenols. 10th International Phytocosmetics & Phytotherapy Congress (virtual), 3-4 September 2020, Athens, Greece.
3. Makris D.P., 2017. Enhanced extraction of antioxidant polyphenols from Moringa oleifera Lam leaves using a biomolecule-based low-transition temperature mixture. In "3rd IMEKO Foods – Metrology promoting standardization and harmonization in Food and Nutrition", 1-4 October 2017, Thessaloniki, Greece.
4. Makris D.P., 2008. Valorization of olive oil industry for the production of high value-added products – Natural antioxidants compounds. «Cultivation and Phytoprotection of Olive Tree», Greek Entomological Society, 4th April 2008, Nea Moudania, Chalkidiki, GREECE.

RESEARCH PROGRAMMES

- **EREVNO-DIMIOURGO-KAINOTOMO** research programme, entitled «Production of biofunctional still water with extracts from fruit, vegetables, Hellenic aromatic plants, hemp, *Moringa oleifera* leaves and Hellenic olive tree leaves, generated with innovative technology (deep eutectic solvents) or with addition of humic and fulvic acids», Department of Food Science & Nutrition, University of Thessaly. Funded by the Hellenic Ministry of Economy & Development and the E.U., 10.2020 – 4.2023 (€1m)
- **EREVNO-DIMIOURGO-KAINOTOMO** research programme, entitled "*Use of pulsed-electric field for the extraction of valuable compounds from plant material*", Department of Food Science & Nutrition, University of Thessaly. Funded by the Hellenic Ministry of Economy & Development and the E.U., 7.2018 – 6.2021 (€0.96m)
- **EREVNO-DIMIOURGO-KAINOTOMO** research programme, entitled "*Designing of bio-functional chocolate products by incorporating microemulsion-encapsulated aromatic and medicinal plant extracts generated with innovative technology (deep eutectic solvents)*", funded by the Hellenic Ministry of Economy & Development and the E.U. 7.2018 – 6.2021 (€0.76m)
- **THALES**: "Assessment and optimisation of ageing parameters of red and white wines from Cretan varieties - Production of added-value quality wines", (Department of Chemistry, University of Crete, 10.2012 - 9.2015).

- **STREP/DEVELONUTRI (FP6)**: "Development of high throughput approaches to optimise the nutritional value of crops and crop-based foods" (M.A.I.Ch., 2.2007 - 8.2009)
- **INTERREG IIIC SUD/FARVALDI**: " Action frontalière pour la conservation de l'agrobiodiversité régionale et pour la valorisation d'une différentiation identifiable des produits " (M.A.I.Ch., 10.2005 - 1.2007)
- **Post-doctoral fellowship**: "Valorisation of food industry wastes for the recovery of high added-value products - Antioxidants from vinification by-products", (Harokopio University, 1.2005 - 6.2006).
- **ARCHIMEDES**: "Development of technologies for fast olive debittering and the production of high nutritional value products", (University of Applied Sciences of Athens, 3.2004 - 12.2004).
- **EPEAEK II**: Reform of the undergraduate programme (Department of Œnology & Beverage Technology, University of Applied Sciences of Athens, 3.2004 - 9.2004).
- **Bilateral Greece - Albania**: "Study on the polyphenolic composition of Greek and Albanian wines" (National Agricultural Research Foundation, 11.2003 - 3.2004).
- **ALTENER (AI/2002/238)**: "Studies on the exploitation of carobs (Ceratonia siliqua) for bioethanol production". (M.A.I.Ch., 6.2001 - 12.2001).

DISSERTATION – THESIS SUPERVISING

- Undegraduate dissertations: 25
- Master theses: 31
- PhD theses: 4

PUBLICATIONS

Editions

1. Makris D.P., 2021. “High-Performance Green Extraction of Natural Products”, Special Issue, Applied Sciences (MDPI).
2. Makris D.P., Şahin S., 2020. “Polyphenolic Antioxidants from Agri-Food Waste Biomass”, Special Issue, Antioxidants (MDPI).

