

CURRENT POSITION(S)

07.2014 - **Full Professor/ Head of Laboratory of Pomology/Director of Pomology and Viticulture Section**
Lab. Of Pomology/Crop Sciences, Agricultural University of Athens/Greece

PREVIOUS POSITION(S)

03.2009 – 07.2020 **Associate Professor**
Lab. Of Pomology/Crop Sciences, Agricultural University of Athens/Greece

09.2003 – 03.2009 **Assistant Professor**
Lab. Of Pomology/Crop Sciences, Agricultural University of Athens/Greece

05.1991 – 09.2003 **Lecturer**
Lab. Of Pomology/Crop Sciences, Agricultural University of Athens/Greece

08.1982 – 05.1991 **Research Associate**
Lab. Of Pomology/Crop Sciences, Agricultural University of Athens/Greece

EDUCATION

01.2005-09.200 -Postharvest Lab. (Prof. Watkins), Horticulture, Cornell University, Ithaca, NY, USA. (On sabbatical).
-I attended the course 'Principles of Biochemistry and Molecular Biology' (BIOBM 332)

09.1984–08.1988 Postharvest Physiology and Biochemistry/Fruit Storage Division, East Malling Research Station/ Wye College, University of London, UK., Doctor of Philosophy (Ph.D.), 'Ethylene Action and its Effect on Gloster 69 Apples during Ripening and Storage', **Doctor of Philosophy (Ph.D.). (In English).**
www.aua.gr/site/fc/cs/phd_tsantili.pdf

10.1985-03.1986 -During my stay in UK (Sep. 1984 – Jan. 1988) for my Ph.D., I attended the courses of Biological Statistics at Wye College for six months.

10.1975 – 06.1981 -Agricultural Science/Food Science and Technology/Agricultural University of Athens/Greece/**Master of Science (MSc-BSc). (8/10).**

PUBLICATIONS**Chapters -Books**

- **Tsantili, E.** and Nychas, G. J. E. 1992. Physiological and microbiological alterations in chopped fruits and vegetables. *In* Minimal Processing of Fruits and Vegetables. A. Mulet and M. Serra, Eds, AINIA, Valencia, Spain, pp. 167-180.
- Passam,C.H., **Tsantili, E.**, Christopoulos, M.V., Karapanos, I., Alexopoulos, A. and Kafkaletou, M. 2015. Postharvest Treatments of Fruit and Vegetables. Book in Greek. Kallipos, Athens, ISBN 978-960-603-261-5, 297 pp.
<https://repository.kallipos.gr/handle/11419/3340?locale=en>

- **Tsantili E.**, Evangelou E., and Kiritsakis A. 2018. Botanical characteristics of olive trees cultivation and growth conditions – defense mechanisms to various stressors and effects on olive growth and functional compounds. In: *Olives and Olive Oil as Functional Foods*, A. Kiritsakis and F. Shahidi (Eds), Willey-Blackwell publications, ISBN: 9781119135333, p. 13-33. Invited.
- **Tsantili E.** and V. Rodov. 2022. Harvest and Postharvest Physiology and Tecnology of Fresh Fig Fruit. In *Advances in Fig Research and Sustainable Production*, M.A. Flaishman and U. Aksoy (eds). P 193-232. DOI: 10.1079/9781789242492.0000
- **Eleni Tsantili** and Jinhe Bai (eds) 2022. Postharvest Management of Fruits and Vegetables. Special Issue published online in the open access journal *Foods* (ISSN 2304-8158) (available at: [https://www.mdpi.com/journal/foods/special issues/Postharvest Management of Fruits and Vegetables](https://www.mdpi.com/journal/foods/specialissues/Postharvest%20Management%20of%20Fruits%20and%20Vegetables)). Pp. 257.

Publications-Articles

- **Tsantili, E.** 1988. 'Ethylene Action and its Effect on Gloster 69 Apples during Ripening and Storage'. Ph.D. thesis. www.aua.gr/site/fc/cs/phd_tsantili.pdf
- Knee, M. and **Tsantili, E.** 1988a. Storage of 'Gloster 69' apples in the preclimacteric state for up to 200 days after harvest. *Physiologia Plantarum*, 74: 499-503.
- Knee, M. and **Tsantili, E.** 1988b. Changes during low-oxygen storage in the effects of ethylene on induction of ethylene synthesis and stimulation of respiration of 'Gloster 69' apples. *Physiologia Plantarum*, 74: 504-508.
- Knee, M., **Tsantili, E.** and Hatfield, S. G. S. 1988. Promotion and inhibition by ethylene of chlorophyll degradation in orange fruit. *Annals of Applied Biology*, 113: 129-135.
- **Tsantili, E.** 1990. Changes during development of 'Tsapela' fig fruits. *Scientia Horticulturae*, 44: 227-234.
- Tsantili, E. and Knee, M. 1991. Ripening of 'Gloster 69' apples after low ethylene storage. *Journal of the Science of Food and Agriculture*, 54: 579-586.
- **Tsantili, E.** and Nychas, G. J. E. 1992. Physiological and microbiological alterations in chopped fruits and vegetables. In *Minimal Processing of Fruits and Vegetables*. A. Mulet and M. Serra, Eds, AINIA, Valencia, Spain, pp. 167-180.
- **Tsantili, E.**, Rekoumi, K., Roussos, P. A. and Pontikis, C. 2002. Effects of post-harvest treatment with N6-benzyladenine on green olive fruit. *Journal of Horticultural Science and Biotechnology*, 77: 294-299.
- **Tsantili, E.**, Konstantinidis, K., Athanasopoulos, P. E. and Pontikis, C. 2002. Effects of postharvest calcium treatments on respiration and quality attributes in lemon fruit during storage. *Journal of Horticultural Science and Biotechnology*, 77: 479-484.
- Roussos, P. A., Pontikis, C. and **Tsantili, E.** 2002. Root promoting compounds detected in olive knot extract in high quantities as a response to infection by the bacterium *Pseudomonas savastanoi* pv. *savastanoi*. *Plant Science*, 163: 533-541.
- **Tsantili, E.**, Karaikos, G. and Pontikis, C. 2003. Storage of fresh figs in low oxygen atmosphere. *Journal of Horticultural Science and Biotechnology*, 78: 56-60.
- **Tsantili, E.** and Pontikis, C. 2004. Response to ethylene and its interactive effects with N6benzyladenine (BA) in harvested green olives during ripening. *Postharvest Biology and Technology*, 33: 153-162.

