

CURRICULUM VITAE

Last Name: Tataridis
First Name: Panagiotis
Nationality: Greek
Date of Birth: 18 June 1972
Address (work): Ag. Spyridonos, 12243, Egaleo, Athens, Greece
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ACADEMIC STUDIES

- 2001-1997 PhD in Process and Environmental Engineering
«Study of Interactions between Wine Microorganisms – From the Qualitative to the Quantitative». Grade Excellent.
Ecole Nationale Supérieure des Ingénieurs en Arts Chimiques Et Technologiques, (ENSIACET). Institut National Polytechnique de Toulouse (INPT). Laboratoire de Génie Chimique, CNRS UMR 5503 - Equipe Genie des systemes microbiennes, France.
- 1996-1995 Masters degree: D.E.A. Enology and Ampelology.
Thesis «Preliminary study of indigenous yeasts isolated in wine must after cold pre-fermentative maceration».
University of Burgundy. Institut Universitaire de la Vigne et du Vin (I.U.V.V.), Dijon, France.
- 1995-1991 Bachelors degree: Department of Enology and Beverages Technology.
School of Food Technology and Nutrition - T.E.I. Athens, Greece.
Valedictorian.
Thesis «Influence of the enzyme phenylalanine-ammonia-lyase (P.A.L.4.3.1.5.) in the aromatic composition of the “Xynomavro” variety grape musts».

ADDITIONAL TRAINING

- 2016 **Introduction to Brewing Microbiology**. American Society of Brewing Chemists. Webinar
Introduction to Malt and Its Impact on Brewing and Beer Quality. American Society of Brewing Chemists. Webinar
Introduction to Brewing Lab Chemistry. American Society of Brewing Chemists. Webinar
Hop Flavors. American Society of Brewing Chemists. Webinar
- 2015 **Introduction to Sensory Statistics**. Web seminar, American Society of Brewing Chemists (ASBC).
Introduction to Hop Selection. Webseminar, American Society of Brewing Chemists (ASBC).
Choosing and Training Panelists and Validating Your Panel. Webseminar, American Society of Brewing Chemists (ASBC).
- 2014 **Targeted & Non-Targeted WineScreening (NMR)**. Web seminar, Bruker Corporation.
- 2010 **Bioprocess Engineering Master Course, Post-doctoral level**, 1 week, 19-25 Sept 2010. Organizer: European Federation of Biotechnology, Working Group on Bioreactor Performance in collaboration with the Section on Biochemical Engineering Science. Supetar, Brac, Croatia.

- 2010 Seminar on «**Management system for the competence of testing and calibration laboratories ISO 17025:2005 - Calibration, Validation, Uncertainties, Quality Control**», 23-25/6/2010, 24 hours. Organizer: Scientific & Educational Center for Chemical Engineers. Athens Greece.
- 2009 Seminar on “**New requirements to assist controlling food safety risks: Introduction of PAS 220:2008 - Web seminar**” 24/2/09. Organizer SGS S.A.
- 2008 Seminar on «**Management Certification for Organizations**” for the undertaking of public work projects» 22-23/12/08. Organizer: ΕΛΟΤ S.A. Athens Greece.
- 2008 International **Seminar on Food Health and Safety**. 15/10/08. Organizer: Daskalopoulos Institute &-Colorado State University. Athens Greece.
- 2005 Extensive Seminar «**Environmental Management– ISO 14001, Occupational Health & Safety**», 114 hours. Organizer: Scientific & Educational Center for Chemical Engineers / Hellenic Ministry of Development – ECB. Athens Greece.
- 2002-2003 Extensive 400 hours Seminar on «**HACCP Application Consultant for the Industry, ISO 9001, ISO 17025, Risk assessment**», K.E.K. INTEGRATION / Hellenic Ministry of Labor - ECB. Athens Greece.
- 1990-1991 Extensive 320 hours Seminar on «**Informatics**», K.E.S. Computer and Business Studies / Hellenic Ministry of Labor. Athens Greece.

PROFESSIONAL EXPERIENCE

- 2016-today Assistant Professor, Department of Enology and Beverages Technology, School of Food Technology & Nutrition, T.E.I. Athens
- 2015-today Lectures in, Master of Science in “Malting & Brewing Science” of the Department of Enology and Beverages Technology, Master of Science “Food Science & Technology” of Department of Food Technology, of the School Food Technology and Nutrition - T.E.I. Athens
- 2010-2016 Lecturer, School of Food Technology & Nutrition, Department of Enology & Beverages Technology, TEI of Athens
- 2010-2002 Adjunct Professor, School of Food Technology & Nutrition, Department of Enology & Beverages Technology, TEI of Athens
- 2010-2003 Quality Manager & Food Safety Consultant (ISO 9001 & ISO 22000-HACCP) TOP LAN A.E.
- 2005-2004 Seminar trainer, K.E.K. INTEGRATION, 315 hours
- 1999-1997 Enologist – In charge of wine production and quality control laboratory for Boutaris & Sons, Santorini Winery, Greece.
- 1998 Main Investigator for the research program «Yeast – Bacterial Interactions» for LALLEMAND S.A. & PROGEP-ENSIGC-INP, Toulouse, France.

Academic Courses taught since 2002:

Postgraduate Courses:

Master of Science in “Malting & Brewing Science” of the Department of Enology and Beverages Technology, Master of Science in “Food Science and Technology” of the Department of Food Technology, School of Food Technology and Nutrition - T.E.I. Athens

Undergraduate Courses:

Malting and Brewing Technology, Principles of Food Biotechnology, Biotechnology & Industrial Fermentations, Wine Microbiology, Wine Technology, General Microbiology, Quality Management, Graduate Seminar, Introduction to Enology & Beverage Technology. Wine & Beverage Legislation, Special Winemaking

Techniques, Wine Composition & Analysis, Materials for Alcoholic Beverages Production, Wine & Beverage Law.

