



Ελληνικό Φόρουμ για την Επιστήμη

Ελληνικό Φόρουμ για την Επιστήμη  
και Τεχνολογία Λιπιδίων  
(Greek Lipid Forum)

**5ο Πανελλήνιο Συνέδριο**

**«ΣΥΓΧΡΟΝΕΣ ΤΑΣΕΙΣ ΣΤΟΝ ΤΟΜΕΑ ΤΩΝ ΛΙΠΙΔΙΩΝ»**

**Αθήνα 29 Μαρτίου 2013  
Χαροκόπειο Πανεπιστήμιο**

**Πρόγραμμα Συνεδρίου**

9:00 9:30  
9:30 9:40

Εγγραφές

Έναρξη - Χαιρετισμοί

Στην έναρξη του Συνεδρίου θα παρευρεθεί και θα απευθύνει χαιρετισμό ο Πρύτανης του Χαροκοπέιου Πανεπιστημίου κ. Δημοσθένης Αναγνωστόπουλος.

**Αναλυτικές τεχνικές  
Εξελίξεις στις τεχνολογίες  
λιπαρών  
Λειτουργικά συστατικά**

Προεδρείο:

Σ. Αντωνοπούλου Φ.  
Νταής

9:40	10:00	O-1	Structure and morphology of the emulsifier polyglycerol ricinileate (PGPR)	P. <b>Dais</b> , A. Orfanakis, E. Hatzakis, K. Kanaki, S.A. Pergantis, A. Rizos
10:00	10:20	O-2	FT-MIR/ATR monitoring of virgin olive oil oxidative stability under mild storage conditions	N. <b>Nenadis</b> , I. Tsikouras, P. Xenikakis, M. Z. Tsimidou
10:20	10:40	O-3	Detection of virgin olive oil adulteration by synchronous fluorescence spectroscopy	A. Papadochristopoulos, M.A. Poiana, E. Alexa, G.A. <b>Mousdis</b> , C. A. Georgiou
10:40	11:00	O-4	Ultrasound assisted extraction of a lipid fraction enriched in squalene from industrial wine lees	E. <b>Naziri</b> , F. Mantzouridou, M. Z. Tsimidou
11:00	11:20	O-5	Capillary rise in porous media to set rejection criteria for reused fried oils	J. S. <b>Lioumpas</b> , A. Zamanis, Th. Karapantsios
11:20	11:40	O-6	Determination of 4 major PAHs using Reverse Phase Liquid Chromatography	G. Siragakis, M. Christofakis
11:40	12:00	O-7	Bioactive microconstituents of wild edible mushrooms from the island of Lesbos, Greece	A. E. <b>Yanni</b> , N. Kalogeropoulos, G. Koutrotsios, M. Aloupi
12:00	12:30		Καφές – Πόστερς	

**Ελαιόλαδο  
Λίπη, έλαια και διατροφή**

Προεδρείο:

Π. Καλαϊτζής  
Β. Σινάνογλου

12:30	12:50	O-8	Safety and quality of Olive Oil in Greek market. Current status	K. Barberis, L. <b>Palilis</b>
12:50	13:10	O-9	Nutrition and health claims for Greek traditional foods: Reflections on a high olive oil diet	V. <b>Dilis</b> , E. Vasilopoulou, A. Trichopoulou
13:10	13:30	O-10	Effect of processing variables on olive oil quality characteristics process efficiency	E. Kitsios, P. Ioakeimidis, E.P. <b>Kalogianni</b>
13:30	13:50	O-11	The use of chloroplastic SNPs for the identification of cultivar origin of olive oil	P. <b>Kalaitzis</b> , I. Manolikaki, Ch. Bazakos, T. Spanos
13:50	14:10	O-12	Development of DNA-based Olive Oil Authenticity Tests	D.P. <b>Kalogianni</b> , L. Boutsika, C. Bazakos, T.K. Christopoulos, P. Kalaitzis
14:10	14:30	O-13	Comparison of fatty acid composition of milk obtained from conventional and organic dairy sheep farms	S. Maragoudakis, T. <b>Massouras</b> , I. Hadjigeorgiou
14:30	14:50	O-14	The Greek national nutrition and health survey "HYDRIA": Method of implementation	E. <b>Valanou</b> , D. Oikonomidou, A. Androulidaki, I. Gkoufa, M. Kritikou, M. Pantzalis, P. Vidalis, I. Ziara, A. Naska, A. Trichopoulou
14:50	15:30		Ελαφρύ Γεύμα -Πόστερς	

