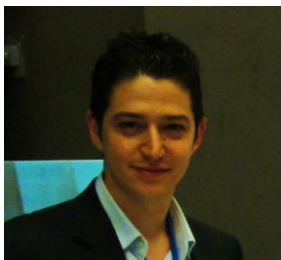


PERSONAL INFORMATION



CHARIS M. GALANAKIS

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💬 **Skype:** charisgalanakis, **LinkedIn:** Charis Galanakis

Sex Male | Date of birth 31/03/1981 | Nationality Greek

WORK EXPERIENCE

2012-Today **Research and Innovation Director**

2004-Today **Chemist, Oenologist, Co-owner**

Galanakis Laboratories, Chania, Greece (Skalidi 34, P.C. 73131, chemlab.gr)

- Laboratories management, strategic design of R&I activities
 - Consultant in food and environmental sectors
 - Chemical and microbiological analyses of wines, oils, foods, waters and wastewaters
 - Implementation of quality system based on ELOT EN ISO/IEC 17025 requirements
- Business or sector** Analytical services, food production and environment

2012-Today **Coordinator of the Special Interest Group 5: "Food Waste Recovery"**

Sep. 2015-Today **Deputy National Representative of Greece**

ISEKI-Food Association (IFA), Vienna, Austria (Muthgasse 18, P.C. 1190, iseki-food.net)

- Founder and coordinator of the SIG5 that conducts research, training and consulting activities
 - Informing Greek members of IFA for its activities as a deputy national representative
- Business or sector** Food industry, food science, technology and engineering studies

2013-Today **Freelance, Subject and Guest Editor**

Elsevier Inc, Cambridge, USA (Hampshire 50, 5th Floor, elsevier.com),

- Freelance editor of multi-author books
 - Editorial board member & subject editor of peer reviewed journals (*Food and Bioproducts Processing* since 2015 and *Food Research International* since 2013)
 - Editing and reviewing scientific papers, organizing special issues, contributing in journals' policy
- Business or sector** Publishing

2016-Today **Review Editor**

Frontiers, Lausanne, Switzerland (EPFL Innovation Park, Building I, CH-1015, home.frontiersin.org)

- Editing and reviewing scientific papers of *Nutrition Food Science and Technology*
- Business or sector** Publishing

2009-2016 **Inventor and Co-founder**

Phenoliv AB, Lund, Sweden (Rinnebäcksvägen 13, P.C. 22731, phenoliv.com)

- Co-founder of a spinout company that outputs valuable products from agricultural processing by-products
- Business or sector** Food production

EDUCATION AND TRAINING

2004-2010	Ph.D. in Quality Control and Environmental Management School of Environmental Engineering, Technical University of Crete, Greece <u>PhD Thesis</u> : A study of the recovery and the clarification of organic constituents from olive mill wastewater by using physicochemical processes and membrane technology	Level 8
2003-2004	M.Sc. in Food Biotechnology Chemistry Department, University of Patras, Greece; Chemistry Department, University of Ioannina, Greece; School of Biomedical Sciences, University of Ulster, UK <u>GPA</u> : 8.78/10 "Honors"	Level 7
2001-2004	Certificate in Oenology Chemistry Department, University of Patras, Greece <u>Training</u> : 16 oenology-related undergraduate courses and internship in a relevant enterprise	Level 6
1998-2002	B.Sc. in Chemistry Chemistry Department, University of Patras, Greece <u>GPA</u> : 7.25/10 "Very Good"	Level 6

PERSONAL SKILLS

Mother tongue(s) Greek

Other language(s)

	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C2	C2	C2	C2	C2
First Certificate in English – University of Cambridge					
German	A1	A1	A1	A1	A1
Zertifikat Deutsch als Fremdsprache – Goethe Institute .					

Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user
[Common European Framework of Reference for Languages](#)

Communication skills

- Excellent communication skills gained through my experience as a coordinator of SIG5
- Well-known invited lecturer in the field of food waste recovery
- Development of food waste recovery social media groups
- Environmental and sustainability awareness, scientific blogging through Elsevier Scitech Connect and own developed social media channels
- Participation in International conferences, exchange of ideas and collaboration with colleagues and institutes all around the world

Organisational / managerial skills

- Leadership (development of the biggest food waste recovery network worldwide, >500 webinar followers, 2000 LinkedIn members, 2000 Facebook Page followers)
- Recruiting experts (multi-author books, Continues Professional Development - CPD training)
- Organizer of workshops, webinars, e-learning courses and scientific journals
- Managing a chemical laboratory, managing funded research and academic projects
- Experiments design/ results interpretation
- Tuition and supervision of undergraduate, post-graduate, Erasmus and Erasmus+ students

