

STAVROS LALAS

I. Personal data

- **Present position:** Full Professor, University of Thessaly
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- **Google Scholar:** <https://scholar.google.gr/citations?user=hAylkCYAAAAJ&hl=el>

II. Education

- **Doctor of Philosophy (1998).** Quality and stability characterisation of *Moringa oleifera* seed oil. University of Lincolnshire and Humberside, United Kingdom.
- **Bachelor in Food Technology (1995).** Department of Food Technology. School of Food Technology and Nutrition, T.E.I. of Athens, Athens, Greece.
- **Bachelor in Agricultural Technology (1991).** Department of Agricultural Technology. School of Agricultural Technology, T.E.I. of Western Macedonia, Florina, Greece.

III. Research and Work activities

- Participation in **50** international and national research programs (in **20** as Scientific Coordinator).
- **Scientific coordinator** in research agreements with Vioryl S.A. (chemical industry, Afidnes, Greece), Farmer's Agricultural Cooperative "New Union" (Karditsa, Greece) and Institut de l' Olivier (Sfax, Tunisia).
- **90** published research in peer reviewed international scientific journals.
- **2** chapters in books.
- More than **3700** citations. The h-index is **34**.
- **59** presentations in international and national conferences.
- Editorial Board in **16** international scientific journals.
- Reviewer in **127** international scientific journals και **16** special issues.
- Member of the committee of **12** PhD Thesis (in 5 as supervisor), **23** MSc Thesis (in 16 as supervisor) and reviewer of **4** (University of Newcastle, Australia), **4** (Government College University Lahore, Pakistan) and **3** (University of Sargodha, Pakistan) PhD Thesis.
- The publication Chatzilazarou et al. (*J. Food Lip.*, 2006, 13, 27-35) was selected as 2006 best food science and nutrition research on Food Lipids.
- Two published methods (Tsaknis et al., *Analyst*, 1998, 123, 325-327 and Tsaknis et al., *Analyst*, 1999, 124, 842-845) were included in Biomedicine (ISSN 0261 - 4707, Sheffield Academic Press).
- Certificate in HACCP Principles and their Application in Food Safety from The Royal Institute of Public Health and Hygiene (United Kingdom).
- Member of the **National Food Safety Authority** (E.F.E.T).
- Member of the **Technical Committee for HACCP** of the Hellenic Accreditation System (E.SY.D).
- Lead Auditor (ISO 9000 Series Standards). International Registered of Certified Auditors (IRCA). TÜV Hellas (RWTÜV).
- Member of the Board (until 2014) at **Hellenic Naric**.
- Member of the **American Chemical Society** (www.acs.org).
- Referee of **The Institute of Food Science & Technology (IFST)**, London, United Kingdom.
- Member of the **Greek Lipid Forum**.
- Member of the **International Observatory of Oxidative Stress**.