OTHER PROFESSIONAL EXPERIENCE

- 2016 Member of the Organising & Scientific Committee of the 1st International Congress on Wine Tourism – IMIC 2016. 14-16 October 2016, Santorini, Greece.
- 2016 Invited Speaker subject “Water composition and its influence in brewing” to the Conference of the Hellenic Homebrewers Association “Water and its role in homebrewing” KYVE Peristeriou, 5/6/16, Athens
- 2015&16 Invited wine tasting assessor for the Hellenic National Inter-professional Union of Vine and Wine (EDOAO) Ambassador Wine Tasting.
- 2014 ERASMUS+ Coordinator for the Dept. of Enology & Beverage Technology - TEI of Athens.
- 2012-14 Program co-ordinator for the Pan-Hellenic Union of Enologists (PANEPO) work group participation in the European Leonardo da Vinci VET program “ArtdeVivre”.
- 2013 Appointed Member of the ministerial committee of the Hellenic Ministry of Rural Development and Food for the improvement of Greek vine & wine legislation
- 2013- Member of the Wine Information Council <http://www.wineinformationcouncil.eu/>
- 2013- Expert & representative of the Dept. of Enology & Beverage Technology - TEI of Athens & of the Pan-Hellenic Union of Enologists (PANEPO) to the expert committees of the International Organization of Vine & Wine (OIV)
- 2009-13 Invited expert to the Committee of Institutions & Legislation of the Greek Wine Federation (SEO), since 28/5/09.
- 2010-13 Member of the Ethics Committee of the AVRV S.A. Certification Body
- 2012 Invited Speaker to the Conference of the Dept. of Enology TEI of Athens and the General Secretariat for Youth of the Greek Government, με θέμα «Modern Viti-vinicultural Know How & Youth Business». Presentation Subject New Enologists & Viti-vinicultural Business. TEI of Athens 18/10/2012
- 2011-12 Member of the President’s support committee of the 11th & 12th International Wine Competition of Thessaloniki, Greece (March 2011 & 2012)
- 2010-12 President of the organizing committee of the Pan-Hellenic Union of Enologists (PANEPO) – Innovation Awards Competition. March 2010 & 2012
- 2012 Invited Speaker to the Conference of the Dept. of Enology TEI of Athens. Presentation Subject «Innovation in Enology: New tools in the service of the enologist» at Oenorama 2012 Wine Fair, EKEP Attica, 18/3/2012
- 2009-11 President of the organizing committee and trainer of the Pan-Hellenic Union of Enologists Seminars (4&5/07/2009 & 5&6/12/2009, 17/4/2010. 11&12/9/2010, 20&21/11/10, 3&4/12/11) entitled “Sensory Flaws of Wine”
- 2011 Invited Speaker to the Conference of the School of Food Technology & Nutrition (STETROD) TEI of Athens, Traceability as a tool for safety and quality control of foods and beverages. Presentation Subject “Traceability in the production and distribution of wine. From the requirements to the tools. 16/3/2011
- 2010 Invited Speaker to the Conference of the School of Food Technology & Nutrition (STETROD) TEI of Athens "The role of packaging in the quality of food and beverages". Presentation Subject “Modern trends in wine packaging” 17/3/2010
- 2010 Invited Speaker to the Conference of the Dept. of Enology TEI of Athens. Presentation Subject «Ochratoxin in Wine» at Oenorama 2010 Wine Fair, MEC Paiania, 15/3/2010
- 2009 Member of the Organizing Committee of the 10th International Wine Competition in Thessaloniki Greece (in March 2010)
- 2009 Invited Speaker to the Conference “Wine in Moderation” of the Hellenic National Inter-professional Union of Vine and Wine (EDOAO) and the Hellenic Ministry of Health. Subject: “Wine Information Council”. 6/2009
- 2009 Invited Speaker to the Conference of the School of Food Technology & Nutrition (STETROD) TEI of Athens. Subject: ”Security of Food & Beverages– Minimization of Dangers during transport and storage”. Subject: “Consumers and challenges for the traceability of biological and chemical dangers in wine”. 11/6/09
- 2009 Invited Expert – Member of the committees for the Development of Professional Outlines of the GSEVEE for the professions of «Technician in Viticulture and Winery» και «Technician

- in Distilling and Alcoholic Beverages » for the National Accreditation Centre for Continuing Vocational Training (EKEPIS).
- 2009 Member of the Interdisciplinary Committee for the Hellenic National Inter-professional Union of Vine and Wine (EDOAO) Program “Wine in Moderation” & representative to the European “Wine Information Council”
- 2009 President of the organizing committee and speaker in the 2nd PANEPO Meeting “Control of the Vine & Wine Sector”, 12/12/2009, Thessaloniki, Greece
- 2009 President of the organizing committee of the 1st PANEPO Meeting “From crisis distillation to production crisis – The new wine CAP and measure for avoiding crisis”, 30/3/2008, Athens, Greece
- 2005/6 Trainer Seminars on «Introduction to modern winemaking» Organizer Laboratory of Biotechnology & Industrial Fermentation, Dept. of Enology & Research & Educational Committee TEI of Athens. 29/10/2005 – 6/5/2006
- 2005 Invited Professor to the International Masters’ degree “Vintage”, Vine, Wine and Terroir Management of the École Supérieure d’Agriculture d’Angers (ESA – Angers, France). Subject: The Greek Wine & Vine Sector- Key parameters & evolution.
- 2004/5 Trainer for Center of Professional Education. 315 hours of teaching (2004-2005)
- 2003-10 Training of wine and food industry personnel in Quality, Health & Food Safety (TOP PLAN S.A.). &
Certified trainer registered at the General Register of Trainers of the Hellenic Food Safety Authority (EFET), Register No. 1210)

RESEARCH EXPERIENCE

- 2016 Head investigator for the research project “Research & development of new beers for the Corinthian Brewery S.A.”. Department of Enology & Beverages Technology, TEI of Athens. Funding Corinthian Brewery S.A. / Research and Education Committee TEI of Athens. (In development)
- 2015 Head investigator for the research project Thessaly Brewery IKE. Department of Enology & Beverages Technology, TEI of Athens. Funding Thessaly Brewery IKE / Research and Education Committee TEI of Athens.
- 2014 Member of the research team. Program «Functional & potentially harmful food components. Influence of electromagnetic radiation with the purpose of the production of safe products. Head investigator Prof. K. Sflomos Archimedes III YP42. Funding EPEAEK II, Ministry of Education/EU. Arhimides 2012-2015, Sectoral operational programme, education and lifelong learning –Espa 2007-2013.
- 2014 Main investigator. Program «Case study for the establishment and installement of microbreweries in Greece». Funding Innovation and Entrepreneurship Unit – TEI of Athens / Ministry of Education ESPA 2007-2012
- 2012-2014 Program co-ordinator for the Pan-Hellenic Union of Enologists (PANEPO) work group participation in the European Leonardo da Vinci VET program “ArtdeVivre” Program scope: identifying market and training needs of professionals and develop common approaches in the field of alcohol health & social aspects of wine consumption. Funding E.U.
- 2013 Member of the main research group. Program “Production of rose sparkling wine from the Fokiano grape variety”. For Grigoris Afianes Winery. Funding GSRT/ESPA-EU «Innovation Coupons for SMEs» no. 57233496-01-000209.
- 2011-2009 Member of the main research group. Research program THALIS “Monitoring and recording of the alcoholic fermentation for wine production in real time (on-line) with redox measurements”, Department of Enology & Beverages Technology, TEI of Athens. Funding Research and Education Committee TEI of Athens.
- 2007-2005 Member of the main research group. Research program ATHENA 2004 “Comparative study of immobilized yeast for the production of sparkling

