ΠΑΝΕΠΙΣΤΗΜΙΟ ΘΕΣΣΑΛΙΑΣ

ΒΙΟΓΡΑΦΙΚΟ ΣΗΜΕΙΩΜΑ

Δημήτρης Π. Μακρής *PhD DIC*

Στοιχεία Επικοινωνίας

Οδός Ν. Τεμπονέρα, Καρδίτσα – 43100

24410 64792

dimitrismakris@uth.gr

Αναπληρωτής Καθηγητής
Τμήμα Επιστήμης Τροφίμων & Διατροφής
Σχολή Γεωπονικών Επιστημών

Επικεφαλής
Ερευνητική Ομάδα Πράσινων Διεργασιών & Βιοδιύλισης

Research Gate	https://www.researchgate.net/profile/Dimitris_Makris2
Google Scholar	https://scholar.google.gr/citations?user=63env6cAAAAJ&hl=el&oi=ao
ORCHID iD	orcid.org/0000-0001-6033-1731
Scopus	Author ID: 26642952100
Linkedin	https://www.linkedin.com/in/dimitris-makris-80262b69/

ΣΠΟΥΔΕΣ

Διδακτορικό δίπλωμα (PhD) – Χημεία Τροφίμων (2001)
Department of Agricultural Sciences, Imperial College – University of London (U.K.)

Μεταπτυχιακή Εξειδίκευση – Οινολογία (1997)
University Institute of Vine & Wine, University of Burgundy (FRANCE)

Πτυχίο (BSc) – Οινολογία & Τεχνολογία Ποτών (1995)
Τεχνολογικό Εκπαιδευτικό Ίδρυμα (Τ.Ε.Ι.) Αθήνας

ΑΚΑΔΗΜΑΪΚΗ ΕΜΠΕΙΡΙΑ

Προπτυχιακά Προγράμματα

Ιανουάριος 2019 - : Αναπληρωτής Καθηγητής Επεξεργασίας, Αξιοποίησης & Ανάλυσης Υποπροϊόντων Τροφίμων, Τμήμα Επιστήμης Τροφίμων & Διατροφής, Πανεπιστήμιο Θεσσαλίας (Καρδίτσα).

Μάιος 2018 – Ιανουάριος 2019: Αναπληρωτής Καθηγητής Επεξεργασίας, Αξιοποίησης & Ανάλυσης Υποπροϊόντων Τροφίμων, Τμήμα Τεχνολογίας Τροφίμων, Τ.Ε.Ι. Θεσσαλίας (Καρδίτσα).

Μάιος 2014 – Απρίλιος 2018: Επίκουρος Καθηγητής Βιοχημείας Τροφίμων, Τμήμα Επιστήμης Τροφίμων & Διατροφής, Πανεπιστήμιο Αιγαίου (Λήμνος).

Ιούνιος 2010 – Απρίλιος 2014: Λέκτορας Βιοχημείας Τροφίμων, Τμήμα Επιστήμης Τροφίμων & Διατροφής, Πανεπιστήμιο Αιγαίου (Λήμνος).

Ακαδημαϊκό έτος 2009 – 2010: Επιστημονικός Συνεργάτης, Τμήμα Τεχνολογίας Τροφίμων, Τ.Ε.Ι. Θεσσαλίας (Καρδίτσα).

Ακαδημαϊκό έτος 2008 – 2009: Εργαστηριακός Συνεργάτης, Τμήμα Βιολογικών Θερμοκηπιακών Καλλιεργειών & Ανθοκομίας, Τ.Ε.Ι. Κρήτης (Ηράκλειο).

Ακαδημαϊκά έτη 2003 – 2005: Εργαστηριακός Συνεργάτης, Τμήμα Οινολογίας & Τεχνολογίας Ποτών, Τ.Ε.Ι. Αθήνας.

Ακαδημαϊκά έτη 1998 – 2000: Επικουρική Εργαστηριακή Διδασκαλία (Demonstrating), Department of Agricultural Sciences, Imperial College – University of London.

Μεταπτυχιακά Προγράμματα

Ακαδημαϊκά έτη 2000 – 2001, 2003 – 2010, 2012 – 2019: Food Quality & Chemistry of Natural Products Programme, M.A.I.Ch. (Χανιά).

Ακαδημαϊκό έτος 2015 – 2016: Τμήμα Επιστήμης Τροφίμων & Διατροφής του Ανθρώπου, Γεωπονικό Πανεπιστήμιο Αθηνών.

Ακαδημαϊκό έτος 2013 – 2014: Τμήμα Βιοτεχνολογίας, Γεωπονικό Πανεπιστήμιο Αθηνών.

ΕΡΕΥΝΗΤΙΚΗ ΕΜΠΕΙΡΙΑ

Σεπτέμβριος 2009 – Μάρτιος 2010: Συνεργαζόμενος Ερευνητής, Τμήμα Γεωργικής Μηχανικής & Περιβάλλοντος, Ινστιτούτο Τεχνολογίας & Διαχείρισης Αγροοικοσυστημάτων - Ι.ΤΕ.Δ.Α., Κέντρο Έρευνας, Τεχνολογίας & Ανάπτυξης Θεσσαλίας - Κ.Ε.ΤΕ.Α.Θ. (Βόλος).

Οκτώβριος 2005 – Αύγουστος 2009: Ερευνητής, Food Quality & Chemistry of Natural Products Programme, M.A.I.Ch. (Χανιά).

Ιανουάριος 2005 – Ιούνιος 2006: Μεταδιδακτορική Έρευνα (υποτροφία Ι.Κ.Υ.), Τμήμα Επιστήμης Διαιτολογίας – Διατροφής, Χαροκόπιο Πανεπιστήμιο (Αθήνα).

Μάιος – Δεκέμβριος 2004: Μεταδιδακτορική Έρευνα, Τμήμα Οινολογίας & Τεχνολογίας Ποτών, Τ.Ε.Ι. Αθήνας.

Νοέμβριος 2003 – Μάιος 2004: Συνεργαζόμενος Ερευνητής, Ινστιτούτο Αμπέλου & Οίνου, ΕΘ.Ι.ΑΓ.Ε. (Αθήνα).

Οκτώβριος 2000 – Δεκέμβριος 2001: Μεταδιδακτορική Έρευνα, Food Quality & Chemistry of Natural Products Programme, M.A.I.Ch. (Χανιά).

ΛΟΙΠΕΣ ΕΠΙΣΤΗΜΟΝΙΚΕΣ ΔΡΑΣΤΗΡΙΟΤΗΤΕΣ

- Μέλος του Ελληνικού Φόρουμ για την Επιστήμη & Τεχνολογία Λιπιδίων
- Διαπίστευση IRCA (2007) / Επιθεωρητής Συστημάτων Διαχείρισης Ποιότητας Τροφίμων (ISO 22000:2005, ISO 19011:2002)
- Μέλος Συντακτικής Επιτροπής (Editorial Board): Journal of Chemistry (Hindawy), International Journal of Waste Resources (Longdom), Beverages (MDPI), Applied Sciences – Chemistry Section, Food Science & Technology Section (MDPI), Molecules – Natural Product Section (MDPI), Biomass (MDPI), Journal of Applied Research on Medicinal & Aromatic Plants (Elsevier)
- Προσκεκλημένος εκδότης (guest editor) στο περιοδικό Recycling (MDPI) για το ειδικό τεύχος (special issue) "Food Waste – Strategies to Reuse and Prevention"
- Προσκεκλημένος εκδότης (guest editor) στο περιοδικό Beverages (MDPI) για το ειδικό τεύχος (special issue) " Valorization of Beverage Industry By-products"
- Προσκεκλημένος εκδότης (guest editor) στο περιοδικό Applied Sciences – Chemistry Section (MDPI) για το ειδικό τεύχος (special issue) "High-performance Green Extraction of Natural Products"
- Προσκεκλημένος εκδότης (guest editor) στο περιοδικό Antioxidants (MDPI) για το ειδικό τεύχος (special issue) “Polyphenolic Antioxidants from Agri-Food Waste Biomass”
- Κριτής (reviewer) σε περισσότερα από 45 επιστημονικά περιοδικά

ΒΡΑΒΕΙΑ - ΔΙΑΚΡΙΣΕΙΣ

- Διάκριση κατά το PLoS Biology 2020, Mendeley Data 2020, στο ανώτερο 2% των επιδραστικών επιστημόνων παγκοσμίως (συνολικά 20 επιστήμονες από το Πανεπιστήμιο Θεσσαλίας).
- Βραβείο καλύτερης δημοσίευσης 2019 του περιοδικού **Clean Technologies & Environmental Policy**: Stefou I., Grigorakis S., Loupassaki S., Makris D.P.†, 2019. Development of sodium propionate-based deep eutectic solvents for polyphenol extraction from onion solid wastes, 21, 1563-1574. doi: 10.1007/s10098-019-01727-8 (Χρηματικό έπαθλο €1000).
- Προσκεκλημένος ομιλητής:

1. Μακρής Δ.Π., **2020**. Λειτουργικά συστατικά τροφίμων φυτικής προέλευσης της Μεσογείου. **13ο Μακεδονικό Συνέδριο Διατροφής & Διαιτολογίας (διαδικτυακό)**, 25 – 27 Σεπτεμβρίου 2020.
2. Makris D.P., **2020**. Natural Deep Eutectic Solvents - New Generation Green Liquids for the Extraction of Multifunctional Polyphenols. **10th International Phytocosmetics & Phytotherapy Congress (virtual)**, 3-4 September 2020, Athens, Greece.
3. Makris D.P., **2017**. Enhanced extraction of antioxidant polyphenols from *Moringa oleifera* Lam leaves using a biomolecule-based low-transition temperature mixture. In "**3rd IMEKO Foods – Metrology promoting standardization and harmonization in Food and Nutrition**", 1-4 October 2017, Thessaloniki, Greece.
4. Μακρής Δ.Π., **2008**. Αξιοποίηση των υποπροϊόντων της βιομηχανίας ελαιολάδου για την παραγωγή προϊόντων υψηλής προστιθέμενης αξίας – Φυσικές αντιοξειδωτικές ουσίες. **«Καλλιέργεια & Φυτοπροστασία της Ελιάς»**, Νομαρχιακή Αυτοδιοίκηση Χαλκιδικής, Εντομολογική Εταιρία Ελλάδος, 4 Απριλίου **2008**, Νέα Μουδανιά, Χαλκιδική.

