Eleni Gogou, Chemical Engineer PhD
Assistant Professor
Department of Food Science and Human Nutrition
School of Agricultural Sciences
University of Thessaly

PERSONAL INFORMATION

Date of birth: 13th April, 1979 | **Gender**: Female | **Nationality**: Greek
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EDUCATION

PhD: 2010, Chemical Engineering, Food Science and Technology, National Technical University of Athens (NTUA), **Dissertation title**: Development of process evaluation tools for high hydrostatic pressure processing of foods

Diploma: 2003, Chemical Engineer, National Technical University of Athens (NTUA), School of Chemical Engineering

PROFESSIONAL EXPERIENCE

05/2021-Today: Assistant Professor, Department of Food Science and Human Nutrition, School of Agricultural Sciences, University of Thessaly

04/2017-05/2021: **Start-up co-founder, Head of R&D and product design/quality and applications**
Natural Food Additives (NFA) G.B., Athens, Greece

02/2010 - 05/2021: Senior researcher
National Technical University of Athens, School of Chemical Engineering, Laboratory of Food Chemistry and Technology, Athens, Greece

12/2004-01/2010: **Research associate/Junior Researcher**
National Technical University of Athens, School of Chemical Engineering, Laboratory of Food Chemistry and Technology, Athens, Greece

TRAINING COURSES

10/06/2011-11/06/2011: "***Managing Risks Associated with Food Ingredient Safety***", Institute of Food Technologists (IFT) Knowledge and Learning Center, RQA Inc., New Orleans, Louisiana, USA

27/06/2008-28/06/2008: "***Recalls: Best Practices in Prevention, Management and Crisis Communication***", Institute of Food Technologists (IFT) Knowledge and Learning Center, RQA Inc., New Orleans, Louisiana, USA

03/06/2004-06/06/2004: "***Managing Safely- IOSH certificate in Managing Safely***", Institution of Occupational Safety Health (IOSH, U.K), Athens, Greece

07/04/2003-11/04/2003: "***Development and implementation of Hazard Analysis & Critical Control Points (HACCP) System***", Centre of Continued Education of the National Technical University of Athens, Athens, Greece

ACADEMIC & TEACHING EXPERIENCE

05/2021-Today: Assistant Professor, Department of Food Science and Human Nutrition, School of Agricultural Sciences, University of Thessaly. Courses: Food Engineering, Food preservation and packaging

02/2017-06/2017: Visiting lecturer «Computer application in food processing», Agricultural University of Athens, 6th semester master course of Department of Food Science and Human Nutrition

03/2004-06/2016: Scientific assistant in laboratory course titled "Enzymatic browning of foods" in the context of the 8th semester master course of School of Chemical Engineering (NTUA)

10/2004-01/2016: Scientific assistant in laboratory course titled "Rheological properties of foods" in the context of the 9th semester master course of School of Chemical Engineering (NTUA)

RESEARCH FIELDS

Dr. Eleni Gogou is a Chemical Engineer (National Technical University of Athens, 2003) and has received her PhD from the Laboratory of Food Chemistry and Technology, School of Chemical Engineering of National Technical University of Athens (2010). She has participated in European and national funded research projects in the scientific fields of nonthermal food processing technologies (high pressure, pulsed electric fields for shelf-life extension. She has substantial research experience in developing tools (integrators) for the evaluation of food processing (pasteurization, sterilization, high pressure) impact on food quality attributes, endogenous enzymes and microflora. Her research in food processing and preservation fields focuses on the development of innovative, non-thermal food processing methods i.e. high pressure, pulsed electric fields and osmotic dehydration. At the same time, she has long experience in the field of intelligent packaging (time-temperature integrators) for cold chain management and related cold chain management tools including Blockchain Technology. She is involved in the administration of Cold Chain Database, a database collecting real time-temperature data of the cold food chain in Europe. She has many years of experience in developing mathematical models for determining the quality and remaining shelf life of chilled and frozen food products along the cold chain. She has been active in the design, optimization and scale-up of extraction technologies for the recovery of bioactive compounds from food processing side streams and by-products.

Her published work includes peer-reviewed scientific articles (13), book chapters (4) and scientific conference proceedings (36) and 278 citations (h-index: 8, according to Scopus, 2021).

PARTICIPATION IN COLLABORATIVE RESEARCH PROJECTS

- **EU funded**

2017-2020: SUSTAINABLE INTERVENTION TECHNOLOGIES FOR CONTROLLING FOOD SAFETY AND STABILITY (Erasmus+)

2012-2015: FP7, "Development of a SOftware tool for Prediction of ready-to-eat food product sHelf life, quality and safetY" Acronym: SOPHY, GA: 289053

2010-2014: FP7-KBBE-2009-3-01, "Food Refrigeration Innovations for Safety, consumer Benefit, Environmental Impact and Energy optimization along cold chain in Europe", Acronym: FRISBEE (GA No:245288)

2003-2006: Framework 5–Quality of life "Development and application of a TTI based safety monitoring and assurance system (SMAS) for chilled meat products" (QLK1-CT2002-02545).

