

# *CURRICULUM VITAE*

## **PERSONAL DATA**

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**Surname:** Dermesonlouoglou  
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**Address:** Poseidonos 48, Palaio Faliro, Athens  
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**Date of birth:** 16/02/1977  
**Place of birth:** Istanbul

## **COMPULSORY EDUCATION**

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- Elementary school of the Greek minority in Istanbul (1983 – 1989)
- High school of the Greek minority in Istanbul (1989 – 1995)

## **UNIVERSITY EDUCATION**

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- National Technical University of Athens (NTUA) (2003 – 2008)  
PhD, School of Chemical Engineering  
Subject of my PhD thesis:  
Study of non-thermal processing methods to improve the quality of frozen fruit and vegetables
- National Technical University of Athens (NTUA) (1995 – 2000)  
School of Chemical Engineering. Degree of graduation: 7,69.  
Subject of my diploma thesis: Major modes of food deterioration and evaluation of quality in frozen fruit and vegetable

## **WORKING EXPERIENCE**

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- National Technical University of Athens (NTUA) (October, 2007 – Today)  
✓ School of Chemical Engineering, Laboratory of Food Chemistry and Technology, Employer (IDAX, 164/2004)
- National Technical University of Athens (NTUA) (December, 2000 – Today)  
I am working as a research fellow at the School of Chemical Engineering of NTUA, Laboratory of Food Chemistry and Technology in the programs titled:  
✓ «Training Requirements and Careers for Knowledge-based Science and Technology in Europe - TRACK\_FAST (FP7 KBBE 227220)»  
✓ «MoniQA: Towards the harmonisation of analytical methods for monitoring food quality and safety in the food supply chain (Sixth Framework Programme Priority T5.4.5.1 Quality and Safety Control Strategies For Food - NoE)»  
✓ «Study/encapsulation of natural antioxidants in functional foods and production of functional foods of Greek origin using novel technologies»  
✓ «Study of the effect of packaging on the quality deterioration of pasteurized milk under light»  
✓ «Study of conditions during transport and storage (cold chain) and shelf study of frozen and deep frozen products under real conditions» in co-operation with the R&D Department of «A.B. Vasilopoulos»

- ✓ «SMAS – Development and application of a TTI based Safety Monitoring and Assurance System for chilled meat products (QLK1-CT-2002-02545)»
- ✓ «Shelf life of Frozen Ready-to-eat Meals at Different Storage Temperatures», in co-operation with the R&D Department of «General Foods – Uncle Stathis A. E.»
- ✓ «Shelf life of Frozen Cake Doughs at Different Storage Temperatures», in co-operation with the R&D Department of «Pillsbury Hellas A. E.»
- ✓ «Use of time – temperature indicators to monitor shelf life and quality of frozen foods», which is by «General Foods – Uncle Stathis A. E.»
- QUALICON Ltd. Consultancy (May -December, 2002)
- ✓ Study of HACCP in supermarket
- FAMAR A. B. E. Parmaceutical and Cosmetical Industry (1999)
- ✓ I had some practical experience as a trainee in the R&D Department for cosmetic products

## **PUBLICATIONS**

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- Al-Bandak, G., Dermesonlouoglou, E.K, Taoukis, P., Oreopoulou, V. 2010. Antioxidant effect of Majorana syriaca extract in bulk corn oil and o/w emulsion after applying high hydrostatic pressure. *Food Chemistry*, Under Review, Manuscript number: FOODCHEM-D-10-01488.
- Tsironi, T., Dermesonlouoglou, E.K, Giannakourou, M., Taoukis, P. 2009. Shelf life modelling of frozen shrimp at variable temperature conditions. *LWT - Food Science and Technology*, 42:664-671
- Dermesonlouoglou, E.K., Boulekou, S., P.S. Taoukis. 2008. Mass Transfer Kinetics during Osmotic Dehydration of Cherry Tomatoes Pre-treated by High Hydrostatic Pressure. *Acta Horticulturae*, 802, 127-132, ISHS
- Dermesonlouoglou, E.K., Pourgouri, S., Taoukis, P.S. 2008. Kinetic study of the effect of the osmotic dehydration pre-treatment to the shelf life of frozen cucumber. *Innovative Food Science & Emerging Technologies*, 9(4):542-549
- Dermesonlouoglou, E.K., Boulekou, S., Giannakourou, M.C., Taoukis, P.S. 2007. Osmodehydrofreezing of Tomato: From Production to Consumption. *Acta Horticulturae*, 758, ISHS
- Dermesonlouoglou, E.K., Giannakourou, M.C., Taoukis P.S. 2007. Kinetic modelling of the quality degradation of frozen watermelon tissue: Effect of the osmotic dehydration as a pre-treatment. *International Journal of Food Science and Technology*, 42(7):790-798
- Dermesonlouoglou, E.K., Giannakourou, M.C., Taoukis P.S. 2007. Stability of dehydrofrozen tomatoes pretreated with alternative osmotic solutes. *Journal of Food Engineering*, 78, 272-280
- Dermesonlouoglou, E.K., Giannakourou, M.C., and Taoukis P.S. 2007. Kinetic modelling of the degradation of quality of osmo-dehydrofrozen tomatoes during storage. *Food Chemistry*, 103, 985-993
- Dermesonlouoglou, E.K., Giannakourou, M.C., Bakalis, S., and Taoukis, P.S. 2005. Mass Transport Properties of Watermelon Tissue in Osmotic Solutions and Effect of Osmotic Dehydration on Frozen Watermelon Quality. *Acta Horticulturae*, 674, 481-487, ISHS
- Dermesonlouoglou, E.K., Giannakourou, M.C., Taoukis, P.S. 2004. Shelf-life Prediction and Management of Frozen Strawberries with Time Temperature

