

Papadimitriou Vassiliki

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EDUCATION

1996: PhD in Biology, University of Athens, School of Science, Department of Biology.
PhD Thesis title: Enzymatic studies in microemulsions.

1990: Bachelor's Degree in Chemistry, University of Athens, School of Science,
Department of Chemistry.

APPOINTMENTS

2009-present: Researcher C, Biomimetics and Nanobiotechnology Team, Institute of
Biology, Medicinal Chemistry and Biotechnology, National Hellenic Research
Foundation.

2006-2009: Researcher D, Biomimetics and Nanobiotechnology Team, Institute of
Biological Research and Biotechnology, National Hellenic Research Foundation.

1999-2005: Research associate, Enzymology Team and Biomimetics Team, Institute of
Biological Research and Biotechnology, National Hellenic Research Foundation.

1997-1998: Research associate, Pesticide Residue Laboratory, National Agricultural
Research Foundation (NAGREF), Athens, Greece.

1994-1996: Post-doctoral researcher, Laboratory of Biotechnology, School of Chemical
Engineering, National Technical University of Athens (NTUA), Greece.

1992-1994: PhD student with Prof. M.P. Pileni, Laboratory of Service de Chimie
Moléculaire, CEA, CE Saclay, France and Laboratory of Structure and Surface Reactivity,
SRSI, URA CNRS University P. et M. Curie, Paris VI, France.

FOREIN LANGUAGES

English, French, Italian

RESEARCH INTERESTS

1. Nanosized liquid systems as solubilization vehicles of bioactives.

- Development and physicochemical characterization of microemulsions and nanoemulsions.
- Encapsulation of bioactive compounds (peptides, enzymes, vitamins, drugs, pesticides, antioxidants).
- Structural characterization of liquid nanosized systems using Electron Paramagnetic Resonance spectroscopy (EPR), Dynamic light scattering (DLS), Small-angle X-ray scattering (SAXS), microscopy, viscometry, conductometry.

2. Electron Paramagnetic Resonance (EPR) spectroscopy

- Spin-labeling, spin trapping.
- Oxidative stability and Radical Scavenging Activity of plant extracts/commercial products.

3. Natural products and nanotechnology

- Colloidal dispersions based on natural ingredients.
- Encapsulation of natural products from biotechnological sources.

FUNDED PROJECTS

- National Strategic Reference Framework program (NSRF 2007-2013) PAVET "Application of Nanoemulsion Technology to food products based on Oil in Water Emulsions such as vegetable cream and fudge icings" Budget: 300.000,00€ Contractor: JOTIS SA (Budget NHRF: 61.250€) (Coordinator NHRF, Dr. V. Papadimitriou).
- National Strategic Reference Framework (NSRF), Cooperation, Action I, 2010-2013, research programme "Development of nanoemulsions as new materials for managing phytoprotective products to reduce the environmental charge" Budget: 449.040,00€ (Budget NHRF 147.743€). (Coordinator Dr. Vassiliki Papadimitriou).

