

CURRICULUM VITAE

Dr. MARIA TARAPOULOUZI

PERSONAL INFORMATION

Name and Surname: Maria Tarapoulouzi

Nationality: Cypriot

Date of Birth: 10/01/1988

Gender: Female

Home address: 2, Tefkrou Anthia street, Latsia, 2236, Nicosia, Cyprus

Telephone number: +357 99 856 158

Email addresses: tarapoulouzi.m@gmail.com

Web of Science ResearcherID: GZL-6853-2022

Scopus ID: 55804599800

ORCID ID: 0000-0003-0206-4860

ACADEMIC STUDIES

2015 - 2020: University of Cyprus - PhD in Chemistry

Research project: (Food Chemistry & Authenticity) Chemometric characterization of Cypriot traditional cheese Halloumi by using spectroscopic techniques.

2011 - 2014: University of Cyprus - MSc in Environmental Engineering

Research project: (Ecotoxicology) Advanced bioassays for evaluating the effects of mixtures of pharmaceuticals on humans and microorganisms.

2009 - 2010: University of Birmingham, UK - Postgraduate Diploma (PGDp) in Toxicology

Research project: (Forensic Toxicology) Ketamine: medicine or drug of abuse?

2005 - 2009: University of Cyprus - BSc in Chemistry

Research project: (Analytical and Inorganic Chemistry) The reaction of isopropanol with cerium(IV) oxide.

WORK EXPERIENCE

May 2025 - Present

Special Research Scientist, Project Acronym: SERAFINA, Project Category: CO-DEVELOP, Research & Innovation Foundation, Project title: Surface-enhanced Raman spectroscopy for detection and quantification of Acrylamide in Food.

Name of employer: Department of Electrical and Computer Engineering, University of Cyprus

January 2023 - present

Expert to assess submitted proposals for food science and technology-related project calls.

Name of employer: Slovak Research and Development Agency

April 2020 - Present

Volunteer post-doctoral researcher

1. Laboratory of Porous Solids, Surface Chemistry and Food Authenticity, Supervisor: Prof. Charis Theocharis, 2020-2023
2. Laboratory of radioanalytical chemistry, Supervisor: Prof. Ioannis Pashalidis, 2023-Present

Name of employer: Department of Chemistry, University of Cyprus

November 2022 – May 2025

Fixed-Term Employee for the implementation of the project “IsoDataBase: Enhancement of the isotopic database of traditional Cypriot products by developing a Blockchain platform to ensure their identity”, funded by the Recovery and Resilience Plans in the context of REPowerEU.

Name of employer: State General Laboratory of Cyprus (Laboratory of Certification of Authenticity)

May 2022 – November 2022

Academic Performance Manager

Name of employer: UNICAF University, Larnaca

January 2022 – May 2022

Visiting Teaching Staff for the following undergraduate courses (BSc in Agriculture, Food Science and Biotechnology):

- “Organic chemistry, ABF101: lab” and
- “Statistics and Quality Control, MEM412: theory and lab”

Name of employer: Cyprus University of Technology, Limassol

October 2021 – May 2022

Visiting Teaching Staff for the following undergraduate courses (BSc in Aesthetics):

- “Inorganic & Organic Chemistry, XHM205: theory and lab”,
- “Basic Principles in Cosmetology, 303COSM: theory and lab” and
- “Applied Cosmetology, 603COSM: theory and lab”,

Name of employer: CDA College, Nicosia

March 2021 - March 2024

Occasional Expert for Scientific and Technical Support (remote work).

Name of employer: European Food Safety Authority (EFSA), Parma, Italy

February 2018 – May 2022

Visiting Teaching Staff for the following undergraduate courses (BSc in Pharmacy & BSc in Biomedical Sciences):

- “Toxicology, PHA422: theory”,
- “Forensics and Toxicology, BMS327: theory”, and
- “General & Inorganic Chemistry, CHE113: theory and lab”,

Name of employer: European University of Cyprus

October 2017 – April 2022

Lab Supervisor for Chemistry and Biology (Key Stage 3-5) based on the English Curriculum, Department of Science.

Name of employer: The Senior School, Nicosia

April - August 2017 (5-month contract)

Determination of polycyclic aromatic hydrocarbon compounds in smoked traditional foods such as meat and fish products by using HPLC-FLD.