- wines in Greece”, Department of Enology & Beverages Technology, TEI of Athens. Funding Research and Education Committee TEI of Athens.
- 2007-2005 Member of the main research group. Research program ATHENA 2004 “Valorization of sugary agro-industrial waste for the production of bacterial cellulose”, especial regarding processes for the valorization of wine products. Department of Enology & Beverages Technology, TEI of Athens. Funding Research and Education Committee TEI of Athens.
- 2007-2004 Member of the main research group. ARCHIMEDES Research Program “On-line fermentation kinetics with integrated pressure sensors” Department of Enology & Beverages Technology, TEI of Athens. Funding EPEAEK program Hellenic Ministry of Education
- 2000 Participation in the planning, production of samples and selection of standards for the program «Development of new rapid analytical techniques (GC, SPME) for quality control in aroma industry »
ENSCT - GIS Midi-Pyrénées Viticulture Œnologie, Toulouse, France.
- 1999 Participation in the planning, production of samples and selection of standards in the program «Wine analysis with electronic nose – Influence of yeast and bacterial strains to wine aroma»
ENSCT - GIS Midi- Pyrénées Viticulture Œnologie, Toulouse, France.
- 1998 Design and implementation of the research project «Yeast – Bacterial Interactions» for LALLEMAND S.A. & PROGEP-ENSIGC-INP, Toulouse, France
- 1998-1997 Participation in the NATO Science for Stability research program GR-YEAST of the Wine Institute of Athens-NAGREF.
Isolation, Identification and Evaluation of Enological potential of Yeast and Lactic Acid Bacteria Strains in two V.Q.P.R.D. wines regions of Greece (Santorini-Amyndeon) aiming to quality improvement of final products.
- 1996 Experimental vinifications. Study of the influence of cold pre-fermentative maceration in the biodiversity and natural selection of cryotolerant yeasts and identification with molecular tests (PFGE). University of Burgundy. Institut Universitaire de la Vigne et du Vin (I.U.V.V.), Dijon, France.
- 1995 Measurement of proanthocyanidines and other phenolic compounds in the skin of "*Pinot Noir*" grapes. University of Burgundy. Institut Universitaire de la Vigne et du Vin (I.U.V.V.), Dijon, France.
- 1994 Phenylalanine-ammonia-lyase (P.A.L.4.3.1.5.) extraction and quantification and wine aromatic composition analysis by gas chromatography. Biotechnology Laboratory VIORYL S.A. (Chemical and Agricultural Industry, Research S.A.), Kifissia, Athens.

PUBLICATIONS IN PEER REVIEWED SCIENTIFIC JOURNALS

1. Varelas, V., **P. Tataridis**, M. Liouni, E. T. Nerantzis. (2016). Valorization of winery spent yeast waste biomass as a new source for the production of β -glucan, *Waste and Biomass Valorization*, March 2016, DOI 10.1007/s12649-016-9530-4, pp 1-11
2. Varelas, V., **P. Tataridis**, M. Liouni, E. T. Nerantzis. (2016). Application of different methods for the extraction of yeast β -glucan, *e-Journal of Science and Technology*. 11 (1), 75-89
3. Logothetis S., Nerantzis E.T., **Tataridis P.**, Goulioti A., Kannelis A. And Walker G. M. (2014), Alleviation of stuck wine fermentations using salt-preconditioned yeast, *J. Inst. Brew.*, 120: 174–182.

4. Proestos C, Sfomos K, Zoumpoulakis P, **Tatarides P**, Sinanoglou VJ. (2015) Botanical Extracts Used as Wine Preservatives. *Int J Agricultural Sci Food Technology* 1(1): 007-011
5. **Panagiotis Tataridis**, Anastassios Kanellis, Elias Nerantzis. 2013. Use Of non-Saccharomyces *Torulasporea delbrueckii* Yeast Strains In Winemaking and Brewing. *Jour. Nat. Sci., Matica Srpska Novi Sad*, No 124, 415-426.
6. Stylianos Logothetis, **Panagiotis Tataridis**, Anastassios Kanellis, Elias Nerantzis. 2013. The Effect Of Preconditioning Cells Under Osmotic Stress To High Alcohol Production. *Jour. Nat. Sci., Matica Srpska Novi Sad*, No 124, 405-414.
7. Stilianos Logothetis, Elias T Nerantzis, Anna Gioulioti, Tasos Kanelis, **Tataridis Panagiotis**, Graeme Walker (2010). Influence of sodium chloride on wine yeast fermentation performance. *International Journal of Wine Research*, vol 2, pp 35-42.
8. Nerantzis E.T., **P. Tataridis**. I.A. Sianoudis, X. Ziani, E. Tegou. (2007). Winemaking process engineering: On line fermentation monitoring - sensors and equipment. *Electronic journal of Science & Technology*, vol. 2, no 2, p. 29-36.
9. Katsoyannos E., Chatzilazarou A., Gortzi O., Lalas S., Konteles S., **Tataridis P**. Application of cloud point extraction using surfactants in the isolation of physical antioxidants (phenols) from olive mill wastewater. *Fresenius Environmental Bulletin*, 2006, vol 15, No 9b, pp. 1122-1125.
10. Katsoyannos E., Labropoulos A., Chatzilazarou A., **Tataridis P.**, Bratacos S. Application of cloud point extraction for isolation of phenolic antioxidants in aqueous solution of various surfactants. *Ovidius University Annals of Chemistry*, 2005, vol 16, no 1, pp 149-151.
11. **P., Tataridis P.**, Ntagas, I.Voulgaris, E.T. Nerantzis. (2005). Production Of sparkling wine with immobilized yeast fermentation. *Electronic journal of Science & Technology*, vol. 1, p. 1-21.
12. Nerantzis E.T., **Tataridis P.**, (2005). Integrated Enology - Utilization of winery wastes for the production of high added value products. *Electronic journal of Science & Technology*, vol. 3, p. 79-89.
13. Ntagas P., **P., Tataridis**, M-C., Chinchilla Fandos, L., Esteve Justamante, E.T. Nerantzis. The use of immobilized yeast technology for the production of rose and white sparkling wine from grape varieties of the Zitsa region, in Greece. *Communications in Agricultural and Applied Biological Sciences*. 2003, 68/2 (b), 515-520.
14. Taillandier P., **Tataridis P.**, Albasi C., Strehaiano P. Etude des antagonismes entre levures et bactéries lactiques et entre souches de bactéries lactiques pour la maîtrise de la Fermentation Malo-Lactique. *Rev. Œnologues*, 2002, n° 105S.
15. Albasi C., **Tataridis P.**, Taillandier P., Strehaiano P. Un nouvel outil d'étude quantitative des interactions microbiennes en milieu liquide; application aux bactéries lactiques oenologiques. *Sciences des Aliments*, 2002, vol 22, n° 1-2, 189-198.
16. Albasi C., **Tataridis P.**, Salgado Manjarrez E., Taillandier P. A new tool for the quantification of microorganism interactions dynamics. *Industrial Engineering Chemistry Research* 2001, vol. 40, no. 23, pp. 5222-5227.