- Operational Program "Competitiveness and Entrepreneurship", Cyprus-Hellenic Collaboration 2006-8. "Quality and stability of virgin olive oil. The role of endogenous enzymes and antioxidants -biotechnological applications". Budget NHRF: 11.740,00€. (Greek Coordinator Dr Vassiliki Papadimitriou).
- Program National Strategic Reference Framework, Action "Developmental Projects of Research Organisations- Kripis"2013-2015: "STHENOS", Targeted therapeutic approaches against degenerative diseases, with special focus on cancer and ageing. Budget: 1.500.000,00€ (Biomimetics 174.773€). Coordinator Dr. A. Pintzas.
- Program Agence Nationale de Recherche (ANR), Institut Carnot, Projet Lipides pour l'industrie et la santé (LISA), France. 2013-14. «micro/nano-émulsions de type e/h biocompatibles et riches en micronutriments: préparation et caractérisation» (Budget: 43.000€). Coordinator: F. Calderon, INP Bordeaux.
- Program CAPES, Ministry of Education, Brazil. 2010-2014. "Nanobiotechnology. Lipase activity" Budget: NHRF 40.000€.
- Operational Program "Competitiveness and Entrepreneurship", Franco-Hellenic Collaboration 2006-2007. "Biocatalysis by immobilized enzymes in mesoporous materials for the biotechnological production of high added value products" Budget: 12.400,00€.
- Program ΠABET 2005: "Production of high added value products by the biotechnological application of lipases as biocatalysts" (2006-2007). Contractor: NEOKEM SA Budget: 35.000,00€.
- Program "Cooperation" of the Dir.1334/02 - ELAIOURGIKI - ΟΠΕΚΕΠΕ (2003-2004) "Determination of the most significant and usual quality problems encountered in greek olive oils. Evaluation and therapeutic actions" Budget 20.000,00€
- Program "CRETE - ΣΥΝΕΡΓΑΣΙΑ" of the Dir.1334/02 - Sitia, Mirampelo, Peza and Milopotamos Unions- ΟΠΕΚΕΠΕ (2004-2005) "Study of parameters affecting the quality of greek virgin olive oils. Degree of maturity and natural antioxidants content" Budget 29.759,52€
- Program ΕΠΕΤ II - Subprogram 1, Action 2.3, Nutrition Program 97ΔΙΑΤΡΟ-29 (1999-2001) "Study of the presence and bioavailability of phenolic antioxidants in foods of the Mediterranean diet" Contract with: Univ. of Thessaloniki Budget: 95.000.000 Grd (NHRF 17.450.000 Grd.)
- Program ΕΠΕΤ II - ΠΕΝΕΔ 99ΕΔ33 (1999-2001) "Polyphenols and their polymers (tannins) in virgin olive oil and olive oil waste waters. Antioxidant

action and free radical mechanism. The biotechnological importance for health, food and environment."

- Program BIOTECH of the European Union (1994-1996) (in collaboration with Prof. F.N. Kolisis): "Structure-function lipase relationships in low water media". Budget: 55.000 ECU.
- Program PLATON 1993. "Enzymic studies in microemulsions. Structural aspects" (16th Collaboration protocol). Budget: 2.000.000 Grd.
- Program PLATON 1992. "Enzymic studies in microemulsions. Structural aspects" (Contract N 02001910092- 15th Collaboration protocol). Budget: 2.000.000Grd.

TEACHING AND SUPERVISION EXPERIENCE

2015-present: "Bioentrepreneurship" interdepartmental, interdisciplinary graduate program, Joint Master's Degree, University of Thessaly/National Hellenic Research Foundation (<http://bioepixirin.bio.uth.gr/>).

2014-present: "Food Science and Technology, Food Processing, Preservation and Innovation" graduate program, Master's Degree, Department of Food Technology, Technological Educational Institution of Athens.

I. Theochari (2016-present) Ph.D student, University of Thessaly.

M. Khemakhem (2015-present). Ph.D student, Ecole Supérieure des Industries Alimentaires de Tunis, Tunisia.

I. Golfomitsou (2016) postgraduate student, Department of Food Technology, Technological Educational Institution of Athens.

O. Ventouri (2016) postgraduate student, "Bioentrepreneurship" University of Thessaly/National Hellenic Research Foundation

I. Theochari (2016) postgraduate student, "Bioentrepreneurship" University of Thessaly/National Hellenic Research Foundation

L. Sclaviadis (2014-2016) MSc degree in Food Science and Technology, Food Technology Department, Alexander Technological Education Institute of Thessaloniki, Greece.

SCHOLARSHIPS

2008: STSM, COST, Action D-43, Workgroup 4, in Colloid and Interface Chemistry for Nanotechnology, Nanostructured and bio-inspired materials. Department of Chemistry,

Institute of Chemistry Physical Chemistry, University of Graz, Austria, (Prof. Otto Glatter).

1993: EMBO fellowship, Service de Chimie Moléculaire, CEA, CE Saclay, France and (L.U.R.E), C.N.R.S.-CEA, Orsay (Paris XI) France.

1993: CNRS fellowship, International project for scientific cooperation.

1992: Bourse du gouvernement français, PLATON,

1990-1994: Doctoral studentship from the National Hellenic Research Foundation.

