

PERSONAL INFORMATION

Charis M. Galanakis



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ORCID: 0000-0001-5194-0818 | Web of Science Researcher ID: Y-2453-2019 | Scopus Author ID: 35077043100
Live Biography: <https://charisgalanakis.info/> | Wikipedia: https://en.wikipedia.org/wiki/Charis_Galanakis
Residence: <https://chemlab.gr/en/about-us/> | Network: <https://www.foodwasterecovery.group/meet-the-team/>
Academia Middle East: <https://www.tu.edu.sa/En/Deanship-of-Scientific-Research/83/Pages/22621/Taif-University-International-distinguished-researchers> Academia Africa: <https://news.uj.ac.za/news/ccp-fews-appoints-distinguished-visiting-professor-prof-charis-galanakis/>
Amazon Books: https://www.amazon.com/stores/author/B016GQ8080/allbooks?ingress=0&visitId=582f1728-484e-44a0-99db-f571a1fa1d7e&ref_=ap_rdr
Sex Male | Date of birth 31/03/1981 | Nationality Greek

POSITION APPLIED FOR WORK EXPERIENCE

Adjunct Professor/Expert/Consultant

2023-Today **Distinguished Visiting Professor – Global Excellence and Stature 4.0**University of Johannesburg, Johannesburg, South Africa (<https://www.uj.ac.za/>)

Business or sector Academia-Research

2022-Today **Honorary Professor in Agricultural Sciences**Taif University, College of Science, Taif, Saudi Arabia (<https://www.tu.edu.sa/>)

Business or sector Academia-Research

2020 **Professor in Agricultural Sciences**King Saud University, College of Sciences, Riyadh, Saudi Arabia (<http://sciences.ksu.edu.sa/en>)

Business or sector Academia-Research

2012-Today **Coordinator of Food Waste Recovery Group**

(Special Interest Group 5 of ISEKI FOOD ASSOCIATION)

National Representative of GreeceISEKI-Food Association (IFA), Vienna, Austria (Muthgasse 18, P.C. 1190, <https://iseki-food.net/>)

- 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 **Research and Innovation Director****Chemist, Oenologist, Co-owner**Galanakis Laboratories, Chania, Greece (Skalidi 34, P.C. 73131, <https://chemlab.gr/en/>)

- Laboratories management, principal investigator, 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 Analysis, Research, Consulting

2013-Today **Freelance Editor**

- Freelance editor of scientific multi-author books (Elsevier, Springer Nature)
- Editor-in-Chief, *Discover Environment* (Springer Nature) since 2022
- Editor-in-Chief, *Discover Food* (Springer Nature) since 2021
- Editorial board Member / Subject Editor: *Trends in Food Science and Technology* (Elsevier) since 2021, *Food and Bioproducts Processing*(Elsevier) since 2015, *Food Research International* (Elsevier)(2013-2024), *Foods* (MDPI) since 2019, *Journal of Advanced Research*(Elsevier) since 2020, *Future Foods*(Elsevier) since 2020, *Acta Innovations* (CBI Pro-Akademia)(2019-2023)
- Review editor of *Waste Management in Agroecosystems*; *Nutrition Food Science & Technology* (since 2016)

Business or sector Publishing

2010-Today **Freelance Expert/Consultant/Evaluation/Project Monitoring/Vice Chair**

- In European Commission (2018-today)
 - REA/European Research Executive Agency (<https://rea.ec.europa.eu/>): Project Monitoring in H2020 (2021), Evaluation in H2020 (2019, 2021) & Horizon Europe (2021, 2023, 2024, 2025)
 - CBE/Circular Bio-based Europe JU (<https://www.cbe.europa.eu/>): Project Monitoring in H2020 (2018, 2020-2025) & Horizon Europe (2023-2024), Evaluation in H2020 (2019) & Horizon Europe (2023)
 - EISMEA/European Innovation Council and SMEs Executive Agency (<https://eisMEA.ec.europa.eu/>): Project Monitoring in H2020 (2020, 2021, 2023) & Horizon Europe (2023-2024)
 - JRC/Joint Research Center (<https://joint-research-centre.ec.europa.eu/>): Expert Group in H2020 (2019, 2020)