Job-related skills

- Expert evaluator of scientific articles, books, International funded research projects
- Technical knowledge in life sciences, food, agriculture and environmental science, technology and industry, food processing, waste management, food safety, separation technologies, additives, antioxidants, ingredients, products development
- Scientific editing, writing, news disseminating and social media blogging
- Innovation driver (co-founder of a patent)
- Professional experience of consulting and technical services (highlighting sustainable solutions, problem solving, exchanging ideas and scale up experiences in open innovation frameworks)

Other skills

- Visionary (establishing the "Food Waste Recovery" term in the scientific community)
- Intangibles and passion
- Insightful, creative, highly committed at every project in charge
- Fast and accurate decision making

Digital competence

SELF-ASSESSMENT				
Information processing	Communication	Content creation	Safety	Problem solving
Proficient	Proficient	Independent	Independent	Independent

Levels: Basic user - Independent user - Proficient user

[Digital competences - Self-assessment grid](#)

- Good command of office suite (word processor, spread sheet, presentation software)

ADDITIONAL INFORMATION

Funded Projects

- *A study for the implementation of polyphenols from olive mill wastewater in foodstuff and cosmetics*; Principal Scientist; General Secretariat for Research and Technology (GSRT), Greece; Budget: 55,440€; Implementation: Galanakis Laboratories (2013-2015)
- *Mechanism of Extraction of Lycopene Using Hydrotropic solvent*; Assistant researcher - Co-supervisor of a PhD student; Ministry of Education, Malaysia; Action: Fundamental Research Grant Scheme (FRGS); Budget: 80,000 RM Implementation: Monash University of Malaysia (2014-2016)

Honours and Awards

- 7 nominations as a reviewer of scientific peer reviewed journals: *Bioresource Technology*-Top Reviewer Award 2015, Best Reviewer Award 2014, Outstanding Reviewer 2012; *Industrial Crops & Products*-Outstanding Reviewer 2015, *Desalination*-Outstanding Reviewer 2015, Top Reviewers 2012; *Food and Bioproducts Processing*-Outstanding Reviewer 2015; *IChemE Journals* - Top Reviewers Award 2014
- 3 status of Most Cited Articles within the last 5 years: Trends in Food Science & Technology, Journal of Food Engineering, Food and Bioproducts Processing
- Status of 25 Most Downloaded Articles of Years 2012, 2013 and 2014. Trends in Food Science & Technology
- Top-10 Innovations of Applied Research Field in "Greece Innovates 2" (2013). Innovation title: "*Recovery of valuable compounds from olive mill wastewater and further application in foods*", Nomination Body: Eurobank-SEV (Hellenic Federation of Enterprises)
- 1st Innovation Award in R&D Industry Competition (2013). Innovation title: "*Recovery of valuable compounds from olive mill wastewater and further application as food additives*". Nomination Body: Mediterranean Agronomic Institute of Chania, Greece

Courses

- Organizer/moderator of "*Food Waste Recovery*" training workshops (ISANH8-Lisbon 2014, 4th Int. ISEKI Food Conference, Vienna 2016), webinar series and e-course (2013-today, IFA's platforms)
- Independent teaching of the course "*Treatment Technologies of Agro-industrial Waste*", School of Environmental Engineering, Technical University of Crete (Sep. 2016-Jan. 2017)
- Independent teaching of the course "*Management of Agro-industrial and Livestock Waste*", Department of Agricultural Sciences, Biotechnology and Food Science, Cyprus University of Technology (Jan.-May 2012)

Memberships

- Institute of Food Technologists (since 2016), ISEKI Food Association (since 2012), Association of Greek Chemists (since 2004)

Reviewer/Expert Evaluator

- >400 Articles submitted in peer-reviewed scientific journals (since 2010)
- Funded research proposals (National Center of Science and Technology of Kazakhstan since 2014, Australian Research Council - *Discovery Projects*, *Industrial Transformation Training Centres*, *Linkage Projects* since May 2015)
- EU COST Action Proposals (since June 2016)
- Innovation Fund Denmark/EUREKA Proposals (since June 2016)

Summary of Publications

- >80 scientific documents (research articles, reviews and monographs in ISI Scientific Journals, book chapters, conference proceedings and one WIPO patent), >900 citations, "*h*" index=20
- 4 edited books (Elsevier-Academic Press)
- Dozens invitations as a keynote speaker, lecturer, panellist and animator in International workshops, conferences, summer schools, courses in Universities and International Associations

ANNEXES

Full List of Publications

Edited Books

1. Food Waste Recovery: Processing Technologies & Techniques (2015). Eds. by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128003510.
2. Innovation Strategies for the food industry: tools for implementation (2016). Eds. by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128037515
3. Nutraceutical and functional food components: effects of innovative processing techniques (In press-2017). Eds. by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128052570.
4. Olive Mill Waste: Recent advances for the Sustainable Management (In press-2017). Eds. by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128053140.

