

## CURRICULUM VITAE

**Evgenia Stamatelopoulou**  
**Food Technologist, M.Sc.**

### I. Personal data

Present position: Laboratory teaching staf  
Work address: Department of Food Science and Technology, Faculty of  
Agriculture and Food, University of the Peloponnese  
Campus AntikalamosMessinia, 24100,Greece.  
Tel.: +302721-0-45237.  
E-mail: [e.stamatelopoulou@uop.gr](mailto:e.stamatelopoulou@uop.gr)

### II. Education

- **Bachelor in Food Technology.** 1983-1987. Department of Food Technology. School of Food Technology and Nutrition. Alexander Technological Educational Institute (A.T.E.I.) of Thessaloniki. Greece.
- **Master of Science, (Master) in "Wine and Beer Science".** (2014-2016), Department of Oenology and Beverage Technology, Technological Educational Institute (T.E.I.) of Athens. Greece. Master thesis: "Diketopiperazines in wine".

### III. Computer experience

- Windows XP, Excel, Power Point.

### IV. Languages

- English, Degree of LOWER, Michigan Certificate of Competency in English, (MCCE) from the University of MICHIGAN.

### V. Working experience

- **20/10/2022-to date:** Laboratory teaching staff in Department of Food Science and Technology in University of the Peloponnese, with academic subject "Laboratory Methods of Chemical Analysis of Food and Wine"
- **07/05/2019 -19/10/2022:** Laboratory Technician in Department of Food Science and Technology in University of the Peloponnese, in the field of General and Inorganic Chemistry, Organic Chemistry, Biochemistry, Oenology, and Instrumental analysis.
- **07/5/2013 -06/5/2019:** Laboratory Technician in Department of Food Technology in Technological Educational Institute n of the Peloponnese, in the field of General and Inorganic Chemistry, Organic Chemistry, Biochemistry, Oenology, Physical Chemistry and Instrumental analysis.

- **2004-6/5/2013:** Laboratory Technician in Department of of Agricultural Products Technology in Technological Educational Institute of Kalamata, in the field of General and Inorganic Chemistry, Organic Chemistry, Biochemistry, Oenology, Physical Chemistry and Instrumental analysis.
- **09/1988-11/2004:** Laboratory assistant in Papadimitriou C.C. S.A Thouria Messinia, Greece
- **08/1987-08/1988:** Laboratory assistant in Kapetanios S.A. Anchialos Thessaloniki, Greece.

## VI. Publications

### International Journals

1. S. Agriopoulou and **E. Stamatelopoulou** (2017). Influence of storage conditions on the quality characteristics of wines. *EC Nutrition*, 8.3, 93-98.
2. **E. Stamatelopoulou**, S. Agriopoulou, E. Dourtoglou, A. Chatzilazarou, F. Drosou, M. Marinea, V. Dourtoglou. (2018). Diketopiperazines in wines. *Journal of wine research*, 29.1, 37-48.
3. S. Agriopoulou, **E. Stamatelopoulou** and T. Varzakas. (2020). Advances in Occurrence, Importance, and Mycotoxin Control Strategies: Prevention and Detoxification in Foods. *Foods*, 9(2):137.
4. S. Agriopoulou, **E. Stamatelopoulou** and T. Varzakas. (2020). Advances in Analysis and Detection of Major Mycotoxins in Foods. *Foods*, 9(4):518.
5. S. Agriopoulou, **E. Stamatelopoulou**, M. Sachadyn-Król, and T. Varzakas. (2020). Lactic Acid Bacteria as Antibacterial Agents to Extend the Shelf Life of Fresh and Minimally Processed Fruits and Vegetables: Quality and Safety Aspects. *Microorganisms*, 8(6):952.
6. V. Skiada, S. Agriopoulou, P. Tsarouhas, P. Katsaris, **E. Stamatelopoulou**, T. Varzakas. Evaluation and origin discrimination of two monocultivar extra virgin olive oils, cultivated in the coastline part of north-western Greece. (2020). *Applied science*, 10, 6733.

### Publications after invitation to International encyclopedia

1. S. Agriopoulou, **E. Stamatelopoulou** and T. Varzakas. (2020). Emerging Technologies in Analysis and Detection of Mycotoxins, *Encyclopedia*, 2020, v1. Available online: <https://encyclopedia.pub/1247>
2. S. Agriopoulou, **E. Stamatelopoulou**, M. Sachadyn-Król, T. Varzakas. (2020). Lactic acid bacteria and postharvest storage of fresh fruits and vegetables, *Encyclopedia*, 2020, v1. Available online: [https://encyclopedia.pub/1816#h2\\_0](https://encyclopedia.pub/1816#h2_0)
3. S. Agriopoulou, **E. Stamatelopoulou** and T. Varzakas. (2020). Mycotoxin control in foods, *Encyclopedia*, 2020, v1. Available online: <https://encyclopedia.pub/2461>

### Chapters in book with reviewers

1. Nanobiotechnology in food preservation and molecular perspective. (2020). S. Agriopoulou, **Stamatelopoulou, E.**, T. Varzakas. In the