- In Funded Research Proposals/Programmes & Strategic Development Projects
 - National Agency for Research and Development (ANID), Chile (since 2025)
 - Madri+d Foundation, GERM Call, Spain (since 2025)
 - Slovenian Research and Innovation Agency (since 2025)
 - EIT Food (since 2025)
 - Croatian Science Foundation (HRZZ) (since 2025)
 - Research Development and Innovation Authority (RDIA), Saudi Arabia (since 2025)
 - European Partnership FutureFoodS (since 2025)
 - Dutch Research Council, NWO (since 2025)
 - Kuwait Foundation for the Advancement of Science, Kuwait (since 2025)
 - ECO-SPHERE Postdoctoral Fellowship Programme, Yildiz Technical University, Istanbul, Türkiye (since 2024)
 - Partnership for Research and Innovation in the Mediterranean Area (PRIMA), Barcelona, Spain (since 2024)
 - Agency for Science, Technology and Research (A*STAR), Singapore (since 2024)
 - Latvian Council of Science (LCS) of the Republic of Latvia (since 2023)
 - EEA Grants Portugal (since 2021)
 - Qatar National Research Fund (since 2020)
 - NSF of China and the Israel Science Foundation (since 2020)
 - ERA-NETs, SUSFOOD2 and CORE Organic Cofunds (since 2019)
 - European Institute of Innovation & Technology (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)
 - Cyprus Research Promotion Foundation (RPF) (since 2018)
 - Foundation for Food and Agriculture Research, U.S. Dept. of Agriculture (since 2018)
 - Martí i Franquès COFUND fellowship, Universitat Rovira i Virgili, Spain (since 2018)
 - National Center of Science and Technology of Kazakhstan (since 2014)
 - Australian Research Council (since 2015)
 - EU COST Action Proposals (since 2016)
 - Eurostars/EUREKA & Innovation Fund Denmark/EUREKA (since 2016)
 - Swiss National Science Foundation (since 2017)
- In International Organizations/Private Entities (since 2019)
 - WIPO GREEN, Marketplace of World Intellectual Property Organization-UN Specialized Agency, "Food Loss Study", "Food Waste Study" (since 2019)
 - European Bank for Reconstruction and Development-EBRD, "Greece food waste sector guidelines" project (since 2019)
- In Academia
 - Evaluator of Professors: Jose Luis Aleixandre-Tudo (South Africa's National Research Foundation) (since 2019)
 - External Evaluator/supervisor/Opponent of PhD Students: Angelica Tamayo (Wageningen University, The Netherlands, Jayesree Nagarajan (Monash Univ. of Malaysia, Malaysia), Stella Plazzotta (Univ. Degli Studi Di Udine, Italy) (since 2017).
 - >500 articles submitted in scientific journals (since 2010)
 - >10 book proposals submitted in publishers (since 2010)
 - Adv. Board Memb. of Asia Pasific Anti Additive Association (Amsterdam, The Netherlands, <http://www.anti-a.org>) (2018-2021)

Business or sector Consulting

2009-2016

Co-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
- Patent co-inventor "Olive waste recovery", WIPO, International Publication Number WO/2008/082343