OTHER SCIENTIFIC ACTIVITIES

Ekinisi Lab 2014: (NanoBio Team: V. Papadimitriou, M. Zoumpanioti, A. Xenakis). The NanoBio team has participated in the “EkinisiLab” New Business Development Incubator that provides 6-month coaching and consulting training programs for start-ups and spin-off companies. The EkinisiLAB environment offers opportunities for development and networking, using the expertise of high-ranking executives from SEV member-businesses. It also offers market research services and data on export markets.

Greek Innovation Forum, Research, Design, Technology, Workshops, Conference, Exhibition, Hilton Athens, 2014 and 2016. (Participation with a speech).

2nd Brokerage Event (SEVT) 2015.

Ministry of Foreign Affairs, Presenting mature research results, Athens July 17, 2014. (Participation with a speech).

Reviewer in International Scientific Journals

Colloids and Surfaces A, Current Drug Delivery, European Journal of Lipid Science and Technology, European Food Research and Technology, Food Research International, International Journal of Molecular Sciences, International Journal of Cosmetic Science, Journal of Agricultural and Food Chemistry, Journal of Colloid and Interface Science, Journal of Food Biochemistry, Journal of the American Oil Chemistry Society, Langmuir, Molecules, Pharmaceutical Nanotechnology, Plant Foods for Human Nutrition

Member of the of Greek Chemists Association.

Member of the Greek Lipid Forum.

COLLABORATIONS

- Technion- Israel Institute of Technology, Haifa, Israel
- University of Copenhagen, Copenhagen, Denmark
- Ecole Supérieure des Industries Alimentaires de Tunis, Tunis, Tunisia
- Ege University, Izmir, Turkey
- National Engineering School in Sfax, Sfax, Tunisia
- Department of Pharmaceutical Technology and Cosmetology, Faculty of Pharmacy, University of Belgrade, Belgrade, Serbia
- University of Cyprus, Nicosia, Cyprus
- Department of Chemistry, University of Graz, Austria
- Faculty of Pharmacy, Federal University of Rio de Janeiro, Rio de Janeiro, Brazil
- Biocatalysis and Organic Synthesis Group, Chemistry Institute, Federal University of Rio de Janeiro, Rio de Janeiro, Brazil
- Colloids and Surfaces Research Center, Al-Quds University 51000 East Jerusalem, Palestine.
- Faculty of Chemistry, University of Belgrade
- Agricultural University of Athens, Athens, Greece
- Department of Biological Applications & Biotechnology, University of Ioannina, Ioannina, Greece
- University of Thessaly, Larissa, Greece
- Department of Food Technology, Technological Educational Institute of Athens, Athens, Greece
- Food Technology Department, Alexander Technological Education Institute of Thessaloniki, Greece.
- Benaki Phytopathological Institute, Kifissia, Greece.
- Material Synthesis and Physical Chemistry, Theoretical & Physical Chemistry Institute, National Hellenic Research Foundation, Athens, Greece

COLLABORATION WITH INDUSTRIES

- Provision of services to food companies in order to determine properties of different types of products (use of EPR, DLS etc.). (Total budget: 58.129 €).
- Product development through common projects (food products, cosmetics etc.)

JOTIS SA

VIORYL S.A.

ELAIS-UNILEVER HELLAS AE

MINERVA SA

ELAIOURGIKI, PEZA UNION ; MIRABELLO UNION; SITIA UNION; MYLOPOTAMOS UNION.

PAGONIS-DAIRY

GAEA

QUALIA PHARMA

CLEANWAY Ltd

PUBLICATIONS

PhD Thesis (1996): "Enzymatic studies in microemulsions". University of Athens, School of Science, Department of Biology.

