

PERSONAL INFORMATION **Charis M. Galanakis**


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 Horizon 2020 expert database: EX2012D131593 | ORCID: 0000-0001-5194-0818
 Web of Science ResearcherID: Y-2453-2019 | Scopus Author ID: 35077043100
 Sex Male | Date of birth 31/03/1981 | Nationality Greek

 POSITION APPLIED FOR **Expert**
 WORK EXPERIENCE

- | | |
|-------------------------------|---|
| 2012-Today
Sep. 2015-Today | Director of Food Waste Recovery Group
Deputy National Representative of Greece
ISEKI-Food Association (IFA), Vienna, Austria (Muthgasse 18, P.C. 1190, iseki-food.net) <ul style="list-style-type: none"> ▪ Founder and coordinator of SIG5 that conducts research, training and consulting activities ▪ Informing Greek members of IFA for its activities as a deputy national representative Business or sector Consulting |
| 2012-Today
2004-Today | Research and Innovation Director
Chemist, Oenologist, Co-owner
Galanakis Laboratories, Chania, Greece (Skalidi 34, P.C. 73131, chemlab.gr) <ul style="list-style-type: none"> ▪ Laboratories management, strategic design of R&I activities, industry consulting ▪ Chemical and microbiological analyses of wines, oils, foods, waters and wastewaters ▪ Implementation of quality system based on ELOT EN ISO/IEC 17025 requirements Business or sector Analytical services, food and environmental science and technology |
| 2013-Today | Freelance Editor <ul style="list-style-type: none"> ▪ Freelance editor of scientific multi-author books ▪ Editorial board member & subject editor of peer reviewed journals: <i>Food and Bioproducts Processing</i> (Elsevier) since 2015, <i>Food Research International</i> (Elsevier) since 2013, <i>Foods</i> (MDPI) since 2019 ▪ Review editor of <i>Waste Management in Agroecosystems</i>; <i>Nutrition Food Science & Technology</i> (since 2016) ▪ Editing and reviewing scientific papers, organizing special issues, contributing in journals' policy Business or sector Publishing |
| 2010-Today | Freelance Expert/Evaluator/Consultant <ul style="list-style-type: none"> ▪ In Funded Research Proposals/Programmes <ul style="list-style-type: none"> • European Commission, Horizon 2020 (since 2019) • ERA-NETs, SUSFOOD2 and CORE Organic Cofunds (since 2019) • European Institute of Innovation & Technology, EIT Food 2020 Call, KIC added value activity (since 2019) • Estonian Research Council (since 2019) • BARD - The US-Israel Agricultural Research & Development Fund (since 2019) • Science Fund of the Republic of Serbia (since 2019) • European Commission, Horizon 2020, Biobased Industries projects (since 2018) • Cyprus Research Promotion Foundation (RPF), RESTART 2016-2020 Programmes for Research, Technological Development and Innovation (since 2018) • Foundation for Food and Agriculture Research, U.S. Dept. of Agriculture (since 2018) • Martí i Franquès COFUND fellowship programme, Universitat Rovira i Virgili, Spain (since 2018) • National Center of Science and Technology of Kazakhstan (since 2014) • Australian Research Council - Discovery Projects, Industrial Transformation Training Centres, Funding Commencing, Future Fellowships (since 2015) • EU COST Action Proposals (since 2016) • Innovation Fund Denmark/EUREKA (since 2016) • Swiss National Science Foundation (since 2017) • Eurostars/EUREKA (since 2017) ▪ In Food Industry (since 2009) <ul style="list-style-type: none"> • Helping different companies and investors to evaluate the development and potential of undergoing projects, especially with regard to food waste recovery aspects ▪ In Publications <ul style="list-style-type: none"> • >500 articles submitted in scientific journals (since 2010) • 5 book proposals submitted in publishers (since 2010) |

- In Academia
 - Evaluator, June 2019, Professors' working in the field/s of (Wine and wine making; Wine - Analysis) development, South Africa's National Research Foundation
 - Evaluator, February 2019, PhD Student: Stella Plazzota, PhD Title: "Technolo, South Africa's National Research Foundation gical Strategies for Resource-Efficient and Eco-Innovative Food Process", University Degli Studi Di Udine, Italy
 - Opponent, 12 May, 2017, PhD Student: Angelica Tamayo, PhD Title: "Sugar beet leaves for functional ingredients, Wageningen University, The Netherlands
 - External Evaluator/supervisor, PhD Student: Jayesree Nagarajan, PhD Title: "Development of process for production of pectin and lycopene from pink guava by-product, Monash University of Malaysia, Malaysia.
- In Asia Pasific Anti Additive Association (Amsterdam, The Netherlands, <http://www.anti-a.org>)
 - Advisory Board Member (2018-2020)

Business or sector Consulting

2009-2016 Inventor and Co-founder

Phenoliv AB, Lund, Sweden (Rinnebäcksvägen 13, P.C. 22731, phenoliv.com)

- A spinout company that outputs valuable products from agricultural processing by-products

Business or sector Food production

EDUCATION AND TRAINING

2004-2010 Ph.D. in Quality Control and Environmental Management Level 8

School of Environmental Engineering, Technical University of Crete, Greece
 PhD Thesis: *A study of the recovery and the clarification of organic constituents from olive mill wastewater by using physicochemical processes and membrane technology*