ΕΡΕΥΝΗΤΙΚΑ ΠΡΟΓΡΑΜΜΑΤΑ

- **ΕΡΕΥΝΩ – ΔΗΜΙΟΥΡΓΩ – ΚΑΙΝΟΤΟΜΩ**: «Δημιουργία βιολειτουργικών μεταλλικών νερών με την προσθήκη εκχυλισμάτων φρούτων, λαχανικών, ελληνικών αρωματικών βοτάνων, κάνναβης, φύλλων *Moringa oleifera* και φύλλων ελληνικών ποικιλιών ελιάς που έχουν παραχθεί με καινοτόμο τεχνολογία (βαθέως εύτηκτοι διαλύτες) ή με την προθήκη χουμικών και φουλβικών οξέων» (Τ2ΕΔΚ 03772), Τμήμα Επιστήμης Τροφίμων & Διατροφής, Πανεπιστήμιο Θεσσαλίας, 10.2020 – 4.2023 (Αναπληρωτής Υπεύθυνος).
- **ΕΡΕΥΝΩ – ΔΗΜΙΟΥΡΓΩ – ΚΑΙΝΟΤΟΜΩ**: «Χρήση παλλόμενου ηλεκτρικού πεδίου για την εκχύλιση πολύτιμων συστατικών από φυτικό υλικό» (Τ1ΕΔΚ 03762), Τμήμα Επιστήμης Τροφίμων & Διατροφής, Πανεπιστήμιο Θεσσαλίας, 7.2018 – 6.2021 (Αναπληρωτής Υπεύθυνος).
- **ΕΡΕΥΝΩ – ΔΗΜΙΟΥΡΓΩ – ΚΑΙΝΟΤΟΜΩ**: «Δημιουργία βιολειτουργικών προϊόντων σοκολάτας με την προσθήκη εγκλωβισμένων σε μικρογαλακτώματα εκχυλισμάτων αρωματικών και φαρμακευτικών φυτών που έχουν παραχθεί με καινοτόμο τεχνολογία (βαθέως εύτηκτους διαλύτες) (COCOOWA)» (Τ1ΕΔΚ 05677), Τμήμα Επιστήμης Τροφίμων & Διατροφής, Πανεπιστήμιο Θεσσαλίας, 7.2018 – 6.2021 (Αναπληρωτής Υπεύθυνος).
- **ΘΑΛΗΣ**: «Αξιολόγηση και βελτιστοποίηση των παραγόντων παλαίωσης ερυθρών και λευκών οίνων από Κρητικές ποικιλίες. Παραγωγή οίνων προστιθέμενης ποιοτικής αξίας (ΠΑΛΑΙΟΣΟΙΝΟΣ)», Τμήμα Χημείας, Πανεπιστήμιο Κρήτης, 10.2012 – 9.2015 (Υπεύθυνος π.ε.).

- **STREP/DEVELONUTRI (FP6)**: "Development of high throughput approaches to optimise the nutritional value of crops and crop-based foods", M.A.I.Ch., 2.2007 – 8.2009 (Ερευνητής).
- **INTERREG IIIC SUD/FARVALDI**: "Action frontalière pour la conservation de l'agrobiodiversité régionale et pour la valorisation d'une différentiation identifiable des produits", M.A.I.Ch., 10.2005 – 1.2007 (Ερευνητής).
- **ΜΕΤΑΔΙΔΑΚΤΟΡΙΚΗ ΥΠΟΤΡΟΦΙΑ Ι.Κ.Υ.**: «Αξιοποίηση αποβλήτων της βιομηχανίας τροφίμων για την ανάκτηση προϊόντων υψηλής προστιθέμενης αξίας. Αντιοξειδωτικά από υποπροϊόντα οινοποίησης», Χαροκόπειο Πανεπιστήμιο, 1.2005 – 6.2006 (Επιστημονικός Υπεύθυνος).
- **ΑΡΧΙΜΗΔΗΣ**: «Ανάπτυξη τεχνολογιών για την ταχεία αποπίκρανση της ελιάς και την παραγωγή προϊόντων υψηλής διατροφικής αξίας», Τμήμα Οινολογίας & Τεχνολογίας Ποτών, Τ.Ε.Ι. Αθήνας, 3.2004 – 12.2004 (Μεταδιδακτορικός Ερευνητής).
- **ΕΠΕΑΕΚ ΙΙ**: Αναδιάρθρωση του προπτυχιακού προγράμματος σπουδών, Τμήμα Οινολογίας & Τεχνολογίας Ποτών, Τ.Ε.Ι. Αθήνας, 3.2004 – 9.2004 (Μεταδιδακτορικός Ερευνητής).
- **ΔΙΜΕΡΗΣ ΣΥΝΕΡΓΑΣΙΑ ΕΛΛΑΔΑΣ - ΑΛΒΑΝΙΑΣ**: «Μελέτη της πολυφαινολικής σύστασης ελληνικών και αλβανικών οίνων», ΕΘ.Ι.ΑΓ.Ε., Αθήνα, 11.2003 – 3.2004 (Μεταδιδακτορικός Ερευνητής).
- **ALTENER (AI/2002/238)**: "Studies on the exploitation of carobs (*Ceratonia siliqua*) for bioethanol production", M.A.I.Ch., 6.2001 – 12.2001 (Μεταδιδακτορικός Ερευνητής).

ΑΝΑΘΕΣΗ – ΕΠΙΒΛΕΨΗ ΔΙΑΤΡΙΒΩΝ

- Πτυχιακές εργασίες: 23
- Μεταπτυχιακές διατριβές (master): 31
- Διδακτορικές διατριβές: 3 (+ 1 σε εξέλιξη)

ΔΗΜΟΣΙΕΥΣΕΙΣ

Εκδόσεις

1. Makris D.P., **2021**. "High-Performance Green Extraction of Natural Products", Special Issue, **Applied Sciences** (MDPI).
2. Makris D.P., Şahin S., **2020**. "Polyphenolic Antioxidants from Agri-Food Waste Biomass", Special Issue, **Antioxidants** (MDPI).

Κεφάλαια σε βιβλία

1. Makris D.P.†, **2021**. CHAPTER 16. Recovery and applications of enzymes from food wastes. In "**Food Waste Recovery: Processing Technologies, Industrial Techniques, and Applications**." Galanakis Ch. ed., Academic Press, London, U.K., pp. 313-325. ISBN: 978-0-12-820563-1
2. Makris D.P.†, **2015**. CHAPTER 16. Recovery and applications of enzymes from food wastes. In "**Food Waste Recovery: Processing Technologies and Techniques**." Galanakis Ch. ed., ELSEVIER Publ. (San Diego, CA), pp. 361-379. ISBN: 978-0-12-800351-0

3. Makris D.P.†, Boskou D., **2014**. CHAPTER 9. Plant-derived antioxidants as food additives. In "**Plants as a Source of Natural Antioxidants**", Dubei N.K. ed., CABI Publ. (Oxfordshire, U.K.), pp. 169-190. ISBN: 978-1-78-064266-6
4. Kefalas P., Makris D.P., **2006**. CHAPTER 4. Liquid chromatography-mass spectrometry techniques in flavonoid analysis: recent advances. In "**Antioxidant Plant Phenols: Sources, Structure-Activity Relationship, Current Trends in Analysis and Characterization**", Boskou D., Gerothanasis I., Kefalas P. ed., RESEARCH SIGNPOST Publ. (Kerala, India), pp 69-123. ISBN: 81-308-0029-2

Βιβλιογραφικές Ανασκοπήσεις

1. Makris D.P.†, Lalas, S., **2020**. Glycerol and glycerol-based deep eutectic mixtures as emerging green solvents for polyphenol extraction: the evidence so far. **Molecules**, 25, 5842. doi:10.3390/molecules25245842
2. Makris D.P.†, **2018**. Green extraction processes for the efficient recovery of bioactive polyphenols from wine industry solid wastes – Recent progress. **Current Opinion in Green & Sustainable Chemistry**, 13, 50-55. doi: 10.1016/j.cogsc.2018.03.013
3. Tzima K., Makris D.P., Nikiforidis C., Mourtzinos I., **2015**. Potential use of rosemary, propolis and thyme as natural food preservatives. **Journal of Nutrition & Health**, 1(1), 6.
4. Makris D.P.†, Kallithraka S., Kefalas P., **2006**. Critical Review. Flavonols in grapes, grape products and wines: burden, profile and influential parameters. **Journal of Food Composition & Analysis**, 19, 396-404. doi: 10.1016/j.jfca.2005.10.003
5. Makris D.P.†, Kallithraka S., Kefalas P., **2003**. Polyphenols in Hellenic wines: Creating composition tables as a tool for epidemiological studies. **Journal of Wine Research** 14(2-3), 103-114. doi: 10.1080/09571260410001678003