Book chapters

1. Makris D.P.†, **2021**. CHAPTER 16. Recovery and applications of enzymes from food wastes. In “**Food Waste Recovery: Processing Technologies, Industrial Techniques, and Applications**.” Galanakis Ch. ed., Academic Press, London, U.K., pp. 313-325. ISBN: 978-0-12-820563-1

2. Makris D.P.†, **2015**. CHAPTER 16. Recovery and applications of enzymes from food wastes. In "**Food Waste Recovery: Processing Technologies and Techniques**." Galanakis Ch. ed., ELSEVIER Publ. (San Diego, CA), pp. 361-379. ISBN: 978-0-12-800351-0
3. Makris D.P.†, Boskou D., **2014**. CHAPTER 9. Plant-derived antioxidants as food additives. In "**Plants as a Source of Natural Antioxidants**", Dubei N.K. ed., CABI Publ. (Oxfordshire, U.K.), pp. 169-190. ISBN: 978-1-78-064266-6
4. Kefalas P., Makris D.P., **2006**. CHAPTER 4. Liquid chromatography-mass spectrometry techniques in flavonoid analysis: recent advances. In "**Antioxidant Plant Phenols: Sources, Structure-Activity Relationship, Current Trends in Analysis and Characterization**", Boskou D., Gerothanasis I., Kefalas P. ed., RESEARCH SIGNPOST Publ. (Kerala, India), pp 69-123. ISBN: 81-308-0029-2

Reviews

1. Makris D.P.†, Lalas, S., **2020**. Glycerol and glycerol-based deep eutectic mixtures as emerging green solvents for polyphenol extraction: the evidence so far. **Molecules**, 25, 5842. doi:10.3390/molecules25245842
2. Makris D.P.†, **2018**. Green extraction processes for the efficient recovery of bioactive polyphenols from wine industry solid wastes – Recent progress. **Current Opinion in Green & Sustainable Chemistry**, 13, 50-55. doi: 10.1016/j.cogsc.2018.03.013
3. Tzima K., Makris D.P., Nikiforidis C., Mourtzinos I., **2015**. Potential use of rosemary, propolis and thyme as natural food preservatives. **Journal of Nutrition & Health**, 1(1), 6.
4. Makris D.P.†, Kallithraka S., Kefalas P., **2006**. Critical Review. Flavonols in grapes, grape products and wines: burden, profile and influential parameters. **Journal of Food Composition & Analysis**, 19, 396-404. doi: 10.1016/j.jfca.2005.10.003
5. Makris D.P.†, Kallithraka S., Kefalas P., **2003**. Polyphenols in Hellenic wines: Creating composition tables as a tool for epidemiological studies. **Journal of Wine Research** 14(2-3), 103-114. doi: 10.1080/09571260410001678003

Research papers

1. Shaheen S., Grigorakis S., Halahlah A., Loupassaki S., Makris D.P.†, **2021**. Extractor dimensions affect optimization of laboratory-scale batch solid-liquid extraction of polyphenols from plant material: potato peels as a case study. **Chemical Engineering Communications**. doi: 10.1080/00986445.2020.1805438
2. Kurtulbaş E., Gizem Pekel A., Bilgin M., Makris D., Şahin S., **2021**. Citric acid-based deep eutectic solvent for the anthocyanin recovery from *Hibiscus sabdariffa* through microwave-assisted extraction. **Biomass Conversion & Biorefinery**. doi: 10.1007/s13399-020-00606-3
3. Chakroun D., Grigorakis S., Loupassaki S., Makris D.P.†, **2021**. Enhanced-performance extraction of olive (*Olea europaea*) leaf polyphenols using L-lactic acid/ammonium acetate deep eutectic solvent combined with β-cyclodextrin: screening, optimisation, temperature effects and stability. **Biomass Conversion & Biorefinery**. doi: 10.1007/s13399-019-00521-2
4. Kaltsa O., Alibade A., Bozinou E., Makris D.P., Lalas S.I., **2021**. Encapsulation of *Moringa oleifera* extract in Ca-alginate chocolate beads: physical and antioxidant properties. **Journal of Food Quality**, ID 5549873. doi: 10.1155/2021/5549873
5. Kyriakidou A., Makris D.P., Lazaridou A., Biliaderis C.G., Mourtzinos I., **2021**. Physical properties of chitosan films containing pomegranate peel extracts obtained by deep eutectic solvents. **Foods**, 10, 1262. doi: 10.3390/foods10061262