In peer-review journals

1. Theochari, I., Goulielmaki, M., Danino, D., **Papadimitriou, V.**, Pintzas, A., Xenakis, A. "Drug nanocarriers for cancer chemotherapy based on microemulsions: the case of Vemurafenib analog PLX4720". *Colloids and Surfaces B: Biointerfaces*, 2017. DOI: 10.1016/j.colsurfb.2017.03.032 (IF₂₀₁₅ 3.902) (**Corresponding author**).
2. Kalogianni, E. P, Sklaviadis, L., Nika, S., Theochari, I., Dimitreli, G., Georgiou, D., **Papadimitriou, V.** "Effect of oleic acid on the properties of protein adsorbed layers at water/oil interfaces: A study by EPR combined with dynamic interfacial properties". *Colloids and Surfaces B: Biointerfaces*, (2017), submitted. (**Corresponding author**).
3. Papanikolaou, N. E., Kalaitzaki, A., Karamaouna, F., Michaelakis, A., **Papadimitriou, V.**, Dourtoglou, V., Papachristos, D. P. "Nano-formulation enhances insecticidal activity of natural pyrethrins against *Aphis gossypii* (Hemiptera: Aphididae) and retains their harmless effect to non-target predators". *Environmental Science and Pollution Research*, 2017. DOI 10.1007/s11356-017-8596-2. (IF₂₀₁₅ 2.760).
4. Mitsou, E., Tavantzis, G., Sotiroudis, G., Ladikos, D., Xenakis, A., **Papadimitriou, V.** "Food grade water-in-oil microemulsions as replacement of oil phase to help process

and stabilization of whipped cream." *Colloids and Surfaces A: Physicochemical and Engineering Aspects* (2016), 510, 69-76. (IF₂₀₁₅ 2.760) **(Corresponding author)**.

5. Khemakhem, M., **Papadimitriou, V.**, Sotiroudis, G., Zoumpoulakis, P., Arbez-Gindre, C., Bouzouita, N., Sotiroudis, T. G. "Melanin and Humic acid-like polymer complex from olive mill waste waters. Part I. Isolation and Characterization." *Food Chemistry*, 203 (2016) 540–547. (IF₂₀₁₅ 4.052) Cited 1 (1) **(Corresponding author)**.

6. Khemakhem, M., Sotiroudis, G., Mitsou, E., Avramiotis, S., Sotiroudis, T. G., Bouzouita, N., **Papadimitriou, V.** "Melanin and humic acid -like polymer complex from olive mill waste waters. Part II. Surfactant properties and encapsulation in W/O microemulsions". *Journal of Molecular Liquids*, 222 (2016) 480-486. (IF₂₀₁₅ 2.740) Cited 1(0) **(Corresponding author)**.

7. Chatzidaki, M., Papadimitriou, K., Alexandraki, V., Tsirvouli, E., Chakim, Z., Ghazel, A. Mortensen, K., Yaghmur, A., Salentinig, S., **Papadimitriou, V.**, Tsakalidou, E., Xenakis, A. "Microemulsions as potential carriers of nisin: effect of composition on the structure and efficacy". *Langmuir* (2016) 32, 8988-8998. (IF₂₀₁₅ 4.457).

8. Gonçalves, K., I.I. Junior, **V. Papadimitriou**, M. Zoumpantioti, I.C.R., Leal, R.O.M.A. de Souza, Y. Cordeiro, A. Xenakis. "Nanoencapsulated Lecitase Ultra and Thermomyces lanuginosus Lipase, a Comparative Structural Study." *Langmuir* 32 (2016): 6746-6756.. (IF₂₀₁₅ 4.457) Cited 1

9. Chatzidaki, M., N. Arik, J. Monteil, **V. Papadimitriou**, F. Leal-Calderon, A. Xenakis "Microemulsion versus emulsion as effective carrier of Hydroxytyrosol". *Colloids and Surfaces B. Biointerfaces*, 137 (2016) 146-151.(IF₂₀₁₅ 3.902). Cited 8 (2).

10. Kalaitzaki, A., Papanikolaou, N.E., Karamaouna, F., Dourtoglou, V., Xenakis, A., Papadimitriou, V. "Biocompatible Colloidal Dispersions as Potential Formulations of Natural Pyrethrins: A Structural and Efficacy Study." *Langmuir*, 31 (2015) 5722-5730. (IF₂₀₁₅ 4.457) Cited 6 (5) **(Corresponding author)**.

11. Chatzidaki, M., Mitsou, E., Yaghmur, A., Xenakis, A., **Papadimitriou, V.** "Formulation and characterization of food-grade microemulsions as carriers of natural phenolic antioxidants". *Colloids and Surfaces A: Physicochem. Eng. Aspects*, 483 (2015) 130-6.(IF₂₀₁₅ 2.760). Cited 10 (3) **(Corresponding author)**.

