

## CURRICULUM VITAE

### PERSONAL INFORMATION

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#### **Associate Professor**

**Quality of Agricultural Products of Animal Origin** Department of Agriculture, School of Agricultural Sciences, Faculty of Agricultural Sciences, University of Western Macedonia, Florina, Greece

Government Gazette No 2074/C/26.08.2022

### EDUCATION

1999 - 2003 **PhD in Clinical Veterinary Science**, Faculty of Medicine, Department of Clinical Veterinary Science, Division of Farm Animal Science (**Food Science Group**), University of Bristol, United Kingdom.

1995 - 1996 **MSc in Meat Science and Technology**, Faculty of Medicine, Department of Clinical Veterinary Science, Division of Farm Animal Science, University of Bristol, United Kingdom.

1989 - 1994 **BSc in Food Technology**, Faculty of Food Technology and Nutrition, Department of Food Technology, Technological Educational Institute of Thessaloniki, Greece.

### SCHOLARSHIPS

2004 - 2005 **Marie Curie Fellowship** for post doctoral studies at the University of Maastricht, The Netherlands (Industry Fellowship).

1999 - 2002 **Marie Curie Fellowship** for doctoral degree (PhD) at the University of Bristol, United Kingdom.

1993 - 1994 **ERASMUS** student exchange programme for practical training in The Netherlands.

### **PROFESSIONAL EXPERIENCE**

2004 - 2005 Scientific Associate at NutriScience B.V., Maastricht, The Netherlands. NutriScience is an organisation that specialises in clinical studies in functional and novel foods. The company belongs to the holding of the University of Maastricht.

1997 - 1998 Research Assistant at the Laboratory of Animal Husbandry (Division of Animal Production, Ichthyology, Ecology and Protection of the Environment), School of Geotechnical Sciences, Faculty of Veterinary Medicine. I worked under the supervision of Professor Dimitrios Zygoyiannis in projects that were funded by the European Union.

1993 - 1994 Student trainee at the Dutch Centre for Meat Technology based at the research organisation TNO (Food and Nutrition), Zeist, The Netherlands.

### **TEACHING EXPERIENCE**

**I. DEPARTMENT OF AGRICULTURAL TECHNOLOGY, SCHOOL OF AGRICULTURE TECHNOLOGY, FOOD TECHNOLOGY AND NUTRITION, WESTERN MACEDONIA UNIVERSITY OF APPLIED SCIENCES (TECHNOLOGICAL EDUCATION INSTITUTE OF WESTERN MACEDONIA), GREECE**

Subjects:

A) Introductory Year

**Scientific Methodology** (Theory)

B) Division of Agricultural Products Quality Control  
**Quality of Agricultural Products** (Laboratory Exercises)

2013 - 2019 **Technology and Quality Control of Meat - Meat Products** (Theory and Laboratory Exercises)

**Hygiene and Safety of Agricultural and Food Products - Legislation** (Theory and Laboratory Exercises)

**Technology and Quality Control of Fisheries, Honey and Eggs** (Theory and Laboratory Exercises)

**Technology and Quality Control of Water** (Theory)

**Sampling of Agricultural and Food Products**  
(Theory)

**Biotechnology – Genetically Modified Food Products** (Theory)

**Technology and Quality Control of Fats and Oils**  
(Theory and Laboratory Exercises)

**Processing and Preservation Methods of Agricultural and Food Products** (Theory and Laboratory Exercises)

**Exploitation of By-Products and Environmental Waste Management** (Theory and Case study)

C) Division of Animal Production

**Meat Technology** (Theory)

**II. DEPARTMENT OF AGRICULTURAL PRODUCTS MARKETING AND QUALITY CONTROL, SCHOOL OF AGRICULTURAL TECHNOLOGY, TECHNOLOGICAL EDUCATION INSTITUTE OF WESTERN MACEDONIA (FLORINA BRANCH), GREECE**

Subjects:

**Production and Processing of Animal Food Products** (Theory and Laboratory Exercises)

**Meat Quality** (Theory)

**Technology and Quality of Meat** (Theory and Laboratory Exercises)

**Health and Safety of Food Products** (Theory)

**Public Health** (Laboratory Exercises)

**Quality of Agricultural Products** (Laboratory Exercises)

**Standardization and Preservation of Agricultural**  
(Laboratory Exercises)

**Technology and Quality Control of Fats and Oils**  
(Theory and Laboratory Exercises)

2007 - 2013

**III. DEPARTMENT OF ANIMAL PRODUCTION, TECHNOLOGICAL EDUCATION INSTITUTE OF WESTERN MACEDONIA (FLORINA BRANCH), GREECE**

Subjects:

**Dairy Technology** (Theory and Laboratory Exercises)

2012 - 2013

**IV. DEPARTMENT OF FOOD TECHNOLOGY, TECHNOLOGICAL EDUCATIONAL INSTITUTE OF LARISA (KARDITSA BRANCH), GREECE**

2010 - 2012

Subjects:  
**Nutrition** (Theory)  
**Sensory Evaluation of Food and Drinks** (Theory)  
**Technology and Quality Control of Meat and Meat Products** (Theory)

**V. DEPARTMENT OF ANIMAL PRODUCTION, SCHOOL OF AGRICULTURAL TECHNOLOGY, TECHNOLOGICAL EDUCATIONAL INSTITUTE OF THESSALONIKI, GREECE**

2006 - 2007

Subjects:  
**Professional Ethics** (Theory)

**VI. DEPARTMENT OF AGRICULTURE, UNIVERSITY OF WESTERN MACEDONIA, GREECE**

2019 -

Subjects:  
**Introduction to Food Science** (Theory)  
**Sampling of Agricultural Products** (Theory and Laboratory Exercises)  
**Hygiene and Safety of Agricultural Products – Legislation** (Theory and Laboratory Exercises)  
**Exploitation of By-Products and Environmental Waste Management** (Theory and Laboratory Exercises)  
**Processing and Preservation Methods of Agricultural Products** (Theory and Laboratory Exercises)  
**Dairy Technology** (Theory and Laboratory Exercises)  
**Carcass Evaluation and Meat Technology** (Theory and Laboratory Exercises)

**VII. MASTER OF SCIENCE IN ANALYSIS AND CONTROL OF FOOD PRODUCTS, CO-ORGANIZED BY THE WESTERN MACEDONIA UNIVERSITY OF APPLIED SCIENCES, DEPARTMENT OF AGRICULTURAL TECHNOLOGY IN FLORINA, (GREECE) AND THE UNIVERSITY OF FOOD TECHNOLOGIES, PLOVDIV, (BULGARIA)**

2016 - 2019

Subject:  
**Food Analysis** (Theory and Laboratory Exercises)

**VIII. MASTER OF SCIENCE IN ANALYSIS AND CONTROL OF FOOD PRODUCTS, CO-ORGANIZED BY THE UNIVERSITY OF WESTERN MACEDONIA, DEPARTMENT OF CHEMICAL ENGINEERING IN KOZANI,**

**(GREECE) AND THE UNIVERSITY OF FOOD TECHNOLOGIES, PLOVDIV,  
(BULGARIA)**

Subjects:

2020 - **Scientific Literature Databases** (Theory)  
**Food Analysis** (Theory and Laboratory Exercises)  
**Scientific Writing** (Theory)

**IX. MASTER OF SCIENCE IN LIVESTOCK AND WILDLIFE MANAGEMENT,  
DEPARTMENT OF AGRICULTURE, UNIVERSITY OF WESTERN  
MACEDONIA**

