

Curriculum Vitae

Natasa P. Kalogiouri

**Assistant Professor
Aristotle University of Thessaloniki**

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PERSONAL INFORMATION

Name and Surname: Natasa Kalogiouri

Date of Birth: 23/11/1988

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<https://scholar.google.com/citations?user=sOvK1rkAAAAJ&hl=en>
<https://www.linkedin.com/in/natasa-kalogiouri-757a5253/>
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Brief Presentation of Scientific Activity

Scientific Publications	69
HIRSCH INDEX (h)	19
Total Citations	1100
Book Chapters	4
Member of Conference Organizations	12
Guest Editor	4
Chair in webinars	1
Research projects	18

Source: Scopus, Google Scholar, Microsoft Academic

STUDIES

2014 - 2017

PhD in Chemistry

Department of Chemistry, Laboratory of Analytical Chemistry, National and Kapodistrian University of Athens

PhD Thesis title: "Development of High Resolution Mass Spectrometric methods for the investigation of food authenticity". <https://pergamon.lib.uoa.gr/uoa/dl/object/1725844>

2011 - 2013

MSc in Analytical Chemistry

Department of Chemistry, Laboratory of Analytical Chemistry, Aristotle University of Thessaloniki

MSc Thesis title: "Development of an automated Sequential Injection Lab At Valve system for arsenic determination in trace elements coupled with Hydride Generation Atomic Absorption Spectrometry in environmental samples". <http://ikee.lib.auth.gr/record/131759/?ln=en>

2006 - 2011

BSc in Chemistry

Department of Chemistry, Laboratory of Analytical Chemistry, Aristotle University of Thessaloniki

Languages

English (C2)

Certificate of Proficiency in English, University of Cambridge (2005) Certificate of Proficiency in English, University of Michigan (2004)

French (C2)

Sorbonne 2, Diplôme de langue et littérature françaises (2004)

Training abroad/ Experience

12/2021 – 2/2022

Visiting Researcher in Vienna University of Technology, Institute of Chemical Technologies and Analytics, TU WIEN

Academic Experience

11/2022

Assistant Professor of Analytical Chemistry, School of Sciences, Department of Chemistry, Laboratory of Analytical Chemistry, Aristotle University of Thessaloniki.

11/2018-2/2022

Postdoctoral researcher, School of Sciences, Department of Chemistry, Laboratory of Analytical Chemistry, Aristotle University of Thessaloniki. **Funded by the State Scholarships Foundation (IKY) since 16/1/2020 for the Postdoctoral Research Proposal: Development of modern analytical methods with novel pre-treatment techniques in combination with advanced chemometric tools for the investigation of food authenticity.**

CV Dr. Natasa Kalogiouri

- 10/2018 – 7/2022 Adjunct Lecturer in the Department of Nutrition and Dietetics Sciences, International Hellenic University (24 teaching hours for three lessons: Metabolism of micronutrients, Analytical Chemistry and Instrumental Analysis (Theory), Analytical Chemistry and Instrumental Analysis (Lab)/ 24 hours of teaching in total, correction of lab reports and written examination, delivery of grades to Bachelor students), (previous: Alexander Technological Institute of Thessaloniki).
- 9/2019 – 12/2019 Adjunct Professor in the American College of Thessaloniki (ACT), Chemistry for the applied sciences (theory and lab)
- 1/2019 – 11/2019 Academic Advisor of Hellenic and International Research Proposals, E.L.K.E., Support actions for funded research and development, Aristotle University of Thessaloniki, Greece.
- 10/2017-11/2018 Postdoctoral researcher, Laboratory of Analytical Chemistry, Department of Analytical Chemistry, National and Kapodistrian University of Athens. Group member of Trace Analysis and Mass Spectrometry Team (TrAMS). Research Group Manager and Coordinator of the scientific program: Specialized research on the promotion of olive oil and olive oil products based on its bioactive content and quality characteristics, North Aegean District (605,120.00 euros). Training of 4 MSc. Candidates, analytical method development, preparation of lab reports, writing of scientific programs, management of scientific programs, preparation of scientific papers for International Journals, preparation of announcements for Scientific Conferences, School of Sciences, Department of Chemistry, Laboratory of Analytical Chemistry, National and Kapodistrian University of Athens, Greece.

Participation in Scientific Programs: 18

SCIENTIFIC PUBLICATIONS

A1. RESEARCH ARTICLES

A1.1. T. Z. Makoter, V. Postruznik, A. Kyriakoudi, E. Pantazi, **N. P. Kalogiouri**, I. Mourtzinis, Z. Knez, M.K. Marevci, Comparison of conventional and supercritical isolation methods from bee pollen and their effects on the concentrations of bioactive compounds, *The Journal of Supercritical Fluids* 2025, 222, 106599, DOI: 10.1016/j.supflu.2025.106599

A1.2. C. Karadimou, **N.P. Kalogiouri**, E. Chatzidimitriou, N.A. Ouroumi, T. Grimpizis, S. Theocharis, U. Menkissoglu-Spiroudi, S. Koundouras, Non-targeted analysis using gas chromatography mass spectrometry to assess the free and bound aroma fingerprints of the emblematic Greek white winegrape varieties and guarantee varietal authenticity using multivariate chemometrics, *Food Chemistry* 2025, 472, 142968, DOI: 10.1016/j.foodchem.2025.142968

A1.3. A.Tsagkaris, **N. P. Kalogiouri**, V. Tokarova, J. Hajslova, The impact of spectral data pre-processing on the assessment of red wine vintage through spectroscopic methods, *Journal of the Science of Food and Agriculture* 2025, DOI: 10.1002/jsfa.14351

A1.4. A.P. Zalidis, **N.P. Kalogiouri**, I. Mourtzinis, D. Sarris, K. Gkatzionis, A Novel Liquid Chromatographic Time-of-Flight Tandem Mass Spectrometric Method for the Determination of Secondary Metabolites in Functional Flours Produced from Grape Seed and Olive Stone Waste, *Molecules* 2025, 1527, DOI: 10.3390/molecules30071527