Business or sector Food production

EDUCATION

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					
Mother language	Greek				
Other	UNDERSTANDING Listening	Reading	SPEAKING Spoken interaction	Spoken production	WRITING
English	C2	C2	C2	C2	C2
German	A1	A1	A1	A1	A1
	First Certificate in English – University of Cambridge Zertifikat Deutsch als Fremdsprache – Goethe Institute Levels: A1/A2: Basic user - B1/B2: Independent user - C1/C2 Proficient user <u>Common European Framework of Reference for Languages</u>				
Digital competence	SELF-ASSESSMENT Inform. Processing Communication Content creation Safety Problem solving Proficient Proficient Independent Independent Independent				
	Levels: Basic user - Independent user - Proficient user <ul style="list-style-type: none"> ▪ Good command of office suite (word processor, spread sheet, presentation software) 				
Communication skills	<ul style="list-style-type: none"> ▪ 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	<ul style="list-style-type: none"> ▪ Leadership (development of the biggest food waste recovery network worldwide, >600 webinar followers, >6000 Linkedin Members, >4000 Facebook Page followers); Recruiting >500 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, post-doctoral researchers 				
Job-related skills	<ul style="list-style-type: none"> ▪ Technical knowledge in life sciences, food, food processing, agriculture and environmental science, technology and industry, waste management, food safety, separation technologies, additives, antioxidants, ingredients, products development; Scientific editing, writing, news disseminating and social media blogging; Expert evaluator of scientific articles, books, International funded research projects; 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) 				
Other skills	<ul style="list-style-type: none"> ▪ Work ethics, fast and accurate decision making; Visionary (establishing the "Food Waste Recovery" term in the scientific community, co-founder of the "BioWEconomy" concept), insightful, creative, highly committed 				
Research Interests	<ul style="list-style-type: none"> ▪ Food processing, food engineering, agricultural and bioresource technologies, food additives, food waste recovery and valorisation, biobased products, bioeconomy policy and food security 				
ADDITIONAL					
Funded Projects	<ul style="list-style-type: none"> ▪ REINVENT: CA24110 - Resource-Inclusive Renewable Materials: Leveraging Global Biomass for Sustainable Innovations. Topic: COST (European Cooperation in Science and Technology (OC-2024-1), WG1 Leader (Raw materials and resource-agnostic processing technologies) (2026-2029) ▪ SECUREFOOD: An integrated approach to enhance food systems resilience, advocating for food security and uninterrupted food supply. Topic: HORIZON-CL6-2023-FARM2FORK-01-15. Fostering resilient European food systems in a changing world; Type of action: HORIZON-RIA; Total Project's Budget: 7,999,093.75€; EC. Role: Principal scientist on behalf of Galanakis Laboratories and Work Package leader (Budget: 510,625€) (2024-2027) ▪ FOCUS: FOod-derived protein aggregates and natural Compounds in Urban Study; Role: Principal Scientist; Taif University, Saudi Arabia-Greece; Budget: 100,000€; Implementation: Galanakis Laboratories-Taif University (2024) ▪ DATE-BIO: Recovery of bioactive compounds from date fruit and processing byproducts and applications in food(2022)- Bioactivities of polyphenolic extracts recovered from the paste and the seeds of date fruits (2023); Role: Principal Scientist; Taif Univ., Saudi Arabia-Greece; Total Budget: 200,000€; Implementation: Galanakis Laboratories-Taif University (2022-2023) ▪ ΜΕΓΙΑΕ: A study for the implementation of polyphenols from olive mill wastewater in foodstuff and cosmetics; Role: Principal Scientist; General Secretariat for Research and Technology (GSRT), Greece; Budget: 55,440€; Implementation: Galanakis Laboratories (2013-2015) ▪ PROTEAS: Comparative analysis of sampling and measurement results of hazardous parameters, and integration of the findings into a research study on emissions and environmental impacts across the life-cycle stages of transport and management of hazardous substances. LIFE09 ENV/GR/000291, Budget: 3,690€. Role: Researcher; Implementation: Technical University of Crete (2015) ▪ Mechanism of Extraction of Lycopene Using Hydrotropic solvent; Role: 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) ▪ A study on the feasibility of using Greek lignite coals as adsorbents and ion-exchange media in filters for the purification of drinking water, municipal wastewater, and olive mill wastewater. Hellenic Survey of Geology and Mineral Exploration (HSGME / EAGME), Greece; Budget: 2,000€. Role: Researcher; Implementation: Technical University of Crete (2015) 				
Honours and Awards	<ul style="list-style-type: none"> ▪ 2019, 2021, 2022, 2023 Highly Cited Researcher. Recognition of 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/year in Web of Science/Clarivate. ▪ Top Cited Scholar 2023, 2024, 2025. Recognized by Scilit for having a significant proportion of top-cited publications over the 				

past decade in Food Science and Technology.