Subject:

2020 - **Application of green circular economy and  
sustainable waste management in animal  
production** (Theory)

**PARTICIPATION IN PROGRAMMES/ RESEARCH PROJECTS**

1. Research program “Newfeed - Turn Food Industry by-Products Into Secondary Feedstuffs Via Circular-Economy Schemes” which is part of the Prima program and is funded through the Framework E. E. Horizon 2020. Start date 01/07/2021, duration 4 years. Responsible Scientist for the Project for the University of Western Macedonia.
2. Agrocyling: “Applications in Agriculture (Training in Agriculture - Training Programme to strengthen circular bio-economy in the agri-food sectors)”. Funding Body New Agriculture - New Generation of the Stavros Niarchos Foundation, CluBE Bioeconomics and Environment of Western Macedonia (CluBE) and Agricultural Partnership of Western Macedonia Region with funding from the Region of Western Macedonia. Duration of project 21/04/2021 - 20/04/2022.
3. Research project “From Mountain to Shelf: Production of goat products of mountainous areas of special specifications with the introduction of smart precision technologies” in the framework of the project “New technologies and innovative approaches in relation to Agri-food and Tourism to enhance Regional Excellence in Western Macedonia of the Operational Programme “Competitiveness, Entrepreneurship and Innovation, Action Support for Regional Excellence”. Start date 20/11/2020 – End date 30/11/2023.
4. Research project “Study on the effect of farming system on the quality and nutritional value of sheep milk” funded by the Special Account of Research Funds of the University of Western Macedonia. The project is implemented in the Department of Agriculture [Formerly Department of Agricultural Technologists of the Technological Educational Institute of Western Macedonia (divisions of Animal Production and Quality Control of Agricultural Products)].

5. Research project “Addition of Prespa beans to the diets of fattening lambs and its effect on the meat producing ability and the quality characteristics of the produced meat” funded by the Special Account of Research Funds of the University of Western Macedonia. The project is implemented in the Department of Agricultural Technology of the Technological Educational Institute of Western Macedonia (divisions of Animal Production and Quality Control of Agricultural Products)].
6. Promotion of cross-border entrepreneurship in agriculture and food - beverage industries through strengthening systems of certification of laboratories and certification of products and services - Acronym “Building Excellence through Accreditation” under the European Territorial Cooperation Programme IPA “Greece - Albania 2007-2013”.
7. Open Academic Courses of the Technological Educational Institute of Western Macedonia and the Higher Ecclesiastical Academy of Thessaloniki under the Operational Programme “Education and Lifelong Learning”.
8. Project CampyRisk: “Occurrence and risks of *Campylobacter* spp. in broiler meat production in Greece and France”. The project was funded by the General Secretariat for Research and Technology and carried out by: (a) University of Thessaly, School of Health Sciences, Faculty of Veterinary Science, (b) Hellenic Agricultural Organisation – Demeter, Veterinary Research Institute, (c) ANSES - French Agency for Food, Environment and Occupational Health & Safety-Risk Assessment Department.
9. Project “Effect of the quality of carbohydrates of cereal products on the metabolic responses to 8 different realistic breakfasts”. The project was funded by the multinational company Danone (Vitapole, France) and carried out by the organisation NutriScience B.V., University of Maastricht, The Netherlands.
10. Project “Randomized, double-blind, parallel study to investigate the effect of long chain polyunsaturated fatty acid (LC-PUFA) supplementation of lactating women on their LC-PUFA status, cognition, and post partum depression risk, and on the LC-PUFA status and neurodevelopment of their infants”. The project was funded by the company DSM Food Specialties, Nutritional Ingredients (Delft, The Netherlands) and carried out by the organisation NutriScience B.V., University of Maastricht, The Netherlands.
11. Project “Identifying and changing the qualities and composition of meat from different European sheep types which meets regional consumer expectations”. The project was funded by the European Union (FAIR-CT96-1768) and carried out by the Aristotle University of Thessaloniki, School of Geotechnical Sciences, Faculty of Veterinary Medicine. Project partners came from the following countries: France, United Kingdom, Island, Spain and Italy.
12. Project “Environmentally sensitive approaches to nematode parasite control in

sustainable systems for sheep and goats”. The project was funded by the European Union (FAIR3-CT96-1485) and carried out by the Aristotle University of Thessaloniki, School of Geotechnical Sciences, Faculty of Veterinary Medicine. Project partners came from following countries: France, United Kingdom and Spain.

## **COURSES – CONTINUING EDUCATION**

30/03/2021	<b>Fat Determination according to Weibull-Stoldt/Weibull-Berntrop</b> – Certificate of Webinar Attendance
15/12/2020	<b>Presentation of the National Research Infrastructure for the Comprehensive Characterization of Foods 'FoodOmicsGR_RI'</b> – Certificate of Webinar Attendance
22/12/2017	<b>Funding Hacks for Researchers</b> – Certificate of Completion distance learning on line course, Elsevier Publishing Campus).
25/11/17 – 26/11/17	<b>Quality Control of Bee Products</b> – Certificate of Attendance – Laboratory of Apiculture-Sericulture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki.
29/06/17 – 30/06/17	<b>Operation of liquid chromatography system with mass spectrometer of single quadrupole type LCMS - 2020 by SHIMANZU</b> – Certificate of Training, N. Asteriadis S.A.
22/10/2017	<b>10 tips for writing a truly terrible review</b> – Certificate of Completion distance learning on line course, Elsevier Publishing Campus).
22/10/2017	<b>Successful grant writing</b> – Certificate of Completion distance learning on line course, Elsevier Publishing Campus).
10/05/2017	<b>Modern Analytical Methods of Food Analysis</b> – Certificate of Attendance, Fragoudis Christos (Active Lab)

07/11/2015	<b>How to respond to reviewers' comments</b> – Certificate of Completion distance learning on line course, Elsevier Publishing Campus).
28/07/2015	<b>How Reviewers become Editors</b> – Certificate of Completion distance learning on line course, Elsevier Publishing Campus).
20/06/2015	<b>How to become a Reviewer and what do Editors expect?</b> – Certificate of Completion distance learning on line course, Elsevier Publishing Campus).
13/06/2015	<b>Modern enterprising methods of promotion and projection agri-foodstuff and environmental products</b> - Certificate of Attendance (Thermi Public Vocational Training Institute, General Secretariat for Lifelong Learning, Hellenic Association for Information and Communication Technologies in Agriculture Food and Environment - Branch of North Greece, Thessaloniki.
12/05/2015	<b>How to get published: using proper scientific language</b> - Certificate of Completion distance learning on line course, Elsevier Publishing Campus).
09/05/2015	<b>Preparing your manuscript</b> - Certificate of Completion distance learning on line course, Elsevier Publishing Campus).
07/07/14 – 30/10/14	<b>Applied Animal Nutrition</b> - Distance learning on line course organized by the Advanced Training Partnership in Intensive Livestock Health and Production. (Royal Veterinary College, United Kingdom).
Oct. 2014	<b>How reviewers look at your paper</b> – Certificate of Completion distance learning on line course, Elsevier Publishing Campus).
Oct. 2014	<b>Options in article publishing: open access or a traditional journal?</b> – Certificate of Completion



distance learning on line course, Elsevier Publishing Campus).

