

MEDITERRANEAN JOURNAL OF CHEMISTRY

CURRICULUM VITAE

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**Emeritus Professor of International Hellenic University, Thessaloniki
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EDUCATION

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

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

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

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, Chania ,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

1983-1988: Memberships: Sigma Xi, the Scientific research society (USA), Greek Society of Food Technologists, American Chemical Society, International Society for the study of Fatty Acids and Lipids.

1988: Keynote speaker on Olive School, Perth Australia.

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

1990: Elected member of Italian Olive Oil Academy.

1998: Honor for successful participation, Congress on Greek Food Industry, Greece.

1999: Honorary diploma for the publication of the book on olive oil (in Greek, English and Spanish) and for outstanding work in the field. (The only award of the kind given so far by my Institute).

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.
- 2000: Kiritsakis name was included In The Who is Who in the World edition, for his professional work and his contribution to the science, USA.
- 2001: My name was included in the Outstanding Intellectual, International edition, for the professional work, Biographical Centre of Cambridge, England.
- 2001: Keynote speaker in LIPIDEX Congress, Buenos Aires.
- 2001: Award in recognition for the support of 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 .
- 2008: My name was included in The Who is who in the World Greek edition , for the excellent professional work and his great contribution to the field of olive oil, Athens Greece.
- 2008 : Key note speaker for the National Olive Expo in Australia.
- 2010 : AOCS Fellow
- 2011 : Distinguished Speaker in OLIVE BIOTEQ. Congress , Chania Greece .
- 2012 : Key note Speaker in Olive Oil Congress , Monastery. Tunisia.
- 2012 : Invited Speaker on Nutraceutical Congress organized by Prof Shahidi in Porto Xeli Greece.
- 2012: Appointed Chairman of the created Greek Observatory of Oxidative Stress as a Division of International Observatory in Health.

MEMBER OF EDITORIAL BOARD

Mediterranean Journal of Chemistry

ASSOCIATE EDITOR

Journal of American Oil Chemist's Society (JAOCS)

REVIEWER

- 1) Journal of Agriculture and Food Chemistry
- 2) Journal of American Oil Chemist's Society (JAOCS)
- 3) Grasas y Aceites
- 4) International Journal of Food Sciences and Nutrition
- 5) European Journal of Lipid Science and Technology

THESIS

Kiritsakis,A. 1977. Effect of Selected Antioxidants on the Stability of Virgin Olive Oil. Master Thesis, Michigan State Univ., East Lansing MI, USA.

DISSERTATION

Kiritsakis,A. 1982. Quality Studies on Olive Oil. Ph.D., Michigan State Univ . USA

SOME OF THE MORE SIGNIFICANT PUBLICATIONS

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.

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 .

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).

Economopoulos, A., Haniotakis, G., Michelakis, S., Zervas, G., Tsiropoulos, G., Zervas, A., Tsitsipis, J., Manoukas, A., **Kiritsakis, A.** and P. Kinigakis. 1982. Population studies on the olive fruit fly in Western Crete. Zeitsch. Ang. Entom. 93:463-476.

Kiritsakis, A., Stine, C.M. and L.R. Dugan. 1983. Effect of selected antioxidants on the stability of virgin olive oil. J. of Am. Oil Chem. Soc. 60:1286-1290.

Kiritsakis, A. and P. Markakis. 1984. Effect of olive collection regime on olive oil quality. J. Sc. Food Agr. 35: 677-678.

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

Kiritsakis, A., Koutsaftakis, A. and L. Mikros. 1985. The effect of processing systems "PIERALISI", "HILLER" and "RAPANELLI" (Sinolea-Decanter) on olive oil quality. Grasas y Aceites. 36:165 -170.

Kiritsakis, A. and L. R. Dugan. 1985 Studies in photooxidation of olive oil. J. of Am. Oil Chem. Soc. 62:892-896.