- **2022, 2024, 2025 Highly Ranked Scholar.** Recognized by ScholarGPS for exceptional productivity, noteworthy impact, and the quality of scholarly work, ranking in the top 0.05% globally across multiple categories: **All Fields of Scholarly Endeavor** (prior five years, 30 million scholars worldwide), the **Field of Life Sciences** (prior five years), the **Discipline of Biology and Biological Sciences** (prior five years), and the **Specialties of Food Industry, Pandemic, COVID-19** (prior five years), and **Food Waste, Pandemic, COVID-19** (lifetime).
- **Top 2% Scientists (2020-2025) (ranked as the world's 17th food scientist for 2025; 53rd among food scientists and within the top 20,000 researchers overall in the career-long rankings, and among the top 20 food scientists and among the 2,000 researchers across all fields for 4 consecutive years).** "Updated science-wide author databases of standardized citation indicators" by Elsevier BV, Stanford University. <https://doi.org/10.17632/btchxktzyw.6>
- Best paper award by Foods-MDPI for the paper: "Galanakis, C.M. (2021). *Functionality of Food Components and Emerging Technologies. Foods, 10(1), 128*".
- 4 current/4 previous statuses 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- 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) for: "*Recovery of valuable compounds from olive mill wastewater and further application as food additives*". Nomination Body: MAiCh, Greece
- 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 & Bioprod. Processing*-Outstanding Rev. 2015; *IChemE Journals*-Top Reviewers Award 2014

Teaching

- Coordinator of the "*Food Waste Recovery e-course*", IFA, Vienna, Austria platform (2013-today) {Course's Distinction: Finalist of "*Global IChemE Awards 2017 – Training & Development*"}
- Autonomous teaching of the block course entitled "*Development of Value-Added Products from Food Waste and by-products*", Eco-design Bachelor Program, ISA Lille University, France (Jan-Feb 2019; Jan-Feb 2020)
- Autonomous teaching of "*Treatment Technologies of Agro-industrial Waste*", School of Environmental Engineering, Technical University of Crete, Greece (Sep. 2016-Jan. 2017)
- Autonomous teaching of "*Management of Agro-industrial and Livestock Waste*", Dept. Agricultural Sciences, Biotechnology and Food Science, Cyprus University of Technology, Cyprus (Jan.-May 2012)

Supervising work

- 1 post-doctoral researcher (2024-today under the SecureFood Horizon Europe funded program), 1 post-doctoral researcher (2020-2021 under the funded program HiCi2020 of King Saud University), 1 post-doctoral researcher (2013-2015 under the funded program "ΜΕΠΑΕ"), 4 Erasmus+ graduate researchers (2014-2017), 1 postgrad. researcher (2015-2016) and 12 undergrad. students (2014-today), Galanakis Laboratories

Auxiliary co-supervising work

- 4 undergrad. students (2012, Cyprus University of Technology); ▪ 2 Erasmus students (2005-2010, Tech. Univ. of Crete)

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

- IFT (2016-2018), ISEKI Food Association (since 2012), Assoc. of Greek Chemists (since 2004)

Guest editor

- Food Research International: "Food Processing By-products: Recovery & utilization" (Nov. 2014), Elsevier, Amsterdam

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

- Membr. of the Int. Sc. Comm. of the 8th Int. ISEKI-Food Conf., 1-3 June 2026, Faro, Portugal; Memb. of the 4th Int. Cong. on Adv. Engin. Techn. (ICADET'22), 28-30 September 2022, Bayburt, Turkey. ▪ Org. Comm. Memb. for PuroAsia 2021 Symposium, 29/10-2/11, Seoul, Republic of Korea. ▪ Memb. of the Sc. Comm. of the 6th Int. ISEKI-Food Conf., Nicosia, Cyprus. ▪ Memb. of the Sc. Comm. of the GreenFoodTech-2020, Quebec, Canada. ▪ Memb. of the Sc. Comm. of the 1st Int. Conf. of Advanced Production and Processing, 10th-11th October 2019, Novi Sad, Serbia. ▪ Memb. of the Sc. Comm. of the 3rd Int. Conf. on Adv. Eng. Tech., 19-21nd September, Bayburt, Turkey. ▪ Organizer of the "2nd Workshop of Food Waste Recovery & Open Innovation", 2nd July 2018, Stuttgart, Germany. ▪ Memb. of the Sc. Comm. of the Int. Nonthermal Processing Workshop and Short Course, Sorrento and Fisciano, 25-27th September 2018. ▪ Memb. of the Sc. Comm. of the 5th International Food Conf., 3-5th July 2018 ▪ Memb. of the Sc. Comm. of the "2nd Int. Conf. on Agriculture, Forest, Food Sc. & Tech.", Izmir/Turkey, 2-5th April 2018. ▪ Memb. of the Sc. Com. of the 5th Int. ISEKI Food Conf., 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 Conf., 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 Int. Cong. on Food Technology, 19th March 2017, Athens ▪ Memb. of the Sc. Comm. of the Int. Conf. entitled "Novel Methods for Integr. Exploitation of Agricultural By-products" (Thessaloniki, 16-18th November 2015). ▪ Memb. of the Sc. Comm. of the 2nd Int. Conf. entitled "Food & Biosystems Engineering" (Mykonos, 28-31th May 2015).

