



CURRICULUM VITAE

UNIVERSITY OF
THESSALY

Dimitris P. Makris PhD DIC

Contact details

N. Temponera Street, Karditsa – 43100

24410 64792

dimitrismakris@uth.gr

Associate Professor

Department of Food Science & Nutrition
School of Agricultural Sciences

Head

Green Processes & Biorefinery Group

Research Gate https://www.researchgate.net/profile/Dimitris_Makris2

Google Scholar <https://scholar.google.gr/citations?user=63env6cAAAAJ&hl=el&oi=ao>

ORCID iD orcid.org/0000-0001-6033-1731

Scopus Author ID: 26642952100

LinkedIn <https://www.linkedin.com/in/dimitris-makris-80262b69/>

STUDIES

PhD – Food Chemistry (2001)

Department of Agricultural Sciences, Imperial College – University of London (U.K.)

MSc – Œnology (1997)

University Institute of Vine & Wine, University of Burgundy (FRANCE)

BSc – Œnology & Beverage Technology (1995)

Technological Educational Institute (T.E.I.) of Athens (GREECE) (now University of West Attica)

ACADEMIC EXPERIENCE

Undergraduate Programmes

May 2018 – to date: Associate Professor, Department of Food Science & Nutrition, University of Thessaly (GREECE)

May 2014 – April 2018: Assistant Professor, Department of Food Science & Nutrition, University of the Aegean (GREECE)

June 2010 – April 2014: Lecturer, Department of Food Science & Nutrition, University of the Aegean (GREECE)

Academic year 2009 – 2010: Adjunct Lecturer, Department of Food Science & Nutrition, University of Thessaly (GREECE)

Academic year 2008 – 2009: Adjunct Lecturer, Department of Agriculture, Hellenic Mediterranean University (GREECE)

Academic years 2008 – 2009: Adjunct Lecturer, Department of Sciences of Wine, Vine & Beverages, University of West Attica (GREECE)

Academic years 1998 – 2000: Demonstrating, Department of Agricultural Sciences, Imperial College – University of London (U.K.)

Post-graduate programmes

Academic years 2000 – 2001, 2003 – 2010, 2012 – 2018: Food Quality & Chemistry of Natural Products Programme, M.A.I.Ch. (GREECE)

Academic year 2015 – 2016: Department of Food Science & Human Nutrition, Agricultural University of Athens (GREECE)

Academic year 2013 – 2014: Department of Biotechnology, Agricultural University of Athens (GREECE)

RESEARCH EXPERIENCE

September 2009 – March 2010: Adjunct Researcher, Department of Agricultural Engineering & Environment, Institute of Technology & Management of Agroecosystems, Centre for Research, Technology & Development – Thessaly (GREECE)

October 2005 – August 2009: Researcher, Food Quality & Chemistry of Natural Products Programme, M.A.I.Ch. (GREECE)

January 2005 – June 2006: Post-doctoral Researcher, Department of Science of Dietetics – Nutrition, Harokopio University (GREECE)

May – December 2004: Post-doctoral Researcher, Department of Sciences of Wine, Vine & Beverages, University of West Attica (GREECE)

November 2003 – May 2004: Adjunct Researcher, Institute of Vine & Wine, National Agricultural research Foundation (now Research Institute ELGO Demeter) (GREECE)

Οκτώβριος 2000 – Δεκέμβριος 2001: Post-doctoral Researcher, Food Quality & Chemistry of Natural Products Programme, M.A.I.Ch. (GREECE)

SCIENTIFIC ACTIVITIES

- Member of the Greek Lipid Forum
- Auditor IRCA (2007) / Food Quality Management Systems (ISO 22000:2005, ISO 19011:2002)
- Member of the Editorial Boards: Journal of Chemistry (Hindawy), Journal of Waste Management (Hindawy), International Journal of Waste Resources (Omics), Beverages (MDPI), Applied Sciences – Chemistry Section (MDPI), Journal of Applied research on Medicinal & Aromatic Plants (Elsevier)
- Guest editor in Recycling (MDPI) for the special issue "Food Waste – Strategies to Reuse and Prevention"
- Guest editor in Beverages (MDPI) for the special issue (special issue) "Valorization of Beverage Industry By-products"
- Guest editor in Applied Sciences (MDPI) for the special issue " High-performance Green Extraction of Bioactive Substances from Plant Resources using Deep Eutectic Solvents (DES)"
- Guest editor in Antioxidants (MDPI) for the special issue (special issue) "Polyphenolic Antioxidants from Agri-Food Waste Biomass"
- Reviewer in more than 40 international journals

