

Theodoros Varzakas serves as Full Professor at the Department of Food Science and Technology, University of the Peloponnese, Greece since 2019 specializing in issues of food technology, food processing/engineering, food quality and safety. Section Editor in Chief Journal Foods in Food Security and Sustainability (2020-). Ex Editor in Chief Current Research in Nutrition and Food Science (2015-2019). Reviewer and member of the editorial board in many international journals such as (International Journal of Food Science & Technology, Journal of Food Engineering, Waste Management, Critical Reviews in Food Science and Nutrition, Italian Journal of Food Science, Journal of Food Processing and Preservation, Journal of Culinary Science and Technology, Journal of Agricultural and Food Chemistry, Journal of Food Quality, Foods, Microorganisms, Current Research in Food Science). Has written more than 200 research papers and chapters in books and has presented more than 160 papers and posters at national and international conferences. He has written and edited 14 books in Greek, and 16 in English on sweeteners, biosensors, food engineering, food processing, published by CRC. Participation in many European and national research programs as coordinator or scientific member. According to

<http://scholar.google.gr/citations?user=I2zr6IYAAAAJ&hl=el>

His h-index is 41 and no. of citations approx.. 6500.

According to September 2021, 2022 data, October 2023 and August 2024-update for "Updated science-wide author databases of standardized citation indicators" Varzakas Theodoros is in the top 2% scientists worldwide.

https://elsevier.digitalcommonsdata.com/datasets/btchxktzyw/6?fbclid=IwAR0F6cNJ3sKHxV PpRts2UOS115zGfBdh1PzZas9EdJxC11N_C16EKhuZ1A0

Key publications

1. Varzakas, T. 2013. Investigation of dough rheological characteristics, product quality and sensory profile of breads made from gluten-free flours (rice flour and chickpea flour) compared to their wheat counterparts. 3rd International Symposium on gluten free cereal products and beverages. 12-15 June, Austria, Vienna.
2. Skendi, A.; Seni, I.; Varzakas, T.; Alexopoulos, A.; Papageorgiou, M. Preliminary Investigation into the Effect of Some Bakery Improvers in the Rheology of Bread Wheat Dough. Biol. Life Sci. Forum 2021, 6, 73. <https://doi.org/10.3390/Foods2021-10991>.
3. Alina Culetu, Denisa Eglantina Duta, Maria Papageorgiou and Theodoros Varzakas. 2021. The Role of Hydrocolloids in Gluten-Free Bread and Pasta; Rheology, Characteristics, Staling and Glycemic Index. Foods **2021**, 10 (12), 3121. <https://doi.org/10.3390/foods10123121>.

4. Adriana Skendi, Maria Papageorgiou, and Theodoros Varzakas. High Protein Substitutes for Gluten in Gluten-Free Bread. *Foods* 2021, 10 (9), 1997. <https://doi.org/10.3390/foods10091997>.
5. Varzakas, T., Kozub, N., and Xynias, I. 2014. Quality determination of wheat: genetic determination, biochemical markers, seed storage proteins-bread and durum wheat germplasm. *Journal of the Science of Food and Agriculture* 94: 2819-2829. (wileyonlinelibrary.com) DOI 10.1002/jsfa.6601.
6. Lamine M., Zohra Hamdi, Fatma Zohra Rahali, Ahmed Mliki, Theodoros Varzakas and Mahmoud Gargouri. 2022. Non-targeting metabolite profiling and chemometric approaches for the discrimination and authentication analyses of whole-wheat flours from Tunisian durum wheat landraces (*Triticum turgidum* ssp. *durum*). *Journal of Food Measurement and Characterization* <https://doi.org/10.1007/s11694-022-01759-7>.
7. **Varzakas, T.** 2016. Quality and safety aspects of cereals (wheat) and their products. *Critical Reviews in Food Science and Nutrition*. 56: 2495–2510. **DOI:**10.1080/10408398.2013.866070.
8. Xynias, I., Varzakas, T., and Kozub, N. 2009. Wheat quality control using biochemical markers. 3rd Panhellenic conference of Food Biotechnology and Food Technology, Rethymno 15-17 October 2009. p. 96, Proceedings of conference.