2002-2004 M.Sc. in Food Biotechnology Level 7

Chemistry Department, University of Patras, Greece; Chemistry Department, University of Ioannina, Greece; School of Biomedical Sciences, University of Ulster, UK
GPA: 8.78/10 "Honors"

2001-2004 Certificate in Oenology Level 6

Chemistry Department, University of Patras, Greece
Training: 16 oenology-related undergraduate courses and internship in a relevant enterprise

1998-2002 B.Sc. in Chemistry Level 6

Chemistry Department, University of Patras, Greece
GPA: 7.25/10 "Very Good"

PERSONAL SKILLS

Mother language Greek

Other language(s)	UNDERSTANDING		SPEAKING		WRITING
	Listening	Reading	Spoken interaction	Spoken production	
English	C2	C2	C2	C2	C2
	First Certificate in English – University of Cambridge				
German	A1	A1	A1	A1	A1
	Zertifikat Deutsch als Fremdsprache – Goethe Institute				

Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user
[Common European Framework of Reference for Languages](#)

Digital competence	SELF-ASSESSMENT				
	Information processing	Communication	Content creation	Safety	Problem solving
	Proficient	Proficient	Independent	Independent	Independent

Levels: Basic user - Independent user - Proficient user
[Digital competences - Self-assessment grid](#)

- Good command of office suite (word processor, spread sheet, presentation software)
- Communication skills**
- Excellent communication skills gained as a coordinator of Food Waste Recovery Group
 - Well-known invited lecturer in the field of food waste recovery
 - Development of food waste recovery social media groups
 - Environmental and sustainability awareness, scientific blogging through Elsevier Scitech Connect and own developed social media channels with thousand followers
 - Participation in International conferences, exchange of ideas and collaboration with colleagues and institutes all around the world

Organisational / managerial skills Leadership (development of the biggest food waste recovery network worldwide, >600 webinar

- followers, >3000 LinkedIn members, >3000 Facebook Page followers)
 - Recruiting experts (multi-author books, Continues Professional Development - CPD training)
 - Organizer of workshops, webinars, e-learning courses and scientific journals
 - Managing a chemical laboratory, managing funded research and academic projects
 - Experiments design/ results interpretation
 - Tuition and supervision of undergraduate, post-graduate, Erasmus and Erasmus+ students
 - Expert evaluator of scientific articles, books, International funded research projects
 - Technical knowledge in life sciences, food, agriculture and environmental science, technology and industry, food processing, waste management, food safety, separation technologies, additives, antioxidants, ingredients, products development
 - Scientific editing, writing, news disseminating and social media blogging
 - Innovation driver (co-founder of patents, spin-off company, special interest group)
 - Professional experience of consulting and technical services (highlighting sustainable solutions, problem solving, exchanging ideas and scale up experiences in open innovation frameworks)
- Job-related skills**
- Work ethics
 - Visionary (establishing the "Food Waste Recovery" term in the scientific community)
 - Insightful, creative, highly committed at every project in charge
 - Fast and accurate decision making
- Other skills**

ADDITIONAL INFORMATION

- Funded Projects**
- *A study for the implementation of polyphenols from olive mill wastewater in foodstuff and cosmetics*; Principal Scientist; General Secretariat for Research and Technology (GSRT), Greece; Budget: 55,440€; Implementation: Galanakis Laboratories (2013-2015)
 - *Mechanism of Extraction of Lycopene Using Hydrotropic solvent*; Assistant researcher - Co-supervisor of a PhD student; Ministry of Education, Malaysia; Action: Fundamental Research Grant Scheme (FRGS); Budget: 80,000 RM Implementation: Monash University of Malaysia (2014-2016)
- Honours and Awards**
- **2019 Highly Cited Researcher in Agricultural Sciences** (the list recognizes world-class researchers selected for their exceptional research performance, demonstrated by production of multiple highly cited papers that rank in the top 1% by citations for field and year in Web of Science)
 - Finalist of "Global IChemE Awards 2017 – Training & Development" for the entry "Food Waste Recovery – Open Innovation Network".
 - 8 nominations as a reviewer of scientific peer reviewed journals: *Sustainable Production and Consumption*- Top Reviewer Award 2016, *Bioresource Technology*-Top Reviewer Award 2015, Best Reviewer Award 2014, Outstanding Reviewer 2012; *Industrial Crops & Products*-Outstanding Reviewer 2015, *Desalination*-Outstanding Reviewer 2015, Top Reviewers 2012; *Food and Bioproducts Processing*-Outstanding Reviewer 2015; *IChemE Journals* - Top Reviewers Award 2014
 - 4 current and 4 previous status of Most Cited Articles within the last 5 years: 3 in Trends in Food Science & Technology, 2 in Separation and Purification Technology, 2 in Journal of Food Engineering, 1 in Food and Bioproducts Processing
 - Status of 25 Most Downloaded Articles of Years 2012, 2013 and 2014. Trends in Food Science & Technology
 - Top-10 Innovations of Applied Research Field in "Greece Innovates 2" (2013). Innovation title: "*Recovery of valuable compounds from olive mill wastewater and further application in foods*", Nomination Body: Eurobank-SEV (Hellenic Federation of Enterprises)
 - 1st Innovation Award in R&D Industry Competition (2013). Innovation title: "*Recovery of valuable compounds from olive mill wastewater and further application as food additives*". Nomination Body: Mediterranean Agronomic Institute of Chania, Greece
- Courses**
- "*Food Waste Recovery e-course*", ISEKI Food Association's, Vienna, Austria platform (2013-today)
 - "*Development of Value-Added Products from Food Wastes and by-products*", Eco-design Bachelor Program, ISA Lille University, France (Jan-Feb 2019)
 - "*Treatment Technologies of Agro-industrial Waste*", School of Environmental Engineering, Technical University of Crete, Greece (Sep. 2016-Jan. 2017)
 - "*Management of Agro-industrial and Livestock Waste*", Department of Agricultural Sciences, Biotechnology and Food Science, Cyprus University of Technology, Cyprus (Jan.-May 2012)
- Supervising**
- 1 post-doctoral researcher, 2013-2015 under the funded program "ΜΕΠΙΑΕ", 4 Erasmus+ graduate researchers, 2014-2017, 1 postgraduate researcher and 2 undergraduate students 2015-2016, Galanakis Laboratories, Greece
 - 4 undergraduate students, 2012, Cyprus University of Technology, Cyprus
 - 2 Erasmus students, 2 undergraduate students in 2005-2010, Technical Univ. of Crete, Greece
- Scholarships**
- 1 as a PhD candidate of Environmental Engineering Dept., Technical Univ. of Crete, Greece 2008
 - 2 as a visiting PhD candidate in Lund University, Sweden, 2006 and 2007
- Memberships**
- Institute of Food Technologists (2016-2018), ISEKI Food Association (since 2012), Association of

