
CURRICULUM VITAE

NAME: Dr Vassilia J. Sinanoglou

TITLE-PRESENT POSITION: Assistant Professor in Laboratory of Chemistry, Analysis & Design of Food Processes, Department of Food Technology, Technological & Educational Institute of Athens, Egaleo, Greece.

CURRENT BUSINESS ADDRESS: Technological & Educational Institute of Athens Agiou Spyridonos, 12210, Egaleo, Greece.

Phone: +30 210 5385523

E-mail: v_sinanoglou@yahoo.gr, vsina@teiath.gr

EDUCATION

B.Sc. in Chemistry, National and Kapodistrian University of Athens (1989)

Ph.D. in Chemistry, National and Kapodistrian University of Athens (1999)

EXPERTISE: instrumental analysis of natural products, biomolecular structure identification, chromatographic techniques, gas chromatography, mass spectrometry, food chemistry.

RESEARCH INTERESTS:

Food analysis, analysis of natural products (lipids, antioxidants, vitamins, phenolics, minerals), biomolecular structure identification (phospholipids, triglycerides, etc.) food irradiation, effects of lipid and fatty acid composition on food quality, natural antioxidants extraction from agricultural and industrial residues, organoleptic properties (colour and texture) measurement.

ANALYTICAL METHODS:

Chromatographic techniques [gas chromatography (GC-FID), Iatroscan TLC-FID chromatography, liquid chromatography (HPLC), gas chromatography/mass spectrometry (GC-MS), liquid chromatography-mass spectrometry (LC-MS/MS)], texture analysis, colour measurement, FTIR spectroscopy, UV-Vis spectroscopy, atomic absorption spectroscopy, NMR spectroscopy .

PARTICIPATION IN RESEARCH PROJECTS

1. "Olive Mill Waste Utilisation for Production of Natural Antioxidants" Cooperation Research Programme Greece-Slovak, 2/2003-6/2005, (Member of the main research team).
2. "Food industry waste exploitation for production of natural antioxidants and antimicrobials and their application in various food products" Programme ARHIMIDES 2004-2006, (Member of the main research team).
3. "Study of the factors which affect the production of healthy and safe foods, using advanced technological methods" Programme ARHIMIDES 2004-2006, (Member of the main research team).
4. "Preparation of traditional bakers and exploration of modern technology for their production" Programme ARHIMIDES 2005-2007, (Member of the main research team).

5. “Functional and Potentially Hazardous Food Constituents. Impact of Electromagnetic Treatments for Quality Products” Programme ARHIMIDES 2012-2015, SECTORAL OPERATIONAL PROGRAMME, EDUCATION AND LIFELONG LEARNING –ESPA 2007-2013 (Member of the main research team).
6. “Investigation and evaluation of the factors affecting the fatty acid composition and the antioxidant activity of breast milk” Programme TEI of Athens 2016 (Scientific manager).

TEACHING EXPERIENCE

Undergraduate: Department of Food Technology, Technological & Educational Institute of Athens, Egaleo, Greece.

- 1) October 1996 – October 2006: Visiting Lecturer.
- 2) October 2006 – present: Assistant Professor

Teaching:

1. Instrumental Food Analysis (Optical Techniques, Chromatography and Mass Spectrometry) (5th sem.)
2. Instrumental Food Analysis Laboratory (5th sem.)
3. Food Analysis (Major components of foods, their structures and their role in the functional and nutritional properties of foods. Chemical methods for the determination and characterization of major food components) (4th sem.)
4. Food Analysis Laboratory (4th sem.)
5. General Chemistry (1st sem.)

Graduate:

Participation in teaching of MSc courses with lectures about Advanced Analytical Chemistry, Food Chemistry, Food safety and Food irradiation:

- i. Food Technology Department, Technological & Educational Institute of Athens (2010-present)
- ii. Chemistry Department, National and Kapodistrian University of Athens (2011–present)
- iii. Faculty of Medicine, National and Kapodistrian University of Athens (2010–present)

