

# CURRICULUM VITAE

## ADRIANA SKENDI



*Assistant Professor of Processing and quality control of food and beverages*

### CONTACT DETAILS



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### EDUCATION

- 2010** **Ph.D. in Food Science and Technology**, Faculty of Agriculture, Aristotle University Thessaloniki.  
*Thesis Title:* Structure and functional properties of non-digestible polysaccharides from different cereal cultivars.
- 2002** **M.Sc. Degree in Food Quality Management**, Mediterranean Agronomic Institute Chania (M.A.I.Ch). Food Quality Management Department  
*Thesis Title:* Structural aspects and rheological properties of the  $\beta$ -glucans of two Greek oat cultivars.
- 2007** **Bachelor in Finance-Accounting**, University of Tirana, Faculty of Economic Sciences, Tirana, Albania. Degree recognition from Hellenic NARIC in 2012.
- 1995** **Bachelor in Food Chemistry**, University of Tirana, Faculty of Natural Sciences, Tirana, Albania. Degree recognition from Hellenic NARIC in 2006.

### PROFESSIONAL EXPERIENCE

- 2025- present** **Assistant Professor**, Department of Viticulture and Oenology, School of Agricultural and Forestry Sciences, Democritus University of Thrace (DUTH)
- 2020-2024** **Postdoctoral researcher**, Department of Food Science and Technology, School of Geotechnical Sciences, International Hellenic University (IHU).
- 2022-2023** **Postdoctoral researcher**, Department of Agricultural Biotechnology and Oenology, School of Geotechnical Sciences, International Hellenic University (IHU).
- 2022-2023** **Postdoctoral researcher**, Institute of Plant Breeding and Genetic Resources, Hellenic Agricultural Organization-DIMITRA, Thermi, Thessaloniki
- 2017-2019** **Postdoctoral researcher**, Department of Food Technology, Alexander Technological Educational Institute of Thessaloniki (A.T.E.I.Th)

- 2014-2015**      **Postdoctoral researcher**, Institute of Plant Breeding and Genetic Resources, Hellenic Agricultural Organization-DIMITRA, Thermi, Thessaloniki
- 2013-2014**      **External research associate**, Department of Food Technology, Alexander Technological Educational Institute of Thessaloniki (A.T.E.I.Th)
- 2001-2004**      **Tariff Officer**, Tariff office, Department of Tariff and Evaluation, General Directorate of Customs, Tirana, Albania
- 1998-2001**      **Food Chemist** in the Chemical Laboratory of Customs, General Directorate of Customs in Tirana, Albania

## TEACHING EXPERIENCE

- 2024-2025:**      - **Adjunct Assistant Professor.** Agricultural Biotechnology and Oenology, School of Agricultural and Forestry Sciences, Democritus University of Thrace, Drama, Greece
- 2019-2024:**      - **Adjunct Assistant Professor.** Agricultural Biotechnology and Oenology, School of Geotechnical Sciences, International Hellenic University (IHU), Drama, Greece
- **Adjunct Assistant Professor.** Department of Food Science and Technology, School of Geotechnical Sciences, International Hellenic University (IHU), Thessaloniki, Greece.
- in Teaching subjects:**  
                         General and inorganic chemistry  
                         Instrumental chemical analysis  
                         Raw materials of alcoholic beverages  
                         Analytical Biotechnology  
                         Food processing
- 2011-2014:**      - **Adjunct Assistant Professor**, School of Agricultural Technology, Department of Oenology and Beverage Technology, Eastern Macedonia and Thrace Institute of Technology.
- in Teaching subjects:**  
                         Technology and Analysis of distillates  
                         Quality Management  
                         Malting technology  
                         Brewing Technology & Quality Control of Beer  
                         Biochemistry

## RESEARCH EXPERIENCE

- 2022-2024:**      **Postdoctoral researcher.** Research project «Flat Bread of Mediterranean area; INnovation and Emerging process and technology» under grant agreement No. 2031 funded by the PRIMA program under Horizon 2020, the European Union's Framework Programme for Research and Innovation.
- 2023-2024:**      **Postdoctoral researcher.** Research project «Pilot Implementation of the "ANTIOXCERT" Standard in Main Agri-Food Products» of Rural Development Programme 2014-2020 funded by the European Agricultural Fund for Rural Development and the Greek state.
- 2022-2023:**      **Postdoctoral researcher.** Research project «Sustainable production of functional ingredients from agri-food industry by-products and development of high added value bakery products– By-Value» (project code: T2EDK-00946) co-financed by the European Regional Development

Fund of the European Union and, Greek national funds through the Operational Program Competitiveness Entrepreneurship and Innovation, under the call RESEARCH—CREATE—INNOVATE.

