**FORM: 500.1.04**

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| **Academic Personnel Short Profile / Short CV** |

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| **Institution:** | Cyprus University of Technology |
| **Surname:** | Papademas |
| **Name:** | Photis |
| **Rank/Position:** | Associate Professor |
| **Program of Study:** | Agricultural Sciences, Biotechnology and Food Science |
| **Scientific Domain: \*** | Dairy Science and Technology |

*\*Field of Specialization*

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| **Academic qualifications**  **(list by highest qualification)** | | | | | | | | |
| **Qualification** | **Year** | | | **Awarding Institution** | | **Department** | | **Thesis title** |
| PhD | | 2000 | Reading University, UK | | Food Science and  Technology, School of  Food Biosciences | | Halloumi cheese: the product and its characteristics | |
| BSc | | 1994 | Reading University, UK | | Food Science and  Technology, School of  Food Biosciences | |  | |

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| **Employment history in Academic Institutions/Research Centers – List by the three (3) most recent** | | | | |
| **Period of employment** | | **Employer** | **Location** | **Position** |
| **From** | **To** |
| January 2021 | present | Cyprus University of Technology | Limassol, Cyprus | Associate Professor |
| January 2015 | December 2020 | Cyprus University of Technology | Limassol, Cyprus | Assistant Professor |
| September 2010 | December 2014 | Cyprus University of Technology | Limassol, Cyprus | Lecturer |

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| **Key *refereed* journal papers, monographs, books, conference publications etc. List the five (5) more recent and other five (5) selected –(max total 10)** | | | | | | |
| **Ref. Number** | **Year** | **Title** | **Other authors** | **Journal and Publisher/  Conference** | **Vol.** | **Pages** |
| 1 | 2023 | Thermal processing of equine milk – A review | Ioanna Neokleous; Panayiotis Mousikos | International Dairy Journal, Elsevier | 138 |  |
| 2 | 2023 | Sustainable Approaches in Whey Cheese Production: A Review | Thomas Bintsis | Dairy, MDPI | 4(2) | 249-270 |
| 3 | 2023 | Processing of raw donkey milk by pasteurisation and UV-C to produce freeze-dried milk powders: The effect on protein quality, digestibility and bioactive properties | Tullia Tedeschi; Maria Aspri; Cecilia Loffi; Luca Dellafiora; Gianni Galaverna; | LWT, Elsevier | 173 |  |
| 4 | 2022 | The Evolution of Fermented Milks, from Artisanal to Industrial Products: A Critical Review | Thomas Bintsis | Fermentation, MDPI | 8(12) | 679 |
| 5 | 2022 | Nonthermal turbulent flow ultraviolet‐C (UV-C) radiation processing for cheese whey-brines purification | Ioanna Neokleous; Justyna Tarapata; | International Journal of Dairy Technology, Wiley | 75(3) | 710-716 |
| 6 | 2018 | Bioactive properties of fermented donkey milk, before and after in vitro simulated gastrointestinal digestion. | Aspri, M. Leni, G., Galaverna, G., | Food Chemistry, Elsevier | 268 | 476-484 |
| 7 | 2017 | Raw donkey milk as a source of Enterococcus diversity: Assessment of their technological properties, safety characteristics and probiotic potential. | Aspri, M., Bozoudi, D., Tsaltas, D | Food Control, Elsevier | 73 | 81-90 |
| 8 | 2019 | Conventional and omics approaches shed light on Halitzia cheese, a long-forgotten white-brined cheese from Cyprus | Aspri, M.; Mariou, M.; Dowd, S.E.; Kazou, M.; Tsakalidou, E. | International Dairy Journal, Elsevier | 98 | 72-83 |
| 9 | 2001 | Lactobacillus cypricasei sp. nov., isolated from Halloumi cheese | Lawson, P.A.; Wacher, C.; Falsen, E.; Robinson, R.K; Collins, M.D | International Journal of Systematic and Evolutionary Microbiology | 51 | 45-49 |
| 10 | 1998 | Halloumi cheese: The product and its characteristics | R K Robinson | International Journal of Dairy Technology, Wiley | 51(3) | 98-103 |

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| **Research Projects. List the five (5) more recent and other five (5) selected**  **(max total 10)** | | | | |
| **Ref. Number** | **Date** | **Title** | **Funded by** | **Project Role\*** |
| 1 | 06/2022- on going | “MILI“- Biophotonics technology for in-situ, fast, accurate and cost-effective milk analysis | Research Innovation Foundation EXCELLENCE/0421/0188, | RESEARCHER |
| 2 | 09/2018-09/2020 | “DELIVER” - Donkey Milk Bioactive Powder, | Research Promotion Foundation | PRINCIPAL INVESTIGATOR (PI) |
| 3 | 12/2023-06/2023 | HalloumiCheeseQuality | Research Promotion Foundation | PRINCIPAL INVESTIGATOR (PI) |
| 4 | 09/2018-31/8/2021 | “InnoDairyEdu” - Innovative Dairy Science education material development- | ERASMUS +/ IKY, | PRINCIPAL INVESTIGATOR (PI) of CUT Team |
| 5 | 09/2015-31/08/2018 | “eFoodScience” - Design, development and pilot testing of freely accessible online educational material, for a common group of modules intended for "Food Science" Students | ERASMUS +/ IKY | PRINCIPAL INVESTIGATOR (PI) of CUT Team |

*\*Project Role: i.e. Scientific/Project Coordinator, Research Team Member, Researcher, Assistant Researcher, other*

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| **Academic Consulting Services and/or Participation in Councils / Boards/ Editorial Committees.**  **List the five (5) more recent (Optional Entry)** | | | | |
| **Ref. Number** | **Period** | **Organization** | **Title of Position or Service** | **Key Activities** |
| 1 | 03/2021 - present | Horizon Europe Programme Committee | National Representative | Cluster 6 ‘Food, Bioeconomy, Natural Resources, Agriculture and Environment’ |
| 2 | 04/2022 - present | European Commission | Member | Informal Working Group on Halloumi/Hellim, |
| 3 | 12/2022 - present | Cyprus Organization of Standardization | Member | Board of Directors |
| 4 | 2018 - present | International Dairy Journal | Member | Editorial Board |
| 5 | 03/2023 - present | International Dairy Federation | Member | National (Cyprus) Committee, |