Name of employer: State General Laboratory of Cyprus (Laboratory of Environmental and Other Contaminants of Foods)

March - December 2016 (10-month contract)

Development and validation of the method for determining mycotoxins such as Tropane alkaloids, Atropine, and Scopolamine Hydrochloride in cereals (sorghum, buckwheat, millet, etc.) and baby food based on cereals above using LC-MS/MS.

Name of employer: State General Laboratory of Cyprus (Laboratory of Environmental and Other Contaminants of Foods)

March - December 2015 (10-month contract)

Chemical analysis of juices and beverages for metals such as lead, cadmium, and mercury by AAS and ICP-MS. Additionally, the determination of aflatoxins in various samples such as nuts, dried fruits, etc.

Name of employer: State General Laboratory of Cyprus (Laboratory of Environmental and Other Contaminants of Foods)

December 2012 - April 2013

Teaching and Lab Assistant in the Department of Civil and Environmental Engineering.

Name of employer: University of Cyprus

June 2012- October 2012 (5-month contract)

Special Scientist, Project Acronym: WINEC, Project Code: LIFE08 ENV/CY/000455, Project title: Advanced systems for the enhancement of the environmental performance of WINeries in Cyprus (WINEC).

Name of employer: University of Cyprus and Nireas – International Water Research Center

October 2011 - May 2012 (8-month contract)

Special Scientist, Project Acronym: TOMIXX, Project Code: PENEK/0609/24, Project title: Development of novel methods for the toxicity assessment of multi-component chemical mixtures to humans and the ecosystem.

Name of employer: University of Cyprus and Nireas – International Water Research Center

April - December 2011 (8-month contract)

Chemical analysis of honey and other veterinary products for tetracyclines residues determination, by LC-MS/MS.

Name of employer: State General Laboratory of Cyprus (Laboratory of Veterinary Drug Residues)

COLLABORATION WITH INTERNATIONAL SCIENTIFIC JOURNALS

1. Editor of the World Journal of Food Science and Technology (WJFST), ISSN Print: 2637-6016, ISSN Online: 2637-6024, 2022-2024.

2. Editor of the Special Issue “Research Advances and Applications of Isotopic and Spectroscopic Analysis in Foods and Beverages”, Journal Processes, IF 3.5, MDPI, 2024-2025. https://www.mdpi.com/journal/processes/special_issues/RGG7PF095B
3. Editor of the Journal Quality Assurance and Safety of Crops & Foods, division of “Food Chemistry and Analysis”, IF 4.6, 2024.
<https://qascf.com/index.php/qas/about/editorialTeam>

PUBLICATIONS

A. SCIENTIFIC JOURNALS

1. Gabrilyants, E., Alibekov, R., **Tarapoulouzi, M.**, Ciprovica, I. and Utebaeva, A. (2025). The effect of starter cultures on peptide profiles identified in camel milk cheese. Quality Assurance and Safety of Crops & Food, *submitted*.
2. **Tarapoulouzi, M.**, Kyriacou, S., Ioannidis, I., Pashalidis, I. and Theocharis, C. (2025). FTIR Spectroscopy for Detecting Milk Powder Adulteration in Cyprus Goat Milk: A Preliminary Step Toward Safeguarding Halloumi Cheese Authenticity. Quality Assurance and Safety of Crops & Food, *in press*.
3. **Tarapoulouzi, M.**, Ioannidis, I. and Pashalidis, I. (2025). Applications, Trends, and Challenges in the Non-Destructive Assessment of Microplastics in Fish. Spectrochimica Acta Part A: Molecular and Biomolecular Spectroscopy, p.126462.
4. Ioannou-Papayianni, E., Damaskinos, C., **Tarapoulouzi, M.**, Louka, C., Savvidou, C., Tzioni, E. and Kokkinofa, R. (2025). Utilizing Isotopic and Elemental Markers to Enhance the Authenticity of Potatoes. European Food Research and Technology, 251(3), 367-375.
5. **Tarapoulouzi, M.** and Papademas, P. (2024). A preliminary study in milk to discriminate goat feeding regimes by FTIR and chemometrics. Journal of Dairy Research, 91(4), 454-459.
6. Abish, Z., Ravshanbek, S. A., **Tarapoulouzi, M.**, Bakhtybekova R. A., and Kobzhasarova, Z. (2024). Review in deep processing of whey. *Cogent Food & Agriculture*, 10(1), 2415380.
7. Cruz, J., Gergov, G., **Tarapoulouzi, M.**, Kirilova, E., Kostadinova, O., and Nikolova, K. (2024). Classification of apple varieties by vis-NIR diffuse reflectance spectroscopy and chemometrics. Bulgarian Chemical Communications, 106-115.
8. **Tarapoulouzi, M.**, Entrenas, J. A., Pérez-Marín, D., Pashalidis, I. and Theocharis, C. (2024). A preliminary study for determination of seasonal variations on Halloumi cheese by using near-infrared spectroscopy and chemometrics. Processes, 12(7), 1517.
9. **Tarapoulouzi, M.**, Pashalidis, I., and Theocharis, C. R. (2024). Discrimination of Cheese Products Regarding Milk Species' Origin Using FTIR, 1H-NMR, and Chemometrics. Applied Sciences, 14(6), 2584.
10. **Tarapoulouzi, M.**, Logan, N., Hardy, M., Montgomery, H., Haughey, S.A., Elliott, C.T. and Theocharis, C.R. (2024). A Pre-Trial Study to Identify Species of Origin in Halloumi Cheese Utilising Chemometrics with Near-Infrared and Hyperspectral Imaging Technologies. Analytica, 5(1), 17-27.