- 2022-2023:** **Postdoctoral researcher.** Promoting the wine identity of the prefecture of Drama through a holistic characterization of the natural and microbial environment DRAMA\_TERROIR» EYDE-ETAK, General Secretariat of Research and Technology
- 2021-2022:** **Postdoctoral researcher.** Research project «Local Development and Cross Border Cooperation in the area of Agricultural Products and Traditional Food (LOC-FOOD)» of Joint Operational Programme Black Sea Basin 2014-2020 funded by the European Union through the European Neighbourhood Instrument.
- 2020:** **COST Grantee** in Short Term Scientific Mission (STSM) 1-WG6 “Assessing the technological role of sourdoughs or enzymes in cereals-based products” in Institute of Agrochemistry and Food Technology, Valencia, Spain. Action: CA18101 (SOURDOMICS: Sourdough biotechnology network towards novel, healthier and sustainable food and bioprocesses)
- 2017-2019:** **Grant holder.** Research project “Evaluation of the changes upon malting of non-starch polysaccharides and major phenolic compounds from malting barley cultivars and their consequence on antioxidant activity”, funded under "Strengthening of Post-Academic Researchers" from the resources of the Operational Program "Human Resources Development, Education and Lifelong Learning" with Priority Axes 6,8,9 and co-funded by the European Social Fund - ESF and the Greek State.
- 2016:** **External research associate.** Research project "Evaluation of the quality of cereal processing products from different production streams" of Department of Food Technology, Alexander Technological Educational Institute of Thessaloniki (A.T.E.I.Th.)
- 2014-2015:** **Grant holder.** Research project “Production of high quality nutritional bread with the simultaneous incorporation of rice bran and aromatic plants of the Greek flora”. funded under the Action “Research & Technology Development Innovation projects (AgroETAK)”, MIS 453350, in the framework of the Operational Program “Human Resources Development”. It is co-funded by the European Social Fund and by National Resources through the National Strategic Reference Framework 2007-2013 (NSRF 2007-2013)
- 2013-2014:** **Postdoctoral researcher.** Research project ARCHIMEDES III, subproject ΟΠΣ 383572 “Monitoring mycotoxins and radioactivity level in cereal products of Greece” funded by European Social Fund and national resources through the Public Investment Program.
- 2000-2002:** **Master student.** Research project QLKI-CT-2000–00535 «Design of Foods with Improved Functionality and Superior Health Effects Using Cereal Beta-Glucans» of Commission of the European Communities Program.

## AWARDS AND HONORS:

Mediterranean Agronomic Institute of Chania (MAICH): full scholarship 1999-2000, 2000-2001.

State Scholarships foundation (I.K.Y): PhD scholarship for the years 2004, 2005, 2006, 2007.

State Scholarships foundation (I.K.Y): Postdoc-Research Scholarship for 24 months (2017-2019)

## REVIEWER FOR SCIENTIFIC JOURNALS

Food and Bioproducts Processing (ISSN: 0960-3085); International Journal of Biological Macromolecules (ISSN: 0141-8130); Food Chemistry (ISSN: 0308-8146); Journal of Cereal Science (ISSN: 0733-5210); Biomolecules (ISSN: 2218-273X); Journal of Food Science and Technology (ISSN: 0022-1155); Journal of Food Composition and Analysis (ISSN: 0889-1575); Biological Agriculture & Horticulture (ISSN: 0144-8765); Foods (ISSN: 2304-8158); European Food Research and Technology (ISSN: 1438-2377); Journal of Applied Research on Medicinal and Aromatic Plants (ISSN: 2214-7861); Agronomy (ISSN: 2073-4395)