RESEARCH PROGRAMMES

- **EREVNO-DIMIOURGO-KAINOTOMO** research programme, entitled "*Use of pulsed-electric field for the extraction of valuable compounds from plant material*", funded by the Hellenic Ministry of Economy & Development and the E.U. 7.2018 – 6.2021 (€0.7m)

- **EREVNO-DIMIOURGO-KAINOTOMO** research programme, entitled “*Designing of bio-functional chocolate products by incorporating microemulsion-encapsulated aromatic and medicinal plant extracts generated with innovative technology (deep eutectic solvents)*”, funded by the Hellenic Ministry of Economy & Development and the E.U. 7.2018 – 6.2021 (€0.6m)
- **THALES**: "Assessment and optimisation of ageing parameters of red and white wines from Cretan varieties - Production of added-value quality wines", (Department of Chemistry, University of Crete, 10.2012 - 9.2015).
- **STREP/DEVELONUTRI (FP6)**: "Development of high throughput approaches to optimise the nutritional value of crops and crop-based foods" (M.A.I.Ch., 2.2007 - 8.2009)
- **INTERREG IIIC SUD/FARVALDI**: " Action frontalière pour la conservation de l'agrobiodiversité régionale et pour la valorisation d'une différenciation identifiable des produits " (M.A.I.Ch., 10.2005 - 1.2007)
- **Post-doctoral fellowship**: "Valorisation of food industry wastes for the recovery of high added-value products - Antioxidants from vinification by-products", (Harokopio University, 1.2005 - 6.2006).
- **ARCHIMEDES**: "Development of technologies for fast olive debittering and the production of high nutritional value products", (University of Applied Sciences of Athens, 3.2004 - 12.2004).
- **EPEAEK II**: Reform of the undergraduate programme (Department of Oenology & Beverage Technology, University of Applied Sciences of Athens, 3.2004 - 9.2004).
- **Bilateral Greece - Albania**: "Study on the polyphenolic composition of Greek and Albanian wines" (National Agricultural Research Foundation, 11.2003 - 3.2004).
- **ALTENER (AI/2002/238)**: "Studies on the exploitation of carobs (*Ceratonia siliqua*) for bioethanol production". (M.A.I.Ch., 6.2001 - 12.2001).

DISSERTATION – THESIS SUPERVISING

- Undergraduate dissertations: 25
- Master theses: 31
- PhD theses: 4

PUBLICATIONS

Book chapters

1. Makris D.P.[†], **2015**. CHAPTER 16. Recovery and applications of enzymes from food wastes. In “**Food Waste Recovery: Processing Technologies and Techniques.**” Galanakis Ch. ed., ELSEVIER Publ. (San Diego, CA), pp. 361-379. [ISBN: 978-0-12-800351-0](#)
2. Makris D.P.[†], Boskou D., **2014**. CHAPTER 9. Plant-derived antioxidants as food additives. In “**Plants as a Source of Natural Antioxidants**”, Dubei N.K. ed., CABI Publ. (Oxfordshire, U.K.), pp. 169-190. [ISBN: 978-1-78-064266-6](#)

3. Kefalas P., Makris D.P., **2006**. CHAPTER 4. Liquid chromatography-mass spectrometry techniques in flavonoid analysis: recent advances. In “**Antioxidant Plant Phenols: Sources, Structure-Activity Relationship, Current Trends in Analysis and Characterization**”, Boskou D., Gerothanasis I., Kefalas P. ed., RESEARCH SIGNPOST Publ. (Kerala, India), pp 69-123. ISBN: [81-308-0029-2](#)