11. Agriopoulou, S., **Tarapoulouzi, M.**, Varzakas, T., and Jafari, S. M. (2023). Application of Encapsulation Strategies for Probiotics: From Individual Loading to Co-Encapsulation. *Microorganisms*, 11(12), 2896.
12. Smaoui, S., **Tarapoulouzi, M.**, Agriopoulou, S., D'Amore, T., and Varzakas, T. (2023). Current State of Milk, Dairy Products, Meat and Meat Products, Eggs, Fish and Fishery Products Authentication and Chemometrics. *Foods*, 12(23), 4254.
13. Smaoui, S., D'Amore, T., **Tarapoulouzi, M.**, Agriopoulou, S., and Varzakas, T. (2023). Aflatoxins Contamination in Feed Commodities: From Occurrence and Toxicity to Recent Advances in Analytical Methods and Detoxification. *Microorganisms*, 11(10), 2614.
14. **Tarapoulouzi, M.**, and Theocharis, C. R. (2023). Discrimination of Anari Cheese Samples in Comparison with Halloumi Cheese Samples Regarding the Origin of the Species by FTIR Measurements and Chemometrics. *Analytica*, 4(3), 374-384.
15. **Tarapoulouzi, M.**, Mironescu, M., Drouza, C., Mironescu, I.D., and Agriopoulou, S. (2023). Insight on the recent application of chemometrics in quality analysis and characterization of bee honey during processing and storage. *Foods*, 12(3), 473.
16. Grassi, S., **Tarapoulouzi, M.**, D'Alessandro, A., Agriopoulou, S., Strani, L., and Varzakas, T. (2023). How Chemometrics Can Fight Milk Adulteration. *Foods*, 12(1), 139.
17. **Tarapoulouzi, M.**, Agriopoulou, S., Koidis, A., Proestos, C., El Enshasy, H.A., and Varzakas, T. (2022). Recent Advances in Analytical Methods for the Detection of Olive Oil Oxidation Status during Storage along with Chemometrics, Authenticity and Fraud Studies. *Biomolecules*, 12, 1180.
18. **Tarapoulouzi, M.**, Ortone, V., and Cinti, S. (2022). Heavy metals detection at chemometrics-powered electrochemical (bio) sensors. *Talanta*, 244, 123410.
19. **Tarapoulouzi, M.**, and Theocharis, R. C. (2021). Discrimination of Cheddar, Kefalotyri and Halloumi cheese samples by the chemometric analysis of FTIR and ¹H-NMR spectra. *Journal of Food Process Engineering*, e13933.
20. Pasvanka, K., Kostakis, M., **Tarapoulouzi, M.**, Nisianakis, P., Thomaidis, N. S., and Proestos, C. (2021). ICP-MS analysis of multi-elemental profile of Greek wines and their classification according to variety, area and year of production. *Separations*, 8(8), 119.
21. Agriopoulou, S., **Tarapoulouzi, M.**, Bedine Boat, M.A., Rébufa C., Dupuy, N., Theocharis, C.R., Artaud, J., Varzakas, T., and Roussos, R. (2021). Authentication and Chemometric Discrimination of Six Greek PDO Table Olive Varieties through Morphological Characteristics of their Stones. *Foods*, 10(8), 1829.
22. **Tarapoulouzi, M.**, Skiada, V., Agriopoulou, S., Psomiadis, D., Rébufa, C., Roussos, S., Theocharis, C.R., Katsaris, P., and Varzakas, T. (2021). Chemometric Discrimination of the Geographical Origin of Three Greek Cultivars of Olive Oils by Stable Isotope Ratio Analysis. *Foods*, 10, 336.
23. **Tarapoulouzi, M.**, Kokkinofa, R., and Theocharis, R. C. (2020). Chemometric analysis combined with FTIR spectroscopy of milk and Halloumi cheese samples according to species' origin. *Journal of Food Science & Nutrition*, 8, 3262–3273.

