

## MARIA C. GIANNAKOUROU

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**Date of birth:** 12 October 1974

**Place of birth:** Athens, Greece

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### EDUCATION

- National Technical University of Athens, Department of Chemical Engineering (2003)

PhD in the Laboratory of Food Chemistry and Technology, Division IV, School of Chemical Engineering, Thesis title: "Prediction of shelf life of foods with reduced water activity: application on frozen vegetables"

- National Technical University of Athens, Department of Chemical Engineering (1992-1997)

BSc Chemical Engineering: 8,79/10 (top 3%)

Dissertation on the application of computers on hydrodynamics (10/10).

*Main courses:* Operational research (9), Computer science (10), Fluid mechanics (10), Industry management (9), Applied statistics (8), Food science and Technology (9), Food Industry Technology (9)

- Post doc research in the area of enzyme application as Time Temperature Integrators of food thermal processes.

- High school (1990-1992):

Greek apolyterion 19.9/20 (first)

### WORK EXPERIENCE

- General Chemical State Laboratory (2004-2010), Analyst in food laboratory, performing physicochemical and isotopic controls in food (honey, spirit drinks, alcohol, etc).
- General Chemical State Laboratory (2011-...), Member of the Chemical Metrology Department (EXHM/GCSL-EIM, SCHEMA).
- National Technical University of Athens
  1. Member of the working group of NTUA in the European project FAIR –COST 90 titled «Development, modelling and application of TTI to monitor chilled

fish quality” in cooperation with the Agricultural University of Athens and laboratories in Denmark and France.

2. Member of the working group of NTUA in the Project PABE 97 titled «Study and optimization of the quality of frozen foods in the distribution chain, with the use of Time Temperature Indicators (TTI)” in cooperation with a Greek Industry of frozen vegetables “GENIKI TROFIMON”.
  3. Member of the working group of NTUA in the Project PABET2000 titled “Manufacture of innovative frozen foods of improved quality with the application of osmotic pretreatment” in cooperation with a Greek Industry of frozen vegetables “GENIKI TROFIMON”.
  4. Member of the team responsible for the research, design and development of bakery products company “Pillsbury”
  5. Member of the working group of NTUA in the EU co-funded Project under the 5th Framework, (2003-2006) entitled “Development and Application of a Safety Monitoring and Assurance System (SMAS) for Chilled Meat Products” in cooperation with the Agricultural University of Athens and laboratories in Sweden, Ireland, United Kingdom and Netherlands.
  6. Member of the working group of NTUA in the project funded by the Greek Ministry of Education «PYTHAGORAS II- FUNDING OF RESEARCH IN GREEK UNIVERSITIES” –Title of sub-project: Control and assessment of thermal processes with the application of Time Temperature Integrators, TTI ».
- E.T.E.M (Industry on light metals, especially aluminium)(1994)
    - ✓ Participation in the quality control of the final products
    - ✓ Financial and chemical analysis of the stages of aluminium items manufacture-design of an improved and cost-benefit, alternative procedure
  - «DIADIKASIA A.E.» (Consulting firm) (1999-2000)
    - ✓ Participation in a wide project entitled “Study of data bases and networks in the Greek Public sector”, aiming at the introduction of technological innovations (especially networks and PC softwares) in the Greek public sector
    - ✓ Participation in the Business Plan of the Greek Authority for Food Control (EFET)
    - ✓ Participation in a project regarding the strategic development of isolated Greek regions of the Greek Ministry of Agriculture.

## **RESEARCH EXPERIENCE**

- National Technical University of Athens, Department of Chemical Engineering (1997-...)

Responsible for practical courses, for students of the department that attend the 7<sup>th</sup> and 8<sup>th</sup> semester of studies

- University of Montpellier (CNRS), France (1995)  
Research in the Laboratory of membranes (LMPM) and dissertation entitled «Modification of materials’ covering applying the technology of plasma», as a part of the European programme of students exchange (IAESTE)
- Katholieke Universiteit Leuven, Belgium (1998)

Short course on predictive microbiology and on neural networks, as a part of the European programme COST 914

- Life-long education (1999-2000))

Presentation and tutorials on safety programmes (HACCP, ISO) to adults, that participate in seminars, responsible of short introductions to energy management and use of alternative sources of energy.