THESIS SUPERVISION

1. PhD Thesis supervision: 4
2. MSc Thesis supervision: >10
3. BSc Thesis supervision: >50

JOURNAL REVIEWER

1. Aquaculture Research
2. Analytical Letters
3. African Journal of Food Science and Technology
4. African Journal of Food Science
5. Comparative Biochemistry and Physiology
6. Food Chemistry
7. Food Research International
8. International Journal of Food Science and Technology
9. Journal of Food Composition and Analysis
10. Journal of the Taiwan Institute of Chemical Engineers
11. Mediterranean Journal of Chemistry

12. Molecular Nutrition and Food Research
13. Molecules

SCIENTIFIC SOCIETIES MEMBERSHIPS

1. Association of Greek Chemists
2. Euro Fed Lipids
3. Greek Lipid Forum

ADDITIONAL SKILLS

Computer skills: Microsoft Office (Word, Excel, Power Point), ChemDraw, IsisDraw, Statistical programs (SPSS, Statistica), GC-FID ChemStation software.

Languages: Greek, English (good knowledge), French (basic knowledge).

PUBLICATIONS

1. Publications in referred Journals and special volumes (by invitation): 38
2. Presentations in Conferences: 99
3. Number of Citations: ~ 480

PUBLICATIONS IN REFERRED JOURNALS

1. **Sinanoglou*, V.J.**, Miniadis-Meimaroglou, S (1998). Fatty acid of neutral and polar lipids of (edible) Mediterranean cephalopods. *Food Res. Inter.* 31(6-7), 467-473. (I F: 3.005)
2. **Sinanoglou*, V.J.**, Miniadis-Meimaroglou, S. (1999). Phospholipids from edible Mediterranean cephalopods. *Z. Naturforsch.* 55c, 245-255. (I F: 0.709),
3. **Sinanoglou*, V.J.**, Miniadis-Meimaroglou, S. (2004). Structural analysis of ceramide-amino-ethyl-phosphonate in edible Mediterranean cephalopods. *Acta Alimentaria*, 33 (4), 359-370. (I F: 0.475)
4. Garofalaki, T.F., Miniadis-Meimaroglou, S., **Sinanoglou, V.J.**, (2006). Main phospholipids and their fatty acid composition in muscle and cephalothorax of the edible Mediterranean crustacean *Palinurus vulgaris* (spiny lobster). *Chemistry and Physics of Lipids*, 140, 55–65. (I F: 2.861)
5. Lafka, T-I., **Sinanoglou, V.J.**, Lazos, E.S. (2007). On the extraction and antioxidant activity of phenolic compounds from winery wastes. *Food Chemistry*, 104, 1206–1214. (I F: 3.458)
6. **Sinanoglou*, V.J.**, Batrinou, A., Konteles, S., Sflomos, K. (2007). Microbial Population, Physicochemical Quality, and Allergenicity of Molluscs and Shrimp Treated with Cobalt-60 Gamma Irradiation. *Journal of Food Protection*, 70(4), 958–966. (I F: 2.154)
7. Batrinou, A.M., Koraki, D., **Sinanoglou, V.**, Karagouni, A.D., Sflomos, K., Pletsa, V. (2008). Effect of ionising radiation on the quantification of genetically modified foods. *Food Biotechnology*, 22, 338–351. (I F 0.558).
8. Miniadis-Meimaroglou, S., Kora, L., **Sinanoglou, V.J.** (2008). Isolation and identification of phospholipid molecular species in a wild marine shrimp *Penaeus kerathurus* muscle and cephalothorax. *Chemistry and Physics of Lipids*, 152, 104-112. (I F: 2.861)
9. **Sinanoglou*, V.J.**, Meimaroglou, D., Miniadis-Meimaroglou, S. (2008). Triacylglycerols and their fatty acid composition in edible Mediterranean molluscs and crustacean. *Food Chemistry*, 110, 406-413. (I F: 3.458).
10. Konteles, S., **Sinanoglou, V.J.**, Batrinou, A., Sflomos, K. (2009). Effects of g-irradiation on *Listeria monocytogenes* population, colour, texture and sensory