Greek Chemists (since 2004), The European Federation of Food Science and Technology (since 2019)

Guest editor ■ Food Research International: "Food Processing By-products: Recovery and utilization" (published: November 2014), Elsevier, Amsterdam

Chairing/Organizing Scientific Events/Scientific Committees (see annexes)

- Organizer of the "3rd Food Waste Recovery Workshop", 7th July 2020, Nicosia, Cyprus.
- Member of the Scientific Committee of the 6th International ISEKI-Food Conference, Nicosia, Cyprus
- Member of the Scientific Committee of the GreenFoodTech-2020, Quebec, Canada.
- Member of the Scientific Committee of the 1st International Conference of Advanced Production and Processing, 10th-11th October 2019, Novi Sad, Serbia.
- Member of the Scientific Committee of the 3rd International Conference on Advanced Engineering Technologies, 19-21nd September, Bayburt, Turkey.
- Organizer of the "2nd Workshop of Food Waste Recovery & Open Innovation", 2nd July 2018, Stuttgart, Germany.
- Member of the Scientific Committee of the International Nonthermal Processing Workshop and Short Course, Sorrento and Fisciano, 25-27th September 2018.
- Member of the Scientific Committee of the 5th International Food_Conference, 3-5th July 2018
- Member of the Scientific Committee of the "2nd International Conference on Agriculture, Forest, Food Sciences and Technologies", Izmir/Turkey, 2-5th April 2018.
- Member of the Scientific Committee of the 5th International ISEKI Food Conference, 3-5th July 2018, Stuttgart, Germany.
- Organizer of "Food Waste Recovery Workshop", 5th July 2016, Vienna, Austria.
- Chairman in "By-Products" session of ISEKI Food Conference, 6-8th July 2016, Vienna, Austria
- Chairman in "Food Waste Sustainability and Losses Reductions" session in FoodInnova 2017, 1st February 2017, Cesena, Italy
- Chairman in session 5, 6th International Congress on Food Technology, 19th March 2017, Athens
- Member of the Scientific Committee of the International Conference entitled "Novel Methods for Integrated Exploitation of Agricultural By-products" (Thessaloniki, 16-18th November 2015).
- Member of the Scientific Committee of the 2nd International Conference entitled "Food & Biosystems Engineering" (Mykonos, 28-31th May 2015).

Summary of Publications (see annexes)

- >150 scientific documents (research articles, reviews & monographs in ISI Scientific Journals, edited books, book chapters & conference proceedings), >1000 citations (excluding self-citations from all authors), "h" index=27, Highly Cited Researcher in Agricultural Sciences (2019 list)
- >27 edited books (Elsevier-Academic Press), >50 book chapters, >40 journal articles (mean IF₂₀₁₈=3.65)
- >35 invitations as a keynote speaker, lecturer, panellist and animator in International workshops, conferences, summer schools, courses in Universities and International Associations

ANNEXES

Edited Books

1. Biobased Products and Industries (2020). Eds by Galanakis, C.M., Elsevier Inc. Book in Press.
2. The Interaction of Food Industry and Environment (2019). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128164495.
3. Glucosinolates: Properties, Recovery and Applications (2019). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128164938.
4. Lipids and Edible Oils: Properties, Processing and Applications (2019). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128171059.
5. Innovations Strategies in Environmental Science (2019). Eds by Galanakis, C.M., Elsevier Inc. ISBN: 9780128173824.
6. Valorization of fruit processing by-products (2019). Eds by Galanakis, C.M., Elsevier Inc. ISBN: 9780128171066.
7. Trends in Non-alcoholic Beverages (2019). Eds by Galanakis, C.M., Elsevier Inc. ISBN: 9780128169384.
8. Nutraceuticals and Natural Product Pharmaceuticals (2019). Eds by Galanakis, C.M., Elsevier Inc. ISBN: 9780128164501.
9. Carotenoids: Properties, processing and applications (2019). Eds by Galanakis, C.M., Elsevier Inc. ISBN: 9780128170670.
10. Food Quality and Shelf-life (2019). Eds by Galanakis, C.M., Elsevier Inc. ISBN: 9780128171905.
11. Dietary Fiber: Properties, Recovery & Applications (2019). Eds by Galanakis, C.M. Elsevier Inc. ISBN: 9780128164952.
12. Proteins: Sustainable Source, Processing and Applications (2019). Eds by Galanakis, C.M. Elsevier Inc. ISBN: 9780128166956.
13. The Role of Alternative and Innovative Food Ingredients and products in consumer wellness (2019). Eds by Galanakis, C.M. Elsevier Inc. ISBN: 9780128164532.
14. Trends in Personalized Nutrition (2019). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128164037.