## PUBLICATIONS (Scientific Articles in International Journals)

1. **Skendi, A.**, Biliaderis, C. G., Lazaridou, A., & Izydorczyk, M. S. (2003). Structure and rheological properties of water soluble  $\beta$ -glucans from oat cultivars of *Avena sativa* and *Avena bysantina*. *Journal of Cereal Science*, 38(1), 15-31.
2. **Skendi, A.**, Papageorgiou, M., & Biliaderis, C. G. (2009). Effect of barley  $\beta$ -glucan molecular size and level on wheat dough rheological properties. *Journal of Food Engineering*, 91(4), 594-601.
3. **Skendi, A.**, Papageorgiou, M., & Biliaderis, C. G. (2010). Influence of water and barley  $\beta$ -glucan addition on wheat dough viscoelasticity. *Food Research International*, 43(1), 57-65.
4. **Skendi, A.**, Biliaderis, C. G., Papageorgiou, M., & Izydorczyk, M. S. (2010). Effects of two barley  $\beta$ -glucan isolates on wheat flour dough and bread properties. *Food Chemistry*, 119(3), 1159-1167.
5. **Skendi, A.**, Biliaderis, C.G., Izydorczyk, M.S., Zervou, M., & Zoumpoulakis, P. (2011). Structural variation and rheological properties of arabinoxylans from six Greek wheat cultivars. *Food Chemistry*, 126(2), 526-536.
6. Koletta, P., Irakli, M., Papageorgiou, M. **Skendi, A.** (2014). Physicochemical and technological properties of highly enriched wheat breads with wholegrain non wheat flours. *Journal of Cereal Science*, 60(3), 561-568.
7. **Skendi, A.**, & Biliaderis, C. G. (2016). Gelation of wheat arabinoxylans in the presence of Cu<sup>+2</sup> and in aqueous mixtures with cereal  $\beta$ -glucans. *Food Chemistry*, 203, 267-275.
8. **Skendi, A.**, Irakli, M. N., & Papageorgiou, M. D. (2016). Optimized and validated high-performance liquid chromatography method for the determination of deoxynivalenol and aflatoxins in cereals. *Journal of separation science*, 39(8), 1425-1432.
9. Irakli, M. N., **Skendi, A.**, & Papageorgiou, M. D. (2017). HPLC-DAD-FLD Method for Simultaneous Determination of Mycotoxins in Wheat Bran. *Journal of Chromatographic Science*, 18, 1-7.