- properties of Feta cheese during cold storage. *Food Microbiology*, 26,157-165, (I F: 2.039)
11. **Sinanoglou***, **V.J.**, Konteles, S., Batrinou, A., Mantis, F., Sflomos. K. (2009). Effects of γ -irradiation on microbiological status, fatty acid composition and color of vacuum packaged cold stored fresh pork meat. *Journal of Food Protection*, 72(3), 556–563. (I F: 2.154)
 12. Loukas, V., Dimizas, C., **Sinanoglou, V.J.**, Miniadis-Meimaroglou, S. (2010). EPA, DHA, cholesterol and phospholipid content in *Pagrus pagrus* (cultured and wild), *Trachinus draco* and *Trigla lyra* from Mediterranean Sea. *Chemistry and Physics of Lipids*, 163(3), 292-299. (I F: 2.861)
 13. Tsape, K., **Sinanoglou, V.J.**, Miniadis-Meimaroglou, S. (2010). Comparative analysis of the fatty acid and sterol profiles of widely consumed Mediterranean crustacean species. *Food Chemistry*, 122(1), 292-299. (I F: 3.458)
 14. **Sinanoglou***, **V.J.**, Strati, I.F., Miniadis-Meimaroglou, S. (2011). Lipid, fatty acid and carotenoid content of edible egg yolks from avian species: A comparative study. *Food Chemistry*, 124(1), 971-977. (I F: 3.458)
 15. Lafka, T-I., Lazou, A.E., **Sinanoglou, V.J.**, Lazos, E.S. (2011). Phenolic and antioxidant potential of olive oil mill wastes. *Food Chemistry*, 125, 92–98. (I F: 3.458)
 16. **Sinanoglou, V.J.**, Mantis, F., Miniadis-Meimaroglou, S., Symeon, G.K., Bizelis, I.A. (2011). Effects of caponization on lipid and fatty acid composition of intramuscular and abdominal adipose tissue of medium-growth broilers. *British Poultry Science*, 52(3), 310-317 (I F: 1.064).
 17. Zoumpoulakis, P., **Sinanoglou***, **V.J.**, Batrinou, A., Strati, I.F., Miniadis-Meimaroglou, S., Sflomos. K. (2012). A combined methodology to detect γ -irradiated white sesame seeds and evaluate the effects on fat content, physicochemical properties and protein allergenicity. *Food Chemistry*, 131 (2), 713-721 (I F: 3.458).
 18. Zervou, A., **Sinanoglou, V.J.**, Papadas, G., Thomaidis, N., Meimaroglou, D., Miniadis-Meimaroglou, S. (2012). Effects of pan-frying on PUFA, MUFA and individual lipid content in *Spicara smaris*. *Acta Alimentaria*, 41(1), 33-44 (I F: 0.475).
 19. Strati, I.F., **Sinanoglou, V.J.**, Kora, L, Miniadis-Meimaroglou, S., Oreopoulou, V. (2012). Carotenoids from Foods of Plant, Animal and Marine Origin: An Efficient HPLC-DAD Separation Method. *Foods 1*, 52-65.
 20. **Sinanoglou***, **V.J.**, Strati, I.F., Bratakos, S.M., Proestos, C., Zoumpoulakis, P. and Miniadis-Meimaroglou, S. (2013). On the combined application of Iatrosan-TLC-FID and GC-FID to identify total, neutral and polar lipids and their fatty acids extracted from foods. Hindawi Publishing Corporation, ISRN Chromatography, Volume 2013, Article ID 859024, 8 pages, <http://dx.doi.org/10.1155/2013/859024> (I F: 1.00).
 21. Lafka, T-I., Lazou, A.E., **Sinanoglou, V.J.**, Lazos, E.S. (2013). Phenolic Extracts from Wild Olive Leaves and Their Potential as Edible Oils Antioxidants. *Foods*, 2, 18-31; doi:10.3390/foods2010018, ISSN 2304-8158, www.mdpi.com/journal/foods.
 22. Proestos, C., Lytoudi, K., Mavromelanidou, O.K., Zoumpoulakis, P. and **Sinanoglou, V.J.** (2013). Antioxidant Capacity of Selected Plant Extracts and Their Essential Oils. *Antioxidants*, 2, 11-22; doi:10.3390/antiox2010011, ISSN 2076-3921, www.mdpi.com/journal/antioxidants.