15. Sustainable Water and Wastewater Processing (2019). Eds by Galanakis, C.M. & Agrafioti, E. Elsevier Inc. ISBN: 9780128161708.
 16. Saving Food: Production, Supply Chain, Food Waste and Food Consumption (2019). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128153574.
 17. Innovations in traditional foods (2019). Eds by Galanakis, C.M., Elsevier-Woodhead Publishing. ISBN: 9780128148877.
 18. Separation of functional molecules in food by membrane technology (2018). Eds by Galanakis, C.M., Elsevier-Academic Press.
 19. Sustainable meat production and processing (2018). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128148747
 20. Polyphenols: properties, recovery and applications (2018). Eds by Galanakis, C.M., Elsevier-Academic Press.
 21. Sustainable recovery and reutilization of cereal processing by-products (2018). Eds by Galanakis, C.M., Elsevier-Woodprint.
 22. Sustainable food systems from agriculture to industry: improving production and processing (2018). Eds by Galanakis, C.M., Elsevier-Academic Press.
 23. Handbook of coffee processing by-products: sustainable applications (2017). Eds. by Galanakis, C.M., Elsevier-Academic Press.
 24. Handbook of grape processing by-products: sustainable solutions (2017). Eds. by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128098707.
 25. Olive Mill Waste: Recent advances for the Sustainable Management (2017). Eds. by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128053140.
 26. Nutraceutical and functional food components: effects of innovative processing techniques (2017). Eds. by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128052570.
 27. Innovation Strategies for the food industry: tools for implementation (2016). Eds. by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128037515.
 28. Food Waste Recovery: Processing Technologies & Techniques (2015). Eds. by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128003510.
- Books Chapters**
29. Galanakis, C.M. (2020). Preface. In “Biobased Products and Industries” Eds by Galanakis, C.M., Elsevier Inc. Chapter in Press.
 30. Galanakis, C.M. (2019). Food waste valorization opportunities for different food industries. In “The Interaction of Food Industry and Environment” Eds by Galanakis, C.M., Elsevier-Academic Press.
 31. Galanakis, C.M. (2019). Preface. In “The Interaction of Food Industry and Environment” Eds by Galanakis, C.M., Elsevier-Academic Press.
 32. Galanakis, C.M. (2019). Preface. In “Glucosinolates: Properties, Recovery and Applications” Eds by Galanakis, C.M., Elsevier-Academic Press.
 33. Galanakis, C.M. (2019). Chapter 8. Recovery techniques, stability and applications of glucosinolates. In “Glucosinolates: Properties, Recovery and Applications” Eds by Galanakis, C.M., Elsevier-Academic Press.
 34. Galanakis, C.M. (2019). Preface. In “Lipids and Edible Oils: Properties, Processing and Applications” Eds by Galanakis, C.M., Elsevier-Academic Press.
 35. Galanakis, C.M. (2019). Preface. In “Innovations Strategies in Environmental Science”. Eds by Galanakis, C.M., Elsevier Inc: Waltham.
 36. Galanakis, C.M. (2019). Preface. In “Valorization of fruit processing by-products” Eds by Galanakis, C.M., Elsevier Inc: Waltham.
 37. Galanakis, C.M. (2019). Preface. In “Trends in Non-alcoholic Beverages”. Eds by Galanakis, C.M., Elsevier Inc.: Waltham.
 38. Galanakis, C.M. (2019). Preface. In “Nutraceuticals and Natural Product Pharmaceuticals”. Eds by Galanakis, C.M., Elsevier Inc.: Waltham.
 39. Cheng, S.-H., Khoo, H.E., Kong, K.W., Prasad, K.N., & Galanakis, C.M. (2019). Chapter 9. Extraction of carotenoids and applications. In “Carotenoids: Properties, processing and applications”. Eds by Galanakis, C.M., Elsevier Inc.: Waltham.
 40. Galanakis, C.M. (2019). Preface. In “Carotenoids: Properties, processing and applications”. Eds by Galanakis, C.M., Elsevier Inc.: Waltham.
 41. Galanakis, C.M. (2019). Preface. In “Food Quality and Shelf-life”. Eds by Galanakis, C.M., Elsevier Inc.: Waltham.
 42. Galanakis, C.M. (2019). Preface. In “Dietary Fiber: Properties, Recovery & Applications”. Eds by Galanakis, C.M. Elsevier Inc: Waltham.
 43. Galanakis, C.M. (2019). Preface. In “Proteins: Sustainable Source, Processing and Applications”. Eds by Galanakis, C.M. Elsevier Inc: Waltham.
 44. Galanakis, C.M. (2019). Preface. In “The Role of Alternative and Innovative Food Ingredients and products in consumer wellness”. Eds by Galanakis, C.M. Elsevier Inc: Waltham.
 45. Galanakis, C.M. (2019). Preface. In “Trends in Personalized Nutrition”. Elsevier Inc: Waltham.
 46. Galanakis, C.M., & Agrafioti E. (2019). Preface. In “Sustainable Water and Wastewater Processing”. Eds by Galanakis, C.M. & Agrafioti, E. Elsevier Inc: Waltham.
 47. Galanakis, C.M. (2019). Preface. In “Saving Food: Production, Supply Chain, Food Waste and Food Consumption”. Eds by Galanakis, C.M., Elsevier Inc: Waltham.

