

KOPSAHELIS NIKOLAOS

Chemist, Department of Chemistry, University of Patras, Greece

MSc «Food Biotechnology », University of Ulster, U.K.

PhD Department of Chemistry, University of Patras, Greece.

ASSOCIATE PROFESSOR

Food Chemistry and Industrial Fermentations

Department of Food Science and Technology, Ionian University, Greece

CURRICULUM VITAE

April 2024

Argostoli

1 Short description

Nikolaos Kopsahelis serves as an **Associate Professor** (appointed on November 2017) in the field of **Food Chemistry & Industrial Fermentations** at the Department of Food Science and Technology, Ionian University (Kefalonia, Greece). Since 09/2021, he is elected **Head of the Department**, and he is also a member of numerous committees related to the governance and the quality assurance of the Ionian University. His research interests focus on fermentation technology, food (including agricultural by-products and waste) chemistry and analysis, biotechnological valorization of renewable resources, but also on the development of novel biorefineries/fractionation processes for the production of high added value functional products within the context of circular bio-economy, towards the establishment of sustainable food systems. He demonstrates prominent experience in the field as he has participated in more than **25 research projects**, whereas in **5** of them he acted as the **scientific coordinator**, entailing a **total incoming budget of more than €2.000.000**. The **Laboratory** of Food Chemistry and Industrial Fermentations **was originated by Dr Kopsahelis on October 2018**, and contains state-of-the-art laboratory equipment (including supercritical CO₂ extraction equipment and electrospinning among others) with a floor space of ~100 m². Up to date, Dr Kopsahelis is supervising 3 PhD candidates, 3 Post-Doctoral Research Associates and 3 early-stage researchers, that constitute the research group of the Laboratory of Food Chemistry and Industrial Fermentations, at the Department of Food Science and Technology. As an Associate Professor, he has supervised 6 Post-Doctoral Research Associates, 3 PhD students and >40 undergraduate students. He has published **>79 papers** in international peer-reviewed journals (average **impact factor >7**), **5 book chapters**, **2 patents** and has **>90** participations in international and national conference proceedings. His research work has been recognized internationally, receiving **>6460 citations** (h-index 37).

PERSONAL INFORMATION	
SURNAME	KOPSAHELIS
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CURRENT POSITION(S)	
Nov 2017 - present	Associate Professor in Food Chemistry and Industrial Fermentations Department of Food Science and Technology, Ionian University, Greece

PREVIOUS POSITION(S)

2015-2017	Post-Doc researcher Department of Food Technology, Technological Educational Institute of the Ionian Islands, Greece
2011-2017	Post-Doc researcher Department of Food Science and Human Nutrition, Agricultural University of Athens, Greece
2004 -2009	Research Associate Department of Chemistry, University of Patras, Greece

EDUCATION

2004-2009	PhD , Department of Chemistry, University of Patras, Greece.
2003-2004	Msc , in "Food Biotechnology", School of Biomedical Science, University of Ulster, U.K.
1998-2003	Diploma , Department of Chemistry, University of Patras, Greece.

PUBLICATIONS IN PEER REVIEWED SCIENTIFIC JOURNALS

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| 2007 | 1. Kopsahelis, N. , Agouridis, N., Bekatorou, A., Kanellaki, M. (2007). Comparative study of spent grains and delignified spent grains as yeast supports for alcohol production from molasses. <i>Bioresource Technology</i> , 98 (7), 1440-1447. |
| 2007 | 2. Kopsahelis, N. , Kanellaki, M., Bekatorou, A. (2007). Low temperature brewing using cells immobilized on brewer's spent grains. <i>Food Chemistry</i> , 104 (2), 480-488. |
| 2007 | 3. Kopsahelis, N. , Panas, P., Kourkoutas, Y., Koutinas, A.A. (2007). Evaluation of thermally-dried immobilized cells of <i>Lactobacillus delbrueckii</i> subsp. <i>bulgaricus</i> on apple pieces as a potent starter culture. <i>Journal of Agricultural and Food Chemistry</i> , 55 (24), 9829-9836. |
| 2008 | 4. Agouridis, N., Kopsahelis, N. , Plessas, S., Koutinas, A.A., Kanellaki M. (2008). <i>Oenococcus oeni</i> cells Immobilized on Delignified Cellulosic Material for Malolactic Fermentation of Wine. <i>Bioresource Technology</i> , 99 (18), 9017-9020. |
| 2009 | 5. Koutinas, A.A., Papapostolou, H., Dimitrellou, D., Kopsahelis, N. , Katechaki E., Bekatorou, A., Bosnea, L.A. (2009). Whey valorisation: A complete and novel technology development for dairy industry starter culture production. <i>Bioresource Technology</i> , 100 (15), 3734-3739. |
| 2009 | 6. Kopsahelis, N. , Nisiotou, A., Kourkoutas, Y., Panas, P., Nychas, G.J.-E., Kanellaki, M. (2009). Molecular characterization and molasses fermentation performance of a wild yeast strain operating in an extremely wide temperature range. <i>Bioresource Technology</i> , 100 (20), 4854-4862. |