IV. Publications

International journals

1. **Characterisation of crude and purified pumpkin seed oil.** (1997). Tsaknis J., Lalas S. and Lazos E. *Grasas Y Aceites*, 48 (5), 267-272.
2. **Quality changes of selected vegetable oils during frying of doughnuts.** (1997). Aggelousis G. and Lalas S. *Rivista Italiana Delle Sostanze Grasse*, LXXIV, 559-565.
3. **Comparison of antimicrobial activity of seeds of different *Moringa oleifera* varieties.** (1997). Spiliotis V, Lalas S., Gergis V. and Dourtoglou V. *Pharmaceutical and Pharmacological Letters*, 7 (4), 39-40.
4. **Characteristics and composition of tomato seed oil.** (1998). Lazos E., Tsaknis J., and Lalas S. *Grasas Y Aceites*, 49(5/6), 440-445.
5. **A total characterisation of *Moringa oleifera* Malawi seed oil.** (1998). Tsaknis J., Lalas S., Gergis V. and Spiliotis V. *Rivista Italiana Delle Sostanze Grasse*, 75 (1), 21-27.
6. **Quality changes of *Moringa oleifera*, variety of Blantyre seed oil during frying.** (1998). Tsaknis J., Lalas S., Gergis V., Dourtoglou V. and Spiliotis V. *Rivista Italiana Delle Sostanze Grasse*, 75 (4), 181- 190.
7. **Rapid high-performance liquid chromatography method of determining malondialdehyde for evaluation of rancidity in edible oils.** (1998). Tsaknis J., Lalas S., Hole M., Smith G., and Tychopoulos V. *Analyst*, 123, 325-327. *Η μέθοδος επιλέχθηκε και περιλήφθηκε στην εγκυκλοπαίδεια Biomedicine (ISSN 0261 - 4707) που εκδίδεται από την Sheffield Academic Press.*
8. **Determination of malondialdehyde in traditional fish products by HPLC.** (1999). Tsaknis J., Lalas S., and Evmorforopoulos E. *Analyst*, 124, 843-845. *Η μέθοδος επιλέχθηκε και περιλήφθηκε στην εγκυκλοπαίδεια Biomedicine που εκδίδεται από την Sheffield Academic Press.*
9. **Characterization of *Moringa oleifera* variety Mbololo seed oil of Kenya.** (1999). Tsaknis J., Lalas S., Gergis V., Dourtoglou V. and Spiliotis V. *Journal of Agricultural and Food Chemistry*, 47 (11), 4495-4499.
10. **Quality changes of *Moringa oleifera*, variety Mbololo of Kenya, seed oil during frying.** (1999). Tsaknis J., Spiliotis V., Lalas S., Gergis V. and Dourtoglou V. *Grasas Y Aceites*, 50 (1), 37-48.