10. **Skendi, A.**, Irakli, M. N., & Chatzopoulou, P. (2017) Analysis of phenolic compounds in Greek plants of Lamiaceae family by HPLC. *Journal of Applied Research on Medicinal and Aromatic Plants*, 6, 62-69.
11. **Skendi, A.**, Mouselemidou, P., Papageorgiou, M., & Papastergiadis, E. (2018) Effect of acorn meal–water combinations on technological properties and fine structure of gluten-free breads. *Food Chemistry*, 253, 119-126.
12. **Skendi A.**, & Papageorgiou M. (2018) Influence of kilning temperature on chemical composition of a Greek barley malt and its wort properties. *Millenium - Journal of Education, Technologies, and Health*, 2(7), 49-58.
13. **Skendi A.**, Papageorgiou M., & Papastergiadis, E. (2018) The effect of malting on the crystallites and microstructure in Greek barley cultivar using X-ray diffraction and microscopic analysis. *Millenium - Journal of Education, Technologies, and Health*, 2(7), 67-78.
14. Udovicki, B., Djekic, I., Gajdos Kljusuric, J., Papageorgiou, M., **Skendi, A.**, Djugum, J., & Rajkovic, A. (2019). Exposure assessment and risk characterization of aflatoxins intake through consumption of maize products in the adult populations of Serbia, Croatia and Greece. *Food Additives & Contaminants: Part A*, 36, 940-951.
15. **Skendi, A.**, Irakli, M. N., Chatzopoulou, P., & Papageorgiou, M., (2019) Aromatic plants of *Lamiaceae* family in bread recipe: effects on bread quality and its phytochemical composition. *Journal of Food Biochemistry*, 43:e13020.
16. **Skendi, A.**, Papageorgiou, M., Irakli, M. N., & Katsantonis, D., (2020) Presence of mycotoxins, heavy metals and nitrate residues in organic commercial cereal-based foods sold in the Greek market. *Journal of Consumer Protection and Food Safety*, 15, 109–119.
17. **Skendi, A.**, Papageorgiou, M., & Ritzoulis, C. (2020). Physicochemical properties and emulsification properties of maize starch modified by hydrochloric, phosphoric and tartaric acid. *International Journal of Food Science & Technology*, 55, 3595-3603
18. **Skendi, A.**, Zinoviadou, K. G., Papageorgiou, M., & Rocha, J. M. (2020). Advances on the valorisation and functionalization of by-products and wastes from cereal-based processing industry. *Foods*, 9(9), 1243.
19. Papageorgiou, M., Paraskevopoulou, A., Pantazi, F., & **Skendi, A.** (2020). Cake Perception, Texture and Aroma Profile as Affected by Wheat Flour and Cocoa Replacement with Carob Flour. *Foods*, 9(11), 1586.
20. **Skendi, A.**, Papageorgiou, M., & Stefanou, S. (2020). Preliminary Study of Microelements, Phenolics as well as Antioxidant Activity in Local, Homemade Wines from North-East Greece. *Foods*, 9(11), 1607.
21. **Skendi, A.**, Katsantonis, D., Chatzopoulou, P., Irakli, M., & Papageorgiou, M. (2020). Antifungal activity of aromatic plants of the Lamiaceae family in bread. *Foods*, 9(11), 1642.
22. Garzon, R., **Skendi, A.**, Antonio Lazo-Velez, M., Papageorgiou, M., & Rosell, C. M. (2021). Interaction of dough acidity and microalga level on bread quality and antioxidant properties. *Food Chemistry*, 344, 128710.
23. Skalkos, D., Kosma, I. S., Chasioti, E., **Skendi, A.**, Papageorgiou, M., & Guiné, R. P. F. (2021). Consumers' attitude and perception toward traditional foods of Northwest Greece during the COVID-19 pandemic. *Applied Sciences*, 11(9), 4080.
24. **Skendi, A.**, Papageorgiou, M., Varzakas, T. (2021). High Protein Substitutes for Gluten in Gluten-Free Bread. *Foods*, 10(9), 1997.
25. **Skendi, A.**; Seni, I.; Varzakas, T.; Alexopoulos, A.; Papageorgiou, M. (2021) Preliminary Investigation into the Effect of Some Bakery Improvers in the Rheology of Bread Wheat Dough. *Biology and Life Sciences Forum*, 6, 73.