6. Lakka A., Bozinou E., Makris D.P., Lalas S.I., **2021**. Evaluation of pulsed electric field polyphenol extraction from *Vitis vinifera*, *Sideritis scardica* and *Crocus sativus*. **ChemEngineering**, 5, 25. doi: 10.3390/chemengineering5020025
7. Kellil A., Grigorakis S., Loupassaki S., Makris D.P.†, **2021**. Empirical kinetic modelling and mechanisms of quercetin thermal degradation in aqueous model systems: effect of pH and addition of antioxidants. **Applied Sciences**, 11, 2579. doi: 10.3390/app11062579
8. Grigorakis S., Halahlah A., Makris D.P.†, **2020**. Stability of *Salvia frutocosa* Mill. polyphenols and antioxidant activity in a citrate-based natural deep eutectic solvent. **Nova Biotechnologica et Chimica**, 19(2), 200 – 207.
9. Lakka A., Lalas S., Makris D.P.†, **2020**. Hydroxypropyl-β-cyclodextrin as a green co-solvent in the aqueous extraction of polyphenols from waste orange peels. **Beverages**, 6, 50. doi:10.3390/beverages6030050
10. Cherif M. M., Grigorakis S., Halahlah A., Loupassaki S., Makris D.P.†, **2020**. High-efficiency extraction of phenolics from wheat waste biomass (bran) by combining deep eutectic solvent, ultrasound-assisted pretreatment and thermal treatment. **Environmental Processes**, 7, 845-859. doi: 10.1007/s40710-020-00449-0
11. Grigorakis S., Halahlah A., Makris D.P.†, **2020**. Batch stirred-tank green extraction of *Salvia fruticosa* Mill. polyphenols using newly designed citrate-based deep eutectic solvents and ultrasonication pretreatment. **Applied Sciences**, 10, 4774. doi:10.3390/app10144774
12. Grigorakis S., Halahlah A., Makris D.P.†, **2020**. Hydroglycerolic solvent and ultrasonication pretreatment: a green blend for high-efficiency extraction of *Salvia fruticosa* polyphenols. **Sustainability**, 12, 4840. doi:10.3390/su12124840
13. Lakka A., Lalas S., Makris D.P.†, **2020**. Development of a low-temperature and high-performance green extraction process for the recovery of polyphenolic phytochemicals from waste potato peels using hydroxypropyl β-cyclodextrin. **Applied Sciences**, 10, 3611. doi:10.3390/app10103611
14. Grigorakis S., Benchennouf A., Halahlah A., Makris D.P.†, **2020**. High-performance green extraction of polyphenolic antioxidants from *Salvia fruticosa* using cyclodextrins: optimization, kinetics and composition. **Applied Sciences**, 10, 3447. doi:10.3390/app10103447
15. Kaltsa O., Grigorakis S., Lakka A., Bozinou E., Lalas S., Makris D.P.†, **2020**. Green valorization of olive leaves to produce polyphenol-enriched extracts using an environmentally benign deep eutectic solvent. **AgriEngineering**, 2, 226-239. doi:10.3390/agriengineering2020014
16. Kaltsa O., Lakka A., Grigorakis S., Karageorgou I., Batra G., Bozinou E., Lalas S., Makris D.P.†, **2020**. A green extraction process for polyphenols from elderberry (*Sambucus nigra*) flowers using deep eutectic solvent and ultrasound-assisted pretreatment. **Molecules**, 25, 921. doi:10.3390/molecules25040921
17. Lakka A., Grigorakis S., Kaltsa O., Karageorgou I., Batra G., Bozinou E., Lalas S., Makris D.P.†, **2020**. The effect of ultrasonication pretreatment on the production of polyphenol-enriched extracts from *Moringa oleifera* L. (drumstick tree) using a novel bio-based deep eutectic solvent. **Applied Sciences**, 10, 220. doi:10.3390/app10010220
18. Photiades A., Grigorakis S., Makris D.P.†, **2020**. Kinetics and modelling of L-cysteine effect on the Cu(II)-induced oxidation of quercetin. **Chemical Engineering Communications**, 207, 139-152. doi: 10.1080/00986445.2019.1574767
19. Lakka A., Grigorakis S., Karageorgou I., Batra G., Kaltsa O., Bozinou E., Lalas S., Makris D.P.†, **2019**. Saffron processing wastes as a bioresource of high value-added

