

Surname :TSIMIDOU/ ΤΣΙΜΙΔΟΥ

First name.: MARIA Z.

Date of birth:31. 01. 1954

Nationality:HELLENIC (GREEK)

Family status:Married, one child

Professional status : FULL PROFESSOR

Mailing address: ARISTOTLE UNIV. of THESSALONIKI,

FACULTY of CHEMISTRY,

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Education :BSc. (4years) : FAC. of CHEMISTRY, UNIV. of THESSALONIKI, THESSALONIKI, GREECE, (AUTH) (1977)

PhD FOOD SCIENCE DEPARTMENT, READING UNIV., U.K. (1985)

Dissertations:PhD Thesis on the" CHROMATOGRAPHIC AUTHENTICATION OF OLIVE OIL"

Foreign languages :ENGLISH, FRENCH

Research activities:

1- CHEMISTRY, ANALYSIS AND OXIDATIVE STABILITY OF OILS AND FATS (mainly of virgin olive oil),

2- CHEMISTRY AND ANALYSIS OF NATURAL ANTIOXIDANTS, FUNCTIONAL LIPIDS, PIGMENTS

Research supervision:

1-7PhD Greek students+ 4 foreign PhDstudents for part of their

Practical work; 25 MSc theses, collaboration with various postdoctorates and senior researchers

teaching responsibilit:

1- Graduate and undergraduate teaching and laboratory courses in the : FOOD CHEMISTRY, FOOD ANALYSIS,

2- FOOD QUALITY CONTROL, FOOD LEGISLATION

Employment history:

1- State Chemical Laboratory of Greece (1978-1989),

2- Appointed lecturer at the Chemistry Dept. Univ. of Ioannina, Greece

3- (1987), Appointed Assistant Professor at the Higher Inst. of Technology,

4- Thessaloniki, Food Techn. Dept.(1987-89). Lecturer (1989-1993); Assist.

5- Professor (1993-2000); Associate professor (2000-2009); Full Professor

6- (2009-) at the AUTH, Visiting professor at CHIAM (Chania, Crece since 1993/12

Administrative positions:

1- Head of Dept of State Chemical Laboratory in Ioannina (two years);

2- Director of the Section of Industrial Chemistry and Chemical Technology, Chemistry Dept. (one year);

3- Head of the Laboratory of Food Chemistry and Technology of the same Dept (2008-),

4- Head of the Supreme Chemical Council of Greece (2010-12)

Research projects:

EU projects, national and industrial projects related to lipid quality (mainly of olive oil); ovel sources of antioxidants and carotenoids. saffron quality and authenticity (25 in 15 of which as the coordinator)

Running projects

1- 2 COST ACTION FA1101: Omics Technologies for Crop Improvement, Traceability,

2- Determination of Authenticity, Adulteration and Origin in Saffron As Chair

- 3- 3 ESPA 2007-2013. "ARISTIA" Exploitation of oil bodies from oil-rich plant sources in the development of novel food products, AUTH, LFCT, coordinator; V. Kiosseoglou,
4- professor as senior researcher 4 543820-TEMPUS-1-2013-1-JO-Tempus, Coordinator: Univ of Jordan, Ali Kamil, Yousif, Alsaed As partner
5- 5 Contracts with private sector

