

# **CURRICULUM VITAE**

**Dr. Dimitris Sarris**

**M.Sc., Ph.D.**

**February 2017**

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## I. Personal data

- **Current position:** Adjunct Lecturer, Department of Food Science and Nutrition, School of the Environment, University of the Aegean, 2 Metropoliti Ioakeim Str., T.K.: 81400, Myrina, Lemnos, Greece.
- **Date of birth:** 07/07/1982
- **Home address:** Agoniston Polytechniou 43, T.K.: 18648, Drapetsona-Piraeus, Greece
- **Home:** +30 213 030 6255, **Mobile:** +30 699 14 699 14
- **e-mail:** [dsarrisb@gmail.com](mailto:dsarrisb@gmail.com)
- **Web page:** <http://dimitrisarris.weebly.com/>
- **Google Scholar:** <http://scholar.google.gr/citations?user=ZfOV5FwAAAAJ&hl=el>

## II. Studies

- **Doctor of Philosophy (Ph.D) (2014) – “Excellent”. Agricultural University of Athens,** Department of Food Technology & Human Nutrition.

Thesis title: “Biotechnological treatment of olive mill wastewaters-based media: production of added-value compounds with the use of strains of yeasts *Yarrowia lipolytica* and *Saccharomyces cerevisiae*”.

7-member Committee:

Seraphim Papanikolaou [Assistant Professor (Tenured), Agricultural University of Athens, Supervisor]

Apostolos Koutinas (Assistant Professor, Agricultural University of Athens, Member of 3-member committee)

Michael Komaitis (Professor Emeritus, Agricultural University of Athens, Member of 3-member committee)

George Aggelis (Professor, University of Patras)

Dimitrios Kekos (Professor, National Technical University of Athens)

Dimitrios Hatzinikolaou (Assistant Professor, National and Kapodistrian University of Athens)

Antonios Philippousis (Tenured Researcher, Elgo Dimitra – Institute of Technology of Agricultural Products)

Compulsory Classes: Principles of Food Biotechnology, Industrial fermentations, Management and treatment of wastes of food industries, Food Enzymology, Food Chemistry.

- **MSc in Food Biotechnology (2006) – With Merit. University of Strathclyde**, Department of Biosciences. Degree: 6.41/10.00 (Good).

Thesis title: “Studies on the alcoholic fermentation of enriched grape musts by the newly isolated *Saccharomyces cerevisiae* strain MAK 1: High production of ethanol and fungicide removal”.

Compulsory Classes: Project, Experimental Design & Biostatistics, Instrumental & Sensory Analysis Methods, Advanced Molecular Technologies, Food Quality & Safety, Genetic Technologies in Agriculture, Food Marketing, Personal Effectiveness & Entrepreneurship.

Optional Classes: Information & Database Searching, Advanced Microbial Techniques, Food Processing & Agricultural Wastes, Alcoholic Drinks, Food Fermentations.
- **BSc in Oenology&Beverage Technology (2005). Technological Educational Institute of Athens, School of Food Technology and Nutrition**, Department of Oenology and Beverage Technology. Degree: 7.39/10.00 (Very good).

Thesis title: “Comparison of fast and classic aging of red wine Aghiorghitiko”.
- **Certificate of Achievement (2015) 7.28.1x: Molecular Biology: DNA Replication and Repair** a course of study offered by MITx, an online learning initiative of The Massachusetts Institute of Technology (MIT) through edX.
- **Level 1/Foundation Certificate (2011). Wine & Spirit Education Trust (WSET/WSPC).**

Certificate of sensory analysis of wines.
- **Level 2/Professional Certificate in Spirits (2011). Wine & Spirit Education Trust (WSET/WSPC).**

Diploma of sensory analysis of spirits.
- **Elementary Food Hygiene Certificate (2005). The Royal Environmental Health Institute of Scotland.**

Food Hygiene Certificate after completing a course of food hygiene training in Glasgow Caledonian University.