11. **Quick regiospecific analysis of fatty acids in triacylglycerols with GC using 1,3-specific lipase in butanol.** (2001). Dourtoglou Th., Stefanou E., Lalas S., Dourtoglou V. and Poulos C. *Analyst*, 126 (7), 1032-1036.
12. **Stability during frying of *Moringa oleifera* seed oil variety "Periyakulam 1".** (2002). Tsaknis J. and Lalas S. *Journal of Food Composition and Analysis*, 15, 79-101.
13. **Characterisation of *Moringa oleifera* seed oil variety "Periyakulam 1".** (2002). Lalas S. and Tsaknis J. *Journal of Food Composition and Analysis*, 15, 65-77.
14. **Effectiveness of the antioxidants BHA and BHT in selected vegetable oils during intermittent heating.** (2002). Tsaknis J., Lalas S. and Protopapa E. *Grasas Y Aceites*, 53 (2), 199-205.
15. **Extraction and identification of natural antioxidant from the seeds of *Moringa oleifera* tree variety of Malawi.** (2002). Lalas S. and Tsaknis J. *Journal of the American Oil Chemists' Society*, 79 (7), 677-683.
16. **Characterisation of *Moringa stenopetala* seed oil variety "Marigat" from island Kokwa.** (2003). Lalas S., Tsaknis J., and Sflomos K. *European Journal of Lipid Science and Technology*, 105 (1), 23-31.
17. **Detection of olive oil adulteration using principal component analysis applied on total and regio FA content.** (2003). Dourtoglou V., Dourtoglou Th., Antonopoulos A., Stefanou E., Lalas S. and Poulos C. *Journal of the American Oil Chemists' Society*, 80 (3), 203-208.
18. **Use of rosemary extract in preventing oxidation during deep fat frying of potato chips.** (2003). Lalas S. and Dourtoglou V. *Journal of the American Oil Chemists' Society*, 80 (6), 579-583.
19. **Methanolic extract of *Verbascum macrurum* as a source of natural preservatives against oxidative rancidity.** (2003). Aligiannis N., Mitaku S., Tsitsa-Tsardis E., Harvala C., Tsaknis I., Lalas S., and Haroutounian S. *Journal of Agricultural and Food Chemistry*, 51 (25), 7308-7312.
20. **Extraction and identification of natural antioxidant from *Sideritis euboica* (mountain tea).** (2005). Tsaknis J. and Lalas S. *Journal of Agricultural and Food Chemistry*, 53 (16), 6375-6381.
21. **Physicochemical changes of olive oil and selected vegetable oils during frying.** (2006). Chatzilazarou A., Gortzi O., Lalas S., Zoidis E. and Tsaknis J. *Journal of Food Lipids*, 13 (1), 27-35. *Η δημοσίευση αυτή*

