






Eleni Gogou, Chemical Engineer PhD

Curriculum Vitae

PERSONAL DETAILS

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 e_gogou
Nationality Greek | **Date of Birth** 13/04/1979



EDUCATION

15/12/2004 – 11/01/2010	PhD in Food Engineering
Name of organization	National Technical University of Athens (NTUA), School of Chemical Engineering, Division of Process and Product Development, Laboratory of Food Chemistry and Technology
PhD thesis title	“Development of process evaluation tools for high hydrostatic pressure processing of foods”
Supervisor	Prof. Petros Taoukis
30/09/1998-18/11/2003	Chemical Engineering diploma
Name of organization	National Technical University of Athens (NTUA), School of Chemical Engineering

Work Experience

21/04/2017 - now	Start-up co-founder, Natural Food Additives (NFA) Head of R&D and product design/quality and applications
01/02/2010 - now	Senior Researcher Employer/Institute National Technical University of Athens (NTUA), School of Chemical Engineering, Laboratory of Food Chemistry and Technology
15/12/2004 – 11/01/2010	Research associate/Junior researcher Employer/Institute National Technical University of Athens (NTUA), School of Chemical Engineering, Laboratory of Food Chemistry and Technology
22/02/2017-07/06/2017	Visiting lecturer «Computer application in food processing» Employer/Institute Agricultural University of Athens, Department of Food Science and Human Nutrition
15/07/2009-30/10/2009	Head of microbiological analysis laboratory Employer D. Nomikos SA. Tomato processor, Aliartos, Viotia, Greece

EUROPEAN RESEARCH PROJECTS

02/2012-01/2015	SOPHY: Development of a software tool for prediction of ready-to-eat food product shelf life, quality and safety <i>FP7, Project No 289053</i>
Position	Senior Researcher
Tasks	<ul style="list-style-type: none">▪ Development and administration of a web based database on shelf life of ready to eat food products (fresh cut and deli salads) under various conditions▪ Shelf life studies on fresh cut salads/Development of quality kinetics and predictive mathematical models▪ Software testing and evaluation, SMEs training for the use of SOPHY software
09/2010-08/2014	FRISBEE: Food Refrigeration Innovations for Safety, Consumers' Benefit, Environmental Impact and Energy Optimization Along the Cold Chain in Europe <i>FP7, Project N°24528</i>
Position	Senior Researcher
Tasks	<ul style="list-style-type: none">▪ Development and administration of the web based Cold Chain Database▪ Field test monitoring of the cold chain in Greece, co-ordination of field tests in Hungary and Netherlands▪ Development of the Cold Chain Predictor software, a software developed to predict the time temperature profile of specific food products along the cold chain and predict product quality status, in terms of shelf life, at different stages of the cold chain▪ Development and validation of kinetic models for the quality of ice cream including viscoelastic and textural properties, sensory analysis
11/2003-01/2007	SMAS: Development and application of a TTI based safety monitoring and assurance system for chilled meat products
Position	Research Associate
Tasks	<ul style="list-style-type: none">▪ Kinetic study of enzymatic time temperature integrators▪ Microbial growth predictive modelling▪ Project co-ordinator assistant

NATIONAL RESEARCH PROJECTS

07/2012-09/2015	Development, mathematical modelling and optimal design of non-thermal technologies for processing, packaging, distribution and storage of safe high quality food products (DEMONFOCUS)
Tasks	<ul style="list-style-type: none">▪ High pressure processing of fruit juices▪ Software design for shelf-life prediction