- June 2014 **Food for Thought** – The Truth About Food Systems – Certificate of Achievement (Intensive Livestock Health and Production).
- 10/01/2006 –  
19/01/2005 **Certification "Principles of Food Hygiene and Safety"** Hellenic Food Authority (EFET) – Vocational Training Centre “VTC- Greek General Confederation of Labour's Institute of Labour (INE-GSEE)”
- 28/11/2005 -  
19/01/2006 **Certification "Principles of Food Hygiene and Safety"** Hellenic Food Authority (EFET) – Vocational Training Centre “VTC- Greek General Confederation of Labour's Institute of Labour (INE-GSEE)”
- 05/07/2005 **Understanding the Glycaemic Index** – Training Certificate (Leatherhead Food International, UK).
- 11/03/2003 **Presenting Research Orally** - Certificate of Attendance (University of Bristol, UK).
- 26/02/2003 **Not just a lottery: writing successful grant proposals** - Certificate of Attendance (University of Bristol, UK).

## **SCIENTIFIC WORK**

### **I. BOOKS/NOTES**

1. **Kasapidou, E.** (2017). Technology and Quality Control of Meat, Meat Products (Laboratory Manual). Department of Agricultural Technology. Technological Education Institute of Western Macedonia, Greece (Division of Agricultural Products Quality Control) (in Greek) (Earlier Versions 2009, 2011 and 2013).
2. **Kasapidou, E.** (2018). Food and Agricultural Products Processing and Preservation Methods (Laboratory Manual). Department of Agricultural Technology. Technological Education Institute of Western Macedonia, Greece (in Greek).
3. **Kasapidou, E.** (2020). Technology and Quality Control of Fisheries, Eggs and Honey (Laboratory Manual). Department of Agricultural Technology. Technological Education Institute of Western Macedonia, Greece (in Greek) (Earlier version 2014).

4. **Kasapidou, E.** (2003). Vitamin E, selenium and meat quality in sheep. PhD Thesis, Faculty of Medicine, Department of Clinical Veterinary Science, University of Bristol, United Kingdom.
5. **Kasapidou, E.** (1996). Studies on the “induced” oxidation test with beef muscle. MSc Dissertation, Faculty of Medicine, Department of Clinical Veterinary Science, University of Bristol, United Kingdom.
6. **Kasapidou, E.** (1994). Evaluation of pig carcass quality in accordance to the European Union grading systems. Undergraduate Theses. Faculty of Food Technology and Nutrition, Department of Food Technology, Technological Educational Institute of Thessaloniki, Greece (in Greek).

## **II. RESEARCH WORK (SCIENTIFIC PUBLICATIONS)**

### **A. REFEREED PUBLICATIONS**

1. **Kasapidou, E.**, Stergioudi, R. A., Papadopoulos, V., Mitlianga, P., Papatzimos, G., Karatzia, M. A., ... & Basdagianni, Z. (2023). Effect of Farming System and Season on Proximate Composition, Fatty Acid Profile, Antioxidant Activity, and Physicochemical Properties of Retail Cow Milk. *Animals*, 13(23), 3637.
2. **Kasapidou, E.**, Iliadis, I. V., Mitlianga, P., Papatzimos, G., Karatzia, M. A., Papadopoulos, V., ... & Basdagianni, Z. (2023). Variations in Composition, Antioxidant Profile, and Physical Traits of Goat Milk within the Semi-Intensive Production System in Mountainous Areas during the Post-Weaning to End-of-Lactation Period. *Animals*, 13(22), 3505.
3. Mamatsios, K., Karatzia, M. A., Manassis, G., **Kasapidou, E.**, Bossis, I., & Basdagianni, Z. (2023). Effect of Milking Vacuum and the Supplementation of Vitamin E and Se in Milk Quantity, Quality, and Hygiene of Mammary gland in Mountainous Greek Sheep. *Animals*, 13(21), 3400.
4. **Kasapidou, E.**, Basdagianni, Z., Papatzimos, G., Papadopoulos, V., Tsiftsi, E., Neki, I., ... & Mitlianga, P. (2023). Chemical composition, antioxidant profile and physicochemical properties of commercial non-cocoa-and cocoa-flavoured plant-based milk alternatives. *European Food Research and Technology*, 1-16.
5. Keramaris, A., Papadopoulos, V., **Kasapidou, E.**, & Mitlianga, P. (2023). A Comprehensive Analysis on Nutritional and Antioxidant Characteristics of a Traditional Roasted Maize Flour (Furniko) of Pontic Greeks: Comparative Study to Related Flour Products. *Plant Foods for Human Nutrition*, 78, 476–482.

6. Keramaris, A., Sawidis, T., **Kasapidou, E.**, & Mitlianga, P. (2023). Furniko Flour: An Emblematic Traditional Food of Greek Pontic Cuisine. *International Journal of Nutrition and Food Engineering*, 17(4), 11-18.
7. **Kasapidou, E.**, Karatzia, M. A., Mitlianga, P., & Basdagianni, Z. (2022). Effects of Production Systems and Seasons on Retail-Goat-Milk Fatty-Acid Composition and Nutritional Indices in Greece. *Animals*, 12(17), 2204.
8. Keramaris, A., **Kasapidou, E.**, & Mitlianga, P. (2022). Pontic Greek cuisine: the most common foods, ingredients, and dishes presented in cookbooks and folklore literature. *Journal of Ethnic Foods*, 9(1), 1-18.
9. Kontogianni, V. G., **Kasapidou, E.**, Mitlianga, P., Mataragas, M., Pappa, E., Kondyli, E., & Bosnea, L. (2022). Production, characteristics and application of whey protein films activated with rosemary and sage extract in preserving soft cheese. *LWT*, 155, 112996.
10. Karaiskou, C., **Kasapidou, E.**, Michailidis, G., Markantonatos, X., & Basdagianni, Z. (2021). Effect of dietary milk thistle (*Silybum marianum* L.) oil supplementation on animal performance and milk fatty acid composition in dairy ewes. *Small Ruminant Research*, 203, 106493.
11. **Kasapidou, E.**, Basdagianni, Z., Papadopoulos, V., Karaiskou, C., Kesidis, A., & Tsiotsias, A. (2021). Effects of Intensive and Semi-Intensive Production on Sheep Milk Chemical Composition, Physicochemical Characteristics, Fatty Acid Profile, and Nutritional Indices. *Animals*, 11(9), 2578.
12. **Kasapidou, E.**, Papadopoulos, V., & Mitlianga, P. (2021). Feasibility of Application of Near Infrared Reflectance (NIR) Spectroscopy for the Prediction of the Chemical Composition of Traditional Sausages. *Applied Sciences*, 11(23), 11282.
13. Basdagianni, Z., Papaloukas, L., Kyriakou, G., Karaiskou, C., Parissi, Z., Sinapis, E., & **Kasapidou, E.** (2019). A comparative study of the fatty acid and terpene profiles of ovine and caprine milk from Greek mountain sheep breeds and a local goat breed raised under a semi-extensive production system. *Food Chemistry*, 278: 625-629.
14. Darabighane, B., Mahdavi, A., Aghjehgheshlagh, F. M., Zarei, A., **Kasapidou, E.**, & Nahashon, S. N. (2017). Effect of Aloe vera and vitamin E supplementation on the immune response of broilers. *Revista Colombiana de Ciencias Pecuarias*, 30(2), 159-164.
15. **Kasapidou, E.**, Sossidou, E., Zdragas, A., Papadaki, C., Vafeas, G., & Mitlianga, P. (2016). Effect of grape pomace supplementation on broiler meat quality characteristics. *European Poultry Science (Archiv für Geflügelkunde)*, 80: Online publication DOI:

10.1399/eps.2016.135

16. Bonos, E., **Kasapidou, E.**, Kargopoulos, A., Karampampas, A., Christaki, E., Florou-Paneri, P., & Nikolakakis, I. (2016). Spirulina as a functional ingredient in broiler chicken diets. *South African Journal of Animal Science*, 46: 94-102.
17. **Kasapidou, E.**, Sossidou, E., & Mitlianga, P. (2015). Fruit and Vegetable Co-Products as Functional Feed Ingredients in Farm Animal Nutrition for Improved Product Quality. *Agriculture*, 5: 1020-1034.
18. **Kasapidou, E.**, Papadaki, C., Mitlianga, P., & Sossidou, E. (2015). Family produced laying hen meat and eggs in Greece - Nutritional indices for the health conscious consumers. *European Poultry Science (Archiv für Geflügelkunde)*, 79: Online publication DOI: 10.1399/eps.2015.74
19. **Kasapidou, E.**, Giannenas, I., Mitlianga, P., Sinapis, E., Bouloumpasi, E., Petrotos, K., Manouras, A., & Kyriazakis, I. (2014). Effect of *Melissa officinalis* supplementation on growth performance and meat quality characteristics in organically produced broilers. *British Poultry Science*, 55: 774-784.
20. Nikolakakis, I., Bonos, E., **Kasapidou, E.**, Kargopoulos, A., & Mitlianga, P. (2014). Effect of dietary sesame seed hulls on broiler performance, carcass traits and lipid oxidation of the meat. *Archiv für Geflügelkunde*, 78: Online publication DOI: 10.1399/eps.2014.28.
21. **Kasapidou, E.**, Mitlianga, P., & Sossidou, E. (2014). Quality of the family poultry products produced in Greece. *Archiv für Geflügelkunde*, 78: Online publication DOI 10.1399/eps.2014.8.
22. **Kasapidou, E.**, Wood, J.D., Richardson, R.I., Sinclair, L.A., Wilkinson, R.G., & Enser, M. (2012). Effect of vitamin E supplementation and diet on fatty acid composition and on meat colour and lipid oxidation of lamb leg steaks displayed in modified atmosphere packs. *Meat Science*, 90: 908-916.
23. Samouris, G., **Kasapidou, E.**, Ioannidou, M., & Eleftheriadou, A. (2011). Changes in lipid oxidation levels and fatty acid composition in the meat from milk-fed lambs during refrigerated and frozen storage – Nutritional Indices. *Archiv für Lebensmittelhygiene*, 62: 217-222.
24. Eleftheriadou, A., Samouris, G., Ioannidou, M., & **Kasapidou, E.** (2010). Changes in lipid oxidation levels and fatty acid composition in pork and poultry meat during refrigerated and frozen storage. *Archiv für Lebensmittelhygiene*, 61: 173-178.

25. **Kasapidou, E.**, Enser, M., Wood, J.D., Richardson, R.I., Wilkinson, R.G., & Sinclair, L.A. (2009). Influence of vitamin E supplementation and basal diet on the vitamin E status, performance and tissue fatty acid concentration in lambs. *Animal* 3: 516-526.
26. Capper, J.L., Wilkinson, R.G., **Kasapidou, E.**, Pattinson, S.E., Mackenzie, A.M., & Sinclair, L.A. (2005). The effect of dietary vitamin E and fatty acid supplementation of pregnant and lactating ewes on placental and mammary transfer of vitamin E to the lamb. *British Journal of Nutrition* 93: 549-557.
27. Wood, J.D., Richardson, R.I., Nute, G.R., Fisher, A.V., Campo, M.M., **Kasapidou, E.**, Sheard, P.R., & Enser, M. (2004). Effects of fatty acids on meat quality: a review. *Meat Science* 66: 21-32.

## **B. INTERNATIONAL CONFERENCE PROCEEDINGS**

1. Kontodimos, I., Chatzimanoli, E., **Kasapidou, E.**, Basdagianni, Z., Karatzia, M. A., Amanatidis, M., & Margaritis, N. (2023, October). Characterization of Bioactive Compounds and Element Content in Goat Milk and Cheese Products. In *Biology and Life Sciences Forum* (Vol. 26, No. 1, p. 98). MDPI.
2. Papatzimos, G., Tortoka, V., Mitlianga, P., & **Kasapidou, E.** (2023). A comparison of the declared nutrient content between branded and private label meat products. *Proceedings of the 69<sup>th</sup> International Congress for Meat Science and Technology*, Padova, Italy, August 20 – 25, p. 907-908.
3. Papatzimos, G., Basdagianni, Z., & **Kasapidou, E.** (2023). Partial replacement of animal fat and nitrites with cannabis oil: nutritional value and physicochemical characteristics of salami. *Proceedings of the 69<sup>th</sup> International Congress for Meat Science and Technology*, Padova, Italy, August 20 – 25, p. 905-906.
4. **Kasapidou, E.**, Tortoka, V., Mitlianga, P., & Papatzimos, G. (2023). Ingredient profiling in relation to “label cleanliness” and “meatiness” - how do branded and private label meat products score? *Proceedings of the 69<sup>th</sup> International Congress for Meat Science and Technology*, Padova, Italy, August 20 – 25, p. 903-904.
5. **Kasapidou, E.**, Anastasakis, C., Mitlianga, P., & Papatzimos, G. (2023). Collagen content of meat products – a market survey. *Proceedings of the 69<sup>th</sup> International Congress for Meat Science and Technology*, Padova, Italy, August 20 – 25, p. 901-902
6. Keramaris, A., Savvidis, T., **Kasapidou, E.**, & Mitlianga, P. (2022). Furniko Flour: An Emblematic Traditional Food of Greek Pontic Cuisine. *ICTFTCP 2022: XVI*.

International Conference on Traditional Foods and Traditional Cooking Procedures, Rome, Italy, October 13-14, p. 145 – 152.

7. Papatzimos, G., Papadopoulos, V., Bakolas, T., Papaioannou, V., Georginis, I., Kotsidou, S., Mitlianga, P. and **Kasapidou, E.** (2022). Comparison of the declared and analysed nutritional composition between branded and private-label meat products sold in Greek supermarkets. *Proceedings of the 68<sup>th</sup> International Congress for Meat Science and Technology*, Kobe, Japan, August 22 – 25, p. 319
8. **Kasapidou, E.**, Papadopoulos, V., Papatzimos, G., Bakolas, T., Papaioannou, V., Georginis, I., Kotsidou, S., and Mitlianga, P. (2022). Assessment of the nutrient content in selected processed meat products for compliance with the declared nutrient content. *Proceedings and Abstracts of the 68<sup>th</sup> International Congress for Meat Science and Technology*, Kobe, Japan, August 22 – 25, p. 318
9. Tzemou, M., Parasoglou, V.-K., Ioannidou, T., Papadopoulos, V., Mitlianga, P., & **Kasapidou, E.** (2017). Prediction of chemical composition of Greek traditional sausages by Near-Infrared Reflectance spectroscopy. *Book of Proceedings of International Measurement Confederation TC23 Metrology in Food and Nutrition*, Thessaloniki, Greece, p. 278-281.
10. **Kasapidou, E.**, Mitlianga, P., & Sossidou, E. (2015). Bio-active compounds from agro-industrial residues for the production of processed meat products with improved quality characteristics. *Novel Methods for Integrated Exploitation of Agricultural by-products*, Thessaloniki, Greece (E-proceedings).
11. Darabighne, B., Mahdavi, A., & **Kasapidou, E.** (2015). Comparison of the effect of peppermint, Aloe vera and vitamin E supplementation on broiler immune response. *Book of Abstracts of International Conference Agriculture for Life, Life for Agriculture* Section 3, Animal Science, Bucharest, Romania, p.33.
12. **Kasapidou, E.**, Bonos, E., Kargopoulos, A., Tsirantonakis, A., Christaki, E., Florou-Paneri, P., & Nikolakakis, I. (2015). Effect of dietary *Ascophyllum nodosum* on broiler performance and meat lipid oxidation. *World's Poultry Science Journal*, 71, Suppl. 1, p 163. (*Book of Abstracts of Egg Meat Symposia*, Nantes, France) and Short Paper.
13. Bonos, E., **Kasapidou, E.**, Kargopoulos, A., Karampampas, A., Christaki, E., Florou-Paneri, P., & Nikolakakis, I. (2015). Effect of dietary spirulina on broiler performance and meat lipid oxidation. *World's Poultry Science Journal*, 71, Suppl. 1, p 162. (*Book of Abstracts of Egg Meat Symposia*, Nantes, France) and Short Paper.