PUBLISHED SCIENTIFIC PAPERS

- 1 M. Tsimidou and R. Macrae*Influence of the injection solvent in the reversedphase chromatography of triglycerides J. Chromatogr. (1984) 285, 178-181
- 2 M. Tsimidou and R. Macrae* Reversed-phase chromatography of triglycerides- Theoretical and practical aspects of the influence of injection solvents J. Chromatogr. Sci. (1985) 23, 155-160
- 3 J. L. Robinson*, M. Tsimidou and R. Macrae Evaluation of the mass detector for quantitative detection of triglycerides and fatty acid methyl esters J. Chromatogr. (1985) 324, 35-51
- 4 M. Tsimidou*, R. Macrae and I. Wilson Authentication of virgin olive oil using Principal Component Analysis of triglyceride and fatty acid profiles: Part 1- Classification of Greek virgin olive oils Food Chem. (1987) 25, 227-239
- 5 M. Tsimidou*, R. Macrae and I. Wilson Authentication of virgin olive oil using Principal Component Analysis of triglycerides and fatty acid profiles: Part 2- Detection of adulteration with other vegetable oils Food Chem. (1987) 25, 251-258
- 6 M. Tsimidou, and R. Macrae* Detection and quantitative determination of adulteration of olive oil - Fractional crystallisation as a preliminary stage prior to HPLC International Analyst (1987) 2, 29-34
- 7 M. Tsimidou, G. Papadopoulos and D. Boskou* Determination of phenolic compounds in virgin olive oil by reversed-phase HPLC with emphasis on UV detection Food Chem. (1992) 44, 53-60
- 8 M. Tsimidou, G. Papadopoulos and D. Boskou* Phenolic compounds and stability of virgin olive oil - Part I Food Chem. (1992) 45, 141-144
- 9 M. Tsimidou* and E. Tsatsaroni Stability of saffron pigments in aqueous extracts. J. Food Sci. (1993) 58, 1073-1075
- 10 M. Tsimidou* and K.X. Karakostas Geographical classification of Greek olive oil by non-parametric multivariate evaluation of fatty acid composition J. Sci. Food Agric. (1993) 62, 253-257
- 11 V. Lagouri, G. Blekas, M. Tsimidou, S. Kokkini and D. Boskou* Composition and antioxidant activity of essential oils from oregano plants grown wild in Greece Z. Lebensm. Unters, Forsch. (1993) 197, 20-23
- 12 G. Blekas*, M. Tsimidou and D. Boskou Contribution of -tocopherol to olive oil stability Food Chem. (1995) 52, 289-294
- 13 M. Tsimidou*, E. Papavergou and D. Boskou Evaluation of oregano antioxidant activity in mackerel oil Food Research International (1995) 28, 431-433
- 14 M. Tsimidou*, M. Lytridou, D. Boskou, A. Pappa-Louisi, F. Kotsifaki and C. Petraki On the determination of minor phenolic acids of virgin olive oil by RP-HPLC Grasas y Aceites (1996) 47, 151-157
- 15 O. Orfanou and M. Tsimidou*, Evaluation of saffron colouring strength by UV-Vis spectrometry Food Chem. (1996) 57, 463-469
- 16 M. Litridou, J. Linssen, H. Schols, M. Bergmans, M. Posthumus, M. Tsimidou, and D. Boskou* Phenolic compounds in virgin olive oils: fractionation by solid phase extraction and antioxidant activity assessment J. Sci. Food Agric. (1997) 74, 169- 174
- 17 Antoun Nouhad and Maria Tsimidou* Gourmet olive oils: stability and consumer acceptability studies Food Research International (1997) 30, 131-136
- 18 M. Tsimidou* and C. G. Biliaderis Kinetic studies of saffron (*Crocus sativus* L.) quality deterioration J. Agric. Food Chem. (1997) 45, 2890-2898
- 19 I.P. Gerathanassis*, Exarchou, V., Lagouri, V., Troganis, A., Tsimidou, M. and D. Boskou* Methodology for identification of phenolic acids in complex phenolic mixtures by High Resolution Two Dimensional NMR. Application to methanolic extracts of two oregano species J. Agric. Food Chem. (1998) 46, 4185-4192