Summary of Publications (see annexes)

- >300 documents (research articles, reviews & monographs in ISI Journals, briefs, edited books, book chapters & conf. proceedings), **>17.000 citations in Google Scholar**, "h" index=62, 53 edited books (Elsevier & Springer-Nature), 83 book chapters, >100 journal articles (mean IF₂₀₂₃=6.4, mean number of authors/paper=5.5). >45 invitations as a keynote speaker, lecturer, panellist and animator in int. workshops, conf., summer schools, courses in Univ. & Int. Assoc.

ANNEXES

Edited Books

1. Biodiversity, Functional Ecosystems and Sustainable Food Production (2022). Eds by Galanakis, C.M., Springer Nature. ISBN: 978-3-031-07433-2.
2. The Age of Clean Label Foods (2022). Eds by Galanakis, C.M., Springer Nature. ISBN: 978-3-030-96698-0.
3. Trends in Sustainable Chocolate Production (2022). Eds by Galanakis, C.M., Springer Nature. ISBN: 978-3-030-90168-4.
4. Nutraceutical and functional food components, Second Edition (2021). Eds. by Galanakis, C.M., Elsevier-Academic Press.
5. Environment and Climate-smart Food Production (2021). Eds by Galanakis, C.M., Springer Nature. ISBN: 978-3-030-71570-0.
6. Innovative Strategies in the Food Industry, Second Edition (2021). Eds. by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780323852036
7. Sustainable Fish Production and Processing (2021). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128242964
8. Food Losses, Sustainable Postharvest and Food Technologies (2021). Eds by Galanakis, C.M., Elsevier-Academic Press.
9. Sustainable Food Processing and Engineering Challenges (2021). Eds by Galanakis, C.M., Elsevier-Academic Press.
10. Aromatic Herbs in Food (2021). Eds by Galanakis, C.M., Elsevier-Academic Press.
11. Food Bioactives and Health (2021). Eds by Galanakis, C.M., Springer.
12. Food Technology Disruptions (2021). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128214701.
13. Environmental Impact of Agro-Food Industry and Food Consumption (2021). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128213704.
14. Food Authentication and Traceability (2021). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128211045.
15. Food Structure and Functionality (2021). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128214534.
16. Saffron (2021). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128212196.
17. Food Toxicology and Forensics (2021). Eds by Galanakis, C.M., Elsevier-Academic Press.
18. Microalgae (2021). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128212189.
19. Food Waste Recovery, Second Edition (2021). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128205631.
20. Steviol Glycosides (2021). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128200605.
21. Food Security and Nutrition (2021). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128209325.
22. Gastronomy and Food Science (2021). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128200575.
23. Trends in Wheat and Bread Making (2021). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128210482.
24. Innovative Food Analysis (2021). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128194935.
25. Tendencias en nutrición personalizada (2020). Eds. By Galanakis, C.M. Elsevier-Academic Press. ISBN: 9788491137948
26. The Interaction of Food Industry and Environment (2020). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128164495.
27. Biobased Products and Industries (2020). Eds by Galanakis, C.M., Elsevier Inc. ISBN: 9780128184936.
28. Glucosinolates: Properties, Recovery and Applications (2019). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128164938.
29. Lipids and Edible Oils: Properties, Processing and Applications (2019). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128171059.
30. Innovations Strategies in Environmental Science (2019). Eds by Galanakis, C.M., Elsevier Inc. ISBN: 9780128173824.
31. Valorization of fruit processing by-products (2019). Eds by Galanakis, C.M., Elsevier Inc. ISBN: 9780128171066.
32. Trends in Non-alcoholic Beverages (2019). Eds by Galanakis, C.M., Elsevier Inc. ISBN: 9780128169384.
33. Nutraceuticals and Natural Product Pharmaceuticals (2019). Eds by Galanakis, C.M., Elsevier Inc. ISBN: 9780128164501.
34. Carotenoids: Properties, processing and applications (2019). Eds by Galanakis, C.M., Elsevier Inc. ISBN: 9780128170670.
35. Food Quality and Shelf-life (2019). Eds by Galanakis, C.M., Elsevier Inc. ISBN: 9780128171905.
36. Dietary Fiber: Properties, Recovery & Applications (2019). Eds by Galanakis, C.M. Elsevier Inc. ISBN: 9780128164952.
37. Proteins: Sustainable Source, Processing and Applications (2019). Eds by Galanakis, C.M. Elsevier Inc. ISBN: 9780128166956.
38. The Role of Alternative and Innovative Food Ingredients and products in consumer wellness (2019). Eds by Galanakis, C.M. Elsevier Inc. ISBN: 9780128164532.
39. Trends in Personalized Nutrition (2019). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128164037.
40. Sustainable Water and Wastewater Processing (2019). Eds by Galanakis, C.M. & Agrafioti, E. Elsevier Inc. ISBN: 9780128161708.
41. Saving Food: Production, Supply Chain, Food Waste and Food Consumption (2019). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128153574.
42. Innovations in traditional foods (2019). Eds by Galanakis, C.M., Elsevier-Woodhead Publishing. ISBN: 9780128148877.
43. Separation of functional molecules in food by membrane technology (2018). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128150566.
44. Sustainable meat production and processing (2018). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128148747
45. Polyphenols: properties, recovery and applications (2018). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128135723.
46. Sustainable recovery and reutilization of cereal processing by-products (2018). Eds by Galanakis, C.M., Elsevier-Woodprint. ISBN: 9780081021620.
47. Sustainable food systems from agriculture to industry: improving production and processing (2018). Eds by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128119358.
48. Handbook of coffee processing by-products: sustainable applications (2017). Eds. by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128112908.
49. Handbook of grape processing by-products: sustainable solutions (2017). Eds. by Galanakis, C.M., Elsevier-Academic