23. **Sinanoglou***, **V.J.**, Batrinou, A., Mantis, F., Bizelis, I. and Miniadis-Meimaroglou, S. (2013). Lipid quality indices: Differentiation of suckling lamb and kid breeds reared by traditional sheep farming. *Small Ruminant Research*, 113 (1), 1-10 (I F: 1.295).
24. Proestos, C., Zoumpoulakis, P. and **Sinanoglou, V.J.** (2013). Determination of Plant Bioactive Compounds. Antioxidant Capacity and Antimicrobial Screening. *Focusing on Modern Food Industry (FMFI)*, 2 (1), 26-35.
25. Papaspyridi, L.-M., **Sinanoglou, V.J.**, Strati, I.F, Katapodis, P. and Christakopoulos, P. (2013). Fatty acid profiles of *Pleurotus ostreatus* and *Ganoderma australe* grown naturally and in a batch bioreactor. *Acta Alimentaria*, 42(3), 328-337 (I F: 0.475).
26. **Sinanoglou***, **V.J.**, Proestos, C., Lantzouraki, D.Z., Calokerinos, A.C. and Miniadis-Meimaroglou, S. (2014). Lipid evaluation of farmed and wild meagre (*Argyrosomus regius*). *European Journal of Lipid Science and Technology*, 116, 134-143 (I F: 2.266).
27. **Sinanoglou, V.J.**, Kokkotou, K., Fotakis, C., Strati, I., Proestos, C. and Zoumpoulakis, P. (2014). Monitoring the Quality of γ -irradiated Macadamia Nuts Based on Lipid Profile Analysis and Chemometrics. Traceability Models of Irradiated Samples. *Food Research International*, 60, 38-47 (I F: 3.005).
28. **Sinanoglou***, **V.J.**, Zoumpoulakis, P., Heropoulos, G., Proestos, C., Ćirić, A., Petrovic, J., Glamoclija, J. and Sokovic, M. (2015). Lipid and fatty acid profile of the edible fungus *Laetiporus sulphurous*. Antifungal and antibacterial properties. *Journal of Food Science and Technology*, 52(6), 3264–3272. (I F: 1.123).
29. Katsoyannos, E., Batrinou, A., Chatzilazarou, A., Bratakos, S.M., Stamatopoulos, K., and **Sinanoglou* V.J.** (2015). Quality parameters of olive oil from stoned and nonstoned Koroneiki and Megaritiki Greek olive varieties at different maturity levels. *Grasas y Aceites*, 66(1), 1-10 (I F: 1.08).
30. Lantzouraki, D., **Sinanoglou, V.J.**, Zoumpoulakis, P., Glamocilija, J., Ćirić, A., Sokovic, M., Heropoulos, G., and Proestos C. (2015). Antiradical-antimicrobial activity and phenolic profile of pomegranate (*Punica granatum* L.) juices from different cultivars: A comparative study. *RSC Advances*, 5, 2602-2614 (I F: 3.708).
31. **Sinanoglou, V.J.**, Strati, I.F., Kokkotou, K., Lantzouraki, D., Makris, C., and Zoumpoulakis, P. (2015). GC-FID and NMR spectroscopic studies on gamma irradiated walnut lipids. *Journal of Spectroscopy*, Volume 2015, Article ID 532762, 10 pages (I F: 0.831).
32. Tsiaka, T., Zoumpoulakis*, P., **Sinanoglou***, **V.J.**, Makris, C., Heropoulos, G.A., and Calokerinos. A.C. (2015). Response Surface Methodology towards the Optimization of High Energy Carotenoid Extraction from *Aristeus Antennatus* shrimp. *Analytica Chimica Acta*, 877, 100-110. (I F: 4.517).
33. **Sinanoglou***, **V.J.**, Koutsouli, P., Fotakis, C., Sotiropoulou, G., Cavouras, D., and Bizelis. I. (2015). Assessment of lactation stage and breed effect on sheep milk fatty acids' profile and lipid quality indices. *Dairy Science & Technology*, 95, 509-531. (I F: 1.126).
34. Charalampos Proestos, Konstantinos Sflomos, Panagiotis Zoumpoulakis, Panagiotis Tatarides and **Vassilia J, Sinanoglou** (2015). Botanical Extracts Used as Wine Preservatives. *International Journal of Agricultural Science and Food Technology*, 1(1), 7-11.