A1.5. A.Georgantopoulos, F.D. Kalousi, F. Pollastro, I. Tsialtas, **N.P. Kalogiouri**, A.-M. G. Psarra, Chemical Analysis and Antioxidant Activities of Resin Fractions from Pistacia lentiscus L. var. Chia in Neuroblastoma SH-SY5Y Cells, *Molecules* 2025, 30, 5, 997, DOI: 10.3390/molecules30050997

A1.6. P. Kubica, D. Osiecka, A. Kabir, **N.P. Kalogiouri**, V.F. Samanidou, Comparative study of bisphenols in e-cigarette liquids: Evaluating fabric phase sorptive extraction, ultrasound-assisted membrane extraction, and solid phase extraction techniques, *Talanta* 2025, 283, 127096, DOI: 10.1016/j.talanta.2024.127096

A1.7. Manousi N., Beina A., Kabir, A., Rosenberg E., Zachariadis G., **Kalogiouri, N.P.** A magnet-integrated fabric phase sorptive extraction method (MI-FPSE) for the determination of 16 polycyclic aromatic hydrocarbons in water analyzed by GC–MS/MS. *Microchemical Journal* 2025, 209, 112822, DOI: 10.1016/j.microc.2025.112822

A1.8. Manousi N., Efstratiadis, G., Kabir, A., Rosenberg E., Zachariadis G., **Kalogiouri, N.P.** A capsule phase microextraction protocol combined with GC–MS/MS for the determination of polychlorinated biphenyls in water samples. *Microchemical Journal*, 2024, 206, 111673 DOI: 10.1016/j.microc.2024.111673

A1.9. C. Karadimou, E. Petsa, N.A. Ouroumi, E. N. Papadakis, N. Kontoudakis, S. Theocharis, I. Mourtzinou, U. Menkissoglu-Spiroudi, **N.P. Kalogiouri**, S. Koundouras, Exploration of the anthocyanin and proanthocyanidin profile of Greek red grape skins belonging to Vradiano, Limnio, and Kotsifali cultivars, analyzed by a novel LC-QTOF-MS/MS method, *Phytochemical Analysis* 2024, 35, 8, 1781-1793, DOI: 10.1002/pca.3400

A1.10. G. Tsompanopoulou, A. Kabir, K.G. Furton, N.P. Kalogiouri, V.F. Samanidou, Magnet integrated fabric phase sorptive extraction (MI-FPSE) for the selective isolation of seven sulfonamides from human urine prior to HPLC-DAD analysis, *Microchemical Journal*, 2024, 206, 111552, DOI: 10.1016/j.microc.2024.111552

A1.12. N.P. Kalogiouri, N. Manousi, A. Ferracane, G.A. Zachariadis, S. Koundouras, V.F. Samanidou, P.Q. Tranchida, L. Mondello, E. Rosenberg, A novel headspace solid-phase microextraction arrow method employing comprehensive two-dimensional gas chromatography–mass spectrometry combined with chemometric tools for the investigation of wine aging, *Analytica Chimica Acta*, 2024, 1304, DOI: [10.1016/j.aca.2024.342555](https://doi.org/10.1016/j.aca.2024.342555)

A1.13. P. D. Mitsikaris, S. Kostas, I. Mourtzinou, U. Menkissoglu-Spiroudi, A. Papadopoulos, **N.P. Kalogiouri**, Investigation of Rosa species by an optimized LC-QTOF-MS/MS method using targeted and non-targeted screening strategies combined with multivariate chemometrics, *Phytochemical Analysis*, 2024, 1-12, DOI: [10.1016/j.aca.2024.342555](https://doi.org/10.1016/j.aca.2024.342555)

A1.14 A. Kyriakoudi, E. Kalfa, E. Zymvrakaki, **N.P. Kalogiouri**, I. Mourtzinou, Recovery of Ellagic Acid from Pomegranate Peels with the Aid of Ultrasound-Assisted Alkaline Hydrolysis, *Molecules* 2024, 29, 11, 2424, DOI: 10.3390/molecules29112424

A1.15. N.P. Kalogiouri, A. Ferracane, N. Manousi, G.A. Zachariadis, P.Q. Tranchida, L. Mondello, V.F. Samanidou, E. Rosenberg, A volatilomics analytical protocol employing solid phase microextraction coupled to GC × GC-MS analysis and combined with multivariate chemometrics for the detection of pomegranate juice adulteration, *Talanta*, 2024, 266, 2, 125027, DOI: [10.1016/j.talanta.2023.125027](https://doi.org/10.1016/j.talanta.2023.125027)

A1.16. N. Manousi, A. Ferracane, **N.P. Kalogiouri**, G.A. Zachariadis, P.Q. Tranchida, L. Mondello, V.F. Samanidou, E. Rosenberg, Design and development of second-generation fabric phase sorptive extraction membranes: Proof-of-concept for the extraction of organophosphorus pesticides from apple juice prior to GC–MS analysis, *Food Chemistry*, 2023, 424, 2, 136423, DOI: [10.1016/j.foodchem.2023.136423](https://doi.org/10.1016/j.foodchem.2023.136423)

A1.17. P. Kubica, **N.P. Kalogiouri**, A. Kabir, K.G. Furton, V.F. Samanidou, Optimization of a Fabric Phase Sorptive Extraction protocol for the isolation of six bisphenols from juice pouches to be analysed by high performance liquid chromatography coupled with diode array detector, *Journal of Chromatography A*, 2023, 1708, 464366, DOI: [10.1016/j.chroma.2023.464366](https://doi.org/10.1016/j.chroma.2023.464366)