- Roussos, P. A., **Tsantili, E.** and Pontikis, C. A. 2006. Responses of jojoba explants to different salinity levels during the proliferation stage *in vitro*. *Industrial Crops and Products*, 23: 65-72.
- **Tsantili, E.**, Rouskas, D., Christopoulos, M. V., Stanidis, V. Akrivos, J. and Papanikolaou, D. 2007. Effects of two pre-harvest calcium treatments on physiological and quality parameters in 'Vogue' cherries during storage. *Journal of Horticultural Science and Biotechnology*, 82: 657-663.
- **Tsantili, E.**, Gapper, N. E., Apollo Arquiza, J. M. R., Whitaker, B.D. and Watkins, C. B. 2007. Ethylene and α -farnesene metabolism in green and red skin of three apple cultivars in response to 1-methylcyclopropene (1-MCP) treatment. *Journal of Agricultural and Food Chemistry*, 55: 5267-5276.
- Roussos, P. A., Gasparatos, D., **Tsantili, E.** and Pontikis, C. A. 2007. Mineral nutrition of jojoba explants *in vitro* under sodium chloride salinity. *Scientia Horticulturae*, 114: 59-66.
- **Tsantili, E.**, Christopoulos, M. V., Pontikis, C. A., Kaltsikes, P., Kallianou, C. and Komaitis, M. 2008. Texture and other quality attributes in olives and leaf characteristics after preharvest calcium chloride sprays. *HortScience*, 43: 1852-1856. *Erratum*, 2009, 44, p. 223.
- **Tsantili, E.**, Kafkaletou, M. and Roussos, P. A. 2010. Effects of ReTain preharvest application on ripening parameters, phenolics and total antioxidant capacity of green table olives exposed at 20 °C for up to 7 days. *Acta Horticulturae* 877, 1341-1348.
- Christopoulos, M. V., **Tsantili, E.**, Papageorgiou, V., Komaitis, M. and Rouskas, D. 2010. Effects of package atmosphere and temperature on phenolics, total antioxidant capacity and colour in kernels of Franquette' walnuts during 8-month storage. *Acta Horticulturae*, 858, 75-81.
- Christopoulos, M. V., Rouskas, D., **Tsantili, E.** and Bebeli, P. J. 2010. Germplasm diversity and genetic relationships among walnut (*Juglans regia* L.) cultivars and Greek local selections revealed by Inter-Simple Sequence Repeat (ISSR) markers. *Scientia Horticulturae*, 125: 584-592.
- **Tsantili, E.**, Takidelli, C., Christopoulos, M. V., Lambrinea, E., Rouskas, D. and Roussos, P. A. 2010. Physical, compositional and sensory differences in nuts among eight pistachio (*Pistachia vera* L.) varieties. *Scientia Horticulturae*, 125: 562-568. *Erratum*, 2010, 126, p. 413.
- **Tsantili, E.**, Shin, Y., Nock, J. F. and Watkins, C. B. 2010. Antioxidant concentrations during chilling injury development in peaches. *Postharvest Biology and Technology*, 57: 27-34.
- Roussos, P., Sefferou, V., Denaxa, N. K., **Tsantili, E.** and Stathis, V. 2011. Apricot (*Prunus armeniaca* L.) fruit quality attributes and phytochemicals under different crop load. *Scientia Horticulturae*, 129: 472-478.
- **Tsantili, E.**, Konstantinidis, K., Christopoulos, M. V. and Roussos, P.A. 2011. Total phenolics and flavonoids and total antioxidant capacity in pistachio (*Pistachia vera* L.) nuts in relation to cultivars and storage conditions. *Scientia Horticulturae*, 129: 694-701.
- Pappas, C. S., Takidelli, C., **Tsantili, E.**, Tarantilis, P. a. and Polissiou, M. G. 2011. Quantitative determination of anthocyanins in three sweet cherry varieties using diffuse reflectance infrared Fourier transform spectroscopy. *Journal of Food Composition and Analysis*, 24: 17-21.
- Christopoulos, M. V., **Tsantili, E.** 2011. Effects of temperature and packaging atmosphere on total antioxidants and colour of walnut (*Juglans regia* L.) kernels during storage. *Scientia Horticulturae*, 131: 49-57.