Reviews

1. Makris D.P.[†], **2018**. Green extraction processes for the efficient recovery of bioactive polyphenols from wine industry solid wastes – Recent progress. **Current Opinion in Green & Sustainable Chemistry**, 13, 50-55. doi: [10.1016/j.cogsc.2018.03.013](#)
2. Tzima K., Makris D.P., Nikiforidis C., Mourtzinou I., **2015**. Potential use of rosemary, propolis and thyme as natural food preservatives. **Journal of Nutrition & Health**, 1(1), 6.
3. Makris D.P.[†], Kallithraka S., Kefalas P., **2006**. Critical Review. Flavonols in grapes, grape products and wines: burden, profile and influential parameters. **Journal of Food Composition & Analysis**, 19, 396-404. doi: [10.1016/j.jfca.2005.10.003](#)
4. Makris D.P.[†], Kallithraka S., Kefalas P., **2003**. Polyphenols in Hellenic wines: Creating composition tables as a tool for epidemiological studies. **Journal of Wine Research** 14(2-3), 103-114. doi: [10.1080/09571260410001678003](#)

Research papers

1. Kurtulbaş E., Gizem Pekel A., Bilgin M., Makris D., Şahin S., **2020**. Citric acid-based deep eutectic solvent for the anthocyanin recovery from *Hibiscus sabdariffa* through microwave-assisted extraction. **Biomass Conversion & Biorefinery**. doi: [10.1007/s13399-020-00606-3](#)
2. Chakroun D., Grigorakis S., Loupassaki S., Makris D.P.[†], **2020**. Enhanced-performance extraction of olive (*Olea europaea*) leaf polyphenols using L-lactic acid/ammonium acetate deep eutectic solvent combined with β -cyclodextrin: screening, optimisation, temperature effects and stability. **Biomass Conversion & Biorefinery**. doi: [10.1007/s13399-019-00521-2](#)
3. Kaltsa O., Lakka A., Grigorakis S., Karageorgou I., Batra G., Bozinou E., Lalas S., Makris D.P.[†], **2020**. A green extraction process for polyphenols from elderberry (*Sambucus nigra*) flowers using deep eutectic solvent and ultrasound-assisted pretreatment. **Molecules**, 25, 921. doi:[10.3390/molecules25040921](#)
4. Lakka A., Grigorakis S., Kaltsa O., Karageorgou I., Batra G., Bozinou E., Lalas S., Makris D.P.[†], **2020**. The effect of ultrasonication pretreatment on the production of polyphenol-enriched extracts from *Moringa oleifera* L. (drumstick tree) using a novel bio-based deep eutectic solvent. **Applied Sciences**, 10, 220. doi:[10.3390/app10010220](#)
5. Photiades A., Grigorakis S., Makris D.P.[†], **2020**. Kinetics and modelling of L-cysteine effect on the Cu(II)-induced oxidation of quercetin. **Chemical Engineering Communications**, 207, 139-152. doi: [10.1080/00986445.2019.1574767](#)
6. Lakka A., Grigorakis S., Karageorgou I., Batra G., Kaltsa O., Bozinou E., Lalas S., Makris D.P.[†], **2019**. Saffron processing wastes as a bioresource of high value-added compounds: Development of a green extraction process for polyphenol recovery using a natural deep eutectic solvent. **Antioxidants**, 8, 586. doi: [10.3390/antiox8120586](#)
7. Stefou I., Grigorakis S., Loupassaki S., Makris D.P.[†], **2019**. Development of sodium propionate-based deep eutectic solvents for polyphenol extraction from onion solid wastes. **Clean Technologies & Environmental Policy**, 21, 1563-1574. doi: [10.1007/s10098-019-01727-8](#)
8. Lakka A., Karageorgou I., Kaltsa O., Batra G., Bozinou E., Lalas S., Makris D.P.[†], **2019**. Polyphenol extraction from *Humulus lupulus* (hop) using a neoteric glycerol/L-alanine deep eutectic solvent: optimisation, kinetics and the effect of ultrasound-assisted pretreatment. **AgriEngineering**, 1, 403-417. doi: [10.3390/agriengineering1030030](#)

