

## **C.V. (Project Coordinator)**

**Surname :** Petrotos

**First name:** Konstantinos

**Birth Place:** Gonnoi Larissa-Greece

**Date of Birth:** 1-1-1964

**Profession:** Chemical Engineer – Food Engineer , PhD –Professor in Technological Educational Institute of Larissa-Greece.

**Marital status :** Married, one daughter

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### **EDUCATION**

- **1999.** PhD Diploma awarded by Chemical Engineering Dept. Of Aristotle University of Thessaloniki - Greece .  
**Specialization :** *Food Engineering & Technology*  
**Title of PhD thesis :** “The study of concentration of tomato juice by using direct osmosis membrane technology”.
- **1990.** BS Diploma in Chemical Engineering awarded by Chemical Engineering Dept. Of Aristotle University of Thessaloniki -Greece .
- **Grade :** 8.15 out of 10

### **PROFESSIONAL RECORD**

- ◆ **2008-2011.** Professor of Food and Agricultural products processing in Bio-systems Engineering Dept. of Technological Educational Institute of Larissa-School of Agricultural Technology-Larissa-Greece.
- ◆ **2000-2008.** Researcher and Technical advisor working for the companies EXPERT CONSULTING-Larissa and DEVELOPMENT AND COMMERCE LTD working as Chemical Engineer and dealing with preparation of feasibility studies of industrial projects. Technical advisor for technology and quality in NTOUFAS Bros S.A., a Greek company producing frozen pastries and sweets .
- ◆ **1996-2000.** Technical and Economical Evaluation of industrial projects focused in the area of Food and Agricultural industries and consulting for the Food and Agricultural industry in Greece and Balkan on behalf of the company DEVELOPMENT AND COMMERCE LTD –4 Vasileos Irakliou str, 54625 Thessaloniki-Greece.
- ◆ **1994-1996.** Researcher/ EU grant holder through TMR Programme, in Food Research Centre of University of Humperside, Grimsby -UK. The subject of research: “Application of direct osmosis technology for the concentration of tomato juice”.
- ◆ **1991-1994.** Quality Assurance Manager and vice Technical Director in the fruit and tomato paste producing company VITOM S.A. Participation in the company quality group and direct involvement in the production planning. Technical service of the international costumers and extensive training in Food Technology and Food quality issues by participation in international workshops.
- ◆ **1990-1991.** Production Manager and Technical Director of TZENA HELLAS fruit cannery in Vorino Almopias-Aridaia-Greece. Production planning and check -machinery maintenance responsibilities.

### **PARTICIPATION IN PROFESSIONAL BODIES OR COMMITTES**

- Member of Technical Chamber of Greece
- Member of Hellenic Association of Food Technologists.
- Member of the Greek Society of Agronomist Food Technologist.
- Member of the Greek Association of Chemical Engineers.

### **TEACHING EXPERIENCE**

- ✓ 10 years of teaching at University Level of the following courses
- Food Engineering
- Food Technology
- Food Physical Chemistry

- Food and Agricultural Products Drying Technologies.
- Unit operations in Food and Agricultural Industry?
  - ✓ Supervising of 3 PhD students, 10 Master Dissertation and over 100 First Diploma Works/dissertations.

### **ACADEMIC DISTINCTIONS**

1. PhD. Grant Holder – Greek State Scholarship Foundation (1994-1998).  
Sector: Food Engineering and Technology.
2. EU Grant Holder, 1994-1996 Programme Training and Mobility of Researchers -Food Research Centre – University of Lincolnshire & Humberside, UK.

### **RESEARCH RECORD**

He has completed the following research projects:

- 1) TMR-EU Grant : “The study of the direct osmosis concentration of the tomato juice”-University of Lincolnshire and Humberside-Great Grimsby-UK/ 1994-1996/budget 88000 Euro
- 2) KEDAP S.A. Private company grant-“Development of a Ultrafiltration method to clarify and reuse the brines of pickled peppers”-budget 6000 Euro
- 3) PILIO TIROKOMIKI S.A. Private company Grant-“Development of nanofiltration membrane method to concentrate cheese whey”-Budget 15000 Euro
- 4) Twelve grants awarded & completed with a total budget of approx 100000 Euro in the context of the call INNOVATION VOUCHERS FOR SMES-PROGRAM CODES (General Secretary of Research and Technology-Greek Ministry of Development) :
  - 32882799-01-000062
  - 15991593-01-000042
  - 19868038-01-000039
  - 14490487-01-000032
  - 79148710-01-000106
  - 18902762-01-000088
  - 20437797-01-000020
  - 58404368-01-000041
  - 78471208-01-000046
  - 78471208-01-000046
  - 69206003-01-000050
  - 38592787-01-000113

Four patents are pending from the abovementioned completed research projects

### **RESEARCH INTERESTS**

1. Application of Membrane Technology in Food processing and in agricultural and food wastes.
2. Osmotic Techniques
3. Nano- and Micro-encapsulation of bioactive physical substances and use of them in Food and Pharmaceutical Industry
4. Food and Agricultural products drying technologies.
5. Novel techniques for food preservation (high pressure processing and pulsing electric field applications).