48. Seçmeler, Ö. Galanakis C.M. (2019). Chapter 8. Olive fruit and olive oil. In "Innovations in traditional foods". Eds. by Galanakis, C.M. Elsevier Inc.: Waltham.
49. Galanakis C.M. (2019). Preface. In "Innovations in traditional foods". Eds. by Galanakis, C.M. Elsevier Inc.: Waltham.
50. Socaci, S.A., Fărcaș, A.C., Galanakis C.M. (2018). Chapter 2. Introduction in functional components for membrane separations. In "Separation of functional molecules in food by membrane technology". Eds. by Galanakis, C.M. Elsevier Inc.: Waltham.
51. Galanakis C.M. (2018). Preface. In "Separation of functional molecules in food by membrane technology". Eds. by Galanakis, C.M. Elsevier Inc.: Waltham.
52. Galanakis C.M. (2018). Preface. In "Sustainable meat production and processing". Eds. by Galanakis, C.M. Elsevier Inc.: Waltham.
53. Galanakis C.M. (2018). Preface. In "Polyphenols: properties, recovery and applications". Eds. by Galanakis, C.M. Elsevier Inc.: Waltham.
54. Incinur, H., & Galanakis C.M. (2018). Chapter 7. Recovery technologies and encapsulation techniques. In "Polyphenols: properties, recovery and applications". Eds. by Galanakis, C.M. Elsevier Inc.: Waltham.
55. Galanakis C.M. (2018). Preface. In "Sustainable recovery and reutilization of cereal processing by-products". Eds. by Galanakis, C.M. Elsevier Inc.: Waltham.
56. Cassano, A., & Galanakis C.M. (2018). Chapter 6. Membrane technologies for the fractionation of compounds recovered from cereal processing by-products. In "Sustainable recovery and reutilization of cereal processing by-products". Eds. by Galanakis, C.M. Elsevier Inc.: Waltham.
57. Skendi, A., Harasym, J., & Galanakis C.M. (2018). Chapter 7. Recovery of high added value compounds from brewing and distillate processing by-products. In "Sustainable recovery and reutilization of cereal processing by-products". Eds. by Galanakis, C.M. Elsevier Inc.: Waltham.
58. Galanakis C.M. (2018). Chapter 11. Concluding remarks and future perspectives. In "Sustainable recovery and reutilization of cereal processing by-products". Eds. by Galanakis, C.M. Elsevier Inc.: Waltham.
59. Galanakis, C.M. (2018). Chapter 12. Food waste recovery. In: Galanakis, C.M. (Ed.), Sustainable food systems from agriculture to industry: improving production and processing. Elsevier Inc.: Waltham.
60. Galanakis C.M. (2018). Preface. In "Sustainable food systems from agriculture to industry: improving production and processing". Eds. by Galanakis, C.M. Elsevier Inc.: Waltham.
61. Galanakis C.M. (2017). Preface. In "Handbook of coffee processing by-products: sustainable applications". Eds. by Galanakis, C.M. Elsevier-Academic Press.
62. Zinoviadou K.G., & Galanakis, C.M. (2017). Glucosinolates and respective derivatives. In Puri, M. (Ed.), Food Bioactives: Extraction and Biotechnology Applications. Springer: New York.
63. Galanakis, C.M. (2017). Chapter 6. Membrane Technologies for the Separation of Compounds Recovered from Grape Processing By-Products. In: Galanakis, C.M. (Ed.), Handbook of grape processing by-products: sustainable solutions. Elsevier Inc.: Waltham.
64. Galanakis, C.M. (2017). Preface. In: Galanakis, C.M. (Ed.), Handbook of grape processing by-products: sustainable solutions. Elsevier Inc.: Waltham.
65. Galanakis, C.M., Kotsiou, K. (2017). Chapter 10. Recovery of bioactive compounds from olive mill waste. In: Galanakis, C.M. (Ed.), Olive Mill Waste: Recent advances for the Sustainable Management. Elsevier Inc.: Waltham.
66. Regni, L., Giovanni, G., Luigi, N., Agrafioti, E., Galanakis, C.M., Primo P. (2017). Chapter 5. Reuse of olive mill waste as soil amendment In: Galanakis, C.M. (Ed.), Olive Mill Waste: Recent advances for the Sustainable Management. Elsevier Inc.: Waltham.
67. Souilem, S., El-Abbassi, A., Kiai, H., Hafidi, A., Sayadi, S., Galanakis, C.M. (2017). Chapter 1. Olive oil production, environmental effects and sustainability challenges. In: Galanakis, C.M. (Ed.), Olive Mill Waste: Recent advances for the Sustainable Management. Elsevier Inc.: Waltham.
68. Galanakis, C.M. (2017). Preface. In: Galanakis, C.M. (Ed.), Olive Mill Waste: Recent advances for the Sustainable Management. Elsevier Inc.: Waltham.
69. Galanakis, C.M. (2017). Chapter 1. Introduction. In: Galanakis, C.M. (Ed.), Nutraceutical and functional food components: effects of innovative processing techniques. Elsevier Inc.: Waltham.
70. Nagarajan, J., Ramanan, R.N., Raghunandan, Galanakis, C.M., & Prasad, N.K. (2017). Chapter 8. Carotenoids. In "Nutraceutical and functional food components: effect of innovative processing techniques". Eds. by Galanakis, C.M. Elsevier Inc.: Waltham.
71. Galanakis, C.M. (2017). Preface. In: Galanakis, C.M. (Ed.), Nutraceutical and functional food components: effects of innovative processing techniques. Elsevier Inc.: Waltham.
72. Galanakis, C.M. (2016). Chapter 15. Challenges and Opportunities. In Galanakis, C.M. (Ed.), Innovation Strategies for the food industry: tools for implementation. Elsevier Inc.: Waltham.
73. Galanakis, C.M., Cvejic, J., Verardo, V., & Segura-Carretero, A. (2016). Chapter 11. Food use for social innovation by optimizing food waste recovery strategies. In Galanakis, C.M. (Ed.), Innovation Strategies for the food industry: tools for implementation. Elsevier Inc.: Waltham.
74. Galanakis, C.M. (2016). Preface. In: Galanakis, C.M. (Ed.), Innovation Strategies for the food industry: tools for implementation. Elsevier Inc.: Waltham.
75. Galanakis, C.M. (2016). High Value-Added Compounds from Food Waste. Reference Module in Food Sciences. Elsevier, pp. 1–8. doi: <http://dx.doi.org/10.1016/B978-0-08-100596-5.03510-1>.