Ερευνητικές Εργασίες

1. Shaheen S., Grigorakis S., Halahlah A., Loupassaki S., Makris D.P.†, **2021**. Extractor dimensions affect optimization of laboratory-scale batch solid-liquid extraction of polyphenols from plant material: potato peels as a case study. **Chemical Engineering Communications**. doi: 10.1080/00986445.2020.1805438
2. Kurtulbaş E., Gizem Pekel A., Bilgin M., Makris D., Şahin S., **2021**. Citric acid-based deep eutectic solvent for the anthocyanin recovery from *Hibiscus sabdariffa* through microwave-assisted extraction. **Biomass Conversion & Biorefinery**. doi: 10.1007/s13399-020-00606-3
3. Chakroun D., Grigorakis S., Loupassaki S., Makris D.P.†, **2021**. Enhanced-performance extraction of olive (*Olea europaea*) leaf polyphenols using L-lactic acid/ammonium acetate deep eutectic solvent combined with β-cyclodextrin: screening, optimisation, temperature effects and stability. **Biomass Conversion & Biorefinery**. doi: 10.1007/s13399-019-00521-2
4. Kaltsa O., Alibade A., Bozinou E., Makris D.P., Lalas S.I., **2021**. Encapsulation of *Moringa oleifera* extract in Ca-alginate chocolate beads: physical and antioxidant properties. **Journal of Food Quality**, ID 5549873. doi: 10.1155/2021/5549873
5. Kyriakidou A., Makris D.P., Lazaridou A., Biliaderis C.G., Mourtzinos I., **2021**. Physical properties of chitosan films containing pomegranate peel extracts obtained by deep eutectic solvents. **Foods**, 10, 1262. doi: 10.3390/foods10061262
6. Lakka A., Bozinou E., Makris D.P., Lalas S.I., **2021**. Evaluation of pulsed electric field polyphenol extraction from *Vitis vinifera*, *Sideritis scardica* and *Crocus sativus*. **ChemEngineering**, 5, 25. doi: 10.3390/chemengineering5020025
7. Kellil A., Grigorakis S., Loupassaki S., Makris D.P.†, **2021**. Empirical kinetic modelling and mechanisms of quercetin thermal degradation in aqueous model systems: effect of pH and addition of antioxidants. **Applied Sciences**, 11, 2579. doi: 10.3390/app11062579
8. Grigorakis S., Halahlah A., Makris D.P.†, **2020**. Stability of *Salvia frutocosa* Mill. polyphenols and antioxidant activity in a citrate-based natural deep eutectic solvent. **Nova Biotechnologica et Chimica**, 19(2), 200 – 207.

9. Lakka A., Lalas S., Makris D.P.†, **2020**. Hydroxypropyl-β-cyclodextrin as a green co-solvent in the aqueous extraction of polyphenols from waste orange peels. **Beverages**, 6, 50. doi:10.3390/beverages6030050
10. Cherif M. M., Grigorakis S., Halahlah A., Loupassaki S., Makris D.P.†, **2020**. High-efficiency extraction of phenolics from wheat waste biomass (bran) by combining deep eutectic solvent, ultrasound-assisted pretreatment and thermal treatment. **Environmental Processes**, 7, 845-859. doi: 10.1007/s40710-020-00449-0
11. Grigorakis S., Halahlah A., Makris D.P.†, **2020**. Batch stirred-tank green extraction of *Salvia fruticosa* Mill. polyphenols using newly designed citrate-based deep eutectic solvents and ultrasonication pretreatment. **Applied Sciences**, 10, 4774. doi:10.3390/app10144774
12. Grigorakis S., Halahlah A., Makris D.P.†, **2020**. Hydroglycerolic solvent and ultrasonication pretreatment: a green blend for high-efficiency extraction of *Salvia fruticosa* polyphenols. **Sustainability**, 12, 4840. doi:10.3390/su12124840
13. Lakka A., Lalas S., Makris D.P.†, **2020**. Development of a low-temperature and high-performance green extraction process for the recovery of polyphenolic phytochemicals from waste potato peels using hydroxypropyl β-cyclodextrin. **Applied Sciences**, 10, 3611. doi:10.3390/app10103611
14. Grigorakis S., Benchennouf A., Halahlah A., Makris D.P.†, **2020**. High-performance green extraction of polyphenolic antioxidants from *Salvia fruticosa* using cyclodextrins: optimization, kinetics and composition. **Applied Sciences**, 10, 3447. doi:10.3390/app10103447
15. Kaltsa O., Grigorakis S., Lakka A., Bozinou E., Lalas S., Makris D.P.†, **2020**. Green valorization of olive leaves to produce polyphenol-enriched extracts using an environmentally benign deep eutectic solvent. **AgriEngineering**, 2, 226-239. doi:10.3390/agriengineering2020014
16. Kaltsa O., Lakka A., Grigorakis S., Karageorgou I., Batra G., Bozinou E., Lalas S., Makris D.P.†, **2020**. A green extraction process for polyphenols from elderberry (*Sambucus nigra*) flowers using deep eutectic solvent and ultrasound-assisted pretreatment. **Molecules**, 25, 921. doi:10.3390/molecules25040921
17. Lakka A., Grigorakis S., Kaltsa O., Karageorgou I., Batra G., Bozinou E., Lalas S., Makris D.P.†, **2020**. The effect of ultrasonication pretreatment on the production of polyphenol-enriched extracts from *Moringa oleifera* L. (drumstick tree) using a novel bio-based deep eutectic solvent. **Applied Sciences**, 10, 220. doi:10.3390/app10010220
18. Photiades A., Grigorakis S., Makris D.P.†, **2020**. Kinetics and modelling of L-cysteine effect on the Cu(II)-induced oxidation of quercetin. **Chemical Engineering Communications**, 207, 139-152. doi: 10.1080/00986445.2019.1574767
19. Lakka A., Grigorakis S., Karageorgou I., Batra G., Kaltsa O., Bozinou E., Lalas S., Makris D.P.†, **2019**. Saffron processing wastes as a bioresource of high value-added compounds: Development of a green extraction process for polyphenol recovery using a natural deep eutectic solvent. **Antioxidants**, 8, 586. doi: 10.3390/antiox8120586
20. Stefou I., Grigorakis S., Loupassaki S., Makris D.P.†, **2019**. Development of sodium propionate-based deep eutectic solvents for polyphenol extraction from onion solid wastes. **Clean Technologies & Environmental Policy**, 21, 1563-1574. doi: 10.1007/s10098-019-01727-8
21. Lakka A., Karageorgou I., Kaltsa O., Batra G., Bozinou E., Lalas S., Makris D.P.†, **2019**. Polyphenol extraction from *Humulus lupulus* (hop) using a neoteric glycerol/L-alanine deep eutectic solvent: optimisation, kinetics and the effect of ultrasound-assisted pretreatment. **AgriEngineering**, 1, 403-417. doi: 10.3390/agriengineering1030030
22. Lalas S., Alibade A., Bozinou E., Makris D.P.†, **2019**. Drying optimization to obtain carotenoid-enriched extracts from industrial peach processing waste (pomace). **Beverages**, 5, 43. doi: 10.3390/beverages5030043
23. Kurtulbaş E., Yazar S., Makris D., Şahin S., **2019**. Optimization of bioactive substances in the wastes of some selective Mediterranean crops. **Beverages**, 5, 42. doi: 10.3390/beverages5030042

24. Athanasiadis V., Grigorakis S., Lalas S., Makris D.P.†, **2018**. Highly efficient extraction of antioxidant polyphenols from *Olea europaea* leaves using an eco-friendly glycerol/glycine deep eutectic solvent. **Waste & Biomass Valorization**, 9(11), 1985-1992. doi: 10.1007/s12649-017-9997-7
25. Bobolaki N., Photiades A., Grigorakis S., Makris D.P.†, **2018**. Kinetic modelling of the effect of L-ascorbic acid on the Cu(II)-induced oxidation of quercetin. **ChemEngineering**, 2, 46. doi:10.3390/chemengineering2040046
26. Karageorgou I., Grigorakis S., Lalas S., Makris D.P.†, **2018**. Effects of 2-hydroxypropyl β-cyclodextrin on the stability of polyphenolic compounds from *Moringa oleifera* Lam leaf extracts in a natural low-transition temperature mixture. **Nova Biotechnologica et Chimica**, 17(1), 29-37. doi: 10.2478/nbec-2018-0003
27. Athanasiadis V., Grigorakis S., Lalas S., Makris D.P.†, **2018**. Stability effects of methyl β-cyclodextrin on *Olea europaea* leaf extracts in a natural deep eutectic solvent. **European Food Research & Technology**, 244, 1783-1792. doi: 10.1007/s00217-018-3090-8
28. Slim Z., Jancheva M., Grigorakis S., Makris D.P.†, **2018**. Polyphenol extraction from *Origanum dictamnus* using low-transition temperature mixtures composed of glycerol and organic salts: effect of organic anion carbon chain length. **Chemical Engineering Communications**, 205(10), 1494-1505. doi: 10.1080/00986445.2018.1458026
29. Mourtzinos I., Prodromidis P., Grigorakis S., Makris D.P., Biliaderis C.G., Moschakis T., **2018**. Natural food colourants derived from onion wastes: application in a yogurt product. **Electrophoresis**, 39, 1975-1983 doi: 10.1002/elps.201800073
30. Athanasiadis V., Grigorakis S., Lalas S., Makris D.P.†, **2018**. Methyl *β*-cyclodextrin as a booster for the extraction of *Olea europaea* leaf polyphenols with a bio-based deep eutectic solvent. **Biomass Conversion & Biorefinery**, 8(2), 345-355. doi: 10.1007/s13399-017-0283-5
31. Karageorgou I., Grigorakis S., Lalas S., Mourtzinos I., Makris D.P.†, **2018**. Incorporation of 2-hydroxypropyl *β*-cyclodextrin in a biomolecule-based low-transition temperature mixture (LTTM) boosts efficiency of polyphenol extraction from *Moringa oleifera* Lam leaves. **Journal of Applied Research on Medicinal & Aromatic Plants**, 9, 62-69. doi 10.1016/j.jarmap.2018.02.005
32. Mourtzinos I., Menexis N., Iakovidis D., Makris D.P., Goula A, **2018**. A green extraction process to recover polyphenols from byproducts of hemp oil processing. **Recycling**, 3, 15. doi:10.3390/recycling3020015
33. Grigorakis S., Makris D.P.†, **2018**. Characterisation of polyphenol-containing extracts from *Stachys mucronata* and evaluation of their antiradical activity. **Medicines**, 5, 14. doi: 10.3390/medicines5010014
34. Makris D.P.†, **2017**. Extraction of red grape pomace antioxidants with aqueous organic acid solutions using kinetic modelling. **Journal of Agricultural Sciences**, 62(3), 287-298. doi: 10.2298/JAS1703287M
35. Lalas S., Athanasiadis V., Karageorgou I., Batra G., Nanos G., Makris D.P., **2017**. Nutritional characteristics of *Moringa oleifera* tree leaves and herbal tea. **Journal of Herbs, Spices & Medicinal Plants**, 23(4), 320-333. doi: 10.1080/10496475.2017.1334163
36. Jancheva M., Grigorakis S., Loupassaki, S., Makris D.P.†, **2017**. Optimised extraction of antioxidant polyphenols from *Satureja thymbra* using newly designed glycerol-based natural low-transition temperature mixtures (LTTMs). **Journal of Applied Research on Medicinal & Aromatic Plants**, 6, 31-40. doi: 10.1016/j.jarmap.2017.01.002
37. Karageorgou I., Grigorakis S., Lalas S., Makris D.P.†, **2017**. Enhanced extraction of antioxidant polyphenols from *Moringa oleifera* Lam. leaves using a biomolecule-based low-transition temperature mixture. **European Food Research & Technology**, 243, 1839-1848 doi: 10.1007/s00217-017-2887-1
38. Athanasiadis V., Lalas S., Makris D.P.†, **2017**. Effect of methyl *β*-cyclodextrin on radical scavenging kinetics of olive leaf extracts and interactions with ascorbic acid. **ChemEngineering**, 1, 6. doi:10.3390/chemengineering1010006