9. Lalas S., Alibade A., Bozinou E., Makris D.P.†, **2019**. Drying optimization to obtain carotenoid-enriched extracts from industrial peach processing waste (pomace). **Beverages**, 5, 43. doi: [10.3390/beverages5030043](https://doi.org/10.3390/beverages5030043)
10. Kurtulbaş E., Yazar S., Makris D., Şahin S., **2019**. Optimization of bioactive substances in the wastes of some selective Mediterranean crops. **Beverages**, 5, 42. doi: [10.3390/beverages5030042](https://doi.org/10.3390/beverages5030042)
11. Athanasiadis V., Grigorakis S., Lalas S., Makris D.P.†, **2018**. Highly efficient extraction of antioxidant polyphenols from *Olea europaea* leaves using an eco-friendly glycerol/glycine deep eutectic solvent. **Waste & Biomass Valorization**, 9(11), 1985-1992. doi: [10.1007/s12649-017-9997-7](https://doi.org/10.1007/s12649-017-9997-7)
12. Bobolaki N., Photiades A., Grigorakis S., Makris D.P.†, **2018**. Kinetic modelling of the effect of L-ascorbic acid on the Cu(II)-induced oxidation of quercetin. **ChemEngineering**, 2, 46. doi: [10.3390/chemengineering2040046](https://doi.org/10.3390/chemengineering2040046)
13. Karageorgou I., Grigorakis S., Lalas S., Makris D.P.†, **2018**. Effects of 2-hydroxypropyl β -cyclodextrin on the stability of polyphenolic compounds from *Moringa oleifera* Lam leaf extracts in a natural low-transition temperature mixture. **Nova Biotechnologica et Chimica**, 17(1), 29-37. doi: [10.2478/nbec-2018-0003](https://doi.org/10.2478/nbec-2018-0003)
14. Athanasiadis V., Grigorakis S., Lalas S., Makris D.P.†, **2018**. Stability effects of methyl β -cyclodextrin on *Olea europaea* leaf extracts in a natural deep eutectic solvent. **European Food Research & Technology**, 244, 1783-1792. doi: [10.1007/s00217-018-3090-8](https://doi.org/10.1007/s00217-018-3090-8)
15. Slim Z., Jancheva M., Grigorakis S., Makris D.P.†, **2018**. Polyphenol extraction from *Origanum dictamnus* using low-transition temperature mixtures composed of glycerol and organic salts: effect of organic anion carbon chain length. **Chemical Engineering Communications**, 205(10), 1494-1505. doi: [10.1080/00986445.2018.1458026](https://doi.org/10.1080/00986445.2018.1458026)
16. Mourtzinis I., Prodromidis P., Grigorakis S., Makris D.P., Biliaderis C.G., Moschakis T., **2018**. Natural food colourants derived from onion wastes: application in a yogurt product. **Electrophoresis**, 39, 1975-1983 doi: [10.1002/elps.201800073](https://doi.org/10.1002/elps.201800073)
17. Athanasiadis V., Grigorakis S., Lalas S., Makris D.P.†, **2018**. Methyl β -cyclodextrin as a booster for the extraction of *Olea europaea* leaf polyphenols with a bio-based deep eutectic solvent. **Biomass Conversion & Biorefinery**, 8(2), 345-355. doi: [10.1007/s13399-017-0283-5](https://doi.org/10.1007/s13399-017-0283-5)
18. Karageorgou I., Grigorakis S., Lalas S., Mourtzinis I., Makris D.P.†, **2018**. Incorporation of 2-hydroxypropyl β -cyclodextrin in a biomolecule-based low-transition temperature mixture (LTTM) boosts efficiency of polyphenol extraction from *Moringa oleifera* Lam leaves. **Journal of Applied Research on Medicinal & Aromatic Plants**, 9, 62-69. doi: [10.1016/j.jarmap.2018.02.005](https://doi.org/10.1016/j.jarmap.2018.02.005)
19. Mourtzinis I., Menexis N., Iakovidis D., Makris D.P., Goula A, **2018**. A green extraction process to recover polyphenols from byproducts of hemp oil processing. **Recycling**, 3, 15. doi: [10.3390/recycling3020015](https://doi.org/10.3390/recycling3020015)
20. Grigorakis S., Makris D.P.†, **2018**. Characterisation of polyphenol-containing extracts from *Stachys mucronata* and evaluation of their antiradical activity. **Medicines**, 5, 14. doi: [10.3390/medicines5010014](https://doi.org/10.3390/medicines5010014)
21. Makris D.P.†, **2017**. Extraction of red grape pomace antioxidants with aqueous organic acid solutions using kinetic modelling. **Journal of Agricultural Sciences**, 62(3), 287-298. doi: [10.2298/JAS1703287M](https://doi.org/10.2298/JAS1703287M)
22. Lalas S., Athanasiadis V., Karageorgou I., Batra G., Nanos G., Makris D.P., **2017**. Nutritional characteristics of *Moringa oleifera* tree leaves and herbal tea. **Journal of Herbs, Spices & Medicinal Plants**, 23(4), 320-333. doi: [10.1080/10496475.2017.1334163](https://doi.org/10.1080/10496475.2017.1334163)
23. Jancheva M., Grigorakis S., Loupassaki, S., Makris D.P.†, **2017**. Optimised extraction of antioxidant polyphenols from *Satureja thymbra* using newly designed glycerol-based natural low-transition temperature mixtures (LTTMs). **Journal of Applied Research on Medicinal & Aromatic Plants**, 6, 31-40. doi: [10.1016/j.jarmap.2017.01.002](https://doi.org/10.1016/j.jarmap.2017.01.002)

