

## CURRICULUM VITAE

### PERSONAL INFORMATION

Name Eleni  
Surname Kasapidou  
Address Terma Kontopoulou, 53100 Florina, Greece  
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#### **Assistant Professor**

#### **Quality of Agricultural Products of Animal Origin**

2017 - Department of Agriculture, School of Agricultural Sciences,  
Faculty of Agricultural Sciences, University of Western  
Macedonia, Florina, Greece

### 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 Zygoiannis 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)

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

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

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

2013 - 2019

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

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

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

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

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

**Rendering and Environmental Waste Management** (Theory and Practice)

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:

- 2007 - 2013
- 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)

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

Subjects:

- 2012 - 2013
- Dairy Technology** (Theory and Laboratory Exercises)

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

Subjects:

- 2010 - 2012
- 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**

Subjects:

- 2006 - 2007
- Professional Ethics** (Theory)

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

Subjects:

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

**Rendering and Environmental Waste Management** (Theory and Practice)

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

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

**Dairy Technology** (Theory)

**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)**

Subjects:

2016 - 2019

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

**PARTICIPATION IN RESEARCH PROJECTS**

1. 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)].

2. 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)].

3. 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".

4. 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".

5. 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.

6. 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.

7. 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.

8. 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.

9. 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**

22/12/2017 **Funding Hacks for Researchers** – Certificate of Completion distance learning on line course, Elsevier Publishing Campus).

07/11/2015 **How to respond to reviewers' comments** – Certificate of Completion distance learning on line course, Elsevier Publishing Campus).

28/07/2015 **How Reviewers become Editors** – Certificate of Completion distance learning on line course, Elsevier Publishing Campus).

20/06/2015 **How to become a Reviewer and what do Editors expect?** – 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	<b>Food for Thought</b> – The Truth About Food Systems – Certificate of Achievement (Intensive Livestock Health and Production).
10/01/2006 – 19/01/2005	<b>Certification "Principles of Food Hygiene and Safety"</b> 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	<b>Certification "Principles of Food Hygiene and Safety"</b> Hellenic Food Authority (EFET) – Vocational Training Centre “VTC-Greek General Confederation of Labour's Institute of Labour (INE-GSEE)”
05/07/2005	<b>Understanding the Glycaemic Index</b> – Training Certificate (Leatherhead Food International, UK).
11/03/2003	<b>Presenting Research Orally</b> - 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).

## **PUBLISHED SCIENTIFIC WORK**

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

1. **Kasapidou, E.** (2019). Food Analysis (Theory Notes). Technological Education Institute of Western Macedonia, Department of Agricultural Technology, Florina (Master of Science in Analysis and Control of Food Products).
2. **Kasapidou, E.** (2016). Food Analysis (Laboratory Manual). Technological Education Institute of Western Macedonia, Department of Agricultural Technology, Florina (Master of Science in Analysis and Control of Food Products).
3. **Kasapidou, E.** (2016). 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).
4. **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). (Earlier version 2016).
5. **Kasapidou, E.** (2018). 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 versions 2014 and 2016).
6. **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.
7. **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.
8. **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. 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.
2. 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: 159-164.
3. **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
4. 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.
5. **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.
6. **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
7. **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.
8. 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.
9. **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.



10. **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.
11. 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.
12. 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.
13. **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.
14. 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.
15. 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. 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.
2. **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).
3. 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.

4. **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.
5. 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.
6. **Kasapidou, E.**, Sitolidis, 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.
7. **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.
8. **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.
9. 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.
10. **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.
11. **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.
12. 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.

13. **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.
14. **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.
15. **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.
16. **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.
17. 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.
18. Enser, M., **Kasapidou, E.**, & Richardson, R.I.R. (2006). Vitamin E and meat quality in sheep. *Proceedings of the 9th Annual Langford Food Industry Conference, 'New Developments in Sheepmeat Quality'* 24-25 May, Bristol, UK. p 6-10.
19. **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.
20. 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.
21. **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.

22. **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.
23. **Kasapidou, E.**, Wood, J.D., Sinclair, L.A., Wilkinson, R.G., & Enser, M. (2002). The fatty acid composition of muscle and liver in lambs fed concentrates alone or with grass silage. *Proceedings of the Nutrition Society – Summer Meeting, Leeds, UK.* p 99A.
24. **Kasapidou, E.**, Wood, J.D., Sinclair, L.A., Wilkinson, R.G., & Enser, M. (2002). Effect of diet on vitamin E metabolism and meat quality in lambs. *Proceedings of the British Society of Animal Science, York,* p 185.
25. 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.
26. **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.
27. **Kasapidou, E.**, Wood, J.D., Sinclair, L.A., Wilkinson, R.G., & Enser, M. (2001). Vitamin E supplementation and meat quality in lambs. *Proceedings of the British Society of Animal Science, York, UK.* p 56.

### **C. INTERNATIONAL CONFERENCE ABSTRACTS**

1. Sossidou, E.N., **Kasapidou, E.**, Dots, V., Ioannidis, I., & Mitlianga, P. (2013). Effect of grape pomace supplementation on broiler performance and eating quality. *Book of Abstracts of the 64th Annual Meeting of the European Association for Animal Production* p 405.
2. **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.**, & 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.

2. **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.
3. 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.
4. 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.
5. 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.
6. 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.
7. 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.
8. **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).
9. 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).
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#### **E. GREEK CONFERENCE ABSTRACTS**

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2. Karaiskou, C., Basdagianni, Z., Mourtzinis, 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).
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## **CITATIONS OF THE SCIENTIFIC WORK**

Citation database Scopus: 1465 citations (h index = 5)

Citation database Google Scholar: 2554 citations (h index = 8)

Databases Access date 16/03/2020

## **SCIENTIFIC JOURNAL REVIEWER**

Agronomy Research

Animal

Animal Feed Science and Technology

Animal Nutrition

Animal Production Science

Annals of Agricultural Science

Antioxidants

British Poultry Science

Foods

Italian Journal of Animal Science

Journal of Animal Physiology and Animal Nutrition

Journal of Applied Animal Research

Journal of the Hellenic Veterinary Medical Society



Journal of the Science of Food and Agriculture  
Meat Science  
Notulae Botanicae Horti Agrobotanici Cluj-Napoca

### **EXPERT EVALUATOR**

Canadian Poultry Research Council

### **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 Single Food Control Agency (Hellenic Food Authority - Board of Directors Decision Number 415/20-12-2016). 415272433 Trainer Registration Number.

### **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)

### **RESEARCH INTERESTS**

a) Modification of farm animal diets for the production of animal products with improved nutritional value and sensory characteristics.

b) Utilization of food industry co-products as functional feed ingredients in livestock nutrition for the production of food animal products with improved quality characteristics and nutritional value.

c) Development of functional nutraceutical and novel animal food products for the improvement of human nutrition (nutrition and health).

d) Animal production and food processing factors that affect the quality of farm animal products (farm to fork concept).