- Parameswaranpillai et al. (Eds): *Nanotechnology – Enhanced Food Packaging*, 1st Edition, Wiley, pp. 327-360
2. Nanobiotechnological Strategies for Detection of Fungi and Mycotoxins in Food and feed. (2020). S. Agriopoulou, **Stamatelopoulou, E.**, V. Skiada T. Varzakas. In the Savita, Anju Srivastava, Reena Jain and Pratap Kumar Pati (Eds): *Mycology Current and Future Development (Vol.2) Myconanotechnology: A green Chemistry for Sustainable Development*, Bentham, Accepted
  3. Influence of Ozonation, and Plasma Processing on Food Bioactives. (2020). S. Agriopoulou, M. Sachadyn-Król, **E. Stamatelopoulou**, V. Skiada T. Varzakas. In the Esra Çapanoğlu Güven and Seid Mahdi Jafari (Eds): *Food Bioactive Ingredients*, Springer, Accepted

### Work Presentations in International Conferences

1. S. Agriopoulou and **E. Stamatelopoulou**, (2017). Active antimicrobial and antioxidant food packaging: Current status and innovations. 6<sup>th</sup> International Congress on Food Technology, Current Trends and Future Perspectives in the Food sector: From novel concepts to industrial applications, 18-19 March Athens, Greece, p.16.
2. **E. Stamatelopoulou**, S. Agriopoulou, and V. Dourtoglou, (2017). Piceatannol in wine: a metabolic derivative of resveratrol with strong antioxidant, anticancer and anti-inflammatory activity. 6<sup>th</sup> International Congress on Food Technology, Current Trends and Future Perspectives in the Food sector: From novel concepts to industrial applications, 18-19 March, Athens, Greece, p. 23.
3. S. Agriopoulou and **E. Stamatelopoulou** (2017). Influence of storage conditions on quality characteristics of red wines. Proceedings in 4<sup>th</sup> International Symposium, Ampelos, Mediterranean Vineyards and Climate Change, 12-14 May, Santorini, Greece, p.10.
4. S. Agriopoulou and **E. Stamatelopoulou** (2017). Recent developments in new technologies to extend the storage time of fresh cut fruits and vegetables. Proceedings of the 28<sup>th</sup> Panhellenic Conference of the Hellenic Society of Fruit and Vegetable Science, 16-20 October, Thessaloniki, Greece, p.82.
5. **E. Stamatelopoulou** and S. Agriopoulou. (2017). E-commerce application through online supermarkets in fruit and vegetable supply chain. Important issues and challenges. Proceedings of the 28<sup>th</sup> Panhellenic Conference of the Hellenic Society of Fruit and Vegetable Science, 16-20 October, Thessaloniki, Greece, p.203.
6. S. Agriopoulou, **E. Stamatelopoulou**, E. Moutafi. (2018). The role of intelligent food packaging in minimizing food waste. 3<sup>rd</sup> ICODECON, 3-6 May, Kalamata, Greece, p.58-59
7. S. Agriopoulou, **E. Stamatelopoulou**, E. Moutafi (2018). The impact of food waste in environmental, economic and social level. 3<sup>rd</sup> ICODECON, 3-6 May, Kalamata, Greece, p.113-114
8. **E. Stamatelopoulou**, S. Agriopoulou, E. Dourtoglou, A. Chatzilazarou, S. Bratakos, M. Marinea and V. Dourtoglou (2018). 2,5-diketopiperazines in the wine. Chemical synthesis and identification of isomers. IV International

Conference on Food Chemistry and Technology. 5-7 November, Berlin, Germany, p.47.

9. S. Agriopoulou, V. Skiada, **E. Stamatelopoulou**, P. Tsarouhas, T. Varzakas (2020). Emerging nanomaterials applications for food packaging and preservation. Safety issues and risk assessment. 1st International Electronic Conference on Food Science and Functional Foods, 10-25 November
10. S. Agriopoulou, V. Skiada, **E. Stamatelopoulou**, P. Tsarouhas, T. Varzakas (2020). Investigation and comparison of the two dominant mono-cultivar extra virgin olive oils cultivated in the southern region of Peloponnese, Greece. 1st International Electronic Conference on Food Science and Functional Foods, 10-25 November
11. V. Skiada, S. Agriopoulou, P. Tsarouhas, Y. Manousopoulos, P. Katsaris, **E. Stamatelopoulou**, T. Varzakas (2020). Fatty acid and sterolic profile as authenticity tools for origin discrimination of monocultivar extra virgin olive oils, cultivated in the coastline part of Western Greece. 1st International Electronic Conference on Food Science and Functional Foods, 10-25 November

#### **Work Presentations in National Conferences**

1. S. Agriopoulou and **E. Stamatelopoulou** (2017). Current practice and innovations in the packaging of meat with active packaging. Proceedings of the 5th Panhellenic Conference 2017 on "Meat and its products from the stall on the plate", p.394-400. Oral presentation.
2. **E. Stamatelopoulou** and S. Agriopoulou, (2017). Recent developments in new technologies to extend the storage time of freshly cut fruits and vegetables. Proceedings of the 28th Panhellenic Conference of the Hellenic Society of Fruit and Vegetable Science (EEEE), 16-20 October, Thessaloniki, Greece, p.445-450
3. **E. Stamatelopoulou** and S. Agriopoulou, (2017). E-commerce application through online supermarkets in the fruit and vegetable supply chain. Important issues and challenges. Proceedings of the 28th Panhellenic Conference of the Hellenic Society of Fruit and Vegetable Science (EEEE), 16-20 October, Thessaloniki, Greece, p.441-444