24. **Tarapoulouzi, M.**, and Theocharis, R. C. (2019). Discrimination of Cheddar and Kefalotyri Cheese Samples: Analysis by Chemometrics of Proton-NMR and FTIR Spectra. *Journal of Agriculture Science and Technology B*, 9(5), 347-355.
25. Vasquez, M. I., **Tarapoulouzi, M.**, Lambrianides, N., Hapeshi, E., Felekkis, K., Saile, M., Sticht, C., Gretz N., and Fatta-Kassinou, D. (2016). Assessing the potential of pharmaceuticals and their transformation products to cause mutagenic effects: Implications for gene expression profiling. *Environmental Toxicology and Chemistry*, 35(11), 2753-2764.
26. **Tarapoulouzi, M.**, Papachrysostomou, C., Constantinou, S., Kanari, P., and Hadjigeorgiou, M. (2013). Determinative and confirmatory method for residues of tetracyclines in honey by LC-MS/MS. *Food Additives & Contaminants: Part A*, 30(10), 1728-1732.

B. ACADEMIC BOOKS

1. Agriopoulou, S., & **Tarapoulouzi, M.** (2025). *Food Toxicology and Safety: Food Manufacturing Related Effects*, Taylor & Francis Group, CRC Press, ISBN 978-1-032-68787-2.
2. Agriopoulou, S., **Tarapoulouzi, M.**, Varzakas, T. (2022). *Chemometrics and Authenticity of Foods of Plant Origin*, Taylor & Francis Group, CRC Press, ISBN 978-1-032-19944-0.
3. **Ταραπουλούζη, Μ.**, Αγριοπούλου, Σ., Βαρζάκας, Θ. (2021). Ποιοτικός Έλεγχος-Χημειομετρία και αυθεντικότητα τροφίμων φυτικής και ζωικής προέλευσης, Tsotras publisher, ISBN 978-618-5495-42-8.

C. CHAPTERS IN BOOKS

1. **Tarapoulouzi, M.** and Mironescu, I. (2025). Robotics and Automation in Food Processing. In *Smart Engineering Approaches to Food Safety and Shelf- Life Extension*, Elsevier, *in press*.
2. Mironescu, M. and **Tarapoulouzi, M.** (2025). Chocolate. In *Food Technology - Volume 2*, Springer Nature Technology and Publishing Solutions, *in press*.
3. Agriopoulou, S., D'Amore, T., **Tarapoulouzi, M.**, Varzakas, T. and Smaoui, S. (2025). Chemometrics in Mycotoxin Detection by Mass Spectrometry. In *Mass Spectrometry in Food Analysis: Principles and Applications*, World Scientific Publishing, 277-303.
4. **Tarapoulouzi, M.**, Artemi, A., & Agriopoulou, S. (2024). Quality Schemes and Geographical Indicators in the Cheese Agribusiness and the Case of the Cypriot Traditional Cheese Halloumi. In *Agribusiness Innovation and Contextual Evolution, Volume I: Strategic, Managerial and Marketing Advancements*, 155-182. Cham: Springer International Publishing.
5. Koidis, A., Pasvanka, K., **Tarapoulouzi, M.**, & Proestos, C. (2023). Authenticity and Chemometrics of Wine and Beer. In *Chemometrics and Authenticity of Foods of Plant Origin*, 302-327. Taylor & Francis Group, CRC Press.
6. Agriopoulou, S., **Tarapoulouzi, M.**, Rodriguez, J. M. L., Pateiro, M., Stampelos, X., Varzakas, T., & Roussos, S. (2023). Authenticity and Chemometrics of Olives. In *Chemometrics and Authenticity of Foods of Plant Origin*, 56-72. Taylor & Francis Group, CRC Press.