12. Kalaitzaki, A., Xenakis, A., **Papadimitriou, V.** "Highly Water Dilutable Microemulsions: A structural study". *Colloid Polym.Sci.* (2015) (IF₂₀₁₄ 1.850) Cited 3 **(Corresponding author)**.

13. Sereti, V., Zoumpantioti, M., **Papadimitriou, V.**, Pispas, S., Xenakis, A. "Biocolloids Based on Amphiphilic Block Copolymers as a Medium for Enzyme Immobilization". *J.Phys.Chem. B* (2014) 118, 9808 – 9816. (IF₂₀₁₃ 3.377). Cited 8(1)

14. Kalaitzaki, A., Pouloupoulou, M., **Papadimitriou, V.**, Xenakis, A. "Surfactant-rich biocompatible microemulsions for transdermal administration of methylxanthine drugs" *Colloids and Surfaces A: Physicochem. Eng.Aspects*, (2014) 442, 80-87 (IF₂₀₁₃ 2.760). Cited 14 (6) **(Corresponding author)**.

- 15.** Kalaitzaki, A., Emo, M., Stébé, M.J., Xenakis, A., Papadimitriou, V. "Biocompatible nanodispersions as delivery systems of food additives", *Food Research International*, 54 (2013) 1448-1454.(IF₂₀₁₃ 3.871) Cited 15 (8) **(Corresponding author)**.
- 16.** Kyriazi, A. **Papadimitriou, V.**, Sotiroudis, T. G., Xenakis. A. "Development and characterization of a digestion model based on olive oil microemulsions". *Eur. J. Lipid Sci. Technol.*, 115 (2013) 601-611.(IF₂₀₁₃ 2.033) Cited 4 (4) **(Corresponding author)**.
- 17. V. Papadimitriou**, M. Dulle, W. Wachter, T.G. Sotiroudis, O. Glatter, A. Xenakis: "Structure and dynamics of veiled virgin olive oil: Influence of production conditions and relation to its antioxidant capacity". *Food Biophysics*, 8 (2013) 112-121. (IF₂₀₁₃ 2.187) Cited 5 (2)
- 18.** Fanun, M., **V. Papadimitriou**, V., Xenakis, A. "Characterization of cephalixin loaded non-ionic microemulsions". *J. Colloid Inter. Sci.* (2011), 361, 115-121. (IF 3.758) Cited 22(9) **(Corresponding author)**.
- 19. Papadimitriou, V.**, Tzika, E.D., Pispas, S., Sotiroudis, T.G., Xenakis, A. "Microemulsions based on virgin olive oil: a model biomimetic system for studying native oxidative enzymatic activities". *Colloids and Surfaces A* (2011) 382, 232-237. (IF₂₀₁₀ 2.359) Cited 11(2) **(Corresponding author)**.
- 20.** Tzika, E.D., M. Christoforou, S. Pispas, M. Zervou, **V. Papadimitriou**, T.G. Sotiroudis, E. Leontidis, A. Xenakis. "Influence of nanoreactor environment and substrate location on the activity of horseradish peroxidase in olive oil-based w/o microemulsions". *Langmuir*, (2011) 27, 2692–2700. (IF₂₀₁₀ 4.186) Cited 8(3)
- 21.** Xenakis, A. **Papadimitriou**, V., Sotiroudis, T.G.. "Colloidal structures in natural oils". *Current Opinion in Colloid and Interface Science*, (2010), 15, 55-60. (IF₂₀₁₀ 7.837). Cited 25(7).
- 22.** Tzika, E.D., Sotiroudis, T.G., **Papadimitriou**, V., Xenakis, A. "Partial purification and characterization of peroxidase from olives (*olea europaea* cv. Koroneiki)" *Eur Food Res Technol.*, (2009) 228, 487-495. (IF₂₀₀₈ 1.585) Cited 20(5) **(Corresponding author)**.
- 23. Papadimitriou**, V., S. Pispas, S. Syriou, A. Pournara, M. Zoumpanioti, T. Sotiroudis and A. Xenakis "Biocompatible microemulsions based on Limonene: Formulation, Structure and Applications". *Langmuir*, (2008) 23, 3380-3386. (IF₂₀₀₈ 4.186) Cited 49 (11) **(Corresponding author)**.
- 24.** Tzika, E.D., **Papadimitriou**, V., Sotiroudis, T.G., Xenakis, A. "Oxidation of oleuropein studied by EPR and spectrophotometry". *Eur. J. Lipid Sci. Technol.*, (2008) 110, 149-157. (IF₂₀₀₈ 1.733). Cited 11(2) **(Corresponding author)**.
- 25.** Tzika, E.D, **V. Papadimitriou**, T.G. Sotiroudis, A. Xenakis. "Antioxidant Properties of Fruits and Vegetables Shots and Juices: An Electron Paramagnetic Resonance Study". *Food Biophysics*, (2008) 3, 48-53. (IF₂₀₀₈ 2.187). Cited 25(2) **(Corresponding author)**.