35. Papaioannou, C.D., **Sinanoglou***, **V.J.**, Strati, I.F., Proestos, C., Kyrana, V.R., and Lougovois, V.P. (2015). Impact of different preservation treatments on lipids and carotenoids of the smooth clam *Callista chione*. *International Journal of Food Science and Technology*, 51, 325-332 (I F: 1.384).
36. Lantzouraki, D.Z., **Sinanoglou***, **V.J.**, Proestos, C. and Zoumpoulakis*, P. (2015). Total phenolic content, antioxidant capacity and phytochemical profiling of grape and pomegranate wines. *RSC Advances*, 5(123), 101683-101692 (I F: 3.84).
37. Lantzouraki, D.Z., **Sinanoglou***, **V.J.**, Zoumpoulakis, P., and Proestos, C. (2015). Characterization of the antioxidant and antiradical activity of pomegranate (*Punica granatum* L.) extracts. *Analytical Letters*. On line first (I F: 1.019).
38. Bratakos, S.M., **Sinanoglou***, **V.J.**, Siapi, E., Matsoukas, M.T., Papahatjis, D.P., Riganakos, K., and Zoumpoulakis**, P. (2015). Fragmentation patterns of aromatic 2,5-diketopiperazines using liquid chromatography/mass spectrometry. *Current Analytical Chemistry*. In press. (I F: 1.132).

PUBLICATIONS IN INTERNATIONAL CONFERENCES – MEETINGS

1. V. Paretzoglou, **V. Sinanoglou** and S. Miniadis- Meimaroglou (1998). «*Study of the Nephrops norvegicus [norwegian lobster] lipids*». «1st International Conference of the Chemical Societies of the South-East European Countries on Chemical Sciences and Industry». Κασσάνδρα, Χαλκιδική 1-4 Ιουνίου, 1998. Book of abstracts, Vol.1, PO419.
2. **V. Sinanoglou*** and S. Miniadis- Meimaroglou (1999). «Polar lipids of edible Mediterranean aquatic species (mollusk, crustacean)» «6th Chemistry Conference Greece-Cyprus», Rodos, September 2-5, 1999. Book of abstracts, p. 219-224.
3. S. Miniadis-Meimaroglou, **V. Sinanoglou** and H.Yphanti, (2004). «Composition of phospholipid classes in muscles of Mediterranean edible crustaceans». 45th International Conference on the Bioscience of Lipids (ICBL), FEBS Special Meeting, May 25-29, 2004, Ioannina, Greece. CPL (Chemistry and Physics of Lipids), Vol.130, issue 1, PO 4. (I F: 2.861).
4. S. Miniadis-Meimaroglou, K. Tsapes, **V. Sinanoglou** and A. Kapsalis, (2004). «Main phospholipid classes and their molecular species in shrimp and lobster cephalothorax». 45th International Conference on the Bioscience of Lipids (ICBL), FEBS Special Meeting, May 25-29, 2004, Ioannina, Greece. CPL (Chemistry and Physics of Lipids, Vol.130, issue 1, PO 5). (I F: 2.861).
5. Σ. Μηνιάδου-Μεϊμάρογλου. **B. I. Σινάνογλου** και Α.Ν. Τσαπέ, (2005). «Fatty acid, Sterol and Triglyceride composition of edible Mediterranean molluscs and crustaceans». «4th International Congress on Food Technology», February 25-26, 2005, Athens, Greece. Book of abstracts, Vol.1, p. 217-225.
6. Theodora-Ioanna Lafka, **Vassilia Sinanoglou**, Petros Tsioros, Michael Bratakos and Evangelos S. Lazos, (2005). «On the extraction and antioxidant activity of phenolic compounds from olive oil mill wastes». «4th International Congress on Food Technology», February 25-26, 2005, Athens, Greece. Book of abstracts, Vol.1, p. 295-303.
7. **Sinanoglou* V.J.**, Batrinou A., Timbis D., Sflomos K., (2006). «Effects of γ -irradiation on a range of specially selected foods». «2nd International Congress

