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Σπουδές

1980-1984: Πτυχίο Χημείας σχολής Θετικών Επιστημών, ΑΠΘ, Ελλάς
1984-1990: 1^ο Διδακτορικό από το τμήμα Χημείας, ΑΠΘ, Ελλάς
1990-1993: Ph.D. από το τμήμα Γεωπονίας του Παν/μίου Nottingham, UK

Ερευνητικά ενδιαφέροντα

1. Χημεία και φυσικοχημεία τροφίμων και συστατικών τους.
2. Αλληλεπιδράσεις νερού και συστατικών των τροφίμων.
3. Θερμική ανάλυση τροφίμων και υλικών συσκευασίας.
4. Μελέτη των φυσικοχημικών μεταβολών των τροφίμων
5. Μελέτη βιοαποικοδομήσιμων και εδώδιμων μεμβρανών ως υλικών συσκευασίας
6. Μελέτη αλληλεπιδράσεων υλικών συσκευασίας και τροφίμων.
7. Εφαρμογή συστημάτων ISO 9000 (διασφάλισης ποιότητας), ISO 14000 (περιβαλλοντικής διαχείρισης), HACCP στη βιομηχανία τροφίμων και ποτών
8. Δειγματοληψία τροφίμων & Νομοθεσία τροφίμων
9. Αυθεντικότητα τροφίμων
10. Μελέτη της ανακύκλωσης υλικών συσκευασίας τροφίμων
11. Έρευνα συμπεριφοράς καταναλωτή για τρόφιμα

Ξένες Γλώσσες

Αγγλική γλώσσα: Proficiency of Cambridge (1989), Proficiency of Oxford (1989), Cambridge First Certificate (1985) και International Lower Diploma (1980).
Γαλλική γλώσσα: Sorbonne III (Diplome Supérieur d' études Françaises) (1986), Sorbonne II (1985), Sorbonne I (1984) και Certificat de la Langue Française (1983).
Γερμανική γλώσσα: Zertifikat (1986).

Δημοσιευθείσες πρόσφατες εργασίες

Ι. Σε διεθνή αναγνωρισμένα περιοδικά με κριτές

1. Efstratiadis, M.M. and **Arvanitoyannis, I.S. 2000**. Application of HACCP analysis to production line of Greek ouzo and brandy: a case study. Food Control 11: 19-30.
2. **Arvanitoyannis, I.S.** and Mauropoulos, A.A. **2000**. Application of Hazard Analysis Critical Control Point (HACCP) system to kasseri/kefalotiri and anevato cheese production line. Food Control 11: 8-18.
3. Efstratiadis, M.M., Kapirti, A. and **Arvanitoyannis, I.S. 2000**. Implementation of ISO 9000 to the food industry: an overview. Int. J. Food Sci. Nutr. 51: 459-473.
4. Kallithraka, S., **Arvanitoyannis, I.S.** et al. **2001**. A new method for resveratrol determination in red wines; Implementation of chemometrics for Greek red wines classification according to geographic origin. Food Chem. 75: 355-363.
5. Kallithraka, S., **Arvanitoyannis, I.S.** et al. **2001**. Instrumental and sensory evaluation of Greek red and white wines; Implementation of Principal Component Analysis for classification according to geographic origin. Food Chem. 73: 501-514.
6. Khah, E.A. and **Arvanitoyannis, I.S. 2003**. Effect of fertilizers on Lettuce (*Lactuca sativa*) yield, physical and organoleptic properties. Adv. Hort.Sci. 17(1): 47-57.
7. Khah, E.A. and **Arvanitoyannis, I.S. 2003**. Seed production of bush snap beans (*phaseolus vulgaris* L.) in relation to the duration of irrigation at different level of fertilizer under ambient green house in Greece. Adv. Hort. Sci. 17(3): 149-152.

