

Curriculum Vitae

Personal Data



Panagiotis Kandyliis

Associate Professor
Food Technology and Quality



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Academic Studies

- 1999 -2003 :** B.Sc. in Chemistry (7,72), School of Natural Sciences, University of Patras. Thesis: “Analysis of metabolic substances in the fermentation of whey by isolated microbial strains”.
- 2005 :** M.Sc. in Food Biotechnology (with distinction), School of Biomedical Sciences, University of Ulster, N. Ireland, UK. Thesis: “Effect of freeze-dried kefir starter culture in Feta-type cheese ripening”.
- 2005 -2009 :** Ph.D. in Chemistry, Department of Chemistry, School of Natural Sciences, University of Patras. Thesis: “Use of immobilized cells on starch and starchy raw materials in wet and freeze dried form in wine making”.
- 2010 :** Diploma in Oenology, Department of Chemistry, School of Natural Sciences, University of Patras.
- 2014 :** M.Sc. in Environmental Analysis, Department of Chemistry, School of Natural Sciences, University of Patras. Thesis: “Radioactivity determination in cultivated soils and fertilizers been used in Western Greece”.
- 2017 :** M.Sc. in Natural Sciences, School of Natural Sciences, Hellenic Open University. Thesis: “Nanoparticles and Foods - New scientific data and teaching approaches”.

Scholarships

- 1999-2001** : Scholarship of excellence in undergraduate studies in the Department of Chemistry, School of Natural Sciences, University of Patras; State Scholarships Foundation (IKY).
- 1999-2001** : Scholarship of excellence in undergraduate studies in the Department of Chemistry, School of Natural Sciences, University of Patras, «Dimitris Asimakopoulos» Foundation.
- 2004-2005** : Scholarship for post-graduate studies in University of Ulster; European Social Fund.
- 2017-2018** : Scholarship of Excellence for Postdoctoral Research (2 years) in the Department of Chemistry, School of Natural Sciences, University of Patras; State Scholarships Foundation (IKY); Research project: «Organic acids production using lignocellulosic biomass of corn wastes».

Member of committees – Organization of conferences – Guest Editor

- Member of the “Association of Greek Chemists”
- Member of “Panhellenic Association of Food Technologists”
- Editorial board member of International Scientific Journals “Food Research International” (2012-today), “Foods” (2021-today), and “Beverages” (2021-today).
- Guest editor in *Foods* (I.F. 4.350) Special Issue "[Grapes and their derivatives in functional foods](#)", Special Issue "[Cereal-Based Fermented Foods: Bioactive Components and Potential Health Benefits](#)".
- Topic editor in *Frontiers in Microbiology* (I.F. 5.640) "[Wine Microbiology: Current Trends and Approaches](#)".
- Review editor in *Frontiers in Food Science and Technology*.
- Organizing committee member of “International Conference and Exhibition on Probiotics” November 19-21, 2012 Hilton San Antonio Airport, USA
- Scientific committee member of “1st International Multidisciplinary Conference on Nutraceuticals and Functional Foods”, Kalamata Greece, July 7-9 2016.
- Organizing and Scientific committee member of “21st GiESCO International Meeting” (Group of International Experts for Cooperation on Vitivincultural Systems), June 23-28, 2019 Thessaloniki, Greece.
- Steering Committee Member of MSc Food Science and Nutrition, Dept. of Food Science and Technology, School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki.
- Steering Committee Member of Practical Exercise of Undergraduate Students, School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki.
- Coordinator of Inter-institutional agreement Erasmus+ (Aristotle University of Thessaloniki/Greece - Université de Bourgogne/France)

Awards - Distinctions

- Finalist, 1st Applied Research & Innovation Competition “Greece Innovates!” a joint initiative of Eurobank and SEV (Hellenic Federation of Enterprises). Producing a probiotic multi-purpose starter culture using whey as raw material, Food Biotechnology Group, Department of Chemistry, University of Patras.
- Best poster award in “International Conference on Emerging Trends in Biotechnology”, New Delhi, November 6-9, 2014, India.
- Among 10 best posters (167 in total) in “14th International Nutrition & Diagnostics Conference”, September 2-5, Prague, Czech Republic.
- Best poster award 3rd place in the area of «Industrial Bioprocessing and Bioproducts» in “Bioprocessing India Conference”, 15-17 December 2016, Mohali, Punjab, India.
- Best poster award in “International Conference on Strategies for Environmental Protection and Management”, 11-13 December 2016, New Delhi, India.
- Best poster award in “12th International Scientific & Professional Conference With Food to Health”, 24-25 October 2019, Osijek, Croatia.