Integrators (TTI). *Food Flavor and Chemistry - Explorations into the 21st Century* - Edited by A.M. Spanier, F. Shahidi, T.H. Parliment, C. Mussinan, C.-T. Ho & E. Tratras Contis, pp. 459-471, RSC: Atheneum Press Ltd., Gateshead, Tyne and Wear, UK

- Giannakourou, M.C., Koutsoumanis, K., Dermesonlouoglou, E.K., Taoukis, P.S. 2001, Applicability of the Intelligent Shelf Life Decision System for Control of Nutritional Quality of Frozen Vegetables. *Acta Horticulturae*, 566, 275-280, ISHS

### **SCIENTIFIC INTERNATIONAL CONFERENCES (related to PhD Thesis)**

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- Dermesonlouoglou, E.K., Taoukis, P.S. 2008. Characterisation of reused osmotic solution during tomato osmotic dehydration. The IFT (Institute of Food Technologists) 2008 Annual Meeting, 28 June - 1 July, New Orleans-Louisiana, U.S.A., Book of Abstracts: Abstracts of Papers Presented, p. 29
- Dermesonlouoglou, E.K, Taoukis, P.S. 2006. Osmodehydrofreezing of sensitive fruit and vegetables: Effect on quality characteristics and shelf life. IUFoST 13<sup>th</sup> World Congress of Food Science and Technology, 17-21 September, Nantes-France, Book of Abstracts, p. 1941-1946
- Dermesonlouoglou, E.K, Katsaros G., Taoukis, P. S. 2006. Mass transfer study of cherry tomato under combined osmotic and high hydrostatic pressure treatment. IUFoST 13<sup>th</sup> World Congress of Food Science and Technology, 17-21 September, Nantes-France, Book of Abstracts, p. 442-443
- Dermesonlouoglou, E. K., Pourgouri, S., Giannopoulos, P., Taoukis, P. S. 2006. Stability of dehydrofrozen cucumber pretreated with alternative osmotic solutes. 2<sup>nd</sup> International Congress on Bioprocesses in Food Industries (ICBF - 2006) Congress, 18-21 June, Rio Patras, Greece, Congress Proceedings, p. 60
- Dermesonlouoglou, E.K., Boulekou, S., Giannakourou, M.C., Taoukis P.S. 2006. Osmodehydrofreezing of Tomato: From Production to Consumption. Proceedings of 10<sup>th</sup> ISHS International Symposium on the Processing Tomato. 6-8 June, Tunis-Tunis
- Dermesonlouoglou, E.K, Giannakourou, M.C., Taoukis, P.S. 2005. Osmodehydrofreezing of tomato: A comprehensive study of the effect on quality. International Conference Fruit, Vegetable & Potato Processing, 6-8 November, Brugge, Belgium, Book of Abstracts, p.37-38
- Dermesonlouoglou, E.K, Giannakourou, M.C., Taoukis, P. S. 2005. Glass transitions and freezing curves for osmotically pretreated frozen tomato. The IFT (Institute of Food Technologists) 2005 Annual Meeting, 15-20 June, New Orleans-Louisiana, U.S.A., Book of Abstracts: Abstracts of Papers Presented
- Dermesonlouoglou, E.K., Giannakourou, M.C., Bakalis, S., Taoukis, P.S. 2005. Mass Transport Properties of Watermelon Tissue in Osmotic Solutions and Effect of Osmotic Dehydration on Frozen Watermelon Quality. Proceedings of the Third International Symposium on Applications of Modelling as an Innovative Technology in the Agri-Food Chain (Model-IT Congress), 29 May -2 June, Leuven, Belgium
- Dermesonlouoglou, E.K, Giannakourou, M.C., Taoukis, P. S. 2004. Pilot Scale Production of Osmo-dehydrofrozen Tomato Slices: Quality Evaluation and Shelf Life Study. The IFT (Institute of Food Technologists) 2004 Annual Meeting, 12-16 July, Las Vegas-Nevada, U.S.A., Book of Abstracts: Abstracts of Papers Presented, p.189