## III. Work Experience

### III. 1. Professional Skills

- **HELLENIC AGRICULTURAL ORGANIZATION “DIMITRA”**: Postdoctoral research. Project ΑγροΕΤΑΚ: “Bioconversion of rich in sugars industrial residues-wastes into mycelial mass of macromycetes for the production of nutritional products” (Acronym: ΜοκΑρωΜα) (11/2014-30/11/2015).
- **AGRICULTURAL UNIVERSITY OF ATHENS** – Postdoctoral research. Project ΕΠΑΝ-II: “New bioprocess for microbial oil from crude glycerol and cellulosic sugars” (Acronym: BIO4OIL) (18/2/2014-13/11/2014).
- **AGRICULTURAL UNIVERSITY OF ATHENS** – Research. Project EU FP7: “Integrated bioconversion of glycerine into value-added products and biogas at pilot plant scale” (Acronym: PROPANERGY) (1/7/2009-31/10/2009 and 1/6/2008-31/10/2008).
- **AGRICULTURAL UNIVERSITY OF ATHENS** – Research. Project 05ΠΙAB 105 (ΠΙABET 2005): “Valorization of agro-industrial residues through the culture of the mold *Lentinula edodes*, for the production of metabolic products of biotechnological interest” (1/9/2007-31/12/2007).
- **ΕΥΧΑΡΙΣ Α.Ε** – Wine company. Sales department HORECA (“Hotels- Restaurants-Catering”) (6/2003-9/2003).
- **ΑΦΟΙ Γιαννίδη Α.Ε.** – Ερμηχώμ – (Production of building paints, insulating and other chemicals) Laboratory of quality and safety (6/2000-9/2000, 7/2001-9/2001, 7/2002-9/2002).

### III. 2. Academic Experience

#### 1. University Education

- **University of the Aegean – Lemnos - School of the Environment, Department of Food Science and Nutrition, Adjunct Lecturer:**

- **November 2015 – to date.**

Teaching in Courses:

- Food Safety and Quality
- Cell biology (Laboratory)
- General Microbiology (Laboratory)
- Food Microbiology I (Laboratory)
- Food Microbiology II (Laboratory)

Teaching Assistant in Courses:

- Food Biotechnology (Laboratory)
- Molecular Biology (Laboratory)

Supervision (Member of Committee) of BSc Theses within education activities in the Department of Food Science and Nutrition of University of the Aegean (Lemnos):

Maria Patsea, Ifigenia Stefou (2017). Screening of Natural Sodium Acetate-Based Low-Transition Temperature Mixtures (LTTMs) for Enhanced Extraction of Antioxidants and Pigments from Red Vinification Solid Wastes.

Vassiliki Malliou, Evridiki Mouratoglou (2017). Novel Glycerol-Based Natural Eutectic Mixtures and Their Efficiency in the Ultrasound-Assisted Extraction of Antioxidant Polyphenols from Agri-Food Waste Biomass.

Aggelos Fotiadis (2016). “Biotechnological treatment of olive mill waste-waters with the use of yeast strain *Yarrowia lipolytica* ACA-YC 5033 for the production of citric acid, biomass and intracellular lipid”.

Manager of six-member group of Department students for creating an innovative food product in order to participate in the competition "Ecotrophelia 2017".

**• Technological Educational Institute of Thessaly – Karditsa – Department of Food Technology, Adjunct Lecturer:**

○ **March 2012 – July 2012.**

Teaching Course:

- Food Industry By-products Processing & Utilization (Laboratory)

○ **October 2010 – July 2011.**

Teaching Courses:

- Food Industry By-products Processing & Utilization (Laboratory)
- Wine and Distillates Technology & Quality Control (Lectures)
- Fermented Foods Technology & Quality Control (Laboratory)
- Sensory Evaluation of Food & Drinks (Laboratory)

○ **October 2009 – July 2010.**

Teaching Courses:

- Food Industry By-products Processing & Utilization (Laboratory)
- Wine and Distillates Technology & Quality Control (Laboratory)
- Sensory Evaluation of Food & Drinks (Laboratory)

Supervision (Supervisor) of BSc Thesis within education activities in the Department of Food Technology of T.E.I. of Thessaly (Karditsa):

Apostolos Tragiannis (2011). “Treatment and valorization of olive mill waste-waters”.