PUBLICATIONS-PRESENTATION IN PROCEEDINGS OF PEER REVIEWED CONGRESSES

1. **Tataridis P.**, Kanellakopoulos Ch., Gatselos L., Kanellis A., Logothetis S. 2016. Best practices for winery tasting room profitability. 1st International Congress on Wine Tourism – IMIC 2016. 14-16 October 2016, Santorini, Greece.
2. **Tataridis P.**, Kanellakopoulos Ch., Gatselos L., Kanellis A., Logothetis S. 2016. Investigating the typical characteristics of winery visitors in Southern Greece. 1st International Congress on Wine Tourism – IMIC 2016. 14-16 October 2016, Santorini, Greece.

3. Stylianos Filopoulos, Nadia Frittella, Ursula Fradera, Claudia Stein-Hammer, **Panagiotis Tataridis**, Stylianos Logothetis, Sofoklis Petropoulos, Andreas Matthidis, Vasiliki Koutsovoulou. 2015. VET-Artdevivre Partnership Programme: Identification of market and training needs on wine, health and social aspects and innovative tools and common approaches. 38th World Congress of Vine and Wine. BIO Web of Conferences 5, 03007 (2015)
4. Konstantinos Sflomos, Charalampos Proestos, Panagiotis Zoumpoulakis, **Panagiotis Tatarides**, Vassilia Sinanoglou (2014). Botanical extracts used as wine preservatives. International Conference on, “Global Opportunities for Latest Developments in Chemistry and Technology” (GOLD-CT-2014) during 6-8 th February 2014, North Maharashtra University, Jalgaon, India. CD of abstracts
5. **Tataridis P.**, Kanellakopoulos C., Gatselos L. 2014. Volcanic landscapes and wine. VOLAND 2014 - 1st International Conference “Volcanic Landscapes”. 16 – 18 October 2014, Santorini, Greece.
6. **Tataridis Panagiotis**, Kannelakopoulos Christos, Gatselos Lazaros, Logothetis Stylianos. 2013. Sensory Evaluation of Wines as a part of Certification of Protected Designation of Origin in Greece and the EU. 3rd International Symposium Ampelos, May 30-31 2013, Santorini. Greece (in press)
7. Logothetis S., Nerantzis E., **Tataridis P.**, Goulioti A., Kannelis A., Walker G., 2013. New methodology for stuck fermentation management. 3rd International Symposium Ampelos, May 30-31 2013, Santorini. Greece (in press)
8. Filopoulos S., **Tataridis P.** 2013. Art de Vivre Program implementation in Greece: wine culture’s values of moderation and responsibility, against the crisis. 3rd International Symposium Ampelos, May 30-31 2013, Santorini. Greece (in press)
9. **Tataridis, P.**, Ks. Mourkou, A. Spaidiotis, E. Nerantzis. 2011. Comparison of cryotolerant wine yeast fermentation kinetics. 9eme Symposium International d’Enologie de Bordeaux, p.451-456
10. Nerantzis E.T., **P. Tataridis**, A. Kanelis. Microfermentation Cassette: A low budget bioreactor for schools and industry. XVth International Workshop on Bioencapsulation, Sept. 6-8, 2007, Vienna, Austria, P1-04
11. **Tataridis P.**, P. Mylonas, D. Mylona , E.T. Nerantzis. Ethanol Production via Solid State Fermentation of Grape Pomace: Combined Effect of Fermentation Parameters on Ethanol Yield. 2nd International Congress on Bioprocesses in Food Industries – ICBF 2006. Univ. of Patras, Rio-Patras, 18-21 June, 2006 Greece, pp. 93-94.
12. **Tataridis P.**, E.T. Nerantzis Value adding technologies for wine and vine wastes and byproducts. 2nd International Symposium on the evaluation and exploitation of grapes of corresponding terroir through winemaking and commercialization of wines. Ampelos 2006 Congress, 1-3 June, pp. 151-156. 2006. Santorini, Greece.
13. **Tataridis P.**, Taillandier P., Albasi C., Strehaiano P. (2005). Methods for the study of fermentation kinetics of mixed bacterial cultures in wine. 1^o Pan-Hellenic Congress Biotechnology & Food Technology, March-April 2005, Athens, p. 90-93, (in greek).
14. Nerantzis E., **Tataridis P.**, Logothetis S., Ntagas P. (2005). Production of sparkling wine with immobilized yeasts. 1^o Pan-Hellenic Congress of Biotechnology & Food Technology, March-April 2005, Athens, p. 254-257 (in greek).
15. Ntagas P., **P., Tataridis**, M-C., Chinchilla Fandos, L., Esteve Justamante, E.T. Nerantzis. The use of immobilized yeast technology for the production of rose and white sparkling wine from grape varieties of the Zitsa region, in Greece. 17th Forum for Applied Biotechnology, Gent Belgium 18-19 September 2003, Proceedings Part II, 515-520.
16. Albasi C., **Tataridis P.**, Salgado Manjarrez E., Taillandier P. A new tool for the quantification of microorganism interactions dynamics. CRE III Conference 23-29 June 2001, Barga, Italy.

17. Strehaiano P., Taillandier P., Gilis J.F., **Tataridis P.**, Delia M.L. Etude des interactions entre *Saccharomyces cerevisiae* et *Oenococcus oeni*. 12th International Enological Symposium 1999, 31 May-2 June 1999, pp.280-303, Montreal, Canada.
18. **Tataridis P.**, Taillandier P., Strehaiano P., Lanaridis P. Alcoholic fermentation of different yeast from Santorini and Amyntaio region: kinetics and characterization. 2^o Pan-Hellenic Congress of Enology, Union of Greek Enologists. 8-10 Mai 1998. Tome A, pp.119-126, EKEFE-Dimokritous, Athens (in greek).