Kiritsakis, A. and P. Markakis. 1987. Olive Oil-A Review. Advances in Food Research. 31:453-482.

Kiritsakis, A., Aspris, P. and P. Markakis. 1989. Trans isomerization of certain vegetable oils during frying. Flavors and off flavors. Proceedings of the 6th international flavor conference. Rethymnon Crete, Greece 5-7 July 1989. Elsevier Science Publishers, Printed in the Netherlands.

Kiritsakis, A. 1992. Flavor chemistry of olive oil. A Joint Meeting of the International Society for Fat Research and the American Oil Chemists' Society, May 10-14 Toronto, Canada..

Kiritsakis, A. and M. Hassapidou. 1992. The role of olive oil in health nutrition

and fitness. 2nd International Conference on Nutrition and Fitness, May 23-25, Athens Greece.

Kiritsakis, A. and A. Tsipeli. 1992. Hydrolysis and Oxidation of olive oil during the time that olive fruit remain on the tree. Riv. Ital. delle Sost. Grasse. Vol. LXIX: 453-456.

Kiritsakis, A., Flavor chemistry of olive oil. OLIVAE. 45: 28 (1993).

Ben Stati, M., D. Gerasopoulos, I. Metzidakis, and **A. Kiritsakis**. 1994. The effect of harvest maturity, temperature, modified atmosphere and salt on the olive oil quality of stored «Koroneiki» olives. Riv. Ital. Delle Sost. Grasse. Vol LXXI: 235-241.

Osman M., Metzidakis I., D. Gerasopoulos and **A. Kiritsakis**. 1994. Qualitative changes in olive oil collected from trees grown at two altitudes. Riv. Ital. Delle Sost Gras LXXI: 187-190.

Yasser O., Mohamed Mousa, D. Gerasopoulos, I. Metzidakis, and **A. Kiritsakis**. 1995. The effect of field storage of Koroneiki and Mastoides olives on oil quality characteristics. Riv. Ital. Delle Sost Gras LXXII: 253-257.

Kiritsakis, A., and M. Osman 1995. Effect of β -carotene and α -tocopherol on light stability of olive oil. OLIVAE. 56:25.

Yiasser O., Mohamed Mousa, D. Gerasopoulos, I. Metzidakis, and **A. Kiritsakis**. 1996. Effect of Altitude on Fruit and Oil Quality Characteristics of «Mastoides», Olives, J.Sci. Food Agric. 71:345.

Kiritsakis, A., 1998. Flavor components of olive oil: A Review. J. Am. Oil Chem. Soc. 75: 673-681.

Kiritsakis, A., G. Nanos, Z. Polymenopoulos, T. Thouki, and E. Sfakiotakis, 1998, Effect of Fruit Storage Conditions on Olive Oil Quality, JAOCS, 75:721.

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.

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.

Kiritsakis, A., Kiritsakis, K., Mavroudi, M., Fats and Oils in The Mediterranean Diet, The CRC Press, New York, 77-95 (2001).

Kiritsakis, A. and Kiritsakis, K., Virgin Olive Oil Composition and its Effect on Human Health, INFORM, Vol. 12,237-241 (2002).

Kiritsakis, A. Kanavouras, A. and Kiritsakis K., Review: Chemical Analysis-Quality Control and Packaging Issues of Olive Oil, European Journal of Lipids Science and Technology, Vol. 104, 628-638 (2002).