10/2012-09/2015	Development and adaptation of traditional Greek olive based products to chinese dietary and culinary preferences (GRECHINOLIV)
Tasks	<ul style="list-style-type: none"> ▪ Study of the effect of osmotic dehydration of table olives in the quality and sensory characteristics of final products ▪ Osmotic dehydration scale-up trials in industrial practice ▪ Shelf-life study of olives products ▪ Project management and co-ordination
10/2012-09/2015	Natural compounds obtained from traditional Greek and chinese plants using advanced technologies: Probing their anti-ageing activity for applications to the nutraceutical and cosmeceutical industry (INNOVATION)
Tasks	<ul style="list-style-type: none"> ▪ Application of natural extracts in cosmetics ▪ Project management and co-ordination
02/2011-01/2015	Production of higher quality orange juice products with the use of novel processing technologies
Tasks	<ul style="list-style-type: none"> ▪ High pressure processing for the pasteurization of orange juice products ▪ Extraction and production of key enzymes (limonin dehydrogenase and limonin glucosyltransferase) involved in citrus juice debittering through limonin degradation and reduction ▪ Project management and co-ordination
01/2005-12/2007	Development of enzymatic time-temperature-integrators (TTIs) for monitoring and evaluation of thermal food processes
Tasks	<ul style="list-style-type: none"> ▪ Thermal inactivation kinetics of enzymes ▪ Development of enzyme based time temperature integrators for thermal processing evaluation of food products
01.11.2015-31.12.2008	High pressure processing technology for the production of high quality tomato based products: Study of process parameters and development of process evaluation tools and methodologies
Tasks	<ul style="list-style-type: none"> ▪ Kinetic modelling of enzyme inactivation under high pressure processing ▪ Project management and co-ordination

COLLABORATION WITH THE FOOD INDUSTRY AND FOOD RETAILERS

June 2012-now	Collaboration with food retailers Development of predictive mathematical tools for shelf-life prediction along the cold chain, Field test temperature monitoring of the cold chain
April 2018-now	Study of the effect on natural antioxidant extracts in pastry and cereal snacks shelf life

June 2016- June 2017	Collaboration with snacks producers Study of oxidation in potato based snacks-Use of antioxidants to inhibit oxidation phenomena and extend food products shelf-life
January 2016- June 2017	Study of the effect on nonthermal technologies (high pressure, pulsed electric fields) on the quality of pomegranate juice and shelf life
June 2012- December 2012	Quality assessment of ready to eat meat products-Cold chain record of meat products supply chain-Development of mathematical models to predict remaining shelf life of ready to eat meat products along the cold chain

OTHER ACTIVITIES

Innovative Food Science and Emerging Technologies journal

Gust Editor, Editorial to IFSET Special Issue on the 29th EFFoST International Conference

30th EFFoST Conference, November 28-30, 2016, Vienna, Austria

Member of the Scientific Committee

29th EFFoST Conference, November 10-12, 2015, Athens, Greece,

Member of the Organizing and Executive Committee

2015 International Nonthermal Processing Workshop, November 12- 13, 2015, Athens, Greece, *Member of the Organizing and Executive Committee*

3rd International ISEKI Food Conference, May 21-23, 2014, Athens, Greece, *Member of the Organizing and Executive Committee*

11th International Congress on Engineering and Food (ICEF11), May 22-26, 2011, Athens, Greece, *Member of the Executive Committee*

5th International Conference on Predictive Modeling in Foods (ICPMF5), September 16-19, 2007, Athens, Greece, *Member of the Executive Committee*

6th Pan-Hellenic Conference on Chemical Engineering, May 31-June 2, 2007, Athens, Greece, *Member of the Executive Committee*

Skills

Languages | Greek (native) | English (Cambridge Proficiency)

- Soft skills**
- Manage multiple tasks
 - Effectively work in team
 - Produce progress reports
 - Managing and co-ordination skills
 - Projects organization, planning and implementation
 - Problem solving

Training Courses

10/06/2011-11/06/2011	New Orleans, Louisiana, USA
Title	Managing Risks Associated with Food Ingredient Safety
Name of organization	Institute of Food Technologists (IFT) Knowledge and Learning Center, RQA Inc.
27/06/2008-28/06/2008	New Orleans, Louisiana, USA
Title	Recalls: Best Practices in Prevention, Management and Crisis Communication
Name of organization	Institute of Food Technologists (IFT) Knowledge and Learning Center, RQA Inc.
03/06/2004-06/06/2004	Athens, Greece
Title	Managing Safely- IOSH certificate in Managing Safely
Name of organization	Institution of Occupational Safety Health (IOSH, U.K)
07/04/2003-11/04/2003	Athens, Greece
Title	Development and implementation of Hazard Analysis & Critical Control Points (HACCP) System
Name of organization	Centre of Continued Education of the National Technical University of Athens

Other information

Volunteer work	20/08/2004-25/08/2004 Safety surveyor of sports facilities Athens Olympic Games, 2004, Olympic Athletic Center of Athens
Hobbies	Pottery, reading