- Training in the use of equipment in General Chemical State Laboratory (GC - Fisons and Varian, HPLC -Agilent 1200, multiflow IR-MS Macromass, Liquid Scintillator Packard, Electronic Densimeter Anton Paar, etc)
- Participation in numerous interlaboratory comparisons through ring tests.

## **SKILLS**

- *FOREIGN LANGUAGES*

Excellent use of English (Cambridge Certificate and teaching license)

Excellent use of French (Sorbonne II and teaching license)

Excellent use of Spanish (Superior)

- *COMPUTERS*

Excellent practice of Microsoft Office (Word, Excel, Powerpoint, Access)

Excellent knowledge of programming languages (FORTRAN, Basic) as well as use of UNIX and DOS

Use of special softwares (SAS, Coreldraw, SYSTAT, Sigmaplot)

Use of Microsoft Visual Basic 6.0.

## **PRIZES-AWARDS**

- Award for 2003 of Thomaedio Institute for the PhD thesis.
- Scholarship granted from the Greek Institute of Scholarships, that covers three years of the research
- Awarded prize each year for high performance at high and secondary school (top two of the class)
- Third award in a competition for dissertations on Applied Mathematics and Fluid Mechanics.
- Scholarship granted from the Greek Institute of Scholarships for post-doctoral research in the “Control and assessment of thermal processes with the application of Time Temperature Integrators, TTI”.

## **CONFERENCES (1998-2004)**

➤ Montpellier, 2004

Presentation of a research paper under the title: « Shelf life management using multiple component Time-Temperature Integrators” in ICEF9: Ninth International Congress of Engineering and Food

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Presentation of a research paper under the title: « Shelf life management using multiple component Time-Temperature Integrators” in ICEF9: Ninth International Congress of Engineering and Food

➤ Montpellier, 2004

Presentation of a research paper under the title: « Effect of domestic storage and cooking conditions on the risk distribution in ready to cook meat products” in ICEF9: Ninth International Congress of Engineering and Food

➤ Bonn, 2003

Presentation of a research paper under the title: «Development of a Safety Monitoring and Assurance System (SMAS) for the management of the food chill chain» in a Workshop “Cold Chain management”.

➤ Patras, 2003

Presentation of a research paper under the title: “Improvement of the quality and shelf life of frozen tomato with the use of osmotic pretreatment” in the 4<sup>th</sup> Greek Conference of Chemical Engineering

➤ Athens, 2003

Presentation of a research paper under the title: «TRACEFISH: fish traceability» in the 3<sup>rd</sup> Symposium of Food Safety- Quality and Competition in food industry» (EBEA, 6-8 November)

➤ Chicago, June 2003

Presentation of a research paper under the title: “Kinetics of L-ascorbic acid degradation in osmotically pretreated dehydrofrozen strawberries” in IFT Annual meeting 2003

➤ Chicago, June 2003

Presentation of a research paper under the title: “Effect of frozen storage on quality and functional characteristics of dehydrofrozen cucumber” in IUFOST, 12<sup>th</sup> World congress of food science and technology, 16-20 July 2003.

➤ Anaheim, California, June 2002

Presentation of a research paper under the title: “Comparative kinetic study and evaluation of nutrient degradation during distribution and storage of four frozen green vegetables” in IFT Annual Meeting 2002

➤ New Orleans, U.S.A, June 2001

Presentation of a research paper under the title: “Effect of osmotic dehydration on the stability of dehydrofrozen vegetables ” in IFT Annual Meeting 2001

➤ New Zealand, 6-13 December 2001

Presentation of a research paper under the title: “Applicability of the intelligent Shelf Life Decision system for control of nutritional quality of frozen vegetables” in Model-IT Congress, International Symposium on Applications of Modelling as an innovative technology in the Agri-Food Chain

➤ Ede, Netherlands, 2001

Presentation of a research paper under the title: “Evaluation of the shelf life decision system (SLDS) for distribution control of modified atmosphere packed meat products ” in NIZO DAIRY conference on food microbes 2001.