- 2010 7. Koutinas, A.A., Bekatorou, A., Katechaki, E., Dimitrellou, D., **Kopsahelis, N.**, Papapostolou, H., Panas, P., Sideris, K., Kallis, M., Bosnea, L.A., Koliopoulos, D., Sotiropoulos, P., Panteli, A., Kourkoutas, Y., Kanellaki, M., Soupioni, M. (2010). Scale-up of Thermally Dried Kefir Production as Starter Culture for Hard-Type Cheese Making: An Economic Evaluation. *Applied Biochemistry and Biotechnology*, 160 (6), 1734–1743.
- 2011 8. Golfinopoulos, A., **Kopsahelis, N.**, Tsaousi, K., Koutinas, A.A., Soupioni, M. (2011). Research perspectives and role of lactose uptake rate revealed by its study using ¹⁴C-labelled lactose in whey fermentation. *Bioresource Technology*, 102, 4204-4209.
- 2012 9. **Kopsahelis, N. (corresponding author)**, Bosnea, L., Kanellaki, M., Koutinas, A.A. (2012). Volatiles formation from grape must fermentation using a cryophilic and thermotolerant yeast. *Applied Biochemistry and Biotechnology*, 167 (5), 1183-1198.
- 2012 10. Golfinopoulos, A., Soupioni, M., **Kopsahelis, N.**, Tsaousi, K., Koutinas, A.A. (2012). Lactose uptake rate measurements by ¹⁴C-labelled lactose reveals promotional activity of porous cellulose in whey fermentation by kefir yeast. *Food Chemistry*, 134 (4), 1973-1981.
- 2012 11. **Kopsahelis, N.**, Bosnea, L., Bekatorou, M., Tzia, C., Kanellaki, M. (2012). Alcohol production from sterilized and non-sterilized molasses by *Saccharomyces cerevisiae* immobilized on brewer's spent grains in two types of continuous bioreactor systems. *Biomass and Bioenergy*, 45, 87-94.
- 2013 12. García, I.L., López, J.A., Dorado, M.P., **Kopsahelis, N.**, Alexandri, M., Papanikolaou, S., Villar, M.A., Koutinas, A.A. (2013). Evaluation of by-products from the biodiesel industry as fermentation feedstock for poly(3-hydroxybutyrate-co-3-hydroxyvalerate) production by *Cupriavidus necator*. *Bioresource Technology*, 130, 16–22.
- 2013 13. Lin, C.S.K., Pfaltzgraff, L.A., Herrero-Davila, L., Mubofu, E.B., Abderrahim, S., Clark, J.H., Koutinas, A., **Kopsahelis, N.**, Stamatelatou, K., Dickson, F., Thankappan, S., Mohamed, Z., Brocklesby, R., Luque, R.

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- 2013** 14. Koutinas, A.A., Garcia, I.L., **Kopsahelis, N.**, Papanikolaou, S., Webb, C., Villar, M.A., López, J.A. (2013). Production of fermentation feedstock from *Jerusalem artichoke* tubers and its potential for polyhydroxybutyrate synthesis. *Waste and Biomass Valorization*, 4(2), 359-370.
- 2013** 15. Kachrimanidou, V., **Kopsahelis, N.**, Chatzifragkou, A., Papanikolaou, S., Yanniotis, S., Kookos, I., Koutinas, A.A. (2013). Utilisation of by-products from sunflower-based biodiesel production processes for the production of fermentation feedstock. *Waste and Biomass Valorization*, 4 (3), 529-537.
- 2014** 16. Koutinas, A.A., Chatzifragkou, A., **Kopsahelis, N.**, Papanikolaou, S., Kookos, I.K. (2014). Design and techno-economic evaluation of microbial oil production as a renewable resource for biodiesel and oleochemical production. *Fuel*, 116, 566-577.
- 2014** 17. Chatzifragkou, A., Papanikolaou, S., **Kopsahelis, N.**, Kachrimanidou, V., Dorado, M.P., Koutinas, A.A. (2014). Biorefinery development through utilization of biodiesel industry by-products as sole fermentation feedstock for 1,3-propanediol production. *Bioresource Technology*, 159, 167-175.
- 2014** 18. Koutinas, A.A., Vlysidis, A., Pleissner, D., **Kopsahelis, N.**, Garcia, I.L., Kookos, I.K., Papanikolaou, S., Kwan, T.H., Lin, C.S.K. (2014). Valorization of industrial waste and by-product streams via fermentation for the production of chemicals and biopolymers. *Chemical Society Reviews*, 43(8), 2587-2627.
- 2014** 19. Lin, C.S.K., Koutinas, A.A., Stamatelatou, K., Mubofu, E.B., Matharu, A.S., **Kopsahelis, N.**, Pfaltzgraff, L.A., Clark, J.H., Papanikolaou, S., Kwan, T.H., Luque, R. (2014). Current and future trends in food waste valorization for the production of chemicals, materials and fuels: a global perspective. *Biofuels, Bioproducts and Biorefining*, 8(5), 686-715.