PUBLICATIONS IN COLLECTIVE SCIENTIFIC BOOKS

1. **Tataridis P.**, Pantelis Mylonas, Dionyssia Mylona , Elias.T. Nerantzis. Ethanol Production via Solid State Fermentation of Grape Pomace: Combined Effect of Fermentation Parameters on Ethanol Yield. In: Les Eux De Vie Traditionnelles d'Origine Viticole. Edited by A. Bertrand. Edition Tec&Doc Lavoisier, 2007, pp. 195-200. Paris, France. ISBN 987-2-7430-1040-9.
2. Taillandier P., **Tataridis P.**, Strehaiano P. A quantitative study of antagonism between *Saccharomyces cerevisiae* and *Oenococcus oeni*. In "Yeast-Bacteria Interactions", Lallemand (Eds.), 2002, vol 10, 21-26.

BOOKS (in greek)

1. Nerantzis, E. **P. Tataridis**, S. Logothetis. Biotechnology & Industrial Fermentations - Laboratory Exercises. EMBRYO Editions. Athens 2015. (ISBN 978-960-8002-79-1)
2. Nerantzis, E. **P. Tataridis**, S., Liouni M., Varelas V. Wine Microbiology. EMBRYO Editions. Athens 2015. (ISBN: 9789608002845).
3. Nerantzis E., **Tataridis P.**, Kechagia D. Malting & Brewing Technologies. 2014. (ISBN 978-960-93-6283-2)
4. Nerantzis, E. **P. Tataridis**, A. Nisiotou. Biotechnology & Industrial Fermentations - Laboratory Exercises. EMBRYO Editions. Athens 2010. (ISBN 978-960-8002-13-5)
5. Tsakali E., Sflomos K., **Tataridis P.**, Proesto Ch., Zouboulakis P. Chapter: Study Case in patents: Winery products with *Hippophaes rhamnoides*. extracts. 2015. Development in food & beverage science & technology Vol 2: New product development for food & beverages. Ed. Sflomos & Varzakas. Editions (ISBN 978-960-92818-7-4).

MONOGRAPHS

1. **Tataridis P.** 2012. Wine & Beverage Legislation. Department of Enology & Beverages Technology, TEI of Athens. (in greek)
2. **Tataridis P.** 2012. Technology of Malting & Brewing. Department of Enology & Beverages Technology, TEI of Athens. (in greek)
3. **Tataridis P.** (2001). Study of Interactions between Wine Microorganisms – From the Qualitative to the Quantitative». Ph.D. Thesis. Ecole Nationale Supérieure des Ingénieurs en Arts Chimiques Et Technologiques, (ENSIACET). Institut National Polytechnique de Toulouse (INPT), France.
4. **Tataridis P.** (1997). Preliminary study of indigenous yeasts isolated in wine must after cold pre-fermentative maceration. M.Sc.-DEA Thesis. University of Burgundy. Institut Universitaire de la Vigne et du Vin (I.U.V.V.), Dijon, France.
5. **Tataridis P.** (1996). Measurement of proanthocyanidines and other phenolic compounds in the skin of "*Pinot Noir*" grapes. Practical research stage. University of Burgundy. Institut Universitaire de la Vigne et du Vin (I.U.V.V.), Dijon, France.
6. **Tataridis P.**, & Makris D. (1995). The relation of the enzyme L-phenylalanine ammonia lyase (PAL) with the shikimic pathway and the biosynthesis of aromatic

compounds in wines after Carbonique Maceration. Thesis, Department of Enology & Beverage Technology, TEI of Athens, Greece (in greek).

PRESENTATIONS IN PEER REVIEWED CONGRESSES

1. Tataridis P., Drosou F., Kanellis A., Kechagia D., Logothetis L., Chatzilazarou A., Dourtoglou V. (2016). Differentiating beer aroma, flavor and alcohol content through the use of *Torulaspora delbrueckii*. 5th International Young Scientists Symposium on Malting, Brewing and Distilling. 21-23 April 2016, Chico, California.
2. **Tataridis P.**, Kannelakopoulos C., Gatselos L., Kanellis A., Logothetis S., Drosou F., Chatzilazarou A. (2015). Sensory Typicality of white dry wines from *Vitis vinifera* L. cv. Assyrtiko grapes from Santorini PDO other Greek vine-growing regions. UNESCO Santorini International Conference - Heritage and development of Vine and Wine territories. 5-7 November 2015. Santorini. Greece
3. Varelas V., Liouni M., **Tataridis P.**, Nerantzis E. b-glucans and functional foods. Functional Foods - Days of Food Chemistry 2015. 26-27 November 2015. Egaleo Athens.
4. Batrinou Anthimia, Georgiou Elias, Devouros Spyros, **Tataridis Panagiotis**, Chatzilazarou Arhontoula. Detection of ochratoxin in malts and beers by the ELISA method. Preconference Workshop on Food Technology 2015 Conference Innovation and Safety of Foods and Beverages, 2--3 June. TEI of Athens.
5. Varelas V., Liouni, M., **Tataridis, P.**, Nerantzis, E. A comparative study of different methods for the production of β -1,3-D glucans from spent yeast, by-product from winery industry. RRB-10, Renewable Resources and Biorefineries, World Congress, 4-6 June 2014, Valladolid, Spain, Oral (Interactive) & Poster Presentation (P4) Thursday 5 June, Interactive Poster Session, page 67.
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7. K. Sflomos, **P. Tataridis**, S. Bratakos, V. Sinanoglou, P. Zoumpoulakis, C. Proestos. 2014. IUFOST, 17th World Congress of Food Science & Technology, 17-21 August, Montreal, Canada. Efforts to replace the antioxidant activity of sulfites in red wine based products by *Hippophae rhamnoides* extracts.
8. Athanassios Aravantinos, Panagiota Markaki, Charalampos Proestos, Konstantinos Sflomos, Panagiotis **Tatarides**, **Panagiotis**, Zaverdinos. Assessment of the effects of gamma-irradiation to produce safer and nutritious agrofoodstuffs 248th ACS National Meeting and Exposition, Chemistry and Global Stewardship, August 10-14, 2014, San Francisco, CA, USA..
9. **Tataridis P.**, Saramaskos A., Vatavalis A., Drosou. F. 2014. Brewing with Chios Mastic (Mastiha) Products. 4th International Young Scientists Symposium on Malting, Brewing and Distilling. 28-30 October 2014, Ghent.
10. **Tataridis P.**, A. Barbari, M. Lelaj, A. Kanellis, D. Kechagia. (2014). Effect of selected non-Saccharomyces yeast strains in brewing. 11th Trends In Brewing. April 13th-17th 2014. Ghent, Belgium. P50
11. **Tataridis** Panagiotis, Olivie Pitlinger, Elias Nerantzis and Papakonstantinou Spyros. (2014). Study of energy and raw materials consumption in a problematic microbrewery. 11th Trends In Brewing. April 13th-17th 2014. Ghent, Belgium. P62
12. **Tataridis** Panagiotis, G. Legakis, R. Muci, A. Kanellis, A. Chatzilazarou. Assessment of *Triticum dicoccum* suitability for malting and brewing and its effect on wheat beer quality. 11th Trends In Brewing. April 13th-17th 2014. Ghent, Belgium. P66
13. Logothetis S., Drosou F., Hatzilazarou A., **Tataridis P.**, Kannelis A., Nerantzis E., Walker G. 2014. The effect of salt-preconditioning *Torulaspora delbrueckii* cells on