- ανακηρύχθηκε από τον εκδοτικό οίκο Blackwell Publishing ως η καλύτερη για το έτος 2006 στον τομέα των λιπιδίων τροφίμων (Food Lipids).**
22. **Effect of essential oil of *Citrus cinensis* cv new hall - *Citrus aurantium* (indigenous in Greece) upon growth of *Yarrowia lipolytica*.** (2006). O. Gortzi, S. Papanikolaou, S. Lalas, M. Galiotou-Panayotou and P. Mitliaga. *Planta Medica*, 72 (11), 1074-1074.
 23. **Application of cloud point extraction using surfactants in the isolation of physical antioxidants (phenols) from olive mill wastewater** (2006). E. Katsoyannos, A. Chatzilazarou, O. Gortzi, S. Lalas, Sp. Konteles and P. Tataridis. *Fresenius Environmental Bulletin*, 15 (9B), 1122-1125.
 24. **Frying stability of *Moringa stenopetala* seed oil.** (2006). Lalas S., Gortzi O. and Tsaknis J. *Plant Foods for Human Nutrition*, 61 (2), 99-108.
 25. **Reevaluation of antimicrobial and antioxidant activity of *Thymus* spp. extracts before and after encapsulation in liposomes.** (2006). O. Gortzi, S. Lalas, I. Chinou and J. Tsaknis. *Journal of Food Protection*, 69 (12), 2998-3005.
 26. **Evaluation of the antimicrobial and antioxidant activities of *Origanum dictamnus* extracts before and after encapsulation in liposomes.** (2007). O. Gortzi, S. Lalas, J. Tsaknis and I. Chinou. *Molecules*, 12, 932-945.
 27. **Enhanced bioactivity of *Citrus limon* (Lemon Greek cultivar) extracts, essential oil and isolated compounds before and after encapsulation in liposomes.** (2007). O. Gortzi, S. Lalas, J. Tsaknis, I. Chinou. *Planta Medica*, 73 (9), 881-881.
 28. **Irradiation effect on oxidative condition and tocopherol content of vegetable oils.** (2007). Lalas S., Gortzi O., Tsaknis J. and Sflomos K. *International Journal of Molecular Sciences*, 8, 533-540.
 29. **Protection of traditional Greek foods using a plant extract.** (2007). Lalas S., Aggelousis G., Gortzi O., Dourtoglou V., and Tsaknis J. *Italian Journal of Food Science*, 19 (3), 279-286.
 30. **Hepatoprotective effect of *Pistacia lentiscus* var. *Chia* total extract against carbon tetrachloride-induced liver damage in rats.** (2008). Mavridis S.K., Gortzi O., Lalas S., Paraschos S., Skaltsounis A.L., Pappas I.S. *Planta Medica*, 74 (9), 1023-1023.
 31. **Recovery of natural antioxidants from olive mill wastewater using Genapol-X080.** (2008). Gortzi O., Lalas S., Chatzilazarou A., Katsoyannos E., Papakonstandinou Sp. and Dourtoglou E. *Journal of the American Oil Chemists' Society*, 85 (2), 133-140.
 32. **Reevaluation of bioactivity and antioxidant activity of *Myrtus communis* extract before and after encapsulation in liposomes.** (2008). O. Gortzi, S. Lalas, I. Chinou and J. Tsaknis. *European Food Research and Technology*, 226 (3), 583-590.
 33. **Effect of *Citrus* essential oil addition upon growth and cellular lipids of *Yarrowia lipolytica* yeast.** (2008). Papanikolaou S., Gortzi O., Margeli E., Chinou I., Galiotou-Panayotou M., Lalas S. *European Journal of Lipid Science and Technology*, 110 (11), 997-1006.
 34. **Liposomal incorporation of carvacrol and thymol isolated from the essential oil of *Origanum dictamnus* L. and *in vitro* antimicrobial activity.** (2009). C.C. Liolios, O. Gortzi, S. Lalas, J. Tsaknis and I. Chinou. *Food Chemistry*, 112, 77-83.
 35. **Removal of polyphenols from wine sludge using cloud point extraction.** (2010). A. Chatzilazarou, E. Katsoyannos, O. Gortzi, S. Lalas, Y. Paraskevopoulos, E. Dourtoglou, and J. Tsaknis. *Journal of the Air & Waste Management Association*, 60 (4), 454-459.
 36. **Chemical composition - biological activities of selected samples of propolis from South Greece.** (2010). K. Graikou, I. Chinou, O. Gortzi, S. Lalas. *Planta Medica*, 76 (12), 1198-1198.
 37. **Enrichment of table olives with polyphenols from olive leaves.** (2011). S. Lalas, V. Athanasiadis, O. Gortzi, M. Bounitsi, I. Giovanoudis, J. Tsaknis, F. Bogiatzis. *Food Chemistry*, 127 (4), 1521-1525.
 38. **Effects of essential oils on milk production and composition, and rumen microbiota in Chios dairy ewes.** (2011). Giannenas, I., Skoufos, J., Giannakopoulos, C., Wiemann, M., Gortzi, O., Lalas, S., and Kyriazakis, I. *Journal of Dairy Science*, 94 (11), 5569-5577.
 39. **Determination of antimicrobial activity and resistance to oxidation of *Moringa peregrina* seed oil** (2012). Lalas S., Gortzi O, Athanasiadis V., Tsaknis J. and Chinou I. *Molecules*, 17, 2330-2334.

