

CURRICULUM VITAE

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OCCUPATION:

2007-today: Technical/Administrative Personnel
Laboratory of Food Chemistry and Technology
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STUDIES:

2009: PhD Diploma
Laboratory of Food Chemistry and Technology
School of Chemical Engineering
National Technical University of Athens
Title: Bakery products made from frozen dough

2000: Chemical Engineering Diploma
National Technical University of Athens (Degree: 8,22)

PUBLICATIONS:

Papers:

Production and packaging of bakery products using MAP technology. Kotsianis, I. S., Giannou, V. & Tzia, C. Trends in Food Science & Technology, 2002, 13 [9-10]: 319-324.

Quality and safety characteristics of bread made from frozen dough. Giannou, V., Kessoglou, V. & Tzia, C. Trends in Food Science & Technology, 2003, 14 [3]: 99-108.

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Cryoprotective role of exogenous trehalose in frozen dough products. Giannou V. & Tzia, C. Food Bioprocess Technology, 2007, 1 [3]: 276-284.

Effect of vital wheat gluten addition on the physical characteristics of frozen dough products. Giannou V. & Tzia, C. (under submission).

Conferences - publication in a book:

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Conferences - publication in Scientific Journals:

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Freezing behavior and properties of dough products using cryoprotective agents. Giannou, V., Oreopoulou, V. & Tzia, C. International Conference of Engineering and Food (ICEF 9). 7-12 March 2004, Montpellier, France.

Quality and Safety Assurance of Fortified Foods. Kyritsi, A., Giannou, V. & Tzia, C., INTRAFood2005, Innovations in Traditional Foods, 25-28 October, 2005, Valencia, Spain, Congress Proceedings, Ed. By Pedro Fito and Fidel Toldrá, Elsevier, 2005, Vol. I, pp. 357-360.

Trends in the bakery industry: frozen dough and supplemented with non-wheat flours products. Giannou, V., Kyritsi, A., Sabanis, D., Lebesi D. & Tzia C., IUFoST, 13th World Congress of Food Science & Technology, 17-21 September, 2006, Nantes, France, Proceedings of Congress, pp. 403-404.

Sensory Quality Control operation - optimization of food sensory quality. Soukoulis, C., Chatzi, M., Giannou, V. & Tzia C., IUFoST, 13th World Congress of Food Science & Technology, 17-21 September, 2006, Nantes, France, Proceedings of Congress, pp. 407-408.

Safety evaluation of non-thermal processes of foods. Varlas, G., Chatzi, M., Soukoulis, C., Giannou, V., Kyritsi, A. & Tzia, C., IUFoST, 13th World Congress of Food Science & Technology, 17-21 September, 2006, Nantes, France, Proceedings of Congress, pp. 1649-1650.

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Quality and safety characteristics of bread made from frozen dough. Giannou, V., Kessoglou, V. & Tzia, C. European Conference on Advanced Technology for Safe and High Quality Foods (EUROCAFT 2001). 5-7 December 2001, Berlin, Germany.

Quality and nutritional characteristics of bakery products from frozen dough with added substances. Giannou, V., Vaitisi, S., Kessoglou, V. & Tzia, C. 9th European Nutrition Conference (FENS 2003). 1-4 October 2003, Rome, Italy.

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Use of raisin juice in fresh and frozen dough products. Diamantis, K., Sampanis, D., Giannou, V., Papadakis, S. & Tzia, C. ICC-JUBILEE Conference 1955-2005, "Cereals - the Future Challenge", 3-6 July, 2005, Vienna, Austria.

Quality and Safety Assurance of Rice in the Rice Industry. Kyritsi, A., Giannou, V. & Tzia, C. ICC-JUBILEE Conference 1955-2005, "Cereals - the Future Challenge", 3-6 July, 2005, Vienna, Austria.

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Quality and safety aspects of fried potatoes production/processing. Fragopoulou, V., Chatzi, M., Giannou, V., Vorria, E. & Tzia, C. International Conference. Fruit, vegetable and potato processing, 7-8 November, 2005, Brugge, Belgium. Book of Abstracts, p. 93.

Minimal processing of apricot pieces using edible coatings. Fragopoulou, V. Giannou, V. Tzia, C. & Karagiannis, I. International Conference. Fruit, vegetable and potato processing, 7-8 November, 2005, Brugge, Belgium. Book of Abstracts, p. 95.

Industrial yogurt manufacture: Monitoring of fermentation process and improvement of final product. Soukoulis C., Giannou, V. & Tzia C., 2nd International Congress on Bioprocesses in Food Industries (ICBF-2006), 18-21 June, 2006, Rio-Patras, Greece, P. 47, Book of Abstracts, p. 212.

Oil deterioration during microwave treatment and frying. Koutsolouka, A., Giannou, V. & Tzia, C. 4th EuroFed Lipid Congress, "Oils, Fats and Lipids for a Healthier Future", 1-4 October, 2006, Madrid, Spain.

Integrated hygiene and efficient management of frying systems: haccp requirements fulfil and economic usage of frying fat. Lignou, S., Giannou, V., Soukoulis, C. & Tzia, C. Optimum Frying for Health and Quality, Eurofedlipid, SCI, 18-19 April 2007, University of Reading, UK.

Review in sterols: important components for oil authenticity, fate of sterols during extraction and refining, safe use of sterols in functional fats. Giannou, V., Sabanis, D., Lebesi, D., Soukoulis, C. & Tzia, C. 6th Euro Fed Lipid Congress, Oils, Fats and Lipids in the 3rd Millennium, Athens, Greece, 7-10 September 2008.

Innovative education in Food Engineering using new technologies and tools. Giannou, V., Soukoulis, C., Lebesi D. & Tzia, C. ISEKI_Food 2008 - Bridging Training and Research for Industry and the Wider Community - 1st International ISEKI_Food Conference, 10-12 September 2008, Porto, Portugal.

Experience from the training in food industries on special topics: HACCP-PRPS, sensory evaluation, SPC. Giannou V. & Tzia, C. ISEKI_Food 2008 - Bridging Training and Research for Industry and the Wider Community - 1st International ISEKI_Food Conference, 10-12 September 2008, Porto, Portugal.

Book chapter:

Giannou, V., Tzia, C. & Le Bail, A. Quality and safety of frozen bakery products in: Handbook of frozen food processing and packaging, D.-W. Sun (ed.). Marcel Dekker, 2004.