- **Tsantili, E.**, Kafkaletou, M., Roussos, P.A., Christopoulos, M.V. 2012. Phenolic compounds, maturation and quality in fresh green olives for table use during exposure at 20°C after preharvest ReTain treatment. *Scientia Horticulturae*, 140: 26-32.
- Makavelou, M., Kafkaletou, M., **Tsantili, E.** and Harizanis, P. 2013. Physiological and quality characteristics in four genotypes of mulberry fruit (*Morus alba* L.) during ripening. *Acta Horticulturae*, 981: 625-630.
- Christopoulos, M.V. and **Tsantili, E.** 2012. Storage of fresh walnuts (*Juglans regia* L.) – Low temperature and phenolic compounds. *Postharvest Biology and Technology*, 73: 80-88.
- Roussos, P.A., Gasparatos, D., Christodoulos, K., Tsihli, K., **Tsantili, E.** and Haidouti, K. 2013. Growth nutrient status and biochemical changes in sour orange (*Citrus aurantium* L.) plants. *Communications in Soil Science and Plant Analysis*, 44: 805-816.
- **Tsantili, E.** 2014. Quality attributes and their relations in fresh black ripe ‘Kalamon’ olives (*Olea europea* L.) for table use – phenolic compounds and total antioxidant capacity. *International Journal of Food Science & Technology*, 49: 657-665.
- Christopoulos, M.V. and **Tsantili, E.** 2014. Oil composition in stored walnut cultivars-quality and nutritional value. *European Journal of Lipid Science and Technology*, 117: 338-348.
- Christopoulos, M.V. and **Tsantili, E.** 2015. Participation of phenylalanine ammonia-lyase (PAL) in increased phenolic compounds in fresh cold stressed walnut (*Juglans regia* L.) kernels. *Postharvest Biology and Technology*, 104: 17-25.
- Kafkaletou, M., Christopoulos, M.V., Ktistaki, M.-E., Sotiropoulos, T. and **Tsantili, E.** 2015. Influence of rain cover on respiration, quality attributes and storage of cherries (*Prunus avium* L.). *Journal of Applied Botany and Food Quality*, 88: 87-96.
- Kafkaletou, M. and **Tsantili, E.** 2016. Oil content and composition in relation to leaf photosynthesis, leaf sugars and fruit sugars in maturing Koroneiki olives – The mannitol effect on oil. *Journal of Applied Botany and Food Quality*, 89, 1-10.
- Drogoudi P., Gerasopoulos D., Kafkaletou M., **Tsantili E.**, 2017. Phenotypic characterization of qualitative parameters and antioxidant contents in peach and nectarine fruit and changes after jam preparation. *Journal of the Science of Food and Agriculture*, 97: 3374-3383. doi:10.1002/jsfa.8188.
- Kafkaletou, M., Christopoulos, M.V., **Tsantili, E.** 2017. Short-term treatments with high CO₂ and low O₂ concentrations on quality of fresh goji (*Lycium barbarum* L.) berries during cold storage. *Journal of the Science of Food and Agriculture*, 97: 5194-5201.
- Kafkaletou, M., Karantzi, A., Christopoulos, M.V., **Tsantili, E.** 2017. Changes in carotenoids and quality traits during storage of ‘Farbaly’ apricots (*Prunus armeniaca* L.) at 1 °C in air. VIII International Conference Postharvest Unlimited, Madrid, Spain, 17-20/10/ 2017. *Acta Horticulturae*, October 2019 *Acta horticulturae*. DOI: 10.17660/ActaHortic.2019.1256.37.
- Tsaniklidis, G., Kafkaletou, M., Delis, C., **Tsantili, E.** 2017. The effect of postharvest storage temperature on sweet cherry (*Prunus avium* L.) phenolic metabolism and colour development. *Scientia Horticulturae*, 225, 18, 751-756.
- Kafkaletou, M., Ouzounidou, G. and **Tsantili, E.** 2018. Effect of preharvest aloe (*Aloe vera* L.) spray on physiological and quality attributes of strawberries stored at 1 °C. VIII International Postharvest Symposium: Enhancing Supply Chain and Consumer Benefits - Ethical and Technological Issues. June 2016, Cartagena, *Acta Horticulturae*.1194. ISHS 2018, 105- 112.