- fermentation performance. 16th European Congress on Biotechnology, 13-16 July. Edinburgh Scotland. (New BIOTECHNOLOGY July 2014 31 Supplement:S87)
14. **Panagiotis Tataridis**, Dimitris Diamantis, Kaliopi Gialitaki, Anastassios Kanellis, Despina Kechagia, Elias Nerantzis. 2013. Comparison of growth kinetics, major metabolites and sensory profiles in brewing with non-Saccharomyces yeast. 34th European Brewery Convention Congress, May 26-29, 2013, Luxembourg.
 15. Anastasios Kanellis, **Panagiotis Tataridis**, Stylianos Logothetis, Greeme Walker: The Performance Of Immobilised non-Saccharomyces Species in Alcoholic Fermentations Using The Continuous Cascade Microfermentation Cassette System. The 5th International Scientific Meeting Mycology, Mycotoxicology and Mycoses, April 17-19, 2013, Novi Sad, Serbia.
 16. **Panagiotis Tataridis**, S. Logothetis, A. Kanellis, E.T. Nerantzis. 2012. Roadmap of valorization of viti-vinicultural wastes and by-products. 8th International Conference on Renewable Resources and Biorefineries, June 4 – 6, 2012, Toulouse, France, p 166.
 17. Stelios Logothetis, E.T. Nerantzis **P. Tataridis**, and G. Walker. 2012. The effect of sodium chloride on yeast cell viability and alcoholic productivity^{8th} International Conference on Renewable Resources and Biorefineries, June 4 – 6, 2012, Toulouse, France, p 136.
 18. **Tataridis, P.**, Ks. Mourkou, A. Spaidiotis, E. Nerantzis. 2011. Comparison of cryotolerant wine yeast fermentation kinetics. 9eme Symposium International d'Enologie de Bordeaux, 15-17 June 2011, Bordeaux, France. II.27, p.158
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 20. **Tataridis, P.**, Ks. Mourkou, A. Spaidiotis, E. Nerantzis. 2008. Preliminary study on wine fermentation kinetics with “cryotolerant” yeast”. From Grape to Wine- 2nd International Junior Researchers’ Meeting, 10-12 July 2008, Agricultural University of Athens, Athens, Greece. p.21
 21. Logothetis, St., E. Nerantzis, Gr. Walker, A. Kannelis, **P. Tataridis**. 2008. Fermentation of high sugar concentration medium using pre-adapted yeast cells in osmotic stress using a continuous Micro-Fermentation Cassette system”. From Grape to Wine- 2nd International Junior Researchers’ Meeting, 10-12 July 2008, Agricultural University of Athens, Athens, Greece. p. 20
 22. **Tataridis P.**, S. Papakonstantinou, E.T. Nerantzis. Bacterial cellulose production from grape pomace and other agricultural by-products. European BioPerspectives 2007. 30 May – 1 June 2007, Cologne, Germany, pp. 47.
 23. E.T. Nerantzis, **Tataridis P.**, S. Hatzandroulis, D. Goustouridis, P. Dimitrakis, I. Sianoudis, K. Moutsopoulos. On line Monitoring of Wine Fermentation. European BioPerspectives 2007. 30 May – 1 June 2007, Cologne, Germany, pp. 44.
 24. **Tataridis P.**, P. Taillandier, P. Strehaiano. (2007). Influence of wine yeast on the malolactic fermentation. 2^o Pan-Hellenic Congress of Biotechnology & Food Technology, 29-31 March 2007, Athens, p. 13, (in greek).
 25. **Tataridis P.**, K. Apostolopoulos, E. Moraitaki, D. Spanou, E. Nerantzis, S. Papakonstantinou. Use of grape pomace for the production of bacterial cellulose. Pan-Hellenic Union of Bioscientists Congress «Biosciences in the 21st century». p. 114, 13-15 April 2006, Athens (in greek).
 26. Nerantzis E.T., **P. Tataridis**, S. Hatzandroulis, D. Goustouridis, P. Dimitrakis, I. Sianoudis, V. Betzios. On line Monitoring of Wine Fermentation. International Congress on Bioprocesses in Food Industries – 2006. 18 - 21 June 2006, Patras, Greece, pp.193-194.
 27. Poonam Singh Nigam, Andreas Kapaklis, Ioannis Voulgaris, **Panagiotis Tataridis**, Panos Drichoutis, Poonam Singh Nigam, Elias.T. Nerantzis. Comparative study of