- 26.** Avramiotis, S., **V. Papadimitriou**, E. Hatzara, V. Bekiari, P. Lianos and A. Xenakis "Lecithin Organogels Used as Bioactive Compounds Carriers. A Microdomain Properties Investigation". *Langmuir*, (2007) 23, 4438-4447. (IF₂₀₀₆ 4.186) Cited 31(3)
- 27. Papadimitriou, V.**, T.G. Sotiroudis and A. Xenakis. "Olive Oil Microemulsions: Enzymatic Activities and Structural Characteristics". *Langmuir*, (2007) 23, 2071-2077. (IF₂₀₀₆ 4.186) Cited 38(14)
- 28. Papadimitriou, V.**, Sotiroudis, T.G., Xenakis, A., Sofikiti, N., Stavyiannoudaki, V., Chaniotakis, N.A. "Oxidative stability and radical scavenging activity of extra virgin olive oils by using Electron Paramagnetic Resonance spectroscopy". *Analytica Chimica Acta*, (2006), 573-574, 453-458. (IF₂₀₀₅ 4.144). Cited 52(6) (**Corresponding author**).
- 29.** Zoumpantioti, M., H. Stamatis, **V. Papadimitriou** and A. Xenakis. "Spectroscopic and catalytic studies of lipase in ternary hexane-1-propanol water surfactantless microemulsion systems". *Colloids Surfaces B*, (2006), 47, 1-9. (IF₂₀₁₃ 4.287). Cited 31(3)
- 30. Papadimitriou, V.**, G.A. Maridakis, T.G. Sotiroudis, A. Xenakis. "Antioxidant activity of polar extracts from olive oil and olive mill wastewaters: an EPR and photometric study". *Eur. J. Lipid Sci. Technol.*, (2005) 107, 513-520. (IF 1.733) Cited 11 (2)
- 31. Papadimitriou, V.**, T.G. Sotiroudis, and A. Xenakis. "Olive oil microemulsions as a biomimetic medium for enzymatic studies. Oxidation of oleuropein". *J. Am. Oil Chem. Soc.*, (2005) 82, 1-6. (IF 1.587) Cited 14
- 32.** Tzika, E.D., **V. Papadimitriou**, T.G. Sotiroudis and A. Xenakis. "Chemical and enzymatic oxidation of oleuropein: an EPR study". *Chem.Phys.Lipids.* (**2004**) 130, 61. (IF 2.901) Cited 3(1)
- 33.** Lentza-Rizos, C., E. J. Avramides, A. Argyropoulou, **V. Papadimitriou** & K. Kokkinaki. "Field Trials to Determinate Residues of Chlozolinatate in Table Grapes". *J. Agric. Food Chem.*, (2000) 48, 2522-2527. (IF 2.823) Cited 5
- 34.** Avramiotis, S., **V. Papadimitriou**, C.T. Cazianis & A. Xenakis. "EPR studies of proteolytic enzymes in microemulsions". *Colloids and Surfaces A*, (1998) 144, 295-304. (IF 2.359) Cited 15 (5)
- 35. Papadimitriou, V.**, A. Xenakis, C.T. Cazianis & F.N. Kolisis. "Structural and catalytic aspects of cutinase at controlled hydration levels". *Colloid Polym. Sci.*, (1997) 275, 609-616. (IF 2.331) Cited 10
- 36. Papadimitriou, V.**, A. Xenakis, C.T. Cazianis, H. Stamatis, M. Egmond & F.N. Kolisis. "EPR studies of cutinase in microemulsions". *Ann. N.Y. Acad. Sci.*, (1996) 799, 275-280. (IF 3.155) Cited 11 (2)
- 37. Papadimitriou, V.**, C. Petit, G. Cassin, A. Xenakis & M.P. Pileni. "Lipase catalyzed esterification in AOT reverse micelles: A structural Study". *Adv. Colloid Interface Sci.*, (1995) 54, 1-16. (IF 8.372) Cited 15 (2)