A1.18. C. Nikolaou, N.P. Kalogiouri, P. Mourouzis, A. Kabir, K. Furton, V.F. Samanidou, Fabric phase sorptive extraction of monomers released from dental resins in alcoholic beverages prior to their HPLC-UV determination, Microchemical Journal, 2023, 191, DOI: [10.1016/j.microc.2023.108802](https://doi.org/10.1016/j.microc.2023.108802)

A1.19. N. Manousi, **N. Kalogiouri**, A. Ferracane, G.A. Zachariadis, V.F. Samanidou, P.Q. Tranchida, L. Mondello, E. Rosenberg, Solid-phase microextraction Arrow combined with comprehensive two-dimensional gas chromatography–mass spectrometry for the elucidation of the volatile composition of honey samples, Analytical and Bioanalytical Chemistry, 2023, DOI: [10.1007/s00216-023-04513-0](https://doi.org/10.1007/s00216-023-04513-0)

A1.20. P. Mourouzis, M. Vladitsi, C. Nikolaou, **N.P. Kalogiouri**, V. Samanidou, K. Tolidis, Monomers Release from Direct and Indirect Resin-Based Restorations after Immersion in Common Beverages, Polymers, 2023, 14, 2, DOI: [10.3390/polym14235158](https://doi.org/10.3390/polym14235158)

A1.21. N.P. Kalogiouri, E. Palaiologou, E.-N. Papadakis, D.P. Makris, C.G. Billiaderis, I. Mourtzinis, Insights on the impact of deep eutectic solvents on the composition of the extracts from lemon (Citrus limon L.) peels analyzed by a novel RP-LC–QTOF-MS/MS method, European Food Research and Technology, 2022, 248, 12, 2913-2927, DOI: [10.1007/s00217-022-04100-0](https://doi.org/10.1007/s00217-022-04100-0)

A1.22. A. Loukri, S. Christaki, **Natasa P. Kalogiouri**, U. Menkissoglu-Spirodi, I. Mourtzinis, Anthocyanin-rich extracts from Cornelian cherry pomace as a natural food colorant: a spectroscopic and LC-QTOF-MS study, European Food Research and Technology, 2022, 248, 12, 2901-2912, DOI: [10.1007/s00217-022-04099-4](https://doi.org/10.1007/s00217-022-04099-4)

A1.23. P.D. Mitsikaris, L. Kokokiris, A. Pritsa, A.N. Papadopoulos, **N.P. Kalogiouri**, Investigating the Tocopherol Contents of Walnut Seed Oils Produced in Different European Countries Analyzed by HPLC-UV: A Comparative Study on the Basis of Geographical Origin, Foods, 2022, 11, 22, 3719, DOI: [10.3390/foods11223719](https://doi.org/10.3390/foods11223719)

A1.24. A.S.Tsagkaris, **N.P. Kalogiouri**, V. Hrbek, J. Hajslova, Spelt authenticity assessment using a rapid and simple Fourier transform infrared spectroscopy (FTIR) method combined to advanced chemometrics, European Food Research and Technology, 2022, DOI: [10.1007/s00217-022-04128-2](https://doi.org/10.1007/s00217-022-04128-2)

A1.25. N.P. Kalogiouri, C. Karadimou, M.S. Avgidou, e. Petsa, E.-N. Papaedakis, T. Serafeim, I. Mourtzinis, U. Menkissoglu-Spirodi, S. Koundouras, An Optimized HPLC-DAD Methodology for the Determination of Anthocyanins in Grape Skins of Red Greek Winegrape Cultivars (Vitis vinifera L.), Molecules, 2022, 27, 20, 7107, DOI: [10.3390/molecules27207107](https://doi.org/10.3390/molecules27207107)

A1.26. N.N. Kamou, N.P. Kalogiouri, T. Panagiota, A. Papadopoulou, K. Karamoni, C. Dendrinou-Samara, U. Menkissoglu-Spirodi, Impact of Geraniol and Geraniol Nanoemulsions on Botrytis cinerea and Effect of Geraniol on

Cucumber Plants' Metabolic Profile Analyzed by LC-QTOF-MS, *Plants*, 2022, 11, 19, DOI: [10.3390/plants11192513](https://doi.org/10.3390/plants11192513)

A1.27. N.P. Kalogiouri, N. Manousi, A. Paraskevopoulou, I. Mourtzinou, G.A. Zachariadis, E. Rosenberg, Solid-phase microextraction followed by gas chromatography mass spectrometry as a powerful analytical tool for the discrimination of truffle species according to their volatiles, *Frontiers in Nutrition*, 2022, 9, 856250, DOI: [10.3389/fnut.2022.856250](https://doi.org/10.3389/fnut.2022.856250)

A1.28. P. Mourouzis, M. Vlabitsi, C. Nikolaou, **N.P. Kalogiouri**, V.F. Samanidou, K. Tolidis, Monomers Release from Direct and Indirect Resin-Based Restorations after Immersion in Common Beverages, *Polymers* 2022, 14, 23, 5158, DOI: [10.3390/polym14235158](https://doi.org/10.3390/polym14235158)

A1.29. N.P. Kalogiouri, N. Manousi, I. Mourtzinou, G.A. Zachariadis, A multi-elemental inductively coupled plasma–atomic emission spectrometric method for the determination of nutrient and toxic elements in wild mushroom species, *Analytical Letters*, 2022, 55(13), 2108-2123, DOI: [10.1080/00032719.2022.2046020](https://doi.org/10.1080/00032719.2022.2046020)

A1.30. N.P. Kalogiouri, P.D. Mitsikaris, D. Klaoudatos, A.N. Papadopoulos, V.F. Samanidou, Microwave-assisted extraction methodologies for the determination of phenols and tocopherols in pistachio nuts analyzed by HPLC-UV and coupled to chemometrics to guarantee quality and authenticity, *Molecules*, 2021, 26, 18, DOI: [10.3390/molecules26185433](https://doi.org/10.3390/molecules26185433)