8. Krystallis, A., **Arvanitoyannis, I.S.** and Kapirti, A. **2003**. Investigating Greek Consumers' attitudes towards low-fat food products: a segmentation study. *Int. Food Sci. Nutr.* 54(3): 219-233.
9. **Arvanitoyannis, I.S.** & Khah, E.A. **2003**. Effect of storage on physicochemical and sensory quality criteria of two green beans (*Phaseolus vulgaris*) cultivars produced with different fertilizer regimes. *Appl. Biotec. Food Sci. Policy* 1(3): 175-188.
10. Khah, E.A. & **Arvanitoyannis, I.S.** **2004**. Effect of fertilizers on Lettuce (*Lastuca sativa*) yield, physical and organoleptic properties. *Food Agric.Env.* 1(3&4): 17-26.
11. **Arvanitoyannis, I.S.**, Krystallis, A., & Kapirti, A. **2004**. Health and Environmental Consciousness: Greek Consumers' Attitudes towards the Organic, HACCP and ISO14000 Certifications on Food. *J. Int. Food Agribus. Market* 15(1/2): 93-136.
12. **Arvanitoyannis, I.S.**, Krystallis, A. & P. Panagiotaki **2004**. An investigation of Greek consumers' preference for cultivated and wild-caught fish. *J. Int. Aquaculture* 12: 259-279.
13. **Arvanitoyannis, I.S.**, Khah, E. et al. **2005**. Effect of grafting and modified atmosphere packaging on eggplant quality parameters during storage. *Int. J. Food Sci. Technol.* 40(3): 311-32.
14. **Arvanitoyannis, I.S.** & Krystallis, A. **2005**. Consumers' beliefs, attitudes and intentions towards genetically modified foods, based on the 'perceived safety vs. benefits' perspective. *Int. J. Food Sci. and Technol.* 40(4): 343-360.
15. **Arvanitoyannis, I.S.**, Choreftaki, S. & Tserkezou, P. **2005**. An update of EU legislation (Directives and Regulations) on Food related issues (Safety, Hygiene, Packaging, Technology, GMOs, Additives, Radiation, Labelling); Presentation and Comments. *Int. J. Food Sci. and Technol.* 40(10): 1021-1112.
16. Krystallis, A., **Arvanitoyannis, I.S.** & Chryssochoides, G. **2006**. Is there a real difference between conventional and organic meat? Investigating consumers' attitudes towards both meat types as an indicator of organic meat's market potential. *J. Food Products Marketing* 12(2): 49-80.
17. Krystallis, A. & **Arvanitoyannis, I.S.** **2006**. Investigating the concept of meat quality from the consumers' perspective: The case of Greece. *Meat Science*, 72(1): 164-176.
18. **Arvanitoyannis, I.S.** & Krystallis, A. **2006**. An Empirical Examination of the Determinants of Honey Consumption in Romania. *Int. J. Food Sci. and Technol.* 41(10): 1164-1176.
19. **Arvanitoyannis, I.S.** & Savelides, S. **(2007)**. Application of Failure Mode & Effect Analysis (FMEA) and Cause & Effect Analysis and Pareto diagram in conjunction with HACCP to a chocolate producing industry: A case study of tentative GMO detection at pilot plant scale. *Int. J. Food Sci. and Technol.*(in press).
20. **Arvanitoyannis, I.S.** & Varzakas, T. **2007**. Application of Failure Mode & Effect Analysis (FMEA), Cause & Effect Analysis and Pareto diagram in conjunction with HACCP to a potato chips manufacturing plant. *Int. J. Food Sci. and Technol.*(in press).
21. Varzakas, T. & **Arvanitoyannis, I.S.** **2006**. A conjoint study of quantitative and semi-quantitative assessment of failure in a strudel manufacturing plant by means of FMEA and HACCP/Cause and Effect Diagram. *Int. J. Food Sci. and Technol.*(in press).
22. Varzakas, T. & **Arvanitoyannis, I.S.** **2007**. Implementation of HACCP and Failure Analysis (FMEA) in conjunction with cause and effect analysis and Pareto analysis in the corn curl manufacturing industry; a case study. *Critical Reviews in Food Science and Nutrition* 47(4): 363-387.
23. **Arvanitoyannis, I.S.**, Mavromatis, A. Rodiatis, A. & Goulas, C. **2007**. Physicochemical and sensory analysis of dry bean landraces in conjunction with multivariate analysis: An exploratory approach. *International Journal of Food Science and Technology* 42 (7): 819-826.