- Dermesonlouoglou, E.K, Giannakourou, M.C., Taoukis, P. S. 2004. Effect of Osmotic Dehydration on Quality Characteristics of Frozen Watermelon Tissue. The IFT (Institute of Food Technologists) 2004 Annual Meeting, 12-16 July, Las Vegas-Nevada, U.S.A., Book of Abstracts: Abstracts of Papers Presented, p. 189-190
- Dermesonlouoglou, E.K., Giannakourou, M.C., Taoukis, P. S. 2004. Effect of frozen storage on quality and functional properties of osmodehydrofrozen tomato. The 9th International Congress of Engineering and Food (ICEF9), 7-11 March, Montpellier, France, Book of Abstracts, p. 262
- Dermesonlouoglou, E.K, Giannakourou, M.C., Taoukis, P. S. 2003. Kinetic modelling of quality indices of osmo-dehydrofrozen tomatoes. The 4th International Conference "Predictive Modelling in Foods", 15-19 June, Quimper, France, Book of Abstracts, p. 259
- Dermesonlouoglou, E.K, Giannakourou, M.C., Taoukis, P. S. 2003. Kinetics of L-ascorbic Acid Degradation in Osmotically Pretreated Dehydrofrozen Strawberries. The IFT (Institute of Food Technologists) 2003 Annual Meeting, 13-16 July, Chicago-Illinois, U.S.A., Book of Abstracts: Abstracts of Papers Presented, p. 260
- Dermesonlouoglou, E.K, Giannopoulos, P., Giannakourou, M.C., Taoukis, P. S. 2003. Effect of Frozen Storage on Quality and Functional Characteristics of Dehydrofrozen Cucumber. Proceedings of IUFoST 12<sup>th</sup> World Congress of Food Science and Technology, 16-20 July, Chicago-Illinois, U.S.A.

#### **SCIENTIFIC NATIONAL CONFERENCES**

- Δερμεσονλούογλου, Ε.Κ., Γιαννακούρου, Μ.Χ., Ταούκης Π.Σ. 2007. Ωσμώ-κατάψυξη ευαίσθητων φυτικών προϊόντων. Κινητική μελέτη της επίδρασης στα χαρακτηριστικά ποιότητας και τη διατηρησιμότητα. 6<sup>ο</sup> Πανελλήνιο Επιστημονικό Συνέδριο Χημικής Μηχανικής, 31 Μαΐου-2 Ιουνίου, Αθήνα, Ελλάδα, Πρακτικά Συνεδρίου, Τόμος Β', σελ. 1349-1352
- Κατσαρός Γ., Δερμεσονλούογλου Ε., Μπουλέκου Σ., Ταούκης Π.Σ. 2005. Μη θερμικές τεχνολογίες εφαρμοζόμενες σε Cherry τομάτα Σαντορίνης: υπερυψηλή υδροστατική πίεση και ωσμωκατάψυξη. Διεθνές Επιστημονικό Συνέδριο: Η Μικρόκαρπη Τομάτα, Σαντορίνη, 9-11 Ιουνίου, Θηρά, Ελλάδα
- Δερμεσονλούογλου, Ε.Κ., Γιαννακούρου, Μ.Χ., Ταούκης, Π.Σ. 2005. Κινητική μελέτη της επίδρασης της ωσμωτικής αφυδάτωσης στο λυκοπένιο και το χρώμα κατεψυγμένης τομάτας και καρπουζιού. 5<sup>ο</sup> Επιστημονικό Συνέδριο Χημικής Μηχανικής, 26-28 Μαΐου, Θεσσαλονίκη, Ελλάδα, Βιβλίο Πρακτικών Συνεδρίου, σελ. 1181-1184
- Δερμεσονλούογλου, Ε.Κ., Κουρουτσίδου, Ε., Γιαννόπουλος, Π., Γιαννακούρου, Μ.Χ., Ταούκης, Π.Σ. 2003. Βελτίωση της ποιότητας και της διατηρησιμότητας κατεψυγμένης τομάτας με ωσμωτική προκατεργασία. 4<sup>ο</sup> Πανελλήνιο Επιστημονικό Συνέδριο Χημικής Μηχανικής, 29-31 Μαΐου, Πάτρα, Ελλάδα, Πρακτικά Συνεδρίου.

