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01	Influence of temperature in changes of colour in green vegetables	E. Manolopoulou, Varzakas T.
02	Screening of T-2 toxin producing Indian species of <i>Fusaria</i> occurring in food and their inhibition by using essential oils and silver nanoparticles	Bonde, S. R., Gade, A. K., Rai, M. K.
03	Rheological Properties of a Soy Protein Isolate and Concentrate: Effect of Gel Strength	Varzakas T., Labropoulos, A, Anestis, S.
04	Metal nanoparticles as a potential antimicrobial against selected food borne organisms	Raksha Pandit and Mahendra Rai
05	Peptides profiles of poultry proteins hydrolysates before and after simulated digestion	A.A. Torkova, I.V. Nikolaev, A.S. Kononikhin, O.V. Koroleva
06	Sunflower Oil from Sunflowers, that cultivated with contaminated water.	Vangelis Andrianos, Vasiliki Stoikou, Ioannis Zabetakis
07	Natural Carotenoid extracts- Extraction, analysis of carotenoid pigments and dietary absorption	Sotirios Kiokias, Charalampos Proestos and Theodoros Varzakas
08	Effect of natural carotenoid extracts again the azo-initiated oxidation of oil-in-water emulsions	Sotirios Kiokias and Theodoros Varzakas
09	Combine Effect of Sage Oil and Packaging on Chemical Changes Rainbow Trout (<i>Oncorhynchus mykiss</i>) Fillets	Pınar Oğuzhan Yıldız
10	Determination of ACE-I inhibitory peptide activities of some <i>Enterococcus</i> spp. strains in milk	Fethi Seyhan, Emine Seyha, Hülya Yaman and Barbaros Özer
11	<i>Pleurotus ostreatus</i> , a Medicinal Mushroom with Health Healing Properties	Chris Iliopoulos, Eleftherios Eleftheriadis, Vasilis Mavraganis, Stephen Harding, Bill Macnaughtan and Cleanthes Israilides

12	Innovations in confectionery technology for special purposes	Belozertseva O.
13	Rare earth elements in diabetes: relation to age, sex and dietary habits	A. Tsagkaris, G. Danezis, S. Megremi, S. Tzegkas, P. Kaplani, A. Zampelas and C. Georgiou
14	Utilisation of aqueous herbal extracts rich in natural antioxidants for the production of new functional foods. A case study.	Charalampos Proestos, Sotirios Karavoltsos, Aikaterini Sakellari, Anna roidaki Eleni Kollia and Panagiota Markaki
15	Manufacture of a “functional” fermented milk product with the addition of an alcoholic plant origin extract	Ioannis P. Zelovitis., Anna Maria Vlaxou, Eleni C. Pappa , Efthymia Kondyli
16	Determination of α - and β -thujone in essential oils and infusions of Artemisia absinthium and Salvia officinalis of Greek flora	Nefeli-Sofia D. Sotiropoulou, Maria K. Kokkini, Dimitra Daferera, Moschos Polissiou, Petros A. Tarantilis
17	Milk Jam : Dulce de leche	Nuray GÜZELER, Çağla YILDIRIM, Elif ARI
18	Evaluation of Fruit and Flavor in Fermented Milk Products	Nuray Güzeler, Çağla Yıldırım
19	Cecil Cheese	Nuray GÜZELER, Çağla YILDIRIM
20	Study and modeling of the loss of bioactive compounds in broccoli during storage at low temperature	Andrea V. Mahn, M. Paz Rubio
21	Evaluation of the behavior of microorganism Bacillus subtilis in different incubation conditions and study of its metabolic products with the use of HPLC-PDA	Pelagia Kaklamanou, Alexandra Lianou, George-John Nychas, Proestos Charalampos
22	Traditional Kes Cheeses of Turkey and Some Properties	Murat KALENDER Nuray GÜZELER
23	Production and Some Physicochemical Properties of Hatay Cheese*	Nuray Güzeler Mehmet Salih Çayir Murat Kalender