- encapsulated and entrapped yeast for fermentation purposes. International Congress on Bioprocesses in Food Industries –18 - 21 June 2006, Patras, Greece, pp. 53.
28. **Tataridis P.**, P. Mylonas, D. Mylona , E.T. Nerantzis. Ethanol Production via Solid State Fermentation of Grape Pomace: Combined Effect of Fermentation Parameters on Ethanol Yield. 2nd International Congress on Bioprocesses in Food Industries – ICBF 2006. Univ. of Patras, Rio-Patras, 18-21 June, 2006 Greece, pp. 93-94.
 29. **Tataridis P.**, P. Mylonas, D. Mylona, E.T. Nerantzis. Bioethanol Production from Solid State Fermentation (SSF) of Grape Pomace. International Conference Renewable Resources and Biorefineries, p. 92, Ghent – Belgium, September, 19-21, 2005.
 30. Kapaklis A., I. Voulgaris, **P. Tataridis**, P. Drichoutis, P. Singh Nigam, E.T. Nerantzis. Comparative Study of Encapsulated and Entrapped Yeast for Bioethanol Production. International Conference Renewable resources and biorefineries, p. 91, Ghent – Belgium, September, 19-21, 2005.
 31. E. Katsoyannos, A. Chatzilazarou, O. Gortzi, S. Lalas, Sp. Konteles and **P. Tataridis**. (2005). Application of cloud point temperature extraction with the aid of surfactants in the isolation of physical antioxidants (phenols and vitamin E, from olive mill wastewater (OMW) and wine production wastes. 13th International Symposium on Environmental Pollution and its Impact on Life in the Mediterranean Region, Thessaloniki – Greece (8th-12th Oct. 2005).
 32. Ntagas P., **P., Tataridis**, M-C., Chinchilla Fandos, L., Esteve Justamante, E.T. Nerantzis. The use of immobilized yeast technology for the production of rose and white sparkling wine from grape varieties of the Zitsa region, in Greece. 17th Forum for Applied Biotechnology (FAB). Gent, Belgium, 18th and 19th September 2003.
 33. Taillandier P., **Tataridis P.**, Ulaiwan U., Mathieu F., Delia M-L. Study of the antagonism between *Saccharomyces cerevisiae* and *Oenococcus oeni* wine strains by 3 different methods. 23rd International Specialised symposium on Yeasts (ISSY 23) 26-29 August, 2003 Budapest, Hungary.
 34. Albasi C., **Tataridis P.**, Salgado Manjarrez E., Taillandier P. A new tool for the quantification of microorganism interactions dynamics. Chemical Reaction Engineering VIII. June 24-29, 2001. Barga, Italy.
 35. Albasi C., **Tataridis P.**, Taillandier P., Strehaiano P. Un nouvel outil d'étude quantitative des interactions microbiennes en milieu liquide; application aux bactéries lactiques oenologiques. 11^{ème} Réunion du CBL, 14-16 novembre 2001, Faculté d'Œnologie de Bordeaux, France. 2002.
 36. Taillandier P., **Tataridis P.**, Mathieu F., Strehaiano P. Etude des interactions microbiennes pour la maîtrise de la fermentation malo-lactique en Œnologie. 11^{ème} Réunion du CBL, 14-16 novembre 2001, Faculté d'Œnologie de Bordeaux, France, pp.IA9.
 37. Taillandier P., **Tataridis P.**, Albasi C., Strehaiano P. Etude des interactions microbiennes pour la maîtrise de la fermentation malo-lactique. 13^{ème} Rencontres Scientifiques et Technologiques des Industries Alimentaires "Les outils biologiques dans les procédés et les techniques d'analyse", 28-29 mars 2001, DIJON, France.

Citation (excluding self citations) to the above mentioned papers (google scholar, scopus, google, etc, up to mid-2016) ~100

OTHER PUBLICATIONS & STUDIES

2013-17 Development of digital content for the OpenClass Course Management Systems of the TEI of Athens (<https://eclass.teiath.gr/>) for the following courses:

- Master of Science in “Malting & Brewing Science” of the Department of Enology and Beverages Technology
- Introduction to Enology & Beverage Technology
- Wine & Beverage Legislation
- Biotechnology & Industrial Fermentations
- Wine Microbiology
- Materials for Alcoholic Beverages Production
- Quality Management
- Wine Composition & Analysis
- Malting and Brewing Technology

2010-13 Development of digital content for the TEI of Athens Education platform (<https://education.teiath.gr/>) για τα μαθήματα:

- Introduction to Enology & Beverage Technology
- Biotechnology & Industrial Fermentations
- Quality Management
- Malting and Brewing Technology
- Graduate Seminar & presentation techniques

2010 Development of Professional Outlines of the GSEVEE for the professions of «Technician in Viticulture and Winery» και « Technician in Distilling and Alcoholic Beverages » for the National Accreditation Centre for Continuing Vocational Training (EKEPIS)

2006 Author of study units for the following courses for the Department of Enology & Beverage Technology, TEI of Athens

- Biotechnology & Industrial Fermentations (lab course)
- General Microbiology (lab course)
- Packaging of Wines & Beverages (theory & lab course)
- Quality Management (theory & lab course)
- Physical & Chemical Transformations and Wine development (theory & lab course)
- Basic Knowledge & Wine production techniques

DESIGN & DEVELOPMENT of WEBSITES

- PANEPO www.panepo.gr
- ALEXIOU www.alexwood.gr
- DEPARTMENT OF ENOLOGY TEI OF ATHENS www.teiath.gr/stetrod/oenology
- GNP Papanikolaou www.humantown.gr
- MANTINEIA WINERY A. Giannopoulou www.giannopoulouwine.gr
- Brewing Science Task Force www.wix.com/nodenson/brewing
- PANEPO Wine Technical Visits <http://panepo.wix.com/winetechvisits>

QUALITY MANAGEMENT & FOOD SAFETY TECHNICAL STUDIES

EN ISO 9001:2000 STUDIES including internal auditing and personnel training,:

1. VASILOPOULOI BROS S.A.
2. BASCO TEXTILES EIE
3. KORIFI S.A.
4. EVITA O.E
5. FOYSARAS ABEE
6. ZYTHOS-NTORE
7. TETRAMYTHOS LTD
8. LAFAZANIS S.A.
9. SEMELI S.A.
10. A.K. VORDOS
11. SEVINO LTD
12. HOLIDAY INN ATHENS (2 hotels)
13. AGRICULTURAL WINE COOPERATIVE OF NEMEA
14. MANTINEIA VINEYARDS– GIANNOPOULOU WINERY
15. B. & G POLIDOROU

EN ISO 22000:2005 (& HACCP, EL0T 1416) STUDIES including internal auditing and personnel training,:

1. ZYTHOS-NTORE
2. TETRAMYTHOS LTD
3. LAFAZANIS S.A.
4. SEMELI S.A.
5. A.K. VORDOS
6. SEVINO LTD
7. HOLIDAY INN ATHENS (2 hotels)
8. AGRICULTURAL WINE COOPERATIVE OF NEMEA
9. MANTINEIA VINEYARDS– GIANNOPOULOU WINERY
10. Pilot Winery of the Department of Enology & Beverage Technology, TEI of Athens

MARKET RESEARCH STUDY Production and Commerce of Bio Products (Fresh Produce, Olive Oil, Wine for Greece, Germany and UK (TOP PLAN A.E.)

Participation in Development of Business Plans at TOP PLAN S.A.