PUBLICATIONS IN PEER REVIEWED SCIENTIFIC JOURNALS

- Theofania Tsironi, Athina Ntzimani, **Eleni Gogou**, Maria Tsevdou, Ioanna Semenoglou, Efimia Dermesonlouoglou, Petros Taoukis. 2019. Modelling the effect of active modified atmosphere packaging on the microbial stability and shelf life of gutted sea bass. *Applied Biosciences and Bioengineering*. In press
- Epameinondas Xanthakis, **Eleni Gogou**, Petros Taoukis, Lilia Ahrné. 2018. Effect of microwave assisted blanching on the ascorbic acid oxidase inactivation and vitamin C degradation in frozen mangoes. *Innovative Food Science & Emerging Technologies*, 48, 248-257.
- Bonatsou S., Iliopoulos V., Mallouchos A., **Gogou E.**, Oikonomopoulou V., Krokida M., Taoukis P., Panagou E. 2016. Effect of osmotic dehydration of olives as pre-fermentation treatment and partial substitution of sodium chloride by monosodium glutamate in the fermentation profile of Kalamata natural black olives. *Food Microbiology*, 63, 72-83.
- Tsironi T., Dermesonlouoglou E., Giannoglou M., **Gogou E.**, Katsaros G, Taoukis P. 2016. Shelf-life prediction models for ready-to-eat fresh cut salads: Testing in real cold chain. *International Journal of Food Microbiology*, In Press, Corrected Proof.
- Papathanasiou M., Reineke K., **Gogou E.**, Taoukis P.S., Knorr D. 2015. Impact of high pressure treatment on the available glucose content of various starch types: A case study on wheat, tapioca, potato, corn, waxy corn and resistant starch (RS3). *Innovative Food Science and Emerging Technologies*, 30, 24-30.
- Gogou E.**, Katsaros G., Derens E., Alvarez G., Taoukis P.S.. 2015. Cold Chain Database development and application as a tool for the cold chain management and food quality evaluation. *International Journal of Food Refrigeration*, 52, 109-121.
- Tsevdou M., **Gogou E.**, Dermesonluoglu E., Taoukis P. 2015. Modelling the effect of storage temperature on the viscoelastic properties and quality of ice cream. *Journal of Food Engineering*, 148, 35–42.
- Gwanpua S.G., Verboven P., Leducq D., Brown T., Verlinden B.E., Bekele E., Aregawi W., Evans J., Foster A., Duret S., Hoang H.M., van der Sluis S., Wissink E., Hendriksen L.J.A.M., Taoukis P., **Gogou E.**, Stahl V., El Jabri M., Le Page J.F., Claussen I., Indergård E., Nicolai B.M., Alvarez G., Geeraerd A.H. 2015. The FRISBEE tool, software for optimising the trade-off between food quality, energy use, and global warming impact of cold chains. *Journal of Food Engineering*, 48, 2–12.
- Strati I.F., **Gogou E**, Oreopoulou V. 2014. Enzyme and high pressure assisted extraction of carotenoids from tomato waste. *Food and Bioproducts Processing*, 94, 668-674.
- Hoang H.M., Leducq D., Pérez-Masia R., Lagaron J.M., **Gogou E.**, Taoukis P., Alvarez G. 2014. Heat transfer study of submicro-encapsulated PCM plate for food packaging application. *International Journal of Refrigeration*, 52, 151-160.
- Gogou E.**, Katapodis P., Christakopoulos P., Taoukis P.S. 2010. Effect of water activity on the thermal stability of *Thermomyces lanuginosus* xylanases for process time–temperature integration. *Journal of Food Engineering*, 100(4), 649-655.
- Gogou E**, Katapodis P., Taoukis P.S. 2010. High pressure inactivation kinetics of a *Thermomyces lanuginosus* xylanase evaluated as a process indicator. *Journal of Food Science*, 75(6), E379–E386.
- Tsironi T., **Gogou E.**, Velliou E., Taoukis P.S. 2008. Application and validation of the TTI based chill chain management system SMAS (Safety Monitoring and Assurance System) on shelf life optimization of vacuum packed chilled tuna. *International Journal of Food Microbiology*, 128(1), 108-115.