Review articles

24. Sandrou, D.K. and **Arvanitoyannis, I.** **2000**. Implementation of Hazard Analysis Critical Control Point (HACCP) to the cheese making industry. *Food Rev. Int.* 16(3), 327-369.
25. Bosnea, L., **Arvanitoyannis, I.** and Nakayama, A. **2000**. Potential of Recycling and Biodegradability for Food Packaging Waste Materials. *Current Trends in Polymer Science* 4: 89-115
26. Boudouropoulos, I. and **Arvanitoyannis I.** **2000**. Potential and Perspectives for application of Environmental Management System (EMS) and ISO 14000 to food industries. *Food Rev. Int.* 16(2): 177-237.

27. Sandrou, D.K. and **Arvanitoyannis, I. 2000.** Low-fat/calorie foods: Current state and perspectives. *Crit. Rev. Food Sci. Nutr.* 40(5), 427-447.
28. Kourtis, L.K. & **Arvanitoyannis, I.S. 2001.** Implementation of HACCP system to the Drink industry: I. Alcoholic beverages. *Food Reviews Int.* 17(1): 1-44.
29. Tzouros, N.E. and **Arvanitoyannis, I. 2001.** Implementation of Hazard Analysis Critical Control Point (HACCP) to the fish industry; a review. *Food Rev. Int.* 41(4), 287-319.
30. Kourtis, L.K. & **Arvanitoyannis, I.S. 2001.** Implementation of HACCP system to the Drink industry: II. Non-alcoholic beverages. *Food Reviews Int.* 17(4): 451-486.
31. **Arvanitoyannis, I.S.** and Bosnea, L. **2001.** Recycling of Polymeric Materials for Food Packaging: Current status and perspectives. *Food Reviews Int.* 17(3): 291-346.
32. Tzouros, N.E. and **Arvanitoyannis, I.S. 2001.** Agricultural produces: Synopsis of employed Quality Control methods for the authentication of foods for the classification of foods according to their variety of geographical origin *Crit. Rev. Food Sci. Nutr.* 41(4): 287-319.
33. Thassitou, P.K. and **Arvanitoyannis, I.S. 2002.** Bioremediation: A novel approach to food waste management. *Trends Food Sci. Technol.* 13(4): 225-238
34. **Arvanitoyannis, I.S.** and van Houwelingen-Koukaliaroglou, M. **2003.** Implementation of chemometrics for quality control and authentication of meat and meat products. *Crit. Rev. Food Sci. Nutr.* 43 (2): 173-218
35. **Arvanitoyannis, I.S. 2003.** Genetically engineered / modified organisms in foods. *Appl. Biotec. Food Sci. Policy* 1(1):3-12
36. **Arvanitoyannis, I.S.** and Bosnea, L. **2004.** Migration of substances from food packaging materials to foods. *Crit. Rev. Food Sci. Nutr.* 44(2): 63-76
37. Theocharopoulos, S.P., Mitsios, I.K. and **Arvanitoyannis, I.S. 2004.** Traceability of Environmental Soil Measurements. *Trends in Analytical Chemistry*, 23(3):237-251.
38. **Arvanitoyannis, I.S.** and Tzouros, N.E. **2005.** Implementation of Quality Control Methods in Conjunction with Chemometrics towards Authentication of Dairy Products. *Crit. Rev. Food Sci. Nutr.* 45(4): 231-249.