14. **Kasapidou, E.**, Sitalidis, P., Mitlianga, P., & Arsenos, G. (2015). Shelf life characteristics of meat from indigenous and foreign breeds of dairy ewes in Greece. *Advances in Animal Biosciences* **6**: 132.
15. **Kasapidou, E.**, Mitlianga, P., & Sossidou, E. (2014). Agri-food co-products as alternative dietary supplements and farm animal product quality: opportunities, limitations and research gaps. *Abstract Book* p 12 και *Proceedings Book* p 31-37.
16. **Kasapidou, E.**, Mitlianga, P., Papadaki, C., & Sossidou, E.N. (2014). Fat and cholesterol content of meat from laying hens reared under the family production system. *World's Poultry Science Journal*, 70, Suppl. 1, p 30. (*Book of Abstracts of the 4<sup>rd</sup> Mediterranean Poultry Summit*, Beirut, Lebanon) and Short Paper.
17. Koidou, M., Sossidou, E., Dotas, V., Samouris, G., Ioannidou, M., **Kasapidou, E.**, Mitlianga, P., & Dotas D. (2014). The effect of dietary grape pomace supplementation on the performance and egg quality traits of laying hens. *Proceedings of the XIVth European Poultry Conference* p 508.
18. **Kasapidou, E.**, Sossidou, E., & Mitlianga, P. (2014). Fruit and vegetable processing by-/co-products: Can they be used as functional feed ingredients in animal nutrition to produce novel value-added products? *Book of Abstracts of the 3rd International ISEKI Food Conference* p 48.
19. **Kasapidou, E.**, Sossidou, E., & Mitlianga, P. (2014). From food to feed: Food industry co-products in animal nutrition as functional feed ingredients for enhanced meat quality. *Advances in Animal Biosciences* **5**: 169.
20. Konstandinidis, K., **Kasapidou, E.**, Govaris, A., & Mitlianga, P. (2013). Evaluation of the chemical composition and the nutritional quality of traditional (village) style Greek Sausages. *Book of Abstracts - 59<sup>th</sup> International Congress of Meat Science and Technology*, p 129 and Short Paper.
21. **Kasapidou, E.**, Sossidou, E., Papadaki, H., Dotas, V., Mitlianga, P., & Dotas, D. (2013). Effect of grape pomace supplementation on broiler meat quality characteristics. *Advances in Animal Biosciences (Proceedings of the British Society of Animal Science)*, p 152.
22. **Kasapidou, E.**, & Mitlianga, P. (2013). Sheep meat polyunsaturated fatty acids and human health in relation to recent nutritional guidelines. *Proceedings of the Nutrition Society – Scottish Section Meeting, Edinburgh, UK*. 72 (OCE2), E108.
23. **Kasapidou, E.**, Mitlianga, P., Giannenas, I., Papaloukas, L., & Kyriazakis, I. (2012). Dietary supplementation of organic broilers with *Melissa officinalis* L.: effect on

meat quality. *Advances in Animal Biosciences (Proceedings of the British Society of Animal Science)*, p 112.

24. **Kasapidou, E.**, Mitlianga, P., & Sossidou, E. (2012). Quality characteristics and oxidative stability of eggs and meat from laying hens produced under the family production system. *Proceedings of the 3<sup>rd</sup> Mediterranean Poultry Summit & 6<sup>th</sup> International Poultry Conference*, p 320 and Short Paper.

25. Zervos, A., **Kasapidou, E.**, Papaloukas, L., & Sinapis, E. (2011). Meat quality characteristics from lambs and sheep produced in the mountainous and the semimountainous area in North Greece. *Advances in Animal Biosciences (Proceedings of the British Society of Animal Science)*, p 144.

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27. **Kasapidou, E.**, Richardson, R.I., Wood, J.D., Sinclair, L.A., Wilkinson, R.G., & Enser, M. (2003). Effects of diet and vitamin E supplementation on the distribution of vitamin E in plasma, muscle, liver and adipose tissue in lambs fed on concentrates alone or with grass silage. *Proceedings of the British Society of Animal Science*, p 62.

28. Capper, J.L., Wilkinson, R.G., **Kasapidou, E.**, Pattinson, S.E., Mackenzie, A.M., & Sinclair, L.A. (2003). The effect of vitamin E and long-chain polyunsaturated fatty acid supplementation of pregnant and lactating ewes on the transfer of vitamin E to the lamb. *Proceedings of the British Society of Animal Science*, p 61.

29. **Kasapidou, E.** (2002). Importance of vitamin E in fatty acids metabolism in sheep. *Proceedings of Meat fatty acids – A European Conference*, Axbridge, Somerset, UK. p 46-51.

30. **Kasapidou, E.**, Wood, J.D., Merrell, B.G., Brown, S.N., & Enser, M. (2002). The effect of the biological selenium status on the oxidative stability of sheep meat. *Proceedings of the Nutrition Society – Summer Meeting*, Leeds, UK. p 101A.

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33. Arsenos, G., Fortomaris, P., Banos, G., Deligiannis, K., Lainas, T., Katsaounis, N, **Kasapidou, E.**, Stamataris, C., & Zygoiannis, D. (2002). Effect of production systems on carcass quality characteristics of lambs. *Proceedings of the British Society of Animal Science*, York, p 180.
34. **Kasapidou, E.**, Wood, J.D., Sinclair, L.A., Wilkinson, R.G., & Enser, M. (2001). Diet and vitamin E metabolism in lambs: effects of dietary supplementation on meat quality. *Proceedings of the 47th International Congress of Meat Science and Technology*. Krakow, Poland, session 3, p 216-217.
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### **C. INTERNATIONAL CONFERENCE ABSTRACTS**