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- 2016 32. Dimou, C., Vlysidis, A., **Kopsahelis, N.**, Papanikolaou, S., Koutinas, A.A., Kookos, I.K. (2016). Techno-economic evaluation of wine lees refining for the production of value-added products. *Biochemical Engineering Journal*, 116, 157-165.
- 2017 33. Tchakouteu, S.S., **Kopsahelis, N.**, Chatzifragkou, A., Kalantzi, O., Stoforos, N.G., Koutinas, A.A., Aggelis, G., Papanikolaou, S. (2017). *Rhodosporidium toruloides* cultivated in NaCl-enriched glucose-based media: Adaptation dynamics and lipid production. *Engineering in Life Sciences*, 17, 237-248.

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- 2017 36. Panagopoulou, E., Evageliou, V., **Kopsahelis, N.**, Ladakis, D., Koutinas, A., Mandala, I. (2017). Stability of double emulsions with PGPR, bacterial cellulose and whey protein isolate. *Colloids and Surfaces A: Physicochemical and Engineering Aspects*, 522, 445-452.
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- 2017 38. Ganatsios, V., Koutinas, A.A., Bekatorou, A., Panagopoulos, V., Banat, I.M., Terpou, A., **Kopsahelis, N.** (2017). Porous cellulose as promoter of oil production by the oleaginous yeast *Lipomyces starkeyi* using mixed agroindustrial wastes. *Bioresource Technology*, 244, 629-634.
- 2017 39. Papadaki, A., Mallouchos, A., Efthymiou, M.N., Gardeli, C., **Kopsahelis, N.**, Aguiéiras, E.C.G., Freire, D.M.G., Papanikolaou, S., Koutinas, A.A. (2017). Production of wax esters via microbial oil synthesis from food industry waste and by-product streams. *Bioresource Technology*, 245, 274-282.
- 2018 40. **Kopsahelis, N. (corresponding author)**, Dimou, C., Papadaki, A., Xenopoulos, E., Kyraleou, M., Kallithraka, S., Kotseridis, Y., Papanikolaou, S., Koutinas, A.A. (2018). Refining of wine lees and cheese whey for the production of microbial oil, polyphenol-rich extracts and value-added co-products. *Journal of Chemical Technology and Biotechnology*, 93, 257-268.
- 2018 41. Liakou, V., Pateraki, C., Palaiogeorgou, A.M., **Kopsahelis, N.**, Machado

- de Castro, A., Freire, D.M.G., Nychas, G-J.E., Papanikolaou, S., Koutinas, A. (2018). Valorisation of fruit and vegetable waste from open markets for the production of 2,3 butanediol. *Food and Byproducts Processing*, 108, 27-36
- 2018 42. Papadaki, A., Papapostolou, H., Alexandri, M., **Kopsahelis, N.**, Papanikolaou, S., Machado de Castro, A., Freire, D.M.G., Koutinas, A.A. (2018). Fumaric acid production using renewable resources from biodiesel and sugarcane production processes. *Environmental Science and Pollution Research*, 25(36), 35960-35970.
- 2019 43. Terpou, A., Papadaki, A., Bosnea, L., Kanellaki, M., **Kopsahelis, N.** (2019). Novel frozen yogurt production fortified with sea buckthorn berries and probiotics. *LWT-Food Science & Technology*, 105, 242-249.
- 2019 44. Papadaki, A., Cipolatti, E.P., Aguiéiras, E.C.G., Pinto, M.C.C., **Kopsahelis, N.**, Freire, D.M.G., Mandala, I., Koutinas, A.A. (2019). Development of microbial oil wax-based oleogel with potential applications in food formulations. *Food and Bioprocess Technology*, 12, 899-909.
- 2019 45. Kallis, M., Sideris, K., **Kopsahelis, N.**, Bosnea, L., Kourkoutas, Y., Terpou, A., Kanellaki, M. (2019). *Pistacia terebinthus* resin as yeast immobilization support for alcoholic fermentation. *Foods*, 8, 127
- 2019 46. Terpou, A., Papadaki, A., Lappa, I.K., Kachrimanidou, V., Bosnea, L.A., **Kopsahelis, N. (corresponding author)** (2019). Probiotics in food systems: Significance and emerging strategies towards improved viability and delivery of enhanced beneficial value. *Nutrients*, 11(7), 1591
- 2019 47. Tsakona, S., Papadaki, A., **Kopsahelis, N.**, Kachrimanidou, V., Papanikolaou, S., Koutinas, A.A. (2019). Development of a circular oriented bioprocess for microbial oil production using diversified mixed confectionery side-streams, *Foods*, 8, 300
- 2019 48. Papadaki, A., **Kopsahelis, N.**, Mallouchos, A., Mandala, I., Koutinas, A.A. (2019). Bioprocess development for the production of novel oleogels from soybean and microbial oils. *Food Research International*,