ACADEMIC NOTES

1. "Statistics and Quality Control, MEM412: theory", BSc in Mechanical Engineering, **2022**, Cyprus University of Technology, Limassol.
2. "Basic Principles in Cosmetology, 303COSM: theory and lab" and "Applied Cosmetology-Special Cosmetics, 603COSM: theory and lab", BSc in Aesthetics, **2022**, CDA College, Nicosia.
3. "Inorganic & Organic Chemistry, XHM205: theory and lab", BSc in Aesthetics, **2021**, CDA College, Nicosia.
4. "Forensics and Toxicology, BMS327: theory", BSc in Biomedical Sciences, **2020**, European University of Cyprus.
5. "General & Inorganic Chemistry, CHE113: theory", BSc in Biomedical Sciences, **2020**, European University of Cyprus.
6. "Toxicology, PHA422: theory", BSc in Pharmacy, **2018**, European University of Cyprus.

UNDERGRADUATE SUPERVISION

A. Department of Life Sciences, European University, Cyprus

BSc supervision of Biomedical Sciences students

1. COVID-19: The toxicological impact on the Hospital Acquired Infections. Aristoniki Ioannou. *September 2021 – June 2022*.

B. Department of Life Sciences, European University, Cyprus

BSc supervision of Pharmacy students

2. Cyanotoxins: toxicity and analytical methods of determination. Elena Michael. *September 2019 – May 2020*.
3. Toxicity caused by the presence of heavy metals in cosmetics of European origin. Athanasios Voulgarakis. *September 2019 – May 2020*.
4. Ketamine: as medicine or drug of abuse. George Kouratos. *September 2019 – May 2020*.
5. Toxicity caused by the presence of heavy metals in herbal supplements and other pharmaceutical preparations of European origin. Charis Lympouras. *February 2019 – December 2019*.
6. The occurrence of tetracyclines in honey and their toxic effects on humans and microorganisms. Constantinos Konnaris. *September 2018 – May 2019*.
7. Occurrence of Active Pharmaceutical Ingredients in wastewater and their toxic effects on humans and microorganisms. Petroula Arambantzi. *September 2018 – May 2019*.

C. Department of Chemistry, University of Cyprus, Cyprus

BSc co-supervision of Chemistry students with Prof. Charis Theocharis

8. Characterization of Halloumi cheese by combining powder-XRD and chemometrics. Sotiria Kyriakou. *January 2024 – May 2025*.
9. Discrimination of Cheddar and Kefalotyri cheese samples using chemometrics. Maria Sikki. *February 2017 – May 2018*.

TRAVEL AWARDS & MOBILITY GRANTS

1. **Short-term scientific mission (STSM) grant** awarded by the COST Action 19145: European Network for assuring food integrity using non-destructive spectral sensors (SENSORFINT), 4-8 July 2022.
2. **Travel award** to attend a Spectroscopy training (Infrared and Hyperspectral Imaging), organized by EU-CHINA-SAFE, at the Institute for Global Food Security, Queen's University Belfast, UK, 24-28 January 2022.
3. **Travel award** to attend the 7th Asian Rectors' Conference (ARC7) and Students' Forum entitled "Higher Education Taking Action Towards the Sustainable Development Goals: Perspectives from Asia and Europe", 11-15 May 2019, Bucharest, Romania, awarded by the ASIA-EUROPE FOUNDATION (ASEF).
4. **Travel award** to attend the 2018 Global Food Science Student Competition (GFSSC 2018), 14-18 November 2018, Jiangnan University, Wuxi, China, awarded by the School of Food Science and Technology, Jiangnan University, Wuxi, China.
5. **Travel award** to attend the EuroResidue VII, Conference on Residues of Veterinary Drugs in Food, 14-16 May 2012, Egmond aan Zee, the Netherlands, awarded by the Youth Board of Cyprus.
6. **Travel award** to attend the Continuing Professional Educational Program on "Environmental Chemical Threats and Lung Injury; Mechanisms and Countermeasures", organized by the Cyprus University of Technology, the Cyprus International Institute for Environmental and Public Health, 10-13 October 2010, Limassol, Cyprus, awarded by the Harvard T.H. Chan School of Public Health, Boston, USA.