24. Karageorgou I., Grigorakis S., Lalas S., Makris D.P.†, 2017. Enhanced extraction of antioxidant polyphenols from *Moringa oleifera* Lam. leaves using a biomolecule-based low-transition temperature mixture. **European Food Research & Technology**, 243, 1839-1848 doi: [10.1007/s00217-017-2887-1](https://doi.org/10.1007/s00217-017-2887-1)
25. Athanasiadis V., Lalas S., Makris D.P.†, 2017. Effect of methyl β -cyclodextrin on radical scavenging kinetics of olive leaf extracts and interactions with ascorbic acid. **ChemEngineering**, 1, 6. doi:[10.3390/chemengineering1010006](https://doi.org/10.3390/chemengineering1010006)
26. Georgantzi C., Lioliou A.-E., Paterakis N., Makris D.P.†, 2017. Combination of lactic acid-based deep eutectic solvents (DES) with β -cyclodextrin: performance screening using ultrasound-assisted extraction of polyphenols from selected native Greek medicinal plants. **Agronomy**, 7, 54. doi:[10.3390/agronomy7030054](https://doi.org/10.3390/agronomy7030054)
27. Dedousi M., Mamoudaki V., Grigorakis S., Makris D.P.†, 2017. Ultrasound-assisted extraction of polyphenolic antioxidants from olive (*Olea europaea*) leaves using a novel glycerol/sodium-potassium tartrate low-transition temperature mixture (LTTM). **Environments**, 4, 31. doi:[10.3390/environments4020031](https://doi.org/10.3390/environments4020031)
28. Tomic D., Grigorakis S., Loupassaki S., Makris D.P.†, 2017. Implementation of kinetics and response surface methodology reveals contrasting effects of catechin and chlorogenic acid on the development of browning in wine model systems containing either ascorbic acid or sulphite. **European Food Research and Technology**, 243, 565-574. doi: [10.1007/s00217-016-2766-1](https://doi.org/10.1007/s00217-016-2766-1)
29. Patsea M., Stefou I., Grigorakis S., Makris D.P.†, 2017. Screening of natural sodium acetate-based low-transition temperature mixtures (LTTMs) for enhanced extraction of antioxidants and pigments from red vinification solid wastes. **Environmental Processes**, 4(1), 123-135. doi: [10.1007/s40710-016-0205-8](https://doi.org/10.1007/s40710-016-0205-8)
30. Kottaras P., Koulianos M., Makris D.P.†, 2017. Low-transition temperature mixtures (LTTMs) made of bioorganic molecules: enhanced extraction of antioxidant phenolics from industrial cereal solid wastes. **Recycling**, 2, 3. doi:[10.3390/recycling2010003](https://doi.org/10.3390/recycling2010003)
31. Taloumi T., Makris D.P.†, 2017. Accelerated ageing of the traditional Greek distillate Tsipouro using wooden chips. Part I: effect of static maceration vs ultrasonication on the polyphenol extraction and antioxidant activity. **Beverages**, 3(1), 5. doi:[10.3390/beverages3010005](https://doi.org/10.3390/beverages3010005)
32. Mourtzinis I. Anastasopoulou E., Petrou A., Grigorakis S., Makris D.P., Biliaderis C.G., 2016. Optimization of a green extraction method for the recovery of polyphenols from olive leaf using cyclodextrins and glycerin as co-solvents. **Journal of Food Science & Technology**, 53(11), 3939-3947. doi: [10.1007/s13197-016-2381-y](https://doi.org/10.1007/s13197-016-2381-y)
33. Mouratoglou E., Malliou V., Makris D.P.†, 2016. Novel glycerol-based natural eutectic mixtures and their efficiency in the ultrasound-assisted extraction of antioxidant polyphenols from agri-food waste biomass. **Waste & Biomass Valorization**, 7(6), 1377-1387. doi: [10.1007/s12649-016-9539-8](https://doi.org/10.1007/s12649-016-9539-8)
34. Bakirtzi C., Triantafyllidou K., Makris D.P.†, 2016. Novel lactic acid-based natural deep eutectic solvents: efficiency in the ultrasound-assisted extraction of antioxidant polyphenols from common native Greek medicinal plants. **Journal of Applied Research on Medicinal and Aromatic Plants**, 3, 120-127. doi: [10.1016/j.jarmap.2016.03.003](https://doi.org/10.1016/j.jarmap.2016.03.003)
35. Trasanidou D., Apostolakis A., Makris D.P.†, 2016. Development of a green process for the preparation of antioxidant and pigment-enriched extracts from winery solid wastes using response surface methodology and kinetics. **Chemical Engineering Communications**, 203, 1317-1325. doi:[10.1080/00986445.2016.1189416](https://doi.org/10.1080/00986445.2016.1189416)
36. Paleologou I., Vasiliou A., Grigorakis S., Makris D.P.†, 2016. Optimisation of a green ultrasound-assisted extraction process for potato peel (*Solanum tuberosum*) polyphenols using bio-solvents and response surface methodology. **Biomass Conversion & Biorefinery**, 6(3), 289-299. doi: [10.1007/s13399-015-0181-7](https://doi.org/10.1007/s13399-015-0181-7)