Book Chapters

5. Galanakis, C.M., Kotsiou, K. (In Press-2017). Chapter 10. Recovery of bioactive compounds from olive mill waste. In: Galanakis, C.M. (Ed.), Olive Mill Waste: Recent advances for the Sustainable Management. Elsevier Inc.: Waltham.
6. Luca, R., Giovanni, G., Luigi, N., Agrafioti, E., Galanakis, C.M., Primo P. (In Press-2017). Chapter 5. Reuse of olive mill waste as soil amendment In: Galanakis, C.M. (Ed.), Olive Mill Waste: Recent advances for the Sustainable Management. Elsevier Inc.: Waltham.
7. Soulem, S., El-Abbassi, A., Kiai, H., Hafidi, A., Sayadi, S., Galanakis, C.M. (In Press-2017). Chapter 1. Olive oil production, environmental effects and sustainability challenges. In: Galanakis, C.M. (Ed.), Olive Mill Waste: Recent advances for the Sustainable Management. Elsevier Inc.: Waltham.
8. Galanakis, C.M. (In Press-2017). Preface. In: Galanakis, C.M. (Ed.), Olive Mill Waste: Recent advances for the Sustainable Management. Elsevier Inc.: Waltham.
9. Galanakis, C.M. (In Press-2017). Chapter 1. Introduction. In: Galanakis, C.M. (Ed.), Nutraceutical and functional food components: effects of innovative processing techniques. Elsevier Inc.: Waltham.
10. Galanakis, C.M. (In Press-2017). Preface. In: Galanakis, C.M. (Ed.), Nutraceutical and functional food components: effects of innovative processing techniques. Elsevier Inc.: Waltham.
11. Galanakis, C.M. (2016). Chapter 15. Challenges and Opportunities. In Galanakis, C.M. (Ed.), Innovation Strategies for the food industry: tools for implementation. Elsevier Inc.: Waltham.
12. Galanakis, C.M., Cvejic, J., Verardo, V., & Segura-Carretero, A. (2016). Chapter 11. Food use for social innovation by optimizing food waste recovery strategies. In Galanakis, C.M. (Ed.), Innovation Strategies for the food industry: tools for implementation. Elsevier Inc.: Waltham.
13. Galanakis, C.M. (2016). Preface. In: Galanakis, C.M. (Ed.), Innovation Strategies for the food industry: tools for implementation. Elsevier Inc.: Waltham.
14. Galanakis, C.M. (2016). High Value-Added Compounds from Food Waste. Reference Module in Food Sciences. Elsevier, pp. 1–8. doi: <http://dx.doi.org/10.1016/B978-0-08-100596-5.03510-1>
15. Galanakis, C.M., Martinez-Saez, N., del Castillo, M.D., Barba, F.J., & Mitropoulou, V.S. (2015). Chapter 15: Patented & commercialized applications. In: Galanakis, C.M. (Ed.), Food Waste Recovery: Processing Technologies and Techniques. Elsevier Inc.: Waltham.
16. Galanakis, C.M., Barba, F.J., & Prasad, K.N. (2015). Chapter 14: Safety and cost issues of emerging technologies against conventional techniques. In: Galanakis, C.M. (Ed.), Food Waste Recovery: Processing Technologies and Techniques. Elsevier Inc.: Waltham.
17. Galanakis, C.M. (2015). Chapter 3: Development of a universal recovery strategy. In: Galanakis, C.M. (Ed.), Food Waste Recovery: Processing Technologies and Techniques. Elsevier Inc.: Waltham.
18. Galanakis, C.M. (2015). Preface. In: Galanakis, C.M. (Ed.), Food Waste Recovery: Processing Technologies and Techniques. Elsevier Inc.: Waltham.
19. Galanakis, C.M., Muñoz, R.C., Cassano, A., & Conidi, C. (2016). Chapter 8: Recovery of high-added value compounds from food waste by membrane technology. In: Figoli, A., Cassano, A. & Basile, A. (Ed.), Membrane technologies for biorefining. Elsevier Ltd: Waltham.
20. Cassano, A., Conidi, C., Muñoz, R.C., & Galanakis, C.M. (2016). Chapter 7: Recovery of polyphenols from olive mill wastewaters by membrane operations. In: Figoli, A., Cassano, A. & Basile, A. (Ed.), Membrane technologies for biorefining. Elsevier Ltd: Waltham.

