

## SHORT CURRICULUM VITAE

### **APOSTOLOS PAUL kiritsakis**

Former. Prof. , Alexander Technological Educational Institute of Thessaloniki Greece  
Chairman of Greek Observatory Of Oxidative stress for Health and Agricultural Products

Address : 86 Petrou Syndika Street, 542-48, Thessaloniki Greece ( Please send Thesis in this address)

Email : [Kyritsak@gmail.com](mailto:Kyritsak@gmail.com)

Stable Phone : 00302310836322, Mobile Phone : 00306972559099

### **EDUCATION**

1963-1968 : B.S Aristotle University of Thessaloniki, Greece

1974-1976 : M.S Michigan State University, East Lansing MI, USA

1977- 1982: Ph.D. Michigan State University, East Lansing MI, USA

### **POST DOCTORAL EXPERIENCE**

1988, 1992, 1993: Research Fellowships, MSU East Lansing MI, University of London, UK, University of Reims, France

1989, 1994: Fulbright Scholarship, MSU East Lansing MI, and Univ. of CA, Davis

1998, 2000: Visiting Professor, University of Western Australia, Perth, MSU East Lansing MI and University of Nebraska, Lincoln

### **EMPLOYMENT**

1971- 1974: Researcher on Olive Oil, Institute of Olive Trees, Chanea ,Greece

1982 - 2011: Full Professor on Fats and Oils, Department of Food Technology  
Technological Institute of Thessaloniki Greece

1985- 1987: Chairman of the Department of Food Technology, Department of Food Technology, Technological Institute of Thessaloniki Greece

2006 – 2011 : Acting Dean of the School of Food Technology and Nutrition

### **HONORS AND AWARDS**

1988: Award of the Academy of Athens for the Book “Olive Oil”.

1990: Elected member of Italian Olive Oil Academy.

1999: Honorary diploma for the publication of the book on olive oil (in Greek,

English and Spanish) and for outstanding work in the field.

1999: Honor from a Cretan Society for the accomplishments in the research on Olive Oil Quality.

1999: Keynote speaker on Olive Oil Seminar, Santiago Chile.

2001: Keynote speaker in LIPIDEX Congress, Buenos Aires.

2001: Award from Fulbright Program, Washington D.C.

2002: Honorary Diploma, Outstanding Lecturer on Congress, Olive Oil Quality and its Importance on Human Nutrition and Health, Cyprus.

2005: Distinguished lecturer, Optical Inspection of Olive Fruit and Nutritional Value of Olive Oil, Catamarca , Argentina.

2005: Award lecturer, Quality and Nutritional Value of Olive Oil, La Molina University, Peru.

2005: Honorary diploma from Greek Embassy in Peru for representing Greece Properly.

2000: Kiritsakis name is included In The Who is Who in the World edition, for his professional work and his contribution to the science, USA.

2001: His name is included in the Outstanding Intellectual, International edition, for his professional work, Biographical Centre of Cambridge, England.

2008: His name is included in The Who is who in the World Greek edition , for his excellent work and his grade contribution to the field of olive oil.

#### **SOME OF THE MORE SIGNIFICANT PUBLICATIONS**

- 1) Kiritsakis,A. and L.R.Dugan. 1984. Effect of selected storage conditions and packaging materials on olive oil quality. J. Am. Oil Chem. Soc. 61:1868-1870.
- 2) Kiritsakis,A. and L.R.Dugan. 1985. Studies in photooxidation of olive oil. J. Am.