BOOK CHAPTERS

- Taoukis P.S., **Gogou E.**, Tsironi T., Giannoglou M., Dermesonlouoglou E., Katsaros G. 2016. Food Cold Chain Management and Optimization. In: Emerging and Traditional Technologies for Safe, Healthy and Quality food, Chapter 16: 285-309. Food Engineering Series, Springer International Publishing, Switzerland.
- E. Gogou** and P. Taoukis. 2015. High-Pressure Process Design and Evaluation. In: C. Tzia and Th. Varzakas (Eds.), *Handbook of Food Processing: Food Preservation and Food Manufacturing*, Chapter 11: 415-437. CRC Press, Taylor & Francis Group, Boca Raton, FL, USA.

PRESENTATIONS IN EUROPEAN AND INTERNATIONAL CONFERENCES & WORKSHOPS

- Taoukis P., Katsaros G., Giannoglou M., Gogou E., Tsevdou M.. 2017. High Pressure process development and optimization for cold pasteurization and novel applications. 6th International Congress on Food Technology, 18-19 March 2017, Athens, Greece.
- Ntzimani A., Gogou E. and Taoukis P.T. 2017. Microbial and sensory quality of ground beef cut on site: A survey of retail outlets, Q-Safe International Conference, Ermoupoli (Syros island), GREECE, 10 - 12 April 2017.
- Sotiris Kottaridis, Eleni Gogou, Petros Taoukis. 2017. Effect of Pulsed Electric Fields (PEF) and High Pressure (HP) pasteurization on pomegranate juice quality and shelf-life. 31st EFFoST Conference, 14-17 November, 2017, Sitges, Spain.
- Kottaridis S., Gogou E., Taoukis P. 2017. Comparative kinetic study of the effect of Pulsed Electric Fields (PEF) and High Pressure (HP) pasteurization on pomegranate juice quality. 10th International Conference of Predictive Modelling in Food (ICPMF10), Córdoba, Spain, 26-29 September, 2017.
- Taoukis P., Katsaros G., Giannoglou M., Gogou E., M. Tsevdou. 2016. Research on novel applications of high pressure processing beyond nonthermal pasteurization, 18th World Congress of Food Science and Technology, IUFoST 2016, Dublin, Ireland.
- S. Kottaridis, E. Gogou, P. Taoukis. 2016. Comparative study of the effect of thermal and nonthermal pasteurization on pomegranate juice quality. 4th ISEKI Food Conference, 06-08 July, 2016, Vienna, Austria.
- E. Gogou, G. Alvarez, P. Taoukis. 2016. Cold chain management tools for the optimisation of ready to eat food products, 6th International Conference Cold Chain Management-Temperature Controlled Logistics, 06-07 June, 2016, Bonn, Germany.
- E. Gogou, A. Orfanoudakil, D. Tsimogiannis P. Taoukis. 2016. Effect of an enzyme assisted debittering process combined with high pressure on Navel orange juice quality and flavor compounds. 30th EFFoST International Conference, 28-30 November 2016, Vienna, Austria.
- A. Orfanoudaki, E. Gogou, D. Tsimogiannis, P.S. Taoukis. 2016. Combined effect of an enzyme assisted debittering process and high pressure treatment on Navel orange juice quality and flavor compounds. IFT Annual Meeting (IFT16), Chicago, IL, USA, July 16-19, 2016.
- Tsironi T., Dermesonluoglu E., Gogou E., Giannoglou M., Katsaros G., Orfanoudaki A., Taoukis P. 2015. Shelf-life modeling of ready-to-eat fresh cut salad products. 12th International Congress of Engineering and Food (ICEF 12), Québec, Canada, June 14-18, 2015.
- Tsironi T., Dermesonlouoglou E., Giannoglou M., Gogou E., Katsaros G., Orfanoudaki A., Taoukis P. 2015. Field study validation of shelf-life prediction models for ready-to-eat fresh cut salads. IFT Annual Meeting (IFT15), Chicago, IL, USA, July 11-14, 2015.