#### **SCIENTIFIC INTERNATIONAL CONFERENCES**

- Makri, E., Dermesonlouoglou, E.K., Tsimogiannis, D., Giannou, V., Taoukis, P.S. 2010. A correlation of sensory shelf life and degradation of selected aromatic indices of Greek coffee at different storage temperatures. IUFoST 15th World Congress of Food Science and Technology, 23-31 August, Cape Town, South Africa

- The IFT (Institute of Food Technologists) 2010 Annual Meeting, 17-20 July, Chicago-Illinois, U.S.A.
- Makri, E., Tsimogiannis, D., Dermesonlouoglou, E.K., Taoukis, P.S. 2010. Changes in flavor compounds during storage of Greek coffee at different temperature and water activity conditions. The IFT (Institute of Food Technologists) 2010 Annual Meeting, 17-20 July, Chicago-Illinois, U.S.A.
- Koulis, S., Dermesonlouoglou, E.K., Taoukis, P.S. 2010. Design and shelf life of low glycemic index strawberry jams. The IFT (Institute of Food Technologists) 2010 Annual Meeting, 17-20 July, Chicago-Illinois, U.S.A.
- Dermesonlouoglou, E.K., Orfanou, F., Taoukis, P.S. 2009. Shelf life modeling of Greek coffee: Effect of storage temperature and water activity. The IFT (Institute of Food Technologists) 2009 Annual Meeting, 6-9 June, Anaheim-California, U.S.A., p. 221
- Al-Bandak, G., Oreopoulou, V., Giannou, V., Dermesonluoglu, E., Taoukis, P. S. 2008. The Effect of *Majorana Syriaca* Extract on Lipid Oxidation in Different Food Systems. 6<sup>th</sup> EuroFed Lipid Congress: Oils, Fats and Lipids, "The 3rd Millennium: Challenges, Achievements and Perspectives", September 7-10, Athens, Greece
- Daoudaki, E. Galanou, E, Dermesonlouoglou, E.K., Taoukis, P.S. 2008. Creating a high fiber-low glycemic index ready-to-eat bakery product. The IFT (Institute of Food Technologists) 2008 Annual Meeting, June 28- July 1, New Orleans-Louisiana, U.S.A., Book of Abstracts: Abstracts of Papers Presented, p. 214
- Tsironi, T.N., Salapa, I.S., Dermesonlouoglou, E.K., Taoukis, P.S. 2008. Mathematical modeling of mass transfer during osmotic dehydration of fish fillets and effect on quality characteristics and shelf-life, 10<sup>th</sup> International Congress of Engineering and Food, April 20-24, Viña del Mar, Chile
- Tsironi, T., Giannakourou, M., Dermesonlouoglou, E., Taoukis, P.S. 2007. Optimization of shelf life distribution of frozen shrimp based on modeling and TTI monitoring. 5<sup>th</sup> International Conference Predictive Modelling in Foods, "Fundamentals, State of the Art and New Horizons", 16-19 September, Athens, Greece, Conference Proceedings, p. 239
- Dermesonlouoglou, E.K, Pourgouri, S., Taoukis, P.S. 2007. Shelf-life study of sliced cucumber minimally treated by osmotic impregnation under high hydrostatic pressure. The IFT (Institute of Food Technologists) 2007 Annual Meeting, 27 July-1 August, Orlando-Florida, U.S.A., Book of Abstracts: Abstracts of Papers Presented, p.104
- Dermesonlouoglou, E.K, Fassoula, E., Taoukis, P.S. 2007. Study of acrylamide production during baking of a model bread system. The IFT (Institute of Food Technologists) 2007 Annual Meeting, 27 July-1 August, Chicago-Illinois, U.S.A., Book of Abstracts: Abstracts of Papers Presented, p. 112
- Dermesonlouoglou, E.K, Synadinou, A., Taoukis, P.S. 2007. Modeling lycopene content of tomato paste as a function of storage temperature and water activity. The IFT (Institute of Food Technologists) 2006 Annual Meeting, 27 July-1 August, Chicago-Illinois, U.S.A., Book of Abstracts: Abstracts of Papers Presented, p.186
- Tsironi, T., Dermesonlouoglou, E.K, Taoukis, P.S. 2006. Osmodehydrofreezing of sensitive fruit and vegetables: Shelf life modeling of frozen shrimp at variable temperature conditions. IUFoST 13th World Congress of Food Science and Technology, 17-21 September, Nantes- France, Book of Abstracts, p. 1039-1040
- Galani, M., Dermesonlouoglou, E.K, Taoukis, P.S. 2006. Study of riboflavin and vitamin A degradation as a function of temperature and light exposure in milk.

