

# VLASIOS GOULAS

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## CURRENT STATUS

**Special Teaching Staff**

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## PERSONAL DATA

**Date of Birth:** 10-05-1980

**Place of Birth:** Ioannina, Greece

**Address of work:** Cyprus University of Technology, Department of Agricultural Sciences, Biotechnology & Food Science, Lemesos, 3066, Cyprus

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**Tel/Fax:** (+357) 25002141/ (+357)25002856

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## STUDIES

**2006-2009, DEPARTMENT OF CHEMISTRY, UNIVERSITY OF IOANNINA (UOI)**

PhD in Chemistry

PhD thesis title: *'Development of Hyphenated Chromatographic and NMR Methodologies for the Exploitation of Bioactive Compounds in Natural Products'*

Supervisor: Prof. I.P. Gerothanassis

**2004-2006, DEPARTMENT OF CHEMISTRY, UOI**

MSc in Analytical Techniques and Applications

Supervisor: Prof. I.P. Gerothanassis

**2003-2004, DEPARTMENT OF CHEMISTRY, UOI**

Certificate in Enology

**1999-2004, DEPARTMENT OF CHEMISTRY, UOI**

BSc in Chemistry, majoring in Food Chemistry

BSc thesis title: *'Exploring phenolic content and antioxidant activity of Greek honeys'*

Supervisor: Dr. El. Psomiadou

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**WORK/ RESEARCH EXPERIENCE** 1/2012-PRESENT, DEPARTMENT OF AGRICULTURAL SCIENCES, BIOTECHNOLOGY & FOOD SCIENCE, CYPRUS UNIVERSITY OF TECHNOLOGY

**Special Teaching Staff** in the field of *'Food Chemistry and Analysis'*

1/2010-12/2011, DEPARTMENT OF AGRICULTURAL SCIENCES, BIOTECHNOLOGY & FOOD SCIENCE, CUT

Post-doctoral Research Associate

## TEACHING EXPERIENCE

### **COURSES AT THE DEPARTMENT OF AGRICULTURAL SCIENCES, BIOTECHNOLOGY AND FOOD SCIENCE (ABF), CUT**

#### **Physicochemical Analysis of Foods [ABF 354]**

(2012-present), co-teaching and laboratory practicals

#### **Physics [ABF 103]**

(2012-present), sole responsibility for lectures

#### **Enology [ABF 350]**

(2014-present), sole responsibility for lectures and laboratory practicals

#### **Management of Agro-industrial and Livestock Wastes [ABF 454]**

(2014-present), sole responsibility for lectures and laboratory practicals

#### **Food Packaging [ABF 250]**

(2014-present), sole responsibility for lectures

#### **General and Inorganic Chemistry [ABF100]**

(2011-present), laboratory practicals

#### **Organic Chemistry [ABF 101]**

(2011-present), laboratory practicals

#### **Postharvest Physiology and Technology [ABF 415]**

(2012-2017), laboratory practicals

#### **Plant-origin Food Science and Technology [ABF 450]**

(2011-2012), laboratory practicals

### **COURSES AT THE DEPARTMENT OF BIOLOGICAL APPLICATIONS AND TECHNOLOGIES, UOI**

#### **Physical Chemistry of Biological Systems**

(2006, 2008), laboratory practicals

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## RESEARCH PROGRAMS

### **2012-2015 (36 MONTHS)**

The effect of maturity stage and postharvest storage treatments on quality attributes and phytochemical profile of peach (*Prunus persica* L.) fruit. Coordinator: Prof. A. Manganaris. ARCHIMEDES III - Strengthening research groups in Technological Educational Institutes. **Role:** Research associate.

### **2012-2014 (36 MONTHS)**

Improvement of lipid fraction in ovine milk and halloumi cheese, towards healthier local products. Coordinator: Assoc. Prof. C. Papachristoforou. Research Promotion Foundation: Health and Biological Sciences. **Role:** Research associate.

#### **2012-2013 (18 MONTHS)**

Postharvest performance, phytochemical profile and antioxidant potency of indigenous (*Malus domestica*) apple cultivars. Coordinator: Dr. G.A. Manganaris, Bilateral Cooperation Cyprus-Slovenia.Sciences. **Role:** Research associate.

#### **2006-2009 (36 MONTHS)**

Development of hyphenated chromatographic and NMR methodologies for the investigation of bioactive compounds in natural products. Coordinator: Prof. I. Gerothanassis, PENED 2003. **Role:** Principal young research associate.