Press. ISBN: 9780128098707.

50. Olive Mill Waste: Recent advances for the Sustainable Management (2017). Eds. by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128053140.

51. Nutraceutical and functional food components: effects of innovative processing techniques (2017). Eds. by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128052570.

52. Innovation Strategies for the food industry: tools for implementation (2016). Eds. by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128037515.

53. Food Waste Recovery: Processing Technologies & Techniques (2015). Eds. by Galanakis, C.M., Elsevier-Academic Press. ISBN: 9780128003510.

Books Chapters

54. Galanakis, C.M. (2022). Preface. In Galanakis, C.M. (Ed.), "Biodiversity, Functional Ecosystems and Sustainable Food Production". Springer Nature.

55. Galanakis, C.M. (2022). Preface. In Galanakis, C.M. (Ed.), "The Age of Clean Label Foods". Springer Nature.

56. Galanakis, C.M. (2022). Preface. In Galanakis, C.M. (Ed.), "Trends in Sustainable Chocolate Production". Springer Nature.

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263. 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.

264. 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)

265. 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.

266. Galanakis, C. M. (2009). Thermal Activation of Endogenous Enzymes in Olive Mill Wastewater. Food Biotechnology and Technology III. 29-31 March, Athens, Greece.

267. 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

268. Invited Speech: "Shaping Tomorrow's Food: Progress & Strategic Approaches" in the 1st International Food Sciences and Gastronomy Congress (IFSGC) hosted by İstanbul Nişantaşı University, 4-5 December 2025, Online.

269. Invited Speech: "Advancements & Strategies for Future Food" in the Food Sustainability Workshop: Program Booklet. Instituto de Agroquímica y Tecnología de Alimentos (IATA), 7 March 2024. CSIC; Generalitat Valenciana; IVACE; IATA – Excelencia Severo Ochoa.

270. Plenary Speech: "Advancing Sustainable Food Systems: Harnessing Food Waste Recovery for Future Food Security and Innovation" in the SMACUMED International Conference on Water-Energy-Food-Ecosystem Nexus in the Mediterranean Region (WEFE 2023), 15th November 2023, Marrakech, Morocco.

271. Plenary Speech: "Food waste recovery in the era of future food & the case of date fruit processing by-products" in the 3rd Food Waste Recovery & Bioeconomy Workshop, 4th July 2023, AgroParisTech, France.

272. Keynote Speech: "Innovations, Technology Disruptions & Target Interventions for Future Food" in the 8th PyChem, 18th May 2023, UTAD, Vila Real, Portugal.