26. Irakli, M.; **Skendi, A.**; Bouloumpasi, E.; Chatzopoulou, P.; Biliaderis, C.G. (2021) LC-MS identification and quantification of phenolic compounds in solid residues from the essential oil industry. *Antioxidants*. 10(12), 2016.
27. **Skendi, A.**, Papageorgiou, M., Papastergiadis, E., (2021) Acorn and water interactions on the microstructure of gluten-free yeasted dough. *Journal of Food Processing and Preservation*. 46, e15876.
28. **Skendi, A.**, Irakli, M., Chatzopoulou, P., Bouloumpasi, E., & Biliaderis, C. G. (2022). Phenolic extracts from solid wastes of the aromatic plant essential oil industry: Potential uses in food applications. *Food Chemistry Advances*, 1, 100065.
29. Irakli, M., Bouloumpasi, E., Christaki, S., **Skendi, A.**, & Chatzopoulou, P. (2023). Modeling and optimization of phenolic compounds from Sage (*Salvia fruticosa* L.) post-distillation residues: ultrasound- versus microwave-assisted extraction. *Antioxidants*, 12(3), 549.
30. **Skendi, A.**, Papageorgiou, M., Irakli, M., Stefanou, S., 2023. Greek landrace flours characteristics and quality of dough and bread. *Foods*, 12(8), 1618.
31. Tomasevic, I., Hambarzumyan, G., Marmaryan, G., Nikolic, A., Mujcinovic, A., Sun, W., Liu, X.-C., Bursac Kovačević, D., Markovinović, A. B., Terjung, N., Heinz, V., Papageorgiou, M., **Skendi, A.**, Goel, G., Raghav, M., Dalle Zotte, A., Nakov, D., Velkoska, V., Sołowiej, B. G., Semenova, A. A., Kuznetsova, O. A., Krocko, M., Duckova, V., Lorenzo, J. M., Echeagaray, N., Oz, E., Oz, F., & Djekic, I. (2023). Eurasian consumers' food safety beliefs and trust issues in the age of COVID-19: evidence from an online survey in 15 countries. *Journal of the Science of Food and Agriculture*, 103(15), 7362-7373.
32. Bouloumpasi, E., **Skendi, A.**, & Soufleros, E. H. (2023). Survey on yeast assimilable nitrogen status of musts from native and international grape varieties: Effect of variety and climate. *Fermentation*, 9(8), 773.
33. Irakli, M., **Skendi, A.**, Bouloumpasi, E., Christaki, S., Biliaderis, C. G., & Chatzopoulou, P. (2023). Sustainable recovery of phenolic compounds from distilled rosemary by-product using green extraction methods: optimization, comparison, and antioxidant activity. *Molecules*, 28(18), 6669.
34. **Skendi, A.**, Stefanou, S., & Papageorgiou, M. (2023). Characterization of semi-sweet and sweet wines from Kos Island produced traditionally and conventionally. *Foods*, 12(20), 3762.
35. Nouska, C., Irakli, M., Georgiou, M., Lytou, A. E., **Skendi, A.**, Bouloumpasi, E., Chatzopoulou, P., Biliaderis, C. G., & Lazaridou, A. (2023). Physicochemical characteristics, antioxidant properties, aroma profile, and sensory qualities of value-added wheat breads fortified with post-distillation solid wastes of aromatic plants. *Foods*, 12(21), 4007.
36. **Skendi, A.**, Bouloumpasi, E., Chatzopoulou, P., Biliaderis, C. G., & Irakli, M. (2023). Comparison of drying methods for the retention of phenolic antioxidants in post-distillation solid residues of aromatic plants. *LWT*, 189, 115463.
37. Deligeorgakis, C., Magro, C., **Skendi, A.**, Gebrehiwot, H. H., Valdramidis, V., & Papageorgiou, M. (2023). Fungal and toxin contaminants in cereal grains and flours: systematic: Review and meta-analysis. *Foods*, 12(23), 4328.
38. Bouloumpasi, E., **Skendi, A.**, Christaki, S., Biliaderis, C. C., & Irakli, M. (2024). Optimizing conditions for the recovery of lignans from sesame cake using three green extraction methods: Microwave-, ultrasound- and accelerated-assisted solvent extraction. *Industrial Crops and Products*, 207, 117770.
39. Pastor, K., Nastić, N., Ilić, M., **Skendi, A.**, Stefanou, S., Ačanski, M., Rocha, J. M., & Papageorgiou, M. (2024). A screening study of elemental composition in legume (*Fabaceae*