### **OTHER QUALIFICATIONS**

- Fluent in English Language and good knowledge of technical terminology.
- Good in Computer use and in programming

### **PATENTS**

1. «A METHOD OF TOTAL DISCHARGE OF OLIVE MILL WASTE WATER» *Patent No: 1006660*, OBI, -International code : C02F 1/44. Issuing date : 13-1-2010.

### **PUBLICATIONS (Selected papers 20 out of 40)**

1. K.B Petrotos 1999. The study of the concentration of tomato juice by direct osmosis membrane technology. PhD Thesis, Dept of Chemical Engineering, School of Engineering-Aristotle University of-Thessaloniki-Greece.

2. K.B. Petrotos et al. 1990. On-line control of the operation of concentration in sugar factories. Engineering and Food Process Control. Edited by W.Spiess and H. Schubert. Elsevier Applied Science, N.Y., Vol 1 (761).
3. K.B. Petrotos et al. 1990. Simulation of extraction of sunflower presscake by percolation. Automatic Control of Food Process, Edited by the European Federation of Chemical Engineering, Paris, 2 (15).
4. K. B. Petrotos et al. 1992. Interrelation of color and consistency with concentration of tomato paste solutions. Paper presented at IFTEC International Conference. The Hague, The Netherlands, Nov. 15-18.
5. K.B. Petrotos et al. 1994. Combining Direct osmosis and electro dialysis in clear fruit juice concentration. Paper presented at Engineering of Membrane Process II Conference, Il Ciocco (Near Lucca), Tuscany, Italy, April, 26-28.
6. K.B. Petrotos et al. 2007. On the direct osmotic concentration of liquid foods. Part I: Impact of process parameters on process performance. Journal of Food Engineering, Vol. 78(2), pp 422-430.
7. Petrotos et al. 1998. Direct osmotic concentration of tomato juice in tubular membrane module configuration. I. The effect of certain basic process parameters on the process performance. Journal of Membrane Science, 150, pp 99-110.
8. Petrotos et al. 1999. Direct osmotic concentration of tomato juice in tubular membrane module configuration. II. The effect of using clarified tomato juice on the process performance. Journal of Membrane Science, 4144, pp 1-8.
9. Petrotos KB, Lazarides HN. 2001. Osmotic concentration of liquid foods Journal Food Engineering 49 (2-3): pp 201-206.
10. Petrotos K.B. and Lazarides H. 2000. Direct osmotic concentration of liquid foods. Paper presented at Osmotic Treatment in Food Processing Conference, June 23-24, Karlsruhe, Germany.
11. Petrotos K.B. et al. 2000. Direct osmotic concentration of tomato juice. Poster presentation / Osmotic Treatment in Food Processing Conference, June 23-24, Karlsruhe, Germany.
13. K.B. Petrotos et al. 2007. On the direct osmotic concentration of liquid foods: Part II. Development of a generalized model, Journal of Food Engineering, Vol.78 (2), pp 431-437
14. K.B. Petrotos et al. 2007. On the direct osmotic concentration of liquid foods: Part II. Development of a generalized model, Journal of Food Engineering, Vol.78 (2), pp 431-437.
15. K.B. Petrotos et al. 2006. Olive Mill Wastewater Treatment. Chapter in Book by ISEKI Publishers.
16. K.B. Petrotos et al. 2009. A review on whey composition and the methods used for its utilization. Journal of Food Engineering. Submitted for publication. Submitted for publication (Manuscript Number : JFOODENG-D-09-00525)
17. K.B. Petrotos et al. 2009. A description of a combined scheme of direct osmosis and electro dialysis to concentrate tomato juice at ambient temperature and low pressure. Journal of Food Engineering. Submitted for publication (Manuscript Number: JFOODENG-D-09-00498).
18. K.B. Petrotos et al. 2009. Olive mill waste water (OMWW) treatment by Diafiltration. Journal of Biosystems Engineering. Submitted for publication (Manuscript Number : YBENG-D-09-00217)
19. K.B. Petrotos et al. 2009. Animal milk butter -a review on its composition and the used analytical techniques for the fatty acids and volatile compounds profile determination. Antalya Congress in Turkey

**CITATION IN SCOPUS (AUTHOR ID=6506403818 ): 102 CITATION IN TOTAL : 111**

**REVIEWER in the following International Journals:**

- 1) **Journal of Membrane Science**
- 2) **Journal of Food Science and Engineering**
- 3) **Desalination**

**MEMBER OF EDITORIAL BOARD: Journal of Food Science and Engineering**