ΒΙΟΓΡΑΦΙΚΟ ΣΗΜΕΙΩΜΑ

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Research Gate	https://www.researchgate.net/profile/Dimitris_Makris2
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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/E.N.I.T.A. Bordeaux (France)

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, Department of Agricultural Sciences, Imperial College – University of London.

Μεταπτυχιακά Προγράμματα

Ακαδημαϊκά έτη 2000 – 2001, 2003 – 2010, 2012 – 2024: 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)
- Αναπληρωτής Εκδότης (Associate Editor): *Biomass* (MDPI)
- Μέλος Συντακτικής Επιτροπής (Editorial Board): *Journal of Chemistry* (Hindawy), *Beverages* (MDPI), *Applied Sciences* – Food Science & Technology Section (MDPI), *Molecules* – Natural Product Section (MDPI), *Waste* (MDPI), *Journal of Applied Research on Medicinal & Aromatic Plants* (Elsevier), *Discover Food* (Springer), *Green Chemical Technology* (SCIEPublish)
- Προσκεκλημένος εκδότης (guest editor) στις κάτωθι ειδικές εκδόσεις:
  1. Special Issue in Beverages: Valorization of Beverage Industry By-products
  2. Special Issue in Applied Sciences: High-Performance Green Extraction of Natural Products
  3. Special Issue in Antioxidants: Polyphenolic Antioxidants from Agri-Food Waste Biomass
  4. Special Issue in Beverages: Beverage Industry By-Products As Bio-Resources of Functional Compounds
  5. Special Issue in Waste: Agri-Food Wastes and Biomass Valorization
  6. Special Issue in Biomass: Valorization of Agri-Food Waste Biomass for the Extraction of Bioactive Compounds
  7. Special Issue in Molecules: Biomass-Based Value-Added Bioactive Products: Recovery and Valorization
  8. Special Issue in Waste: Agri-Food Wastes and Biomass Valorization—2nd Edition
  9. Special Issue in Applied Sciences: Synthetic and Natural Compounds for Cosmetic Applications
  10. Special Issue in Molecules: The 30th Anniversary of Molecules—Recent Advances in Natural Products Chemistry

ΒΡΑΒΕΙΑ - ΔΙΑΚΡΙΣΕΙΣ

- Διάκριση κατά το "Updated science-wide author databases of standardized citation indicators", October 2024 data-update (Elsevier), στο ανώτερο 2% των επιδραστικών επιστημόνων παγκοσμίως (συνολικά 43 επιστήμονες από το Πανεπιστήμιο Θεσσαλίας).
- Διάκριση κατά το "Updated science-wide author databases of standardized citation indicators", October 2023 data-update (Elsevier), στο ανώτερο 2% των επιδραστικών επιστημόνων παγκοσμίως (συνολικά 37 επιστήμονες από το Πανεπιστήμιο Θεσσαλίας).
- Διάκριση κατά το "Updated science-wide author databases of standardized citation indicators", August 2021 data-update (Elsevier), στο ανώτερο 2% των επιδραστικών επιστημόνων παγκοσμίως (συνολικά 46 επιστήμονες από το Πανεπιστήμιο Θεσσαλίας).
- Διάκριση κατά το PLoS Biology 2020, Mendeley Data 2020, στο ανώτερο 2% των επιδραστικών επιστημόνων παγκοσμίως (συνολικά 20 επιστήμονες από το Πανεπιστήμιο Θεσσαλίας).
- Εξώφυλλο για το τεύχος 5(1) (2025) του περιοδικού **Biomass** (MDPI), η δημοσίευση: Makris D.P.[†], **2025**. Potato processing waste as a reservoir of bioactive hydroxycinnamates: a critical review. **Biomass**, 5, 2. doi: 10.3390/biomass5010002
- Εξώφυλλο για το τεύχος 3 (2023) του περιοδικού **Biomass** (MDPI), η δημοσίευση: Makrygiannis I., Athanasiadis V., Bozinou E., Chatzimitakos T., Makris D.P., Lalas S.I. Combined effects of deep eutectic solvents and pulsed electric field improve polyphenol-rich extracts from apricot kernel biomass. doi: 10.3390/biomass3010005
- Εξώφυλλο για το τεύχος 7 (2021) του περιοδικού **Beverages** (MDPI), η δημοσίευση: Alibade A., Lakka A., Bozinou E., Chatzilazarou A., Lalas S.I., Makris D.P.[†] Valorization of red vinification solid wastes (red grape pomace): Integrated green extraction process for antioxidant polyphenols using ultrasound-assisted pretreatment and β-cyclodextrin. doi: 10.3390/beverages7030059
- Βραβείο καλύτερης δημοσίευσης 2024 του περιοδικού **ChemEngineering** (MDPI): Abdoun R., Grigorakis S., Kellil A., Loupassaki S., Makris D.P.[†], 2022. Process optimization and stability of waste orange peel polyphenols in extracts obtained with organosolv thermal treatment using glycerol-based solvents. 6, 35. doi: 10.3390/chemengineering6030035 (Χρηματικό έπαθλο CHF500).
- Βραβείο καλύτερης δημοσίευσης 2019 του περιοδικού **Clean Technologies & Environmental Policy** (Springer): 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