40. **Development and evaluation of a novel membrane mimic system (PC/CHOL liposome- β -Lg formulation) for vitamin E delivery.** (2012). M. Rovoli, O. Gortzi, S. Lalas and G. Kontopidis. *Annals of Nutrition and Metabolism* 60, 131-145. DOI:10.1159/000337881.
41. **Evaluation of the suitability of low hazard surfactants for the separation of phenols and carotenoids from red-flesh orange juice and olive mill wastewater using cloud point extraction.** (2012). E. Katsoyannos, O. Gortzi, Ar. Chatzilazarou, V. Athanasiadis, J. Tsaknis, and S. Lalas. *Journal of Separation Science*, 35 (19), 2665-2670.
42. **Full characterisation of *Crambe abyssinica* Hochst. seed oil.** (2012). S. Lalas, O. Gortzi, V. Athanasiadis, Ef. Dourtoglou and V. Dourtoglou. *Journal of the American Oil Chemists' Society*, 89 (12), 2253-2258. Η δημοσίευση έχει καταγραφεί στη βάση AGRIS (International Information System for the Agricultural science and technology) του Food and Agriculture Organization of the United Nations (<http://agris.fao.org/agris-search/search.do?recordID=US201400042500>)
43. **An improved method for the discrimination of oils and fats.** (2013). Th. Dourtoglou, V. Dourtoglou, V. Diamadopoulou and S. Lalas. *Analytical Methods*, 5(2), 546-553.
44. **Effect of artificial aging using eleven different wood chips on the antioxidant activity, phenolic profile, sensory properties and color of two Greek red wines.** (2013). O. Gortzi, X. Metaxa, G. Mantanis and S. Lalas. *Food Chemistry*, 141 (3), 2887-2895.
45. **β -Lactoglobulin improves liposome's encapsulation properties for vitamin E delivery.** (2014). Gortzi O., Rovoli M., Lalas S. and Kontopidis G. *Journal of Liposome Research*, 24 (1), 74-81.
46. **Discrimination of varietal wines according to their volatiles.** (2014). Dourtoglou V., Antonopoulos A., Lalas S. and Dourtoglou Th. *Food Chemistry*, 159, 181-187.
47. **Study of antioxidant and antimicrobial activity of Chios mastic gum fractions (neutral, acidic) before and after encapsulation in liposomes.** (2014). O. Gortzi, V. Athanasiadis, S. Lalas, I. Chinou, and J. Tsaknis. *Journal of Food Processing & Technology*, 5, 8 <http://dx.doi.org/10.4172/2157-7110.1000355>.
48. **Development and evaluation of α phospholipid-sterol-protein membrane resembling system.** (2015). Gortzi O., Rovoli M., Lalas S. and Kontopidis G. *Food Biophysics*, 10 (3), 300-308.
49. **Polyphenolic burden and *in vitro* antioxidant properties of *Moringa oleifera* root extracts.** (2016). I. Karageorgou, Sp. Grigorakis, S. Lalas, and D.P. Makris. *Journal of Herbmed Pharmacology*, 5 (1), 33-38.
50. **Enhanced extraction of antioxidant polyphenols from *Moringa oleifera* lam. leaves using a biomolecule-based low-transition temperature mixture.** (2017). I. Karageorgou, Sp. Grigorakis, S. Lalas, and D. Makris. *European Food Research and Technology*, 243 (10), 1839–1848.
51. **Nutritional characterization of leaves and herbal tea from the leaves of *Moringa oleifera* cultivated in Greece.** (2017). S. Lalas, V. Athanasiadis, I. Karageorgou, G. Batra, G.D. Nanos, D.P. Makris. *Journal of Herbs, Spices & Medicinal Plants*, 23 (4), 320-333.
52. **Effect of methyl β -cyclodextrin on radical scavenging kinetics of olive leaf extracts and interactions with ascorbic acid** (2017). V. Athanasiadis, S. Lalas, D.P. Makris, *ChemEngineering*, 1(1), 6, doi:10.3390/chemengineering1010006.
53. **Enhanced antioxidant activity of *Capsicum annum* L. and *Moringa oleifera* L. extracts after encapsulation in microemulsions.** (2017). G. Batra, O. Gortzi, S.I. Lalas, A. Galidi, A. Alibade, G.D. Nanos. *ChemEngineering*, 1(2), 15, DOI:10.3390/chemengineering1020015.
54. **Humic and fulvic acids as potentially toxic metal reducing agents in water.** (2017). S. Lalas, V. Athanasiadis, and V. Dourtoglou. *CLEAN - Soil, Air, Water*, 46 (2), 1700608.
55. **Highly efficient extraction of antioxidant polyphenols from *Olea europaea* leaves using an eco-friendly glycerol/glycine deep eutectic solvent.** (2018). V. Athanasiadis, Sp. Grigorakis, S. Lalas and D. Makris. *Waste and Biomass Valorization*, 9 (11), 1985-1992.
56. **Methyl β -cyclodextrin as a booster for the extraction for *Olea europaea* leaf polyphenols with a bio-based deep eutectic solvent.** (2018). V. Athanasiadis, Sp. Grigorakis, S. Lalas and D. Makris. *Biomass Conversion and Biorefinery*, 8(2), 345-355.