- 126, 108684
- 2019** 49.Lappa, I.K., Papadaki, A., Kachrimanidou, V., Terpou, A., Koulougliotis, D., Eriotou, E., **Kopsahelis, N. (corresponding author)** (2019). Cheese whey processing: integrated biorefinery concepts and emerging food applications. *Foods*, 8(8), 347
- 2019** 50.**Kopsahelis, N.,** Kachrimanidou, V. (**corresponding author**) (2019). Editorial: Advances in Food and Byproducts Processing towards a Sustainable Bioeconomy. *Foods*, 8, 425.
- 2020** 51.Papadaki, A., **Kopsahelis, N.,** Freire, D.M.G., Mandala, I., Koutinas, A.A. (2020). Olive oil oleogel formulation using wax esters derived from soybean fatty acid distillate. *Biomolecules*, 10(1), 106
- 2020** 52.Schoina, V., Terpou, A., Papadaki, A., Bosnea, L., **Kopsahelis, N.,** Kanellaki, M. (2020). Enhanced aromatic profile and functionality of cheese whey beverages by incorporation of probiotic cells immobilized on pistacia terebinthus resin. *Foods*, 9(1), 13.
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- 2020** 54.Lappa, I.K., Kachrimanidou, V., Pateraki, C., Koulougliotis, D., Eriotou, E., **Kopsahelis, N. (corresponding author)** (2020). Indigenous yeasts: Emerging Trends and challenges in winemaking. *Current Opinion in Food Science*, 32, 133-143.
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- 2022 60.Kachrimanidou, V., Papadaki, A., Lappa, I., Papastergiou, S., Kleisiari, D., **Kopsahelis, N (corresponding author)** (2022). Biosurfactant Production from Lactobacilli: an Insight on the Interpretation of Prevailing Assessment Methods. *Applied Biochemistry and Biotechnology*, 194(2) 882-900. DOI: 10.1007/s12010-021-03686-7
- 2022 61.Papadaki, A., Manikas, A.C., Papazoglou, E., Kachrimanidou, V., Lappa, I., Galiotis, C., Mandala, I., **Kopsahelis, N. (corresponding author)** (2022). Whey protein films reinforced with bacterial cellulose nanowhiskers: improving edible film properties via a circular economy approach. *Food Chemistry*, 385, 132604.
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- 2020 55. Lappa, I.K., Stamatiou, A., Sereti, F., Papadaki, A., Kachrimanidou, V., Eriotou, E., **Kopsahelis, N.** (2020). Expanding the valorization routes of cheese whey: Lactose hydrolysis using *A. awamori*-derived β -galactosidase for the subsequent production of bacterial cellulose. *1st International Electronic Conference on Catalysis Sciences*, 10-30 November, Online e-conference
- 2020 56. Papadaki, A., Vorokliniotis, K., Kachrimanidou, V., Lappa, I., Eriotou, E., **Kopsahelis, N.** (2020). Valorization of spent coffee grounds oil for oleogels production using candellila wax as oleogelator. *10th International Colloids Conference*, 6-19 December, Online e-conference
- 2020 57. Papazoglou, E., Papadaki, A., Kachrimanidou, V., Lappa, I., Eriotou, E., **Kopsahelis, N.** (2020). Improved water vapor barrier and mechanical properties of whey protein films through the addition of bacterial cellulose. *10th International Colloids Conference*, 6-19 December, Online e-conference.
- 2020 58. Kachrimanidou, V., Papadaki, A., Lappa, I., Eriotou, E., **Kopsahelis, N.** (2020). Assesment of several screening methods and culture conditions for the production of biosurfactants using *Lactobacillus* strains. *International Conference on Biobased Surfactants*, 15-16 December, Virtual e-conference.
- 2021 59. Alimpoumpa, D., Kachrimanidou, V., Papadaki, A., Lappa, I.K., Eriotou, E., **Kopsahelis, N.** (2021). Evaluation of diversified bioprocessing schemes for biosurfactants production from *Lactobacillus* strains using cheese whey. *8th International Conference on Sustainable Solid Waste Management*, 23-26 June, Thessaloniki, Greece, Online e-conference.
- 2021 60. Sereti, F., Papadaki, A., Kachrimanidou, V., Lappa, I., **Kopsahelis, N.** (2021). Evaluation of carotenoids and lipids production by two isolated