273. Invited Speech: "Innovations and technology disruptions in the post-COVID-19 pandemic era of the food sector" in the 'Sustainability in Food Production and technology' Session of the 8th International Conference on Food Chemistry and Technology, 12th October 2022, Rome & Online, Italy.

274. Invited Speech: "The food sector in the post-pandemic era & innovative technologies tackling food loss and food waste". Food 4 Future, Bilbao Foodtech World Summit, 17th May 2022.

275. Plenary Lecture: "Innovations in the food sector within the post-pandemic era", 3rd International Conference On Engineering Future Food, the Italian Association of Chemical Engineering (AIDIC), 24th May 2021, Napoli, Italy.

276. Invited Webinar: "Technology disruptions in the food sector within the post-pandemic world", Engineering in Food Industries Course, 21st May 2021, Universidad San Ignacio de Loyola, La Molina, Peru.

277. Keynote Speech: "Rethinking food waste within the concept of BioWEconomy to support green recovery from the COVID-19 pandemic". Rethinking Food Waste Conference, 7th May 2021, Athens, Greece.

278. Invited Webinar: "Trends in food waste reduction and recovery", Sustainable Food Technologies Course within the International Curriculum "Global Change Ecology & Sustainable Development Goals - GCE & SDG", 13th April 2021, University of Bologna, Bologna, Italy.

279. Invited Webinar: "Innovative technologies to tackle food waste and recover valuable compounds", 1st March 2021, Science Nights-Meet the Experts in Food Valorisation & Technology, The American University in Cairo, Cairo.

280. Invited Webinar: "Global challenges in focus: Innovative technologies tackling food loss", 10th December 2020, Online WIPO, Geneva.

281. Invited Speech: "Commercialization efforts for food waste recovery & biobased industries", 17th January 2019, Food Technology Days, ISA Lille University, France.

282. Plenary Speech: "Food Waste Recovery: Open Innovation Network", 2nd July 2018, 2nd Food Waste Recovery Workshop, Stuttgart, Germany

283. Invited Speech: "Recovery of compounds from food processing by-products industrialization issues & commercialized examples", 27th March 2018, AgroParisTech, Massy, France.

284. 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.

285. Invited Speech: "Nutraceuticals received from processing waste", ICMAN IUPHAR Natural Products - from nutraceuticals to pharmaceuticals: common challenges and approaches, 28th September 2017, Aberdeen, UK.

286. 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.

287. Invited Speech: "Commercialized applications in food waste recovery", Leniger Lecture, 11th May 2017, Wageningen University, The Netherlands.

288. 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.

289. 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.

290. Invited Speech: "Food Waste Recovery Barriers and Opportunities", Meat co-products Workshop, 15 February 2017, Ashtown, Ireland.

291. Keynote Speech: "Food Waste Recovery & Innovation", Food Innova 2017, 1st February 2017, Cesena, Italy.

292. 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.

293. Invited Lecture: "Valorisation of plant-based agri-food rest raw materials". Nofima: From Food to Food, 14 November 2016, Ås, Norway.

294. 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.

295. Plenary Speech. "The Universal Recovery Strategy and the book". Food Waste Recovery Workshop, 5 July 2016, Vienna, Austria.

296. Keynote Lecture. "Ultrafiltration for the separation of functional macro- and micro-molecules". Food Waste Recovery Workshop, 5 July 2016, Vienna, Austria.

297. Invited Lecture. "Thermal technologies for food waste recovery and processing". International Thermal Processing Conference, Campden BRI, 30 June - 1 July 2016, Campden, UK.

298. 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.

299. Invited Lecture. "Innovation barriers & industrial implementation of food waste recovery". Seminar for the SusValueWaste project, 5 April 2016, Oslo, Norway.

300. 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.

301. 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.

302. 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.

303. 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.

304. 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.

305. 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

306. Invited Animator. "I: Classification, target compounds & development of strategy. 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.

307. 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.

308. 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.

309. 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.

310. 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.

311. 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

- 312. 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 wastewater". 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.
- 313. 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.
- 314. Invited Lecture. "Recovery of edible components from industrial food wastes", R&D Industry Workshop, 17 July 2012, Mediterranean Agronomic Institute of Chania, Greece.
- 315. 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.
- 316. 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.