Work experience

- 12/2022 - Today** : Associate Professor, Department of Food Science & Technology, Ionian University, Argostoli, Greece.
- 10/2018 – 12/2022** : Assistant Professor, Department of Food Science & Technology, School of Agriculture, Aristotle University, Thessaloniki, Greece.
- 06/2013-10/2015** : Post-Doc Researcher, “Agroindustrial liquid and solid wastes as raw materials for the production of a new generation biofuel”, Department of Chemistry, University of Patras.
- 11/2013-06/2015** : Post-Doc Researcher, “Novel functional foods containing bioactive essential oils from Greek endemic species with health promoting properties”, Department of Molecular Biology and Genetics, Democritus University of Thrace.
- 11/2012-01/2014** : Post-Doc Researcher, “Production of probiotic ice-cream using immobilized *L. casei* on dry nuts and pastry products”, Department of Molecular Biology and Genetics, Democritus University of Thrace.
- 01/2010-07/2010** : Chemical analyst at the Army Chemistry Laboratories during the military service.
- 06/2009-09/2009** : Chemical analyst at the laboratory of ACHAIA CLAUSS.
- 01/2006-12/2008** : Researcher, “New immobilized biocatalysts for improved productivity and wine quality and for industrialization in wine making”, Dept. of Chemistry, University of Patras.

Participation in funded research projects

1. “PENED 2003: **03ΕΑ657-New immobilized biocatalysts for improved productivity and wine quality and for industrialization in wine making**”, with the participation of wine industry Achaia Clauss (Greek government contribution 20% - European Social Fund (ESF) 80%, 01/2006-12/2008, Researcher, Dept. of Chemistry, Univ. of Patras.
2. Support of New Enterprises for Research & Technological Development Activities: Proposal **15NEWE2009: “Production of probiotic ice-cream using immobilized *L. casei* on dry nuts and pastry products**” in collaboration with ENTELWEISS S.A. Dairy Industry. Funding: Greek General Secretariat of Research and Technology (GSRT) and private industrial funds. 11/2012-01/2014. Researcher, Dept. of Molecular Biology and Genetics, Democritus University of Thrace.
3. SYNERGASIA II: Proposal **11SYN_2_566: “Novel functional foods containing bioactive essential oils from Greek endemic species with health promoting properties**” in collaboration with EVGA S.A and VIORYL S.A., industries. Funding: Greek GSRT and private industrial funds. 11/2013-06/2015. Researcher, Dept. of Molecular Biology & Genetics, Democritus University of Thrace.
4. SYNERGASIA II: Proposal **11SYN_8_839-“Agroindustrial liquid and solid wastes as raw materials for the production of a new generation biofuel”** in collaboration with Spiliopoulos S.A, AVIGAL S.A. and AGROINVEST S.A. industries. Funding: Greek GSRT and private industrial funds. Coordinator: A. Koutinas, 06/2013-10/2015. Researcher, Dept. of Chemistry, Univ. of Patras.
5. **“Research Infrastructure on Food Bioprocessing Development and Innovation Exploitation – Food Innovation RI”** MIS 5027222. Ministry of Education, Greece, Coordinator: M. Kanellaki, Coordinator AUTH: C. Biliaderis, 11/2018-10/2021. Dept. of Food Science & Technology, School of Agriculture, Aristotle University of Thessaloniki.
6. Ministry of Education and Religious Affairs, General Secretariat for Research and Technology Action **“Creation of national research networks in the Grape/Wine value chain”**, participation as Leader of Laboratory of Oenology and Alcoholic Beverages, Dept. of Food Science & Technology, School of Agriculture, Aristotle University of Thessaloniki.
7. Technical Support toy EYDEP of Sterea Ellada in the frame of “Reinforcement of Research, Technological Development and Innovation Plans in sectors of RIS3”.
8. 3rd Call for Hellenic Foundation for Research and Innovation (HFRI) PhD Fellowships **“Utilization of by-products of vitivincultural origin for the production of quality wines”**. PhD Fellow Kokkinomagoulos Evangelos / PhD Supervisor: Kandyli Panagiotis.