- Kafkaletou, M., Christopoulos, M.V., Tsaniklidis, G., Papadakis, I., Ioannou, D., Tzoutzoukou, S., **Tsantili, E.** 2018. Nutritional value and consumer-perceived quality of fresh goji berry (*Lycium barbarum* L. and *Lycium chinense* L.) fruits cultivated in Southern Europe. *Fruits. The International Journal of Tropical and Subtropical Horticulture*. 73, 5–12.
- Kafkaletou, M., **Tsantili, E.** 2018. The paradox of oleuropein increase in harvested olives (*Olea europea* L.). *Journal of Plant Physiology*, 224-225, 132-136.
- Kafkaletou, M., Kalantzis, I., Karantzi, A., Christopoulos, M.V., **Tsantili, E.** 2019. Phytochemical characterization in traditional and modern apricot (*Prunus armeniaca* L.) cultivars – Nutritional value and its relation to origin. *Sci Hortic* 253: 195-202.
- Kafkaletou, M., Fasseas, C., **Tsantili, E.** 2019. Increased firmness and modified cell wall composition by ethylene were reversed by the ethylene inhibitor 1-methylcyclopropene (1-MCP) in the non- climacteric olives harvested at dark green stage – Possible implementation of ethylene for olive quality. *J Plant Physiol* 238, 63-71.
- Bai, J., Baldwin, E., **Tsantili, E.**, Plotto, A., Sun, X., Wang, L., Kafkaletou, M., Wang, Narciso, J., Zhao, W., Xu, S., Seavert, C., Yang, W. 2019. Modified humidity clamshells to reduce moisture loss and extend storage life of small fruits. *Food Packaging and Shelf Life*, 22, : 1-12, 1100376.
- Kafkaletou, M., Ouzounidou, G., **Tsantili, E.** 2021. Fruit ripening, antioxidants and oil composition in koroneiki olives (*Olea europea* L.) at different maturity indices. *Agronomy* 11(1):122.
- Christopoulos, M.V., Kafkaletou, M., Karantzi, A., **Tsantili, E.** 2021. Girdling effects on fruit maturity, kernel quality, and nutritional value of walnut (*Juglans regia* L.) alongside the effects on Leaf Physiological Characteristics. *Agronomy* 11(2):200.
- Karantzi, A., Kafkaletou, M., Christopoulos, M.V., Tsantili, E. 2021. Peel colour and flesh phenolic compounds at ripening stages in pollinated commercial varieties of fig (*Ficus carica* L.) fruit grown in Southern Europe. *Journal of Food Measurement and Characterization* 15(2):1-15. (updated in 2022: <https://doi.org/10.1007/s11694-022-01457-4>).
- Tsaniklidis, G., Charova, S.N., Fanourakis, D., Tsafouros, A., Nikoloudakis, N., Goumenaki, E., Tsantili, E., Roussos, P.A., Spiliopoulos, I.K., Paschalidis, K.A., Delis, C. 2021. The role of temperature in mediating postharvest polyamine homeostasis in tomato fruit. *Postharvest Biology and Technology*, 179, 111586.
- Karantzi, A., Kafkaletou, M., Tsaniklidis, G., Bai, J., Christopoulos, M.V., Fanourakis, D., Tsantili, E. 2021. Preharvest foliar salicylic acid sprays reduce cracking of fig fruit at harvest. *Applied Sciences*, 11, 11374.
- Ueda, Y., Zhao, W., Ihara, H., Imahori, Y., Tsantili, E., Wendakoon, S., Chambers, A., Bai, J. 2022. Functional characteristics of aldehyde dehydrogenase and its involvement in aromatic volatile biosynthesis in postharvest banana ripening. *Foods*, 11(3), 347.
- Christopoulos, M.V., Gkatzos, D., Kafkaletou, M., Bai, J., Fanourakis, D., Tsaniklidis, D., Tsantili, E. 2022. Edible coatings from opuntia ficus-indica cladodes alongside chitosan on quality and antioxidants in cherries during storage. *Foods*, 11 (5), 699.
- Fanourakis, D., Nikoloudakis, N., Paschalidis, K., Christopoulos, M.V., Goumenaki, E., Tsantili, E., Delis, C., Tsaniklidis, G. 2022. Gene Expression, Activity and Localization of Beta-Galactosidases during Late Ripening and Postharvest Storage of Tomato Fruit. *Agriculture*, 12, 778.

- **Tsantili E.** and V. Rodov. 2022. Harvest and Postharvest Physiology and Tecnology of Fresh Fig Fruit. In *Advances in Fig Research and Sustainable Production*, M.A. Flaishman and U. Aksoy (eds). P 193-232. DOI: 10.1079/9781789242492.0000.
- Kafkaletou, M., Velliou, A., Christopoulos, M.V., Ouzounidou, G., **Tsantili, E.** 2023. Impact of Cold Storage Temperature and Shelf Life on Ripening Physiology, Quality Attributes, and Nutritional Value in Apricots—Implication of Cultivar. *Plants*, 12, 2875.
- Christopoulos, M.V., Karantzi, A., Kafkaletou, M., Tsigonias, P., Dareioti, M., **Tsantili, E.** 2023. Preharvest potassium silicate sprays on consumer-perceived quality variables and antioxidant concentrations in cherries at harvest and after low-temperature storage. VII Postharvest Unlimited. Amsterdam. Submitted.
- Christopoulos, M.V., Kafkaletou, M., **Tsantili, E.** 2023. Evaluation of storage potential of fresh pistachios under different forms of exposure to storage. . VII Postharvest Unlimited. Amsterdam. Submitted.

Research monographs

- **Tsantili, E.** 2014. Quality attributes and their relations in fresh black ripe ‘Kalamon’ olives (*Olea europea* L.) for table use – phenolic compounds and total antioxidant capacity. *International Journal of Food Science & Technology*, 49: 657-665.
- **Tsantili, E.** 1990. Changes during development of ‘Tsapela’ fig fruits. *Scientia Horticulturae*, 44: 227-234.

Granted patents

- Papanikolaou, D., Tsantili, E., Katsaboxakis, K., and Mallidis, K. 1994. Technology of formation or transformation of Chia mastic from any raw quality to ‘tears’ type of natural color or colored. Patent Diploma No. 1001937/23-6-94 Organization of Industrial Property, Athens, 10 pp.
- Added value and use of chilled fresh walnut kernels. Agricultural University of Athens, 2014. Peer reviewed as innovative research. Evaluated by Prof. Allen M. Featherstone, Department of Agricultural Economics, October 16, 2014.

FELLOWSHIPS PRIZES, AWARDS and ACADEMY MEMBERSHIPS

1984-1988

A three-year studentship from the Hellenic Ministry of Finance to pursue Ph.D. studies/Postharvest Physiology and Biochemistry / Fruit Storage Division, East Malling Research Station/ Wye College, University of London, UK.

2020

I am included among **the top of 2 % scientists in the world for 2020 (DPI: 10.17632/btchxktzyw.3) &**

I am included among **the top of 20 scientists of the AUA for the year 2020.**

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2022

Academic Editor in Special Issue of Foods (E. Tsantili and J. Bai)

Foods (ISSN 2304-8158) (available at: <https://www.mdpi.com/journal/foods/special-issues/Postharvest-Management-of-Fruits-and-Vegetables>). Pp. 257.

2022

Academic Editor in various Articles in MDPI.

Research Activities/

On sabbatical leave (Jan. 2005-Sep. 2005) at Prof. C.B. Watkins' Laboratory of Postharvest Science, Department of Horticulture, Cornell University. USA, with University expenses:

- I attended the course 'Principles of Biochemistry and Molecular Biology' (BIOBM 332)
- I visited Dr. B. Whitaker lab. at USDA, Beltsville, Maryland to learn techniques in molecular science, working with Dr. N. Gapper.