➤ Athens, 2001

Presentation of a research paper under the title: “Kinetic study of quality indices of frozen spinach” in the 3<sup>rd</sup> Greek Conference of Chemical Engineering

➤ Chania, 2001

Presentation of a research paper under the title: «Development of a food chain decision system for the optimization of fish quality» in the 10<sup>th</sup> Greek Conference of Fish Experts

➤ Puebla, Mexico, April 2000

Presentation of a research paper under the title: “Shelf-life modeling of frozen vegetables for quality optimization with Time Temperature Indicators (TTI) ” in ICEF8: Eighth International Congress of Engineering and Food

➤ Leuven, Belgium (2000)

Presentation in “Predictive modelling in foods” (12-15 September 2000) of research papers under the titles :

(1) «Application of SLDS (Shelf-life Decision System) to marine cultured fish quality»

(2) «Predictive modeling as the basis for development of an intelligent shelf-life decision system (SLDS) for fish chain optimization»

➤ Chalkidiki, June 2000

Presentation in the 2<sup>nd</sup> International Conference of the chemical societies of the South – Eastern European Countries on Chemical Sciences for Sustainable Development of research papers under the titles:

◆ “Kinetics of Vitamin C degradation in frozen vegetables” και

◆ “Effect of packaging and temperature on tomato ketchup shelf life”

➤ Thessaloniki, 1999

Presentation of a research paper under the title: “Kinetic study of the degradation of frozen mushrooms for quality control with the use of Time Temperature Integrators ” in the 2<sup>nd</sup> Greek Conference of Chemical Engineering

➤ Wageningen, Netherlands 1998

Presentation of a research paper under the title: «Application of shelf-life modelling of chilled salad products to a TTI based distribution and stock rotation system» in a international conference of “Applications of Modelling as an Innovative Technology in the Agri-Food-Chain”

➤ Ioannina, 1998

Presentation of a research paper under the title: «Equilibrium of axisymmetric liquid bridges in microgravity” in the 5<sup>th</sup> National Congress on Mechanics

➤ Patras, 1997

Presentation of a research paper under the title: “Manipulation of the shape and equilibrium of trapped droplets” in the 1<sup>st</sup> Greek Conference of Chemical Engineering.

(In the Annex there is a thorough list of presentations in conferences, with and without proceedings, a list of publications in peer reviewed journals and the co-authoring of chapters in scientific books).

## **SEMINARS**

- Participation in a seminar of “Food safety and application of HACCP”
- Participation in a seminar of “Cleaning and hygiene in food industry”
- Participation in a working group concerning “The contribution of technological innovations in R&D, concerning packaging materials”
- Participation in a seminar of “Biological aspects of Environmental Biotechnology and Bioremediation”, held in the Department of Chemical Engineering
- Participation in a seminar of HPLC (Mpenakio Institute, 10/12/2004)
- Participation in a seminar of modern instrumental analysis (22-26/5/2006)
- Participation in a seminar of sensory testing of olive oil (2006)
- Participation in a seminar of advanced EXCEL and ACCESS