compounds: Development of a green extraction process for polyphenol recovery using a natural deep eutectic solvent. **Antioxidants**, 8, 586. doi: 10.3390/antiox8120586
20. Stefou I., Grigorakis S., Loupassaki S., Makris D.P.†, **2019**. Development of sodium propionate-based deep eutectic solvents for polyphenol extraction from onion solid wastes. **Clean Technologies & Environmental Policy**, 21, 1563-1574. doi: 10.1007/s10098-019-01727-8
21. Lakka A., Karageorgou I., Kaltsa O., Batra G., Bozinou E., Lalas S., Makris D.P.†, **2019**. Polyphenol extraction from *Humulus lupulus* (hop) using a neoteric glycerol/L-alanine deep eutectic solvent: optimisation, kinetics and the effect of ultrasound-assisted pretreatment. **AgriEngineering**, 1, 403-417. doi: 10.3390/agriengineering1030030
22. Lalas S., Alibade A., Bozinou E., Makris D.P.†, **2019**. Drying optimization to obtain carotenoid-enriched extracts from industrial peach processing waste (pomace). **Beverages**, 5, 43. doi: 10.3390/beverages5030043
23. Kurtulbaş E., Yazar S., Makris D., Şahin S., **2019**. Optimization of bioactive substances in the wastes of some selective Mediterranean crops. **Beverages**, 5, 42. doi: 10.3390/beverages5030042
24. Athanasiadis V., Grigorakis S., Lalas S., Makris D.P.†, **2018**. Highly efficient extraction of antioxidant polyphenols from *Olea europaea* leaves using an eco-friendly glycerol/glycine deep eutectic solvent. **Waste & Biomass Valorization**, 9(11), 1985-1992. doi: 10.1007/s12649-017-9997-7
25. Bobolaki N., Photiades A., Grigorakis S., Makris D.P.†, **2018**. Kinetic modelling of the effect of L-ascorbic acid on the Cu(II)-induced oxidation of quercetin. **ChemEngineering**, 2, 46. doi:10.3390/chemengineering2040046
26. Karageorgou I., Grigorakis S., Lalas S., Makris D.P.†, **2018**. Effects of 2-hydroxypropyl β-cyclodextrin on the stability of polyphenolic compounds from *Moringa oleifera* Lam leaf extracts in a natural low-transition temperature mixture. **Nova Biotechnologica et Chimica**, 17(1), 29-37. doi: 10.2478/nbec-2018-0003
27. Athanasiadis V., Grigorakis S., Lalas S., Makris D.P.†, **2018**. Stability effects of methyl β-cyclodextrin on *Olea europaea* leaf extracts in a natural deep eutectic solvent. **European Food Research & Technology**, 244, 1783-1792. doi: 10.1007/s00217-018-3090-8
28. Slim Z., Jancheva M., Grigorakis S., Makris D.P.†, **2018**. Polyphenol extraction from *Origanum dictamnus* using low-transition temperature mixtures composed of glycerol and organic salts: effect of organic anion carbon chain length. **Chemical Engineering Communications**, 205(10), 1494-1505. doi: 10.1080/00986445.2018.1458026
29. Mourtzinos I., Prodromidis P., Grigorakis S., Makris D.P., Biliaderis C.G., Moschakis T., **2018**. Natural food colourants derived from onion wastes: application in a yogurt product. **Electrophoresis**, 39, 1975-1983 doi: 10.1002/elps.201800073
30. Athanasiadis V., Grigorakis S., Lalas S., Makris D.P.†, **2018**. Methyl *β*-cyclodextrin as a booster for the extraction of *Olea europaea* leaf polyphenols with a bio-based deep eutectic solvent. **Biomass Conversion & Biorefinery**, 8(2), 345-355. doi: 10.1007/s13399-017-0283-5
31. Karageorgou I., Grigorakis S., Lalas S., Mourtzinos I., Makris D.P.†, **2018**. Incorporation of 2-hydroxypropyl *β*-cyclodextrin in a biomolecule-based low-transition temperature mixture (LTTM) boosts efficiency of polyphenol extraction from *Moringa oleifera* Lam leaves. **Journal of Applied Research on Medicinal & Aromatic Plants**, 9, 62-69. doi 10.1016/j.jarmap.2018.02.005
32. Mourtzinos 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, 15. doi:10.3390/recycling3020015