A1.31. N.P. Kalogiouri, N. Manousi, I. Mourtzinou, E. Rosenberg, G.A. Zachariadis, A rapid GC-FID method for the determination of fatty acids in walnut oils and their use as markers in authenticity studies. *Food Analytical Methods*, 2022, 15, 3, 761-771. DOI: [10.1007/s12161-021-02157-3](https://doi.org/10.1007/s12161-021-02157-3)

A1.32. N.P. Kalogiouri, A. Kabir, B. Olayanju, K.G. Furton, V.F. Samanidou, Development of highly hydrophobic fabric phase sorptive extraction membranes and exploring their applications for the rapid determination of tocopherols in edible oils analyzed by high pressure liquid chromatography-diode array detection. *Journal of Chromatography A*, 2022, 1664, 462785, DOI: [10.1016/j.chroma.2021.462785](https://doi.org/10.1016/j.chroma.2021.462785)

A1.33. N.P. Kalogiouri, E.-N. Papadakis, M.G. Maggalou, G.S. Karaoglanidis, V.F. Samanidou, U. Menkissoglu-Spiroudi, Development of a Microwave-Assisted Extraction Protocol for the Simultaneous Determination of Mycotoxins and Pesticide Residues in Apples by LC-MS/MS. *Applied Sciences*, 2021, 11(22), 10931, DOI: <https://doi.org/10.3390/app112210931>

A1.34. N.P. Kalogiouri, V.F. Samanidou, A Validated Ultrasound-Assisted Extraction Coupled with SPE-HPLC-DAD for the Determination of Flavonoids in By-Products of Plant Origin: An Application Study for the Valorization of the Walnut Septum Membrane. *Molecules*, 2021, 26, 6418, DOI: <https://doi.org/10.3390/molecules26216418>

A1.35. E. Rizou, **N. P. Kalogiouri**, M. Bisba, A. Papadimitriou, G. Kyrila, A. Lazou, **S. Andreadis**, M. Hatzikamari, I. Mourtzinou, M. Touraki, Amelioration of growth, nutritional value, and microbial load of *Tenebrio molitor* (Coleoptera: Tenebrionidae) through probiotic supplemented feed. *European Food Research and Technology*, 2021, DOI:

<https://doi.org/10.1007/s00217-021-03925-5>

A1.36. N. Manousi, **N.P. Kalogiouri**, A. Anthemidis, G.A. Zachariadis, Determination of metals in walnut oils by means of an optimized and validated ICP-AES in conventional and organic farming type walnut samples. *Separations*, 2021 8, 2021, DOI: [10.3390/separations8100169](https://doi.org/10.3390/separations8100169)

A1.37. N.P. Kalogiouri, P.D. Mitsikaris, D. Kladoudatos, A.N. Papadopoulos, V.F. Samanidou, A rapid hplc-uv protocol coupled to chemometric analysis for the determination of the major phenolic constituents and tocopherol content in almonds and the discrimination of the geographical origin. *Molecules*, 2021, 26, 18, 5433, DOI:

<https://doi.org/10.3390/molecules26185433>

A1.38. N.P. Kalogiouri, E. Kritikou, I. Martakos, C. Lazarou, M. Pentogennis, N.S. Thomaidis, Characterization of the Phenolic Fingerprint of Kolovi Extra Virgin Olive Oils from Lesvos with Regard to Altitude and Farming System Analyzed by UHPLC-QTOF-MS, *Molecules*, 2021, 26, 18, 5634, DOI: <https://doi.org/10.3390/molecules26185634>

A1.39. N.P. Kalogiouri, V.F. Samanidou, HPLC fingerprints for the characterization of walnuts and the detection of fraudulent incidents. *Foods*, 2021, 10, 9, 2145, DOI: <https://doi.org/10.3390/foods10092145>

A1.40. E. Kritikou, **N.P. Kalogiouri**, M. Kostakis, D.-C. Kanakis, I. Martakos, C. Lazarou, M. Pentogennis, N.S. Thomaidis, Geographical Characterization of Olive Oils from the North Aegean Region Based on the Analysis of Biophenols with UHPLC-QTOF-MS, *Foods*, 2021, 10, 9, 2102, DOI: <https://doi.org/10.3390/foods10092102>

1.41. N.P. Kalogiouri, N. Manousi, E. Rosenberg, G.A Zachariadis, A. Paraskevopoulou, V.F. Samanidou, Exploring the volatile metabolome of conventional and organic walnut oils by solid-phase microextraction and analysis by GC-MS combined with chemometrics. *Food Chemistry*, 2021, 363, 130331, DOI:<https://doi.org/10.1016/j.foodchem.2021.130331>

A1.42. N.P. Kalogiouri, L. Kokokiris, S. Doulgeraki, A. Papadopoulos, V.F. Samanidou, Tuna fillets canned in hydrosols: a novel functional food fortified with aromatic herb antioxidants characterized by HPLC-DAD. *International Journal of Food Science and Technology*, 2021, DOI:<https://doi.org/10.1111/ijfs.15034>

A1.43. N.P. Kalogiouri, N. Manousi, G.A. Zachariadis, Determination of the toxic and nutrient element content of almonds, walnuts, hazelnuts and pistachios by icp-aes. *Separations* 2021, 8(3), 28, DOI:<https://doi.org/10.3390/separations8030028>

A1.44. N. Manousi, **N.P. Kalogiouri**, L. Kokokiris, A. Anthemidis, G.A. Zachariadis, Rapid Multielemental Inductively Coupled Plasma-Atomic Emission Spectrometric (ICP-AES) Method for the Assessment of the Quality of Flower Waters. *Analytical Letters* 2022, 2022, 55(1), 23-131, DOI:<https://doi.org/10.1080/00032719.2021.1919135>