39. Georgantzi C., Lioliou A.-E., Paterakis N., Makris D.P.†, **2017**. Combination of lactic acid-based deep eutectic solvents (DES) with *β*-cyclodextrin: performance screening using ultrasound-assisted extraction of polyphenols from selected native Greek medicinal plants. **Agronomy**, 7, 54. doi:10.3390/agronomy7030054
40. Dedousi M., Mamoudaki V., Grigorakis S., Makris D.P.†, **2017**. Ultrasound-assisted extraction of polyphenolic antioxidants from olive (*Olea europaea*) leaves using a novel glycerol/sodium-potassium tartrate low-transition temperature mixture (LTTM). **Environments**, 4, 31. doi:10.3390/environments4020031
41. Tomic D., Grigorakis S., Loupassaki S., Makris D.P.†, **2017**. Implementation of kinetics and response surface methodology reveals contrasting effects of catechin and chlorogenic acid on the development of browning in wine model systems containing either ascorbic acid or sulphite. **European Food Research and Technology**, 243, 565-574. doi: 10.1007/s00217-016-2766-1
42. Patsea M., Stefou I., Grigorakis S., Makris D.P.†, **2017**. Screening of natural sodium acetate-based low-transition temperature mixtures (LTTMs) for enhanced extraction of antioxidants and pigments from red vinification solid wastes. **Environmental Processes**, 4(1), 123-135. doi: 10.1007/s40710-016-0205-8
43. Kottaras P., Koulianos M., Makris D.P.†, **2017**. Low-transition temperature mixtures (LTTMs) made of bioorganic molecules: enhanced extraction of antioxidant phenolics from industrial cereal solid wastes. **Recycling**, 2, 3. doi:10.3390/recycling2010003
44. Taloumi T., Makris D.P.†, **2017**. Accelerated ageing of the traditional Greek distillate Tsipouro using wooden chips. Part I: effect of static maceration *vs* ultrasonication on the polyphenol extraction and antioxidant activity. **Beverages**, 3(1), 5. doi:10.3390/beverages3010005
45. Mourtzinos I. Anastasopoulou E., Petrou A., Grigorakis S., Makris D.P., Biliaderis C.G., **2016**. Optimization of a green extraction method for the recovery of polyphenols from olive leaf using cyclodextrins and glycerin as co-solvents. **Journal of Food Science & Technology**, 53(11), 3939-3947. doi: 10.1007/s13197-016-2381-y
46. Mouratoglou E., Malliou V., Makris D.P.†, **2016**. Novel glycerol-based natural eutectic mixtures and their efficiency in the ultrasound-assisted extraction of antioxidant polyphenols from agri-food waste biomass. **Waste & Biomass Valorization**, 7(6), 1377-1387. doi: 10.1007/s12649-016-9539-8
47. Bakirtzi C., Triantafyllidou K., Makris D.P.†, **2016**. Novel lactic acid-based natural deep eutectic solvents: efficiency in the ultrasound-assisted extraction of antioxidant polyphenols from common native Greek medicinal plants. **Journal of Applied Research on Medicinal and Aromatic Plants**, 3, 120-127. doi: 10.1016/j.jarmap.2016.03.003
48. Trasanidou D., Apostolakis A., Makris D.P.†, **2016**. Development of a green process for the preparation of antioxidant and pigment-enriched extracts from winery solid wastes using response surface methodology and kinetics. **Chemical Engineering Communications**, 203, 1317-1325. doi:10.1080/00986445.2016.1189416
49. Paleologou I., Vasiliou A., Grigorakis S., Makris D.P.†, **2016**. Optimisation of a green ultrasound-assisted extraction process for potato peel (*Solanum tuberosum*) polyphenols using bio-solvents and response surface methodology. **Biomass Conversion & Biorefinery**, 6(3), 289-299. doi: 10.1007/s13399-015-0181-7
50. Manousaki A., Jancheva M., Grigorakis S., Makris D.P.†, **2016**. Extraction of antioxidant phenolics from agri-food waste biomass using a newly designed glycerol-based natural low-transition temperature mixture: comparison with conventional eco-friendly solvents. **Recycling**, 1, 194-204. doi:10.3390/recycling1010194
51. Loupassaki S., Abouzer M., Basalekou M., Fyssarakis I., Makris D.P.†, **2016**. Evolution pattern of wood-related volatiles during traditional and artificial ageing of commercial red and white wines: association with sensory analysis. **International Food Research Journal**, 23(4), 1459-1465.
52. Philippi K., Tsamandouras N., Grigorakis S., Makris D.P.†, **2016**. Ultrasound-assisted green extraction of eggplant peel (*Solanum melongena*) polyphenols using aqueous mixtures of glycerol and ethanol: optimisation and kinetics. **Environmental Processes**, 3, 369-386. doi: 10.1007/s40710-016-0140-8

53. Shehata E., Loupassaki S., Makris D.P.†, **2016**. Essential oil composition and antiradical activity of two *Artemisia* species endemic to the island of Crete (Southern Greece). **American Journal of Essential Oils & Natural Products**, 4(1), 32-35.
54. Kyriakidou K., Mourtzinos I., Biliaderis C.G., Makris D.P.†, **2016**. Optimisation of a green extraction/ inclusion complex formation process to recover antioxidant polyphenols from oak acorn husks (*Quercus robur*) using aqueous 2-hydroxypropyl-*β*-cyclodextrin/glycerol mixtures. **Environments**, 3, 3. doi:10.3390/environments3010003
55. Atwi M., Weiss E.-K., Loupassaki S., Makris D.P.†, Ioannou E., Roussis V., Kefalas P., **2016**. Major antioxidant polyphenolic phytochemicals of three *Salvia* species endemic to the island of Crete. **Journal of Herbs, Spices & Medicinal Plants**, 22, 27-34. doi: 10.1080/10496475.2015.1007221
56. Makris D.P.†, **2016**. Kinetics of ultrasound-assisted flavonoid extraction from agri-food solid wastes using water/glycerol mixtures. **Resources**, 5, 7. doi:10.3390/resources5010007
57. Makris D.P.†, Passalidi V., Kallithraka S., Mourtzinos I., **2016**. Optimisation of polyphenol extraction from red grape pomace using aqueous glycerol/tartaric acid mixtures and response surface methodology. **Preparative Biochemistry & Biotechnology**, 46(2), 176-182. doi: 10.1080/10826068.2015.1015562
58. Michail A., Sigala P., Grigorakis S., Makris D.P.†, **2016**. Optimisation of ultrasound-assisted polyphenol extraction from spent filter coffee using aqueous glycerol. **Chemical Engineering Communications**, 203(3), 407-413. doi: 10.1080/00986445.2015.1004667
59. Karagiorgou I., Grigorakis S., Lalas S., Makris D.P.†, **2016**. Polyphenolic burden and *in vitro* antioxidant properties of *Moringa oleifera* root extracts. **Journal of HerbMed Pharmacology**, 5(1), 33-38.
60. Makris D.P.†, Kefalas P., **2015**. Kinetics of polyphenol extraction from onion (*Allium cepa*) solid wastes using acidified water/ethanol mixture. **Acta Alimentaria**, 44(4), 482-492. doi: 10.1556/066.2015.44.0020
61. Blidi S., Bikaki M., Grigorakis S., Loupassaki S., Makris D.P.†, **2015**. A comparative evaluation of bio-solvents for the efficient extraction of polyphenolic phytochemicals: apple waste peels as a case study. **Waste & Biomass Valorization**, 6(6), 1125-1133. doi: 10.1007/s12649-015-9410-3
62. Katsampa P., Valsamedou E., Grigorakis S., Makris D.P.†, **2015**. A green ultrasound-assisted extraction process for the recovery of antioxidant polyphenols and pigments from onion solid wastes using Box-Behnken experimental design and kinetics. **Industrial Crops & Products**, 77, 535-543. doi: 10.1016/j.indcrop.2015.09.039
63. Makris D.P.†, **2015**. A novel kinetic assay for the examination of solid-liquid extraction of flavonoids from plant material. **Research Journal of Chemical Sciences**, 5(11), 18-23.
64. Shehata E., Grigorakis S., Loupassaki S., Makris D.P.†, **2015**. Extraction optimisation using water/glycerol for the efficient recovery of polyphenolic antioxidants from two *Artemisia* species. **Separation and Purification Technology**, 149, 462-469. doi: 10.1016/j.seppur.2015.06.017
65. Tzima K., Kallithraka S., Kotseridis Y., Makris D.P.†, **2015**. A comparative evaluation of aqueous natural organic acid media for the efficient recovery of flavonoids from red grape (*Vitis vinifera*) pomace. **Waste and Biomass Valorization**, 6(3), 391-400. doi: 10.1007/s12649-015-9358-3
66. Karakashov B., Grigorakis S., Loupassaki S., Mourtzinos I., Makris D.P.†, **2015**. Optimisation of organic solvent-free polyphenol extraction from *Hypericum triquetrifolium* Turra using Box-Behnken experimental design and kinetics. **International Journal of Industrial Chemistry**, 6, 85-92. doi: 10.1007/s40090-015-0034-z
67. Psarra C., Gortzi O., Makris D.P.†, **2015**. Kinetics of polyphenol extraction from wood chips in wine model solutions: effect of chip amount and botanical species. **Journal of the Institute of Brewing**, 121(2), 207-212. doi: 10.1002/jib.212
68. Karakashov B., Grigorakis S., Loupassaki S., Makris D.P.†, **2015**. Optimisation of polyphenol extraction from *Hypericum perforatum* using aqueous glycerol and response surface methodology. **Journal of Applied Research on Medicinal and Aromatic Plants**, 2, 1-8. doi: 10.1016/j.jarmap.2014.11.002