- sp.) cultivar from Serbia: Nutrient accumulation and risk assessment. *Journal of Food Composition and Analysis*, 130, 106127.
40. Greveniotis, V., Bouloumpasi, E., **Skendi, A.**, Korkovelos, A., Kantas, D., Zotis, S., & Ipsilandis, C. G. (2024). Modeling Stability of Alfalfa Yield and Main Quality Traits. *Agriculture*, 14(4), 542.
  41. Karampatea, A., Mamalis, S., Bouloumpasi, E., **Skendi, A.**, & Kamenidou, I., (2024). Wine and Gastronomic Tourism in the Drama Region. *Tourism and Hospitality* 5, 625-638.
  42. Mamalis, S., Kamenidou, I., Karampatea, A., Arseniou, S., Bouloumpasi, E., **Skendi, A.**, Fourkioti, G. & (2024). Complying winery marketing strategies based on attitudes and perceptions towards winery terroir. *Journal of Tourism, Heritage & Services Marketing* 10(1), 65-78.
  43. Karampatea, A., **Skendi, A.**, Irakli, M., & Bouloumpasi, E. (2024). Replacement of sulfur dioxide in white, rosé, and red wines by a blend of tannins extracted from multiple plant materials. *Beverages* 10(4), 110.
  44. Greveniotis, V., Bouloumpasi, E., **Skendi, A.**, Korkovelos, A., Kantas, D., Ipsilandis, C.G., (2025) Evaluation and Stability of Red and White Trifolium Species for Nutritional Quality in a Mediterranean Environment. *Agriculture*. 15(4), 391.
  45. Bouloumpasi, E., **Skendi, A.**, Karampatea, A., Tseine, G., Irakli, M., Mamalis, S., Soufleros, E.H., (2025) Exploring Red Wines from the Drama Region: A Chemical, Sensory, and Terroir Insight. *Applied Sciences*. 15(5), 2485.
  46. Karampatea, A., Vrentzou, E., **Skendi, A.**, Bouloumpasi, E., (2025) Effect of Vineyard Location on Assyrtiko Grape Ripening in Santorini and Its Wine's Characteristics. *Biology and Life Sciences Forum*. 40(1), 47.
  47. **Skendi, A.**, Karampatea, A., Bouloumpasi, E., Tseine, G., Stefanou, S., Mamalis, S., (2025) Vineyard Location Impact on the Composition and Quality of Wines from International and Native Varieties Grown in Drama, Greece. *Foods*. 14(7), 1268.
  48. Santamaria, M., Garzon, R., **Skendi, A.**, Papageorgiou, M., Rosell, C.M., (2025) Examining the role of polyphenols in the in vitro starch hydrolysis of gluten free enriched flatbreads. *Food Chemistry*. 486, 144456.
  49. Karampatea, A., **Skendi, A.**, Manoledaki, M., Bouloumpasi, E., (2025) Predicting Organic Acid Variation in White Wine Malolactic Fermentation Using a Logistic Model. *Fermentation*, 11, 288.
  50. Greveniotis, V., Bouloumpasi, E., **Skendi, A.**, Ipsilandis, C.G. (2025) Fiber Quality and Stability of Partially Interspecific Cotton Lines Under Irrigation and Nitrogen Environments. *Applied Sciences*, 15, 9684.
  51. BIrakli, M., **Skendi, A.**, Bouloumpasi, E., Lazaridou, A., Mouchtaropoulou, E., Argiriou, A., Ganopoulos, I. (2025) Decoding the quality signature of Koulouri Thessalonikis: A metabolomic and sensory characterization of an emblematic Greek functional street food. *Journal of Food Composition and Analysis*, 148, 108450.
  52. **Skendi, A.**; Bouloumpasi, E.; Kontopou, I.; Stefanou, S.; Greveniotis, V.; Karampatea, A. (2025) Investigation of the Combined Impact of Location and Processing on the Quality Characteristics of Commercial Malagousia Wines from Northern Greece. *Beverages*, 11, 147.
  53. Greveniotis, V., Bouloumpasi, E., **Skendi, A.**, Korkovelos, A., & Ipsilandis, C. G. (2025). Yield Components Analysis in Partially Interspecific Lines of Cotton and Irrigation-Nitrogen Effects. *Applied Sciences*, 15(21), 11746.