Development of new products in corporation with industries

1. As a member of the research team of the Laboratory of Applied Microbiology and Biotechnology, Department of Molecular Biology and Genetics of the Democritus University of Thrace, participated in the following research project “Support for New Enterprises on Research and Technological

Development Activities” 17NEW_B_2012. “Use of organic active essential oils in the production of alcoholic drinks and confectionery products with potential health benefits”, with the participation of TENTOURA-KASTRO (distillery). The results of the project led to new improved products of the company (mastic liqueur). (<http://www.castro-spirits.gr/en/products/tentoura/tentoura-liqueur-mastiha>)

Teaching Experience

- 2022 - Today:** Dept. of Food Science & Technology, Ionian University Undergraduate courses: **Instrumental Analysis of Foods**
- 2021 - Today:** Dept. of Food Science & Technology, Aristotle University, Thessaloniki, MSc Food and Drinks Law: **Food Chemistry and Nutrition.**
- 2018 - Today:** Dept. of Food Science & Technology, Aristotle University, Thessaloniki, MSc Food and Drinks Law: **Food Microbiology; Food Processing & Nutritional Value; Food Law II: product-specific regulations.**
- 2020 - 2022:** Dept. of Food Science & Technology, Aristotle University, Thessaloniki, Undergraduate courses: **Bioprocesses in Food Science** MSc Food Science and Nutrition: **Food Microbiology**
- 2018 - 2022:** Dept. of Food Science & Technology, Aristotle University, Thessaloniki, Undergraduate courses: **Oenology & Alcoholic Beverages; Laboratory Exercises in Oenology & Alcoholic Beverages; General Microbiology.** MSc Food Science and Nutrition: **Special Topics in Food Science and Nutrition; Seminars in Food Science and Nutrition.**
- 10/2012-06/2018:** Department of Food Technology, TEI of Peloponnese. Teaching Associate in: **Technology and Quality of Milk and Dairy Products, Industrial Fermentation, Food Processing I, Food Chemistry.**
- 10/2015-06/2016:** Department of Food Technology, TEI of Ionian Islands. Teaching Associate in: **Food Processing II, Quantitative Analytical Chemistry, Food Physical Chemistry.**
- 10/2014-02/2016:** Department of Environmental Technology (A.T.), Specialization in Natural Environment Technologies TEI of Ionian Islands. Teaching Associate in: **Methods for the Monitoring of Environmental Quality, General Chemistry.**
- 10/2012-02/2013:** Department of Organic Agriculture and Food Technology, TEI Ionian Islands. Teaching Associate in: **Food Engineering, Technology & Quality of Lipids Oils & Wine.**

03/2011-06/2011: Department of Chemistry, University of Patras. Part time Lecturer:
02/2012-06/2012 Instrumental Chemical Analysis II.

Supervision

- Undergraduate students. 17 Dept. of Food Science, TEI Peloponnese; 26 Dept. of Food Science and Technology, School of Agriculture, Aristotle University of Thessaloniki; 12 Dept. of Food Science and Technology, Ionian University.
- MSc students. 3 Dept. of Food Science and Technology, School of Agriculture, Aristotle University of Thessaloniki
- PhD students: 1 Dept. of Food Science and Technology, School of Agriculture, Aristotle University of Thessaloniki
- Member of advisory committee of 6 PhD students.
- Member of evaluation committee of 42 undergraduate thesis and 9 MSc thesis.

Research Interests

- Low- and reduced-alcohol wine and beer production
- Novel food products
- Antioxidant properties of food and beverages
- Isolation of indigenous microbial strains for products with improved characteristics
- Food Chemistry and Microbiology
- Food Science/Fermentation Technology
- Food Technology and Quality

Brief presentation of academic work - Recognition

- Publications in peer-reviewed journals: 59
- Chapters in Books: 7
- Presentations in scientific conferences: 78
- Citations: SCI, 1286 / Scopus, 1463 / Google Scholar, 2020 (22/04/2023)
- h-Index: SCI, 21 / Scopus, 22 / Google Scholar, 27 (22/04/2023)
- Since 2012, is a member of Editorial Board of International Scientific Journal “Food Research International” (Elsevier)
- Reviewer in several International Scientific Journals; >30