57. **Effect of carotenoids, extracted from dry tomato waste, on the stability and characteristics of various vegetable oils.** (2018). V. Nour, A.R. Corbu, P. Rotaru, I. Karageorgou and S. Lalas. *Grasas Y Aceites*, 69 (1), e238.
58. **Use of 2,5-dimethyl-4-hydroxy-3(2H)-furanone in preventing oxidation during fat frying of potato chips and baking of croissants.** (2018). S. Lalas, V. Athanasiadis, K. Katsoulis, I. Karageorgou, E. Bozinou and V.G. Dourtoglou. *Journal of Food Measurement and Characterization*, 12 (2), 1211-1218.
59. **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.** (2018). I. Karageorgou, Sp. Grigorakis, S. Lalas, I. Mourtzinou, D.P. Makris. *Journal of Applied Research on Medicinal and Aromatic Plants*, 9 (5), 62-69.
60. **Stability effects of methyl β -cyclodextrin on *Olea europaea* leaf extracts in a natural deep eutectic solvent** (2018). Athanasiadis V., Grigorakis S., Lalas S., Makris D.P. *European Food Research & Technology*, 244 (10), 1783-1792.
61. **The effect of 2-hydroxypropyl β -cyclodextrin on the stability of polyphenolic compounds from *Moringa oleifera* Lam leaf extracts in a natural low-transition temperature mixture** (2018). Karageorgou I., Grigorakis S., Lalas S., Makris D.P. *Nova Biotechnologica et Chimica*, 17(1), 29-37.
62. **Pulsed Electric Field extraction and antioxidant activity determination of *Moringa oleifera* dry leaves: A comparative study with other extraction techniques** (2019). Bozinou E., Karageorgou I., Batra G., Dourtoglou V.G. and Lalas S.I. *Beverages*, 5 (1), 8. doi:10.3390/beverages5010008
63. ***In vitro* and *in vivo* assessment of vitamin A encapsulation in a liposome-protein delivery system** (2019). M. Rovoli, I. Pappas, O. Gortzi, S. Lalas and Kontopidis G. *Journal of Liposome Research*, 29 (2), 142-152.
64. **Study of the self-stabilization ability of Tzatziki (a traditional Greek ready-to-eat deli salad).** (2019). S. Lalas, V. Athanasiadis, I. Karageorgou, E. Bozinou, and V. Dourtoglou. *International Journal of Food Studies*, 8 (1), 76-86.
65. **Drying optimization to obtain carotenoid-enriched extracts from industrial peach processing waste (pomace)** (2019). S. Lalas, A. Alibade, E. Bozinou, D. Makris. *Beverages*, 5, 43.
66. **Polyphenol extraction from *Humulus lupulus* (hop) using a neoteric glycerol/L-alanine deep eutectic solvent: optimisation, kinetics and the effect of ultrasound-assisted pretreatment** (2019). A. Lakka, I. Karageorgou, O. Kaltsa, G. Batra, E. Bozinou, S. Lalas, D. Makris. *AgriEngineering*, 1, 403-417, doi:10.3390/agriengineering1030030.
67. **Saffron processing wastes as a bioresource of high-added value compounds: Development of a green extraction process for polyphenol recovery using a natural deep eutectic solvent** (2019). A. Lakka, Sp. Grigorakis, I. Karageorgou, G. Batra, O. Kaltsa, E. Bozinou, S. Lalas and D.P. Makris. *Antioxidants*, 8, 586. doi:10.3390/antiox8120586.
68. **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** (2020) A. Lakka, Sp. Grigorakis, O. Kaltsa, I. Karageorgou, G. Batra, E. Bozinou, S. Lalas, D.P. Makris. *Applied Sciences*, 10 (1), 220. DOI: 10.3390/app10010220.
69. **A green extraction process for polyphenols from elderberry (*Sambucus nigra*) flowers using deep eutectic solvent and ultrasound-assisted pretreatment** (2020). O. Kaltsa, A. Lakka, Sp. Grigorakis, I. Karageorgou, G. Batra, E. Bozinou, S. Lalas, D.P. Makris. *Molecules*, 25 (4), 921. DOI: 10.3390/molecules25040921.
70. **Pulsed electric field extraction of α and β -acids from pellets of *Humulus Lupulus* (hop)** (2020). G. Ntourtoglou, E.A. Tsapou, F. Drosou, E. Bozinou, S. Lalas, P. Tataridis and V. Dourtoglou. *Frontiers in Bioengineering and Biotechnology*, 8, 297. DOI: 10.3389/fbioe.2020.00297.
71. **Green valorization of olive leaves for the production of polyphenol-enriched extracts using an environmentally benign deep eutectic solvent** (2020). O. Kaltsa, Sp. Grigorakis, A. Lakka, E. Bozinou, S. Lalas, D.P. Makris. *AgriEngineering*, 2, 226–239. doi:10.3390/agriengineering2020014.