76. Galanakis, C.M., Martínez-Saez, N., del Castillo, M.D., Barba, F.J., & Mitropoulou, V.S. (2015). Chapter 15: Patented & commercialized applications. In: Galanakis, C.M. (Ed.), *Food Waste Recovery: Processing Technologies and Techniques*. Elsevier Inc.: Waltham.
77. Galanakis, C.M., Barba, F.J., & Prasad, K.N. (2015). Chapter 14: Safety and cost issues of emerging technologies against conventional techniques. In: Galanakis, C.M. (Ed.), *Food Waste Recovery: Processing Technologies and Techniques*. Elsevier Inc.: Waltham.
78. Galanakis, C.M. (2015). Chapter 3: The universal recovery strategy. In: Galanakis, C.M. (Ed.), *Food Waste Recovery: Processing Technologies and Techniques*. Elsevier Inc.: Waltham.
79. Galanakis, C.M. (2015). Preface. In: Galanakis, C.M. (Ed.), *Food Waste Recovery: Processing Technologies and Techniques*. Elsevier Inc.: Waltham.
80. Galanakis, C.M., Muñoz, R.C., Cassano, A., & Conidi, C. (2016). Chapter 8: Recovery of high-added value compounds from food waste by membrane technology. In: Figoli, A., Cassano, A. & Basile, A. (Ed.), *Membrane technologies for biorefining*. Elsevier Ltd: Waltham.
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 117. Galanakis, C. M. (2011). Olive fruit and dietary fibers: components, recovery and applications. *Trends in Food Science and Technology*, 22(4), 175-184.
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- International Conferences (full paper review)**
- 124.** Tornberg, E., & Galanakis, C.M. (2014). The behaviour of natural antioxidants on oxidation in raw and cooked meat balls. 8th World Congress on Polyphenols Applications, International Society of Antioxidants in Nutrition and Health (ISANH), the French Society of Antioxidants (SFA), and the Japanese Society of Antioxidants (JSA), 6 June 2014, Lisbon, Portugal.
- 125.** Galanakis, C.M. (2014). Special Interest Group 5: Food Waste Recovery. 3rd International ISEKI_Food Conference, 21-23 May, Athens, Greece.
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- 127.** Galanakis, C.M., Tornberg, E., & Gekas V. (2011). Membrane technology for the separation and the clarification of food additives recovered from olive mill wastewater. 11th International Congress on Engineering and Food, 22-26 May, Athens, Greece.
- 128.** Galanakis, C.M., Barbier, C., & Tornberg, E. (2011). Production and utilization of food additives from olive mill wastewater. 11th International Congress on Engineering and Food, 22-26 May, Athens, Greece.
- 129.** Galanakis, C. M., Goulas, V., Tsakona, S., & Gekas, V. (2011). Predicting the solubilization preference of natural phenols to different solvents. 11th International Congress on Engineering and Food, 22-26 May, Athens, Greece.
- 130.** Galanakis, C. M. (2010). Physicochemical Processes and Membrane technology for the recovery of organic constituents from olive mill wastewater. Protection and Restoration of the Environment X, 5-9 July, Corfu, Greece.
- 131.** Galanakis, C.M., Tornberg, E., & Gekas, V. (2009). Olive dietary fibers as restricting factor of oil uptake in meatballs during deep fat frying. 55th International Conference of Meat Science and Technology, 16-21 August, Copenhagen, Denmark.
- International Conferences (Abstract review)**
- 132.** Galanakis, C.M. (2019). Food waste recovery & innovation. 2nd Innovations in Food Science & Technology, 25-27 June 2019, Amsterdam, The Netherlands.
- 133.** Schleining, G., Galanakis, C.M., Istanbulu, Y. (2019). Training and education for companies in the field of food waste reduction and valorization. 9th Food Technology Symposium, 14-15 May 2019, Murcia, Spain
- 134.** Schleining, G., Pittia, P., Galanakis, C.M. (2019). Projects and advances in education and continuous professional development related to food waste. 6th International Conference Sustainable Postharvest and Food Technologies, INOPTTEP 2019, 7-12 April, Kladovo, Serbia.
- 135.** Galanakis, C.M., Tornberg, E., & Gekas, V. (2008). The effect of ethanol during extraction of pectin and dietary fibers in olive mill wastewater. Pectins and pectinases III, 21-23 April, Wageningen, The Netherlands.
- 136.** Galanakis, C.M., Tornberg, E., & Gekas, V. (2008). Thermal activation of endogenous pectin methyl esterase in Olive Mill Wastewater. Pectins and pectinases III, 21-23 April, Wageningen, The Netherlands.
- 137.** Galanakis, C. M., Tornberg, E., & Gekas, V. (2008). Recovery of Dietary Fibres from Olive Mill Wastewater. Food Colloids 2008, 6-9 April, Le Mans, France.
- 138.** Galanakis, C.M., Dimou, D., Pasadakis, N., Papanicolaou, K., & Gekas, V. (2006). Adsorption of olive mill wastewater on raw and activated Greek Lignites. Protection and Restoration of the Environment VIII. 3-7 July, Chania, Greece.
- 139.** Papanicolaou, C., Kelessidis, V.C., Pasadakis, N., Gekas, V., Galanakis, C., Triantafyllou, G., & Foscolos, A. (2008). Benefits from simultaneous exploitation of lignite for industrial and environmental uses as well as feedstock for power generation: The case of Elassona coal basin, Thessaly Greece. 19th Industrial Minerals International Congress and Exhibition, 30 March-2 April, Athens, Greece.
- Pan-Hellenic Conferences (Abstract Review)**
- 140.** Galanakis, C. M. (2013). Recovery of high added-value compounds from olive mill wastewater and their implementation as additives in functional foods. Innovative methods for the integral valorization of agricultural by-products. 19-21 November, Thessaloniki, Greece.
- 141.** Galanakis, C. M. (2009). Thermal Activation of Endogenous Enzymes in Olive Mill Wastewater. Food Biotechnology and Technology III. 29-31 March, Athens, Greece.
- 142.** Galanakis, C. M., Kordoulis, C., & Kanellaki, M. (2007). Effects of pressure and temperature on the activity of immobilized cells for alcoholic fermentation. Food Biotechnology and Technology II. 15-17 October, Rethimno, Greece.
- Invited Talks**
- 143.** Invited Speech: "Commercialization efforts for food waste recovery & biobased industries", 17th January 2019, Food Technology Days, ISA Lille University, France.