- Oil Chem. Soc. 62:892-896.
- 3) Kiritsakis,A. and P.Markakis. 1987. Olive Oil: A Review. *Advances in Food Research*. 31:453-482.
  - 4) Kiritsakis, A. 1993. Flavor chemistry of olive oil. *Olivae*. 45: 28-33.
  - 5) Kiritsakis, A., and M. Osman 1995. Effect of  $\beta$ -carotene and  $\alpha$ -tocopherol on light stability of olive oil. *Olivae*. 56:25-29.
  - 6) Kiritsakis,A., 1998. Flavor components of olive oil: A Review. *J. Am. Oil Chem. Soc.* 75: 673-681.
  - 7) Kiritsakis, A., G. Nanos, Z. Polymenopoulos, T. Thouki, and E. Sfakiotakis, 1998. Effect of Fruit Storage Conditions on Olive Oil Quality. *J. Am. Oil Chem. Soc.* 75:721-724.
  - 8) Gamel, T.H., A. Kiritsakis, and Ch. Petrakis. 1999. Prevention of Trans Fatty Acid Formation by Phenolic Extracts During Frying Process, *Grasas y Aceites*, 50:421-425.
  - 9) Gamel, T.H., and A. Kiritsakis. 1999. Effectiveness of Rosemary and Vegetable Water Phenolic Extracts on the Stability of Vegetable Oils. *Grasas y Aceites*. 50: 345-350.
  - 10) Kiritsakis , A. Kanavouras A. and K. Kiritsakis. 2002. Chemical analysis , quality control and packaging issues of olive oil, *Eur. J. Lipid Sci. Technology*. 104: 628-638
  - 11) Kanavouras ,A. Kiritsakis, A. and R. Hernandez. 2005. Comparative study on volatile analysis of extra virgin olive oil by dynamic headspace and solid phase micro-extraction. *Food Chemistry*. 90: 69-79.
  - 12) Composition and Antioxidant Activity of Olive Leaf Extracts from Greek Olive Cultivars Kostas Kiritsakis • M. G. Kontominas •C. Kontogiorgis • D. Hadjipavlou-Litina •A. Moustakas • A. Kiritsakis *J Am Oil Chem Soc* (2010) 87:369–376
  - 13) Kiralan, Mustafa; Ozkan, Gulcan; Koyluoglu, Fatma; Asik Ugurlu, Hatice; Bayrak, Ali; Kiritsakis, Apostolos . *European Journal of Lipid Science and Technology* (2012)
  - 14) Consumer discrimination of Chemlali and Arbequina olive oil cultivars according to their cultivar,geographical origins and processing systems.,Kaouther et al., *European Journal of Lipid Science and Technology* (2013)

## BOOKS

1. Kiritsakis,A. OLIVE OIL (In Greek) (1988 1<sup>st</sup> ed., 1989 2<sup>nd</sup> ed., 1993 3<sup>rd</sup> ed. ).
2. Kiritsakis, A. OLIVE OIL Amer. Oil Chem.Soc., (In English) (1991)
3. Kiritsakis, A. EL ACEITE DE OLIVA (In Spanish) (1992).
4. Kiritsakis, A.OLIVE OIL: FROM TREE TO THE TABLE (In English) (1998)
5. Kiritsakis, A. THE SECRETS OF OLIVE OIL ( In Greek) ( 2002)
6. Kiritsakis, A. OLIVE OIL-TABLE OLIVES-OLIVE PASTE (In Greek) 2007

( Under Edition 1) THE WONDER OF OLIVE OIL and 2) OLIVES AND OLIVE OIL AS FUNCTIONAL FOODS)

## SELECTED CHAPTERS

1. Kiritsakis, A. and D. Min. 1989. Flavor chemistry of olive oil. In: Flavor chemistry of lipids, edited by Min, D. and T. Smouse, The Amer. Oil Chem. Society, Champaign Illinois, Σελ. 25.
2. Kiritsakis, A. and P. Markakis, Olive Oil Analysis, In Modern Methods of Plant Analysis, Essential Oils and Waxes, Edited by H. F. Linskens and J. F. Jakson Springer-Verlag New York Berlin Heidelberg (1991), Σελ. 20, (invited chapter).
3. Kiritsakis, A. Kafatos, A. and M. Hassapidou, Olive Oil and Health in Lipids in Human Nutrition, Edited by Gene A. Spiller CRC Press N. Y. London (1995), Σελ. 2.
4. Kiritsakis, A. and C. Christie, Edible Oil Analysis, In Handbook of Olive Oil Analysis and Properties, Edited by Professor Harwood and Dr R. Aparicio Chapman and Hall, London. A division of International Thomson Publishing (2000) Σελ. 30, (invited chapter).
5. Kiritsakis, A. Fats and Oils, In The Mediterranean Diet, Edited by Wolinsky, I. and A. Matala. CRC Press N York, London (2000).
6. Kostas Kiritsakis, Apostolos (Paul) Kiritsakis, Elena Manousaki- Karacosta and Fivos Genigeorgis, Olives In Handbook of Vegetables and Vegetable Processing. Wiley- Blackwell Publishing (2009).