LIST OF PUBLICATIONS

I. International Scientific Journals

1. Kourkoutas, Y., **Kandyliis, P.**, Panas, P., Dooley, J.S.G., Nigam, P., Koutinas, A.A. (2006). Evaluation of freeze-drying kefir co-culture as a starter in Feta-type cheese production. *Applied and Environmental Microbiology*, 72, 6124-6135. <https://doi.org/10.1128/aem.03078-05>
2. **Kandyliis, P.**, Koutinas, A.A. (2008). Extremely low temperature fermentations of grape must by potato supported yeast-strain AXAZ-1. A contribution is performed to catalysis of alcoholic fermentation. *Journal of Agricultural and Food Chemistry*, 56, 3317-3327. <https://doi.org/10.1021/jf073273n>
3. **Kandyliis, P.**, Goula, A., Koutinas, A.A. (2008). Corn starch gel for yeast cell entrapment. A view for catalysis of alcoholic fermentation. *Journal of Agricultural and Food Chemistry*, 56, 12037-12045. <https://doi.org/10.1021/jf802476w>
4. Dimitrellou, D., **Kandyliis, P.**, Kourkoutas, Y., Koutinas, A.A., Kanellaki, M. (2009). Evaluation of thermally-dried *Kluyveromyces marxianus* as baker's yeast. *Food Chemistry*, 115, 691-696. <https://doi.org/10.1016/j.foodchem.2008.12.050>
5. Dimitrellou, D., **Kandyliis, P.**, Mallouchos, A., Komaitis, M., Koutinas, A.A., Kourkoutas, Y. (2010). Effect of freeze-dried kefir culture on proteolysis in Feta-type and Whey-cheeses. *Food Chemistry*, 119, 795-800. <https://doi.org/10.1016/j.foodchem.2009.06.052>
6. Tsakiris, A., **Kandyliis, P.**, Bekatorou, A., Kourkoutas, Y., Koutinas, A.A. (2010). Dry red wine making using yeast immobilized on cork pieces. *Applied Biochemistry and Biotechnology*, 162, 1316-1326. <https://doi.org/10.1007/s12010-009-8905-4>
7. **Kandyliis, P.**,* Drouza, C., Bekatorou, A., Koutinas, A.A. (2010). Scale-up of extremely low temperature fermentations of grape must by wheat supported yeast cells. *Bioresource Technology*, 101, 7484-7491. <https://doi.org/10.1016/j.biortech.2010.04.031>
8. **Kandyliis, P.**, Manousi, M.-E., Bekatorou, A., Koutinas, A.A. (2010). Freeze dried wheat supported biocatalyst for low temperature wine making. *LWT-Food Science and Technology*, 43, 1485-1493. <https://doi.org/10.1016/j.lwt.2010.05.027>
9. **Kandyliis, P.**, Vekiari, A.S., Kanellaki, M., Grati Kamoun, N., Msallem, M., Kourkoutas, Y. (2011). Comparative study of flavor profile of extra virgin olive oil of Koroneiki variety (*Olea europaea* var. *Microcarpa alba*) cultivated in Greece and Tunisia during one period of harvesting. *LWT-Food Science and Technology*, 44, 1333-1341. <https://doi.org/10.1016/j.lwt.2010.12.021>
10. Tsakiris, A., Sotirakoglou, K., **Kandyliis, P.**, Kaldis, P., Tzia, C., Kourkoutas, Y. (2011). Price estimation and economic evaluation of the production cost of red wines produced by immobilized cells on dried raisin berries. *International Journal of Wine Research*, 3, 1-8. <https://doi.org/10.2147/IJWR.S16389>
11. **Kandyliis, P.**,* Dimitrellou, D., Koutinas, A.A. (2012). Winemaking by barley supported yeast cells. *Food Chemistry*, 130, 425-431. <https://doi.org/10.1016/j.foodchem.2011.07.060>