144. Plenary Speech: "Food Waste Recovery: Open Innovation Network", 2nd July 2018, 2nd Food Waste Recovery Workshop, Stuttgart, Germany
145. Invited Speech: "Recovery of compounds from food processing by-products industrialization issues & commercialized examples", 27th March 2018, AgroParisTech, Massy, France.
146. Invited Speech (online): "The Open Innovation Network of Food Waste Recovery", ISEKI-Food Association (IFA) Workshop: "Promoting synergies between Research, Education and Industry in the Agrifood Sector, 13rd October 2017, Porto, Portugal.
147. Invited Speech: "Nutraceuticals recovered from processing waste", ICMAN IUPHAR Natural Products - from nutraceuticals to pharmaceuticals: common challenges and approaches, 28th September 2017, Aberdeen, UK.
148. Keynote Speech: "Sustainable solutions for the valorization of grape processing by-products", 4th North and East European Congress on Food, 13th September 2017, Kaunas, Lithuania.
149. Invited Speech: "Commercialized applications in food waste recovery", Leniger Lecture, 11th May 2017, Wageningen University, The Netherlands.
150. Keynote Speech: "Food use for social innovation by optimising food waste recovery strategies", 4th Annual Conference – Interdisciplinary network on agro-food and forestry, redeAgro, 3 May 2017, Lisbon, Portugal.
151. Keynote Speech: "Innovation barriers and ways out for the commercial implementation of food waste recovery", 6th International Congress on Food Technology, 19 March 2017, Athens, Greece.
152. Invited Speech: "Food Waste Recovery Barriers and Opportunities", Meat co-products Workshop, 15 February 2017, Ashtown, Ireland.
153. Keynote Speech: "Food Waste Recovery & Innovation", Food Innova 2017, 1st February 2017, Cesena, Italy.
154. Invited Speech: "Recovery of Valuable Compounds from Food Processing Waste and Reutilization in the Food Chain", Research Lectures of the Environmental Engineering Department, Technical University of Crete 19th January 2017, Chania, Greece.
155. Invited Lecture: "Valorisation of plant-based agri-food rest raw materials". Nofima: From Food to Food, 14 November 2016, Ås, Norway.
156. Invited Lecture: "Industrial applications to recover valuable compounds from food and agro-industrial by-products". XIII Encontro de Química dos Alimentos, 15 September 2016, Porto, Portugal.
157. Plenary Speech. "The Universal Recovery Strategy and the book". Food Waste Recovery Workshop, 5 July 2016, Vienna, Austria.
158. Keynote Lecture. "Ultrafiltration for the separation of functional macro- and micro-molecules". Food Waste Recovery Workshop, 5 July 2016, Vienna, Austria.
159. Invited Lecture. "Thermal technologies for food waste recovery and processing". International Thermal Processing Conference, Campden BRI, 30 June - 1 July 2016, Campden, UK.
160. Invited Lecture. "Challenges and opportunities of the agrifood sector: the second life of wastes". Workshop on Food Safety and Security, Cost Action IS13104, 11 April 2016, Dubrovnik, Croatia.
161. Invited Lecture. "Innovation barriers & industrial implementation of food waste recovery". Seminar for the SusValue/Waste project, 5 April 2016, Oslo, Norway.
162. Invited Lecture. "Industrial implementation of processes for the recovery of high added value compounds from food by-products: application to wine-making residues". 1st International Symposium on the Valorization of Wine-making By-products for the Food Sector, 2 October 2015, Piacenza, Italy.
163. Invited Lecture. "Commercialized cases of valuable compounds recovered from food by-products". Seminar on "Waste Valorisation", 6-7 October, UK Pavillon-Milan Expo 2015, Milano, Italy.
164. Invited Lecture. "The Universal Strategy for the Recovery of Valuable Compounds from Food Wastes & Commercialized Applications". Department of Food, Biotechnology & Development, Agricultural University of Athens, 23 January 2015, Athens, Greece.
165. Keynote Lecture. "Implementation of polyphenols and dietary fibers from olive mill wastewater in food products". Innovative Olive Production Systems adapted for Mechanical Harvesting: Holistic Approaches for Sustainable Management", 12-15 November 2014, Perrotis College-Krinos Olive Center, Thessaloniki, Greece.
166. Keynote Lecture. "Development of the "Universal Recovery Strategy" for the valorization of high added-value compounds from food by-products & wastes". FoodTech Congress, 28-30 October 2014, Novi Sad, Serbia.
167. Invited Lecture. "The Agroindustrial sector(s): A global perspective, challenges and opportunities". EUBIS (COST) Summer School "Food waste processing in the frame of the biorefinery concept", 14-18 July 2014, Lisbon Portugal
168. Invited Animator. "I: Classification, target compounds & development of strategy. Workshop on "Polyphenols from vegetables and fruits by-products: the recovery, valorization and reutilization. How to develop an integral & perfect strategy?". 8th World Congress on Polyphenols Applications. ISANH, SFA, JSA. 4 June 2014, Lisbon, Portugal. 84-87.