69. Kanakaki E., Siderakou D., Kallithraka S., Kotseridis Y., Makris D.P.†, **2015**. Effect of the degree of toasting on the extraction pattern and profile of antioxidant polyphenols leached from oak chips in model wine systems. **European Food Research and Technology**, 240, 1065-1074. doi: 10.1007/s00217-014-2410-x
70. Demian F.D., Makris D.P.†, **2015**. Effect of side chain structure on the oxidisability of *o*-diphenol acids by a crude potato peel polyphenol oxidase. **Chemical Engineering Communications**, 202, 1-5. doi: 10.1080/00986445.2013.826209
71. Tzima K., Kallithraka S., Kotseridis Y., Makris D.P.†, **2014**. Kinetic modelling for flavonoid recovery from red grape (*Vitis vinifera*) pomace with aqueous lactic acid. **Processes**, 2, 901-911. doi:10.3390/pr2040901
72. Cavdarova M., Makris D.P.†, **2014**. Extraction kinetics of phenolics from carob (*Ceratonia siliqua* L.) kibbles using environmentally benign solvents. **Waste and Biomass Valorization**, 5(5), 773-779. doi: 10.1007/s12649-014-9298-3
73. Tzima K., Kallithraka S., Kotseridis Y., Makris D.P.†, **2014**. Kinetic modelling of flavanol extraction from red grape (*Vitis vinifera* L.) pomace using aqueous organic acid solutions. **International Food Research Journal**, 21(5), 1919-1924.
74. Moussouni S., Makris D.P.†, **2014**. Optimisation of onion peroxidase-catalysed formation of aureusidin using 2′,4′,6′,3,4-pentahydroxy chalcone as substrate. **Journal of BioScience and Biotechnology**, 3(2), 141-146.
75. Tair A., Weiss E.-K., Palade L.M., Loupassaki S., Makris D.P.†, Ioannou E., Roussis V., Kefalas P., **2014**. *Origanum* species native to the island of Crete: *in vitro* antioxidant characteristics and liquid chromatography – mass spectrometry identification of major polyphenolic components. **Natural Products Research**, 28(16), 1284-1287. doi: 10.1080/14786419.2014.896011
76. Amyrgialaki E., Makris D.P.†, Mauromoustakos A., Kefalas P., **2014**. Optimisation of the extraction of pomegranate (*Punica granatum*) husk phenolics using water/ethanol solvent systems and response surface methodology. **Industrial Crops and Products**, 59, 216-222. doi: 10.1016/j.indcrop.2014.05.011
77. Apostolakis A., Grigorakis S., Makris D.P.†, **2014**. Optimisation and comparative kinetics study of polyphenol extraction from olive leaves (*Olea europaea*) using heated water/glycerol mixtures. **Separation and Purification Technology**, 128, 89-95. doi: 10.1016/j.seppur.2014.03.010
78. Makris D.P.†, Kefalas P., **2013**. Characterization of polyphenolic phytochemicals in red grape pomace. **International Journal of Waste Resources**, 3(2), Article No. 1000126. doi: 10.4172/2252-5211.1000126
79. Demian F.D., Makris D.P.†, **2013**. Removal of olive mill wastewater phenolics with the use of a polyphenol oxidase homogenate from potato peel waste. **Journal of Waste Management**, Article ID 630209, 7 pages. doi:10.1155/2013/630209
80. Galuska S., Makris D.P.†, **2013**. The effect of chlorogenic acid, catechin and SO_2 on browning development in white wine model solutions. **Journal of the Institute of Brewing**, 119, 309-313. doi: 10.1002/jib.94
81. Demian F.D., Makris D.P.†, **2013**. Factorial design optimisation of hydrocaffeic acid removal from an aqueous matrix by the use of a crude potato polyphenol oxidase. **Biocatalysis and Agricultural Biotechnology**, 2, 305-310. doi: 10.1016/j.bcab.2013.06.003
82. Aoun M., Makris D.P.†, **2013**. Use of response surface methodology to evaluate the reducing power in binary solutions of ascorbic acid with natural polyphenolic antioxidants. **International Journal of Food Studies**, 2, 238-251. doi: 0.7455/ijfs/2.2.2013.a9
83. Karvela E., Makris D.P.†, Karathanos V.T., **2013**. Evaluation of mixture effects in binary solutions of ascorbic acid with grape (*Vitis vinifera*) seed extracts using response surface methodology. **International Food Research Journal**, 20(5), 2193-2198.
84. Chouchouli V., Kalogeropoulos N., Konteles S.J., Karvela E., Makris D.P., Karathanos V.T., **2013**. Fortification of yoghurts with grape (*Vitis vinifera*) seed polyphenols. **LWT**, 53, 522-529. doi: 10.1016/j.lwt.2013.03.008

85. Karvela E., Makris D.P.†, **2012**. Assessment of the reducing effects in mixtures of grape (*Vitis vinifera*) seed extracts with *α*-tocopherol using response surface methodology. **Journal of Microbiology, Biotechnology & Food Sciences**, 2(2), 771-787.
86. El Agha A., Makris D.P.†, **2012**. Biocatalytic characteristics, product formation and putative pathway of *p*-coumaric acid oxidation by a crude peroxidase from onion. **Acta Alimentaria**, 41(3), 304-315. doi: 10.1556/AAlim.41.2012.3.2
87. Khiari Z., Makris D.P.†, **2012**. Stability and transformation of major flavonols in onion (*Allium cepa*) solid wastes. **Journal of Food Science & Technology**, 49(4), 489-494. doi: 10.1007/s13197-010-0201-3
88. Aoun M., Makris D.P.†, **2012**. Binary mixtures of natural polyphenolic antioxidants with ascorbic acid: Impact of interactions on the antiradical activity. **International Food Research Journal**, 19(2), 603-606.
89. Osman A., El Agha A., Makris D.P.†, Kefalas P., **2012**. Chlorogenic acid oxidation by a crude peroxidase preparation: biocatalytic characteristics and oxidation products. **Food and Bioprocess Technology**, 5, 243-251. doi: 10.1007/s11947-009-0241-8
90. Karvela E., Makris D.P.†, Karathanos V.T., **2012**. Implementation of response surface methodology to assess the antiradical behaviour in mixtures of ascorbic acid and *α*-tocopherol with grape (*Vitis vinifera*) stem extracts. **Food Chemistry**, 132, 351-359. doi: 10.1016/j.foodchem.2011.10.091
91. Karvela E., Makris D.P.†, Kalogeropoulos N., Karathanos V.T., **2011**. The effect of pH on the efficiency of vinification by-product extracts to inhibit lipid peroxidation in a lecithin liposome model matrix. **Journal of Food Quality**, 34, 299-305. doi:10.1111/j.1745-4557.2011.00397.x
92. Osman A., Makris D.P.†, **2011**. Oxidation of morin (2′,3,4′,5,7-pentahydroxyflavone) with a peroxidase homogenate from onion. **International Food Research Journal**, 18(3), 1039-1043.
93. Sidani B., Makris D.P.†, **2011**. Interactions of natural antioxidants with red grape pomace anthocyanins in a liquid model matrix: stability and copigmentation effects. **Chemical Industry & Chemical Engineering Quarterly**, 17(1), 59-66. doi: 10.2298/CICEQ100701055S
94. Osman A., Makris D.P.†, **2010**. Comparison of fisetin and quercetin oxidation with a cell-free extract of onion trimmings and peel, plant waste, containing peroxidase enzyme: a further insight into flavonol degradation mechanism. **International Journal of Food Science & Technology**, 45, 2265-2271. doi:10.1111/j.1365-2621.2010.02408.x
95. Makris D.P.†, **2010**. Optimisation of anthocyanin recovery from onion (*Allium cepa*) solid wastes using response surface methodology. **Journal of Food Technology**, 8(4), 183-186. doi: 10.3923/jftech.2010.183.186
96. Galuska S., Makris D. P.†, Kefalas P., **2010**. Browning development in wine-like liquid model matrices: dependence on phenolic, Fe(III) and SO_2 concentrations. **Journal of Food Process Engineering**, 33, 934-945. doi: 10.1111/j.1745-4530.2008.00316.x
97. Barakat N., Makris D. P.†, Kefalas P., Psillakis E., **2010**. Investigation on the removal of olive mill wastewater phenolics with the use of a crude peroxidase extract from onion solid by-products. **Environmental Chemistry Letters**, 8, 271-275. doi: 10.1007/s10311-009-0216-z
98. Moussouni S., Detsi A., Majdalani M., Makris D.P., Kefalas P., **2010**. Crude peroxidase from onion solid waste as a tool for organic synthesis. Part I: Cyclisation of 2′,3,4,4′,6′-pentahydroxy-chalcone to aureusidin. **Tetrahedron Letters**, 51, 4076-4078. doi: 10.1016/j.tetlet.2010.05.125
99. Kalogeropoulos N., Yannakopoulou K., Gioxari A., Chiou A., Makris D.P., **2010**. Polyphenol characterization and encapsulation in *β*-cyclodextrin of a flavonoid-rich *Hypericum perforatum* (St. John's wort) extract. **LWT**, 43, 882 - 889. doi: 10.1016/j.lwt.2010.01.016
100. Sadek E.S., Makris D.P.†, Kefalas P., **2009**. Polyphenolic composition and antioxidant characteristics of kumquat (*Fortunella margarita*) peel fractions. **Plant Foods for Human Nutrition**, 64, 297 - 302. doi: 10.1007/s11130-009-0140-1
101. Kallithraka S., Aliaj L., Makris D. P.†, Kefalas P., **2009**. Anthocyanin profiles of major red grape (*Vitis vinifera* L.) varieties cultivated in Greece and their relationship with *in vitro* antioxidant characteristics. **International Journal of Food Science & Technology**, 44, 2385 - 2393. doi:10.1111/j.1365-2621.2008.01869.x