12. **Kandyliis, P.**, Mantzari, A., Koutinas, A.A., Kookos, I.K. (2012). Modeling of low temperature wine making using immobilized cells. *Food Chemistry*, 133, 1341-1348. <https://doi.org/10.1016/j.foodchem.2012.02.022>
13. Koutinas, A.A., Sypsas, V., **Kandyliis, P.**, Michelis, A., Bekatorou, A., Kourkoutas, Y., Kordulis, C., Lycourghiotis, A., Banat, I.M., Nigam, P., Marchant, R., Giannouli, M., Yianoulis, P. (2012). Nano-Tubular cellulose for bioprocess technology development. *PLoS ONE*, 7(4), e34350. <https://doi.org/10.1371/journal.pone.0034350>
14. **Kandyliis, P.*** (2012). Starchy supports: Immobilization and wine making. *Fermentation Technology*, 1:e107. <https://doi.org/10.4172/2167-7972.1000e107>
15. Prompona, K-D., **Kandyliis, P.**, Tsakiris, A., Kanellaki, M., Kourkoutas, Y. (2012). Application of alternative technologies for elimination of artificial colorings in alcoholic beverages produced by *Citrus medica* and potential impact on human health. *Food and Nutrition Sciences*, 3, 959-969. <https://doi.org/10.4236/fns.2012.37127>
16. Syngiridis, K., Bekatorou, A., Kallis, M., **Kandyliis, P.**, Kanellaki, M., Koutinas, A.A. (2013). γ -alumina as a process advancing tool for a new generation biofuel. *Bioresource Technology*, 132, 45-48. <https://doi.org/10.1016/j.biortech.2012.12.099>
17. Syngiridis, K., Bekatorou, A., **Kandyliis, P.**, Larroche, C., Kanellaki, M., Koutinas, A.A. (2014). Favouring butyrate production for a new generation biofuel by acidogenic glucose fermentation in the presence of γ -alumina. *Bioresource Technology*, 161, 118-123. <https://doi.org/10.1016/j.biortech.2014.03.019>
18. **Kandyliis, P.*** Dimitrellou D., Lymnaiou P., Koutinas, A.A. (2014). Freeze dried *Saccharomyces cerevisiae* cells immobilized on potato pieces for low-temperature winemaking. *Applied Biochemistry and Biotechnology*, 173, 716-730. <https://doi.org/10.1007/s12010-014-0885-3>
19. Kumar, M.N., Gialleli, A.-I., Masson, J.B., **Kandyliis, P.**, Bekatorou, A., Koutinas, A.A., Kanellaki, M. (2014). Lactic acid fermentation by cells immobilised on various porous cellulosic materials and their alginate/poly-lactic acid composites. *Bioresource Technology*, 165, 332-335. <https://doi.org/10.1016/j.biortech.2014.02.110>
20. Dimitrellou, D., **Kandyliis, P.*** Sidira, M., Koutinas, A.A., Kourkoutas, Y. (2014). Free and immobilized *Lactobacillus casei* ATCC 393 on whey protein as starter cultures for probiotic Feta-type cheese production. *Journal of Dairy Science*, 97, 4675-4685. <https://doi.org/10.3168/jds.2013-7597>
21. Sidira, M., **Kandyliis, P.**, Kanellaki, M., Kourkoutas, Y. (2015). Effect of immobilized *Lactobacillus casei* on volatile compounds of heat treated probiotic dry-fermented sausages. *Food Chemistry*, 178, 201-207. <https://doi.org/10.1016/j.foodchem.2015.01.068>
22. Sidira, M., **Kandyliis, P.**, Kanellaki, M., Kourkoutas, Y. (2015). Effect of immobilized *Lactobacillus casei* on the evolution of flavor compounds in probiotic dry-fermented sausages during ripening. *Meat Science*, 100, 41-51. <https://doi.org/10.1016/j.meatsci.2014.09.011>