- **ΥΠΟΜΕΤΡΟ 16.1-16.2 - *«Ίδρυση και λειτουργία επιχειρησιακών ομάδων της Ευρωπαϊκής σύμπραξης καινοτομίας για την παραγωγικότητα και τη βιωσιμότητα της γεωργίας».*** «Νέες Καινοτόμες Μέθοδοι Παραγωγής Προϊόντων Υψηλής Διατροφικής Αξίας από το Ρόδι». Συνεργαζόμενοι Φορείς: 1) Novacert Ε.Π.Ε., 2) Αγροτικός Συνεταιρισμός Παραγωγών Οπωροκηπευτικών Αγίου Αθανασίου Δράμας και 3) Τμήμα Επιστήμης Τροφίμων & Διατροφής -Πανεπιστήμιο Θεσσαλίας, 27.3.2023 – 31.12.2023 (Αναπληρωτής Υπεύθυνος).
- **ΕΛΚΕ – ΠΑΝΕΠΙΣΤΗΜΙΟ ΘΕΣΣΑΛΙΑΣ:** «Ερευνητικές δράσεις για τη βελτιστοποίηση μεθόδων εκχύλισης βιοδραστικών ουσιών από φυτικό υλικό» (7346), Τμήμα Επιστήμης Τροφίμων & Διατροφής, Πανεπιστήμιο Θεσσαλίας, 1 – 12.2023 (Αναπληρωτής Υπεύθυνος).
- **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», Ινστιτούτο Αμπέλου & Οίνου (ΕΘ.Ι.ΑΓ.Ε.), Αθήνα, 11.2003 – 3.2004 (Μεταδιδακτορικός Ερευνητής).
- **ALTENER (Al/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: 43
- Μεταπτυχιακές διατριβές (master): 42
- Διδακτορικές διατριβές: 3 (+ 3 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.†, **2025**. Potato processing waste as a reservoir of bioactive hydroxycinnamates: a critical review. **Biomass**, 5, 2. doi: 10.3390/biomass5010002
2. 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
3. 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
4. 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.
5. 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
6. 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: 10.1080/0957126041000167800З

Ερευνητικές Εργασίες

1. Roufas K., Chatzimitakos T., Athanasiadis V., Lalas S.I., Toulaki A., Makris D.P.†, **2025**. Polyphenolic, anthocyanin, and volatile profile of barred-aged industrial red wines made from *Vitis vinifera* cv Maratheftiko. **Beverages**, 11, 36. doi: 10.3390/beverages11020036
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- 11632 αναφορές
- i10 = 160
- h index = 57 (Google Scholar, 6.3.2025)