IUFoST 13th World Congress of Food Science and Technology, 17-21 September, Nantes- France, Book of Abstracts, p. 1041-1042

- Zeini, X., Dermesonlouoglou, E.K, Taoukis, P.S. 2006. Lycopene degradation of osmotically pre-treated freeze-dried tomatoes as a function of temperature and water activity. The IFT (Institute of Food Technologists) 2006 Annual Meeting, 25-28 June, Orlando-Florida, U.S.A., Book of Abstracts: Abstracts of Papers Presented, p. 18
- Rozaki, I., Dermesonlouoglou, E.K, Taoukis, P.S. 2006. Kinetic study of non-enzymic browning of a glucose/asparagine model system as a function of temperature, pH and initial concentrations. The IFT (Institute of Food Technologists) 2006 Annual Meeting, 25-28 June, Orlando-Florida, U.S.A., Book of Abstracts: Abstracts of Papers Presented, p. 64
- Rozaki, I., Dermesonlouoglou, E.K, Taoukis, P.S. 2006. Acrylamide formation in an asparagine glucose low water activity system: modeling of the influence of temperature. The IFT (Institute of Food Technologists) 2006 Annual Meeting, 25-28 June, Orlando-Florida, U.S.A., Book of Abstracts: Abstracts of Papers Presented, p. 14

### **SCIENTIFIC NATIONAL CONFERENCES**

- Ορφανού, Φ., Δερμεσονλούογλου, Ε.Κ., Ταούκης Π.Σ. 2009. Μελέτη της επίδρασης της θερμοκρασίας αποθήκευσης και της ενεργότητας νερού στη διατηρησιμότητα του Ελληνικού καφέ. 7ο Πανελλήνιο Επιστημονικό Συνέδριο Χημικής Μηχανικής, 3-5 Ιουνίου, Πάτρα, Ελλάδα, CD Πρακτικών.
- Γαλάνη, Μ., Δερμεσονλούογλου, Ε., Ταούκης, Π. 2008. Σταθερότητα των βιταμινών του γάλακτος ως συνάρτηση της θερμοκρασίας αποθήκευσης και της διαπερατότητας στο φως του υλικού συσκευασίας. 1ο Πανελλήνιο Συνέδριο Συσκευασίας Τροφίμων και Ποτών, 17-18 Μαρτίου 2008, Αθήνα, Ελλάδα
- Συναδινού, Α., Δερμεσονλούογλου, Ε.Κ., Ταούκης Π.Σ. 2007. Κινητική μελέτη απώλειας λυκοπενίου σε τοματοπολτό συναρτήσει της θερμοκρασίας αποθήκευσης και της ενεργότητας νερού. 6ο Πανελλήνιο Επιστημονικό Συνέδριο Χημικής Μηχανικής, 31 Μαΐου-2 Ιουνίου, Αθήνα, Ελλάδα, Πρακτικά Συνεδρίου, Τόμος Β', σελ. 1389-1392
- Φασούλα, Ε., Δερμεσονλούογλου, Ε.Κ., Ταούκης, Π.Σ. 2007. Μελέτη παραγόντων σχηματισμού ακρυλαμιδίου από ασπαραγίνη-σάκχαρο σε μήτρα ψωμιού. 6ο Πανελλήνιο Συνέδριο Χημικής Μηχανικής, 31 Μαΐου-2 Ιουνίου, Αθήνα-Ελλάδα, Πρακτικά Συνεδρίου - Τόμος Β, σελ.1393-1396.
- Γιαννακούρου, Μ.Χ., Δερμεσονλούογλου, Ε., Ταούκης, Π.Σ. 2001. Κινητική μελέτη δεικτών ποιότητας κατεψυγμένου σπανακιού. 3ο Πανελλήνιο Επιστημονικό Συνέδριο Χημικής Μηχανικής, 31 Μαΐου-2 Ιουνίου, Αθήνα, Ελλάδα

### **QUALITIES**

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- Excellent command of the Greek and Turkish language
- Very good command of the English language
- Excellent PC literacy in Microsoft Office (especially MS-Word, MS-Excel, MS-Powerpoint)