23. Lappa, K., **Kandyliis, P.**, Bekatorou, A., Bastas, N., Klaoudatos, S., Athanasopoulos, N., Kanellaki, M., Koutinas, A.A. (2015). Continuous acidogenesis of sucrose, raffinose and vinasse using mineral kissiris as promoter. *Bioresource Technology*, 188, 43-48. <https://doi.org/10.1016/j.biortech.2015.01.131>
24. Lappa, K., **Kandyliis, P.**, Bastas, N., Klaoudatos, S., Athanasopoulos, N., Bekatorou, A., Kanellaki, M., Koutinas, A.A. (2015). New generation bio-fuel: Continuous acidogenesis of sucrose-raffinose mixture simulating vinasse is promoted by γ -alumina pellets. *Biotechnology for Biofuels*, 8, 74. <https://doi.org/10.1186/s13068-015-0255-6>
25. Dimitrellou, D., **Kandyliis, P.**, Kourkoutas, Y., Koutinas, A.A., Kanellaki, M. (2015). Cheese production using kefir culture entrapped in milk proteins. *Applied Biochemistry and Biotechnology*, 176, 213-230. <https://doi.org/10.1007/s12010-015-1568-4>
26. Koutinas, A.A., Kanellaki, M., Bekatorou, A., **Kandyliis, P.**, Pissaridi, K., Dima, A., Boura, K., Lappa, K., Tsafrakidou, P., P.-Y. Stergiou, A. Foukis, O. A. Gkini, E. M. Papamichael. (2016) Economic evaluation of technology for a new generation biofuel production using wastes. *Bioresource Technology*, 200, 178-185. <https://doi.org/10.1016/j.biortech.2015.09.093>
27. **Kandyliis, P.**, Pissaridi, K., Bekatorou, A., Kanellaki, M., Koutinas, A.A. (2016). Dairy and non-dairy probiotic beverages. *Current Opinion in Food Science*, 7, 58-63. <https://doi.org/10.1016/j.cofs.2015.11.012>
28. Sidira, M., **Kandyliis, P.**, Kanellaki, M., Kourkoutas, Y. (2016). Effect of curing salts and probiotic cultures on the evolution of flavor compounds in dry-fermented sausages during ripening. *Food Chemistry*, 201, 334-338. <https://doi.org/10.1016/j.foodchem.2016.01.084>
29. Dimitrellou, D., **Kandyliis, P.**, Kourkoutas, Y. (2016). Effect of cooling rate, freeze-drying, and storage on survival of free and immobilized *Lactobacillus casei* ATCC 393. *LWT-Food Science and Technology*, 69, 468-473. <https://doi.org/10.1016/j.lwt.2016.01.063>
30. Dimitrellou, D., **Kandyliis, P.**, Petrović, T., Dimitrijević-Branković, S., Lević, S., Nedović, V., Kourkoutas, Y. (2016). Survival of spray dried microencapsulated *Lactobacillus casei* ATCC 393 in simulated gastrointestinal conditions and fermented milk. *LWT-Food Science and Technology*, 71, 169-174. <https://doi.org/10.1016/j.lwt.2016.03.007>
31. **Kandyliis, P.**, Bekatorou, A., Pissaridi, K., Lappa, K., Dima, A., Kanellaki, M., Koutinas, A.A. (2016). Acidogenesis of cellulosic hydrolysates for new generation biofuels. *Biomass and Bioenergy*, 91, 210-216. <https://doi.org/10.1016/j.biombioe.2016.05.006>
32. Stefanis, C., Mantzourani, I., Plessas, S., Alexopoulos, A., Galanis, A., Bezirtzoglou, E., **Kandyliis, P.**, Varzakas, T. (2016). Reviewing classical and molecular techniques regarding profiling of probiotic character of microorganisms. *Current Research in Nutrition and Food Science*, 4(1), 27-47 doi: <http://dx.doi.org/10.12944/CRNFSJ.4.1.05>.
33. Bekatorou, A., Dima, A., Tsafrakidou, P., Boura, K., Lappa, K., **Kandyliis, P.**, Pissaridi, K., Kanellaki, M., Koutinas, A.A. (2016). Down stream extraction process development for recovery of organic acids from a fermentation broth. *Bioresource Technology*, 220, 34-37. <https://doi.org/10.1016/j.biortech.2016.08.039>