102. Khiari Z., Makris D. P.†, Kefalas P., **2009**. An investigation on the recovery of antioxidant phenolics from onion solid wastes employing water/ethanol-based solvent systems. **Food and Bioprocess Technology**, 4, 337-343. doi: 10.1007/s11947-007-0044-8
103. Karvela E., Makris D.P.†, Kalogeropoulos N., Karathanos V.T., Kefalas P., **2009**. Factorial design optimisation of grape (*Vitis vinifera*) seed polyphenol extraction. **European Food Research and Technology**, 229(5), 731-743. doi: 10.1007/s00217-009-1105-1
104. Karvela E., Makris D.P.†, Kalogeropoulos N., Karathanos V.T., **2009**. Deployment of response surface methodology to optimise recovery of grape (*Vitis vinifera*) stem polyphenols. **Talanta**, 79, 1311-1321. doi: 10.1016/j.talanta.2009.05.042
105. El Agha A., Abbeddou S., Makris D. P. †, Kefalas P., **2009**. Biocatalytic properties of a peroxidase-active cell-free extract from onion solid wastes: caffeic acid oxidation. **Biodegradation**, 20(2), 143-153. doi: 10.1007/s10532-008-9208-0
106. Kiassos E., Mylonaki S., Makris D. P. †, Kefalas P., **2009**. Implementation of response surface methodology to optimise extraction of onion (*Allium cepa*) solid waste phenolics. **Innovative Food Science and Emerging Technologies**, 10, 246-252. doi: 10.1016/j.ifset.2008.10.004
107. Khiari Z., Makris D. P.†, Kefalas P., **2008**. Recovery of bioactive flavonols from onion solid wastes employing water/ethanol-based solvent systems. **Food Science & Technology International**, 14(6), 497-502. doi: 10.1177/1082013208100707
108. Mourtzinos I., Makris D.P., Yannakopoulou K., Kalogeropoulos N., Michali I., Karathanos V.T., **2008**. Thermal stability of anthocyanin extract of *Hibiscus sabdariffa* L. in the presence of *β*-cyclodextrin. **Journal of Agricultural and Food Chemistry**, 56, 10303-10310. doi: 10.1021/jf801389j
109. Mylonaki S., Kiassos E., Makris D. P. †, Kefalas P., **2008**. Optimisation of the extraction of olive (*Olea europaea*) leaf phenolics using water/ethanol-based solvent systems and response surface methodology. **Analytical and Bioanalytical Chemistry**, 392, 977-985. doi: 10.1007/s00216-008-2353-9
110. El Agha A., Makris D. P. †, Kefalas P., **2008**. Peroxidase-active cell free extract from onion solid wastes: biocatalytic properties and putative pathway of ferulic acid oxidation. **Journal of Bioscience and Bioengineering**, 106(3), 279-285. doi: 10.1263/jbb.106.279
111. Karathanos V., Syrimbei C., Chiou A., Karathanos A., Makris D. P., **2008**. Evolution of benzoate derivatives and their hydroxycinnamate analogues during ageing of white wines in oak barrels. **Journal of Food Composition and Analysis**, 21, 667-671. doi: 10.1016/j.jfca.2008.05.005
112. El Agha A., Makris D. P. †, Kefalas P., **2008**. Hydrocaffeic acid oxidation by a peroxidase homogenate from onion solid wastes. **European Food Research & Technology**, 227, 1379-1386. doi: 10.1007/s00217-008-0854-6
113. Osman A., Makris D. P.†, Kefalas P., **2008**. Investigation on biocatalytic properties of a peroxidase-active homogenate from onion solid wastes: an insight into quercetin oxidation mechanism. **Process Biochemistry**, 43, 861-867. doi: 10.1016/j.procbio.2008.04.003
114. Karvela E., Makris D. P.†, Kefalas P., Moutounet M., **2008**. Extraction of phenolics in liquid model matrices containing oak chips: kinetics, liquid chromatography-mass spectroscopy characterization and association with *in vitro* antiradical activity. **Food Chemistry**, 110, 263-272. doi: 10.1016/j.foodchem.2008.02.001
115. Makris D. P. †, Boskou G., Andrikopoulos N. K., Kefalas P., **2008**. Characterisation of certain major polyphenolic antioxidants in grape (*Vitis vinifera* cv. Roditis) stems by liquid chromatography-mass spectrometry. **European Food Research and Technology**, 226, 1075-1079. doi: 10.1007/s00217-007-0633-9
116. Makris D. P.†, Boskou G., Chiou A., Andrikopoulos N. K., **2008**. An investigation on factors affecting recovery of antioxidant phenolics and anthocyanins from red grape (*Vitis vinifera* L.) pomace employing water/ethanol-based solutions. **American Journal of Food Technology**, 3(3), 164-173. doi: 10.3923/ajft.2008.164.173
117. Turan B., Gülşen A., Makris D. P.†, Kefalas P., **2007**. Interactions between quercetin and catechin in a model matrix: effects on the *in vitro* antioxidant behaviour. **Food Research International**, 40, 819-826. doi: 10.1016/j.foodres.2007.01.017

118. Gülşen A., Turan B., Makris D. P.†, Kefalas P., **2007**. Copper(II)-mediated biomimetic oxidation of quercetin: generation of a naturally occurring oxidation product and evaluation of it *in vitro* antioxidant properties. **European Food Research and Technology**, 225, 437-441. doi: 10.1007/s00217-006-0437-3
119. Kallithraka S., Mamalos A., Makris D. P.†, **2007**. Differentiation of young red wines based on chemometrics of minor polyphenolic constituents. **Journal of Agricultural and Food Chemistry**, 55, 3233-3239. doi: 10.1021/jf070114v
120. Makris D. P.†, Boskou G., Andrikopoulos N. K., **2007**. Recovery of antioxidant phenolics from white vinification solid by-products employing water/ethanol mixtures. **Bioresource Technology**, 98, 2963-2967. doi: 10.1016/j.biortech.2006.10.003
121. Makris D. P.†, Boskou G., Andrikopoulos N. K., **2007**. Polyphenolic content and in vitro antioxidant characteristics of wine industry and other agri-food solid waste extracts. **Journal of Food Composition and Analysis**, 20, 125-132. doi: 10.1016/j.jfca.2006.04.010
122. Gülşen A., Makris D. P.†, Kefalas P., **2007**. Biomimetic oxidation of quercetin: isolation of a naturally occurring quercetin heterodimer and evaluation of its in vitro antioxidant properties. **Food Research International**, 40, 7-14. doi: 10.1016/j.foodres.2006.07.009
123. Kefalas P., Makris D.P., **2006**. Exploitation of agri-food solid wastes for recovery of high added-value compounds: the case of grape pomace and onion peels. **Bulletin USAMV-CN**, 62, 276-281.
124. Makris D. P.†, Kallithraka S., Mamalos A., **2006**. Differentiation of young red wines based on cultivar and geographical origin with application of chemometrics of principal polyphenolic constituents. **Talanta**, 70, 1143-1152. doi: 10.1016/j.talanta.2006.03.024
125. Dourtoglou V. G., Mamalos A., Makris D. P., **2006**. Storage of olives (*Olea europaea*) under CO_2 atmosphere: effect on anthocyanins, phenolics, sensory attributes and in vitro antioxidant properties. **Food Chemistry**, 99, 342-349. doi: 10.1016/j.foodchem.2005.07.051
126. Dourtoglou V. G., Mamalos A., Makris D. P., Kefalas P., **2006**. Storage of olives (*Olea europaea* L.) under CO_2 atmosphere: liquid chromatography-mass spectrometry characterization of indices related to changes in the polyphenolic metabolism. **Journal of Agricultural and Food Chemistry**, 54, 2211-2217. doi: 10.1021/jf0525582
127. Sioumis N., Kallithraka S., Makris D. P.†, Kefalas P., **2006**. Kinetics of browning onset in white wines: influence of principal redox-active polyphenols and impact on the reducing capacity. **Food Chemistry**, 94, 98-104. doi: 10.1016/j.foodchem.2004.10.059
128. Mansouri A., Makris D. P., Kefalas P., **2005**. Determination of hydrogen peroxide scavenging activity of cinnamic and benzoic acids employing a highly sensitive peroxyoxalate chemiluminescence-based assay: structure-activity relationships. **Journal of Pharmaceutical and Biomedical Analysis**, 39, 22-26. doi: 10.1016/j.jpba.2005.03.044
129. Sioumis N., Kallithraka S., Tsoutsouras E., Makris D. P.†, Kefalas P., **2005**. Browning development in white wines: dependence on compositional parameters and impact on antioxidant characteristics. **European Food Research and Technology**, 220, 326-330. doi: 10.1007/s00217-004-1032-0
130. Bassil D., Makris D. P.†, Kefalas P., **2005**. Oxidation of caffeic acid in the presence of L-cysteine: isolation of 2-*S*-cysteinylcaffeic acid and evaluation of its antioxidant properties. **Food Research International**, 38(4), 395-402. doi: 10.1016/j.foodres.2004.10.009
131. Makris D. P.†, Kefalas P., **2005**. Association between *in vitro* antiradical activity and ferric reducing power in aged red wines: a mechanistic approach. **Food Science & Technology International**, 11(1), 11-18. doi: 10.1177/1082013205051265
132. Kallithraka S., Mohdaly A. A.-A., Makris D. P., Kefalas P., **2005**. Determination of major anthocyanin pigments in Hellenic native grape varieties (*Vitis vinifera* sp.): association with antiradical activity. **Journal of Food Composition and Analysis**, 18, 375-386. doi: 10.1016/j.jfca.2004.02.010
133. Guendez R., Kallithraka S., Makris D. P., Kefalas P., **2005**. An analytical survey of the polyphenols of seeds of varieties of grape (*Vitis vinifera* sp.) cultivated in Greece: implications for exploitation as a source of value-added phytochemicals. **Phytochemical Analysis**, 16, 17-23. doi: 10.1002/pca.804