- Rhodosporidium kratochvilovae* strains using galactose-based media. *8th International Conference on Sustainable Solid Waste Management*, 23-26 June, Thessaloniki, Greece, Online e-conference.
- 2021 61. Theodosi-Kapsampeli, A.-M., Papadaki, A., Triantafyllou, M., Lappa, I., Magdalinou, E., Kachrimanidou, V., Gonou-Zagou, Z., **Kopsahelis, N.** (2021). Cheese whey valorization by *Trametes versicolor* through submerged cultivation. *8th International Conference on Sustainable Solid Waste Management*, 23-26 June, Thessaloniki, Greece, Online e-conference.
- 2021 62. Tzora, P., Papadaki, A., Kachrimanidou, V., Lappa, I., Eriotou, E., **Kopsahelis, N.** (2021). Circular valorization of cheese whey and spent coffee grounds for the development of edible films. *8th International Conference on Sustainable Solid Waste Management*, 23-26 June, Thessaloniki, Greece, Online e-conference.
- 2021 63. Papadaki, A., Vorokliniotis, K., Kachrimanidou, V., Lappa, I., Eriotou, E., **Kopsahelis, N.** (2021). Enzymatic production of wax esters from spent coffee grounds' oil and evaluation of their oleogelation properties. *3rd International Conference on Engineering Future Food*, 23-26 May, Naples, Italy, Online e-conference.
- 2022 64. Papadaki, A., Lekka, A., Gianaki, M., Lappa, I.K., Kachrimanidou, V., Eriotou, E., **Kopsahelis, N.** (2022). Whey protein edible films grafted with bacterial nanocellulose and essential oil: Characterization and application on cheese products. *9th International Conference on Sustainable Solid Waste Management*, 15-18 June, Corfu, Greece.
- 2022 65. Sereti, F., Papadaki, A., Eriotou, E., **Kopsahelis, N.** (2022). Sustainable carotenoid synthesis from cheese whey: evaluation of key fermentation parameters and carotenoid prole using two novel *Rhodosporidium kratochvilovae* strains. *9th International Conference on Sustainable Solid Waste Management*, 15-18 June, Corfu, Greece.
- 2022 66. Kachrimanidou, V., Alimpoumpa, D., Trantou, E., Topalidou, P., Alexandri, M., Papadaki, A., **Kopsahelis, N.** (2022). Implementation of novel lactobacilli isolates from diversified sources for biosurfactants

- production. *ALEXANDROUPOLI 2022 41st International Congress of the Society for Microbial Ecology in Health and Disease*, 14-16 June, Alexandroupolis, Greece.
- 2022** 67. Lappa, I., Albani, N., Natsia, A., Alimpoumpa, D., Papadaki, A., **Kopsahelis, N.** (2022). Putative probiotic features of wild-type LAB isolated from Feta-type cheese of Kefalonia island. *ALEXANDROUPOLI 2022 41st International Congress of the Society for Microbial Ecology in Health and Disease*, 14-16 June, Alexandroupolis, Greece
- 2022** 68. Natsia, A., Papadaki, A., **Kopsahelis, N.** (2022). Hempseed Biorefinery: A Perspective towards the Development of Food Products in the Bioeconomy Era. *30th International Conference of FFC, Mediterranean Diet, Functional Foods and Bioactive Compounds: Science and Practice*, 23-25 September, Myrina, Lemnos, Greece.
- 2022** 69. Lappa, I.K., Alimpoumpa, D., Natsia, A., Papadaki, A., **Kopsahelis, N.** (2022). Profiling of wild- type LAB isolated from Feta- type cheese of Kefalonia island as candidate probiotic starters. *30th International Conference of FFC, Mediterranean Diet, Functional Foods and Bioactive Compounds: Science and Practice*, 23-25 September, Myrina, Lemnos, Greece.
- 2022** 70. Kachrimanidou, V., Alimpoumpa, D., Alexandri, M., Papadaki, A., **Kopsahelis, N.** (2022). Biosurfactant production using GRAS lactobacilli: Process optimization and food product development. *30th International Conference of FFC, Mediterranean Diet, Functional Foods and Bioactive Compounds: Science and Practice*, 23-25 September, Myrina, Lemnos, Greece
- 2023** 71. Alimpoumpa, D., Lappa, I. K., Papadaki, A., **Kopsahelis, N.** (2023). Development of edible films as protective carriers of a novel *Lactocaseibacillus paracasei* strain isolated from Kefalonian feta-type cheese. *10th International Conference on Sustainable Solid Waste Management*, 21-24 June, Chania, Greece.
- 2023** 72. Natsia, A., Papapostolou, H., Papadaki, A., **Kopsahelis, N.** (2023).

