


**DEPARTMENT OF CHEMICAL ENGINEERING-UNIVERSITY OF WESTERN MACEDONIA**

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| <p><b>Name and Surname:</b></p>                     | <p align="center">Paraskevi Mitliagka</p>   |  |
| <p><b>Specialization/Position::</b></p>             | <p>Chemist, (Professor, Department of Chemical Engineering, UoWM)</p>   |   |
| <p><b>Short CV:</b></p>                             | <p>Dr. Paraskevi Mitliagka is a Professor at the Department of Chemical Engineering of the University of Western Macedonia. She received her BSc from the Department of Chemistry, University of Ioannina (1989) and PhD (1997) from University of Ioannina Medical School. She worked as a postdoctoral researcher in the University of Ioannina Medical School (1997-early 1998) and as a postdoctoral fellow at the Department of NeuroOncology, MD Anderson Cancer Center, University of Texas Medical School, Houston, Texas (1998-2001)</p> <p><b>Scientific interests:</b> Molecules and mechanisms involved in autoimmune destruction of <math>\beta</math> islets of Langerhans, –gene therapy on glioblastoma multiforme, mechanisms of apoptosis, Medicinal plants and their involvement in health and disease, Food industry wastes management through circular economy, Biodegradable materials, Aflatoxin and pesticide residues to food. Food analysis and quality, Antioxidants.</p> <p><b>Research outcome:</b> She has published 26 research articles (peer review) and 62 conference abstracts/papers (peer-review). Her scientific work was cited more than 850 times with h index=10.</p> <p><b>Administrative positions:</b> Dr. P. Mitliagka has served as Head Department (2006-2010), Dean (2010-2012) and Vice Rector (2013-2017) at Western Macedonia University of Applied Sciences.</p> <p>She is the Director of the M.Sc in Analysis and Quality Control of Food Products (International masters programme through Department of Chemical Engineering and University of Food Technology-Plovdiv-Bulgaria.</p> <p>She also serves as Head of the Laboratory of <b>Food Chemistry and Technology (FOOD.IE LAB)</b> of the Department of Chemical Engineering</p> |   |
| <p><b>Publications 2017-2022 (up to 5)</b></p>      | <ol style="list-style-type: none"> <li>1. Vasileios A. Greveniotis, Veronica S. Giourieva, Elisavet C. Bouloumpasi, Evangelia J. Sioki &amp; <b>Paraskevi G. Mitlianga</b>. (2018). Morpho-physiological characteristics and molecular markers of maize crosses under multi-location evaluation. Journal of Agricultural Science, 10 (11) :79-90.</li> <li>2. Kasapidou, E., Papadopoulos, V., <b>Mitlianga, P.</b> (2021) Feasibility of application of near infrared reflectance (Nir) spectroscopy for the prediction of the chemical composition of traditional sausages. Applied Sciences (Switzerland), 2021, 11(23), 11282</li> <li>3. Kontogianni, V.G., Kasapidou, E., <b>Mitlianga, P.</b>, Mataragas M, Pappa E, Kondyli, E., Bosnea, L. (2022). Production, characteristics, and application of whey protein films activated with rosemary and sage extract in preserving soft cheese. LWT, 155, 112996</li> <li>4. Keramaris, A., Kasapidou, E., <b>Mitlianga, P.</b> (2022). Pontic Greek cuisine: the most common foods, ingredients, and dishes presented in cookbooks and folklore literature. Journal of Ethnic Foods, 2022, 9(1), 3</li> </ol>   |   |
| <p><b>Research Projects 2017-2022 (up to 5)</b></p> | <ol style="list-style-type: none"> <li>1. Western Macedonia University of Applied Sciences Research Committee-Strengthening Institutional Research: Antioxidant and antimicrobial activity of lavender species. (2019).</li> <li>2. "Strengthening research, technological development and innovation" in Western Macedonia, co-financed by the European Regional Development Fund (ERDF) and national resources: TITLE ACTION: Establishment of research infrastructure in order to enhance the production of quality and safe food products (2019-2022)</li> <li>3. LEADER ANAPTYXIAKI THESSALONIKI - ANETH SA OTA. Production of tomato paste with improved quality characteristics from superior quality Lagada tomatoes with the simultaneous addition of aromatic plants. (2021-2022)</li> <li>4. Research project "From Mountain to Shelf: Production of goat products of mountainous areas of special specifications with the introduction of smart precision technologies" in the framework of the project "New technologies and innovative approaches in relation to Agri-food and Tourism to enhance Regional Excellence in Western Macedonia of the Operational Programme "Competitiveness,</li> </ol>  |   |

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|                             | <p>Entrepreneurship and Innovation, Action Support for Regional Excellence” (2021-2023)</p> <p>5. Research program “Newfeed - Turn Food Industry by-Products Into Secondary Feedstuffs Via Circular-Economy Schemes” which is part of the Prima program and is funded through the Framework E. E. Horizon 2020. (2021-2025)</p>   |
| <p><b>Distinctions:</b></p> | <ol style="list-style-type: none"> <li>1. She was awarded with <ul style="list-style-type: none"> <li>• Second Papastamati Research Award, National Meeting of the Panhellenic Medical Society, 1991.</li> <li>• Scientific exhibit third award, 5th Greek Meeting on Cancer Markers and targeted therapy, 2004</li> </ul> </li> <li>2. Reviewer of research projects for National authorities (GSRT, Prefectures, and IKY).</li> <li>3. Reviewer for research articles of international scientific journals</li> <li>4. Member of the organizing and the scientific committee of Greek and International Scientific Meetings.</li> </ol> |