1. Sistanis I., Nitsai N., **Kasapidou E.**, Papadopulos V., Mylonas I., & Papathanasiou F. (2023). Seed quality characteristics of traditional rye populations. XIV International Agriculture Symposium, Jahorina, Bosnia and Herzegovina, 5-8 October, E-poster.
2. Papatzimos, G., Basdagianni, Z., Aggou, A., Tsiftsi, E., Tortoka, V., & **Kasapidou, E.** (2023). Hemp flour as a functional ingredient for partial replacement of nitrites in burgers: Effect on nutrient composition and shelf life characteristics. *Book of Abstracts of Food Science & Nutrition Research Conference*, Valencia, Spain, pp. 126-127.
3. Ganatsios, V., Basdagianni, Z., **Kasapidou, E.**, Karatzia, M.-A., Tsiftsi, A., Papazimos, G., Keramaris, A., & Mitlianga, P. (2023). Quality attributes of regionally-produced goat cheese: A comprehensive analysis on nutritional indices. *Book of Abstracts of Food Science & Nutrition Research Conference*, Valencia, Spain, pp. 124-125.
4. Ganatsios, V., Mitlianga, P., Basdagianni, Z., Karatzia, M.-A., Papatzimos, G., & **Kasapidou, E.** (2023). Comparative analysis antioxidant capacity in Greek market goat milk samples in annual basis: Effect of thermal processing and production system. *Book of Abstracts of Food Science & Nutrition Research Conference*, Valencia, Spain, pp. 120-121.
5. Ganatsios, V., **Kasapidou, E.**, Karatzia, M.-A., Basdagianni, Z., Tortoka, V., Papadopoulos, V., & Mitlianga, P. (2023). Comparative analysis of nutritional indicators in Greek goat's milk yoghurt across various producers. *Book of Abstracts of Food Science & Nutrition Research Conference*, Valencia, Spain, p 119.
6. **Kasapidou, E.**, Iliadis, I.V., Papatzimos, G., Karatzia, M.A., Basdagianni, Z., &

Mitlianga, P. (2023). Chemical composition and physicochemical characteristics of mountainous goat milk during lactation. *Book of Abstracts of the 74th Annual Meeting of the European Federation of Animal Science* p 511.

7. Papatzimos, G., Stergioudi, R.A., Papadopoulos, V., Basdagianni, Z., Karatzia, M.A., Mitlianga, P., & **Kasapidou, E.** (2023). Effect of production system and season on composition of retail cow milk in Greece. *Book of Abstracts of the 74th Annual Meeting of the European Federation of Animal Science* p 705.

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9. Karatzia, M.A., Amanatidis, M., Papatzimos, G., **Kasapidou, E.**, Mitliagka, P., & Basdagianni, Z. (2023). Mountain caprine milk - the higher the better? *Book of Abstracts of the 74th Annual Meeting of the European Federation of Animal Science* p 914.

10. Amanatidis, M., Karatzia, M.-A., Basdagianni, Z., Mitliagka, P., & **Kasapidou, E.** (2022). Semi-extensive goat farming systems in the mountainous region of Western Macedonia – sustainability goals amidst a changing territory. International Mountain Conference, Innsbruck, Austria.

11. Keramaris, A., **Kasapidou, E.**, & Mitlianga, P. (2022). The sense of an inimitable traditional dish in Pontic Greek cuisine — tanomenon sorva. 12th International Conference in Food Studies. E-proceedings ([https://cgscholar.com/cg\\_event/events/O22/proposal/61098](https://cgscholar.com/cg_event/events/O22/proposal/61098)).

12. Basdagianni, Z., Karaïskou, C., **Kasapidou, E.**, & Karatzia, M.A. (2020). The investigation of fatty acid profile of Chios sheep during lactation. *Book of Abstracts of the 71st Annual Meeting of the European Association for Animal Production* p 175.

13. Karaïskou, C., **Kasapidou, E.**, Makri, S., Kouretas, D., & Basdagianni, Z. (2020). Assessment of antioxidant capacity in dairy ewes after supplementation of feed with milk thistle oil. *Book of Abstracts of the 71st Annual Meeting of the European Association for Animal Production* p 180.

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16. **Kasapidou, E.**, Wood, J.D., Sinclair, L.A., Wilkinson, R.G., & Enser, M. (2003). Diet effect on fatty acid composition of ovine subcutaneous adipose tissue. *Book of Abstracts of the 54th Annual Meeting of the European Association for Animal Production* p 116.

#### **D. GREEK CONFERENCE PROCEEDINGS**

1. **Kasapidou, E.**, & Papatzimos, G. (2023). Production of meat products with improved nutritional value for the Greek consumers. *Proceedings of the 7th Hellenic Congress for Meat and Meat Products*, Thessaloniki, p. 615-624.

2. **Kasapidou, E.**, Papatzimos, G., Avlogiaris G., & Mitlianga, P. (2023). Meat Products - Chemical Composition I. Compliance with the nutrition declaration and tolerance limits in accordance to the European Legislation II. Differences in nutrient content between branded and private-label products. *Proceedings of the 7th Hellenic Congress for Meat and Meat Products*, Thessaloniki, p. 604-614.

3. Papatzimos, G., Basdagianni, Z., Tortoka, V., & **Kasapidou, E.** (2023). The effect of cannabis oil addition on dietary composition and shelf life of a fermented meat product. *Proceedings of the 7th Hellenic Congress for Meat and Meat Products*, Thessaloniki, p. 506-519.

4. Papatzimos, G., & **Kasapidou, E.** (2023). Industrial cannabis (*Cannabis sativa* L.) as a functional ingredient in the production of meat products. *Proceedings of the 7th Hellenic Congress for Meat and Meat Products*, Thessaloniki, p. 498-505.

5. **Kasapidou, E.**, & Sossidou, E. (2019). Exploitation of by/co- products from the fruit and vegetable processing industry for the production of meat products. *Proceedings of the 6th Hellenic Congress for Meat and Meat Products*, Thessaloniki, p 97-102.

6. **Kasapidou, E.**, Stefanis, F., Papadopoulos, V., & Mitlianga, P. (2019). Development of calibration curve for the determination of the chemical composition of traditional village style sausages by near infrared spectroscopy (NIR). *Proceedings of the 6th Hellenic Congress for Meat and Meat Products*, Thessaloniki, p 615-625.

7. Anastasakis, C., Mitlianga, P. & **Kasapidou, E.** (2019). Quality control and compliance for proper labelling, in popular categories of heat treated meat products of the Greek market. *Proceedings of the 6th Hellenic Congress for Meat and Meat Products*, Thessaloniki, p 626-637.

8. Karaiskou, C., **Kasapidou, E.**, Sinapis, E., & Basdagianni, Z. (2019). Investigation of dietary thistle oil supplementation on sheep milk quantity and quality characteristics. *Proceedings of the 7th Pan-Hellenic Congress in Technology of Animal Production*, Thessaloniki, p. 97-98.
9. Georgiadou, P., **Kasapidou, E.**, Papadopoulos, V., Mitlianga, P., & Lalas, S. (2019). Protein, lactose, minerals and vitamins in buffalo milk. *Proceedings of the 7th Pan-Hellenic Congress in Technology of Animal Production*, Thessaloniki, p. 129-130.
10. Georgiadou, P., **Kasapidou, E.**, Papadopoulos, V., Mitlianga, P., & Lalas, S. (2019). Fatty acid profile, cholesterol, and atherogenic and thrombogenic health indices of buffalo milk. *Proceedings of the 7th Pan-Hellenic Congress in Technology of Animal Production*, Thessaloniki, p. 131-132.
11. Ragkos, G., **Kasapidou, E.**, Papadopoulos, V., Mitlianga, P., & Gelasakis, A.I. (2019). Correlations of the physicochemical characteristics of sheep milk to the farming system. *Proceedings of the 7th Pan-Hellenic Congress in Technology of Animal Production*, Thessaloniki, p. 133-134.
12. **Kasapidou, E.**, Parasoglou, V-K., Tzemou, M., Ioannidou, T., Asimoulas, M-A. and Mitlianga, P. (2017). Nutritional value of traditional sausages. *Proceedings of the 4th Panhellenic Conference of Veterinary Productive Animals and Food Hygiene*, Volos, (E-Proceedings).
13. Parasoglou, V-K., Tzemou, M., Mitlianga, P. and **Kasapidou, E.** (2017). Variation in the chemical composition of traditional sausages per production batch. *Proceedings of the 4th Panhellenic Conference of Veterinary Productive Animals and Food Hygiene*, Volos, (E-Proceedings).
14. **Kasapidou, E.**, Kirkmalis, P. Palakas, P., Note, C., Palakas, C., Pirgilis, G. and Mitlianga, P. (2017). Market study on the quality characteristics of table eggs from different housing systems. *Proceedings of the 6th Pan-Hellenic Congress in Technology of Animal Production*, Thessaloniki, p. 147-149.
15. Gelasakis, A.I., Kesidis, A., Sarafidou, P., Darakas, D., Parisis, T., Mitlianga, P., Kesidi, A. and **Kasapidou, E.** (2017). The effect of feeding *Phaseolus vulgaris* on body weight and average daily gain of fattening lambs of indigenous breeds. *Proceedings of the 6th Pan-Hellenic Congress in Technology of Animal Production*, Thessaloniki, p. 129-131.
16. Bonos, E., **Kasapidou, E.**, Kargopoulos, A., Tsirantonakis, A., Karampampas, A., Christaki, E., Florou-Paneri, P. and Nikolakakis, I. (2015). Spirulina supplementation in

