

PERSONAL INFORMATION

Aris E. Giannakas-Assistant Professor



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| LinkedIn | https://www.linkedin.com/home?trk=nav_responsive_tab_home |

| Researchgate | https://www.researchgate.net/profile/Aris_Giannakas

Google Scholar profile Aris Giannakas

<https://scholar.google.gr/citations?user=SrFUnG8AAAAJ&hl=el>

Place of birth Paravola Aitoloakarnanias | Date of birth 31/08/1978 | Nationality Greek

Marital status Married, 4 children

Significant Distinction

Member of the Stanford list of 2% of the world's leading scientists in the updated bibliometric study of Elsevier Publishing House for the single year 2022, and 2023 J. P.A. Ioannidis (Chemistry- Subfield1: Polymers, Subfield2: Physical Chemistry)
<https://elsevier.digitalcommonsdata.com/datasets/btchxktzyw/6>,
<https://elsevier.digitalcommonsdata.com/datasets/btchxktzyw/7>

BRIEF PRESENTATION

Academic experience

15 years of independent teaching

Publications

PEER REVIEWED INTERNATIONAL JOURNALS	AS CORRESPONDING AUTHOR	1 ST AUTHOR
86	31	30
LAST CO-AUTHOR	CHAPTERS IN BOOKS	PATENTS
12	6	1
PEER REVIEWED INTERNATIONAL CONFERENCES	EDITORIAL BOARD MEMBER	EDITING BOOK PUBLICATION
18	6	2
Citation Impact	AVERAGE IMPACT FACTOR OF PUBLISHED WORK	CITATIONS
h-Index	4,895	2800 (Google Scholar)
Supervision	DOCTORAL STUDIES	CO-SUPERVISION OF DOCTORAL STUDIES
2	4 (in progress)	2 finished and 3 in progress
PhD THESIS EXAMINER	REVIEWER OF INTERNATIONAL SCIENTIFIC JOURNALS	
2	10	
Research Programs	CHIEF SCIENTIFIC OFFICER	SUBMISSION OF RESEARCH PROPOSALS
10	4	7

CURRENT POSITION **Assistant Professor**, Department of Food Science & Technology, School of Agricultural Sciences, University of Patras, Greece

WORK EXPERIENCE

2015-2023 Member of the Advisory Educational Staff (AEP), School of Positive Sciences and Technology, Hellenic Open University, Patras, Greece

Postgraduate Programs:

- [Environmental Catalysis for Anti-Pollution and Clean Energy Production](#)
- [Waste Management](#)

2014-2020 Laboratory Teaching Staff (EDIP), Department of Business Administration of Food and Agricultural Enterprises, University of Patras

2013-2014 Laboratory Teaching Assistant, Food Technology Laboratory, Department of Business Administration of Food and Agricultural Enterprises, University of Patras

2008-2013 IDAX Employee, Laboratory Assistant & Technical Support, Department of Environmental and Natural Resources Management, University of Ioannina

Laboratories:

- [General Chemistry](#)
- [Environmental Organic Chemistry](#)
- [Physical Chemistry](#)
- [Geochemistry](#)
- [Instrumental Analysis](#)

2009-2010 Scientific Associate, Department of Plant Production, School of Agricultural Technology, ATEI Epirus, Arta

2005-2008 Laboratory Associate, Department of Floriculture and Landscape Architecture, School of Agricultural Technology, ATEI Epirus, Arta

2006-2008 IDAX Employee, Secretarial support, Department of Environmental and Natural Resources Management, University of Ioannina

2005-2006 Chemistry Teacher, Private Upper Secondary/Senior High School Palladio, Agrinio

EDUCATION

2000-2004 **PhD Thesis**

Department of Chemistry, School of Sciences, University of Ioannina, Greece

- Use of microemulsion in the preparation of perovskite type and spinel type mixed oxides and implementation of them as heterogeneous catalysts.

<http://hdl.handle.net/10442/hedi/34212>

1996-2000 **Bachelor's degree**

Department of Chemistry, School of Sciences, University of Ioannina, Greece

Current research activity

- [Circular Economy/ Chemical Technology/ Food Nanotechnology](#).
Valorization of biomass and food by-products in the development and characterization of biobased/bioactive nanostructures and their application in food safety, food processing, food preservation, and active or smart food packaging by following circular economy spirit

- Teaching Courses
- FST_303 Instrumental Food Analysis
 - FST_403 Food Processing and Preservation Technologies
 - FST_702 Food Packaging
 - FST_X10 Nanotechnology in Food Production
 - FST_E08 Food Additives