## PROCEEDINGS

1. Kiritsakis, A. 1980. The effect of light on the oxidative deterioration. Proceedings of the IIIrd International Congress on the Biological Value of Olive Oil. Chanea Crete, Greece. Sep. 8-12 (1980).
2. Psyllakis,N., Mikros,L. and A. Kiritsakis. 1980. Factors affecting the qualitative characteristics of olive oil. Proceedings of the IIIrd International Congress on the Biological Value of Olive Oil. Chanea Crete, Greece. Sept. 8-12 (1980).
3. Vamvoukas,D., Stefanoudakis - Katzourakis,E., Loupasakis - Androulakis,I. and A.Kiritsakis. 1980. Results from chemical analysis and determinations on the main cultivars and styles of Greek table olives. Proceedings of the IIIrd International congress on the biological value of olive oil. Chanea Crete, Greece. Sept. 8-12 (1980).
4. Kiritsakis,A., Aspris,P. and P. Markakis.1989. Trans isomerization of certain vegetable oils during frying. Flavors and off flavors. Proceedings of the VI<sup>th</sup> international flavor conference. Rethymnon Crete, Greece. July 5-7 (1989). Elsevier Science Publishers, Printed in the Netherlands.
5. Kiritsakis, K., I. Kourtis and A. kiritsakis, environmental impacts related to olive oil production-application of haccp system on olive oil quality and environment.proceedings of , international symposium on the olive tree and the environment. chanea crete,greece. oct. 1-3 (2003).
6. Kiritsakis a., Efstratiadis, S., Stergiopoulos, F., Kiritsakis, K. and Sokouti, E., optical inspection and automatic quality separation of olive fruit for production of table olives and olive oil. proceedings of premier seminaire international, maroc nov. 22-24 (2004).
7. Papagrigoriou Ch., Kiritsalkis A., Botsoglou N., Kiritsakis K. and Polymenopoulos Z., evaluation of the antioxidant activity of methanol plant extracts, proceedings of v<sup>th</sup> international congress on food technology, vol. 1., published by hellenic association of food technology and alexander tei thessaloniki, greece march .505-509(2007)
8. Gkanatsiou K., kiritsakis K., Kiritsakis, A. and Polymenopoulos Z., the effect of saffron in preventing the oxidation of oils, proceedings of v<sup>th</sup> international congress on food technology, vol. 1.,published by hellenic association of food technology and alexander tei thessaloniki, greece march. 599-604 ( 2007).
9. Kiritsakis A., kiritsakis K. and Spentzouris N., olive oil: a functional lipid food. proceedings of v<sup>th</sup> international congress on food technology, vol. 2., published by hellenic association of food technology and alexander tei thessaloniki, greece . 132-135 (2007).