- on Bioprocesses in Food Industries», June 18-21, 2006, Patras, Greece. ICBF Congress Proceedings, p. 70-71.
8. Batrinou A., **Sinanoglou V.**, Gogkou A., Sakellaris G. (2006). «Genetically modified maize: exploring consumer acceptance». «98th EAAE Seminar», June 29-July 2, 2006, Chania, Crete, Greece. <http://eaae.maich.gr/98eaae/program.html>. 1 ετεροαναφορά.
 9. **Vassilia J. Sinanoglou***, Dido Meimaroglou and Sofia Miniadis-Meimaroglou (2007). «Triglycerides and their Fatty Acid Composition in Edible Mediterranean Molluscs and Crustacean». «5th International Congress on Food Technology», March 9-11, 2007, Thessalonica, Greece. Book of abstracts, Vol.1, p. 659-665.
 10. **Vassilia J. Sinanoglou***, Anthimia Batrinou, Stamatis Tzimas, Niki Panopoulou and Konstantinos Sflomos (2007). «Changes in Colour Characteristics of Irradiated Foods». «5th International Congress on Food Technology», March 9-11, 2007, Thessalonica, Greece. Book of abstracts, Vol.1, p. 669-674.
 11. Anthimia Batrinou, Dora Koraki, **Vassilia Sinanoglou**, Vasiliki Pletsas (2007). «Quantification of genetically modified soy in processed foods by Real-Time PCR», 5th International Congress on Food Technology», March 9-11, 2007, Thessalonica, Greece. Book of abstracts, Vol.1, p. 331-336.
 12. Anthimia Batrinou, Maria Paschou, Vasilis Stavroulakis, **Vassilia Sinanoglou** (2007). «The influence of information in shaping attitudes towards genetically modified foods», 5th International Congress on Food Technology», March 9-11, 2007, Thessalonica, Greece. Book of abstracts, Vol.1, p. 324-331.
 13. Theodora-Ioanna Lafka, Panagiotis Mastorakos, **Vassilia Sinanoglou**, Spyros Konteles, Andriana Lazou and Evangelos S. Lazos (2007). «Extraction, Antioxidant and Antibacterial Activity of Carotenoids from Tomato Waste». «5th International Congress on Food Technology», 5th International Congress on Food Technology», March 9-11, 2007, Thessalonica, Greece. Book of abstracts, Vol.2, p. 35-41.
 14. Theodora-Ioanna Lafka, **Vassilia Sinanoglou**, Spyros Konteles, Andriana Lazou and Evangelos S. Lazos (2007). «Comparison of Antioxidant and Antimicrobial/Antibacterial Activity of Some Food Industry Waste Extracts», 5th International Congress on Food Technology», March 9-11, 2007, Thessalonica, Greece. Book of abstracts, Vol.2, p. 42-50.
 15. Anthimia Batrinou, **Vassilia J. Sinanoglou**, Spyros Konteles, George Seiragakis and Konstantinos Sflomos (2007). «Application of Electromagnetic Energy for Inhibition of Food Allergy». «5th International Congress on Food Technology», March 9-11, 2007, Thessalonica, Greece. Book of abstracts, Vol.2, p. 156-161.
 16. G.K. Papadas, **V.J. Sinanoglou*** and S. Miniadis-Meimaroglou (2008). «Separation and quantification of marine lipids using Iatroscan thin-layer chromatographic–flame ionisation detection analysis.». «6th Euro Fed Lipid Congress» "Oils, Fats and Lipids in the 3rd Millennium", September 7-10, 2008, Athens, Greece. CD of abstracts, p. 420.
 17. **Vassilia J. Sinanoglou***, Sofia Athanasiadou, Dimitris Vartholomeos, Eleftheria Efdemon, Elisabeth Stamou, Fotis Mantis, George Symeon and Joseph Bizelis (2009). «Quantitation of neutral and polar lipids by Iatroscan