33. Grigorakis S., Makris D.P.†, **2018**. Characterisation of polyphenol-containing extracts from *Stachys mucronata* and evaluation of their antiradical activity. **Medicines**, 5, 14. doi: 10.3390/medicines5010014
34. Makris D.P.†, **2017**. Extraction of red grape pomace antioxidants with aqueous organic acid solutions using kinetic modelling. **Journal of Agricultural Sciences**, 62(3), 287-298. doi: 10.2298/JAS1703287M
35. Lalas S., Athanasiadis V., Karageorgou I., Batra G., Nanos G., Makris D.P., **2017**. Nutritional characteristics of *Moringa oleifera* tree leaves and herbal tea. **Journal of Herbs, Spices & Medicinal Plants**, 23(4), 320-333. doi: 10.1080/10496475.2017.1334163
36. Jancheva M., Grigorakis S., Loupassaki, S., Makris D.P.†, **2017**. Optimised extraction of antioxidant polyphenols from *Satureja thymbra* using newly designed glycerol-based natural low-transition temperature mixtures (LTTMs). **Journal of Applied Research on Medicinal & Aromatic Plants**, 6, 31-40. doi: 10.1016/j.jarmap.2017.01.002
37. Karageorgou I., Grigorakis S., Lalas S., Makris D.P.†, **2017**. Enhanced extraction of antioxidant polyphenols from *Moringa oleifera* Lam. leaves using a biomolecule-based low-transition temperature mixture. **European Food Research & Technology**, 243, 1839-1848 doi: 10.1007/s00217-017-2887-1
38. Athanasiadis V., Lalas S., Makris D.P.†, **2017**. Effect of methyl *β*-cyclodextrin on radical scavenging kinetics of olive leaf extracts and interactions with ascorbic acid. **ChemEngineering**, 1, 6. doi:10.3390/chemengineering1010006
39. Georgantzi C., Lioliou A.-E., Paterakis N., Makris D.P.†, **2017**. Combination of lactic acid-based deep eutectic solvents (DES) with *β*-cyclodextrin: performance screening using ultrasound-assisted extraction of polyphenols from selected native Greek medicinal plants. **Agronomy**, 7, 54. doi:10.3390/agronomy7030054
40. Dedousi M., Mamoudaki V., Grigorakis S., Makris D.P.†, **2017**. Ultrasound-assisted extraction of polyphenolic antioxidants from olive (*Olea europaea*) leaves using a novel glycerol/sodium-potassium tartrate low-transition temperature mixture (LTTM). **Environments**, 4, 31. doi:10.3390/environments4020031
41. Tomic D., Grigorakis S., Loupassaki S., Makris D.P.†, **2017**. Implementation of kinetics and response surface methodology reveals contrasting effects of catechin and chlorogenic acid on the development of browning in wine model systems containing either ascorbic acid or sulphite. **European Food Research and Technology**, 243, 565-574. doi: 10.1007/s00217-016-2766-1
42. Patsea M., Stefou I., Grigorakis S., Makris D.P.†, **2017**. Screening of natural sodium acetate-based low-transition temperature mixtures (LTTMs) for enhanced extraction of antioxidants and pigments from red vinification solid wastes. **Environmental Processes**, 4(1), 123-135. doi: 10.1007/s40710-016-0205-8
43. Kottaras P., Koulianos M., Makris D.P.†, **2017**. Low-transition temperature mixtures (LTTMs) made of bioorganic molecules: enhanced extraction of antioxidant phenolics from industrial cereal solid wastes. **Recycling**, 2, 3. doi:10.3390/recycling2010003
44. Taloumi T., Makris D.P.†, **2017**. Accelerated ageing of the traditional Greek distillate Tsipouro using wooden chips. Part I: effect of static maceration *vs* ultrasonication on the polyphenol extraction and antioxidant activity. **Beverages**, 3(1), 5. doi:10.3390/beverages3010005
45. Mourtzinos I. Anastasopoulou E., Petrou A., Grigorakis S., Makris D.P., Biliaderis C.G., **2016**. Optimization of a green extraction method for the recovery of polyphenols from olive leaf using cyclodextrins and glycerin as co-solvents. **Journal of Food Science & Technology**, 53(11), 3939-3947. doi: 10.1007/s13197-016-2381-y
46. Mouratoglou E., Malliou V., Makris D.P.†, **2016**. Novel glycerol-based natural eutectic mixtures and their efficiency in the ultrasound-assisted extraction of antioxidant