39. **Arvanitoyannis, I.S.** and van Houwelingen-Koukaliaroglou, M. **2005.** Functional foods and nutraceuticals. *Crit. Rev. Food Sci. Nutr.* 45(5): 385-404.
40. **Arvanitoyannis, I.S.** and Traikou, A. **2005.** Implementation of HACCP to bread and farine based industry. *Crit. Rev. Food Sci. Nutr.* 45(5): 327-370.
41. **Arvanitoyannis, I.S.**, Tsitsika, E. and Panagiotaki, P. **2005.** Multivariate analysis in conjunction with quality control methods towards fish authenticity. *Int. J. Food Sci. Technol.* 40(3): 237-263.
42. **Arvanitoyannis, I.S.**, Chalhoub, C., Gotsiou, P., Lydakis-Simantiris, N. and Kefalas, P. **2005.** Novel Quality Control Methods in Conjunction with Chemometrics (Multivariate Analysis) for Detecting Honey Authenticity. *Crit. Rev. Food Sci. Nutr.* 45(3): 193-203.
43. **Arvanitoyannis, I.S.**, Chroreftaki, S. and Tserkezou, P. **2005.** An update of EU legislation (Directives and Regulations) on food related issues (Safety, Hygiene, Packaging, Technology, Additives, GMOs, Radiation, Labelling. *Int J. Food Sci. Technol.* 40(10): 1021-1112
44. **Arvanitoyannis, I.S.** and Giakoundis, A. **2006.** Current strategies for dairy waste management. *Crit. Rev. Food Sci. Nutr.* 46(5): 379-390.
45. **Arvanitoyannis, I.S.**, Ladas, D. and Mavromatis, A. **2006.** Current and potential uses of treated wine waste. *Int. J. Food Sci. and Technol.* 41(5): 475-487.
46. **Arvanitoyannis, I.S.**, Ladas, D. and Mavromatis, A. **2006.** Wine waste treatment methodology. *Int. J. Food Sci. and Technol.* 41(10): 1117-1151.
47. **Arvanitoyannis, I.S.** and Vlachos, A. **2007.** Olive oil Authenticity; Quality control methods in conjunction with multivariate analysis (chemometrics). *Critical Reviews in Food Science and Nutrition* 47(5): 441-498.
48. **Arvanitoyannis, I.S.** and Kassaveti, K. **2007.** Current and potential uses of thermally treated olive oil waste. *Int. J. Food Sci. and Technol.* 42(7): 852-867.
49. **Arvanitoyannis, I.S.** and Kassaveti, K. **2007.** Current and potential uses of treated (bioremediation, anaerobic digestion) olive oil waste. *Critical Reviews in Food Science and Nutrition* 47(3): 187-229.
50. **Arvanitoyannis, I.S.** and Kassaveti, K. **2007.** Current and potential uses of composted olive oil waste. *Int. J. Food Sci. and Technol.* 42(3): 281-295.
51. Varzakas, T. and **Arvanitoyannis, I.S. 2006.** The politics and science behind GMO acceptance. *Critical Reviews in Food Science and Nutrition* 47(4): 335-361.

52. **Arvanitoyannis, I.S.** and Vaitsi, O. **2006**. Tomato Authenticity; A review of Quality Control Methods in conjunction with Multivariate Analysis (Chemometrics). Critical Reviews in Food Science and Nutrition (in press).