- TLC-FID and of fatty acids by GC analysis in muscles and adipose tissue of lambs and kids.» «6th International Conference "Instrumental Methods of Analysis - IMA 2009». October 4-8, 2009, Athens, Greece. Book of abstracts, p. 282.
18. **Vassilia J. Sinanoglou***, Kostarakou Stavroula, Theodorikakos Ioannis, Fotis Mantis, George Symeon and Joseph Bizelis (2009). «Caponization effects on intramuscular and adipose fat of medium growing broilers.» «6th International Conference "Instrumental Methods of Analysis - IMA 2009». October 4-8, 2009, Athens, Greece. Book of abstracts, p. 226
 19. **Vassilia J. Sinanoglou***, George Papadas, Dido Meimaroglou and Sofia Miniadis-Meimaroglou (2009). «Separation and quantification of marine lipids by modified Iatroscan-TLC-FID and GC-FID analysis. Application to total, neutral and polar lipids and their fatty acids extracted from raw and fried *Spicara smaris*. .» «6th International Conference "Instrumental Methods of Analysis - IMA 2009». October 4-8, 2009, Athens, Greece. Book of abstracts, p. 74.
 20. A. Stefanidou, P. Antoniou, **V.J. Sinanoglou*** and E. Tegou (2009). «Monitoring the effect of heating and the addition of herbs on the oxidation of sesame seed oil.» «6th International Conference Instrumental Methods of Analysis - IMA 2009». October 4-8, 2009, Athens, Greece. Book of abstracts, p. 225.
 21. Irimi Strati, **Vassilia J. Sinanoglou***, Elli Gogolou. Ioannis Vidakis. Evlabia Fili and Panagiota Hatzi (2009). «Comparative study of lipid composition and fatty acid content of different egg yolks.» «Eurofed Lipids - 2009». October 18-21, 2009, Grads, Austria. CD of abstracts.
 22. Bizelis, I., Koutsouli, P., **Sinanoglou, V.**, Symeon, G., Mantis, F. (2010). «Meat quality and lipid composition of four sheep breeds reared by the traditional Greek sheep farming.» «61st EAAP Annual Meeting 2010». August 23-27, 2010, Heraklion, Crete Island, Greece. Book of abstracts, p. 124..
 23. Symeon, G., Bizelis, I., Mantis, F., **Sinanoglou, V.**, Laliotis, G., Charismiadou, M., Rogdakis, E. (2010). «Effects of caponization on meat quality, lipid composition and selected physiological characteristics of broilers and male layers.» «61st EAAP Annual Meeting 2010». August 23-27, 2010, Heraklion, Crete Island, Greece. Book of abstracts, p. 242.
 24. Sflomos, K., Zoumpoulakis, P., **Sinanoglou, V.**, (2011). «Oeno Pharmaceuticals, from the Grape to the Glass: An e-Training Platform on Health and Safety Issues for Wine Makers and Consumers» «5th International Multi-Conference on Society, Cybernetics and Informatics: IMSCI 2011». July 19th - July 22nd, 2011 – Orlando, Florida, USA. Book of abstracts, p. 518-321.
 25. **Vassilia J. Sinanoglou***, Irimi F. Strati and Sofia Miniadis-Meimaroglou. (2011). «Discrimination of egg yolk from five avian species». «7th International Conference Instrumental Methods of Analysis - IMA 2011». September 18-22, 2011, Chania Crete, Greece. CD of abstracts.
 26. Georgia Soutlani, **Vassilia J. Sinanoglou***, Irimi F. Strati and Sofia Miniadis-Meimaroglou. (2011). «Comparative study on lipid, fatty acids and carotenoid composition of pink shrimp (*Penaeus longirostris*) and red shrimp (*A. foliaceus*) muscle and cephalothorax». «7th International Conference

- Instrumental Methods of Analysis - IMA 2011». September 18-22, 2011, Chania Crete, Greece. CD of abstracts.
27. Argyro Paisiou, Georgia Soutlani, **Vassilia J. Sinanoglou***, Sofia Miniadis-Meimaroglou and Antony C. Calokerinos. (2011). «Lipids and fatty acids in muscle, head, liver and skin of farmed *Argyrosomus regius*». «7th International Conference Instrumental Methods of Analysis - IMA 2011». September 18-22, 2011, Chania Crete, Greece. CD of abstracts.
 28. Spyridoula M. Bratakou, **Vassilia J. Sinanoglou***, Vladimiro Lougovois and Vassilis Bakopoulos (2011). «Effects of frozen storage on sensory characteristics and on lipids and fatty acid composition of gilthead sea bream, *Sparus aurata* skin-on fillets». «7th International Conference Instrumental Methods of Analysis - IMA 2011». September 18-22, 2011, Chania Crete, Greece. CD of abstracts.
 29. P. Zoumpoulakis*, **V. J. Sinanoglou** and C. Sflomos. (2011). «A qualitative methodology to determine γ -irradiated white sesame seeds based on irradiation effects on fat content». «7th International Conference Instrumental Methods of Analysis - IMA 2011». September 18-22, 2011, Chania Crete, Greece. CD of abstracts.
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