37. Manousaki A., Jancheva M., Grigorakis S., Makris D.P.†, **2016**. Extraction of antioxidant phenolics from agri-food waste biomass using a newly designed glycerol-based natural low-transition temperature mixture: comparison with conventional eco-friendly solvents. **Recycling**, 1, 194-204. doi:10.3390/recycling1010194
38. Loupassaki S., Abouzer M., Basalekou M., Fyssarakis I., Makris D.P.†, **2016**. Evolution pattern of wood-related volatiles during traditional and artificial ageing of commercial red and white wines: association with sensory analysis. **International Food Research Journal**, 23(4), 1459-1465.
39. Philippi K., Tsamandouras N., Grigorakis S., Makris D.P.†, **2016**. Ultrasound-assisted green extraction of eggplant peel (*Solanum melongena*) polyphenols using aqueous mixtures of glycerol and ethanol: optimisation and kinetics. **Environmental Processes**, 3, 369-386. doi: 10.1007/s40710-016-0140-8
40. Shehata E., Loupassaki S., Makris D.P.†, **2016**. Essential oil composition and antiradical activity of two *Artemisia* species endemic to the island of Crete (Southern Greece). **American Journal of Essential Oils & Natural Products**, 4(1), 32-35.
41. Kyriakidou K., Mourtzinis I., Biliaderis C.G., Makris D.P.†, **2016**. Optimisation of a green extraction/ inclusion complex formation process to recover antioxidant polyphenols from oak acorn husks (*Quercus robur*) using aqueous 2-hydroxypropyl- β -cyclodextrin/glycerol mixtures. **Environments**, 3, 3. doi:10.3390/environments3010003
42. Atwi M., Weiss E.-K., Loupassaki S., Makris D.P.†, Ioannou E., Roussis V., Kefalas P., **2016**. Major antioxidant polyphenolic phytochemicals of three *Salvia* species endemic to the island of Crete. **Journal of Herbs, Spices & Medicinal Plants**, 22, 27-34. doi: 10.1080/10496475.2015.1007221
43. Makris D.P.†, **2016**. Kinetics of ultrasound-assisted flavonoid extraction from agri-food solid wastes using water/glycerol mixtures. **Resources**, 5, 7. doi:10.3390/resources5010007
44. Makris D.P.†, Passalidi V., Kallithraka S., Mourtzinis I., **2016**. Optimisation of polyphenol extraction from red grape pomace using aqueous glycerol/tartaric acid mixtures and response surface methodology. **Preparative Biochemistry & Biotechnology**, 46(2), 176-182. doi: 10.1080/10826068.2015.1015562
45. Michail A., Sigala P., Grigorakis S., Makris D.P.†, **2016**. Optimisation of ultrasound-assisted polyphenol extraction from spent filter coffee using aqueous glycerol. **Chemical Engineering Communications**, 203(3), 407-413. doi: 10.1080/00986445.2015.1004667