- **National funded**

2012-2015: THALES: -"Development, mathematical modeling and optimal design of nonthermal technologies for processing, packaging, distribution and storage of safe high quality food products" Acronym: DeMMoNFoQuS

2012-2015: "Development and adaptation of traditional Greek olive based products to chinese dietary and culinary preferences" Acronym: GRECHNOLIV

2012-2015: "Natural compounds obtained from traditional Greek and Chinese plants using advanced technologies: Probing their anti-ageing activity for applications to the nutraceutical and cosmeceutical industry" Acronym: INNOVATION

2011-2015: Production of higher quality orange juice products with the use of novel processing technologies (APAN II)

2005-2007: Development of enzymatic time-temperature-integrators (TTIs) for monitoring and evaluation of thermal food processes (PYTHAGORAS)

2005-2010: High pressure processing technology for the production of high quality tomato based products: Study of process parameters and development of process evaluation tools and methodologies (PENED 2003)

Member of the Organizing/Executive Committee

- 29th EFFoST Conference, November 10-12, 2015, Athens, Greece
- 2015 International Nonthermal Processing Workshop, November 12-13, 2015, Athens, Greece
- 4th International ISEKI Food Conference. July 06-08, 2016, Vienna, Austria
- 3rd International ISEKI Food Conference, May 21-23, 2014, Athens, Greece
- 11th International Congress on Engineering and Food (ICEF11), May 22-26, 2011, Athens, Greece

Other activities

- Member of «Science Dissemination & Communication Standing Committee», European Federation of Food Science and Technology (EFFoST)
- Member of the "Alliance for the Reduction of Food Waste" in Greece

EDITOR

Gust Editor, Innovative Food Science and Emerging Technologies journal, Editorial to the IFSET Special Issue on the 29th EFFoST International Conference

LIST OF REPRESENTATIVE PUBLICATIONS IN PEER REVIEWED SCIENTIFIC JOURNALS

Theofania Tsironi, Athina Ntzimani, Eleni Gogou, Maria Tsevdou, Ioanna Semenoglou, Efimia Dermesonlouoglou, Petros Taoukis. 2019. Modelling the effect of active modified atmosphere packaging on the microbial stability and shelf life of gutted sea bass. Applied Biosciences and Bioengineering. Appl. Sci. 2019, 9, 5019; doi:10.3390/app9235019.

Epameinondas Xanthakis, Eleni Gogou, Petros Taoukis, Lilia Ahrné. 2018. Effect of microwave assisted blanching on the ascorbic acid oxidase inactivation and vitamin C degradation in frozen mangoes. Innovative Food Science & Emerging Technologies, 48, 248-257.

Tsironi T., Dermesonlouoglou E., Giannoglou M., Gogou E., Katsaros G, Taoukis P. 2016. Shelf-life prediction models for ready-to-eat fresh cut salads: Testing in real cold chain. International Journal of Food Microbiology, 240, 131-140.

Papathanasiou M., Reineke K., Gogou E., Taoukis P.S., Knorr D. 2015. Impact of high pressure treatment onthe available glucose content of various starch types: A case study on wheat, tapioca, potato, corn, waxycorn and resistant starch (RS3). Innovative Food Science and Emerging Technologies, 30, 24-30.

Strati I.F., Gogou E, Oreopoulou V. 2014. Enzyme and high pressure assisted extraction of carotenoids from tomato waste. Food and Bioproducts Processing, 94, 668-674.

BOOK CHAPTERS

Giannakourou M., Gogou E., Taoukis P. 2021. Reaction kinetics in food-processing engineering. In: Engineering Principles of Unit Operations in Food Processing, Seid Mahdi Jafari (Ed.), Chapter 16, Elsevier, Academic Press, UK, corrected proof-in press.

Tsevdou, M., Gogou, E., Taoukis, P. 2019. High hydrostatic pressure processing of foods. In: Green Food Processing Techniques: Preservation, Transformation and Extraction, E. Vorobiev, F. Chemat (Eds.), Elsevier, Chapter 4, 87-137, Academic Press, UK.

Taoukis P.S., Gogou E., Tsironi T., Giannoglou M., Dermesonlouoglou E., Katsaros G. 2016. Food Cold Chain Management and Optimization. In: Emerging and Traditional Technologies for Safe, Healthy and Quality food, Chapter 16: 285-309. Food Engineering Series, Springer International Publishing, Switzerland.

E. Gogou and P. Taoukis. 2015. High-Pressure Process Design and Evaluation. In: C. Tzia and Th. Varzakas (Eds.), Handbook of Food Processing: Food Preservation and Food Manufacturing, Chapter 11: 415-437. CRC Press, Taylor & Francis Group, Boca Raton, FL, USA.