PARTICIPATION IN SCIENTIFIC CONFERENCES

1. *Poster presentation*: "Optimizing avocado cultivation in Cyprus: A novel design of experiment approach coupled with spectroscopic analysis", FruitCREWS Conference, organized by the COST Action 221142, 16-18 June 2025, Naoussa, Greece.
2. Participation in the V International Conference on Machine Learning and Applied Network Technologies (ICLAMAT 2024), El Salvador, 12-13 December 2024.
3. *Poster presentation*: "Investigation of geographic origin of suspicious "Cypriot" potatoes from the market by performing isotopic analyses and chemometrics", 11th RAFA 2024 symposium, organized by the the University of Chemistry and Technology, Prague (UCT Prague, Czech Republic) and Wageningen Food Safety Research (WFSR), part of Wageningen University & Research (The Netherlands), 5-8 November 2024, Prague, Czech Republic.
4. *Oral presentation*: The Development of Determining Milk Species' Origin in Halloumi Cheese: A Journey from MIR to NIR Measurements, Final SensorFINT International Conference of the COST Action 19145, Cordoba, Spain, 29-31 May 2024.

5. *Oral presentation*: “The use of spectroscopy in Halloumi cheese studies”, International Congress on Multidisciplinary Approaches in Agricultural Sciences, Bayburt University, Türkiye, 15-17 May 2024.
6. *Oral presentation*: “Authenticity study of the Cypriot traditional cheese Halloumi: Discrimination of Halloumi cheese samples based on milk species' origin with spectroscopy and chemometrics (data analysis)”, 1st Conference in Rural Development, organized by the Cyprus University of Technology and the Agriculture Research Institute of Cyprus, 24 November 2022.
7. *Poster presentation*: “Discrimination of Halloumi cheese samples regarding species' origin”, sensorFINT Conference, organized by the COST Action 19145, 10 -12 May 2022, Izola, Slovenia.
8. Online “OLEUM Final Conference: Better solutions to protect olive oil quality and authenticity”, 17-18 February 2021.
9. *Poster presentation*: “A preliminary study on chemometric analysis combined with FTIR spectroscopy of milk samples according to species' origin”, 13th Chemistry Conference Cyprus - Greece, organized by the Pancyprian Union of Chemists, 31 October - 3 November 2019, University of Cyprus, Nicosia, Cyprus.
10. *Oral presentation*: “Application of chemometrics to the combined data from ¹H-NMR and FTIR spectra: Discrimination of cheddar and kefalotyri cheese samples”, 4th International Conference on Food and Biosystems Engineering (4th FaBE), 29 May – 2 June 2019, Heraklion, Crete.
11. 7th Asian Rectors' Conference (ARC7) and Students' Forum entitled “Higher Education Taking Action Towards the Sustainable Development Goals: Perspectives from Asia and Europe”, 11-15 May 2019, Bucharest, Romania.
12. *Oral Presentation*: “Authenticity of Halloumi cheese”, 2018 Global Food Science Student Competition (GFSSC 2018), 14-18 November 2018, Jiangnan University, Wuxi, China.
13. *Oral presentation title*: “Authentication of Halloumi Cheese”, 2nd Chemistry Postgraduates' Conference of the University of Cyprus, 27-29 June 2016, Agros, Limassol, Cyprus.
14. *Poster presentation*: “Investigating acute and chronic mixture effects of pharmaceuticals towards *Daphnia magna*”, 15th EuCheMs International Conference on Chemistry and the Environment (ICCE2015), 20-24 September 2015, Leipzig, Germany.
15. *Oral presentation*: “Advanced bioassays for evaluating the effects of pharmaceuticals on humans and microorganisms”, NIREAS 'When Ideas Flow' Speaker Series, 26 January 2015, University of Cyprus.

16. *Oral presentation*: “Ecotoxic and mutagenic effects of photolytic transformation products of three pharmaceuticals and their mixtures: An experimental design approach”, 14th EuCheMs International Conference on Chemistry and the Environment (ICCE2013), 25-28 June 2013, Barcelona, Spain.
17. *Oral presentation*: “On the ecotoxicity of pharmaceuticals and their photo-transformation mixtures”, International Conference on Xenobiotics in the Urban Water Cycle (XENOWAC), 10-12 October 2012, Limassol, Cyprus.
18. *Poster presentation*: “A determinative and confirmatory method for residues of tetracyclines in honey by LC-MS/MS”, EuroResidue VII, Conference on Residues of Veterinary Drugs in Food, 14-16 May 2012, Egmond aan Zee, the Netherlands.
19. *Oral presentation*: “Mechanisms by which chemicals can cause asthma”, Continuing Professional Educational Program on "Environmental Chemical Threats and Lung Injury; Mechanisms and Countermeasures", 10-13 October 2010, Limassol, Cyprus.