- Eleni Gogou, Argyro Orfanoudaki, Petros Taoukis 2015. Study on the effect of high pressure processing on limonoate dehydrogenase enzyme: In pursue of an enzyme based debittering process of Navel orange juice. 12th International Congress of Engineering and Food (ICEF 12), Québec, Canada, June 14-18, 2015.
- Argyro Orfanoudaki, Eleni Gogou, Evangelos Topakas, Petros Taoukis 2015. Effect of high pressure on a Pseudomonas limonoate dehydrogenase used as a limonin production inhibitor in citrus juice. IFT Annual Meeting (IFT15), Chicago, IL, USA, July 11-14, 2015.
- O. Hondrodinou, A. Stamatiou, V. Oikonomopoulou, E. Gogou, F.J. Cui, P. Taoukis, M. Krokida, G.J. Nychas, E.Z. Panagou. 2015. Effect of osmotic dehydration as a pre-fermentation treatment and monosodium glutamate as a sodium chloride substitute on the fermentation process of Spanish-style green olives. 29th EFFoST Conference, 10-12 November 2015, Athens, Greece.
- F. Kalomiri, M. Alexandraki, F. Karamitsiou, A. Ntzimani, E. Gogou, V. Oikonomopoulou, M. Krokida, P. Taoukis Effect of osmotic dehydration as a pre-fermentation treatment on the quality and sensory characteristics of green table olives 29th EFFoST Conference, 10-12 November 2015, Athens, Greece.
- Eleni Gogou, Lizetta Gkogka, Argyro Orfanoudaki and Petros Taoukis. 2014. High Pressure Assisted Enzymatic Treatment of Navel Orange Juice: In Pursue of an Alternative Debittering Process. 8th International Conference on High Pressure Biosciences and Biotechnology (HPBB 2014), ONIRIS, Nantes, France, July 15-18, 2014.
- E. Gogou, V. Oikonomopoulou, S. Papadaki, D. Tsimogiannis, M. Krokida and P. Taoukis. 2014. Pre-dehydration processing of table olives for the development of reduced salt products. IFT Annual Meeting, New Orleans, LA, USA, June 21-24, 2014.
- E. Gogou, V. Oikonomopoulou, D. Tsimogiannis, P. Taoukis, M. Krokida 2014. Pre-dehydration process design of table olives for low salt product development. 1st International Conference on Food Properties (iCFP2014), Kuala Lumpur, Malaysia, January 24-26, 2014.
- Tsevdou, M., Gogou, E., Dermesonluoglu, E., Katsaros, G., Taoukis, P. 2013. Application of oscillatory thermo-rheometry to model the effect of variable cold chain conditions on vanilla ice cream quality. 2nd IIR International Conference on Sustainability and the Cold Chain, Paris, France, April 02-04, 2013.
- Taoukis, P., Tsironi, T., Dermesonluoglu, E., Gogou, E., Katsaros, G. 2013. Food Products Management Using the FRISBEE Cold Chain Predictor Tool. International Conference on Food and Biosystems Engineering, Skiathos Island, Greece, May 30-June 02, 2013.
- Taoukis P.S., Katsaros G., Gogou E., Dermesonluoglu E., Tsironi T., Derens E., Alvarez G. 2013. Cold chain evaluation and management using FRISBEE project prediction tools. 5th International Cold Chain Management Workshop, Bonn, Germany, June 10-11, 2013.
- Taoukis P., Tsironi T., Dermesonluoglu E., Gogou E., Katsaros G. 2013. The FRISBEE European project: Study and validation of tools for the assessment of the food cold chain. International Conference on Food and Biosystems Engineering, Skiathos Island, Greece, May 30-June 02, 2013, pp. 676-685.
- Taoukis P., Tsironi T., Dermesonluoglu E., Gogou E., Katsaros G. 2013. Food Products Management Using the FRISBEE Cold Chain Predictor Tool. IFT Annual Meeting, Chicago, IL, July 13-16, 2013.
- Petros Taoukis, Eleni Gogou, George Katsaros, Graciela Alvarez, Evelyne Derens, Lun Li 2013. Development and application of the European cold chain database as a tool for cold chain management. 2nd IIR International Conference on Sustainability and the Cold Chain, Paris, France, April 02-04, 2013.

