

Academic Personnel Short Profile / Short CV

University:	Cyprus University of Technology (CUT)
Surname:	Goulas
Name:	Vlasios
Rank/Position:	Special Teaching Staff
Faculty:	Faculty of Geotechnical Sciences and Environmental Management
Department:	Department of Agricultural Sciences, Biotechnology and Food Science
Scientific Domain: *	Food Chemistry and Analysis

Academic qualifications (list by highest qualification)

Qualification	Year	Awarding Institution	Department	Thesis title (Optional Entry)
Doctorate	2009	University of Ioannina	Department of Chemistry	Development of Hyphenated Chromatographic and NMR Methodologies for the Exploitation of Bioactive Compounds in Natural Products
Bachelor	2004	University of Ioannina	Department of Chemistry	Exploring phenolic content and antioxidant activity of Greek honeys
Certificate in Oenology	2004	University of Ioannina	Department of Chemistry	

Employment history in Academic Institutions/Research Centers – List by the three (3) most recent

Period of employment		Employer	Location	Position
From	To			
01/2012	Σήμερα	CUT	Lemesos	Special Teaching Staff
01/2010	12/2011	CUT	Lemesos	Post-doctoral researcher

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	2020	Utilization of carob fruit as sources of phenolic compounds with antioxidant potential: Extraction optimization and application in food models	Goulas V* , Georgiou E	Foods	9	20
2	2019	Valorization of carob fruit residues for the preparation of novel bi-functional polyphenolic coating for food packaging applications	Goulas V* , Hadjivasileiou L, Primikyri A, Michael C, Botsaris G, Tzakos AG, Gerothanassis IP	Molecules	21	3162
3	2019	Dynamic changes in targeted phenolic compounds and antioxidant potency of carob fruit (<i>Ceratonia siliqua</i> L.) products during in vitro digestion	Goulas V* , Hadjisolomou A	LWT-Food Science and Technology	101	269-275
4	2018	Straw Wine Melanoidins as Potential Multifunctional Agents: Insight into Antioxidant, Antibacterial, and Angiotensin-I-Converting Enzyme Inhibition Effects	Goulas V* , Nicolaou D, Botsaris G, Barbouti A.	Biomedicines	6	83
5	2018	The impact of postharvest dehydration methods on qualitative attributes and chemical composition of 'Xynisteri' grape (<i>Vitis vinifera</i>) must.	Constantinou S, Gómez-Caravaca AM, Goulas V* , Segura-Carretero A, Koundouras S, Manganaris G.	Postharvest Biology and Technology	135	114–122

6	2017	Edible coating composed of chitosan and <i>Salvia fruticosa</i> Mill. extract for the control of grey mould of table grapes.	Kanetis L, Exarchou V, Charalambous Z, Goulas V.	Journal of the Science of Food and Agriculture	97	452–460
7	2016	Functional components of carob fruit: Linking the chemical and biological space	Goulas V , Stylos E, Chatziathanasiadou MV, Mavromoustakos T, Tzakos AG	International Journal of Molecular Sciences	17	1875
8	2014	Evaluation of the phytochemical content, antioxidant activity and antimicrobial properties of mountain tea (<i>Sideritis syriaca</i>) decoction	Goulas V* , Exarchou V, Kanetis L, Gerothanassis IP	Journal of Functional Foods	6	248-258
9	2012	Exploring the phytochemical content and the antioxidant potential of Citrus fruits grown in Cyprus	Goulas V , Manganaris GA	Food Chemistry	131	39-47
10	2009	Phytochemicals in olive-leaf extracts and their antiproliferative activity against cancer and endothelial cells	Goulas V , Exarchou V, Troganis A, Psomiadou E, Briasoulis E, Fotsis T, Gerothanassis IP	Molecular Nutrition and Food Research	53	600-608

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	2017-2021	Personalized Nutrition in aging society: redox control of major age-related diseases	European Cooperation in Science and Technology	Research Team Member
2	2017-2021	New approaches for protection in a modern sustainable viticulture: from nursery to harvesting	EU-LIFE Environment and Resource Efficiency	Researcher

3	2012-15	The effect of maturity stage and postharvest storage treatments on quality attributes and phytochemical profile of peach (<i>Prunus persica</i> L.) fruit.	Greek Ministry of Education, Research & Religious Affairs	Distinguished Research associate from abroad
4	2012-13	Postharvest performance, phytochemical profile and antioxidant potency of indigenous (<i>Malus domestica</i>) apple cultivars	Research Promotion Foundation	Senior Researcher
5	2010-2011	Quality of horticultural products	CUT	Senior Researcher
6	2006-2009	Development of hyphenated chromatographic and NMR methodologies for the investigation of bioactive compounds in natural products	General Secretariat for Research and Technology	Senior Researcher
7	2004	Determination of the most significant and usual quality problems encountered in Greek olive oils. Evaluation and therapeutic actions	Industrial project services	Researcher

**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	2/2019 to present	European Food Safety Authority (EFSA)	Organization's administrative contact person	Administrative activity
2	3/2017-3/2021	COST Action CA16112	Member of the management committee and national representative of Cyprus	Research activity
3	12/2017 to present	BMC Complementary and Alternative Medicine	Associate Editor	Evaluation & review manuscripts
4	1/2017 - 1/2019	Food Research International	Editorial Member	Evaluation & review manuscripts

5	9/2019 - 6/2020	Antioxidants	Guest Editor	Evaluation & review manuscripts Proposal & preparation of new special issue
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Awards / International Recognition (where applicable). List the five (5) more recent and other five (5) selected. (max total 10) (Optional Entry)			
Ref. Number	Date	Title	Awarded by:
1	26/11/2017	Best Oral Presentation	Scientific Committee of 14th Panhellenic Conference of Nutrition
2	9/6/2007	Best Oral Presentation	Scientific Committee of Conference "Future Trends in Phytochemistry"