- SEVINO LTD
- LEONPLAST ABEE
- TSABASI S.A.
- POLIECO HELLAS AEBE

OTHER SCIENTIFIC WORK IN THE DEPARTMENT. OF ENOLOGY-TEI OF ATHENS

- Academic advisor to over 40 student thesis and 5 post-graduate student thesis
- Participation in examination of undergraduate thesis committees (over 40) & 9 post-graduate thesis
- Participation in examination of Doctoral thesis at Dept. of Chemistry University of Athens EKPA
- Participation in examination of Post-graduate thesis at Dept. of Chemistry University of Athens EKPA
- Setup and analysis - HPLC with RI and Diode Array detectors
- Co-Author of proposal for the practical training of the students of the Department of Enology (financing ESPA)
- Author of proposal for the finance of scientific equipment for the Department of Enology TEI of Athens (financing ETPA EPEAEK. Amount approved 60.000 Euros for bioreactor system).
- Author of proposal for the finance of scientific equipment for the Department of Enology (financing TEI of Athens)

- Construction of a new type of tower bioreactor for the on-line monitoring of alcoholic fermentations with the ability to connect to the internet
- Construction of rotary disk bioreactor for the production of bacterial cellulose
- Construction of pilot brewing systems

OTHER PROFESSIONAL WORK

- **President of the Pan-Hellenic Union of Enologists-PANEPO** (2008 to 2016)
- Member of the Wine Information Council (2013 to today)
- Member of the American Society of Brewing Chemists (ASBC)
- Member of the Institute of Brewing & Distilling (IBD)
- Member of the Analytica-EBC (European Brewing Council)
- Vice-president of the Pan-Hellenic Union of Enologists-PANEPO (2002-2008)
- Editor of the magazine PANEPO, Oenologists in Action. ISSN 1791-969X
- Member of the Ethics Committee of the AVRV S.A. Certification Body
- Member of the Interdisciplinary Committee for the Hellenic National Inter-professional Union of Vine and Wine (EDOAO) Program “Wine in Moderation”
- Certified trainer registered to the General Register of Trainers of the Hellenic Food Safety Authority (EFET), Register No. 1210)
- Member of the Bioencapsulation Network
- Member of the European Federation of Biotechnology
- Participation in Peer Review Journals (E-jst, Electronic Journal of Science & Technology, International Journal of Wine Research, British Journal of Pharmaceutical Research)

AWARDS & SCHOLARSHIPS

- Best presentation award. From Grape to Wine- 2nd International Junior Researchers’ Meeting, **Tataridis, P.**, Ks. Mourkou, A. Spaidiotis, E. Nerantzis. 2008. Preliminary study on wine fermentation kinetics with “cryotolerant” yeast”. 10-12 July 2008, Agricultural University of Athens, Athens, Greece.
- Yakult Award 2003, Best Poster Presentation based on scientific and presentation criteria at the 17th Forum for Applied Biotechnology, Gent Belgium 18-19 September 2003
P., Ntagas, **P.**, **Tataridis**, M-C., Chinchilla Fandos, L., Esteve Justamante, E.T. Nerantzis. The use of immobilized yeast technology for the production of rose and white sparkling wine from grape varieties of the Zitsa region, in Greece.
- 1st Student Competition for Innovative Ideas Award, 14th June 2013, TEI of Athens.
Evangelos Mpanias & Christos Spyrtatos “Software development for enological analysis, treatment and management of viti-vinicultural products”. Department of Enology & Beverage Technology-TEI of Athens. Thesis tutor: Dr. **P. Tataridis**.
- DEA Scholarship (1995-1996) on academic criteria, French Government. IUVV Dijon, France Valedictorian Bachelor’s degree in Enology (1995), Dept. of Enology TEI of Athens ERASMUS Scholarship of the State Scholarships Foundation (IKY) 1995 for studies at IUVV Dijon, France Scholarship on academic criteria (highest grade for every semester), 1991-1995, State Scholarships Foundation (IKY) Dept. of Enology TEI of Athens

AWARD WINNING WINES PRODUCED

- In a special wine tasting of 5.239 wine for the Wine & Spirits magazine, SANTORINI BOUTARI 1998 is included in the 100 best wines of the world with 90/100 based on the Wine & Spirits, Annual Buying Guide 2000, Winter 1999, No7.
- In a special wine tasting of 7.200 wines for the Wine & Spirits magazine KALLISTI BOUTARI 1999 is awarded with the highest ever note for a Greek wine (92/100) based on the Wine & Spirits and is listed in the 100 best wines of the world. Annual Buying Guide 2002, August 2001 Edition.

LANGUAGE SKILLS

French – Excellent (French University Graduate Ph.D., DEA, DELF1, 7 years in France).

English – Very good (First Certificate - Cambridge University).

APPLIED SCILLS & RESEARCH INTERESTS

Process engineering in Winemaking, Malting & Brewing, Fermentations

Design of process control & monitoring systems for fermentation of wine, beer & beverages. Flow diagrams, winemaking, malting & brewing, fermentations and related processes, hazard analysis, control & critical control points. Software design for sensors & process control.

Food & Beverage Analysis.

Extraction, identification and quantification of organic molecules in wine, beer & other beverages by HPLC (DAD, RI, etc) and volatiles by Gas Chromatography (GC-FID, GC-MS, Head-Space, SPME). Enzyme purification and analysis.

Analysis of wine, beer & other beverages with electronic nose.

Enology – Vinification of grape varieties

White & Gris (Assyrtiko, Athiri, Aidani, Savatiano, Rhoditis, Moschofilero, Debina, Chardonnay, etc).

Ερυθρές (Mantilaria, Vlachico, Bekiari, Xinomavro, Agiorgitiko, Pinot noir, Cabernet Sauvignon, Merlot, Grenache, Gamay, etc).

Microbiology of wine, beer, food & other beverages

Applied microbiology technics (isolation, identification, culture and storage of microorganisms). Microscopy technics (bright files, dark field, epifluorescence, etc).

Selection and evaluation of yeast and bacteria for wine, beer, vinegar, spirits and other fermented beverages.

Biotechnology for Wine, Beer & other Industrial Fermentations

Fermentation technology (batch, fed batch, continuous, submerged, solid state fermentations).

Growth kinetics and models for biomass and other metabolites.

Bioreactors for mixed cultures. Membrane Bioreactors. Immobilization of microbial cells.

Construction of rotating disk bioreactor for bacterial cellulose production. Construction of column bioreactor for on-line wine fermentation monitoring.

Sensory Analysis of Wine, Beer, Beverages

Application of statistical methodology for sensory analysis. Sensory analysis of typicality/typicality of wines & other beverages.

Malting & Brewing

Contruction of pilot systems for malting & brewing and development of new recipes for beers & other beverages (mead, cyser, fruit wines i.e. kiwi, etc)

Molecular Biology

Isolation methods for microbial genetic material

PCR & Electrophoresis PFGE (TAFE, CHEF) in wine yeast and other microorganisms.

COMPUTER SKILLS

Diploma in Computer Studies. Computer and Business Studies School (C.B.S), Athens, Greece.

Operating systems: DOS, Windows, OS/2, Linux, Unix, MacOS.

Programming Languages: Basic, Turbo Pascal, HTML.

Software/Utilities: Microsoft Office (Word, Excel, PowerPoint, Access, FrontPage, Publisher, Visio, Project, MS Web Expression Internet Explorer), Netscape, Dbase IV, Claris-Cricket Graph, MATLAB, Origin, SPSS, Minitab, JP, ChemOffice, ISISDraw, PanelCheck, EndNote

Brewing software: Beersmith, Brewmate, Promash, BeerTools, etc.