- Kapetanakou A.E., Manios S.G., Tsevdou M., Tsironi T., Lalechou E., Dermesonluoglu E., Doultos D., Katsaros G., Gogou E., Taoukis P., Skandamis P.N. 2013. A systematic multivariate approach in modeling the shelf-life of fresh-cut salads as a function of temperature and packaging atmosphere. 8th International Conference on Predictive Modelling in Food (ICPMF8), Paris, France, September 16-20, 2013.
- Giannoglou M., Tsironi T., Gogou E., Taoukis P. 2013. Development of enzymatic Time Temperature Integrators (TTI) as cold chain monitoring systems. International Conference on Food and Biosystems Engineering, Skiathos Island, Greece, May 30-June 02, 2013, pp. 511-513.
- E. Gogou, L. Gkogka, E. Topakas, P. S. Taoukis. 2013. Effect of high pressure on the activity of limonoate dehydrogenase and limonoid glucosyltransferase: Designing an enzyme based debittering process of citrus juice. EFFOST 2013, Bologna, Italy, November 12-15, 2013.
- E. Gogou, H. Wu, S. Bakalis, F. Tsironi, P.S. Taoukis, S. Manios, S. Poimenidou and P. Skandamis 2013. Shelf life modeling of ready to eat fresh cut salads. IFT Annual Meeting, Chicago, IL, July 13-16, 2013.
- Taoukis, P., Katsaros, G., Tsironi, T., Dermesonluoglu, E., Gogou, E. 2012. Management and optimization of the food cold chain using the European Cold Chain Database. IFT Annual Meeting, Las Vegas, NV, June 25-28, 2012, p. 210.
- Taoukis P., Katsaros G., Tsironi T., Dermesonlouoglou E., Gogou E. 2012. Food Cold Chain Management and Optimization. 6th Central European Congress on Food, Novi Sad, Serbia, May 23-26, 2012, pp. 988-993.
- S. Mpavella, D. Tsimogiannis, E. Gogou, P. S. Taoukis. 2012. Effect of high pressure processing on Navel orange juice flavor compounds. IFT Annual Meeting, Las Vegas, NV, June 25-28, 2012, p. 257.
- Gogou, E., Tsevdou, M., Dermesonluoglu, E., Katsaros, G., Taoukis, P. 2012. Modeling the effect of chill chain conditions on ice cream rheological and sensory properties. IFT Annual Meeting, Las Vegas, NV, June 25-28, 2012, p. 260.
- Taoukis, P., Katsaros, G., Tsironi, T., Dermesonluoglu, E., Gogou, E. 2011. The development of a European Cold Chain Data Base as a tool for management and optimization of the food cold chain. EFFOST 2011, Berlin, Germany, November 09-11, 2011.
- Taoukis, P., Katsaros, G., Gogou, E., Dermesonluoglu, E., Tsironi, T., Tzigounakis, J. 2011. European FRISBEE's Cold Chain Database, Development and potential application. 23rd IIR International Congress of Refrigeration-FRISBEE Workshop, Prague, Czech Republic, August 21-26, 2011,
- Taoukis P., Tsironi T., Giannoglou M., Gogou E., Dermesonlouoglou E., Katsaros G. 2011. Training scientists and the industry in new tools to monitor and manage the food cold chain. 2nd ISEKI Food Conference, Milan, Italy, August 31-02 September 2011.
- P. Taoukis, G. Katsaros, T. Tsironi, E. Dermesonlouoglou, E. Gogou. 2011. Management and Optimization of the Cold Chain and the development of Cold Chain Database. 11th International Congress of Engineering and Food (ICEF11), May 22-26, 2011, Athens, Greece, pp. 2243-2244.
- M. Strofyllas, E. Gogou, P. S. Taoukis. 2011. Effect of high pressure on the activity of citrus fruits limonoid glucosyltransferase. IFT Annual Meeting, New Orleans, LO, USA June 11-14, 2011, p. 248.
- Taoukis P., Tsironi T., Giannoglou M., Metaxa I., Gogou E. 2010. Historical review and state of the art in Time Temperature Integrator (TTI) technology for the management of the cold chain of