2. Participation in the supervision of BSc, MSc and PhD theses in the Department of Food Technology & Human Nutrition of Agricultural University of Athens:

*PhD Thesis:*

Rozanina Philippousi (ongoing) (up to December 2014). Sector: Microbial Fermentations – Effect of plant extracts on growth of microorganisms.

*MSc Theses:*

Dimitrios Psarianos (2014). “Production of microbial lipid during growth of the yeast *Cryptococcus curvatus* on xylose-based media”.

Marios Georgousis (2014). “Production of biotechnological products during growth of eukaryotic microorganisms on lignocellulosic- and raw glycerol-based media”.

Sotirios Zervopoulos (2010). “Effect of phenolic compounds on the growth and physiological behavior of the yeast *Saccharomyces cerevisiae* X5, cultivated on synthetic musts”.

Maria Metsoviti (2008). “Study of the growth and bacteriocin production during cultivation of the strain *Leuconostoc mesenteroides* E131 on renewable sugar carbon sources”.

Afroditi Chatzifragkou (2008). “Microbial lipid production of high dietary and pharmaceutical interest during growth of fungi of *Mucorales* order on renewable sugar carbon sources”.

*BSc Theses:*

Pepita-Inda-Dimitra Migliacco (2014). “Treatment and valorization of olive mill waste-waters with the use of strains of *Penicillium*”.

Nomikos Skyllas (2014). “Study of the production of ethanol and biomass and of the removal of fungicide Procymidone, during growth of microorganism *Saccharomyces cerevisiae* on grape must.

Marios Giannakis (2011). “Study of the production of ethanol and biomass during growth of microorganism *Saccharomyces cerevisiae* on olive mill wastewaters-based media”.

Leonidas Matsakas (2010). “Study of the production of bio-ethanol during growth of microorganism *Saccharomyces cerevisiae* on agro-industrial by-products”.

Afroditi Armeni (2009). “Biotechnological production of ethanol during growth of yeasts *Saccharomyces cerevisiae* and *Candida tropicalis* on renewable carbon sources”.

Evagelia Varfi (ongoing) (up to December 2014). “Production of microbial lipid with the use of yeast *Rhodospiridium toruloides*, grown on lignocellulosic substrates and industrial glycerol”.

3. Participation in the supervision of BSc and MSc theses in other Universities/Institutes:

*MSc Thesis:*

Axel André (2007). “Etude de la valorisation du glycérol industriel, sous-produit de la synthèse d’estercarburant, par voie biotechnologique: production d’acide citrique, d’acide oxalique et d’huile microbienne” (Institut National Polytechnique de Lorraine Nancy, France).

*BSc Thesis:*

Aggelos Fotiadis (ongoing). “Treatment and valorization of olive mill waste-waters with the use of yeast *Yarrowia lipolytica*” (University of the Aegean).

4. Evaluation of MSc theses in other Universities/Institutes:

*MSc Thesis:*

Magdalena Jancheva (2016). “Optimized Extraction of Antioxidant Polyphenols from *Satureja thymbra* Using Newly Designed Glycerol-Based Low-Transition Temperature Mixtures (LTTMs)” (Mediterranean Agronomic Institute of Chania - MAICH).

*MSc Thesis:*

Maria Bikaki (2015). “A Comparative Evaluation of Bio-Solvents for the Efficient Extraction of Polyphenolic Phytochemicals: Apple Waste Peels as a Case Study” (Mediterranean Agronomical Institute of Chania).