- 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.
- Vekiari, S.A., Papadopoulou, P., & **Kiritsakis, A.** (2007) Effects of processing methods and commercial storage conditions on the extra virgin olive oil quality indexes. *Grasas y Aceites* 58, 237-242.
- Kiritsakis, K., Kontogiorgis, C., Hadjipavlou-Litina, D., Moustakas A., **Kiritsakis A.**, Antioxidant activity of olive leaves extracts from Greek cultivars, *Planta Medica* Vol. 74(09), (2008).
- Kiritsakis, K., Kontominas, M.G., Kontogiorgis, C., Hadjipavlou-Litina, D., Moustakas, A., & **Kiritsakis, A.** (2010) Composition and antioxidant activity of olive leaf extracts from Greek olive cultivars. *J. Am. Oil Chem. Soc.* 87, 369-376.
- [Mustafa Kiralan](#), [Gulcan Ozkan](#), [Fatma Koyluoglu](#), [Hatice Asik Ugurlu](#) and [Apostolos Kiritsakis](#) (2012), Effect of cultivation area and climatic conditions on volatiles of virgin olive oil *European Journal of Lipid Science and Technology*. <https://doi.org/10.1002/ejlt.201100289>.
- Kiralan M., Ozkan, G., Koyluoglu, F., Ugurlu H. A., Bayrak, Ali & **Kiritsakis, A.** (2012) Effect of cultivation area and climatic conditions on volatiles of virgin olive oil. *Eur. J. of Lipid Sci. and Technol.*, 114, 552-557.
- Longobardi, F., Ventrella, A., Casiello, G., Sacco, D., Tasioula-Margari, M., **Kiritsakis, A. K.**, & Kontominas, M. G. (2012) Characterisation of the geographical origin of Western Greek virgin olive oils based on instrumental and multivariate statistical analysis. *Food Chemistry* 133, 169-175.
- Ben Hasine, K., M. El Riachy, A. Taamalli and **A.Kiritsakis** (2013). Consumer discrimination of Chemlali and Arbequina olive oil cultivars according to their cultivar, geographical origin, and processing system, *Eur. J. Lipid Sci. Technol.* <https://doi.org/10.1002/ejlt.201300254>.
- Hassine, K. B., , El Riachy, M., Taamalli, A., Malouche, D., Ayadi, M., Talmoudi, K., Aouini, M., Jlassi, Y., Benincasa, C., Romano, E., Perri, E., **Kiritsakis, A.**, Hamdi, M., Grati-Kammoun, N., & Hammami, M. (2014) Consumer discrimination of Chemlali and Arbequina olive oil cultivars according to their cultivar, geographical origin, and processing system. *Eur. J. Lipid Sci. Technol.*, 116, 812-824.
- Hassine, K. B., Taamalli, A., Slama, M.B., Khouloud, T., **Kiritsakis, A.**, Benincasa, C., Perri, E., Malouche, D., Hammami, M., Bornaz, S., & Grati Kammoun, N. (2015) Characterization and preference mapping of autochthonous and introduced olive oil cultivars in Tunisia. *Eur. J. Lipid Sci. Technol.*, 117, 112-121.
- Kiritsakis, A.K., Kiritsakis, K.A., & Tsitsipas, Ch.K. (2020) A review of the evolution in the research of antioxidants in olives and olive oil during the last four decades. *J.Food Bioactives* , [doi:org/10.31665/JFB.2020.11236](https://doi.org/10.31665/JFB.2020.11236).

Volakakis, N., Kabourakis, E.M. , **Kiritsakis, A.** , Rempelos, L. & Leifert, C. (2022) Effect of Production System (Organic versus Conventional) on Olive Fruit and Oil Yields and Oil Quality Parameters in the Messara Valley, Crete, Greece; Results from a 3-Year Farm Survey. *Agronomy* 12 (7), 1484.

Volakakis, N. , Kabourakis, E.M. , Rempelos, L. , **Kiritsakis, A.** & Leifert, C. (2022) Effect of Different Cover Crops on Suppression of the Weed *Oxalis pes-caprae* L., Soil Nutrient Availability, and the Performance of Table Olive Trees ‘Kalamon’ cv. In Crete, Greece. *Agronomy* 12 (10), 2523.