On sabbatical (Sep. 1984 – Jan. 1988) for my Ph.D. at the Institute of Horticultural Research of East Malling, UK:

- I visited the lab. of Prof. M.A. Hall (University College of Wales, Aberystwyth, Wales), with expenses covered by the Institute in order to work on ethylene binding sites assay and to apply the method on apples, which I followed during my Ph.D. research.
- I also attended the courses of Biological Statistics at Wye College for six months.

Major contributions to the early careers of excellent researchers

- 2016- : Dr Miltiadis Christopoulos, Researcher (Grade C) at the Institute of Technology of Agricultural Products / Hellenic Agricultural Organization-DEMETER.
- 2018-2022: Dr Mina Kafkaletou, X- Researcher (Grade D) at the Department of Olive and Horticultural Crops, Kalamata / Institute of Olive Tree, Subtropical Crops and Viticulture / Hellenic Agricultural Organization-DEMETER
- 2022- : Dr Mina Kafkaletou, Assistant Prof., Lab. Of Pomology, Agricultural University of Athens, Greece.

CONFERENCES/WORKSHOPS (SELECTED)

- Papanikolaou, D.N., Katsampoxakis, K., Melanitou, M., **Tsantili, E.** and Bogis, D. (1997). Radical solutions to problems of Chios mastich gum. A new method of collecting Chios mastich gum in liquid form. Development of new technologies of process resulting in products of high quality. *Proceedings of National Conference of Pharmaceutical and Aromatic Plants*, Paralimni, Cyprus, 21-25 March 1997, p: 409-426.
- **Tsantili, E.**, Christopoulos, M. V. and Pontikis, C. A. 2005. Interactive effects of abscisic acid(ABA), ethylene and 1-MCP on harvested mature green olives during ripening. Poster presentation, *9th International Controlled Atmosphere Research Conference*, 5-10 July, Michigan State University, East Lansing, MI, USA. Programme & Abstracts, p. 47.
- Takidelli, C., Rouskas, D., **Tsantili, E.**, Panagopoulou, I. and Papanikolaou, D.N. 2005. Differences in morphology and composition among pistachio nuts cultivated under the same conditions (Vardates, Greece) and originated from Greece and other countries. *22th Conference of the Greek Society for Horticultural Science*, Patra, Greece. Abstracts, p. 250, in Greek. (Poster presentation).
- Tsantili, E., Konstantinidis, K., and Athanasopoulos, P. 2001. Effects of postharvest immersions of 'Maglino' lemons in CaCl₂ solutions before cool storage on quality characteristics. *20th Conference of the Greek Society for Horticultural Science*, Larnaka, Cyprus, Abstracts, p. 73, in Greek. Oral presentation.

- **Tsantili, E.**, Karaiskos, G. and Pontikis, C. 2001. Storage of 'Mavra Markopoulou' fresh figs under modified atmospheres at low temperature. *20th Conference of the Greek Society for Horticultural Science*, Larnaka, Cyprus, Abstracts, p. 90, in Greek. Oral presentation.
- **Tsantili, E.**, Rouskas, D., Pontikis, C., Papanikolaou, D., Stanidis, V. and Christopoulos, M. V. and Brouma, K. 2003. Effects of pre- and post-harvest calcium chloride treatments on the quality of cherries during storage. *21th Conference of the Greek Society for Horticultural Science*, Ioannina, Greece. Abstracts, p. 250. (Poster presentation).
- Kafkaletou, M. and **Tsantili, E.** 2011. Effects of preharvest ethephon sprays on ripening parameters and total antioxidants of 'Konservolia' table olives. 4th International Conference for OliveTree and Olive Products, *Olivebioteq-2011*, 31/10-4/11/2011, Chania, Greece. Abstract, p. 84. (Poster presentation).
- Kafkaletou, M., Christopoulos, M.V. and **Tsantili, E.** 2013. Quality attributes of 'Koroneiki' olives during fruit development. *26th Conference of the Greek Society for Horticultural Science*, Kalamata, Greece. Abstracts, p. 157. (Poster presentation).
- Kafkaletou, M., Christopoulos, M.V., Ktistakis, E., Tsigiotis, T., Tsitsopoulos, A. and **Tsantili, E.** 2013. Quality attributes of 'Kalamon' olives cultivated in Lakonia, Greece. *26th Conference of the Greek Society for Horticultural Science*, Kalamata, Greece. Abstracts, p. 156. (Poster presentation).
- Christopoulos, M.V., Kafkaletou, M. and **Tsantili, E.** 2013. Fatty acid changes in 'Franquette' walnuts (*Juglans regia* L.) under various storage conditions. *26th Conference of the Greek Society for Horticultural Science*, Kalamata, Greece. Abstracts, p. 20. (Oral presentation).
- **Tsantili, E.** 2013. Increases in phenolic compounds during cold storage of temperate fruits. In *1st International Conference on Plant Biology and 20th Symposium of the Serbian Plant Physiology Society*. Subotica, June 4-7 2013, Serbia. Programmeme and Abstracts, p 13-14. Invited Speaker.
- Kafkaletou, M. and **Tsantili, E.** 2011. Effects of preharvest ethephon sprays on ripening parameters and total antioxidants of 'Konservolia' table olives. 4th International Conference for OliveTree and Olive Products, *Olivebioteq-2011*, 31/10-4/11/2011, Chania, Greece. Abstract, p. 84. (Poster presentation).
- Kafkaletou, M., Christopoulos, M.V., Kollias, S., Velliou, A., Diakonis, D., and **Tsantili, E.** 2014. Attributes of fresh goji berry (*Lycium barbarum* L.) fruits selected from seedlings in Greece. *Functional Foods, Nutraceuticals, Natural Health Products, and Dietary Supplements, ISNFF 2014 Annual Conference and Exhibition*, 14-17 October 2014, Istanbul, Turkey. Abstract, p. 168.
- Christopoulos, M.V., Kafkaletou, M. and **Tsantili, E.** 2014. A simple postharvest way to increase the antioxidants in walnut kernels. *Functional Foods, Nutraceuticals, Natural Health Products, and Dietary Supplements, ISNFF 2014 Annual Conference and Exhibition*, 14-17 October 2014, Istanbul, Turkey. Abstract, p. 361.
- Kalogeropoulos N., **Tsantili, E.**, Zoumpoulakis, P., Beldekou, I., Tsiaka, T., Kaliora, A. Phenolic compounds and functional properties of infusions prepared from the leaves of Goji (*Lycium spp.*) cultivated in Greece. 2016. International Conference on Nutraceuticals and Functional Food, 7-9 July, 2016. Book of Abstracts, p52.
- Karantzi, A, Kafkaletou, M., **Tsantili, E.** 2018. Effects of postharvest treatment with 1-methylcyclopropene (1-MCP) on fig (*Ficus carica* L.) fruit during storage. Poster Presentation. *XI International Ethylene Symposium*. Crete 2-6 June 2018. *Book of Abstracts*, 110-111.