72. **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** (2020). A. Lakka, S. Lalas, D. Makris. *Applied Sciences*, 10, 3611; doi:10.3390/app10103611.
73. **Optimization of the extraction of antioxidants from winery wastes using cloud point extraction and a surfactant of natural origin (lecithin)** (2020). A. Alibade, G. Batra, E. Bozinou, C. Salakidou and S. Lalas. *Chemical Papers*, 74(12), 4517-4524. DOI: 10.1007/s11696-020-01269-0.
74. **Hydroxypropyl- β -cyclodextrin as a green co-solvent in the aqueous extraction of polyphenols from waste orange peels** (2020). A. Lakka, S. Lalas, D. Makris. *Beverages*, 6, 50. doi:10.3390/beverages6030050.
75. **In situ creation of the natural phenolic aromas of beer: A pulsed electric field applied to wort-enriched flax seeds.** (2020). E.A. Tsapou, G. Ntourtoglou, F. Drosou, P. Tataridis, Th. Dourtoglou, S. Lalas, V. Dourtoglou. *Frontiers in Bioengineering and Biotechnology*, 8, 583617. DOI: 10.3389/fbioe.2020.583617.
76. **Glycerol and glycerol-based deep eutectic mixtures as emerging green solvents for polyphenol extraction: the evidence so far** (2020). D. Makris, S. Lalas. *Molecules*, 25, 5842.
77. **Manufacturing process and physicochemical analysis of Kariki: A traditional cheese from the island of Tinos, Greece** (2021). D. Ourailoglou, V. Athanasiadis, E. Bozinou, C. Salakidou, E. Evmorfopoulos and S. Lalas. *International Food Research Journal*, 28 (2), 262-268.
78. **Extraction of volatile aroma compounds from roasted oak wood using pulsed electric field.** (2020). G.V. Ntourtoglou, F. Drosou, Y. Enoch, E.A. Tsapou, E. Bozinou, V. Athanasiadis, A. Chatzilazarou, E.G. Dourtoglou, S. Lalas and V.G. Dourtoglou. *Journal of Food Processing and Preservation*, 45 (6), e15577.
79. **Evaluation of Pulsed Electric Field polyphenol extraction from *Vitis vinifera*, *Sideritis scardica* and *Crocus sativus*.** (2021). A. Lakka, E. Bozinou, D.P. Makris and S.I. Lalas. *Chemengineering*, 5 (2), 25.
80. **Encapsulation of *Moringa oleifera* extract in Ca-alginate chocolate beads: physical and antioxidant properties.** (2021). O. Kaltsa, A. Alibade, G. Batra, E. Bozinou, D.P. Makris and S.I. Lalas. *Journal of Food Quality*, Article ID 5549873.
81. **Fortification of chocolate using *Moringa oleifera* extract encapsulated in microemulsions.** (2021). O. Kaltsa, A. Alibade, G. Batra, E. Bozinou, D.P. Makris and S.I. Lalas. *Oilseeds and fats, Crops and Lipids*, 28, 38.
82. ***Moringa oleifera* leaves crude aqueous extract down-regulates of BRCA1, mta-1 and oncogenes c-myc and p53 in AsPC-1, MCF-7 and HTC-116 cells** (2021). I.S. Pappas, S. Siomou, E. Bozinou and S.I. Lalas. *Food Bioscience*, 43, 101221.
83. **Use of Pulsed Electric Field as a low-temperature and high-performance “green” extraction technique for the recovery of high added value compounds from olive leaves** (2021). V. Pappas, A. Lakka, D. Palaiogiannis, E. Bozinou, G. Ntourtoglou, G. Batra, V. Athanasiadis, D.P. Makris, V.G. Dourtoglou, and S.I. Lalas. *Beverages*, 7, 45.
84. **Cyclodextrins as high-performance green co-solvents in the aqueous extraction of polyphenols and anthocyanin pigments from solid onion waste.** (2021). E. Bozinou, A. Lakka, K. Poulianiti, S. Lalas and D. Makris. *European Food Research and Technology*, 247, 2831-2845.
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