Professor Kiritsakis has been involved in olive oil production since childhood and has devoted his life to improving and promoting olive oil quality and nutritional value. Being a full professor since 1980 he has taught a large number of students on numerous occasions and new scientists in the olive oil field. He started his carrier in 1972 and he is now a world renowned researcher on olive oil and regarded as a leader in olive oil quality, chemistry, adulteration, nutritional and health effects of olive oil. He directed various scientific projects on olive oil and was asked to evaluate several European projects as an expert in the field of olive oil. He was a scientific advisor in olive projects in California (1989, 1992), Albania, (2004 -2006), Tunisia (2001), Australia (2000), Argentine (2005), and in Greece (since 1985). He contributed significantly to the Greek and Foreign olive industry by advising, on the setting up of an olive factory, selecting suitability of proposed lot, machineries, processing methods and conditions of operation. He suggested and introduced the application of HACCP (Hazard Analysis Critical Control Points) throughout all the processing steps in the olive factories and the application of traceability system by which from the code number in a bottle of olive oil, one is able to go back step by step to the olive orchard where the oil comes from. Thus, in case of a problem of deterioration or adulteration in the oil which comes in the market, one may detect the step where it happened and the problem can be solved. He also trained farmers on how to produce better quality olives and olive oil, preserving their important functional constituents. This effort resulted in significant quality and market improvements for olive oil.

Dr. Kiritsakis was one of the first scientists to conduct extensive research on olive oil quality and promoted significantly olive oil internationally. He lectured and gave seminars on the effects of olive oil on health (cancer, cholesterol, aging etc) and persuaded more people to start using olive oil or increase their average consumption. He is a reviewer of several scientific journals , such as: *JAOCS*, *Food Chemistry*, *Grasas y Aceites*, *European Journal of Lipid Science and Technology*, *Journal Science of Food Agriculture*, *Journal of Composition and Analysis and other* . He is also a member of the advisor committee of the journal “*Grasas y Aceites*”.

As a Dean of the School of Food Technology and Nutrition, Department of Food Technology, Technological Institute of Thessaloniki, Greece, he pioneered in the field by inviting outstanding scientists to lecture and interact with students and faculty to

expand the scope of their research field. During his carrier he had educated and advised graduate students, from Greece, Maroc, Tunisia, Egypt, Albania and Turkey.

He was the first expert in olive oil and olives to talk in the olive school organized in Perth, Australia in 1998 by the University of Western Australia, for a group of farmers and scientists , who wanted to start business on olives and olive oil. He has received an honour invitation, from the National Olive Association, Canberra, Australia, to present two lectures (on olives and olive oil) on October 2008. In their invitation letter they mention “*Your expertise in olives and olive oil will be invaluable for the Australian olive industry*”.

Dr. Kiritsakis also educated an important group of Californian farmers and scientists, who visited Greece in 1999 and were interested to be involved in olive business. Lectures were given to the group and visits were paid to the most important olive factories from North to the South part of Greece to gain the best knowledges on olive oil production, quality and nutritional value.

Dr. Kiritsakis has been an active AOCS member since 1976, participated in several Annual meetings of AOCS, Biennial meetings of Latin American - AOCS (Columbia, Chile, Argentine, Brasil, Costa Rica), Reviewer for JAOCS, 1998-present, Associate editor of JAOCS, 2000-present. He organized 2 sessions on OLIVE OIL, AOCS Annual Meeting, Montreal, Canada, 2002, and supported as one of the main speakers the AOCS- IUPAC workshop in Tunis, 2004. He organized a short course in Istanbul, Turkey, 2006. Published the first book on Olive Oil in English, by AOCS (p. 192, 1991).

He was one of the main organizers of the International Congress on Food Technology in Thessaloniki, Greece (2007) and for all National Festivals of Olive Oil and Olives in Athens, Greece. He was invited to lecture and present seminars on the quality , nutritional and functional aspects of olive oil given in the following Universities: Michigan State, Rhode Island, Nebraska, and Davis California, and in several countries: Greece (in more than 20 cities), Cyprus (in 3 cities), Albania (in 5 cities), Italy (in 2 cities), The Netherlands (in 1 city) Morocco (in 2 cities), Tunisia (in 4 cities), Argentina (in 2 cities), Peru (in 1 city), Chili (in 1 city) and USA (in 3 cities).

Totally Professor Kiritsakis has been working for 43 years on the subject of olive oil and presented and taught material to several students in seminars short courses and national and international congresses as invited speaker.