Patents

21. Tornberg, E. & Galanakis, C.M. (2008). Olive Waste Recovery. World Intellectual Property Organization. International Publication Number WO/2008/082343.

Articles in Peer Reviewed Journals

22. Belaqziz, M., El-Abbassi, A., Lakhali, E.K., Agrafioti, E., & Galanakis, C.M. (2016). Agronomic application of olive mill wastewaters: effects on maize production and soil properties. *Journal of Environmental Management*, 171, 158-165.
23. Heng, W.W., Yang, B., Prasad, K.N., Ramanan, R.N., Galanakis, C.M., Sun, J., Ismail, A., & Ti, T.B. (2016). Extraction of Bioactive compounds using hydrotropic solvents. *Separation Science & Technology*, 51, 1151-1165.
24. Prokopov, T., Goranova, Z., Slavov, A., Baeva, M., & Galanakis, C.M. (2015). Effects of white cabbage outer leaves powder on sponge cake quality. *International Agrophysics*, 29, 4, 493-500.
25. Zinoviadou, K.G., Galanakis, C.M., Brmčić, M., Grimi, N., Boussetta, N., Mota, M.J., Saraiva, J.A., Patra, A., Tiwari, B., Barba*, F.J. (2015). Fruit juice sonication: Implications on food safety, physicochemical and nutritional properties. *Food Research International*, 77, 743-752.