- A1.45. N.P. Kalogiouri**, A. Pritsa, A. Kabir, K.G. Furton, V.F. Samanidou, A green molecular imprinted solid-phase extraction protocol for bisphenol A monitoring with HPLC-UV to guarantee the quality and safety of walnuts under different storage conditions. *Journal of Separation Science*, 2021, DOI: <https://doi.org/10.1002/jssc.202001199>
- A1.46.** A. Tsalbouris, **N.P. Kalogiouri**, A. Kabir, K.G. Furton, V.F. Samanidou, Bisphenol A migration to alcoholic and non-alcoholic beverages – An improved molecular imprinted solid phase extraction method prior to detection with HPLC-DAD. *Microchemical Journal*, 2021, 162, 105846, DOI: <https://doi.org/10.1016/j.microc.2020.105846>
- A1.47. N.P. Kalogiouri**, N. Manousi, D. Klaoudatos, T. Spanos, V. Topi, G.A. Zachariadis, Rare Earths as Authenticity Markers for the Discrimination of Greek and Turkish Pistachios Using Elemental Metabolomics and Chemometrics. *Foods*, 2021, 10, 2, 349, DOI: <https://doi.org/10.3390/foods10020349>
- A1.48.** E. Kritikou, **N.P. Kalogiouri**, L. Kolyvira, N.S. Thomaidis, Target and Suspect HRMS Metabolomics for the Determination of Functional Ingredients in 13 Varieties of Olive Leaves and Drupes from Greece. *Molecules*, 2020, 25, 21, 4889, DOI: <https://doi.org/10.3390/molecules25214889>
- A1.49. N.P. Kalogiouri**, A. Tsalbouris, A. Kabir, K.G. Furton, V.F. Samanidou, Synthesis and application of molecularly imprinted polymers using sol-gel matrix imprinting technology for the efficient solid-phase extraction of BPA from water. *Microchemical Journal*, 2020, 157, 104965, DOI: [10.1016/j.microc.2020.104965](https://doi.org/10.1016/j.microc.2020.104965)
- A1.50. N.P. Kalogiouri**, R. Aalizadeh, M.E. Dassenaki, N.S. Thomaidis, Authentication of Greek PDO kalamata table olives: A novel non-target high resolution mass spectrometric approach. *Molecules*, 2020, 25, 12, DOI: [10.3390/molecules25122919](https://doi.org/10.3390/molecules25122919)
- A1.51. N.P. Kalogiouri**, R. Aalizadeh, N.S. Thomaidis, Application of an advanced and wide scope non-target screening workflow with LC-ESI-QTOF-MS and chemometrics for the classification of the Greek olive oil varieties. *Food Chemistry*, 2018, 256, 53-61. DOI: <https://doi.org/10.1016/j.foodchem.2018.02.101>
- A1.52. N.P. Kalogiouri**, R. Aalizadeh, N.S. Thomaidis, Investigating the organic and conventional production type of olive oil with target and suspect screening by LC-QTOF-MS, a novel semi-quantification method using chemical similarity and advanced chemometrics. *Analytical and Bioanalytical Chemistry*, 2017, 409, 5413-5426, DOI: [10.1007/s00216-017-0395-6](https://doi.org/10.1007/s00216-017-0395-6)
- A1.53. N.P. Kalogiouri**, N.A. Alygizakis, R. Aalizadeh, N.S. Thomaidis, Olive oil authenticity studies by target and nontarget LC-QTOF-MS combined with advanced chemometric techniques. *Analytical and Bioanalytical Chemistry*, 2016, 408, 7955-7970, DOI: <https://doi.org/10.1007/s00216-016-9891-3>
- A1.54.** A.N. Anthemidis, E.I. Daftsis, **N.P. Kalogiouri**, A sequential injection lab-at-valve (SI-LAV) platform for hydride generation atomic absorption spectrometry (HG-AAS): on-line determination of inorganic arsenic. *Analytical Methods*, 2014, 6, 8, 2745-2750, DOI: <https://doi.org/10.1039/C3AY42159G>

A2. REVIEW ARTICLES

A2.1. P. Voutsas, **N.P. Kalogiouri**, V.F. Samanidou, Endocrine disruptors in personal care products and cosmetics: Sample preparation and analysis- evaluation of green and blue characteristics, Microchemical Journal, Just accepted

A2.2. M. Kousi, **N.P. Kalogiouri**, V.F. Samanidou, Recent Advances in Bioanalysis of Cephalosporins Toward Green Sample Preparation, Journal of Separation Science 2025, 48, 2, DOI: 10.1002/jssc.70096

A2.3. J. Płotka-Wasyłka, N. Jatkowska, M. Paszkiewicz, M. Caban, M.Y. Fares, A. Dogan, S.Garrigues, N. Manousi, N. P. Kalogiouri, P. M. Nowak, V. F. Samanidou, M. de la Guardia, Miniaturized solid phase extraction techniques for different kind of pollutants analysis: State of the art and future perspectives – PART 2, Trends in Analytical Chemistry, 2023, 165, 117140, DOI: [10.1016/j.trac.2023.117140](https://doi.org/10.1016/j.trac.2023.117140)

A2.4. J. Płotka-Wasyłka, N. Jatkowska, M. Paszkiewicz, M. Caban, M.Y. Fares, A. Dogan, S.Garrigues, N. Manousi, N. P. Kalogiouri, P. M. Nowak, V. F. Samanidou, M. de la Guardia, Miniaturized solid phase extraction techniques for different kind of pollutants analysis: State of the art and future perspectives – PART 1, Trends in Analytical Chemistry, 2023, 162, 117034, DOI: [10.1016/j.trac.2023.117034](https://doi.org/10.1016/j.trac.2023.117034)