- Kafkaletou, M., Fasseas, C., **Tsantili, E.** 2017. Changes in cell wall composition and phenolic concentration in response to ethylene and 1-MCP in harvested green olives. *VIII International Conference Postharvest Unlimited*, Madrid, Spain, 17-20/10/ 2017. Oral presentation. Abstract.
- Kafkaletou, M., **Tsantili, E.** 2018. The ability of ethylene to regulate the concentration of phenolic compounds and textural changes in harvested olives. *XI International Ethylene Symposium*. Crete 2-6 June 2018. *Selected Oral Presentation. Book of Abstracts*, 121-122.
- Karantzi, A. Kafkaletou, M. Christopoulos, M.V., Sakellaridis, A., **Tsantili, E.** - Physicochemical traits during fruit development of the two main Greek fig (*Ficus carica* L.) fruit varieties destined to fresh market. Oral Presentation. *VI International Symposium on Fig*. 2- 5 September, 2019, Rovinj, Croatia, Book of Abstracts, p. 26.
- Christopoulos, M.V., Karantzi, A., Kafkaletou, M., Tsigonias, P., Dareioti, M., **Tsantili, E.** 2023. Preharvest potassium silicate sprays on consumer-perceived quality variables and antioxidant concentrations in cherries at harvest and after low-temperature storage. *VII Postharvest Unlimited*. Amsterdam. 14-16 May. Poster.
- Christopoulos, M.V., Kafkaletou, M., **Tsantili, E.** 2023. Evaluation of storage potential of fresh pistachios under different forms of exposure to storage. . *VII Postharvest Unlimited*. Amsterdam. 14-16 May. Poster.

Seminars

- **Tsantili, E.** 1995. Innovative trends for apple storage. Pilion, Invited.
- **Tsantili, E.** 2015. Olive and Oil – From Field to Consumer. Corfu, National Olive Seminar, 29/10/15. Oral presentation. Invited.
- **Tsantili, E.** 2016. Quality of Olive Fruit as a Raw Material for Oil and Table Use – Quality Attributes and Optimization. Kalamata, Olive Festival, 14-17/5/2016. Oral presentation. Invited.
- **Tsantili, E.** 2016. Modified Atmospheres Storage of Fruits and Vegetables. Food Packaging, Agricultural University of Athens, November-December.
- **Tsantili, E.** 2017. Present Situation and Potential for Future Development of Fruit Trees and their Products in Ipeiros. Zappeio Megaro, 24/11/17. Invited.
- **Tsantili, E.** 2019. Olive fruit quality as raw material for oil Industry-Quality traits and improvement. Lakonia, Greece. March 2019.
- Karantzi, A., **Tsantili, E.** 2019. Olive pruning- Alternative techniques-Cultivation practices. Lakonia, Greece. March 2019.

TEACHING ACTIVITIES

- 1999- today** **Postgraduate courses:** *Special Topics on Postharvest Handling of Fruits related to Quality*. Passam,C.H., **Tsantili, E.**, Christopoulos, M.V., Karapanos, I., Alexopoulos, A. and Kafkaletou, M. *Postharvest Treatments of Fruit and Vegetables*. Book in Greek. Kallipos, Athens, ISBN 978-960-603-261-5, pp 297 E-Book, <https://repository.kallipos.gr/handle/11419/3340?locale=en>
- 1988- today** **Graduate Courses:**
- *General Pomology*’ at the 5th Semester
 - *’Olive Tree, Citrus, Deciduous Fruit Trees and Nuts*’ at the 6th or 8th Semester
- ’Postharvest Handling of Fruits and Vegetables’*

Foreign Languages

English and French.

Teaching Experience

Graduate courses

- 'General Pomology' at the 5th Semester for about 30 years
- 'Olive Tree, Citrus, Deciduous Fruit Trees and Nuts' at the 6th or 8th Semester for about 25 years.
- 'Postharvest Handling of Fruits and Vegetables' for about 250 years.

Postgraduate Courses

- *Special Topics on Postharvest Handling of Fruits related to Quality* for about 15 years.

Teaching Aids

"Post-harvest Physiology and Technology of Fruits" by E. Tsantili (in Greek) - for graduate students.

"Post-harvest Handling for Quality Maintenance of Fruits" by E. Tsantili (in Greek) - for postgraduate students.