26. Barba, F.J., Galanakis, C.M., Esteve, M.J., Frigola, A., & Vorobiev, E. (2015). Potential use of pulsed electric technologies and ultrasounds to improve the recovery of high-added value compounds from blackberries. *Journal of Food Engineering*, 167, 38-44.
27. Galanakis, C.M. & Schieber, A. (2014). Editorial of Special Issue on "Recovery and utilization of valuable compounds from food processing by-products", *Food Research International*, 65, 299-230.
28. Roselló-Soto, E., Galanakis, C.M., Brnčić, M., Orlie, V., Trujillo, F.J., Mawson, R., Knoerzer, K., & Barba, F.J. (2015). Clean recovery of antioxidant compounds from plant foods, by-products and algae assisted by ultrasounds processing. Modeling approaches to optimize processing conditions. *Trends in Food Science & Technology*, 42(2), 134-149.
29. Roselló-Soto, E., Barba, F.J., Parniakov, O., Galanakis, C.M., Grimi, N., Lebovka, N., Vorobiev, E. (2015). High voltage electrical discharges, pulsed electric field and ultrasounds assisted extraction of protein and phenolic compounds from olive kernel. *Food & Bioprocess Technology*, 8(4), 885-894.
30. Galanakis, C.M. (2015). Separation of functional macromolecules and micromolecules: from ultrafiltration to the border of nanofiltration. *Trends in Food Science & Technology*, 42, 44-63.
31. Deng, Q., Zinoviadou, K.G., Galanakis, C.M., Orlie, V., Grimi, N., Vorobiev, E., Lebovka, N., & Barba* F.J. (2014). The effects of conventional and non-conventional processing on glucosinolates and its derived forms, isothiocyanates: Extraction, degradation and applications. *Food Engineering Reviews*, 7, 357-381.
32. Galanakis, C.M., Kotanidis, A., Dianellou, M., & Gekas, V. (2015). Phenolic content and antioxidant capacity of Cypriot Wines. *Czech Journal of Food Sciences*, 33(2), 126-136.
33. Heng, W.W., Xiong, L.W., Ramanan, R.N., Hong, T.L., Kong, K.W., Galanakis, C.M., & Prasad, K.N. (2015). Two level factorial design for the optimization of phenolics and flavonoids recovery from palm kernel by-product. *Industrial Crops & Products*, 63, 238-248.
34. Galanakis, C. M., Chasiotis, S., Botsaris, G., & Gekas, V. (2014). Separation and recovery of proteins and sugars from Halloumi cheese whey. *Food Research International*, 65, 477-483.
35. Rahmanian, N., Jafari, S.M., & Galanakis, C.M. (2014). Recovery and removal of phenolic compounds from olive mill wastewater. *Journal of the American Oil Chemists' Society*, 91, 1-18.
36. Galanakis, C. M., Markouli, E., & Gekas, V. (2013). Fractionation and recovery of different phenolic classes from winery sludge via membrane filtration. *Separation and Purification Technology*, 107, 245-251.
37. Galanakis, C. M. (2013). Emerging technologies for the production of nutraceuticals from agricultural by-products: A viewpoint of opportunities and challenges. *Food and Bioprocess Processing*, 91, 575-579.
38. Galanakis, C. M., Goulas, V., Tsakona, S., Manganaris, G. A., & Gekas, V. (2013). A knowledge base for the recovery of natural phenols with different solvents. *International Journal of Food Properties*, 16, 382-396.
39. Galanakis, C. M., Patsioura, A., & Gekas, V. (2015). Enzyme kinetics modeling as a tool to optimize food biotechnology applications: a pragmatic approach based on amylolytic enzymes. *Critical Reviews in Food Science & Technology*, 55(12), 1758-1770.
40. Galanakis, C. M., Kanellaki, M., Koutinas, A. A., Bekatorou A., Lycourghiotis, A., & C.H. Kordoulis (2012). Effect of pressure and temperature on alcoholic fermentation by *Saccharomyces cerevisiae* immobilized on γ -alumina pellets. *Bioresource Technology*, 114, 492-498.
41. Galanakis, C. M. (2012). Recovery of high added-value components from food wastes: conventional, emerging technologies and commercialized applications. *Trends in Food Science & Technology*, 26(2), 68-87.
42. Galanakis, C. M., Fountoulis, G., & Gekas, V. (2012). Nanofiltration of brackish groundwater by using a polypiperazine membrane. *Desalination*, 286, 277-284.
43. Patsioura, A., Galanakis, C. M., & Gekas, V. (2011). Ultrafiltration optimization for the recovery of β -glucan from oat mill waste. *Journal of Membrane Science*, 373(1-2), 53-63.
44. Galanakis, C. M. (2011). Olive fruit and dietary fibers: components, recovery and applications. *Trends in Food Science and Technology*, 22(4), 175-184.
45. Tsakona, S., Galanakis, C. M., & Gekas, V. (2012). Hydro-ethanolic mixtures for the recovery of phenols from Mediterranean plant materials. *Food & Bioprocess Technology*, 5(4), 1384-1393.
46. Galanakis, C. M., Tornberg, E., & Gekas, V. (2010). The effect of heat processing on the functional properties of pectin contained in olive mill wastewater. *LWT-Food Science & Technology*, 43(7), 1001-1008.
47. Galanakis, C. M., Tornberg, E., & Gekas, V. (2010). A study of the recovery of the dietary fibres from olive mill wastewater and the gelling ability of the soluble fibre fraction. *LWT-Food Science & Technology*, 43(7), 1009-1017.
48. Galanakis, C. M., Tornberg, E., & Gekas, V. (2010). Dietary fiber suspensions from olive mill wastewater as potential fat replacements in meatballs. *LWT-Food Science & Technology*, 43(7), 1018-1025.
49. Galanakis, C. M., Tornberg, E., & Gekas, V. (2010). Clarification of high-added value products from olive mill wastewater. *Journal of Food Engineering*, 99(2), 190-197.
50. Galanakis, C. M., Tornberg, E., & Gekas, V. (2010). Recovery and preservation of phenols from olive waste in ethanolic extracts. *Journal of Chemical Technology & Biotechnology*, 85(8), 1148-1155.

International Conferences (full paper review)