**Εφαρμογές βιοτεχνολογίας  
Μεταβολισμός και βιολογική  
δράση Λιπιδίων**

Προεδρείο:  
Β. Ωραιοπούλου  
Θ. Σωτηρούδης  
Σ. Παπανικολάου  
Ντ. Γαλανοπούλου

15:30	15:50	O-15	Comparative study of homogenization techniques for w/o olive oil nanoemulsions preparation	<b>V. Polychniatou</b> , C. Tzia
15:50	16:10	O-16	Lipase activity in <i>Nannochloropsis sp</i>	M.-T. G. <b>Savvidou</b> , T. G. Sotiroudis, F. N. Kolisis
16:10	16:30	O-17	Lipase catalysed reactions of fatty acids in nanodispersions based on amphiphilic block copolymers	<b>V. Sereti</b> , M. Zoumpanioti, S. Pispas, A. Xenakis
16:30	16:50	O-18	Optimization of the chemo-enzymatic epoxidation of oleic acid catalyzed by <i>C. antarctica</i> lipase immobilized in HPMC-based organogels	A. F. Zanette, I. <b>Zampakidi</b> , F. de Abreu Corrêa, M. Zoumpanioti, I. Correa Ramos Leal, Rodrigo O. M. A. de Souza, L. Cardozo Filho, A. Xenakis
16:50	17:10	O-19	<i>Yarrowia lipolytica</i> : A model microorganism used as cell factory in lipid biotechnology	<b>S. Papanikolaou</b> , G. Aggelis
17:10	17:30	O-20	Determination of PLA <sub>2</sub> activity in biological samples	A. Karkabounas, E.I. Kitsiouli, G. Nakos, M.E. <b>Lekka</b>
17:30	17:50	O-21	Effect of endocannabinoids on platelet activation and their hydrolysis to arachidonic acid by FAAH and MAGL	E. <b>Gkini</b> , M. Antonelou, I. Papassideri, M. Mavri-Vavayianni, A. Siafaka-Kapadai
17:50	18:10	O-22	Effect of phenolic compounds on PAF biosynthesis induced by IL-1β in U-937 cells	I. C. <b>Vlachogianni</b> , E. Fragopoulou, G. M. Stamatakis, S. Antonopoulou

## Πόστερς (μέγιστες διαστάσεις: 1 m πλάτος, 1.20 m ύψος)

- 1 Preparation and characterization of Chios mastic gum fractions before and after encapsulation in liposomes by three different methods  
O. Gortzi, V. Athanasiadis, S. Lalas, J. Tsaknis
  - 2 Use of olive oil for frying is associated with higher likelihood of acute coronary syndrome and ischemic stroke non-fatal events: a case/case control study  
C.-M. Kastorini, H. J. Millionis, Z. Konidari, E. Ntziou, S. Bitsi, V. Euthimiou, V. Nikolaou, K. N. Vemmos, J. A. Goudevenos, D. B. Panagiotakos
  - 3 Microencapsulation of limonene using Acacia gums of different chemical composition  
T. Koupantsis, C. Malhiac, F. Renou, A. Paraskevopoulou
  - 4 Use of polar compounds sensor for frying process monitoring  
C. Chranioti, S. Chanioti, V. Polychniatou, P. Sfakianakis, D. Tsimogiannis, V. Giannou, C. Tzia
  - 5 Microbial conversions of biodiesel-derived waste glycerol into added-value compounds with the use of yeast and fungal strains  
A. Chatzifragou, M. Mavrou, A. Koutinas, G. Aggelis, S. Papanikolaou
  - 6 Effect of exogenous 1,3-propanediol on cellular lipid profile of *Clostridium butyricum* during growth in batch and continuous cultures  
A. Chatzifragkou, G. Aggelis, M. Komaitis, A. Koutinas, S. Papanikolaou
  - 7 Headspace Solid Phase Microextraction procedure for mastic gum “Green” chemical analysis  
H. Damianakos, K. Graikou, J. Tsaknis, I. Chinou
  - 8 Lipids synthesized by strains of the medicinal edible fungi *Volvariella volvacea* during their cultivation in liquid growth medium  
P. Diamantopoulou, A. Filippousis, S. Papanikolaou, M. Komaitis, G. Aggelis
  - 9 Freeze Drying of fennel plants: Use of biopolymers as surface barriers  
C. Gardeli, V. Evageliou, C. Poulos, S. Yanniotis, M. Komaitis
  - 10 Study of the possible phosphatidylinositol 5-phosphate presence in *T. thermophila* cells  
D. Deli, G. Katsipis, S. Thiveos, S. Dika, G. Leontaritis, D. Galanopoulou
  - 11 Effect of storage conditions in the content of Alkyl esters in Greek Extra Virgin Olive Oils  
A.Gali, G.Exarchos, Ch.Kapiniaris
  - 12 The fatty acid composition of donkey and camel milk : a review  
P.Zoumpoulakis, V.Gergis
  - 13 Chemical characteristics of traditional Greek cheeses of the Aegean Sea islands  
A. Georgala
  - 14 Production of microbial oil from flour-based industrial waste streams  
A. Georgala
- S. Tsakona, N. Kopsahelis, A. Chatzifragkou, S. Papanikolaou, A.A. Koutinas