A2.5. **N.P. Kalogiouri**, **C. Papatheoharidou**, **V.F. Samanidou**, Recent advances towards the use of deep eutectic solvents and cyclodextrins in the extraction of food contaminants: From traditional sample pretreatment techniques to green microextraction and beyond, Trends in Analytical Chemistry, 2024, 173, 11, 117649, DOI: [10.1016/j.trac.2024.117649](https://doi.org/10.1016/j.trac.2024.117649)

A2.6. M. Vladitsi, C. Nikolaou, **N.P. Kalogiouri**, V.F. Samanidou, Analytical Methods for Nanomaterial Determination in Biological Matrices, Methods and Protocols, 2022, 5, 4, DOI: [10.3390/mps5040061](https://doi.org/10.3390/mps5040061)

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A2.8. A. Tsalbouris **N.P. Kalogiouri**, V.F. Samanidou, Recent advances in miniaturized microextraction techniques for the determination of bisphenols in environmental samples – An overview of the last two decades. Current Analytical Chemistry, 2021, 17, 4, 478-494, DOI: [10.2174/1573411016999200930115626](https://doi.org/10.2174/1573411016999200930115626)

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A2.10. N. Manousi, O.-E. Plastiras, **N.P. Kalogiouri**, C.K. Zacharis, G.A. Zachariadis, Metal-organic frameworks in bioanalysis: Extraction of small organic molecules. Separations, 2021, 8, 5, DOI: <https://doi.org/10.3390/separations8050060>

A2.11. **N.P. Kalogiouri**, R. Aalizadeh, M.E. Dasenaki, N.S. Thomaidis, Application of High Resolution Mass Spectrometric Methods coupled with chemometric techniques in olive oil authenticity studies - A review. Analytica Chimica Acta, 2020, 1134, 150-173, DOI: <https://doi.org/10.1016/j.aca.2020.07.029>

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A2.13. N.P. Kalogiouri, Victoria F. Samanidou, Liquid chromatographic methods coupled to chemometrics: a short review to present the key workflow for the investigation of wine phenolic composition as it is affected by environmental factors, Environmental Science and Pollution Research, 2020, 1-25, DOI: <https://doi.org/10.1007/s11356-020-09681-5>

A2.14. Natasa P. Kalogiouri, Victoria F. Samanidou, Recent trends in the development of green microextraction techniques for the determination of hazardous compounds in wine. Current Analytical Chemistry, 2020, 15, 7, 788, DOI: [10.2174/1573411015666190328185337](https://doi.org/10.2174/1573411015666190328185337)

A2.15. A.N. Anthemidis, Natasa P. Kalogiouri, Advances in On-Line Hydride Generation Atomic Spectrometric Determination of Arsenic. Analytical Letters, 2013, 11, DOI: <https://doi.org/10.1080/00032719.2012.755691>

CHAPTER IN BOOKS

B1. N.P. Kalogiouri, V.F. Samanidou, Sample preparation in smartphone-based analysis: Current status and challenges, Comprehensive Analytical Chemistry, 2023, 101, 59-72, DOI: 10.1016/bs.coac.2023.01.003

B2. N. Manousi, N.P. Kalogiouri, M. Locatelli, V.F. Samanidou, Current Applications of Green Sample Preparation in Pharmaceutical Analysis in Green Sample Preparation Techniques, DOI: 10.1039/BK9781839166419-00364

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V. Samanidou, N. Manousi, **N. Kalogiouri**, L. Isaraj, E. Chronopoulou, K. Papadopoulos, Audio-Tactile Pictures for Teaching Spectrometry to Individuals with Visual Impairments Towards Accessibility, EuSP GS A, 15-18/9/2024, Chania, Greece

N.P. Kalogiouri, N. Manousi, A. Ferracane, G.A. Zachariadis, S. Koundouras, V.F. Samanidou, P.Q. Tranchids, L. Mondello, E. Rosenberg, A volatile fingerprinting strategy for wine aging authentication using SPME-Arrow coupled to comprehensive GC×GC-MS combined with advanced chemometrics, 10th International Symposium on Recent Advances in Food Analysis, 6-9/9/2022, Prague (Poster Presentation)

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M. Βλαδίση, **N.Π. Καλογιούρη**, Π. Μουρούζης, A. Kabir, K. Furton, B.Φ. Σαμανίδου, Ανάπτυξη μεθόδου CPME-HPLC-UV για τον προσδιορισμό δισφαινόλης A και άλλων μονομερών από οδοντιατρικές ρητίνες σε ροφήματα και αφεψήματα, 5^ο ΣΥΝΕΔΡΙΟ ΜΕΤΑΠΤΥΧΙΑΚΩΝ ΚΑΙ ΠΡΟΠΤΥΧΙΑΚΩΝ ΦΟΙΤΗΤΩΝ ΑΠΘ, 2-3/4/2022. (Poster Presentation).

Χ.Γ. Νικολάου, **N.Π. Καλογιούρη**, Π. Μουρούζης, A. Kabir, K. Furton, B.Φ. Σαμανίδου, Ανάπτυξη και επικύρωση μεθόδου FPSE-HPLC-UV για τον προσδιορισμό μονομερών που απελευθερώνονται από οδοντικές ρητίνες σε αλκοολούχα ποτά, 5^ο ΣΥΝΕΔΡΙΟ ΜΕΤΑΠΤΥΧΙΑΚΩΝ ΚΑΙ ΠΡΟΠΤΥΧΙΑΚΩΝ ΦΟΙΤΗΤΩΝ ΑΠΘ, 2-3/4/2022. (Poster Presentation).

A. Ferracane, E. Rosenberg, G. Zachariadis, L. Mondello, N. Manousi, N. Kqalogiouri, P.Q. Tranchida, Solid-Phase Microextraction Arrow And Comprehensive Two-Dimensional Gas Chromatography-Mass Spectrometry For The Profiling Of Honey Volatiles, 19th INTERNATIONAL GC×GC SYMPOSIUM, 29/5-2/6/2022. (Poster Presentation).