51. Tornberg, E., & Galanakis, C.M. (2014). The behaviour of natural antioxidants on oxidation in raw and cooked meat balls. 8th World Congress on Polyphenols Applications, International Society of Antioxidants in Nutrition and Health (ISANH), the French Society of Antioxidants (SFA), and the Japanese Society of Antioxidants (JSA), 6 June 2014, Lisbon, Portugal.
52. Galanakis, C.M. (2014). Special Interest Group 5: Food Waste Recovery. 3rd International ISEKI_Food Conference, 21-23 May, Athens, Greece.
53. Barba, F.J., Galanakis, C.M. (2014). Electroporation in skin and flesh cells of blueberries. 3rd International ISEKI_Food Conference, 21-23 May, Athens, Greece.
54. Galanakis, C.M., Tornberg, E., & Gekas V. (2011). Membrane technology for the separation and the clarification of food additives recovered from olive mill wastewater. 11th International Congress on Engineering and Food, 22-26 May, Athens, Greece.
55. Galanakis, C.M., Barbier, C., & Tornberg, E. (2011). Production and utilization of food additives from olive mill wastewater. 11th International Congress on Engineering and Food, 22-26 May, Athens, Greece.
- Galanakis, C. M., Goulas, V., Tsakona, S., & Gekas, V. (2011). Predicting the solubilization preference of natural phenols to different solvents. 11th International Congress on Engineering and Food, 22-26 May, Athens, Greece.
56. Galanakis, C. M. Physicochemical Processes and Membrane technology for the recovery of organic constituents from olive mill wastewater. Protection and Restoration of the Environment X, 5-9 July, Corfu, Greece.
57. Galanakis, C.M., Tornberg, E., & Gekas, V. (2009). Olive dietary fibers as restricting factor of oil uptake in meatballs during deep fat frying. 55th International Conference of Meat Science and Technology, 16-21 August, Copenhagen, Denmark.

International Conferences (abstract review)

58. Galanakis, C.M., Tornberg, E., & Gekas, V. (2008). The effect of ethanol during extraction of pectin and dietary fibers in olive mill wastewater. Pectins and pectinases III, 21-23 April, Wageningen, The Netherlands.
59. Galanakis, C.M., Tornberg, E., & Gekas, V. (2008). Thermal activation of endogenous pectin methyl esterase in Olive Mill Wastewater. Pectins and pectinases III, 21-23 April, Wageningen, The Netherlands.
60. Galanakis, C. M., Tornberg, E., & Gekas, V. (2008). Recovery of Dietary Fibres from Olive Mill Wastewater. Food Colloids 2008, 6-9 April, Le Mans, France.
61. Galanakis, C.M., Dimou, D., Pasadakis, N., Papanicolaou, K., & Gekas, V. (2006). Adsorption of olive mill wastewater on raw and activated Greek Lignites. Protection and Restoration of the Environment VIII. 3-7 July, Chania, Greece.
62. Papanicolaou, C., Kelessidis, V.C., Pasadakis, N., Gekas, V., Galanakis, C., Triantafyllou, G., & Foscolos, A. (2008). Benefits from simultaneous exploitation of lignite for industrial and environmental uses as well as feedstock for power generation: The case of Ellassona coal basin, Thessaly Greece. 19th Industrial Minerals International Congress and Exhibition, 30 March-2 April, Athens, Greece.

Pan-Hellenic Conferences (abstract review)

63. Galanakis, C. M. (2013). Recovery of high added-value compounds from olive mill wastewater and their implementation as additives in functional foods. Innovative methods for the integral valorization of agricultural by-products. 19-21 November, Thessaloniki, Greece.
64. Galanakis, C. M. (2009). Thermal Activation of Endogenous Enzymes in Olive Mill Wastewater. Food Biotechnology and Technology III. 29-31 March, Athens, Greece.
65. Galanakis, C. M., Kordoulis, C., & Kanellaki, M. (2007). Effects of pressure and temperature on the activity of immobilized cells for alcoholic fermentation. Food Biotechnology and Technology II. 15-17 October, Rethimno, Greece.

Invited Talks in Workshops/Seminars/Conferences

66. Invited Lecture: "Industrial applications to recover valuable compounds from food and agro-industrial by-products". XIII Encontro de Química dos Alimentos, 15 September 2016, Porto, Portugal.
67. Keynote Lecture. "The *Universal Recovery Strategy* and the book". Food Waste Recovery Workshop, 5 July 2016, Vienna, Austria.
68. Keynote Lecture. "Ultrafiltration for the separation of functional macro- and micro-molecules". Food Waste Recovery Workshop, 5 July 2016, Vienna, Austria.
69. Invited Lecture. "Thermal technologies for food waste recovery and processing". International Thermal Processing Conference, Campden BRI, 30 June - 1 July 2016, Campden, UK.
70. Invited Lecture. "Challenges and opportunities of the agrifood sector: the second life of wastes". Workshop on Food Safety and Security, Cost Action IS13104, 11 April 2016, Dubrovnik, Croatia.
71. Invited Lecture. "Innovation barriers & industrial implementation of food waste recovery". Seminar for the SusValueWaste project, 5 April 2016, Oslo, Norway.
72. Invited Lecture. "Industrial implementation of processes for the recovery of high added value compounds from food by-products: application to wine-making residues". 1st International Symposium on the Valorization of Wine-making By-products for the Food Sector, 2 October 2015, Piacenza, Italy.

