

KYRIAKI ZINOVIADOU

2015	<p>Papandreopoulou, V., Tzoumaki, M., Zinoviadou, K.G., Adamidis, T. (2015). Use of edible coatings for the preservation of leek. <i>Fork to Farm: International Journal of Innovative Research and Practice</i>.</p> <p>Monopati, E., Efthimiadis, F., Papoti, V., Zinoviadou, K.G., Adamidis, T. (2015). Olive oil stability in the presence of different herbs. <i>Fork to Farm: International Journal of Innovative Research and Practice</i>.</p> <p>Zinoviadou K.G., Galanakis M.G., Brnčić M., Grimi N., Boussetta N., Mota M.J., Saraiva J., Tiwari B., Barba F.J. Application of ultrasound for liquid food processing: Implications on food safety, physiochemical and nutritional properties of liquid foods. <i>Food Research International</i>. Article in Press</p> <p>Zinoviadou, K.G., Koutsoumanis, K.P., Biliaderis, C.G. "Biopolymer based antimicrobial packaging systems: physical properties and function", In: <i>Bioactive packaging of foods</i>, Kontominas, M. (ed), DERtech Publications Inc. (accepted).</p>
2014	<p>Deng Q., Zinoviadou K.G., Galanakis M.G., Orlie V., Grimi N., Vorobiev E., Lebovka N., Barba F.J. "The effects of conventional and non-conventional processing on glucosinolates and its derived forms, isothiocyanates: Extraction, degradation, and applications", <i>Food Engineering Reviews</i>, 1–25.</p>
2012	<p>Zinoviadou, K.G., Scholten E., Moschakis T., Biliaderis C. G. (2012). "Properties of emulsions stabilised by Sodium Caseinate–Chitosan complexes", <i>International Dairy Journal</i>, 26(1), 94-101.</p> <p>Zinoviadou, K.G., Scholten E., Moschakis T., Biliaderis C. G. (2012). "Engineering interfacial properties by anionic surfactant-chitosan complexes to improve stability of oil-in-water emulsions", <i>Food and Function</i>, 3, 312–319.</p>
2011	<p>Zinoviadou, K.G., Moschakis, T., Kiosseoglou, V., Biliaderis, C.G. (2011). "Impact of emulsifier-polysaccharide interactions on the stability and rheology of stabilised oil-in-water emulsions", <i>Procedia Food Science</i>, 1, 57-61.</p> <p>Zinoviadou, K.G., Koutsoumanis, K.P., Biliaderis, C.G. (2011). "Biopolymer based films as carriers of antimicrobial agents". <i>Procedia Food Science</i>, 1, 190-196.</p>
2010	<p>Gialamas, H., Zinoviadou, K.G., Biliaderis, C.G & Koutsoumanis, K.P. (2010). "Development of a novel bioactive packaging based on the incorporation of <i>Lactobacillus sakei</i> into sodium-caseinate films for controlling <i>Listeria</i></p>

	<p>monocytogenes in foods”, <i>Food research International</i>, 43, 2402-2408.</p> <p>Zinoviadou, K. G., Koutsoumanis, K. P., & Biliaderis, C. G. (2010). “Physical and thermo-mechanical properties of whey protein isolate films containing antimicrobials, and their effect against spoilage flora of fresh beef”, <i>Food Hydrocolloids</i>, 24 (1), 49-59.</p>
2009	<p>Zinoviadou, K. G., Koutsoumanis, K. P., & Biliaderis, C. G. (2009). “Physico-chemical properties of whey protein isolate films containing oregano oil and their antimicrobial action against spoilage flora of fresh beef”, <i>Meat Science</i>, 82 (3), 338-345.</p>
2008	<p>Zinoviadou, K.G., Janssen, A.M., De Jongh, H.H.J. (2008). “Tribological properties of neutral polysaccharide solutions under simulated oral conditions”, <i>Journal of Food Science</i> 73, 88 – 94.</p>
2006	<p>Ganzevles, R.A. Zinoviadou, K. Van Vliet, T. Cohen Stuart, M.A. De Jongh, H.H.J. (2006). “Modulating surface rheology by electrostatic protein/polysaccharide interactions”. <i>Langmuir</i> 22, 10089 – 10096.</p>
Conferences	
2015	<p>Tsatas A., Kozarevska N., Adamidis T., Zinoviadou K. (2015). Use of edible bipolymer based antimicrobial coatings as a means to extent the shelf life of chicken meat. Meat and Meat Products. February 27, 28-March 1, Thessaloniki, Greece (oral presentation)</p>
2014	<p>Papandreopoulou, V., Tzoumaki, M., Zinoviadou, K.G., Adamidis, T. (2014). “Use of edible coatings for the preservation of leek”, <i>Global Trends in the Agro-food Sector. September 11-13</i>, Kalamata, Greece (oral presentation).</p> <p>Monopati, E., Efthimiadis, F., Papoti, V., Zinoviadou, K.G., Adamidis, T. (2014). “Olive oil stability in the presence of different herbs”, <i>Global Trends in the Agro-food Sector. September 11-13</i>, Kalamata, Greece (oral presentation).</p>
2013	<p>Kolovou, M.A., Vasileiadis, V., Gougouli, M., Zinoviadou, K., Biliaderis, C., Koutsoumanis, K., Moschakis, T. (2013). “Use of edible films from whey protein isolate against the growth of <i>Penicillium expansum</i> on growth media and yogurt products”, <i>Novel Methods for Integrated Exploitation of Residues from Processing Agricultural Products, November 19-20, Thessaloniki, Greece</i> (poster presentation)</p>
2012	<p>Zinoviadou, K.G., Scholten, E., Moschakis, T., Biliaderis, C.G. (2012). “Emulsions stabilised by molecular complexes exhibit increased physical stability”, <i>Food Colloids - Creation and breakdown of structure, April 16-18, Copenhagen, Denmark</i> (poster presentation).</p>