46. Karagiorgou I., Grigorakis S., Lalas S., Makris D.P.†, **2016**. Polyphenolic burden and *in vitro* antioxidant properties of *Moringa oleifera* root extracts. **Journal of HerbMed Pharmacology**, 5(1), 33-38.
47. Makris D.P.†, Kefalas P., **2015**. Kinetics of polyphenol extraction from onion (*Allium cepa*) solid wastes using acidified water/ethanol mixture. **Acta Alimentaria**, 44(4), 482-492. doi: 10.1556/066.2015.44.0020
48. Blidi S., Bikaki M., Grigorakis S., Loupassaki S., Makris D.P.†, **2015**. A comparative evaluation of bio-solvents for the efficient extraction of polyphenolic phytochemicals: apple waste peels as a case study. **Waste & Biomass Valorization**, 6(6), 1125-1133. doi: 10.1007/s12649-015-9410-3
49. Katsampa P., Valsamedou E., Grigorakis S., Makris D.P.†, **2015**. A green ultrasound-assisted extraction process for the recovery of antioxidant polyphenols and pigments from onion solid wastes using Box-Behnken experimental design and kinetics. **Industrial Crops & Products**, 77, 535-543. doi: 10.1016/j.indcrop.2015.09.039
50. Makris D.P.†, **2015**. A novel kinetic assay for the examination of solid-liquid extraction of flavonoids from plant material. **Research Journal of Chemical Sciences**, 5(11), 18-23.
51. Shehata E., Grigorakis S., Loupassaki S., Makris D.P.†, **2015**. Extraction optimisation using water/glycerol for the efficient recovery of polyphenolic antioxidants from two *Artemisia* species. **Separation and Purification Technology**, 149, 462-469. doi: 10.1016/j.seppur.2015.06.017

52. Tzima K., Kallithraka S., Kotseridis Y., Makris D.P.[†], **2015**. A comparative evaluation of aqueous natural organic acid media for the efficient recovery of flavonoids from red grape (*Vitis vinifera*) pomace. **Waste and Biomass Valorization**, 6(3), 391-400. doi: [10.1007/s12649-015-9358-3](https://doi.org/10.1007/s12649-015-9358-3)
53. Karakashov B., Grigorakis S., Loupassaki S., Mourtzinou I., Makris D.P.[†], **2015**. Optimisation of organic solvent-free polyphenol extraction from *Hypericum triquetrifolium* Turra using Box-Behnken experimental design and kinetics. **International Journal of Industrial Chemistry**, 6, 85-92. doi: [10.1007/s40090-015-0034-z](https://doi.org/10.1007/s40090-015-0034-z)
54. Psarra C., Gortzi O., Makris D.P.[†], **2015**. Kinetics of polyphenol extraction from wood chips in wine model solutions: effect of chip amount and botanical species. **Journal of the Institute of Brewing**, 121(2), 207-212. doi: [10.1002/jib.212](https://doi.org/10.1002/jib.212)
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