PARTICIPATION IN SEMINARS AND TRAININGS

1. The EU CAP Network seminar ‘Robotics and Artificial Intelligence in farming and forestry’, organized in collaboration with EIP-AGRI, at Utrecht, Netherlands, 19-20 February 2025.
2. Attendance at a training session called “Statistics of measurements – Validation of methods – Uncertainty” by Dr. Marios Kostakis (National and Kapodistrian University of Athens) at the State General Laboratory of Cyprus, 18 October – 13 November 2024.
3. The 8th edition of the course "Fundamentals and Applications of Near Infrared Technology", by the International Council for Near Infrared Spectroscopy, November 2023 – April 2024.
4. SENSORFINT training school in Near Infrared Instrumentation, at NOFIMA, Oslo, Norway, scholarship awarded by COST Action: CA19145 - European Network for assuring food integrity using non-destructive spectral sensors, 12-14 September 2023.
5. SENSORFINT training school in Chemometrics, at the Centre Le Lazaret, Sete, France, scholarship awarded by COST Action: CA19145 - European Network for assuring food integrity using non-destructive spectral sensors, 5-9 September 2022.
6. Spectroscopy training, organized by EU-CHINA-SAFE, at the Institute for Global Food Security, Queen’s University of Belfast, UK, 24-28 January 2022.
7. Webinar entitled "A cross-disciplinary perspective to promote a sustainable food system: the contribution of Knowledge and Innovation Communities", organized by the Alliance for Skills and Knowledge to Widen Food Sector-related Open Innovation, Optimization and Development (ASKFOOD, www.askfood.eu), 12 February 2021.
8. Webinar about Nano-Advance Biosensing and Diagnostic Technologies, organized by Database Group @Springer Nature, 23 January 2021.

9. Seminar for Health and Safety in Chemistry Labs, organized by the Pedagogical Institute of Cyprus, Limassol, Cyprus, 23 May 2019.
10. Cluster-course (i.e., safety with chemicals for technicians and safety inspection of autoclaves, pressure cookers & model steam engines), CLEAPSS organization in Uxbridge, London [funded by the Senior School], 29-31 January 2018.
11. Participation in the 2017 Summer School: “In Silico Methods for Food Safety”, organized by EFSA (European Food Safety Authority), Parma, Italy, 13-15 June 2017.
12. Attendance at the training course “Chemometrics for Food Authentication” at the State General Laboratory of Cyprus, provided by Dr. Davide Ballabio, 21-23 June 2016.
13. Participation in FameLab 2012 in Cyprus (a talent competition in science communication, under the auspices of the Ministry of Education and Culture of Cyprus in collaboration with the British Council). I was one of the 10 finalists of the semi-final competition, and the prize was a two-day MasterClass in science communication.
14. Participation in the Workshop, entitled “Wastewater Reuse Applications and Contaminants of Emerging Concern”, organized by NORMAN Network, DARE-EU COST Action TD0803, and NIREAS International Water Research Center, Limassol, 13-14 September 2012.
15. Participation in the Educational Seminar Series for graduate students organized by NIREAS International Water Research Center, under the title “Factorial Experimental Design”, University of Cyprus, 7-8 November 2011.

MEMBER OF COMMITTEES

1. Secondary proposer, representative of Cyprus in the Management Committee and the Core Group, of the Innovation Grant (of COST Action CA19145), IG19145 - Artificial intelligence methods for spectral data processing to solve food fraud and authenticity issues (SensAlfood), October 2024 – October 2025. <https://www.cost.eu/actions/IG19145/>
2. Secondary proposer, representative of Cyprus in the Management Committee and the Core Group, as well as Training & Education Coordinator of the European Network, COST Action CA19145: European Network for assuring food integrity using non-destructive spectral sensors (SensorFint), October 2020 – October 2024. <https://www.cost.eu/actions/CA19145/>
3. Secretary of International Relations in the Management Committee of the Pancyprian Union of Chemists, 2021-2023.
4. Early-Mid Career Scientists Subcommittee of IUPAC. <https://iupac.org/member/maria-isabel-tarapoulouzi/>