## **ANNEX**

### **RESEARCH PAPERS**

#### **PUBLICATIONS**

##### **International Journals**

1. Giannakourou MC, Koutsoumanis K, Nychas GJE, Taoukis PS. 2001. Development and assessment of an intelligent shelf life decision system for quality optimisation of the food chill chain. *Journal of Food Protection*. 64(7): 1051-1057.
2. Giannakourou MC, Koutsoumanis K, Dermesonlouoglou E, Taoukis PS. 2001. Applicability of the intelligent Shelf Life Decision system for control of nutritional quality of frozen vegetables. *Acta Hort*. 566: 275-280.
3. Giannakourou MC, Taoukis PS. 2002. Systematic application of Time Temperature Integrators as tools for control of frozen vegetable quality. *J.Food Sci*. 67(6): 2221-2228.
4. Giannakourou MC, Taoukis PS. 2002. Application of a TTI-based distribution management system for quality optimisation of frozen vegetables at the consumer end. *J.Food Sci*.68(1): 201-209.
5. Giannakourou MC, Taoukis PS. 2003. Kinetic modelling of Vitamin C loss in frozen green vegetables at variable storage conditions. *Food Chemistry*. 83: 33-41.

6. Koutsoumanis K, Giannakourou MC, Taoukis PS, Nychas GJE. 2002. Application of shelf life decision system (SLDS) to marine cultured fish quality. *Int. J. Food Micro.* 73: 375-382.
7. Giannakourou MC, Taoukis PS. 2003. Stability of dehydrofrozen green peas pretreated with non conventional osmotic agents. *J.Food Sci.* 68(6): 2002-2010.
8. Giannakourou MC, Koutsoumanis K, Nychas GJE. 2005. Field evaluation of the application of time temperature integrators for monitoring fish quality in the chill chain. *Int. J. Food Micro.* 102:323-336.
9. Tsironi, T., Dermesonlouoglou, E., Giannakourou, M., Taoukis, P. 2009. Shelf life modelling of frozen shrimp at variable temperature conditions. *LWT- Food Science and Technology* 42, 664-671.
10. Dermesonlouoglou, E., Giannakourou, M., Taoukis, P.S. 2007. Kinetic modelling of the degradation of quality of osmo-dehydrofrozen tomatoes during storage. *Food Chemistry* 103:985-993
11. Dermesonlouoglou, E., Giannakourou, M., 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* 42:790-798.
12. Dermesonlouoglou, E., Giannakourou, M., Taoukis, P.S. 2007. Stability of dehydrofrozen tomatoes pretreated with alternative osmotic solutes. *Journal of Food Engineering* 78:272-280.
13. Dermesonlouoglou, E., Boulekou S., Giannakourou, M., Taoukis, P.S. 2007. Osmodehydrofreezing of Tomato: From Production to Consumption. *Acta Hort* 758, ISHS:159-164

### **Chapters in international scientific books**

1. Taoukis PS, Giannakourou MC. 2004. Temperature and food stability: analysis and control. In: **Understanding and measuring the shelf-life of food**, R. Steele (ed), Chapter 3, Woodhead Publishing Ltd, Cambridge, UK, p. 42-68.
2. Giannakourou MC, Taoukis PS and Nychas GJE. 2006. Monitoring and control of the cold chain. In: **Handbook of Frozen Food Processing and**

**Packaging**, D.W. Sun (ed), Chapter 14, CRC Press, Taylor and Francis Group, pg 278-307.

3. Taoukis PS, Giannakourou MC. 2007. Reaction kinetics. In: **Handbook of Food and Bioprocess modelling techniques**, Shyan S. Sablani, M. Shafur rahman, Ashim K. Datta and Arun S. Mujumdar (eds), Chapter 7, CRC Press, Taylor and Francis Group, pg 235-263.