II. Δημοσιεύσεις σε βιβλία (κεφάλαια μετά από πρόσκληση)

53. **Arvanitoyannis, I.** and Gorris, L.G.M. **1999**. "Edible and biodegradable polymeric materials for food packaging or coating" in Process optimization and minimal processing of foods. Ed. F. Oliveira, CRC Press, USA, pp.357-371.
54. **Arvanitoyannis, I.** **2002**. "Formation and properties of Collagen and Gelatin Films and Coatings" in Protein-based Films and Coatings. Ed. A. Gennadios, Technomic, Lancaster, USA pp. 275-304.
55. **Arvanitoyannis, I.** **2003**. "Wine authentication" in Food Authentication and Traceability. Ed. M. Lees, Woodhead CRC, UK. pp. 426-456.
56. **Arvanitoyannis, I.S.** **2005**. "Biodegradable edible films and coatings based on protein resources: Physical Properties and Applications in food quality management" in Handbook of Biodegradable Polymeric Materials and Their Applications, American Publishers, 1st Volume New York, Chapter 6, 40pp.
57. **Arvanitoyannis, I.S.** **2005**. «Multivariate techniques with quality assurance methods towards ensuring authentication of foods of animal origin» in Handbook of Food Modelling, CRC Press, New York 55pp.
58. **Arvanitoyannis, I.S.** & Demetriadou, M. **2005**. "Bioremediation of Olive Oil Industry Waste" in Crops, Growth, Quality and Biotechnology, Editor: Ramdane Dris, WFL Publisher Science & Technology, Helsinki, pp.109-121.
59. **Arvanitoyannis, I.S.** **2006**. "Genetically modified plants; Methods and current legislation" in Microbial Biotechnology - Transgenic Plants. Science Publishers, Ed. R. Ray. New Hampshire USA
60. Exadactylos, A. & **Arvanitoyannis, I.S.** **2006**. "Aquaculture Biotechnology For Enhanced Fish Production For Human Consumption" in Microbial Biotechnology - Transgenic Plants. Ed. R. Ray, Science Publishers, New Hampshire USA
61. **Arvanitoyannis, I.S.** & Mavromatis, A. **2006**. "Transgenic Horticultural Plants and EU, US related regulations" in "Transgenic horticultural plants: Prospects and Controversies Volume II, Editor R. Ray, Science Publishers, New Hampshire USA
62. **Arvanitoyannis, I.S.** & Varzakas, T. **2006**. "Plant Genetic Engineering" in "Transgenic horticultural plants: Prospects and Controversies Volume II, Editor R. Ray, Science Publishers, New Hampshire USA
63. **Arvanitoyannis, I.S.** **2006**. "Fish Authenticity" in Food Authenticity, Editor C. Smith, Blackwell, Oxford U.K. (in press).
64. **Arvanitoyannis, I.S.** **2006**. "Meat Authenticity" in Food Authenticity, Editor C. Smith, Blackwell, Oxford U.K. (in press).
65. **Arvanitoyannis, I.S.** & Vlachos, A. **2006**. "Olive oil Authenticity" in Food Authenticity Editor C. Smith, Blackwell, Oxford U.K. (in press).

IIa. Presentations in Conferences published in books

138. Nakayama, A., Kawasaki, N., **Arvanitoyannis, I.** and Yamamoto, N. **1993**. Biodegradability of Poly (L/DL-Lactide-co-DL-γ-Methyl-δ-valerolactone). Proceedings of the 3rd International Workshop on Biodegradable Polymers (Osaka, Japan). Editors Y. Doi & K. Fukuda, Elsevier, pp. 557-561.
139. **Arvanitoyannis, I.**, Nikolaou, E. and Yamamoto, N. **1993**. Novel biodegradable copolyamides based on adipic acid, 1,6 hexane diamine, α-aminoacids: Synthesis and study of properties. Part 1. Proceedings of the 3rd International Workshop on Biodegradable Polymers (Osaka, Japan) Editors Y. Doi & K. Fukuda, Elsevier, pp. 562-569.