24	Fermentation kinetics of ultrasonicated milk by <i>Bifidobacterium bifidus</i> and textural characteristics of the produced yogurt	P.Sfakianakis C.Tzia
25	Honey, a functional food and its physicochemical characteristics with respect to quality	D. Arapoglou, Th .Varzakas, D. Iconomou, A. Zoumbouridi and C. Israilides
26	Donkey Milk	Nuray Güzeler Mustafa Kadir Esen Firuza Koboyeva
27	Comparative study of on o/w food nano-emulsions formulation with olive kernel oil and sunflower oil and/or incorporated bioactive compounds	E. Skaltsa, M. Katsouli, V. Giannou and C. Tzia
28	Antimicrobial activity of <i>Oregano vulgare</i> spp. <i>hirtum</i> against <i>Saccharomyces cerevisiae</i> , <i>Aspergillus niger</i> and <i>Clostridium difficile</i> in tomato juice	Gregoria Mitropoulou, Antigoni Oreopoulou, Eleni Papavassilopoulou, Manolis Vamvakias, Stauros Fragias, Panagiotis Panas & Yiannis Kourkoutas
29	Probiotic yogurt production with <i>Lactobacillus casei</i> and prebiotics	Marinaki E., Kandyli P., Dimitrellou D., Zakynthinos G., Varzakas
30	Quality characteristics of bakery products enriched with the rich-in-fibre aqueous extraction residue of maize germ	Anagnostara Ioanna, Mpezati Georgia, Rizou Theano, Paraskevopoulou Adamantini, Kiosseoglou Vassilios
31	Effects of cooking on the nutritional properties of tomato fruit (<i>Solanum lycopersicum</i> L.)	Lila Boulekbache-Makhlouf, Lynda Arkoub-Djermoune, Khodir Madani
32	Effect of different acidification treatments on the profile of phenolic compounds in fermenting brines of Kalamata natural black olives	Bonatsou, S., Iliopoulos, V., Mallouchos, A., Panagou, E.Z.
33	Functional bread for the prevention of iron-deficiency	MALGORZATA BRYSEWSKA Monica Forni Maria Laura Bacci Andrea Gianotti Maria del Mar Sanchez

34	Food-Derived Kaempferol Bioavailability	Müzeyyen Berkel Kaşıkçı, Neriman Bağdatlıoğlu
35	Food-Derived Quercetin Bioavailability	Müzeyyen Berkel Kaşıkçı, Neriman Bağdatlıoğlu
36	Functionality of various lactic acid bacteria strains isolated from kefir grains for the production a potential probiotic pomegranate beverage	Stavros Kazakos, Savvas Mavromatidis, Ioanna Mantzourani, Athanassios Alexopoulos, Eugenia Bezirtzoglou, Stavros Plessas
37	The effect of inulin on the physical and textural properties of biscuits containing jet milled barley flour	Antonios Drakos, Elpida Tsakiroglou, Vasiliki Evageliou and Ioanna Mandala
38	Physicochemical properties and heat stability of olive oils flavoured by selected spices	Melani Chrysostomou and Vasiliki Evageliou
39	Preliminary evaluation of the quality of table salts retailed in Greece	A. Sakellari , Ch. Proestos, S. Karavoltsos , I. Diakos, M. Plavić, M. Dassenakis
40	Comparison of the effect of high pressure, pulsed electric fields and enzymatic treatment on the production of high quality virgin olive oil	Andreou V., Kourmbeti E., Dimopoulos G., Katsaros G. , Oikonomou D., Taoukis P.
41	Development of biofunctional hydrolysates from whey protein concentrates of ovine/caprine origin	Lambros Sakkas, Eleni Lekaki, Evangelia Zoidou, Ekaterini Moschopoulou, Golfo Moatsou
42	Yogurt - Type products made from high - pressure treated mixtures of skim ovine milk and wpcs or wpc hydrolysates	Lambros Sakkas, Maria Tsevdou, Evangelia Zoidou, Ekaterini Moschopoulou, Petros Taoukis, Golfo Moatsou
43	Effect of natural plant extracts on the antioxidant, microbial and quality characteristics of table olives	F. Kalomiri, M. Alexandraki, F. Karamitsiou, E. Gogou, A. Ntzimani, D. Tsimogiannis, P. Taoukis
44	Fermentation of Cornus mas L. juice with potential probiotic microorganisms for functional beverage production	Chrysanthi Nouska, Maria-Eleni Chatzaki, Ioanna Mantzourani, Athanassios Alexopoulos, Eugenia Bezirtzoglou, Stavros Plessas

45	The application of seaweeds in the development of meat-based functional foods	Nissreen Abu-Ghannam
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47	The Effect of Milk Origin, Composition and Enzymatic/High Pressure Processes on the Anti-hypertensive and Immunomodulatory Properties of Yoghurt	Maria Tsevdou, Georgios Theodorou, Maria Markantoni, Marianna Giannoglou, Eleni Platakou, Artemis Hatzigeorgiou, Ioannis Politis, Petros Taoukis
48	The viability of probiotic bifidobacteria in soft-cheese during ripening and their effect on flavour profiles	Vijith S. Jayamanne, Dewi Yunita and Christine E.R. Dodd
49	Effects of Hawthorn (<i>Crataegus monogyna</i>) Polyphenols on Oxymyoglobin and Myofibrillar Proteins Stability in Meat	Valentin Nicorescu, Corina Predescu, Camelia Papuc, Carmen Petcu, Iuliana Gajaila, Amelia Rus
50	Antioxidant Properties of a Parsley (<i>Petroselinum crispum</i>) Juice Rich in Polyphenols and Nitrites	Corina Predescu, Valentin Nicorescu, Camelia Papuc, Georgeta Stefan, Isabela Nicorescu
51	Protective Effect of Polyphenols Extracted from Hawthorn (<i>Crataegus monogyna</i>) Fruits on the Stability of Polyunsaturated Fatty Acids in Ground Pork during Refrigeration	Camelia Papuc, Rodica Criste, Corina Predescu, Valentin Nicorescu, Iuliana Gajaila, Georgeta Stefan
52	Reduction of Nitrates in Vegetable Juices by Microbial Nitrate Reductases – Determination of Optimal Conditions	Georgeta Stefan, Corina Predescu, Isabela Nicorescu, Camelia Papuc, Valentin Nicorescu