- refrigerated food. 4th International Workshop Cold Chain-Management, Bonn, Germany, September 27-28, 2010, pp. 35-46.
- Gogou E., Taoukis P. 2009. Kinetic study of the high-hydrostatic pressure inactivation of a lipase and the development of a pressure temperature time integrator (PTTI). IFT Annual Meeting, Anaheim, CA, June 06-09, 2009, pp.215.
- Taoukis P., Tsironi T., Gogou E., Giannoglou M. 2008. Chill chain management and shelf life optimization of MAP seabream fillets: A TTI based alternative to FIFO. 3rd International Workshop: Cold-Chain-Management, Bonn, Germany, 2-3 June 2008, pp. 83-89.
- Gogou E., Kriekouki A., Katapodis P., Taoukis P. S. 2008. Study of xylanase based pressure-temperature time integrators (PTTI) for high hydrostatic pressure processes evaluation. 10th International Congress of Engineering and Food (ICEF 10), Vina del Mar, Chile, April 20-24, 2008.
- E. Gogou, G. Katsaros, S. Boulekou, P. S. Taoukis 2008. Use of enzymes of different inactivation kinetic characteristics as high pressure temperature time integrators (PTTIs). IFT Annual Meeting, New Orleans-Louisiana, U.S.A., June 28 – July 01, 2008.
- Tsironi T., Gogou E., Taoukis P.S. 2007. Application and validation of the TTI based chill chain management system SMAS on shelf life optimization of vacuum packed fresh tuna slices. *5th International Conference on Predictive Modelling in Foods*, Athens Greece, September 16- 19, 2007, pp. 67-70.
- Taoukis P., Velliou E., Gogou E. 2007. Study and validation of state-of-the-art time-temperature integrators for monitoring shelf life of food products in the chill chain. IFT Annual Meeting, Chicago, Illinois, U.S.A., July 29-August 02, 2007.
- Gogou E., A. Kriekouki, P. S. Taoukis 2007. High hydrostatic pressure inactivation kinetics of xylanase enzymes: developing a pressure-temperature time integrator. IFT Annual Meeting, Chicago, Illinois, U.S.A., July 29-August 02, 2007.
- Gogou E., Lemontzoglou X., Katapodis P., Giannakourou M., Christakopoulos P., Taoukis P.S. 2007. Influence of Water Activity on Xylanase Thermal Stability: Developing a Time Temperature Integrator for Thermal Processing Evaluation. 5th International Congress on Food Technology, March 09-11, 2007, Thessaloniki, Greece, pp. 222-230.
- E. Gogou, E. Velliou, A. Kriekouki, P. S. Taoukis 2007. Xylanase Based Integrators for Evaluating Thermal and High Hydrostatic Pressure Processes. EFFOST/EHEDG Joint Conference, Food-New options for the industry, Lisbon, Portugal, November 14-16, 2007.
- Taoukis P.S., Katsaros G., Gogou E., Tsironi T. & Tsevdou M. 2006. Application and Experimental Validation of the TTI Based Chill Chain Management System SMAS for MAP Lamb Products. Food Micro 2006 The 20th International ICFMH Symposium Food safety and food biotechnology: diversity and global impact International Committee on Food Microbiology and Hygiene(ICFMH), Bologna, Italy, August 29-02 September 2006, pp. 529.
- Taoukis P.S., E. Gogou, J. Tzigounakis, M. Giannakourou 2006. Development of a TTI based decision making tool for the chill chain management and optimization. IFT Annual Meeting, Orlando, Florida, U.S.A., July 24-28, 2006, pp. 211.
- Gogou E., Lemontzoglou X., Katapodis P., Giannakourou M., Christakopoulos P., Taoukis P. S. 2006. Thermal inactivation of xylanases produced by different *Thermomyces Lanuginosus* strains: Developing a Time Temperature Integrator for thermal processes. International Union of Food Science and Technology (IUFoST) 13th World Congress of Food Science & Technology, Nantes, France, September 17-21, 2006, pp.237-238

- E. Gogou, T. Tsironi, M. Tsevdou, G. Katsaros, P. Taoukis 2006. Experimental validation of the TTI based chill chain management system SMAS for meat products. IFT Annual Meeting, Orlando, Florida, U.S.A., July 24-28, 2006, pp. 211
- E. Gogou, T. Tsironi, M. Tsevdou, G. Katsaros, P. S. Taoukis 2006. Experimental validation of the TTI based chill chain management system SMAS for meat product. IFT Annual Meeting, Orlando, Florida, U.S.A., July 24-28, 2006.
- Katsaros G., S. Boulekou, K. Nasopoulos, A. Polydera, E.Gogou, P.S. Taoukis 2005. Source Specificity of the High Pressure Inactivation Kinetics of Pectinolytic and Proteolytic Enzymes of Different Plant Origin. 3rd International Symposium Application of Modelling as an Innovative technology in Agri-Food-chain, Model-It, Leuven, Belgium, May 29 - June 02, 2005.
- Gogou E., Giannakourou M.C., Lazarou D., Bakalis S. & Taoukis P.S. 2005. Use of a thermostable xylanase as a Time Temperature Integrator (TTI) for thermal processing evaluation. Intenational Conference IntradFood Innovations in Traditional Foods, Valencia, Spain, October 25-28, 2005, pp. 349-352.