Volakakis, N., Kabourakis, E.M. , Rempelos, L. , **Kiritsakis, A.** & Leifert, C. (2022)Effect of Different Cover Crops, Mass-Trapping Systems and Environmental Factors on Invertebrate Activity in Table Olive Orchards-Results from Field Experiments in Crete, Greece. *Agronomy* 12 (10), 2576.

Kiritsakis, A. & Keceli T.M (2023) Extra Virgin Olive Oil Composition and its Bioactive Phenolic Compounds Novel Techniques in Nutrition and Food Science ISSN:2640-9208 Volume7 Issue1,doi: 10.31031/NTNF.2023.07.000653.

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. Chania 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. Chania 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 VIth international flavor conference. Rethymnon Crete, Greece. July 5-7 (1989). Elsevier Science Publishers, Printed in the Netherlands.
5. Kiritsakis, K., L. 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., Kiritsakis A., Botsoglou N., Kiritsakis K. and Polymenopoulos Z., Evaluation of the antioxidant activity of methanol plant extracts, Proceedings of Vth 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 Vth 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 Vth International Congress on Food Technology, Vol. 2., Published by Hellenic Association of Food Technology and Alexander TEI Thessaloniki, Greece . 132-135 (2007).

BOOKS

1. Kiritsakis,A. OLIVE OIL (In Greek) (1988 1st ed., 1989 2nd ed., 1993 3rd 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
7. Kiritsakis, A. & E. Karamesinis- Kiritsakis. THE MIRACLE OF OLIVE OIL AND TABLE OLIVES (2017).
8. Kiritsakis,a & F. Swahili .OLIVES AND OLIVE OIL AS FUNCTIONAL FOODS (2017) .
9. Kiritsakis, A. THE TABLE OLIVES AND THEIR FUNCTIONAL ROLE (2021). Editor (In Greek).
10. Kiritsakis ,A. THE OLIVE OIL AND ITS FUNCTIONAL ROLE (2023). Editor (In Greek).

CHAPTERS

1. Kiritsakis, A. and D.Min. 1989. Flavour chemistry of olive oil. In: Flavour 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 York (1995), Σελ 2.
4. Κυριτσάκης, Α. Τεχνολογία Παραγωγής και Συντήρησης Ελαιολάδου (Συμμετοχή στο κεφάλαιο), Στην Παγκόσμια Εγκυκλοπαίδεια της Ελιάς,