5. Other

Training of teachers of Primary and Secondary Education on the sector “Treatment and valorization of wastes” at Environmental Education Centre (“K.I.E.”) of Akrata.



## IV. Projects

- **HELLENIC AGRICULTURAL ORGANIZATION “DIMITRA”**: Postdoctoral research. Project ΑγροΕΤΑΚ: “Bioconversion of rich in sugars industrial residues-wastes into mycelial mass of macromycetes for the production of nutritional products” (Acronym: ΜοκΑρωΜα) (11/2014-11/2015).
- **AGRICULTURAL UNIVERSITY OF ATHENS** – Postdoctoral research. Project ΕΠΙΑΝ-II: “New bioprocess for microbial oil from crude glycerol and cellulosic sugars” (Acronym: BIO4OIL) (18/2/2014-31/12/2014).
- **AGRICULTURAL UNIVERSITY OF ATHENS** – Research. Project EU FP7: “Integrated bioconversion of glycerine into value-added products and biogas at pilot plant scale” (Acronym: PROPANERGY) (1/7/2009-31/10/2009 and 1/6/2008-31/10/2008).
- **AGRICULTURAL UNIVERSITY OF ATHENS** – Research. Project 05ΠΙΑΒ 105 (ΠΙΑΒΕΤ 2005): “Valorization of agro-industrial residues through the culture of the mold *Lentinula edodes*, for the production of metabolic products of biotechnological interest” (1/9/2007-31/12/2007).

## II. Scientific Work

### V. 1. Publications in Refereed Journals and Book Chapters\*

1. **Sarris D**, Stoforos N. G., Mallouchos A., Kookos I. K., Koutinas A. A., Aggelis G., Papanikolaou S. (2016). Production of added-value metabolites by *Yarrowia lipolytica* growing in olive mill wastewater-based media under aseptic and non-aseptic conditions. Eng Life Sci (In Press; DOI: [10.1002/elsc.201600225](https://doi.org/10.1002/elsc.201600225)).
2. Dourou M., Kancelista A., Juszczak, P., **Sarris D.**, Bellou S., Triantaphyllidou I-E, Rywinska A., Papanikolaou S., Aggelis G (2016). Bioconversion of olive mill wastewater into high-added value products. J Cleaner Prod, 139, 957-969.
3. **Sarris, D.**, Papanikolaou, S. (2016). Biotechnological production of ethanol: Biochemistry, processes and technologies. Eng Life Sci, 16 (4), 307-329.
4. **Sarris, D.**, Matsakas, L., Aggelis, G., Koutinas, A. A., Papanikolaou, S. (2014). Aerated vs non-aerated conversions of molasses and olive mill wastewaters blends into bioethanol by *Saccharomyces cerevisiae* under non-aseptic conditions. Ind Crops Prod, 56, 83-93.
5. Bellou, S., Makri, A., **Sarris, D.**, Michos, K., Rentoumi, P., Celik, A., Papanikolaou, S., Aggelis, G. (2014). The olive mill wastewater as substrate for single cell oil production by Zygomycetes. J Biotechnol, 170, 50-59.