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N. Καλογιούρη, Π. Μητσικάρης, Α. Παπαδόπουλος, Β. Σαμανίδου, Ανάπτυξη χρωματογραφικών μεθόδων για τη μελέτη της αυθεντικότητας των ξηρών καρπών σε συνδυασμό με χημειομετρικά εργαλεία, 4ο Συνέδριο Χημείας Μεταπτυχιακών & Προπτυχιακών Φοιτητών ΑΠΘ, 20-21/3/2021. (Poster Presentation).

N.P. Kalogiouri, L. Kokokiris, V.F. Samanidou, Antioxidant evaluation of edible flower waters with HPLC-PDA, 7ο ΠΕΡΙΒΑΛΛΟΝΤΙΚΟ ΣΥΝΕΔΡΙΟ ΜΑΚΕΔΟΝΙΑΣ, 30/10-1/11/2020, Θεσσαλονίκη. (Poster Presentation).

A. Kyriakidis, **N.P. Kalogiouri**, S. Doulgeraki, L. Kokokiris Canned fillets of sardine and anchovy: Nutritional value, 13ο Μακεδονικό Συνέδριο Διατροφής και Διαιτολογίας, 25-27/9/2020, Θεσσαλονίκη. (Oral Presentation).

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N. Καλογιούρη, Β. Σαμανίδου, Μελέτη της αυθεντικότητας των ξηρών καρπών με σύγχρονες αναλυτικές μεθόδους και προηγμένα χημειομετρικά εργαλεία, 13ο Μακεδονικό Συνέδριο Διατροφής και Διαιτολογίας, 25-27/9/2020, Θεσσαλονίκη.

(Oral Presentation).

A. Τσαλμπούρης, **N. Καλογιούρη**, A. Kabir, K. Furton, B. Σαμανίδου, Development and validation of an hplc-dad method for the determination of bisphenol a (bpa) in alcoholic and non-alcoholic beverages, 3^ο Συνέδριο Χημείας Μεταπτυχιακών και Προπτυχιακών Φοιτητών ΑΠΘ, ΚΕ.Δ.Ε.Α. Α.Π.Θ., 22-23/11/2019, Θεσσαλονίκη. (Oral Presentation).

N. Καλογιούρη, A. Τσαλμπούρης, A. Kabir, K. Furton, B. Σαμανίδου, Ανάπτυξη και επικύρωση μεθόδου HPLC-DAD για τον προσδιορισμό της δισφαινόλης Α (BPA) σε περιβαλλοντικά δείγματα με εκχύλιση στερεάς φάσης με χρήση μοριακώς αποτυπωμένου πολυμερούς, 13^ο Συνέδριο Χημείας Κύπρου-Ελλάδας, 31/10/2019-3/11/2019, Λευκωσία, Κύπρος. (Poster Presentation).

N. P. Kalogiouri, A. Tsalbouris, A.Kabir, K. Furton, V. Samanidou, Application of molecular imprinted polymers (MIPs) as extracting media for the chromatographic determination of industrial chemicals: A case study of bisphenol A, ICCE 2019 (17th International Conference on Chemistry & the Environment), 16-20/6/2019, Thessaloniki, Greece. (Oral Presentation).

N.P. Kalogiouri, R. Aalizadeh, N.S. Thomaidis, Application of high resolution mass spectrometry coupled with advanced chemometrics for the authentication of greek olive oils and table olives, 11th Aegean Analytical Chemistry Days (AACD 2018), 25-29/9/2018, Chania, Greece. (Oral Presentation).

E. Kritikou, **N.P. Kalogiouri**, M. Pentogennis, N.S. Thomaidis, Phenolic profiling of extra virgin olive oils with target and suspect LC-QTOF-MS/MS, 11th Aegean Analytical Chemistry Days (AACD 2018), 25-29/9/2018, Chania, Greece. (Poster Presentation).

C. Lazarou, **N.P. Kalogiouri**, A. Kyriakopoulos, C. Proestos, N.S. Thomaidis, Evaluation of the stability of extra virgin olive oils under different storage conditions, 11th Aegean Analytical Chemistry Days (AACD 2018), 25-29/9/2018, Chania, Greece. (Poster Presentation).

D. Kanakis, I. Martakos, M. Kostakis, **N.P. Kalogiouri**, N.S. Thomaidis "Development of method for determination of 1,2 diacylglycerols in extra virgin olive oil with GC-MS/MS", 11th Aegean Analytical Chemistry Days (AACD 2018), 25-29/9/2018, Chania, Greece. (Poster Presentation).

I. Martakos, D. Kanakis, M. Kostakis, **N.P. Kalogiouri**, N.S. Thomaidis, Development and comparison of two RP-HPLC- DAD methodologies for the analysis of extra virgin olive oil's quality characteristics, 1th Aegean Analytical Chemistry Days (AACD 2018), 25-29/9/2018, Chania, Greece (Poster Presentation).

N.P. Kalogiouri, R. Aalizadeh, N.S. Thomaidis, Application of wide scope target, suspect and non-target High Resolution Mass Spectrometric Methods coupled with Advanced Chemometrics in Food Authenticity Studies, 3rd IMECOFOODS Conference, 1-4/10/2017, Thessaloniki, Greece. (Oral Presentation).

N.P. Kalogiouri, N.A. Alygizakis, R. Aalizadeh, N.S. Thomaidis, Development of target, suspect and non-target High

Resolution Mass Spectrometry screening strategies coupled with advanced chemometric tools for the evaluation of extra virgin olive oil's sensory profile, 10th Aegean Analytical Chemistry Days (AACD 2016), 29/9-2/10/2016, Çanakkale, Turkey. (Poster Presentation).