2023

Developing added-value food products from hempseeds: fractionation, characterization and novel protein-based edible films formation. *10th International Conference on Sustainable Solid Waste Management*, 21-24 June, Chania, Greece.

73. Sereti, F., Alexandri, M., Tagiou, D., Mpatsolaki, F. Papadaki, A., **Kopsahelis N.** (2023). *Rhodospiridium paludigenum* yeasts as a novel biotechnological tool for natural carotenoids production. *10th International Conference on Sustainable Solid Waste Management*, 21-24 June, Chania, Greece.

MEMBERSHIPS & REVIEWING ACTIVITIES

Invited Reviewer in >40 Journals of SCI	<i>Indicative: Bioresource Technology; Fuel; Process Biochemistry; Engineering in Life Sciences; World Journal of Microbiology; Biochemical Engineering Journal; BioMed Research Int; Energy & Fuels; Arabic Journal of Chemistry; Journal of Chemistry; Sustainability; Biocatalysis & Agricultural Biotechnology; Journal of Food Science; Annals of Microbiology; Waste Management; Waste & Biomass Valorization; Applied Sciences; Bioprocess & Biosystem Engineering; Food Bioscience; Innovative Food Science & Emerging Technologies; Processes; Energies; Applied Energy; Interbational Journal of Food Science and Technology; Food Hydrocolloids; Biomolecules; Renewable & Sustainable Energy; Foods; Science of the Total Environment; Critical Reviews in Biotechnology; Molecules; Biomass Conversion & Biorefinery; Journal of Chemical Technology & Biotechnology; Biotechnology Advances; Trends in Food Science & Technology; Food Research International; etc</i>
2023-today	Associate Editor in Industrial Biotechnology section, <i>Frontiers in Bioengineering and Biotechnology</i>
2023-today	Guest Editor of Special Issue "The Development of Novel Functional Development: Trends, Prospectives and Possible Bioactivity" <i>Applies Sciences</i>
2022	Guest Editor of Special Issue "Microbiome applications in food, nutrition and health" <i>Frontiers in Bioscience</i>
2021	Scientific Advisory Committee of "The 2 nd International Electronic Conference on Foods-Future Foods and Food Technologies for a Sustainable World"
2020-today	Advisory Board member in the <i>Journal Biology and Sciences Forum</i>

2019	Guest Editor of Special Issue " <i>Advances in food and by-products processing towards a sustainable bioeconomy</i> " <i>Foods</i>
2018-today	Editorial board member (<i>Journal of Applied Microbiology</i> , <i>Journal of Applied Sciences</i>)
2018-today	Section Editor of "Food Science and Technology", <i>Journal of Applied Sciences</i>
2018-today	Section Board member in the <i>Journal Foods</i>
2018-today	Evaluator/Reviewer of > 45 research proposals (e.g. Research-Creat-Innovate/ GSRT, H.F.R.I., Regional Programmes, etc)

TEACHING ACTIVITIES

2017 - present	Associate Prof.- Industrial Fermentations; Food Chemistry (Undergraduate courses), Ionian University, Greece
2022-2023	Invited lectureship on the course "Food and Nutritional Biotechnology", Interinstitutional Postgraduate Programme in Biotechnology, Department of Biology in collaboration with the Institute of Chemical Biology of the National Research Foundation, Greece
2022-2023	Invited lectureship on the course "Nutrition and Sustainability" (Postgraduate courses), MSc program title: "Food, Nutrition, and Microbiota", Faculty of Medicine, Democritus University of Thrace, Greece
2022-2023	Invited lectureship on the course "Special Topics in Food Science and Technology" (Postgraduate courses), MSc program title: "Sustainable Production Systems and Environment in Agriculture", Department of Agricultural Development, Democritus University of Thrace, Greece
2013-2015	Lectures on the course "Utilization of Renewable Raw Materials" in the second semester of the MSc program "Science & Technology of Foods and Human Nutrition" in the specialization of "Food Bioprocesses & Biorefineries."
2015-2017	Adjunct full lectureship - Food Analysis, Chemical Analysis, Food Chemistry, Industrial Fermentations (Undergraduate course), Technological Educational Institute of Ionian Islands, Greece

2010-2012	Adjunct full lectureship - Biotechnology and Fermentations, Industrial Fermentations, General and Inorganic Chemistry, Oenology (Undergraduate courses), Technological Technological Educational Institute of Kalamata, Greece
2005-2009	Assistance in postgraduate laboratory courses "Advanced Exercises of Food Chemistry and Biotechnology I" and "Advanced Exercises of Food Chemistry and Biotechnology II" of the Interdepartmental "MSc in Food Biotechnology" at the Laboratory of Chemistry and Food Biotechnology, Department of Chemistry, University of Patras. Greece
2005-2008	Assistance in undergraduate laboratory course "Chemistry and Technology of Foods-Oenology I" at the Laboratory of Chemistry and Food Biotechnology, Department of Chemistry, University of Patras, Greece.