- 15 Fatty acids profile of milk from Greek sheep breeds  
P. Koutsouli, V.J. Sinanoglou, G. Sotiropoulou, A. Klavdianos, K. Sotirakoglou, I. Bizelis
- 16 Oil bodies recovery by applying ultrafiltration and their exploitation for the preparation of composite sodium caseinate-based edible films  
A. Matsakidou, M. Tsimidou, V. Kioseoglou
- 17 Study of factors affecting fungal growth and the biosynthesis of their carcinogenic metabolites  
D. M. Meimaroglou, F. Flouri, D. Galanopoulou, P. Markaki
- 18 Antioxidant activity of three natural phenolic antioxidants in various vegetable oils: a comparative study  
E. Vagena, I. Papadaki, D. Tsimogiannis, V. Oreopoulou
- 19 HPLC-DAD and GC-MS analysis of phenolic compounds in extra virgin olive oils  
Ch. Proestos, M. Komaitis, P. Zoumpoulakis, V. Sinanoglou
- 20 Antioxidant capacity of plant extracts and essential oils by the Rancimat test. Determination of lipid oxidation and stability  
Ch. Proestos, M. Komaitis, P. Zoumpoulakis, V. Sinanoglou
- 21 Bio-ethanol production during growth of the yeast *Saccharomyces cerevisiae* MAK 1 on mixtures of molasses and olive mill wastewaters under non-sterile conditions  
D. Sarris, L. Matsakas, A. A. Koutinas, M. Komaitis, S. Papanikolaou
- 22 Lipid profile study of the edible fungus *Laetiporus Sulphureus*  
V.J. Sinanoglou, P. Zoumpoulakis, J. Petrovic, J. Glamoclija, M. Sokovic, Ch. Proestos, G. Heropoulos
- 23 Quality changes of semi-preserved *Mugil cephalus* ovaries (avgotaracho), during storage at  $3.0 \pm 1.0$  °C  
V.J. Sinanoglou, M. Voulgarelis, P. Androutsaki, I.F. Strati, V. Oreopoulou, V.P. Lougovois
- 24 A study of olive kernel oil extraction and bioactive compounds recovery using mixed-polarity solvents  
S. Chanioti, C. Tzia
- 25 Secretion of monoacylglycerol lipase and fatty acid amide hydrolase in *Tetrahymena thermophila*  
A. Stamogiannos, E. Gkini, D. Galanopoulou, A. Velentzas, M. Antonelou, I. Papassideri, A. Siafaka-Kapadai
- 26 Effect of extraction system and conditions, malaxation time and temperature, on the quality characteristics of virgin olive oil  
K. Kotsiou, K. Gennatos, M. Tasioula-Margari



- 27 Antiproliferative action of pumpkin seed lipid extracts on PC-3 prostate cancer cells
- 28 Antiproliferative effects of red and white wine extracts in PC-3 prostate cancer cells
- 29 Antiplatelet effect and phytosterol content of nuts' lipid extracts
- 30 Lipid production during growth of the yeast *Cryptococcus curvatus* on lactose-enriched olive mill waste-waters
- 31 Fatty acid composition and sterol content of Greek traditional Milk-cereal foods
- 32 Variation in fatty acid composition of ewe's milk during dietary supplementation with hesperidin
- 33 Study of olive oil antioxidants & in vitro antioxidant activity, during ripening process of olives var. "Koroneiki"
- 34 Effect of size on the sensory characteristics and fillet composition of farmed meagre fish (*Argyrosomus regius*)
- 35 Lipid microemulsions and their potential as delivery systems for bioactive compounds
- 36 Interfacial properties and their relation with the technology and quality in dietary oils and fats
- 37 Capillary rise in porous media to set rejection criteria for reused fried oils
- 38 Use of liquefied dry sweet sorghum stalks for the production of lipids by *Lipomyces starkeyi* CBS 1807 cells
- 39 Monoolein production under High-Pressure Vapor-Liquid Equilibrium
- 40 Effects of red and white wine extracts on PAF biosynthetic enzymes
- R. Tenta, M. Xanthopoulou, M. Tsoukala, H. Pratsinis, D. Kletsas, S. Antonopoulou, T. Nomikos
- R. Tenta, M. Xanthopoulou, M. Tsoukala, H. Pratsinis, D. Kletsas, S. Antonopoulou, E. Fragopoulou
- I. C. Vlachogianni, N. Kalogeropoulos, S. Antonopoulou, C. A. Demopoulos, T. Nomikos
- E. Xenopoulos, A. Chatzifragou, A. A. Koutinas, S. Papanikolaou
- C. Chatzi, E. Zoidou, T. Massouras
- K. Moschou, T. Massouras, E. Zoidou, S. Deligiorgis, J. Bizelis
- A. Artemiou, N. Kalogeropoulos, A. Kaliora, A. Chiou
- J. Giogios, K. Grigorakis, N. Kalogeropoulos
- A. Kalaitzaki, V. Papadimitriou, A. Xenakis
- E.P. Kalogianni
- J. Lioumpas, A. Zamanis, Th. Karapantsios
- L. Matsakas, A. A. Sterioti, A. Spanopoulos, P. Christakopoulos
- F. Zanette, L. Ferreira Pinto, I. Correa Ramos Leal, R. Octavio Mendonça M. de Souza, L. Cardozo Filho
- M. N. Xanthopoulou, D. Asimakopoulos, S. Antonopoulou, E. Fragopoulou