

PERSEPHONI GIANNOULI

Assistant Professor

“Technology and Quality Control of Food of Plant Origin”

School of Health Sciences,
Department of Biochemistry and
Biotechnology

Curriculum Vitae

PERSEPHONI GIANNOULI

University of Thessaly

School of Health Sciences,

Dept. of Biochemistry & Biotechnology Viopolis, Larissa, Greece

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EDUCATION

May 1997 ~ June 2001 **Cranfield University**, Institute of AgriTechnology, Silsoe, Bedford, UK

Ph.D. in Food Technology and Quality Control

Main area of research : "Segregative Interactions in Food Biopolymer Gelation"

- Received full sponsorship from St. Ivel Ltd.
- Learned to work in strict confidentiality.
- Presentation of ideas and results of my work to Managers of St. Ivel.
- Organization of taste panels / Sensory Analysis of dairy products.

September 1998

University of Gent, Gent, Belgium

'Socrates' intensive course in Food Packaging ~2 weeks.
(Funded by European Union).

Sept.1991~July 1996

Aristotle University, Thessaloniki , Greece

Degree in Chemistry

Final year research project: 'The adsorption of surface active agents on emulsions ~ The dependence of emulsification on interfacial tension.'

EMPLOYMENT HISTORY

Feb 2020 -now

Assistant Professor in "Technology and Quality Control of Food of Plant Origin"

University of Thessaly, School of Health Science, Department of Biochemistry and Biotechnology, Larissa Greece

May 2008-Febr. 2020

Assistant Professor in "Technology and Quality Control of Food of Plant Origin"

Head of the Lab Food Technology - Quality Control and Safety

University of Thessaly, School of Agricultural Sciences, Department of Agriculture Crop Production and Rural Environment , Volos, Greece

Supervision of twenty (24) 5th year students during their final year project, of fourteen (14) MSc Students during their research project and of two (2) PhD students

Sept. 2003-Febr.2007

University of Thessaly, Department of Biochemistry Biotechnology, , Larissa, Greece, Contract Lecturer in "Food Biochemistry

Sept. 2000 - April 2002 Supervision of two (2) 4th year students during their final year project
 Oct. 2002 - Dec. 2002 **University College Cork**, Food Chemistry, Department of Food
 Science, Food Technology and Nutrition, Cork, Ireland.
Postdoctoral Research Scientist in Food Biopolymers
 Participation in two research projects: a) Molecular understanding of
 food structure and functionality, funded by the Higher Education
 Authority of Ireland ~ H.E.A. and b) Fractionation of whey proteins
 using novel membrane filtration process (es) and characterization of
 their functionality in model and food systems, by the Irish
 Department of Agriculture, Food and Rural Development ~
 D.A.F.R.D.).

Representative C O N F E R E N C I E S (Total 12)

18-19 March 2017 **Athens, Greece**, 6th International Conference on Food Technology,
Title of Presentation: Different cacao concentration and storage
temperature affect dark chocolates hardness and colour

18-21 April 2017 **Thessaloniki, Greece** *Title of Presentation: 16th European Young*
 Cereal Scientists and Technologists Workshop **Temperature storage**
conditions affect the characteristics of rice starch gels mixed with
gelatin

15 - 19 July 2002 **Guelph, Ontario, Canada,,** 6th International Hydrocolloids
 Conference. *Title of Presentation: Cryogels of Xanthan*

PUBLICATIONS

- *Citation Index: 957*
 - *h index: 15 (15s been cited at least 14 times)*
1. Kasapis, S., Al - Marhoobi, I. M. A. and Giannouli, P., (1999). Molecular Order versus Vitrification in High - Sugar Blends of Gelatin and κ -Carrageenan, *J. Agric. Food Chem.*, Vol. 47, No. 12, 4944 – 4949.
 2. Kasapis, S., Giannouli, P., Hember, M.W.N., Evageliou, V., Poulard, C., Tort - Bourgeois, B., Sworn, G., (1999). Structural aspects and phase behavior in deacylated and high acyl gellan systems, *Carbohydrate Polymers*, 38, 145-154.
 3. Cronin C. E., Giannouli P., Morris E. R., McCleary B. V. and Brooks M. (2002). Formation of strong gels by enzymic debranching of guar gum in the presence of ordered xanthan. *Gums and Stabilizers for the Food Industry 11* (edited by Williams P.A. and Phillips G.O.) The Royal Society of Chemistry, 289 – 296.
 4. Doyle J., Giannouli P., Morris E. R., and Philp K. (2002). Effect of K⁺ and

Ca⁺⁺ cations on gelation of k-carrageenan. *Gums and Stabilizers for the Food Industry 11* (edited by Williams P.A. and Phillips G.O.) The Royal Society of Chemistry, 158-164.