- Συντονιστής Fedeli, E. (Μετάφραση αγγλικής έκδοσης, Διεθνούς Συμβουλίου Ελαιολάδου), Plaza & Janes Editors, S.A. Travessera de Gracia 47-49, Βαρκελώνη, Ισπανία Σελ. 251-291.
5. 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).
 6. Κυριτσάκης, Α. Λίπη Έλαια, Στο Βιβλίο Διασφάλιση Ποιότητας Τροφίμων και Ποτών, Έκδοση Υπουργείου Πολιτισμού Παιδείας και Θρησκευμάτων (Για ΕΠΑΛ), Αθήνα, 2004.
 7. Kiritsakis, K., Kiritsakis, A. , Manousaki-Karacosta, E. & Genigeorgis, F. Table Olives and Olive Oil: Production, Processing, Composition, and Nutritional Qualities. In Handbook of Vegetables and Vegetable Processing (Eds.: N. K. Sinha Ed.), Wiley, Co (2011) doi:10.1002/9780470958346.ch33.
 8. Kostelenos G. & Kiritsakis A. Olive Tree History and Evolution. In Olives and Olive oil as Functional Foods: Bioactivity, Chemistry and Processing (Eds.: Kiritsakis A. P. & Shahidi F.), Wiley, Co (2017) pp 1-12.
 9. Tsantili E., Evangelou & Kiritsakis A. Botanical Characteristics of Olive Tree: Cultivation and Growth Conditions - Defense Mechanisms to Various Stressors and Effects on Olive Growth and Functional Compounds. In Olives and Olive oil as Functional Foods: Bioactivity, Chemistry and Processing (Eds.: Kiritsakis A.P. & Shahidi F.), Wiley, Co (2017) pp 13-33.
 10. Martins Fatima P & Kiritsakis A. Olive Fruit and Olive Oil Composition and Their Functional Compounds. In Olives and Olive oil as Functional Foods: Bioactivity, Chemistry and Processing (Eds.: Kiritsakis A.P. & Shahidi F.), Wiley, Co (2017) pp 81-115.
 11. Kiritsakis A. & Sakellaropoulos N. Olive Fruit Harvest and Processing and their Effect on Oil Functional Compounds. In Olives and Olive oil as Functional Foods: Bioactivity, Chemistry and Processing (Eds.: Kiritsakis A.P. & Shahidi F.), Wiley, Co (2017) pp 127-146.
 12. Goula A.M., Kiritsakis K. & Kiritsakis A. Application of HACCP and traceability in olive oil mills and Packaging units and their effect on quality and functionality. In Olives and Olive oil as Functional Foods: Bioactivity, Chemistry and Processing (Eds.: Kiritsakis A.P. & Shahidi F.), Wiley, Co (2017) pp 147-176.
 13. Kiritsakis A. & Shahidi F. Olive Oil Quality and its Relation to Functional Bioactives and their Properties. In Olives and Olive oil as Functional Foods: Bioactivity, Chemistry and Processing (Eds.: Kiritsakis A.P. & Shahidi F.), Wiley, Co (2017) pp 205-219.
 14. Kailis S. G. & Kiritsakis A. Table Olives, Processing, Nutritional and Health Implications. In Olives and Olive oil as Functional Foods: Bioactivity, Chemistry and Processing (Eds.: Kiritsakis A.P. & Sahidi F.), Wiley, Co (2017) pp 295-324.
 15. Kiritsakis A., Shahidi F. & Anousakis Ch. Antioxidants of olive oil, olive leaves and their bioactivity. In Olives and Olive oil as Functional Foods: Bioactivity, Chemistry and Processing (Eds.: Kiritsakis A.P. & Shahidi F.), Wiley, Co (2017) pp 367-382.
 16. Lenart, E. Kiritsakis A. & Willett W. Nutritional and Health Aspects of Olive Oil and Diseases. In Olives and Olive oil as Functional Foods: Bioactivity, Chemistry and Processing (Eds.: Kiritsakis A. & Shahidi F.), Wiley, Co (2017) pp 483-504.

17. Shahidi F. Ambigaipalan P. & Kiritsakis A. Analysis of Olive Oil Quality. In Olives and Olive oil as Functional Foods: Bioactivity, Chemistry and Processing (Eds.: Kiritsakis A.P. & Shahidi F.), Wiley, Co (2017) pp 521-536.
18. Evangelou, E., Kiritsakis, K., Sakellaropoulos, N., & Kiritsakis A., Table Olives Production, Postharvest Processing, and Nutritional Qualities. In Handbook of Vegetables and Vegetable Processing, 2nd Edition (Eds Siddiq Muhammad & Mark Uebersax), Wiley, Co (2018).
19. Kiritsakis, K., Evangelou, E., Sakellaropoulos, N., & Kiritsakis, A. Olive Oil Processing, Categories, Nutritional Benefits, and by products. In Handbook of Vegetables and Vegetable Processing, 2nd Edition (Eds Siddiq Muhammad & Mark Uebersax), Wiley, Co (2018).
20. Kiritsakis, A., Keceli, M.T. & Kiritsakis, K. Olive Oil .In Industrial Fats and Oils 7th Edition (144 Chapters) ,(Ed. Shahidi F.), Wiley, Co (2020).
21. Kiritsakis, A., Keceli, M.T., Anousakis, Ch., Iorio, L.E., Tsitsipas, Ch. and, Shahidi, F. Olive oil and Mediterranean diet: The importance of olive oil constituents, and mainly of its polyphenols, in human health - The Redox system Xenohormesis hypothesis (Ed Baagchi , B) Wiley, Co (Book υπό έκδοση, 2024).
22. Iorio Luigi E., Kiritsakis, A and Scapagnini, G. Modulation of redox system and inflammation and other biological properties of EVOO polyphenols. In Microbioma :One Health: Dal suolo al benessere del Uomo. , Vincenzo Michele Sebbitto. Editore. Edagricole New Business Media , In Italian (2023), pagine 318.