38. Papadimitriou, V., C. Petit, A. Xenakis & M.P. Pileni. "Structural modification of reverse micelles due to enzyme incorporation studied by SAXS". *Progr. Colloid Polym. Sci.*, (1994) 97, 226-228. Cited 6 (1)

39. Papadimitriou, V., A. Xenakis & A.E. Evangelopoulos. "Proteolytic Activity of various w/o Microemulsions as related to the Polarity of the reaction medium". *Colloids Surf. B. Biointerfaces*, (1993) 1, 295-303. (IF 3.354) Cited 30 (8)

40. Papadimitriou, V., A. Xenakis & P.Lianos. "Electric Percolation of Enzyme containing Microemulsions". *Langmuir*, (1993) 9, 912-915. (IF 4.186) Cited 23 (4)

41. Xenakis, A. **V. Papadimitriou** & P. Lianos. "Enzyme-induced percolation of w/o microemulsions". *Progr. Colloid Polym. Sci.*, (1993) 93, 370-372. Cited 2

Book Chapters

Xenakis, A., **Papadimitriou, V.**, Stamatis, H. and Kolisis F.N. "Biocatalysis in microemulsions", in *Microemulsions: Properties and Applications, Surfactant Science Series*, Edited by Mozner Fanun, CRC Press, Taylor & Francis Group (**2009**) pp 349-385. Cited 8

Conference Proceedings

1. Tzika, E.D., **V. Papadimitriou**, T.G. Sotiroudis, A. Xenakis. "Oxidation of oleuropein by tyrosinase in aqueous solution and olive oil microemulsions: a comparative study". In *Hellenic Society of Biochemistry & Molecular Biology, Newsletter*, Proceedings of the 57th meeting (**2005**), 52, 739-742.

2. Tzika, E. D., M. Mastorakis, **V. Papadimitriou**, T.G Sotiroudis A. Xenakis, S. Miniadis-Meimaroglou. "Enzymatic Oxidation of olive oil polyphenols: the case of oleuropein". In *"Traditional Mediterranean Diet: Past Present & Future. Focusing on Olive Oil & Traditional Food Products"*, Proceedings of the 2nd International Conference (**2005**), 1-5.

3. Papadimitriou, V., A. Xenakis & A.E. Evangelopoulos. "Enzymic Studies in Microemulsions. Effect of Reverse Micelles on the Activity of Trypsin". *Biochem. Biophys. Newslett.*, (**1992**), 34, 29-31.

4. Papadimitriou, V., A. Xenakis & A.E. Evangelopoulos. "Activity Studies of Chymotrypsin in Microemulsions". *Biochem. Biophys. Newslett.*, (**1991**) 32, 84-86.

Patents

1. Papadimitriou K., Chatzidaki M. D., Alexandraki S., **Papadimitriou V.**, Tsakalidou E., Xenakis A. (2015). "Water-in-oil (W/O) microemulsions as carriers of bacteriocins for the antimicrobial protection of foods" (OBI – 1008858).

2. Chatzidaki M. D., Mitsou E., Theochari I., **Papadimitriou V.**, Xenakis A., (2015). "Edible microemulsions with encapsulated plant extracts as dressing type products" (OBI –1008863).

3. Kalaitzaki A, Xenakis A, **Papadimitriou V.** (2013) "Biocompatible nanodispersions as media for encapsulating bioactive substances with phytoprotective activity" (OBI, 20130100305).

PARTICIPATION IN NATIONAL AND INTERNATIONAL CONFERENCES

Invited speaker (3)

Oral presentations (21)

Poster presentations (41)