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## PUBLICATIONS

### RESEARCH PAPERS IN PEER-REVIEWED JOURNALS

1. Constantinou S, Gómez-Caravaca AM, **Goulas V**, Segura-Carretero A, Koundouras S, Manganaris G. The impact of postharvest dehydration methods on qualitative attributes and chemical composition of ‘Xynisteri’ grape (*Vitis vinifera*) must. *Postharvest Biology and Technology*, 2018, 135, 114–122.
2. Constantinou S, Gómez-Caravaca AM, **Goulas V**, Segura-Carretero A, Manganaris G. Metabolic fingerprinting of must obtained from sun-dried grapes of two indigenous Cypriot cultivars destined for the production of ‘Commandaria’: A protected designation of origin product. *Food Research International*, 2017, 100, 469-476.
3. **Goulas V**, Stylos E, Chatziathanasiadou MV, Mavromoustakos T, Tzakos AG. Functional components of carob fruit: Linking the chemical and biological space. *International Journal of Molecular Sciences*, 17, 1875.
4. Georgiadou E, **Goulas V**, Ntourou T, Manganaris G, Kalaitzis P, Fotopoulos V. Regulation of on-tree vitamin E biosynthesis in olive fruit during successive growing years: The impact of fruit development and environmental cues. *Frontiers in Plant Science*, 2016, 7, Article number 1656.
5. **Goulas V**, Minas I, Kourdoulas P, Lazaridou A, Molassiotis A, Gerothanassis I, Manganaris, G. <sup>1</sup>H NMR metabolic fingerprinting to probe temporal postharvest changes on qualitative attributes and phytochemical profile of sweet cherry fruit. *Frontiers in Plant Science*, 2015, 6, Article number 959.
6. Exarchou V, Kanetis L, Charalambous Z, Apers S, Pieters L, Gekas V, **Goulas V**. HPLC-SPE-NMR characterization of major metabolites in *Salvia fruticosa* Mill.

extract with antifungal potential: Relevance of carnosic acid, carnosol, and hispidulin. *Journal of Agriculture and Food Chemistry*, 2015, 63, 457-463.

7. **Goulas V**, Exarchou V, Kanetis L, Gerothanassis IP. Evaluation of the phytochemical content, antioxidant activity and antimicrobial properties of mountain tea (*Sideritis syriaca*) decoction. *Journal of Functional Foods*, 2014, 6, 248-258.
8. **Goulas V**, Manganaris GA. Establishment of an efficient protocol for the determination of triterpenic acids in olive fruits: a comparative study of drying and extraction methods. *Phytochemical Analysis*, 2012, 23, 444-449.
9. **Goulas V**, Manganaris GA. Exploring the phytochemical content and the antioxidant potential of citrus fruits grown in Cyprus. *Food Chemistry*, 2012, 131, 39-47.
10. **Goulas V**, Exarchou V, Troganis A, Psomiadou E, Briasoulis E, Fotsis T, Gerothanassis IP. Phytochemicals in Olive-Leaves Extracts and their Antiproliferative Activity against Cancer and Endothelial Cells. *Molecular Nutrition and Food Research*, 2009, 53, 600-608.

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## OTHER QUALIFICATIONS

### **Management Committee Member in Cost Action**

Personalized Nutrition in aging society: redox control of major age-related diseases (CA16112)

### **Member of Editorial Boards**

Food Research International

BMC Complementary and Alternative Medicine

Journal of Food Technology and Nutrition Sciences

Journal of Chemistry (Issue: Chemistry of Food Contaminants and Their Remediation or Mitigation)

### **Invited Reviewer**

LWT-Food Science and Technology

Journal of Agriculture and Food Chemistry

Molecules

European Food Research and Technology

Journal of Horticultural Sciences & Biotechnology

Arabian Journal of Chemistry

Beverages

Current Analytical Chemistry

Current Pharmaceutical Analysis

Folia Horticulturae

Frontiers in Plant Science  
International Journal of Food Properties  
International Journal of Food Science and Technology  
Journal of Food Processing and Preservation  
Journal of Pharmaceutical and Biomedical Analysis  
Journal of the Chemical Society of Pakistan  
Pharmaceutical Biology  
Pharmacognosy Magazine  
Plant Foods for Human Nutrition  
Postharvest Biology and Technology

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