PARTICIPATION IN CONGRESS (*SOME OF THEM*)

1. Kiritsakis, A., 8th Euro Lipids Congress. Olive Oil: A Functional Lipid Food, Munich, Nov. 21-24, 2010.
2. Kiritsakis, A., Shahidi, F, & Kiritsakis, K. The Mediterranean Diet: Olive Oil and Beyond, ISNFF Short Course Series 6th International Practical Short Course, Greece, Porto Heli, 28-29/5/2012.
3. Kiritsakis, A., Gerasopoulos, D. & Kiritsakis, K. High quality olive oil as a functional food, Terra Creta , International Conference Chanea 11-14/10/2012 (Προσκεκλημένος ομιλητής).
4. Kiritsakis A, Iorio EL, Shahidi F, Gerasopoulos D.& Kiritsakis K, Olive oil and olive leaves as components of the Mediterranean diet and as functional food ingredients, International Conference and Exhibition on Nutraceuticals and Functional foods, International Society for Nutraceuticals and Functional Foods, Κωνσταντινούπολη 14- 17/10/2014 (Προσκεκλημένος ομιλητής).
5. Kiritsakis A., Gerasopoulos D., Iorio E.L. & Kiritsakis K. 2014. Olive Oil Quality and Health, International Conference for Olive Tree and Olive Products, OLIVEBIOTEQ, Amman, Jordan 3-6/11/2014 (Προσκεκλημένος ομιλητής).
6. Iorio, E.L, Kiritsakis, A., Carratelli, M., & Kiritsakis K. Potential usefulness of a colorimetric test to measure olive oil peroxidation, International Conference for Olive Tree and Olive Products., OLIVEBIOTEQ. Amman, Jordan. 3-6/11/2014.
7. Kiritsakis K. , Magiatis P., Melliou E., Gerasopoulos D. & Kiritsakis A., Replacement of Water in three-phase Decanter System by Olive Mill Waste

- Water Enhances the Quality of Olive Oil, Innovative Olive Production Systems Adapted for Mechanical Harvesting: Holistic Approaches for Sustainable Management, American Farm School- Perrotis College, 13-15/11/2014.
8. Kiritsakis A, Iorio EL, Shahidi F, Gerasopoulos D & Kiritsakis K, Olive Oil, Olives and Olive leaves May Protect Our Body From Oxidative Stress and Different Diseases, 12 Annual Anti Aging Conference , London, 15-17/10/2015.
 9. Kiritsakis A, Iorio EL, Olive oil polyphenols, The 16th Aesthetic & Anti-Aging Medicine World Congress – AMWC, April 4 – 7, 2018 in Monte-Carlo under the High Patronage of H.S.H. Prince Albert II of Monaco (Προσκεκλημένος ομιλητής).
 10. Kiritsakis, A. Olive Oil as a Functional Food and the Effect of Processing Techniques on Quality. International Conference on Raw Materials to Processed Foods, 11-13 April 2018, Antalya (Προσκεκλημένος ομιλητής).
 11. Kiritsakis, A. Table olives as functional food, First International Congress on Table Olives, Perrotis College Thessaloniki, 24-26 May 2018.
 12. Kiritsakis, A., Cretan Lifestyle -Mediterranean Tradition & Modern Applications, Rethymno , Nov. 7-11, 2022.
 13. Kiritsakis, A., Keceli, T.M. , Shahidi, E., Bioactive Compounds of Olive Oil and their Protective Role. 2nd International Food Chemistry Congress, Antalya Turkey, March 16-19, 2023.
 14. Kiritsakis, A., Cretan Lifestyle : Mediterranean Tradition & Modern Applications, Rethymno Nov. 13-18 , 2023.
 15. Kiritsakis, A., Keceli, T.M., Bioactive Compounds of Olive Oil and their Protective Role. 3rd International Food Chemistry Congress, Antalya Turkey, Feb 29-March 3, 2024