73. Invited Lecture. "Commercialized cases of valuable compounds recovered from food by-products". Seminar on "Waste Valorisation", 6-7 October, UK Pavillon-Milan Expo 2015, Milano, Italy.
74. Invited Lecture. "The Universal Strategy for the Recovery of Valuable Compounds from Food Wastes & Commercialized Applications". Department of Food, Biotechnology & Development, Agricultural University of Athens, 23 January 2015, Athens, Greece.
75. Keynote Lecture. "Implementation of polyphenols and dietary fibers from olive mill wastewater in food products". Innovative Olive Production Systems adapted for Mechanical Harvesting: Holistic Approaches for Sustainable Management", 12-15 November 2014, Perrotis College-Krinos Olive Center, Thessaloniki, Greece.
76. Keynote Lecture. "Development of the "Universal Recovery Strategy" for the valorization of high added-value compounds from food by-products & wastes". FoodTech Congress, 28-30 October 2014, Novi Sad, Serbia.
77. Invited Lecture. "The Agroindustrial sector(s): A global perspective, challenges and opportunities". EUBIS (COST) Summer School "Food waste processing in the frame of the biorefinery concept", 14-18 July 2014, Lisbon Portugal.
- 78-81. Invited Animator & Lecturer (4 seminars). "I: Classification, target compounds & development of strategy. II: Selection of stages & conventional technologies. III: Emerging technologies, safety & cost issues. IV: Scale up problems, commercialized methodologies and applications". Workshop on "Polyphenols from vegetables and fruits by-products: the recovery, valorization and re-utilization. How to develop an integral & perfect strategy?". 8th World Congress on Polyphenols Applications. ISANH, SFA, JSA. 4 June 2014, Lisbon, Portugal.
82. Keynote Lecture. "Universal Strategy for the recovery of polyphenols: targeting industrial applications". 8th World Congress on Polyphenols Applications, International Society of Antioxidants in Nutrition and Health (ISANH), the French Society of Antioxidants (SFA), and the Japanese Society of Antioxidants (JSA), 6 June 2014, Lisbon, Portugal.
83. Invited Lecture. "Recovery & reutilization of valuable compounds from olive mill wastewater". Strategic workshop entitled "Food Waste in the European Food Supply Chain: Challenges and Opportunities", COST Office (European Cooperation in Science and Technology), 12 May 2014, Athens
84. Invited Lecture. "Implementation of valuable compounds from olive mill wastewater as additives in functional foods & cosmetics". Utilization of Biophenols from Olea Europea products-Olives, virgin oil and olive mill waste water". Bio-Olea ETPC "Greece-Italy 2007-2013, University of Ioannina – Research Committee, Institute of Sciences of Food Production – Italian National Research Council, Region of Ionian Islands, 22 February 2014, Corfu, Greece.
85. Invited Webinar. "Recovery & reutilization of high added-value compounds from fruit & vegetable waste". Webinars entitled "New Developments in Fruit and Vegetable Waste Management: Food Application Focus", Institute of Food Technologists, Fruit and Vegetable Products Division, 17 February 2014, USA.
86. Invited Lecture. "Recovery of edible components from industrial food wastes", R&D Industry Workshop, 17 July 2012, Mediterranean Agronomic Institute of Chania, Greece.
87. Invited Seminar. "A study for the clarification & the recovery of organic constituents from olive mill wastewater", 10 September 2010, Department of Food Technology, Engineering and Nutrition, Lund University, Sweden.
88. Invited Seminar. "Recovery of organic constituents from olive mill wastewater and applications as food additives", 16 April 2010, Department of Agricultural Sciences, Biotechnology and Food Science, Cyprus University of Technology, Cyprus.

Reviews

Guest Editor

Food Research International: "*Food Processing By-products: Recovery and utilization*" (published: November 2014), Elsevier, Amsterdam

Reviewer in Book Proposals

(4) Elsevier, Amsterdam
(1) Bentham Science Publishers, Oak Park, USA

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Reviewer in Scientific Journals

(58) *Bioresource Technology*. Elsevier, Amsterdam
(52) *Desalination*. Elsevier, Amsterdam
(45) *Food Research International*. Elsevier, Amsterdam
(37) *Food and Bioprocess Technology*. Springer, New York
(31) *Carbohydrate Polymers*. Elsevier, Amsterdam
(25) *Industrial Crops & Products*. Elsevier, Amsterdam