R. Aalizadeh, **N.P. Kalogiouri**, N.S. Thomaidis, Application of Simulated Annealing Support Vector Machine as a Novel Chemometrics Tool to Support Non-Target Screening in liquid Chromatography High Resolution Mass Spectrometry, 10th Aegean Analytical Chemistry Days (AACD 2016), 29/9-2/10/2016, Çanakkale, Turkey. (Poster Presentation).

N.P. Kalogiouri, N.S. Thomaidis, Virgin Olive Oil. Examining authenticity with HR-MS workflows, 9th International Conference on Instrumental Methods of Analysis. Modern Trends and Applications. 20-24/9/2015, Kalamata, Greece. (Oral Presentation).

N.P. Kalogiouri, A.N. Anthemidis, Sequential injection analysis with lab-at-valve (SI-LAV) for the determination of inorganic arsenic coupled with hydride generation atomic absorption spectrometry (HG-AAS), 8th International Conference on Instrumental Methods of Analysis. Modern Trends and Applications, 15- 19/9/2013, Thessaloniki, Greece. (Oral Presentation).

N.P. Kalogiouri, J.A. Stratis, A.N. Anthemidis, On-line hydride generation for arsenic determination. Advances and perspectives in analytical methodologies, 12th International Conference on Flow Analysis, 23-28/9/2012, Thessaloniki, Greece. (Poster Presentation).

N.P. Kalogiouri, I. Nazlis, D. Ignatiadou, J.A. Stratis, A preliminary study of Roman Glass Fragments from Thessaloniki Agora. International Conference on "History Technology and conservation of ancient metal, glasses and enamels", 17-20/12/2012, Athens, Greece. (Oral Presentation).

J.A. Stratis, C.N. Makarona, E.N. Charalampous, **N.P. Kalogiouri**, Glass, a material indicator of Human adventure. A Holistic view, 19th International Congress of the Association Internationale pour l'Histoire du Verre, 18-22/9/**2012**, Piran, Slovenia. (Oral Presentation).

CONFERENCE PROCEEDINGS

D1. J.A. Stratis, C.N. Makarona, E.N. Charalampous, N.P. Kalogiouri, Glass, a material indicator of Human adventure. A Holistic view. 19th International Congress of the Association Internationale pour l'Histoire du Verre, 18-22/9/2012, Piran, Slovenia by Irena Lazar (ed), Piran 2012, KOPER, 2015, 554-561, ISBN:978-90-72290-05-2. https://bib.irb.hr/datoteka/620153.KAVURTHE_GAME_OF_GLASS_BEADS_IN_THE_ATTIRE_OF_THE_CULTURES_OF_CAPUT_ADRIAE_2015.pdf

PUBLICATIONS IN MAGAZINES

E1. N.P. Kalogiouri, V.F. Samanidou, Molecular Imprinting polymers prior to chromatographic methods to guarantee the quality and safety of packaged foods, Advances in food and beverage analysis, LCGC, April 2021.

E2. N.P. Kalogiouri, The fundamental role of antioxidants in the Mediterranean diet within an extended study of olive oil and olive drupes, Yemek ve Kültür, Autumn 2018, 53, 94-101.

GUEST EDITOR

- Special Issue “Analytical Methodologies in Food Authenticity and Traceability”, Methods and Protocols, MDPI (Guest Editors: Prof. V. Samanidou, **Dr. N. Kalogiouri**)
https://www.mdpi.com/journal/mps/special_issues/Analytical_Methodologies_Food_Authenticity_Traceability
- Special Issue “Chromatography - the Ultimate Analytical Tool, Molecules, MDPI (Guest Editors: Prof. V. Samanidou, **Dr. N. Kalogiouri**)
https://www.mdpi.com/journal/molecules/special_issues/chromatography_analytical_tool
- Special Issue: “Women’s Special Issue Series: Analytical Methods, Methods and Protocols, MDPI (Guest Editors: Professor V. Samanidou, Prof.V. Pino, **Dr. N. Kalogiouri**)
https://www.mdpi.com/journal/mps/special_issues/women_SI_Analytical_Methods
- Special Issue: “Women in Separation, Separations, MDPI (Guest Editors: Professor V. Samanidou, Dr. N. Kalogiouri, Dr. M. Touraki).
https://www.mdpi.com/journal/separations/special_issues/sep_women

CHAIR IN WEBINARS

- Chair in the Webinar: Chromatography – the Ultimate Tool: Analysis and Sample Preparation (17/11/2021), organized by Molecules, MDPI, <https://www.mdpi.com/journal/molecules/events/13923>

Distinctions -
Grants

- 2022 Visting Researcher Grant in Vienna University of Technology, Institute of Chemical Technologies and Analytics, TU WIEN
- 2021 Postdoctoral Grant, State Scholarships Foundation, ranked 5th out of 101.
- 2020 The graphical abstract of the review article "Application of High Resolution Mass Spectrometric Methods coupled with Chemometric Techniques in Olive Oil Authenticity studies" Was chosen for the front cover of the Journal *Analytica Chimica Acta*, 1134, 2020.
- 2013 Ranked 2nd in the Postgraduate Program "Advanced Chemical Analysis".

Scientific Interests

High Pressure Liquid Chromatography (HPLC-UV, HPLC-DAD)
Liquid Chromatography - Mass Spectrometry (LC-MS/MS, LC x LC)
High Resolution Mass Spectrometry (LC-QTOF-MS)
Gas Chromatography (GC-MS, GC-FID, GC x GC)
AAS, FAAS, ETAAS, ICP-AES, ICP-MS
FIA, SIA
Chemometrics
Sample microextraction techniques (SPE, SPME, MISPE, FPSE, CPME, MSPD)

Member of Scientific Committees

2011 Association of Greek Chemists
2020 EYCN, European Young Chemists' Network
2020 EuChems, Division of Analytical Chemistry

Member of Research Infrastructures

METROFOOD-RI, <https://www.metrofood.eu/>
KEAGRO Interdisciplinary Food Center <https://keagro.auth.gr/en/>