RESEARCH PROPOSALS SUBMISSIONS

1. Title: Open Access Hyperspectral Imaging Core Facility: A Strategic Research Infrastructure, Acronym: HyperIA, Submission: July 2025, Host Institute: University of Cyprus, Funding Program: OPEN INFRASTRUCTURE, Result: -
2. Title: Determination and certification of the factors affecting Halloumi cheese quality, Acronym: HalloumiCheeseQuality, Submission: September 2022, Host Institute: Cyprus University of Technology, Funding Program: INNOVATION VOUCHERS within the framework of the «RESTART 2016-2020» Programmes for Research, Result: funded, between October 2022 - May 2023.
3. Title: Authentication and Quantitation of Fraud in Halloumi Cheese using Spectroscopy-based Chemometrics, Acronym: HALLOUMICHEESE, Submission: July 2021, Host Institute: University of Cyprus, Department of Chemistry, Funding Program: Excellence Hubs (Bridge Programmes), Result: 83.3% overall grade, not funded.
4. Title: Chemometric characterization of the Greek PDO Cultivars of Table Olives, Acronym: CHEMOLIVES, Submission: March 2021, Host Institute: University of Peloponnese, Department of Food Science and Technology, Funding Program: 3rd Call for H.F.R.I. Research Projects to Support Post-Doctoral Researchers, Result: 81.4% overall grade, not funded.
5. Title: Chemometric characterization of Cypriot Goat Milk, Acronym: TRACEGOATMILK, Submission: September 2020, Host Institute: the Cyprus University of Technology, Department of Agricultural Sciences, Biotechnology, and Food Science, Funding Program: “METADIDAKTOR for Post-Doctoral Researchers”, Result: 73% overall grade, not funded.

EXPERTISE

1. ISO 17025
2. SIMCA (Umetrics, Sweden) is a Python console, chemometric software for multivariate data analysis, and other similar software packages: Unscrambler, SPSS.
3. Design of Experiments, e.g., central composite design, Plackett-Burman design, etc., software packages: Design of Expert, Minitab, Effex.
4. Site-specific natural isotopic fractionation by nuclear magnetic resonance (SNIF-NMR) and the complementary Eurofins equipment and software packages
5. Fourier-transformed infrared spectroscopy (FTIR)
6. Proton nuclear magnetic resonance (^1H -NMR)
7. Near Infrared (NIR) spectroscopy
8. Hyperspectral Imaging (HSI)
9. Atomic absorption spectroscopy (AAS)
10. Inductively coupled plasma optical emission spectroscopy (ICP-OES)
11. High-performance liquid chromatography-fluorescence detection (HPLC-FLD)
12. Liquid chromatography-tandem mass spectrometry (LC-MS/MS)
13. Mouse lymphoma assay (MLA) with L5178Y cell line for evaluating mutagenicity
14. Estrogen Receptor-mediated - chemical Activated LUCiferase gene eXpression (ER-CALUX) bioassay with T47D cell line for evaluating estrogenicity
15. Cultivating and implementing aquatic microorganisms, such as *Daphnia magna*, *Vibrio fischeri*, and *Pseudokirchneriella subcapitata* to test the toxicity of environmental samples

RESEARCH INTERESTS

1. Characterisation of traditional food products, especially dairy products and Halloumi cheese
2. Spectroscopy
3. Food Chemistry & Authenticity
4. Food Safety and Quality
5. Food Science and Technology
6. Chemometrics - Multivariate Data Analysis - Discriminant Analysis
7. Design of Experiments
8. Quality Control
9. Food Toxicology
10. Environmental Toxicology - Tissue Culture - Bioassays

OTHER SKILLS

1. **Mother tongue:** Greek
2. **Other languages:** English; IGCSE overall score B(1) in 2004, IELTS overall score 6.5 in 2009.
3. **Computer skills:** Windows Microsoft Office, online teaching via Teams, Zoom, Google Meet, Blackboard Collaborate, and Moodle.
4. **Social skills:** Member of the Youth Local Municipal Council of Morphou (since 2007), Municipal Councilor at Morphou Municipality (2017-2023), Chairperson of the Cultural Municipal Committee (2017-2023).

- Reference available on request -