- (22) *LWT-Food Science & Technology*. Elsevier, Amsterdam
- (21) *Food Analytical Methods*. Springer, New York
- (16) *Journal of Food Science and Technology*. Springer, New York
- (11) *Journal of Food Processing and Preservation*, Wiley-Blackwell, Chichester
- (12) *Food Bioscience*. Elsevier, Amsterdam
- (10) *Journal of Food Engineering*, Elsevier, Amsterdam
- (9) *Separation and Purification Technology*. Elsevier, Amsterdam
- (8) *Chemical Engineering Journal*. Elsevier, Amsterdam
- (7) *International Journal of Molecular Sciences*, MDPI, Basel
- (7) *Food and Bioproducts Processing*. Elsevier, Amsterdam
- (6) *Journal of Chemical Technology and Biotechnology*. Wiley-Blackwell, Chichester
- (6) *Food Chemistry*. Elsevier, Amsterdam
- (5) *Trends in Food Science & Technology*. Elsevier, Amsterdam
- (4) *Journal of Membrane Science*. Elsevier, Amsterdam
- (4) *Food and Bioproducts Processing*. Elsevier, Amsterdam
- (4) *International Journal of Food Science and Technology*, Wiley-Blackwell, Chichester
- (3) *Food & Function*, Royal Society of Chemistry, London
- (3) *Industrial & Engineering Chemistry Research*. ACS Publications, USA
- (3) *International Journal of Food Engineering*, Walter De Gruyter GMBH, Berlin
- (3) *African Journal of Biotechnology*. Academic Journals, New York
- (3) *Recent Patents on Engineering*. Bentham Science Publishers
- (3) *European Food Research & Technology*, Springer, New York
- (2) *International Agrophysics*, Polish Academic Sciences, Warsaw
- (2) *Chemical Engineering and Processing: Process Intensification*. Elsevier, Amsterdam
- (2) *African Journal of Agricultural Research*. Academic Journals, New York
- (2) *International Journal of Physical Sciences*. Academic Journals, New York
- (2) *Journal of Hazardous Materials*. Elsevier, Amsterdam
- (2) *Italian Journal of Food Science, Chiriotti Editori, Pinerolo*
- (2) *Water Science and Technology*, MW Publishing, Garden Bay, BC Canada
- (2) *Sustainability*, MDPI, Basel.
- (2) *Journal of Food Process Engineering*, Wiley-Blackwell, Chichester
- (1) *Journal of Functional Foods*. Elsevier, Amsterdam
- (1) *Science of the Total Environment*. Elsevier, Amsterdam
- (1) *Food Control*. Elsevier, Amsterdam
- (1) *Sustainable Production and Consumption*. Elsevier, Amsterdam
- (1) *Journal of Food Composition and Analysis*. Elsevier, Amsterdam
- (1) *Environments*. MDPI, Basel
- (1) *Membranes*. MDPI, Basel
- (1) *Materials*. MDPI, Basel
- (1) *Plant Food for Human Nutrition*, Springer, New York.
- (1) *Journal of Applied Research on Medical and Aromatic Plants*. Elsevier, Amsterdam
- (1) *Chemical Engineering & Technology*. Wiley-Blackwell, Chichester
- (1) *Separation Science and Technology*. Taylor & Francis, Abingdon
- (1) *Journal of Herbs, Spices & Medicinal Plants*. Taylor & Francis, Abingdon
- (1) *Critical Reviews in Food Science and Nutrition*. Taylor & Francis, Abingdon
- (1) *African Journal of Food Science*. Academic Journals, New York
- (1) *Phytochemistry Reviews*. Springer, New York
- (1) *Agro Food Industry Hi-tech*. Teknoscienze Publ, Milano
- (1) *Molecules*. MDPI, Basel
- (1) *Water*. MDPI, Basel
- (1) *International Food Research Journal*, University of Malaysia, Malaysia
- (1) *Fruits*, EDP Sciences SA, France

The **bold numbers** in brackets reflect the numbers of manuscript invitations.

Chairing/Organizing Scientific Events

- Organizer of "Food Waste Recovery Workshop", 5th July 2016, Vienna, Austria.
- Chairman in "By-Products" session of ISEKI Food Conference, 6-8th July 2016, Vienna, Austria

Scientific Committees

- Member of the Scientific Committee of the International Conference entitled "Novel Methods for Integrated Exploitation of Agricultural By-products" (Thessaloniki, 16-18th November 2015).
- Member of the Scientific Committee of the 2nd International Conference entitled "Food & Biosystems Engineering" (Mykonos, 28-31st May 2015).