SUPERVISION OF GRADUATE STUDENTS & POSTDOCTORAL FELLOWS

2017-present	Supervisor of <u>6 Post-Doctoral Researcher Associates</u> , <u>3 PhD candidates</u> and <u>>40 undergraduate students</u> , Department of Food Science and Technology, Ionian University, Greece
2018-present	Member of the Advisory Committee of <u>2 PhD Candidates</u> , Democritus University of Thrace and University of Patras, Greece
2020-2023	Member of the 7member Advisory Committee of <u>3 PhD Candidates</u> , Democritus University of Thrace and University of Patras, Greece
2023	Member of Master Thesis Committee (3member) of <u>1 Postgraduate student</u> , Mediterranean Agronomic Institute of Chania (CIHEAM-MAICh), Greece
2011-2017	Supervision of the experimental work of <u>3 PhD Candidates</u> , <u>2 Postgraduate Students</u> and <u>3 undergraduate students</u> , Department of Food Science and Human Nutrition, Agricultural University of Athens, Greece
2005-2009	Experimental supervision of <u>2 Postgraduate Students</u> and <u>6 undergraduate students</u> , Department of Chemistry, University of Patras, Greece

FELLOWSHIPS and AWARDS

2003 - 2004	1-year scholarship for the completion of the MSc in Food Biotechnology at the University of Ulster (fully funded ESF Scholarship), U.K.
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2010 - 2011	Finalist, 1st Competition 'Greece Innovates.' SEV (Hellenic Federation of Enterprises) EUROBANK. Production of initial cultivation (yeast) suitable for multiple applications using whey as the raw material, Department of Chemistry, University of Patras.
2021	3rd Poster Award for "Circular valorization of cheese whey and spent coffee grounds for the development of edible films" by Tzora, P., Papadaki, A., ..., Kopsahelis, N. , 8th International Conference on Sustainable Solid Waste Management, Thessaloniki, Greece, 23-25 June 2021.
2022	Special award for "Implementation of novel Lactobacilli isolates from diversified sources for biosurfactants production" by Kachrimanidou, V., Alimpoumpa, D.,... Kopsahelis, N. , 41st International Congress of the Society for Microbial Ecology in Health and Disease (SOMED) on 14-16 June 2022, Alexandroupoli, Greece.
2022	Best presentation for "Hempseed biorefinery: a perspective towards the development of food products in the bioeconomy era" Natsia, A., Papadaki, A., Kopsahelis, N. , At the 30 FFC International Conference, 23- 25 September 2022, Lemnos, Greece
2022	Finalist in the 'Trophy-Τροφή Challenge 2022' Competition. New Agriculture-New Generation. 'ProbiOAT-Production of functional oat snacks portioned in edible packaging for better management of diabetes.' Department of Food Science and Technology, Ionian University, Greece

RESEARCH GRANTS

Representative/indicative 2017-today

Total involved in >25 including national (Research-Create-Innovate, SMEs, Synergasia), private (Petrobras) and European (LIFE, FP7) funded projects

Project Title	Funding source	Period	Role of the PI
Infrastructure of Microbiome Applications in Food Systems – FOODBIOMES (MIS 5047291) "Regional Excellence Research Infrastructure"	Operational Programme "Competitiveness, Entrepreneurship & Innovation" & co-financed by Greece and the EU	2020-2023	Scientific coordinator Budget IU: 975.000 €.
Macedonia Gourmet: Development of novel packaging materials using edible films (KMP6-0081364)	Operational Programme of Central Macedonia Co-financed by Greece and the European Union	2020-2023	Scientific coordinator Budget IU: 45.000 €.

Monumental forests of the Ionian Islands as resource areas of biodiversity and high added-value mushrooms: mapping, recording, evaluation, networking, preservation and sustainable exploitation (MIS 5033680)	Operational Programme "Ionian Islands 2014-2020" and co-financed by Greece and the European Union (European Regional Development Fund).	2019-2023	Scientific coordinator Budget IU: 187.000 €.
"Mediterraninity". A business advantage for the production and promotion of traditional and innovative products in the Ionian Islands (ELKE code 80409)	NeAGen Program	2021-2022	Scientific coordinator of IU
Research Infrastructure on Food Bioprocessing Development and Innovation Exploitation - Food Innovation RI (MIS 5027222) "National Research Infrastructure"	Operational Programme "Competitiveness, Entrepreneurship & Innovation" & co-financed by Greece and the EU	2018-2022	Scientific coordinator Budget IU: 250.000 €.
Valorization of cheese dairy wastes for the production of high added-value products (MIS 5007020)	Operational Programme "Ionian Islands 2014-2020" & co-financed by Greece and the European Union	2018-2022	Scientific coordinator Budget IU: 100.000 €.
Zante currants: Beneficial properties, new products development and by products utilization in order to create added-value (MIS 5006880)	Operational Programme 'Ionian Islands 2014-2020' & co-financed by Greece and the EU	2017-2022	Scientific partner Budget IU: 166.950 €.
Producing higher quality local wines of the Ionian Islands via the use of indigenous wild type yeast strains' (MIS 5006342)	Operational Programme 'Ionian Islands 2014-2020' & co-financed by Greece and the EU	2017-2022	Scientific partner Budget IU: 202.000 €.
Probing the Bioactive and Health Protective Compounds of Ionian Islands' Olive Oil" (MIS 5005497)	Operational Programme 'Ionian Islands 2014-2020' & co-financed by Greece and the EU	2017-2022	Scientific partner Budget IU: 199.325 €.