5. Van Ruth S. M., Geja de Vries, Mike Geary and Giannouli P. (2002). Influence of composition and structure of oil-in-water emulsions on retention of aroma compounds, *J. Sci. Food Agric.*, 82:1028-1035

6. Van Ruth S. M., King C., Delarue M. and Giannouli P. (2002) Release of volatile compounds from emulsions: Influence of β -lactoglobulin and pH. *Italian Journal of Food Science*, N2, 14, 145 -158.

7. Van Ruth S. M., King C., and Giannouli P. (2002). Influence of lipid fraction, emulsifier fraction and particle size distribution of oil in water emulsions on the release of 20 aroma compounds. *J. Agric. Food Chem.* 50, 2365-2371.

8. Conor M Delahunty, Siobhan O' Mara, Fiachra Barry, Edwin R. Morris, Persephoni Giannouli and Katja Buhr, (2003). The Influence of Random Coil Overlap on Perception of Solutions Thickened using Guar Gum. *Handbook of Flavor Characterization: Sensory, Chemical and Physiological* (edited by Kathryn Deibler and Jeannine Delwiche) Marcel Dekker INC.

9. Annika Hasson, Persephoni Giannouli and Saskia Van Ruth (2003). The Influence of Gel Strength on Aroma Release from Pectin Gels in a Model Mouth and In Vivo, Monitored with Proton-Transfer-Reaction Mass Spectrometry. *Journal of Agricultural and Food Chemistry* Vol. 51, No. 16, 4732-4740

10. Giannouli P. and Morris E. R., (2003) Cryogels of Xanthan. *Food Hydrocolloids* 17(4)495 -501.

11. A. Tobin, P. Giannouli, A. Agoub and E. R. Morris (2004). Creep compliance of pourable gels -new applications of an old technique. *Gums and Stabilizers for the Food Industry 12* (edited by Williams P.A. and Phillips G.O.) The Royal Society of Chemistry, 145-151.

12. Anie B. Boland, Katja Buhr, Persephoni Giannouli and Saskia M. Van Ruth (2004). Influence of gelatin, starch, pectin and artificial saliva on the release of 11 aroma compounds from model gel systems. *Food Chemistry*, 12 (2) 235-244.

13. Giannouli P., Richardson R. K. and Morris E. R. (2004). Effect of polymeric cosolutes on calcium pectinate gelation: Part 1 - Galactomannans in comparison with partially depolymerised starches. *Carbohydrate Polymers*, 55, (4),

343-355.

14. Giannouli P., Richardson R. K. and Morris E. R. (2004). Effect of polymeric cosolutes on calcium pectinate gelation: Part 2 - Dextrans and Inulin. *Carbohydrate Polymer*, 55, (4), 357-365
15. Giannouli P., Richardson R. K. and Morris E. R. (2004). Effect of polymeric co-solutes on calcium pectinate gelation: Part 3 - Gum Arabic and overview. *Carbohydrate Polymers*, 55, (4), 367-377.
16. J. P. Doyle, P. Giannouli, E. J. Martin, M. Brooks and E. R. Morris (2006). Effect of sugars, galactose content and chain length on freeze – thaw gelation of galactomannans. *Carbohydrated Polymers*, Volume 64, Issue 3, Pages 391-401.
17. A. A. Agoub, A. M. Smith, P. Giannouli, R. K. Richardson and E. R. Morris (2007). “Melt in mouth” gels from mixtures of Xanthan and Konjac Glucomannan under acidic conditions: a rheological and calorimetric study of the mechanism of synergistic gelation. *Carbohydrated Polymers*, Volume 69, Issue 4, Pages 713-724.
18. Agoub A. Agoub, Persephoni Giannouli, Edwin R. Morris (2009). Gelation of high methoxy pectin by acidification with d-glucono- δ -lactone (GDL) at room temperature. *Carbohydrate Polymers*, Volume 75, Issue 2, Pages 269-281.
19. A Tobin, P Giannouli, A Agoub, ER Morris (2009) Of Anold Technique *Gums and Stabilizers for the Food Industry* 12 p. 145
20. Jonathan P. Doyle, Persephoni Giannouli, Brian Rudolph, Edwin R. Morris (2010) Preparation, authentication, rheology and conformation of theta carrageenan. *Carbohydrate Polymers*, Volume 80, Issue 3, Pages 648-654.
21. E Botsoglou, P Vareltzis, P Giannouli, A Govaris (2012) Effect Of Modified Atmosphere Packaging On Halvas Farsalon Quality During Refrigerated Storage, *Italian Journal of Food Science* 24 (2), 173
22. A Spanou & P. Giannouli. (2013) Extend of Self1Life of Potato Round Slices with Edible Coating, Green Tea and Ascorbic Acid. *International Journal of Nutrition and Food Engineering* Vol:7, No:7, 2013 Vol:7 No:7, 133-137.
23. AC Karkanis, E Vellios, F Grigoriou, T Gkrimpizis, P Giannouli (2018) Evaluation of efficacy and compatibility of herbicides with fungicides in durum wheat (*Triticum durum* Desf.) under different environmental conditions: Effects on grain yield and gluten content. *Not Bot Horti Agrobo* 46 (2), 601-607.