CONTRIBUTION TO THE FIELD

Professor Kiritsakis has been involved with olive oil production since childhood and has devoted his life to improving and promoting olive oil quality. He has educated several students and new scientists in the olive oil field. He is a world renowned researcher on olive oils since 1972 and regarded as a leader in olive oil quality, chemistry, adulteration, nutritional and health effects of olive oil. He has directed various scientific projects on olive oil and has been asked to evaluate several European projects as an expert in the field of olive oil. He has been a scientific advisor in olive projects in California (1989, 1992), Albania, (2004 -2006), Tunisia (2001), Australia (2000), Argentina (2005), and Greece (since 1985). He has contributed significantly to the Greek and Foreign olive industry by advising, advising on the set up of an olive factory, including machineries, processing methods and conditions of operation. He has suggested and introduced the application of HACCP (Hazard Analysis Critical Control Points) in all the processing steps in the olive factories and the application of traceability system which enables someone to go back

step by step to the olive orchard which the oil comes from, using the code number in a bottle of olive oil. He also trained farmers on how to produce better quality olives and olive oil. This effort resulted in improving quality and marketing of olive oil.

Dr. Kiritsakis was one of the first scientists to conduct extensive research on olive oil quality and significantly promoted 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 increase their average consumption of olive oil.

He was a reviewer of the following journals: “*Food Chemistry*”, “*Grasas y Aceites*”, “*European Journal of Lipid Science and Technology*”, “*Journal Science of Food Agriculture, Journal of Composition and Analysis*” . 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. He has been responsible for the graduate program in Food Science of the School. During his professional 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, of Australia, to present two lectures (on olives and olive oil) on October 2008. In their invitation letter they wrote “*Your expertise in olives and olive oil will be invaluable for the Australian olive industry*”.

Dr. Kiritsakis also trained an important group of Californian farmers and scientists, who came to Greece in 1999 and were interested to be involved with olive science and business. Lectures were given to the group and visits were paid in the most important olive factories all over Greece to gain the best knowledge on olive oil production and quality.

He was one of the main organizers of the International Congress on Food Technology in Thessaloniki, Greece (2007) and is the chairman of the Scientific committee , which organizes the Greek Olive Festival since 2007 , every year.

CANDIDATE'S CONTRIBUTIONS TO THE AOCS SOCIETY AND OTHER PROFESSIONAL ACTIVITIES

Dr. Kiritsakis has been an active AOCS member since 1976, participated in 7 Annual meetings of AOCS, Biennial meeting of LA- AOCS (Columbia, Chile, Argentine, Brasil, Costa Rica), Reviewer for JAOCS, 1998-present, Associate editor of JAOCS, 2000-present. He has 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, Tunisia 2004. He organized a short course in Istanbul, Turkey, 2006. Published the first book on Olive Oil in English, by AOCS (p. 192, 1991). Prof. Kiritsakis participated as invited speaker in the scientific meeting organized in 2011 by AOCS in Izmir Turkey.

He was invited to lecture and present seminars on the quality and nutritional value of olive oil were given in the following Universities: Michigan State, Rhode Island, Nebraska, and Davis California, and in several countries: Greece (in more than 30 cities), Cyprus (in 3 cities), Albania (in 5 cities), Italy (in 2 cities), The Netherlands, Morocco (in 2 cities), Tunisia (in 2 cities), Argentina (in 2 cities), Peru, Chile and USA (in 5 cities).