Representative Publications

1. Aris Giannakas*, Ioannis Tsagalias, Dimitris S. Achilias, Athanasios Ladavos: "A novel method for the preparation of inorganic and organo-modified montmorillonite essential oil hybrids". *Applied Clay Science* 09/2017; 145:362–370. DOI:10.1016/j.clay.2017.06.018
2. Aris Giannakas*: Panayota Stathopoulou, George Tsiamis and Constantinos Salmas: "The effect of preparation procedure in packaging performance of chitosan/thyme oil/montmorillonite nanocomposite films". *Journal of Food Processing and Preservation*. 44(2) 2020, 1-15. <https://doi.org/10.1111/jfpp.14327>.
3. Aris Giannakas*: "Na-Montmorillonite Vs. Organically Modified Montmorillonite as Essential Oil Nanocarriers for Melt-Extruded Low-Density Poly-Ethylene Nanocomposite Active Packaging Films with a Controllable and Long-Life Antioxidant Activity." *Nanomaterials Special Issue Nanomaterials for Food Packaging (2020)* 10 (6), 1027. <https://doi.org/10.3390/nano10061027>
4. Aris E. Giannakas*, Constantinos E. Salmas*, Dimitrios Moschovas, Konstantinos Zaharioudakis, Stavros Georgopoulos, Georgios Asimakopoulos, Anastasios Aktypis, Charalampos Proestos, Anastasios Karakassides, Apostolos Avgeropoulos, Nikolaos E. Zafeiropoulos, George-John Nychas, "The increase of soft cheese shelf-life packaged with edible films based on novel hybrid nanostructures" *Gels/MDPI, Special Issue: Bioactive Gel Films and Coatings Applied in Active Food Packaging, 2022, 8, 539.* <https://doi.org/10.3390/gels8090539>.
5. Constantinos E Salmas*, Aris E Giannakas*, Dimitrios Moschovas, Eleni Kollia, Stavros Georgopoulos, Christina Gioti, Areti Leontiou, Apostolos Avgeropoulos, Anna Kopsacheili, Learda Avdylaj, Charalampos Proestos, "Kiwi Fruits Preservation Using Novel Edible Active Coatings Based on Rich Thymol Halloysite Nanostructures and Chitosan/Polyvinyl Alcohol Gels", *Gels* 2022, 8(12), 823. <https://doi.org/10.3390/gels8120823>
6. Aris E Giannakas*, Constantinos E Salmas*, Dimitrios Moschovas, Vassilios K Karabagias, Ioannis K Karabagias, Maria Baikousi, Stavros Georgopoulos, Areti Leontiou, Katerina Katerinopoulou, Nikolaos E Zafeiropoulos, Apostolos Avgeropoulos, "Development, Characterization, and Evaluation as Food Active Packaging of Low-Density-Polyethylene-Based Films Incorporated with Rich in Thymol Halloysite Nanohybrid for Fresh "Scaloppini" Type Pork Meat Fillets Preservation", *Polymers* 2023, 15(2), 282. <https://doi.org/10.3390/polym15020282>
7. Constantinos E Salmas*, Aris E Giannakas*, Vassilios K Karabagias, Dimitrios Moschovas, Ioannis K Karabagias, Christina Gioti, Stavros Georgopoulos, Areti Leontiou, George Kehayias, Apostolos Avgeropoulos, Charalampos Proestos, "Development and Evaluation of a Novel-Thymol@Natural-Zeolite/Low-Density-Polyethylene Active Packaging Film: Applications for Pork Fillets Preservation", *Antioxidants* 2023, 12(2), 523. <https://doi.org/10.3390/antiox12020523>
8. Constantinos E. Salmas*, Eleni Kollia, Learda Avdylaj, Anna Kopsacheili, Konstantinos Zaharioudakis, Stavros Georgopoulos, Areti Leontiou, Katerina Katerinopoulou, George Kehayias, Anastasios Karakassides, Charalampos Proestos* and Aris E. Giannakas* "Thymol@Natural Zeolite Nanohybrids for Chitosan/Polyvinyl-Alcohol-Based Hydrogels Applied as Active Pads" *Gels*

- 2023, 9(7), 570; Section: Gel Chemistry and Physics, Special Issue: Recent Developments in Chitosan Hydrogels. <https://doi.org/10.3390/gels9070570>
9. Aris E Giannakas*, Konstantinos Zaharioudakis, Eleni Kollia, Anna Kopsacheili, Learda Avdylaj, Stavros Georgopoulos, Areti Leontiou, Vassilios K Karabagias, George Kehayias, Efthymia Ragkava, Charalampos Proestos, Constantinos E Salmas “The Development of a Novel Sodium Alginate-Based Edible Active Hydrogel Coating and Its Application on Traditional Greek Spreadable Cheese”, *Gels* 2023, 9(10), 807; Special Issue Editorial Board Members’ Collection Series: Gel Processing and Engineering. <https://doi.org/10.3390/gels9100807>
 10. Vassilios K. Karabagias, Aris E. Giannakas*, Nikolaos D. Andritsos, Areti A. Leontiou, Dimitrios Moschovas, Andreas Karydis-Messinis, Apostolos Avgeropoulos, Nikolaos E. Zafeiropoulos, Charalampos Proestos and Constantinos E. Salmas*, “Shelf Life of Minced Pork in Vacuum-Adsorbed Carvacrol@Natural Zeolite Nanohybrids and Poly-Lactic Acid/Triethyl Citrate/Carvacrol@Natural Zeolite Self-Healable Active Packaging Films”, *Antioxidants* 2024, 13(7), 776; Special Issue Antimicrobial and Antioxidants Capacities: Application in Food Packaging. <https://doi.org/10.3390/antiox13070776>