34. Marinaki, E., **Kandyliis, P.,*** Dimitrellou, D., Zakyntinos, G., Varzakas, T. (2016). Probiotic yogurt production with *Lactobacillus casei* and prebiotics. *Current Research in Nutrition and Food Science*, 4(SI.2), 48-53. DOI : <http://dx.doi.org/10.12944/CRNFSJ.4.Special-Issue-October.07>
35. Boura, K., **Kandyliis, P.,** Bekatorou, A., Koliopoulos, D., Vasileiou, D., Panas, P., Kanellaki, M., Koutinas, A.A. (2017). New generation biofuel from whey: Successive acidogenesis and alcoholic fermentation using immobilized cultures on γ -alumina. *Energy Conversion and Management*, 135, 256-260. <https://doi.org/10.1016/j.enconman.2016.12.050>
36. Dima, A., Boura, K., Stergiou, P.-Y., Foukis, A., Gkini, O.A., **Kandyliis, P.,** Pissaridi, K., Bekatorou, A., Kanellaki, M., Papamichael, E.M., Koutinas, A.A. (2017). Scale-up for esters production from straw whiskers for biofuel applications. *Bioresource Technology*, 242, 109-112. <https://doi.org/10.1016/j.biortech.2017.04.029>
37. **Kandyliis, P.,*** Kanellaki, M. (2017). Effect of alkaline pretreatment on corn leaves. *Journal of International Scientific Publications: Ecology & Safety*, 11, 246-254. <https://www.scientific-publications.net/en/article/1001371/>
38. Dimitrellou, D., **Kandyliis, P.,** Kourkoutas, Y., Kanellaki, M. (2017). Novel probiotic whey cheese with immobilized lactobacilli on casein. *LWT*, 86, 627-634. <https://doi.org/10.1016/j.lwt.2017.08.028>
39. **Kandyliis, P.,*** Kanellaki, M. (2018). Acidogenic fermentation of alkaline pretreated corn stem biomass. *Journal of International Scientific Publications: Ecology & Safety*, 12, 18-25. <https://www.scientific-publications.net/en/article/1001643/>
40. Dimitrellou, D., Salamoura, C., Kontogianni, A., Katsipi, D., **Kandyliis, P.,** Zakyntinos, G., Varzakas, T. (2019). Effect of milk type on the microbiological, physicochemical and sensory characteristics of probiotic fermented milk. *Microorganisms*, 7(9), 274. <https://doi.org/10.3390/microorganisms7090274>
41. Dimitrellou, D., **Kandyliis, P.,** Kourkoutas, Y. (2019). Assessment of freeze-dried immobilized lactobacillus casei as probiotic adjunct culture in yogurts. *Foods*, 8(9), 374. <https://doi.org/10.3390/foods8090374>
42. Dimitrellou, D., **Kandyliis, P.,** Lević, S., Petrović, T., Ivanović, S., Nedović, V., Kourkoutas, Y. (2019). Encapsulation of *Lactobacillus casei* ATCC 393 in alginate capsules for probiotic fermented milk production. *LWT*, 116, 108501. <https://doi.org/10.1016/j.lwt.2019.108501>
43. **Kandyliis, P.,*** Kokkinomagoulos, E. (2020). Food applications and potential health benefits of pomegranate and its derivatives. *Foods*, 9(2), 122. <https://doi.org/10.3390/foods9020122>
44. Nikolaou, A., **Kandyliis, P.,** Kanellaki, M., Kourkoutas, Y. (2020). Winemaking using immobilized kefir cells on natural zeolites. *LWT*, 133, 110043. <https://doi.org/10.1016/j.lwt.2020.110043>
45. Dimitrellou, D., Solomakou, N., Kokkinomagoulos, E., **Kandyliis, P.*** (2020). Yogurts supplemented with juices from grapes and berries. *Foods*, 9(9), 1158. <https://doi.org/10.3390/foods9091158>
46. Kokkinomagoulos, E., Nikolaou, A., Kourkoutas, Y., **Kandyliis, P.*** (2020). Evaluation of yeast strains for pomegranate alcoholic beverage production: effect on physicochemical characteristics, antioxidant activity, and aroma compounds. *Microorganisms*, 8(10), 1583. <https://doi.org/10.3390/microorganisms8101583>

47. Kokkinomagoulos, E., **Kandyliis, P.*** (2020). Sustainable exploitation of by-products of vitivinicultural origin in winemaking. *Proceedings*, 67, 5. <https://doi.org/10.3390/ASEC2020-07521>
48. Plioni, I., Bekatorou, A., Mallouchos, A., **Kandyliis, P.**, Chiou, A., Panagopoulou, E.A., Dede, V., Styliara P. (2021). Corinthian currants finishing side-stream: chemical characterization, volatilome, and valorisation through wine and baker's yeast production-technoeconomic evaluation. *Food Chemistry*, 342, 128161 <https://doi.org/10.1016/j.foodchem.2020.128161>
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V. Patent

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