- 20 E. Psomiadou and M. Tsimidou* Simultaneous HPLC determination of tocopherols, carotenoids and chlorophylls for monitoring their effect on virgin olive oil oxidation J. Agric. Food Chem. (1998) 46, 5132-5138
- 21 E. Psomiadou and M. Tsimidou* On the role of squalene to olive oil stability J. Agric. Food Chem. (1999) 47, 4025-4032
- 22 E. Psomiadou, M. Tsimidou* and D. Boskou α -Tocopherol levels of Greek virgin olive oils J. Agric. Food Chem. (2000) 48, 1770-1775
- 23 K.Selim, M. Tsimidou and C.G. Biliaderis* Kinetic studies of saffron carotenoids encapsulated in amorphous polymer matrices Food Chem. (2000) 71, 199-206
- 24 V. Exarchou, A. Troganis, I.P. Gerothanassis*, M. Tsimidou, and D. Boskou Identification and quantification of caffeic and rosmarinic acid in complex plant extracts by the use of variable-temperature two-dimensional nuclear magnetic resonance spectroscopy J. Agric. Food Chem. (2001) 49 (1), 2-8
- 25 E. Psomiadou and M. Tsimidou* Pigments in Greek virgin olive oils: Occurrence and levels J. Sci. Food Agric. (2001) 81 (7), 640-647
- 26 Mayada Damechki, Sofia Sotiropoulou and Maria Tsimidou* Antioxidant and prooxidant factors in oregano and rosemary gourmet olive oils Grasas y Aceites. (2001) 52 (3-4), 207-213
- 27 E.G. Bakalbassis*, A. Chatzopoulou, V.S. Melissas, M. Tsimidou*, M. Tsolaki and A. Vafiadis An ab initio and DFT studies for the explanation of the antioxidant activity of certain phenolic acids Lipids (2001) 36 (2), 181-190
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- 29 A. Koski, E. Psomiadou, M. Tsimidou, A. Hopia, P. Kefalas, K. Wähälä, M. Heinonen*Oxidative stability and minor constituents of virgin olive oil and coldpressed rapeseed oil Eur. Food Res. Technol (2002) 214, 294-298
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- 31 E. Psomiadou and M. Tsimidou* Stability of virgin olive oil. I. Autoxidation studies J. Agric. Food Chem. (2002) 50, 716-72
- 32 E. Psomiadou and M. Tsimidou* Stability of virgin olive Oil. II. Photo-oxidation studies J. Agric. Food Chem. (2002) 50, 722-727
- 33 E. Marinova, N. Yanishlieva,* A. Toneva, E. Psomiadou and M. Tsimidou Changes in the oxidation stability and tocopherol content in oils during microwave heating Riv. It. Sost. Grasse, (2001) LXXVIII, 529-533
- 34 G. Blekas*, C. Vassilakis, C. Harizanis, M. Tsimidou, and D. Boskou Biophenols in table olives J. Agric.Food Chem. (2002) 50, 3688-3692
- 35 N.Nenadis and M. Tsimidou* Observations on the estimation of scavenging activity of phenolic compounds using rapid 1,1-diphenyl-2-picrylhydrazyl tests J. Amer. Oil Chem. Soc. (2002) 79, 1191-1195
- 36 V. Exarchou, N. Nenadis, M. Tsimidou*, I.P. Gerothanassis, A. Troganis, and D. Boskou Antioxidant activities and phenolic composition of extracts from Greek oregano, Greek sage and Summer savory J. Agric.Food Chem. (2002) 50, 5294- 5299
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- 38 V. Exarchou, A. Troganis, I.P. Gerothanassis*, M. Tsimidou, and D. Boskou Do strong intramolecular hydrogen bonds persist in aqueous solution? Variable temperature gradient 1H,1H-13C GE-HSQC and GE-HMBC NMR studies of flavonols and flavones in organic and aqueous mixtures Tetrahedron (2002) 58, 7423-7429
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- 40 E. Bakalbassis*, N. Nenadis and M. Tsimidou Caffeic, dihydrocaffeic acids and related monophenols. A DFT study of structure-activity relationships J. Amer. Oil Chem. Soc. (2003) 80, 459-466
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- 43 E. Psomiadou, K.X. Karakostas, G. Blekas, M.Z. Tsimidou*, D. Boskou Proposed parameters for monitoring quality of virgin olive oil (Koroneiki cv) Eur. J. Lipid Sci. Technol. (2003) 105, 403-404
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- 45 M.Z. Tsimidou*, A. Georgiou, A. Koidis, D. Boskou Loss of stability of "veiled"(cloudy) virgin olive oils in storage Food Chem. (available on line since December 2004) (2005) 93, 377-383
- 46 N. Nenadis, L-F. Wang, M.Z. Tsimidou* and H-Y. Zhang Radical Scavenging potential of phenolic compounds encountered in O. europaea products as indicated by calculation of bond dissociation enthalpy and ionization potential values J. Agric. Food Chem. (2005) 53, 295-299
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- 50 D. Grigoriadou and M.Z. Tsimidou* Quality control and storage studies of virgin olive oil: Exploiting UV spectrophotometry potential Eur. J. Lipid Sci. Technol. (2006) 108, 61-69
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- 65 Pegklidou, K., Mantzouridou, F. and M.Z. Tsimidou* Lycopene production using *Blakeslea trispora* in the presence of 2-methyl imidazole: yield, selectivity, and safety aspects J. Agric. Food Chem (2008) 56, 4482-90
- 66 Imen Oueslati, Christina Anniva, Douja Daoud, Maria Z. Tsimidou* and Mokhtar Zarrouk Virgin olive oil (VOO) production in Tunisia: The commercial potential of the major olive varieties from the arid Tataouine zone Food Chemistry, (2009) 112, 733-741
- 67 Vassiliki T. Papoti, Maria Z. Tsimidou * Looking through the qualities of a fluorimetric assay for the total phenol content estimation in virgin olive oil, olive fruit or leaf polar extract Food Chemistry 112 (2009) 246–252
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- 69 Christina Anniva, Maria Z. Tsimidou * On the quality control of ‘olive paste’, a specialty based on olives and olive oil European Journal of Lipid Science and Technology, 111 94) 328-336, 10.1002/ejlt.200800156
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BOOK CHAPTERS

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Quimicay Tecnologia del Aceite De Oliva, D. Boskou (ed), 1999, publ.Mundiprensa, ISBN:84-89922-06-3)

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ARTICLES

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15. Nick Kalogeropoulos,* and Maria Z. Tsimidou Antioxidants in Greek Virgin Olive Oils *Antioxidants* 2014, 3(2), 387-413; doi:10.3390/antiox3020387 E. Contributions to International Scientific Conferences and other Meetings,

Articles in other journals and newspapers:

Participation to more than 150 scientific meetings as invited speaker or with oral and poster presentations. Convener of the IIIrd International Saffron Symposium (ISHS) 2009, member of organizing & scientific committees of many international & national conferences and other meetings, seminars & workshops to professional groups, students, elementary and high school pupils, teachers of secondary level of education. F. Notes for university lectures in Food Chemistry, Food Analysis and Food Quality control