53	2,5-Diketopiperazines in Greek Processed Olives	Sotirios Bratakos, Vassilia J. Sinanoglou, Eleni Siapi, Kyriakos Riganakos, Panagiotis Zoumpoulakis
54	NMR-metabolomics investigate the influence of flavonoid enriched ration on hen egg yolks	Maria Papaioannou, Charalambos Fotakis, Panagiotis E. Simitzis, Michael Goliomytis, Stelios G. Deligeorgis, Vassilia J. Sinanoglou, Panagiotis Zoumpoulakis
55	Commercial common and balsamic vinegars' characterization by spectrophotometric assays	Vassilia J. Sinanoglou, Irini F. Strati, Vassiliki Karanassou, Ioanna Papadopoulou, Anna Sklepa, Korinna Skoulikidou, Dionisis Cavouras and Panagiotis Zoumpoulakis
56	Phenolic compounds and functional properties of infusions prepared from the leaves of Goji (Lycium spp.) cultivated in Greece	Nick Kalogeropoulos, Eleni Tsantili, Panagiotis Zoumpoulakis, Ioulia Beldekou, Thalia Tsiaka, Andriana Kaliora
57	The investigation of beta glucans extracted from mushrooms using Solid state cross polarisation Magic Angle Spinning Nuclear Magnetic Resonance (CPMAS NMR)	W MacNaughtan, SE Harding and Cleanthes Israilides
58	Determination of Fat Soluble Vitamins A and E in Infant Formulas by HPLC-UV	Maria Katsa, Charalampos Proestos, Stratos Komaitis
59	Development and application of analytical approaches for extra virgin olive oil (EVOO) biophenols determination. Mapping of Greek EVOOs	STATHOPOULOS P, SARIKAKI G, LALIOTI M, MPETEINAKIS S, TRIANTOPOULOU A, GIKAS E, HALABALAKI M, JAKSCHITZ T, CORRADINI D, BONN G, SKALTSOUNIS L

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62	Recovery of high added-value compounds from sesame oil using liquid-liquid extraction and chromatography techniques	Dimitris Michailidis, Apostolis Angelis, Nektarios Aligiannis, Alexios-Léandros Skaltsounis
63	Monitoring of Extra Virgin Olive Oil (EVOO) biophenols composition during long-term storage – Qualitative and quantitative aspects	A. Triandopoulou, P. Stathopoulos, E. Axiotis, M. Halabalaki, S. Mitakou, A.-L. Skaltsounis
64	Aroma profile of wine varieties cultivated in Greece	E. Thoma, A. Argyropoulou, N. Aligiannis, A.L. Skaltsounis
65	Bioactive phytonutriments in RBO: Identification and monitoring of qualitative and quantitative alternations throughout the rice milling process	M. Spiliopoulou, V. Brieudes, A. Angelis, M. Halabalaki, A.-L. Skaltsounis
66	Analysis of Secondary Bioactive Metabolites from Corinthian Currants Produced in Messinia: a Comparative Study with Sultanas and California Raisins	K. Tsoukalas, A. Termentzi, N. Aligiannis, L. Skaltsounis

67	A new process for the analysis of mastic gum and isolation of bioactive triterpens and polymer	Apostolis Angelisa, Mahmoud Hamzaoui, Vasileia Laskari, Aikaterini Termentzi, Jane Hubert, Nikolas Fokialakis, Nektarios Aligiannis, Jean-Hugues Renault, Alexios-Leandros Skaltsounis
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69	Cynara scolymus var “MIKROMANI” a source of functional ingredients and base of development nutraceutical products.	Georgios Zakyntinos and Theodoros Varzakas
70	Evaluation of selected ecotypes of Opuntia ficus indica from South Peloponnese for functional lipids and the antioxidant capacity of their seeds.	Georgios Zakyntinos and Theodoros Varzakas
71	Development functional nutraceuticals based on varieties of cultivated Olives	Georgios Zakyntinos and Theodoros Varzakas
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74	Honey from fir forest a case study of honeydew of Marchalina hellenica converts the honey to functional food	George Zakyntinos and Anastasia Zakyntinou

75	Antimicrobial properties of water and methanol extracts of pomegranate fruit peels in vitro and in fresh yogurt and meat products.	Anna-Maria Haidini, Konstantinos Petrotos and Ioannis Giavasis
76	Prebiotic properties of edible mushrooms towards probiotic species of Bifidobacterium and Lactobacillus	Efthimia Chinou, Ioanna Karaiskou, Basiliki Kona, Chrysanthi Mitsagga and Ioannis Giavasis