- Tsantili, E. 2012. E-class 'General Pomology' Theory.
- Tsantili, E. 2012. E-class 'General Pomology' Lab. Courses.
- Tsantili, E. 2013. E-class 'Pomology of different species'
- Passam, C.H., Tsantili, E., Christopoulos, M.V., Karapanos, I., Alexopoulos, A. and Kafkaletou, M. Postharvest Treatments of Fruit and Vegetables. Book in Greek. Kallipos, Athens, ISBN 978-960-603-261-5, pp 297 E-Book, <https://repository.kallipos.gr/handle/11419/3340?locale=en>.

Postdoc. Supervision

1. Kafkaletou, M., 2016. Preharvest Treatments on Quality Attributes in Strawberry Fruits during Storage in Air at Low Temperature. Funded by State Foundation AgroEtAk.

Ph.D. Supervision

1. Christopoulos M.V. 2012. Molecular Characterization of Walnut (*Juglans regia* L.) Genetic Material – Pre- and Post-harvest Factors Affecting the Kernel Quality.
2. Kafkaletou M. 2014. Effects of Growth Regulators Applied at Pre- and Post-harvest State on Olive (*Olea europea* L.) Fruit at Different Maturity States – Physiological and Biochemical Processes and their Relations to Quality Characteristics.
3. Karatzi, A. 2016. Storage of fig fruits. In progress.

M.Sc. Supervision

1. Christopoulos M.V. Effects of pre-harvest CaCl₂ treatments on texture and other quality characteristics in olives. 2006.
2. Takidelli, C. Total antioxidants in three cherry cultivars during storage. 2007.
3. Kafkaletou, M. Effects of ReTain and Ethephon preharvest applications on ripening parameters, total phenolics and antioxidant capacity of green table olives exposed at 20 °C for up to 7 days. 2008.
4. Konstantinidis, K. Effect of oxygen concentration and temperature on total antioxidants in eight pistachio cultivars during storage. 2009.
5. Makavelou, M. Physiological and quality characteristics in four mulberry genotypes. 2011.
6. Giorgoudeli, S. Quality of mulberry fruits during cold storage. 2011.
7. Beldekou, I. Phenolic compounds and antioxidant capacity in leaves of various goji (*Lycium* sp.) genotypes. December, 2018.
8. Kalantzis, I. Concentrations of antioxidant compounds, sugars and organic acids in 8 apricot varieties. December, 2018.
9. Papachristou, V. Storage of Bebecou apricots in clamshells with/without ethylene removal. 2018.
10. Sakellaridis, A. Preharvest treatments with inorganic solutions on peel cracking and quality of 'Vasilika' fig (*Ficus carica* L.) fruit at harvest and during storage. 2020.
11. Velliou, A. 2019. Changes in composition of apricots during two storage temperatures and shelf life – Emphasis on carotenoid compounds. 2021.
12. Gatzos, D. 2019. Evaluations of preparation and application of edible coatings on cherries during storage. 2021
13. Ladakis, M. 2020. MSc, Pre- and postharvest treatments of 'Regina' cherries. Completed, 2022.
14. Kourkouveli, S. 2020. Storage of 'Regina' cherries in open pots. In progress.

External Examiner (PhD or MSc)

1. Roussos, P., PhD, Agricultural University of Athens, Greece, Horticulture, 2001.
2. Lymperi, M., MSc., Agricultural University of Athens, Greece, Horticulture, 2005.
3. Apostolaki, S., MSc., Agricultural University of Athens, Greece, Horticulture, 2005.
4. Giannopoulos, A., MSc., Agricultural University of Athens, Greece, Horticulture, 2007.
5. Tsolakidou, M.D., MSc., Agricultural University of Athens, Greece, Horticulture, 2011.
6. Kapotis, G., PhD, Agricultural University of Athens, Greece, Horticulture, 2011. Factors affecting ripening and postharvest life of tomato fruits.
7. Rekoumi, K., PhD, Agricultural University of Athens, Greece, Horticulture, 2011. Study of the effect of various factors affecting the post-harvest behavior and quality of okra (*Hibiscus esculentus*).
8. Thanopoulos, C., PhD, Agricultural University of Athens, Greece, Horticulture, 2012.
9. Shreef, M., PhD, Agricultural University of Athens, Greece, Horticulture, 2012.
10. Bassam Fares I Alowaiesh, PhD, Curtin University, Perth Western Australia, Australia, Horticulture, 2015. Mechanical harvesting, fruit and oil quality in olives influenced by harvest time and exogenous application of ethylene.
11. Denaxa, K.N. PhD, Agricultural University of Athens, Greece, Horticulture, 2014. Study of rooting factors in leafy olive cuttings with emphasis on the variety "Kalamon".
12. Triphonopoulos, I., MSc., Agricultural University of Athens, Greece, Horticulture, 2015.
13. Atsalinou, A., MSc, Agricultural University of Athens, Greece, Horticulture, 2017.
14. Theocharides, D., MSc, Agricultural University of Athens, Greece, Horticulture, 2017.
15. Makrogianni, D., PhD, Agricultural University of Athens, Greece, Horticulture, 2016. The effect of the fruiting method of eggplant (*Solanum melongena* L.) in two growing seasons on the quality of seedless and seeded fruits during growth and storage.
16. Vernardou, A. MSc., Comparison of measured data on total phenolics and total antioxidant activity in genotypes within species of fig fruits, peaches, apricots and citrus. December, 2018.
17. Mehwish Yaseen. PhD, Curtin University, Perth Western Australia, Australia, Horticulture, December 2018. Manipulation of Fruit Ripening, Quality and Storage Life in Pome Fruits Using Novel Ethylene Antagonists.
18. Tsafouros. A. PhD., Agricultural University of Athens, Greece, Horticulture, 2021. Factors affecting the propagation of the stone-tree rootstocks.

