

CURRICULUM VITAE

Surname: Lougovois

First name: Vladimirov

Date of birth: 12 August, 1956

Nationality: Greek

Education:

- BSc in Chemistry (1979). Department of Chemistry, University of Athens, Greece.
- Ph.D in Food Science (1982). Procter Department of Food Science, University of Leeds, UK.

Professional experience record:

- 1985-1987: Associate Professor (Muscle Foods Processing Technology and Quality Control), Department of Food Technology, Technological Educational Institution (T.E.I.) of Athens.
- 1987-1990: a) Senior Scientist, Member of the Food Experts Committee, General Secretariat of Greek State Supplies, Ministry of Trade (Π5-2461/29-9-87, Π5-483/1-2-88). b) Part-time Associate Professor, Department of Food Technology, T.E.I. of Athens.
- 1990 till now: Full-time Professor, Fisheries Laboratory, Department of Food Technology, T.E.I. of Athens.

Specific experience (Research projects/Consultancy):

- 1994-1995: "Influence of Season (spawning cycle) and Delayed Evisceration on the Hydrolytic Changes of Protein and Lipid, During Ripening of Salted Fish" (Contract No. 902/27-5-1994, T.E.I. Research Committee).
- 1995-1997: "A Study on the Health Quality of Fish" (Contract No. EC 94/C179/09/XIV/D/1/QUALPOISS-1).
- 1997-2000: "Evaluation of a simple, cheap, rapid method of non-protein nitrogen determination in fish products, through the processing / merchandising chain" (Contract No. EU FAIR CT97-3253).
- 2001-2003: "Instrumental and sensory assessment of animal and plant origin foods (fish, potatoes), in relation to their origin, storage conditions, method of processing and composition" (Contract No. 9/6-6-2001, T.E.I. Research Committee).
- 2005-2008: "Assessment of quality and safety parameters in fresh and frozen fishery products". Contracted Project (ERC/T.E.I. Contract No. 17/12-10-05) financed by "AB Vasilopoulos S.A./Delhaze Group".
- 2008 till now: "Assessment of quality and safety parameters in fresh, frozen and processed fishery products". Contracted Project (ERC/T.E.I. Contract No. 3/23-02-09) financed by "AB Vasilopoulos S.A./Delhaze Group".

Selected Publications

- Kyrana, V.R. & Lougovois, V.P. (2002). Sensory, chemical and microbiological assessment of farm-raised European sea bass (*Dicentrarchus labrax*) stored in melting ice. *International Journal of Food Science & Technology*, **37**, 319-328.
- Katsarou, E., Kolintza, S. & Lougovois, V.P. (2002). *Modified Atmosphere Packaging of Fish - A Review*. Proceedings of the 1st International Congress on Aquaculture, Fisheries Technology and Environmental Management. 8-10 June 2002, ECEP Expo Centre, Athens, Greece.

- Lougovois, V.P., Kyranas, E.R. & Kyrana, V.R. (2003). Comparison of Selected Methods of Assessing Freshness Quality and Remaining Storage Life of Iced Gilthead Sea Bream (*Sparus aurata*). *Food Research International*, **36**, 551-560.
- Lougovois, V.P., Kyrana, V.R., Gerothanasi, K.A. & Kyranas, E.R. (2005). Methods of Assessing Freshness Quality of Chill-Stored Fish. In E.S. Lazos (editor) *Assessing Useful Technologies... Optimizing Food Safety and Nutrition*. Proceedings of the 4th International Congress on Food Technology, Volume I, Pp. 86-96. Athens, 18-19 February 2005.
- Boumpalos, A.P. & Lougovois, V.P. (2005). Shelf life assessment of whole and eviscerated cuttlefish (*Sepia officinalis*) stored in melting ice. In E.S. Lazos (editor) *Assessing Useful Technologies... Optimizing Food Safety and Nutrition*. Proceedings of the 4th International Congress on Food Technology, Volume II, Pp. 168-174. Athens, 18-19 February 2005.
- Lougovois, V.P. & Kyrana, V.R. (2005). Freshness Quality and Spoilage of Chill-Stored Fish. In A.P. Riley *Food Policy, Control and Research* (pp. 35-86). New York: Nova Science Publishers, Inc.
- Kolovou, M.K., Kyrana, V.R., Lougovois, V.P., Savvaidis, I.N. & Kontominas, M.G. (2006). Changes in sensory, chemical, bacteriological and physical properties of whole musky octopus (*Eledone moschata*) during storage in ice. *Proceedings of the International Congress on Bioprocesses in Food Industries*. University of Patras, Rio-Patras, Greece, 18-21 June 2006.
- Lougovois, V.P., Kolovou, M.K., Savvaidis, I.N. & Kontominas, M.G. (2008). Spoilage potential of ice-stored whole musky octopus (*Eledone moschata*). *International Journal of Food Science and Technology*, **43**, 1286-1294.

Supervised MSc Projects (Joint MSc Course, University of Humberside - T.E.I. of Athens)

- Varvitsioti, E. (1994). "*Spoilage of certain underutilized fish species during storage in ice*". University of Humberside.
- Iossiphidis, C. (1996). "*Spoilage of farmed European sea bass (*Dicentrarchus labrax*) during iced storage*". University of Lincolnshire & Humberside.
- Karalis, K. (1996). "*Chemical and sensory evaluation of maricultured gilthead sea bream (*Sparus aurata*) stored in ice*". University of Lincolnshire & Humberside.
- Papachristou, E. (1997). "*Post-mortem biochemical changes in maricultured sharpnose sea bream (*Diplodus puntazzo*) and their relation to the quality of the fresh fish*". University of Lincolnshire & Humberside.
- Sargani, A. (1999). "*Monitoring changes in freshness quality of chilled fish and fish fillets using the flow injection / gas diffusion (FIGD) technique*". University of Lincolnshire & Humberside, School of Applied Science and Technology.
- Tsiminis, V. (2000). "*Fixing the total volatile basic nitrogen (TVB-N) limit values for certain fish species, using the flow injection / gas diffusion (FIGD) technique*". University of Lincolnshire & Humberside.

Supervised MPhil Research (Split-site MPhil, University of Hull - T.E.I. of Athens)

- Kyrana, V.R. (2001). "*Assessment of freshness quality and storage life of farm-raised gilthead sea bream and European sea bass by sensory, chemical, microbiological and physical methods*". MPhil Thesis, Institute of Food Health Quality, University of Hull.

Membership of professional bodies:

- Professional Member of the "Institute of Food Science & Technology", UK.

Other Scientific Activities

- Member of the Scientific Committee for Food Control (ΕΣΕΤ), Greek Food Control Authority (ΕΦΕΤ) (2006-2009). Coordinator of the "Physical and Chemical Hazards" Group (Φ.Ε.Κ. 171, Part B, 13-02-2006).
- Member of the Editorial Board, *International Journal of Food Science and Technology*