6. **Sarris, D.**, Giannakis, M., Philippoussis, A., Komaitis, M., Koutinas, A. A., Papanikolaou, S. (2013). Conversions of olive mill wastewater-based media by *Saccharomyces cerevisiae* through sterile and non-sterile bioprocesses. *J Chem Technol Biotechnol*, 88, 958-969.
7. **Sarris, D.**, Galiotou-Panayotou, M., Koutinas, A. A., Komaitis, M., Papanikolaou, S. (2011). Citric acid, biomass and cellular lipid production by *Yarrowia lipolytica* strains cultivated on olive mill wastewater-based media. *J Chem Technol Biotechnol*, 86, 1439-1448.
8. André, A., Diamantopoulou, P., Philippoussis, A., **Sarris, D.**, Komaitis, M., Papanikolaou, S. (2010). Biotechnological conversions of bio-diesel derived waste glycerol into added-value compounds by higher fungi: production of biomass, single cell oil and oxalic acid. *Ind Crops Prod*, 31(2), 407-416.
9. André, A., Chatzifragkou, A., Diamantopoulou, P., **Sarris, D.**, Philippoussis, A., Galiotou-Panayotou, M., Komaitis, M., Papanikolaou, S. (2009). Biotechnological conversions of bio-diesel-derived crude glycerol by *Yarrowia lipolytica* strains. *Eng Life Sci*, 9(6), 468-478.
10. **Sarris, D.**, Kotseridis, Y., Linga, M., Galiotou-Panayotou, M., Papanikolaou, S. (2009). Enhanced ethanol production, volatile compound biosynthesis and fungicide removal during growth of a newly isolated *Saccharomyces cerevisiae* strain on enriched pasteurized grape musts. *Eng Life Sci*, 9(1), 29-37.

#### Book chapters:

1. **Sarris D.**<sup>†</sup>, Economou C. N., Papanikolaou S. (2016). *Food waste management: the role of biotechnology* in Recent Advances in Food Biotechnology, Bentham Science Publishers (In Press).

<sup>†</sup>Corresponding author

\*There are 291 total citations (28 self-citations) of the aforementioned publications with h-index=8, i10-index=8 (Google Scholar). The total Impact Factor of the publications is 28.476.

## **V. 2. Presentations in conferences**

1. **Sarris, D.**, Diamantopoulou, P., Papanikolaou, S., Philippoussis, A. Valorization of low-cost, sugar-rich substrates by edible ascomycetes for the production of mycelial mass and unsaturated fatty acids. 6<sup>th</sup> Greek lipid forum, 2015, p. 59.
2. **Sarris, D.**, Georgousis, M., Psarianos, D., Gardeli, Ch., Koutinas, A.A., Aggelis, G., Papanikolaou, S. Selection of yeast strains capable to assimilate xylose for the production of microbial lipids. 6<sup>th</sup> Greek lipid forum, 2015, p. 60.