169. Invited Animator. "II: Selection of stages & conventional technologies. Workshop on "Polyphenols from vegetables and fruits by-products: the recovery, valorization and re-utilization. How to develop an integral & perfect strategy?". 8th World Congress on Polyphenols Applications. ISANH, SFA, JSA. 4 June 2014, Lisbon, Portugal. 84-87.
170. Invited Animator. "III: Emerging technologies, safety & cost issues". Workshop on "Polyphenols from vegetables and fruits by-products: the recovery, valorization and re-utilization. How to develop an integral & perfect strategy?". 8th World Congress on Polyphenols Applications. ISANH, SFA, JSA. 4 June 2014, Lisbon, Portugal. 84-87.
171. Invited Animator. "IV: Scale up problems, commercialized methodologies and applications". Workshop on "Polyphenols from vegetables and fruits by-products: the recovery, valorization and re-utilization. How to develop an integral & perfect strategy?". 8th World Congress on Polyphenols Applications. ISANH, SFA, JSA. 4 June 2014, Lisbon, Portugal.
172. Keynote Lecture. "Universal Strategy for the recovery of polyphenols: targeting industrial applications". 8th World Congress on Polyphenols Applications, International Society of Antioxidants in Nutrition and Health (ISANH), the French Society of Antioxidants (SFA), and the Japanese Society of Antioxidants (JSA), 6 June 2014, Lisbon, Portugal.
173. Invited Lecture. "Recovery & reutilization of valuable compounds from olive mill wastewater". Strategic workshop entitled "Food Waste in the European Food Supply Chain: Challenges and Opportunities", COST Office (European Cooperation in Science and Technology), 12 May 2014, Athens
174. Invited Lecture. "Implementation of valuable compounds from olive mill wastewater as additives in functional foods & cosmetics". Utilization of Biophenols from Olea Europea products-Olives, virgin oil and olive mill waste water". Bio-Olea ETPC "Greece-Italy 2007-2013, University of Ioannina – Research Committee, Institute of Sciences of Food Production – Italian National Research Council, Region of Ionian Islands, 22 February 2014, Corfu, Greece.
175. Invited Webinar. "Recovery & reutilization of high added-value compounds from fruit & vegetable waste". Webinars entitled "New Developments in Fruit and Vegetable Waste Management: Food Application Focus", Institute of Food Technologists, Fruit and Vegetable Products Division, 17 February 2014, USA.
176. Invited Lecture. "Recovery of edible components from industrial food wastes", R&D Industry Workshop, 17 July 2012, Mediterranean Agronomic Institute of Chania, Greece.
177. Invited Seminar. "A study for the clarification & the recovery of organic constituents from olive mill wastewater", 10 September 2010, Department of Food Technology, Engineering and Nutrition, Lund University, Sweden.
178. Invited Seminar. "Recovery of organic constituents from olive mill wastewater and applications as food additives", 16 April 2010, Department of Agricultural Sciences, Biotechnology and Food Science, Cyprus University of Technology, Cyprus.