RESEARCH GRANTS

Project Title	Funding source	Period	Role of the PI
Hayward Kiwi maintenance at the lower breath oxygen limit with an innovative system of automatic respiratory adjustment in cooling chamber. Project ref.: M16ΣYN-00391 , acronym Store4kiwi	Corporate Agreement for the Development Framework (ESPA) 2014-2020	Approved for funding May 20	PI
Quality improvement of oranges and mandarins during degreening process by limiting the post-harvest exposure to ethylene through the introduction of innovative natural simple techniques.	Corporate Agreement for the Development Framework (ESPA) 2014-2020	Approved for funding May 20	PI

Project ref.: M16SYN-00707M16ΣYN-00707, acronym OraMa2degreen			
Innovative post-harvest application of low temperature stress for the natural enrichment of walnut products (<i>Juglans regia</i> L.). Project ref.: M16ΣYN-00035, acronym WallStress	Corporate Agreement for the Development Framework (ESPA) 2014-2020	March 20 -	Partner
Firmness improvement in fresh black 'Konservolia Amfissas' olives for table use by repetitive foliar sprays with solutions of usual and innovative (nano and chelate) calcium forms. Project ref.: M16ΣYN-00948, acronym OliCa2hard	Agreement for the Development Framework (ESPA) 2014-2020	Approved for funding Dec 19	PI
Innovative and environmentally friendly preharvest sprays with mannitol in the olive cultivation to increase oil production and early harvest, acronym MannitOil M16ΣYN-00103	Agreement for the Development Framework (ESPA) 2014-2020	Approved for funding Dec 19	Partner
Quality Improvement in fresh black 'Kalamon' olives by preharvest treatments targeting to early ripening, prevention of firmness decrease and diseases incidence, and their effect on quality and nutritional value of the processed final product. Project ref.: T2EΔK-01960, acronym Quality4Kalamon	General Secretariat for Research and Technology (GSRT)	Approved for funding Dec 19	Partner
Postharvest handling of goji berries (<i>Lycium</i> spp.) genotypes in relation to quality and nutritional value. 2013-2015. Partially supported by the Agricultural University of Athens. Primary investigator.	Private funding	2013-2015	PI
NE1036 "Postharvest Biology of Fruit".	Multistate Programme in North-East America	2003-2007	Partner
Storage of lemons in cold rooms under specific conditions'	General Secret. for Research and Technology	1992-1995	Partner
Study of renovation and extension of an old apple packing line and establishment of controlled atmosphere rooms at Zagora Piliou	Private funding	1995	PI
Storage of fresh figs in modified atmospheres	Agricultural Univ. of Athens	1997	PI
Optimum harvesting, storage and marketing conditions for top and soft fruit - Ethylene biosynthesis and action Program 17/84-86	UK, National	1984-1986	Partner

MEMBERSHIPS & REVIEWING ACTIVITIES

Scientific Committee of International Conferences

- 1st International Conference on Plant Biology 20th Symposium of the Serbian Plant Society, 2013
- II. International Balkan Agriculture Congress, 2017 <http://agribalkan2017.nku.edu.tr/ScientificComm/0/s/9538/1356>
- International Conference on Agriculture, Forest. Food Sciences and Technologies (ICAFOF), 2017
<http://icafofconference.com/Committee.php>

Editorial Board

- 'Agricultural Science', SECNA. 2013- 2018.
- 'Journal of Post-harvest Technology'. 2013-2018.
- 'Recent Patents on Food, Nutrition & Agriculture', Bentham Science, 2017-
- 'International Journal of Food Sciences and Research, 2019-
- 'Foods', 2020-

Scientific Committee of International Conferences

1. 1st International Conference on Plant Biology 20th Symposium of the Serbian Plant Society, 2013.
2. II. International Balkan Agriculture Congress, 2017.
<http://agribalkan2017.nku.edu.tr/ScientificComm/0/s/9538/13356>
3. International Conference on Agriculture, Forest. Food Sciences and Technologies (ICAFOF), 2017.
<http://icafofconference.com/Committee.php>
4. National Conference, 2015.
5. National Conference, 2017.
6. National Conference, 2019.
7. National Conference, 2022.

Project Evaluator

- AgroETAK, 2014.
- State Scholarships Foundation-IKY
- Operational Programme «*Competitiveness and Entrepreneurship*» (OPCE II) and the [new Operational Programme Competitiveness, Entrepreneurship & Innovation – EPAnEK](#) which is one of the five sectoral operational programmes of the Partnership and Cooperation Agreement (the new NSRF) for the period 2014 - 2020.
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Reviewer in Journals (Science Citation Index)

Reviewer for > 180 articles on > 30 International Journals. Postharvest Biology and Technology, Food Chemistry, International Journal of Food Science and Technology, Journal of the Science of Food and Agriculture, Journal of Medicinal Food, Separation Science and Technology, Scientia Horticulturae, Journal of Food Science and Technology, Food Science and Technology International, Fruits, Grasas y Aceites, HortScience, European Journal of Horticultural Science, African Journal of Biotechnology, Latin America Applied Research, Journal of Agricultural Science & Technology Iran, European Journal of Lipid Science and Technology, Journal of Applied Botany and Food Quality, Journal of the American Oil Chemists Society, Journal of Chemistry, Journal of Plant Physiology, Natural Products Research, New Phytologist, Sensors, LWT Food Science and Technology, Recent Patents on Food, Nutrition & Agriculture, Agriculture, PloS One, Current Nutrition and Food Science, Food Control, Agronomy, Foods, Journal of Plant Growth regulation, Horticulture, Journal of Agricultural and Food Chemistry,