3. **Sarris, D.**, Koutinas, A.A., Mallouchos, A., Aggelis, G., Papanikolaou, S. Production of biomass and cellular lipids during growth of yeasts on substrates based on blends of xylose and raw glycerol. 6<sup>th</sup> Greek lipid forum, 2015, p. 61.
4. **Sarris, D.**, Matsakas, L., Koutinas, A.A., Komaitis, M., Papanikolaou, S. Bio-ethanol production during growth of *Saccharomyces cerevisiae* MAK 1 on mixtures of molasses and olive mill wastewaters under non-sterile conditions. 5<sup>th</sup> Greek lipid forum, 2009, page 51.
5. **Sarris, D.**, Giannakis, M., Galiotou-Panayotou, M., Komaitis, M., Papanikolaou, S. Bioethanol and biomass production during growth of *Saccharomyces cerevisiae* MAK 1 on Olive oil Mill Wastewater-based media. 5<sup>th</sup> Greek lipid forum, 2009.
6. **Σαρρής, Δ.**, Γιαννάκης, Μ., Γαλιώτου-Παναγιώτου, Μ., Κωμαΐτης, Μ., Παπανικολάου Σ. Βιοτεχνολογική παραγωγή αιθανόλης κατά την αύξηση του στελέχους *Saccharomyces cerevisiae* MAK-1 σε υποστρώματα με βάση τα υγρά απόβλητα ελαιουργίας. 1ο Συνέδριο Γεωπονικής Βιοτεχνολογίας, 2009, σ. 47.
7. **Σαρρής, Δ.**, Γαλιώτου-Παναγιώτου, Μ., Κωμαΐτης, Μ., Παπανικολάου Σ. Βιοτεχνολογική παραγωγή κιτρικού οξέος και μικροβιακού λίπους κατά την επεξεργασία υποστρωμάτων με βάση τα υγρά απόβλητα ελαιουργίας από το στέλεχος *Yarrowia lipolytica* ACA-YC 5033. 1ο Συνέδριο Γεωπονικής Βιοτεχνολογίας, 2009, σ. 38.
8. **Sarris, D.**, Galiotou-Panayotou, M., Komaitis, M., Papanikolaou, S. Biomass and citric acid production by *Yarrowia lipolytica* cultivated on olive oil mill wastewater-based media. 6<sup>th</sup> Euro Fed Lipid, 2008, page 481.
9. André, A., Diamantopoulou, P., **Sarris, D.**, Galiotou-Panayotou, M., Philippoussis, A., Papanikolaou, S. Bioconversion of crude glycerol, waste discharged after bio-diesel production process, into biomass, oxalic acid and microbial lipid. 6<sup>th</sup> Euro Fed Lipid, 2008, page 121.
10. **Sarris, D.**, Kotseridis, Y., Papanikolaou, S., Galiotou-Panayotou, M., Komaitis, M. Production of bio-ethanol and removal of fungicide during growth of a newly isolated *Saccharomyces cerevisiae* strain on enriched grape musts. 4ο Διεθνές Συνέδριο Βιοτεχνολογίας (IGBF 4), 2007. **With distinction as the best conference publication.**
11. **Sarris, D.**, Kotseridis, Y., Rodis, P., Galiotou-Panayotou, M., Papanikolaou, S. Studies on the alcoholic fermentation of enriched grape musts by a newly isolated *Saccharomyces cerevisiae* strain: High production of bio-ethanol and fungicide removal. 2ο Πανελλήνιο Συνέδριο Βιοτεχνολογίας, 2007, pages 301-304.

### **V. 3. Reviewer in International Journals (18)**

- Biochemical Engineering Journal
- Bioprocess and Biosystems Engineering
- Brazilian Journal of Microbiology
- Chemical Engineering Communications
- Chemical Engineering Journal
- Critical Reviews in Biotechnology
- Engineering in Life Sciences
- Environmental Processes
- European Journal of Lipid Science and Technology
- Folia Microbiologica
- International Journal of Food Science & Technology
- International Scholarly Research Notices
- International Journal of Waste Resources
- Journal of Chemical Technology & Biotechnology
- Journal of the Institute of Brewing
- Recycling
- Resources
- Waste and Biomass Valorization

### **V. 4. Acknowledgements**

Gortzi, O., Metaxa, X., Mantanis, G., Lalas, S. (2013). Effect of artificial ageing using different wood chips on the antioxidant activity, resveratrol and catechin concentration, sensory properties and colour of two Greek red wines. *Food Chemistry*, 141(3), 2887-2895.

### **V. 5. Educational Notes**

Lecture note on the course “Treatment and valorization of by-products of food industry” (Laboratory) of the Department of Food Technology of T.E.I. of Thessaly.

### **V. 6. Verification / Certification / Expertise**

General Secretariat of Research and Technology (GSRT) (Managing and Implementing Actions in the areas of Research, Technological Development and Innovation - ΕΥΔΕ-ΕΤΑΚ)

Verification - Final Certification of the physical object of the project “A systems approach into the production of plant and algal diterpenes with high industrial and pharmaceutical value” (Acronym: SysTerp) (Code: 09ΣΥΝ-23-879 of act «ΣΥΝΕΡΓΑΣΙΑ 2009»).

## V. Languages

- Greek. Mother language.
- English. Proficiency in English (University of Michigan) – C2. Acknowledgement of proficiency and licensing of teaching in Foreign Languages Institutes from the Greek Ministry of Education and Religious Affairs.
- Italian. Livello DUE – B2 (Cils) (Universita per Stranieri di Siena).