134. Guendez R., Kallithraka S., Makris D. P.†, Kefalas P., **2005**. Determination of low molecular weight polyphenolic constituents in grape (*Vitis vinifera* sp.) seed extracts: correlation with antiradical activity. **Food Chemistry**, 89(1), 1-9. doi: 10.1016/j.foodchem.2004.02.010
135. Makris D. P.†, Kefalas P., **2004**. Carob pods (*Ceratonia siliqua* L.) as a source of polyphenolic antioxidants. **Food Technology and Biotechnology**, 42(2), 105-108.
136. Kefalas P., Kallithraka S., Parejo I., Makris D. P.†, **2003**. A comparative study on the *in vitro* antiradical activity and hydroxyl free radical scavenging activity in aged red wines. **Food Science & Technology International**, 9(6), 383-387. doi: 10.1177/1082013208100707
137. Makris D. P.†, Psarra E., Kallithraka S., Kefalas P., **2003**. The effect of polyphenolic composition as related to antioxidant capacity in white wines. **Food Research International**, 36(8), 805-814. doi:10.1016/S0963-9969(03)00075-9
138. Arnous A., Makris D. P.†, Kefalas P., **2002**. Correlation of pigment and flavanol content with antioxidant properties in selected aged regional wines from Greece. **Journal of Food Composition and Analysis**, 15(6), 655-665. doi: 10.1006/jfca.2002.1070
139. Arnous A., Petrakis C., Makris D. P., Kefalas P., **2002**. A peroxyoxalate chemiluminescence-based assay for the evaluation of hydrogen peroxide scavenging activity employing 9,10-diphenylanthracene as fluorophore. **Journal of Pharmacological and Toxicological Methods**, 48(3), 171-177. doi: 10.1016/S1056-8719(03)00055-8
140. Arnous A., Makris D. P.†, Kefalas P., **2002**. Anthocyanin composition and colour characteristics of selected aged wines produced in Greece. **Journal of Wine Research**, 13(1), 23-34. doi: 10.1080/0957126022000004039
141. Makris D. P.†, Rossiter J. T., **2002**. Effect of natural antioxidants on heat-induced, copper(II)-catalysed, oxidative degradation of quercetin and rutin (quercetin 3-*O*-rutinoside) in aqueous model systems. **Journal of the Science of Food and Agriculture**, 82(10), 1147-1153. doi: 10.1002/jsfa.1159
142. Psarra E., Makris D. P.†, Kallithraka S., Kefalas P., **2002**. Evaluation of the antiradical and reducing properties of selected Greek white wines: Correlation with polyphenolic composition. **Journal of the Science of Food and Agriculture**, 82(9), 1014-1020. doi: 10.1002/jsfa.1124
143. Makris D. P.†, Rossiter J. T., **2002**. An investigation on structural aspects influencing product formation in enzymic and chemical oxidation of quercetin and related flavonols. **Food Chemistry**, 77(2), 177-185. doi: 10.1016/S0308-8146(01)00333-8
144. Makris D. P.†, Rossiter J. T., **2002**. Hydroxyl free radical-mediated oxidative degradation of quercetin and morin: A preliminary investigation. **Journal of Food Composition and Analysis**, 15(1), 103-113. doi: 10.1006/jfca.2001.1030
145. Arnous A., Makris D. P.†, Kefalas P., **2001**. Effect of principal polyphenolic components in relation to antioxidant characteristics of aged red wines. **Journal of Agricultural and Food Chemistry**, 49(12), 5736-5742. doi: 10.1021/jf010827s
146. Makris D. P.†, Rossiter J. T., **2001**. Comparison of quercetin and a non-orthohydroxy flavonol as antioxidants by competing *in vitro* oxidation reactions. **Journal of Agricultural and Food Chemistry**, 49(7), 3370-3377. doi: 10.1021/jf010107l
147. Makris D. P.†, Rossiter J. T., **2001**. Domestic processing of onion bulbs (*Allium cepa*) and asparagus spears (*Asparagus officinalis*): Effect on flavonol content and antioxidant status. **Journal of Agricultural and Food Chemistry**, 49(7), 3216-3222. doi: 10.1021/jf001497z
148. Makris D. P., Rossiter J. T., **2000**. Heat-induced, metal-catalyzed oxidative degradation of quercetin and rutin (quercetin 3-*O*-rhamnosylglucoside) in aqueous model systems. **Journal of Agricultural and Food Chemistry**, 48(9), 3830-3838. doi: 10.1021/jf0001280
149. Dourtoglou V. G., Makris D. P., Bois-Dounas F., Zonas C., **1999**. *Trans*-Resveratrol concentration in wines produced in Greece. **Journal of Food Composition and Analysis**, 12(3), 227-233. doi: 10.1006/jfca.1999.0821

Στήλη εκδότη

1. Makris D. P.†, **2020**. Editorial - High-performance green extraction of natural products. **Applied Sciences**, 10, 7672, doi:10.3390/app10217672
2. Makris D. P.†, Şahin S., **2019**. Editorial - Polyphenolic antioxidants from agri-food waste biomass. **Antioxidants**, 8, 624. doi:10.3390/antiox8120624

Ανακοινώσεις σε Διεθνή Συνέδρια

1. Makris D. P.†, **2020**. Natural deep eutectic solvents - New generation green liquids for the extraction of multifunctional polyphenols. **10th International Phytocosmetics & Phytotherapy Congress (virtual)**, 3-4 September 2020, Athens, Greece.
2. Mourtzinos I., Goula A., Biliaderis C.G., Makris D.P., **2019**. Green extraction of polyphenols from agricultural byproducts and food waste. In "**6th international conference sustainable postharvest and food technologies - Inoptep 2019 and 31th National conference processing and energy in agriculture - PTEP 2019**, April 07th – 12th, 2019, Kladovo, Serbia.
3. Lydakis-Simantiris N., Akli H., Grigorakis S., Loupassaki S., Abderrahmane M., Makris D.P., **2019**. Low-transition temperature mixtures based on amino acids: synthesis and extraction efficiency of phenolics from olive-mill by-products. In "**1st International Congress on Analytical & Bioanalytical Chemistry**", 27 – 30 March 2019, Antalya, Turkey.
4. Photiades A., Grigorakis S., Makris D. P.†, **2018**. Kinetics and modelling of L-cysteine effect on the Cu(II)-induced oxidation of quercetin. In "**11th Aegean Analytical Chemistry Days (AACD2018)**", 25 – 29 September 2018, Chania, Greece.
5. Grigorakis S., Makris D. P.†, **2018**. Kinetics of polyphenol extraction from *Origanum dictamnus* using an eco-friendly glycerol-based deep eutectic solvent. In "**11th Aegean Analytical Chemistry Days (AACD2018)**", 25 – 29 September 2018, Chania, Greece.
6. Karageorgou I., Grigorakis S., Lalas S., Makris D. P.†, **2017**. Enhanced extraction of antioxidant polyphenols from *Moringa oleifera* Lam leaves using a biomolecule-based low-transition temperature mixture. In "**3rd IMEKO Foods – Metrology promoting standardization and harmonization in Food and Nutrition**", 1-4 October 2017, Thessaloniki, Greece.
7. Mourtzinos I., Prodromidis P., Makris D., Biliaderis C.G., Moschakis T., **2017**. Optimization of a green method for the recovery of natural colorants from onion solid wastes: application in a yogurt product. In "**3rd IMEKO Foods – Metrology promoting standardization and harmonization in Food and Nutrition**", 1-4 October 2017, Thessaloniki, Greece.
8. Kalogeropoulos N., Kafourou V., Kaliora A.C., Makris D.P., Zoumpoulakis P., **2017**. An exhaustive study of antioxidant related properties of *Artemisia* leaves. In "**10th International Conference on Instrumental Methods of Analysis: Modern Trends and Applications**", 17-21 September 2017, Heraklion, Crete.
9. Mourtzinos I., Ignatiadis A., Topalidou K., Grigorakis S., Makris D., Moschakis T., Biliaderis C.G., **2017**. Optimization of a green method for the recovery of polyphenols from onion solid wastes. In "**5th International Conference on Sustainable Solid Waste Management**", 21 – 24 June, Athens, Greece.
10. Mourtzinos I., Anastasopoulou E., Petrou A., Grigorakis S., Makris D.P., Biliaderis C.G., **2016**. Optimization of a green method for the recovery of high-added value polyphenols from olive leaf using cylclodextrins. In "**International Congress Food Technology, Quality and Safety**", 25-27 October 2016, Novi Sad, Serbia.
11. Trasanidou D., Makris D. P.†, **2015**. Implementation of Box-Behnken experimental design and kinetics to optimize organic solvent-free ultrasound-assisted extraction of red grape pomace polyphenols and pigments. In "**International Conference on Industrial Waste & Wastewater Treatment & Valorisation**", 21-23 May 2015, President Hotel, Athens, Greece.
12. Kotseridis Y., Kallithraka S., Kyraleou M., Makris D.P., **2013**. Accelerated browning of white wines: changes in antioxidant activity and phenolic composition. In "**3rd International Symposium - Trends in World Vitiviniculture Development**", 30-31 May 2013, Fira, Santorini, Greece.