SYNOPSIS

1. Papers:	79
2. Book Chapters:	5
3. Patents:	2
4. Conference Proceedings:	88
5. Supervisor of PhD candidates	3
6. Supervisor of Undergraduate student thesis:	>40
7. Post-Doc Researchers:	6
8. Research Programs (participation):	26
9. Research Programs (Scientific Supervisor):	5
10. Mean Impact Factor of papers (2022):	7.242
11. Total citations (up to 03/2024):	6460 (scholar)
	4844 (scopus)
	5570 (RG)
12. Citations (exclude self-citations):	4588 (scopus)
13. h-index	37 (scholar)
	34 (scopus)

IMPACT FACTOR

Journal	#	Impact Factor (2022)
<i>Antioxidants</i>	2	2 x 7.000= 14.000
<i>Applied Biochemistry and Biotechnology</i>	3	3 x 3.000= 9.000
<i>Applied Sciences</i>	1	1 x 2.700= 2.700
<i>Biochemical Engineering Journal</i>	2	2 x 3.900= 7.800
<i>Biofuels, Bioproducts Biorefining</i>	1	1 x 3.900= 3.900
<i>Biomass & Bioenergy</i>	1	1 x 6.000= 6.000
<i>Biomass Conversion & Biorefinery</i>	2	2 x 4.000= 8.000
<i>Biomolecules</i>	1	1 x 5.500= 5.500
<i>Bioresource Technology,</i>	13	13 x 11.400=148.200
<i>Chemical Society Reviews</i>	1	1 x 46.200=46.200
<i>Colloids and Surfaces A: Physico-chemical & Engineering Aspects</i>	2	2 x 5.200= 10.400
<i>Current Opinion in Food Science</i>	1	1 x 9.900= 9.900
<i>Energy & Environmental Science</i>	1	1 x 32.500=32.500
<i>Engineering in Life Sciences</i>	2	2 x 2.700= 5.400
<i>Environmental Science & Pollution Research</i>	1	1 x 5.800= 5.800
<i>European Food Research & Technology</i>	1	1 x 3.300= 3.300
<i>Fermentation</i>	3	3 x 3.700= 11.100
<i>Food and Bioprocess Technology</i>	1	1 x 5.600= 5.600
<i>Food and Bioproducts Processing</i>	3	3 x 4.600= 13.800
<i>Food Bioscience</i>	1	1 x 5.200= 5.200
<i>Food Chemistry</i>	4	4 x 8.800=35.200
<i>Food Hydrocolloids</i>	2	2 x 10.700= 21.400
<i>Food Research International</i>	2	2 x 8.100= 16.200
<i>Foods</i>	7	7 x 5.200= 36.400
<i>Fuel</i>	1	1 x 7.400= 7.400
<i>Industrial Crops and Products</i>	1	1 x 5.900= 5.900

<i>International Journal of Molecular Sciences</i>	1	1 x 5.600= 5.600
<i>Journal of Agricultural and Food Chemistry</i>	1	1 x 6.100= 6.100
<i>Journal of Biotechnology</i>	2	2 x 4.100= 8.200
<i>J of Chemical Technology & Biotechnology</i>	2	2 x 3.400= 6.800
<i>LWT-Food Science & Technology</i>	1	1 x 6.000= 6.000
<i>Molecules</i>	1	1 x 4.600= 4.600
<i>Nutrient</i>	1	1 x 5.900= 5.900
<i>Probiotics and Antimicrobial Proteins</i>	1	1 x 4.900= 4.900
<i>Sustainability</i>	1	1 x 3.900= 3.900
<i>Sustainable Chemistry and Pharmacy</i>	3	3 x 6.000= 18.000
<i>Sustainable Development</i>	1	1 x 12.500= 12.500
<i>Waste and Biomass Valorization</i>	4	4 x 3.200= 12.800
Σύνολο / MO	79	572.100 / 7.242