## **PUBLICATIONS IN PROCEEDINGS OF CONFERENCES**

1. Taoukis PS, Bili M, Giannakourou MC. 1998. Application of shelf life modeling of chilled salad products to a TTI based distribution and stock rotation system. In: LMM Tijskens, MLATM Hertog, eds. Proceedings of the International Symposium on Applications of Modeling as an Innovative Technology in the Agri-Food-Chain (Wageningen, Netherlands), Acta Horticulturae, ISHS, Leiden, Netherlands. 476: p 171-178.
2. Koutsoumanis K, Giannakourou M, Taoukis PS, Nychas GJE. 2000. Application of SLDS (Shelf-life Decision System) to marine cultured fish quality. In: JFM Van Impe, editor. Proceedings of the 3<sup>rd</sup> International Conference in predictive modeling in foods. p. 288-291.
3. Giannakourou M, Koutsoumanis K, Nychas GJE, Taoukis PS. 2000. Predictive modeling as the basis for development of an intelligent shelf-life decision system (SLDS) for fish chain optimization. In: JFM Van Impe, editor. Proceedings of the 3<sup>rd</sup> International Conference in predictive modeling in foods. p. 343-345.
4. Giannakourou M, Skiadopoulos A, Polydera A, Taoukis PS. 2000. Shelf-life modeling of frozen vegetables for quality optimization with Time Temperature Indicators (TTI). In: Welti-Chanes J, Barbosa-Canovas V, Aguilera JM, Lopez-Leal LC, Wecshe-Ebeling P, Lopez-Malo A, Palou –Garcia E. Editors. Proceedings of the Eighth International Congress of Engineering and Food, ICEF8. April 9-13, 2000, Puebla, Mexico. Technomic Publishing Co. Inc., Lancaster, Basel. VolI.p.824-829
5. Polydera AK, Papageorgiou PK, Giannakourou MC, Taoukis PS. 2000. Evaluation of nonconventional Osmotic Agents for Pretreatment of Fruit Tissues before Drying. ). In: Welti-Chanes J, Barbosa-Canovas V, Aguilera JM, Lopez-Leal LC, Wecshe-Ebeling P, Lopez-Malo A, Palou –Garcia E. Editors. Proceedings of the Eighth International Congress of Engineering and Food, ICEF8. April 9-13, 2000, Puebla, Mexico. Technomic Publishing Co. Inc., Lancaster, Basel. VolIII.p.1356-1360.
6. Giannakourou MC, Tsigarida E, Taoukis PS, Nychas GJE. 2001. Evaluation of the Shelf Life Decision System (SLDS) for distribution control of modified atmosphere packed meat products. In: Proceedings of NIZO dairy conference on food microbes, Ede, Netherlands, 12-15/6/2001
7. Giannakourou M., Dermesonlouoglou E., Taoukis P. 2001. “Kinetic study of quality indices of frozen spinach” in the Proceedings of the 3<sup>rd</sup> Greek Conference of Chemical Engineering, Athens 31/5-2/6/2001. Vol II, p. 1201-1204.
8. Taoukis P., Giannakourou M., Koutsoumanis K., Nychas G-J. Ταούκης Π, Γιαννακούρου Μ, Κουτσομανής Κ, Νυχάς Γ-Ι. 2001. «Development of a food chain decision system for the optimization of fish quality» in the 10<sup>th</sup> Greek Conference of Fish Experts, Proceedings, p. 363-366.