## PUBLICATIONS (Book chapters)

1. Papageorgiou Maria and **Skendi Adriana** (2013). Chapter 6. Flour Quality and Technological Abilities. In: *Engineering Aspects of Cereal and Cereal-Based Products*, Raquel de Pinho Ferreira Guine; Paula Maria dos Reis Correia (Editors), CRC Press. pp. 117 -148 ISBN: 978-1-43988-702-8, DOI: 10.1201/b15246-7
2. Papageorgiou Maria and **Skendi Adriana** (2015). Chapter 10. Texture design of ‘free-from’ foods—The case of gluten-free. In: *Modifying Food Texture, Sensory analysis, consumer requirements and preferences, Volume 2*, J. Rosenthal & A. Chen (Editors), Woodhead Publishing, UK. pp. 239-268, ISBN: 978-1-78242-334-8, DOI: <http://dx.doi.org/10.1016/B978-1-78242-334-8.00010-9>
3. Papageorgiou Maria and **Skendi Adriana** (2018). Chapter 1. Introduction to cereal processing and by-products. In: *Sustainable Recovery and Reutilization of Cereal Processing By-Products*, C. Galanakis (Editor), Woodhead Publishing, pp. 1-25 ISBN: 978-0-08-102162-0 DOI: <https://doi.org/10.1016/B978-0-08-102162-0.00001-0>
4. **Skendi, Adriana**, Harasym, Joanna and Galanakis, Charis M. (2018). Chapter 7. Recovery of high added value compounds from brewing and distillate processing by-products. In: *Sustainable Recovery and Reutilization of Cereal Processing By-Products*, C. Galanakis (Editor), Woodhead Publishing, pp. 189-225 ISBN: 978-0-08-102162-0 DOI: <https://doi.org/10.1016/B978-0-08-102162-0.00007-1>
5. **Skendi, Adriana** and Papageorgiou Maria (2019). Chapter 6. Low glycemic index ingredients and modified starches in food products. In: *The Role of Alternative and Innovative Food Ingredients and Products in Consumer Wellness*, C.M. Galanakis (Editor), Elsevier Inc. pp. 167-195 ISBN: 9780128164532/eBook ISBN: 9780128175170 DOI: <https://www.sciencedirect.com/science/article/pii/B9780128164532000061>
6. **Skendi, Adriana** and Papageorgiou Maria (2021). Chapter 1. Introduction in wheat and breadmaking. In: *Trends in Wheat and Bread Making*, C.M Galanakis (Editor), Elsevier Inc. pp. 1-27 ISBN: 9780128210482 DOI: <https://doi.org/10.1016/B978-0-12-821048-2.00001-5>
7. **Skendi, Adriana** (2021). Chapter 11. Alternatives to increase the antioxidant capacity of bread with phenolics. In: *Trends in Wheat and Bread Making*, C.M Galanakis (Editor), Elsevier Inc. pp. 311-341 ISBN: 9780128210482 DOI: <https://doi.org/10.1016/B978-0-12-821048-2.00011-8>
8. **Skendi, Adriana**, Hatzikamari, Magdalini, Papageorgiou, Maria, (2023). Chapter 7. Eftazymo: A Traditional Greek Bread Leavened with Fermented Chickpeas. In: *Traditional European Breads: An Illustrative Compendium of Ancestral Knowledge and Cultural Heritage*, Garcia-Vaquero, M., Pastor, K., Orhun, G.E., McElhatton, A., Rocha, J.M.F. (Editors.), Springer International Publishing, Cham, pp. 137-160. ISBN: 978-3-031-23352-4 DOI: 10.1007/978-3-031-23352-4\_7
9. Mamalis, S., Kamenidou, I., Karampatea, A., Bouloumpasi, E., Skendi, A., 2024. Generational Cohort’s Wine Choice: Is Terroir a Significant Factor?, in: Vrontis, D., Thrassou, A., Efthymiou, L., Weber, Y., Shams, S.M.R., Tsoukatos, E. (Eds.), *Business in Uncertainty: Evolution, Transformation and Adaptation Across Disciplines and Typologies*. Springer Nature Switzerland, Cham, pp. 203–224. [https://doi.org/10.1007/978-3-031-65587-6\\_10](https://doi.org/10.1007/978-3-031-65587-6_10)
10. Yılmaz, B., Mantzouridou, F.T., Kalogeropoulou, A.G., Papageorgiou, M., **Skendi, A.**, (2025) Chapter 18 - Potential contaminants in sourdough and sourdough-based products and possible solutions, in: Ozogul F., Rocha J.o.M., Bartkiene E. (Eds.),

## Conference Proceedings

1. Mamalis, S., Kamenidou, I., Karampatea, A., Bouloumpasi, E., & **Skendi, A.** (2024). Exploring Awareness of Greek Protected Geographical Indication Regional Wines and Their Terroir: The Case of the Prefecture of Drama Greece. In A. Kavoura, T. Borges-Tiago & F. Tiago (Eds.), *Strategic Innovative Marketing and Tourism*, Cham: Springer Nature Switzerland. pp. 47-55. [https://doi.org/10.1007/978-3-031-51038-0\\_6](https://doi.org/10.1007/978-3-031-51038-0_6)
2. Mamalis, S., Kamenidou, I., Karampatea, A., Bouloumpasi, E., & Skendi, A. (2024). Do Consumers Seek Terroir Elements When Choosing a Wine? Insight from Four Generational Cohorts. In N. Tsounis & A. Vlachvei (Eds.), *Applied Economic Research and Trends* (pp. 839–851). Cham: Springer Nature Switzerland. [https://doi.org/10.1007/978-3-031-49105-4\\_47](https://doi.org/10.1007/978-3-031-49105-4_47)

## PUBLICATIONS (Conferences)

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