	<p>Moschakis, T., Tzoumaki, M.V., Zinoviadou, K.G., Scholten, E., Biliaderis, C.G. (2012). "Using chitosan and chitin nanocrystals to enhance the stability of emulsions under various stresses", <i>Structure design in emulsions and foams. October 15-16, Lunteren, the Netherlands</i> (oral presentation).</p>
2011	<p>Zinoviadou, K.G., Biliaderis, C.G., Moschakis, T. (2011). "Potential use of whey protein edible films in yoghurt and yoghurt-related products to overcome syneresis events", <i>IDF International Symposium on sheep goat and non-cow milk, May 16-18, Athens, Greece</i> (poster presentation).</p> <p>Zinoviadou, K.G., Dergiade, I.N., Gougouli, M., Koutsoumanis, K. P., Biliaderis, C.G., Moschakis, T. (2011). "Exploring the combinational effect of temperature and antimicrobial agents on the growth of <i>Penicillium expansum</i>", <i>IDF International Symposium on sheep goat and non-cow milk, May 16-18, Athens, Greece</i> (poster presentation).</p> <p>Zinoviadou, K.G., Koutsoumanis, K., Biliaderis, C.G. (2011). "Biopolymer-based films as carriers of antimicrobial agents", <i>ICEF2011, 11th International Congress on Engineering and Food, May 22-26, Athens, Greece</i> (oral presentation).</p> <p>Zinoviadou, K.G., Moschakis, T., Kiosseoglou, V., Biliaderis, C.G. (2011). "Impact of emulsifier-polysaccharide interactions on the stability and rheology of stabilised oil-in-water emulsions", <i>ICEF2011, 11th International Congress on Engineering and Food, May 22-26, Athens, Greece</i> (poster presentation).</p> <p>Zinoviadou, K.G., Scholten, E., Moschakis, T., Biliaderis, C.G. (2011). "Emulsions with molecular complexes at interfaces exhibit increased physical stability", <i>4th International Symposium, Delivery of Functionality in Complex Food Systems, Physically-Inspired Approaches from the Nanoscale to the Microscale, August 21-24, , Guelph, Ontario, Canada</i> (oral presentation).</p> <p>Zinoviadou, K.G., Scholten, E., Moschakis, T., Kiosseoglou, V., Biliaderis, C.G. (2011). "Emulsions Stabilised by Sodium Caseinate-Chitosan Complexes with Increased Stability over Environmental Stresses", <i>7th Nizo Dairy Conference, Flavour and texture; innovations in dairy. September 21-23, Papendal, the Netherlands</i> (poster presentation).</p>
2010	<p>Zinoviadou, K.G., Koutsoumanis, K.P., Biliaderis, C.G. (2010). "Prolonging the shelf life of beef muscle by applying edible film packaging technology", <i>3rd Pan – Hellenic of Interdisciplinary Society of Food Hygiene assurance, June 4-6, Thessaloniki, Greece</i> (oral presentation).</p>

	<p>Vassos, C., Konstantopoulou, E., Zinoviadou K.G., Moshakis, T., Biliaderis, C.G. (2010). "Mechanical and physicochemical properties of edible films of varying thickness", <i>3rd Pan – Hellenic of Interdisciplinary Society of Food Hygiene assurance, 4-6 June, Thessaloniki, Greece</i> (poster presentation).</p> <p>Vasiliadis, V., Kolovou, M., Zinoviadou K.G., Moshakis, T., Biliaderis, C.G. (2010). "Use of edible films to inhibit growth of <i>Penicillium expansum</i> both on growth media and yoghurt", <i>3rd Pan – Hellenic of Interdisciplinary Society of Food Hygiene assurance, June 4-6, Thessaloniki, Greece</i> (poster presentation).</p>
2009	<p>Zinoviadou, K.G., Koutsoumanis, K., Biliaderis C.G. (2009). "Physico-chemical properties of whey protein isolate films containing oregano oil and their antimicrobial action against spoilage flora of fresh beef", <i>Advancing beef safety through Research and Innovation – an International Conference organized by ProsafeBeef (European Commission Research Project - Food CT-2006-36241), March 25-26, Dublin, Ireland</i> (poster presentation).</p> <p>Zinoviadou, K.G., Koutsoumanis, K., Biliaderis C.G. (2009). "Mechanical properties of whey protein isolate films containing antimicrobials and their inhibitory action on spoilage flora of fresh beef", <i>1st International Conference on Sustainable Postharvest and Food Technologies INOPTER, April 21-26, Divcibare, Serbia</i> (poster presentation).</p> <p>Zinoviadou, K.G., Koutsoumanis, K.P., Biliaderis, C.G. (2009). "Physical properties of whey protein films acting as carriers of antimicrobial agents", <i>3rd International Symposium "Delivery of functionality in complex food systems – Physically-inspired approaches from nanoscale to microscale", Oct. 18-21, Wageningen, the Netherlands</i> (poster presentation).</p>
2008	<p>Zinoviadou, K.G., Kristo, E., Biliaderis, C.G., Koutsoumanis, K. (2008). "Mechanical properties of whey protein isolate-based films and their antimicrobial effect on beef's natural microflora", <i>1st Hellenic Conference on Packaging of Food and Beverages, March 17-18, Athens, Greece</i> (oral presentation).</p>