9. Dermesonlouoglou E., Kourousidou E., Giannopoulos P., Giannakourou M, Taoukis P. 2003. "Improvement of the quality and shelf life of frozen tomato with the use of osmotic pretreatment" in the proceedings of the 4th Greek Conference of Chemical Engineering, Patras 29-31/5/2003. p. 965-968.
10. Dermesonlouoglou E, Giannakourou MC, Taoukis PS. 2003. Kinetic modelling of quality indices of osmo-dehydrofrozen tomatoes. In: Proceedings of the 4<sup>th</sup> International Conference of "predictive Modelling in Foods", Quimper, France, 15-19/6/2003. p.259-261
11. Giannakourou MC, Taoukis PS. 2004. Shelf life management using multiple component Time-Temperature Integrators. In: Proceedings of the 9<sup>th</sup> International Congress of Engineering and Food, ICEF9. March 7-11, 2004, Montpellier, France – Poster No: 145.
12. Dermesonlouoglou E, Giannakourou MC and Taoukis PS. 2004. Effect of frozen storage on quality and functional properties of osmo-dehydrofrozen tomato. In: Proceedings of the 9<sup>th</sup> International Congress of Engineering and Food, ICEF9. March 7-11, 2004, Montpellier, France – Poster No: 147.
13. Bakalis S., Giannakourou MC, Taoukis PS. 2004. Effect of domestic storage and cooking conditions on the risk distribution in ready to cook meat products. In: Proceedings of the 9<sup>th</sup> International Congress of Engineering and Food, ICEF9. March 7-11, 2004, Montpellier, France – Oral No: 146.
14. EK Dermesonlouoglou, MC Giannakourou and PS Taoukis,. 2005. Kinetic study of the effect of osmotic dehydration on lycopene and color of frozen tomato and watermelon in the Proceedings of the 5th Greek Conference of Chemical Engineering . Thessaloniki, 26-28/5/2005,p. 1181-1184.
15. MC Giannakourou, E Gogou, S Bakalis and P Taoukis. 2005 Study of the kinetic response of Time Temperature Integrators and design for the reliable monitoring of the transport and shelf life of chilled food. in the Proceedings of the 5th Greek Conference of Chemical Engineering . Thessaloniki, 26-28/5/2005,,p. 1177-1180.
16. P Taoukis, S Bakalis, M Giannakourou E Gogou, P Katapodis, D Efstathiou and N Stoforos . 2005. Study and application of enzymes as Time Temperature Indicators in thermal processes in foods. 1<sup>st</sup> Greek Conference of Biotechnology and Food Technology. , Athens, 31/3 & 1-2/4/2005.
17. MC Giannakourou, E Gogou, S Bakalis and P Taoukis. Application of multiple TTIs for the control and management of meat chill chain with the use of SMAS policy. 1<sup>st</sup> Greek Conference of Biotechnology and Food Technology. , Athens, 31/3 & 1-2/4/2005
18. Tsironi T., Giannakourou M., Dermesonlouoglou E., Taoukis P.S., Optimization of shelf life distribution of frozen shrimp based on modelling and TTI monitoring, 5th International Conference Predictive Modelling in Foods, September 16-19 2007, Athens, Greece, p.239-242.

19. Taoukis PS, Giannakourou MC, Gogou E., Tsironi T. TTI indicators: The history of the product from the production to the consumption through a smart label. Food Labeling and materials in contact with food- Legislation and market concerns., EBFA, Athens, 22 June 2006, Proceedings, p. 63-74.
20. Gogou E., Katapodis P., Giannakourou M., Christakopoulos P., Taoukis P., Study of thermoresistance of xylanase as a function of water activity for the development of TTIs for thermal processes., 6<sup>th</sup> Greek Scientific Conference of Chemical Engineering, Proceeding, Vol II, p.1409-1412, 31/05-02/06/2007, Athens
21. Gogou E., Katapodis P., Giannakourou M., Taoukis P. and Christakopoulos P., , Thermal inactivation of xylanases produced by different *Thermomyces Lanuginosus* strains: Developing a Time Temperature Integrator for thermal processes, 13th World Congress of Food Science and Technology, Conference Proceedings, p.237-238, 17-21/09/2006, Nantes, France
22. Gogou E., Lemontzoglou X., Katapodis P., Giannakourou M., Christakopoulos P., Taoukis P., Influence of Water Activity on Xylanase Thermal Stability: Developing a Time Temperature Integrator for Thermal Processing Evaluation, 5th International Congress on Food Technology, Conference Proceedings, Volume 2, p.222-230, 09-11/03/2007, Thessaloniki, Greece