13. Atwi M., Tair A., Weiss E.-K., Palade L.M., Loupassaki S., Makris D.P., Ioannou E., Roussis V., Kefalas P., **2013**. Fractionation, polyphenol profiling and *in vitro* antioxidant activity of plant species of pharmacological interest native to the island of Crete. In "**Instrumental Methods of Analysis 2013**", 15 - 19 September 2013, Thessaloniki, Greece.
14. Karvela E., Makris D.P., Kalogeropoulos N., Karathanos V.T., **2011**. Deployment of response surface methodology to optimize recovery of grape (*Vitis vinifera*) stem and seed polyphenols. **Procedia Food Science**, 1, 1686-1693.
15. Detsi A, Makris D.P., Roussis V., Kefalas P., **2009**. Chalcones and aurones: chemical and enzymic synthesis, structure elucidation and evaluation of their antioxidative and insecticidal activity. In "**Instrumental Methods of Analysis 2009; Modern Trends and Applications**", 4 - 8 October, Athens, Greece.
16. Kallithraka S., Salacha I.M., Tzourou E., Makris D.P., **2007**. Polyphenolic composition of Greek young red wines. **3rd International Conference MeDiet 2007**, "Traditional Mediterranean Diet: Past, Present and Future", 25-26 April, Athens, HELLAS.
17. Kallithraka S., Makris D. P., Salacha M., Tzourou E., Tsoutsouras E., Lanaridis P., **2006**. Differentiation of young red wines based on chemometrics of minor polyphenolic constituents. **XXIXth World Congress of Vine and Wine**, 25-30 June, Logroño, Spain.
18. Kallithraka S., Makris D. P., Tzourou E., Tsoutsouras E., Lanaridis P., **2005**. Stilbene, flavonol and anthocyanin profiles of experimental red wines from Merlot, Cabernet Sauvignon and Agiorgitiko cultivars. Proceedings, **4th International Conference of Food Technology**, "Accessing Useful Technologies…Optimizing Food Safety and Nutrition", 18-19 February 2005, Athens, pp. 255-260.
19. Kallithraka T., Makris D., Kefalas P., **2003**. The effect of polyphenolic composition as related to antioxidant capacity in Greek white wines. In **"Œnologie 2003"**, 7th international symposium of œnology, Paris: Tec & Doc Editions, pp. 674-677.
20. Vourdoubas J., Makris D., Kefalas P., Kaliakatsos J., **2002**. Studies on the production of bioethanol from carob. In **"12th European Conference and Technology Exhibition on Biomass for Energy, Industry and Climate Protection"** proceedings, Amsterdam, The Netherlands, pp. 489-493.
21. Makris D. P., Rossiter J. T., **2000**. High-performance liquid chromatography studies on free-radical oxidation of flavonols. In **"Dietary Anticarcinogens and Antimutagens. Chemical and Biological Aspects"**, Johnson I. T. & Fenwick G. R. ed., London: Royal Society of Chemistry Press, pp. 249-251.
22. Makris D. P., Rossiter J. T., **2000**. Quercetin and rutin (quercetin 3-*O*-rhamnosylglucoside) thermal degradation in aqueous media under alkaline conditions. In **"Functional Foods II-Claims and Evidence"**, Buttriss J. & Saltmarsh M. ed., London: Royal Society of Chemistry Press, pp. 216-238.

Ανακοινώσεις σε Ελληνικά Συνέδρια

1. Μακρής Δ.Π., **2020**. Λειτουργικά συστατικά τροφίμων φυτικής προέλευσης της Μεσογείου. **13ο Μακεδονικό Συνέδριο Διατροφής & Διαιτολογίας (διαδικτυακό)**, 25 – 27 Σεπτεμβρίου 2020.
2. Λάκκα Α., Καραγεώργου Ι., Καλτσά Ο., Μπάτρα Γ., Αλιμπαντέ Α., Λαλάς Σ., Μακρής Δ. Π.†, **2019**. Ανάκτηση αντιοξειδωτικών πολυφαινολικών ουσιών από αγρο-βιομηχανικά απόβλητα με χρήση νεωτερικού βαθέως εύτηκτου διαλύτη. 8ο Πανελλήνιο Συνέδριο «**Σύγχρονες Τάσεις Στον Τομέα Των Λιπιδίων**», Ελληνικό Φόρουμ Επιστήμης και Τεχνολογίας Λιπιδίων (Greek Lipid Forum), 21 Ιουνίου 2019, Ε.Ι.Ε., Αθήνα.
3. Αθανασιάδης Β., Γρηγοράκης Σ., Λαλάς Σ., Μακρής Δ.Π., **2017**. Εξαιρετικά αποδοτική εκχύλιση πολυφαινολών από φύλλα ελιάς (*Olea europaea*) με βαθέως εύτηκτο διαλύτη χρησιμοποιώντας μεθυλ-β-κυκλοδεξτρίνη. (2017). Ημερίδα "**Βιομηχανία Τροφίμων & Περιβάλλον**", Εκθεσιακό Κέντρο του ΜΕΣ στην Παιανία (Chem-EcoLink, 2017), Π.Ε.ΤΕ.Τ., 26 Νοεμβρίου, Αθήνα.

4. Αθανασιάδης Β., Γρηγοράκης Σ., Λαλάς Σ., Μακρής Δ.Π., **2017**. Χρήση καινοφανούς μίγματος γλυκερόλης/γλυκίνης χαμηλής θερμοκρασίας μετάβασης για την εκχύλιση αντιοξειδωτικών πολυφαινολών από φύλλα ελιάς (*Olea europaea*). **7ο Πανελλήνιο Συνέδριο του Ελληνικού Φόρουμ Επιστήμης και Τεχνολογίας Λιπιδίων** "Σύγχρονες Τάσεις στον Τομέα των Λιπιδίων", Τμήμα Τεχνολογίας Τροφίμων, Αλεξάνδρειο ΤΕΙ Θεσσαλονίκης, 5 Οκτωβρίου, Θεσσαλονίκη.
5. Μακρής Δ. Π.†, Κεφάλας Π., **2009**. Απομάκρυνση φαινολικών ουσιών από υγρά απόβλητα ελαιουργείου με χρήση ακατέργαστου εκχυλίσματος πολυφαινολοξειδάσης από υποπροϊόντα πατάτας. **Ημέρες Χημείας Τροφίμων**, 13-14 Φεβρουαρίου, Αθήνα.
6. Khiari Z., Makris D.P.†, Kefalas P., **2007**. Recovery of antioxidant flavonols from onion solid wastes by employing water/ethanol-based solvent systems. **2nd Panhellenic Congress of the Greek Lipid Forum**, "Fats, Oils and Lipids: Present and Future", 7-8 June, National Research Foundation, Athens, HELLAS.
7. Ντουρτόγλου Β. Γ., Μακρής Δ. Π., Μάμαλος Α., **2005**. Νέα μέθοδος για την ταχεία αποπίκρανση της ελιάς με χρήση τροποποιημένων ατμοσφαιρών. Εφαρμογή στην επιτραπέζια ελιά. **1ο Πανελλήνιο Συνέδριο στις Σύγχρονες Τάσεις στον Τομέα των Λιπών και Ελαίων**, 8-9 Ιουνίου 2005, Εθνικό Ίδρυμα Ερευνών, ΑΘΗΝΑ.
8. Βουρδουμπάς Γ., Μακρής Δ., Κεφάλας Π., Καλιακάτσος Γ., Ναξάκης Γ., **2002**. Εκμετάλλευση του χαρουπιού για παραγωγή βιοαιθανόλης. **7ο Εθνικό Συνέδριο του ΙΗΤ (Ινστιτούτο Ηλιακής Τεχνολογίας) για τις Ήπιες Μορφές Ενέργειας**, 6-8 Νοεμβρίου, ΠΑΤΡΑ.

- 7,250 αναφορές
- i10 = 103
- h index = 43 (Google Scholar, 19.1.2021)