broiler diets aiming to produce functional meat. *Proceedings of the Hellenic Congress for Meat and Meat Products*, Thessaloniki, p 34-41.

17. **Kasapidou, E.**, Sitolidis, P., Mitlinga, P. and Arsenos, G. (2015). Effect of genotype on sheep meat shelf life. *Proceedings of the Hellenic Congress for Meat and Meat Products*, Thessaloniki, p 214-220.

18. Konstandinidis, K., Chatzitheodoridis, F., Mitlianga, P., Govaris. A. and **Kasapidou, E.** (2015). Quality characteristics of village style sausages produced in butcher shops in the city of Thessaloniki. *Proceedings of the Hellenic Congress for Meat and Meat Products*, Thessaloniki, p 300-306.

19. Konstandinidis, K., **Kasapidou, E.**, Mitlinaga, P. and Chatzitheodoridis, F., (2015). The picture of traditional sausage market in an urban environment in Greece: The case of the city of Thessaloniki. *Proceedings of the Hellenic Congress for Meat and Meat Products, Thessaloniki*, p 307-309.

20. Bonos, E., **Kasapidou, E.**, Kargopoulos, A., Karampampas, A., Tsirantonakis, A., Mitlianga, P., Christaki, E., Florou-Paneri, P. and Nikolakakis, I. (2015). Study of algae utilization in broiler diets, aiming to improve their performance. *Proceedings of the 5th Hellenic Congress on Animal Production Technology*, Thessaloniki, p. 87-88.

21. **Kasapidou, E.** and Sossidou, E. (2012). Food industry co- and by- products in farm animal nutrition as functional feed ingredients for meat production with improved quality characteristics. *Proceedings of Hellenic Congress Meat Days 2012*, Athens, Greece. p 55-60.

22. **Kasapidou, E.**, Karavasiloglou, I., Papadopoulou, K. and Bouloubassi, E. (2011). Oxidative stability of eggs and meat from domestically (family) reared hens – Preliminary Study. *Proceedings of the 4th Hellenic Food Congress*, Thessaloniki, p.446-456.

23. Bouloubassi, E., **Kasapidou, E.** and Bogdanis, A. (2011). Quality and safety evaluation of traditional Feta cheese sold in bulk in Northern Greece supermarkets. Poster presentation in the *4th Hellenic Food Congress*, Thessaloniki.

24. Eleftheriadou, A., Samouris, G., Ioannidou, M. and **Kasapidou, E.** (2010). Changes in lipid oxidation levels and fatty acid composition in meat from milk fed lambs during storage at +4°C and -18°C *Proceedings of the 2nd Hellenic Congress for Meat and Meat Products*, Athens, p 403-408.

25. Chatzidimitrakos, I., Giavasis, I., Giannenas, I. and **Kasapidou, E.** (2010). Effect of season and production system on carcass microbiology from organically and

conventionally produced broilers. *Proceedings of the 2nd Hellenic Congress for Meat and Meat Products*, Athens, p 54-60.

#### **E. GREEK CONFERENCE ABSTRACTS**

1. Karaiskou, C., Makri, E., **Kasapidou, E.**, Kouretas, D., & Basdagianni, Z. (2019). Evaluation of the oxidative stress of the body after addition of linseed and milk thistle oil to the diet of ewes. *Proceedings of the 34th Scientific Congress of the Hellenic Society of Animal Production*, Volos, Greece. p 38-39 (in Greek).
2. Karaiskou, C., Basdagianni, Z., Mourtzinou, I., **Kasapidou, E.**, & Sinapis, E. (2018). Investigation of the addition of linseed and milk thistle Oil to the fatty acid profile of sheep milk. *Proceedings of the 33rd Scientific Congress of the Hellenic Society of Animal Production*, Preveza, Greece. p 71-72 (in Greek).
3. Ragkos, G., **Kasapidou, E.**, Papadopoulos, V., Mitlianga, P., Parisis, T. and Gelasakis, A.I. (2018). Investigation on the effect of farming system on the quantity and quality characteristics of sheep milk in farms located in the region of Aminteo. *Book of Abstracts of the 14th Hellenic Veterinary Congress*, Thessaloniki, Greece, (E-Abstracts).
4. Gelasakis, A.I., Kesidis, A., Fillipidi, P., Poursanidis, G., Mitlianga, P., Parisis, T. and **Kasapidou, E.** (2018). The effect of the addition of Prespa beans (*Phaseolus vulgaris*) on the quality characteristics of the meat from indigenous lamb breeds. *Book of Abstracts of the 14th Hellenic Veterinary Congress*, Thessaloniki, Greece, (E-Abstracts).
5. Giavasis, I., Leontopoulos, S., Tsaousi, K., Argiriou, E.E., Kandilakis, **Kasapidou, E.**, Manouras, A. and Petrotos, K. (2013). Antimicrobial and antioxidant properties of polyphenols isolated from liquid oil mill waste: In vitro studies and successful applications in food. *4<sup>th</sup> Hellenic Conference Biotechnology and Food Technology*, Athens, p. 33-34 (in Greek).
6. **Kasapidou, E.** and Sossidou, E. (2013). Utilization of food industry co- and by-products as functional feed ingredients in farm animal nutrition. Workshop for integrated exploitation of residues from processing agricultural products. Centre for Research and Technology, Natural Resources and Renewable Energies Laboratory, Thessaloniki Greece (E-Abstracts) (in Greek).
7. **Kasapidou, E.**, Mitlianga, P., Bounta, M., Papadopoulos, A., Giannenas, I. and Kyriazakis, I. (2011). Effect of *Melissa officinalis L.* in organic broiler production parameters and oxidative stability of the produced meat. *Animal Science Review Special Edition Proceedings of the 26<sup>th</sup> Scientific Congress of the Hellenic Society of Animal Production*, Halkida, Greece. p 83-84 (in Greek).

8. Stamataris, K., Ambrosiadis, I., Katikou, P., **Kasapidou, E.**, Deligiannis, K., Lainas, T., Georgakis, S. and Zygoiannis, D. (1999). Some organoleptic characteristics of lamb meat. *Book of Abstracts of the 8th Hellenic Veterinary Congress*, Athens, Greece, p 11. (in Greek).