III. Βιβλία

1.	I.S. Arvanitoyannis , M. Efstratiadis & I. Boudouropoulos. ISO 9000 and ISO 14000: Implementation of Quality Control and Environmental Management System to the Food and Drinks Industries. University Studio Press, Thessaloniki, 2000, pp.234 (in Greek).
2.	I.S. Arvanitoyannis , D. Sandrou & L. Kourtis. Food Safety, Implementation of HACCP to the Food and Drinks Industries. University Studio Press, Thessaloniki, 2001, pp.461 (in Greek).
3.	I.S. Arvanitoyannis & L. Bosnea. Food Technology and Food Packaging. University Studio Press, Thessaloniki, 2001, pp.384 (in Greek).
4.	I.S. Arvanitoyannis & L. Kourtis. ISO 9000:2000-TQM, Implementation of the new quality assurance standard to the food and drinks industry, Stamoulis S.A., Athens (Greece) 2002, pp. 335 (in Greek).
5.	I.S. Arvanitoyannis & N. Tzouros. A HACCP implementation guide at domestic level. Stamoulis S.A., Athens (Greece) 2004, pp. 325 (in Greek).
6.	I.S. Arvanitoyannis & N. Tzouros. ISO 22000; Presentation and Interpretation of the new standard for food safety with Traceability and FMEA. Stamoulis S.A., Athens (Greece) 2006, pp. 400 (in Greek).
7.	I.S. Arvanitoyannis & E. Hadjicostas. Food Quality and Safety Guide for the Food and Drinks industry, MAICH Chania, 2001, pp.360 (in English).
8.	T. Varzakas & I.S. Arvanitoyannis . GMOs: Legislation, Production, Detection, Biosafety and Bioethics. Publisher Embryon, Athens 2006, pp.626 (in Greek)
9.	I.S. Arvanitoyannis . Waste management for the Food Industries. Elsevier, The Netherlands (10 th Oct. 2007) pp.1250 (in English)
10.	I.S. Arvanitoyannis . ISO 22000-HACCP Case Studies 1: Meat, Fish, Poultry, Dairy products and Catering. Blackwell, Oxford 2007 pp.650 (in English).
11.	I.S. Arvanitoyannis . ISO 22000-HACCP Case Studies 2: Cereals, Fruits, Vegetables and Processed Agricultural Produces. Blackwell, Oxford 2007 pp.650 (in English).
12.	I.S. Arvanitoyannis . ISO 9000:2000 & ISO 22000-HACCP. Hellenic Open University, Patra, Hellas 2007, pp.250 (in Greek).

Μέλος της διεθνούς επιτροπής στα ακόλουθα περιοδικά (editorial board)

International Journal of Food Science and Technology, Carbohydrate Polymers, Critical Reviews in Food Science and Nutrition, Food Reviews International.

Κριτής στα ακόλουθα περιοδικά

International Journal of Food Science and Technology, Journal of the Sciences of Food and Agriculture, Journal of Agricultural and Food Chemistry, Food Research International, Trends in Polymer Science, Carbohydrate Polymers, Critical Reviews in Food Science and Nutrition, Journal of Food Biochemistry, Journal of Food Preservation, Journal of Applied Polymer Science, Food Reviews International, Journal of Food Engineering, Biological macromolecules, Journal of Polymer Physics

Κριτής για βιβλία

Για τα περιοδικά Journal of the Sciences of Food and Agriculture (1 βιβλίο) and International Journal of Food Science and Technology (27 βιβλία)

Διεθνής Αναγνώριση

Περισσότερες από 1400 ετεροαναφορές

Ερευνητικά Προγράμματα

1. Degradation studies of novel polymers after their exposure to UV radiation and LASER, 1989 (Ciba-Geigy, SUISSE)
2. Glass transition (Tg) studies of food products and Tg effect on storage temperature, ACTIF I, MAFF & consortium of industries, 1989-1992 (ENGLAND)
3. Design of polymer matrices for dyes and study of their properties, 1991-93 (Pigments Ltd., ENGLAND)
4. MM & F - Molecular Mobility in Foods, Shared Cost European Grant, ERBF AIRCT 961085, 1996-1998 (European Union).