## **PARTICIPATION IN SCIENTIFIC CONFERENCES WITHOUT PROCEEDINGS (book of abstracts)**

1. Giannakourou M, Skiadopoulos A, Taoukis PS. 2000. Kinetics of Vitamin C degradation in frozen vegetables. In: Proceedings of the 2<sup>nd</sup> International Conference of the Chemical societies of the South-Eastern European Countries on Chemical Sciences for Sustainable Development. Volume I. p.145
2. Bournakis A, Giannakourou M, Taoukis P.2000. Effect of packaging and temperature on tomato ketchup shelf life. In: Proceedings of the 2<sup>nd</sup> International Conference of the Chemical societies of the South-Eastern European Countries on Chemical Sciences for Sustainable Development. Volume II. p.10
3. Giannakourou MC, Kotsiomitis C, Taoukis P. 2001. Effect of alternative osmotic agents on the stability of dehydrofrozen vegetables. Presented at the Institute of Food Technologists (IFT) Annual Meeting, New Orleans, (Book of abstracts, p.254). 23-27 Ιουνίου 2001.
4. Taoukis PS, Giannakourou MC. 2001. A large scale test of applicability of Time Temperature Integrators as monitors of the chill chain of frozen products. Presented at the Institute of Food Technologists (IFT) Annual Meeting, New Orleans, (Book of abstracts, p.124). 23-27 Ιουνίου 2001
5. Giannakourou MC, Psimouli V, Taoukis PS. 2002. Comparative kinetic study and evaluation of nutrient degradation during distribution and storage of four frozen green vegetables. Presented at the Institute of Food Technologists (IFT) Annual Meeting, Anaheim, (Book of abstracts, p.128-129). 15-19 Ιουνίου 2002.
6. Giannakourou MC, Taoukis PS, Dermesonlouoglou E, Damikouka I. 2003. Kinetics of L-ascorbic acid degradation in osmotically pretreated dehydrofrozen strawberries. Presented at the Institute of Food Technologists (IFT) Annual Meeting, Chicago, (Book of abstracts, p.260). 12-16/7/2003.
7. Dermesonlouoglou EK, Giannopoulos P, Giannakourou MC, Taoukis PS. 2003. Effect of frozen storage on quality and functional characteristics of dehydrofrozen cucumber. Παρουσίαση στο 12<sup>th</sup> World Food Science and Technology Congress, Chicago, 16-20/7/2003. Abstracts of papers presented: p. 78 (PS 7E-5).
8. Taoukis PS, Giannakourou MC. 2004. Risk management of chilled meat products with Time Temperature Integrators. Παρουσίαση στο Institute of Food Technologists (IFT) Annual Meeting, Las Vegas, 12-16/7/2004. Book of abstracts, p.257. (99B-15).
9. Taoukis PS, Giannakourou MC. 2004. Application of multicomponent Time Temperature Integrators for optimization of the monitoring accuracy and reliability of the food chill chain. Παρουσίαση στο Institute of Food Technologists (IFT) Annual Meeting, Las Vegas, 12-16/7/2004. Book of abstracts, p.259. (99B-29).

10. Taoukis PS, Dermesonlouoglou EK, Giannakourou MC. 2004. Pilot scale production of osmo-dehydrofrozen tomato slices: Quality evaluation and shelf life study. Παρουσίαση στο Institute of Food Technologists (IFT) Annual Meeting, Las Vegas, 12-16/7/2004. Book of abstracts, p.189. (67G-4).
11. Taoukis PS, Dermesonlouoglou EK, Giannakourou MC. 2004. Effect of osmotic dehydration on quality characteristics of frozen watermelon tissue. Παρουσίαση στο Institute of Food Technologists (IFT) Annual Meeting, Las Vegas, 12-16/7/2004. Book of abstracts, p.189-190. (67G-8).
12. E.Gogou, M.C.Giannakourou, D.Lazarou, S.Bakalis, P.S.Taoukis, 'Use of a thermostable xylanase as a Time Temperature Integrator (TTI) for thermal processing evaluation', Book of Abstracts, Volume 1, p.349-352, Intradfood, Innovations in Traditional Foods, 25-28/10/2005, Valencia, Spain
13. P. Taoukis, E. Gogou, J. Tzigounakis, M. Giannakourou, 'Development of a TTI based decision making tool for the chill chain management and optimization', Book of abstracts, p.211, Institute of Food Technologists (IFT) Annual Meeting, 24-28/06/2006, Orlando, Florida, USA