9. Stamataris, K., Katikou, P., **Kasapidou, E.**, Deligiannis, K., Lainas, T., Georgakis, S. and Zygoiannis, D. (1999). Acceptability of heavier lambs by Greek consumers. *Book of Abstracts of the 8th Hellenic Veterinary Congress*, Athens, Greece, p 10. (in Greek).

### **III. CITATIONS OF THE SCIENTIFIC WORK**

Citation database Scopus: 2184 citations (h index = 10)

Citation database Google Scholar: 3787 citations (h index = 11)

Databases access date 31/12/2023

### **IV. OTHER SCIENTIFIC WORK**

Participation in the writing of the Training Guide for the specialty "Dairy Technician - Cheesemaker" in the framework of the Pilot Action for the Development of Training Guides of Vocational Training Institutes (Educational Policy Development Centre of GSEE (KANEP-ESEE)

Member of the Regional Research and Innovation Council (PSEK) of the Region of Western Macedonia

### **V. SCIENTIFIC JOURNAL REVIEWER**

Agronomy Research

Animal

Animals (Member of the Reviewer Board) Animal Feed Science and Technology Animal Nutrition

Animal Production Science

Annals of Agricultural Science

Antioxidants

Applied Sciences

British Poultry Science

Fermentation

Foods

Italian Journal of Animal Science

Journal of Animal Physiology and Animal Nutrition

Journal of Applied Animal Research

Journal of Food Composition and Analysis

Journal of the Hellenic Veterinary Medical Society

Journal of the Science of Food and Agriculture

Meat Science (Certificate of Outstanding Contribution in Reviewing)

Molecules  
Notulae Botanicae Horti Agrobotanici Cluj-Napoca  
Poultry  
Sustainability  
Veterinary Medicina

## **VI. EXPERT EVALUATOR**

Canadian Poultry Research Council  
Participation in the verification of projects of Round B of the Research - Create - Innovate initiative (Greek General Secretariat for Research and Technology)."

## **ADMINISTRATIVE WORK**

### **I. PARTICIPATION IN COMMITTEES**

#### **Ia. SCHOOL – UNIVERSITY COMMITTEES**

Committee of the Materials and Works Receiving (Approving) for the School of Agricultural Sciences for the period from 1-1-2022 to 31-12-2022 (Rector Act 3047/23-12-2021).

Monitoring and Control Committee for the contract of services in the stable facilities of the School farm (Rector Act 5996/30-05-2022).

#### **Ib. DEPARTMENT COMMITTEES**

Committee for the preparation of a viability report of the suspended department "Food Science and Nutrition" of the School of Agricultural Sciences (Minutes No 13/12-06-2020)

Coordinating Committee of the Postgraduate Program of the Department of Agriculture entitled "Master of Science in Livestock and Wildlife Management" (Minutes No. 20/28-09-2020)

Committee for the Compilation of Study Guide (Curriculum) (Min. No. 2/28-01-2020)  
Committee for the Compilation of Study Guide (Curriculum) (Min. No. 21/20-09-2021)  
Committee for the Compilation of Study Guide (Curriculum) (Min. No. 13/30-06-2022)

Department Internal Evaluation Group (Min. No. 22/04-10-2021)  
Department Internal Evaluation Group (Min. No. 19/13-10-2022)

Committee for conducting qualifying admission exams (Min. No. 10/04-05-2020)  
Committee for conducting qualifying admission exams (Min. No. 17/29-06-2021)

Evaluation Committee for temporary teaching staff for the academic year 2018-2019 (Min. No. 8/22-05-2018)  
Evaluation Committee for the Academic Scholars (Min. No. 10/04-05-2020)



Objections Committee for the call for expression of interest for the submission of applications by young scientists holding a doctorate in the implementation of the act “Acquisition of academic teaching experience to young scientists holding a doctorate at the University of Western Macedonia for the academic year 2020-2021” (Min. No 11/11-05-2020)

Evaluation Committee for the academic scholars in winter semester for academic year 2021-2022 (Min. No 15/31-05-2021)

Evaluation Committee for the call for expression of interest for the submission of applications by young scientists holding a doctorate in the implementation of the act “Acquisition of academic teaching experience to young scientists holding a doctorate at the University of Western Macedonia for the academic year 2021-2022” (Min. No 16/11-06-2021)

Evaluation Committee for the call for expression of interest for the submission of applications by young scientists holding a doctorate in the implementation of the act “Acquisition of academic teaching experience to young scientists holding a doctorate at the University of Western Macedonia for the academic year 2022-2023” (Min. No 12/14-06-2022)

Student Work Placement Committee (Min. No 05/18-03-2022)

Student Study Advisor Academic Year academic year 2022-2023 (Min. No. 15/24-08-2022).

## **II. PARTICIPATION IN COLLECTIVE BODIES**

Member of the General Assembly of the School (former Technological Education Institute of Western Macedonia) from 1-12-2017 to 3-10-2018 (Ref. No. 239/01-12-2017)

Member of the Department Assembly (former Technological Education Institute of Western Macedonia) from 01-12-2017 to 1-10-2018 (Ref. No. 238/01-12-2017)

Member of the Department Assembly (University of Western Macedonia) from 29-10-2019 until today (Ref. No. 48/29-10-2019)

Member of the General Assembly of the School (University of Western Macedonia) from 13-02-2020 until today (Ref. No. 263/13-03-2020)

Members of the School Deanery (University of Western Macedonia) from 01-06-2020 until today (Ref. No. 400/01-06-2020 and Government Gazette No 629/05-07-2023 (Specially Positioned Employees and Committees of the Public and General Public Services Sector))

Member of the Advisory Committee for the development of the internal operating regulations for the university laboratories of the University of Western Macedonia, for School of Agricultural Sciences (Decision No. 6/Σ172/21-10-2022)

Alternate Member for the Council of Centre of Education and Lifelong Learning of the University of Western Macedonia for the School of Agricultural Sciences (Decision No. ΣΤ2/Σ199/00-11-2023)

Alternate Dean for School of Agricultural Sciences from 01-09-2023 until today (Government Gazette No 629/05-07-2023 (Specially Positioned Employees and Committees of the Public and General Public Services Sector))

Alternate Member for the Department of Agriculture at University Senate (Ref. No. 441/20-09-2023)

### **PROFESSIONAL - SCIENTIFIC BODIES**

Member of the Registry of Certified Evaluators of the General Secretariat for Research and Technology (Decision No 211946/12-12-2016).

Member of the Registry of Food Business Trainers (Registry A) of the Hellenic Food Authority - Board of Directors Decision Number 415/20-12-2016). Trainer Registration Number 415272433.

### **FOREIGN LANGUAGES**

English	Certificate of Proficiency in English (University of Michigan) and post graduate studies in the United Kingdom (Excellent)
German	Zertifikat - Deutsch als Fremdsprache (Goethe Institut) (Good)
Dutch	Beginners' Dutch Course, modele 2 (Language Centre, Maastricht University) (Good)

### **COMPUTER SKILLS**

Fully competent with Microsoft Office package  
(IC3 - Internet and Computing Core Certification)

Competent with SPSS and Minitab statistical packages

### **ADULT TRAINING**

Certification of the teaching qualification of Trainers for Adults of Non-Formal Education - National Organisation for the Certification of Qualifications and Vocational Guidance (E.O.P.P.E.P) (Certificate No EB29416).