polyphenols from agri-food waste biomass. **Waste & Biomass Valorization**, 7(6), 1377-1387. doi: 10.1007/s12649-016-9539-8
47. Bakirtzi C., Triantafyllidou K., Makris D.P.†, **2016**. Novel lactic acid-based natural deep eutectic solvents: efficiency in the ultrasound-assisted extraction of antioxidant polyphenols from common native Greek medicinal plants. **Journal of Applied Research on Medicinal and Aromatic Plants**, 3, 120-127. doi: 10.1016/j.jarmap.2016.03.003
48. Trasanidou D., Apostolakis A., Makris D.P.†, **2016**. Development of a green process for the preparation of antioxidant and pigment-enriched extracts from winery solid wastes using response surface methodology and kinetics. **Chemical Engineering Communications**, 203, 1317-1325. doi:10.1080/00986445.2016.1189416
49. Paleologou I., Vasiliou A., Grigorakis S., Makris D.P.†, **2016**. Optimisation of a green ultrasound-assisted extraction process for potato peel (*Solanum tuberosum*) polyphenols using bio-solvents and response surface methodology. **Biomass Conversion & Biorefinery**, 6(3), 289-299. doi: 10.1007/s13399-015-0181-7
50. Manousaki A., Jancheva M., Grigorakis S., Makris D.P.†, **2016**. Extraction of antioxidant phenolics from agri-food waste biomass using a newly designed glycerol-based natural low-transition temperature mixture: comparison with conventional eco-friendly solvents. **Recycling**, 1, 194-204. doi:10.3390/recycling1010194
51. Loupassaki S., Abouzer M., Basalekou M., Fyssarakis I., Makris D.P.†, **2016**. Evolution pattern of wood-related volatiles during traditional and artificial ageing of commercial red and white wines: association with sensory analysis. **International Food Research Journal**, 23(4), 1459-1465.
52. Philippi K., Tsamandouras N., Grigorakis S., Makris D.P.†, **2016**. Ultrasound-assisted green extraction of eggplant peel (*Solanum melongena*) polyphenols using aqueous mixtures of glycerol and ethanol: optimisation and kinetics. **Environmental Processes**, 3, 369-386. doi: 10.1007/s40710-016-0140-8
53. Shehata E., Loupassaki S., Makris D.P.†, **2016**. Essential oil composition and antiradical activity of two *Artemisia* species endemic to the island of Crete (Southern Greece). **American Journal of Essential Oils & Natural Products**, 4(1), 32-35.
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Editorials

1. Makris D. P.†, **2020**. Editorial - High-performance green extraction of natural products. **Applied Sciences**, 10, 7672, doi:10.3390/app10217672
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