

PERSONAL INFORMATION

Dr STELIOS YIANNOPOULOS



Location: [Redacted]

Phone: [Redacted] | Mobile: [Redacted]

Email: [Redacted]

Sex Male | [Redacted] | [Redacted]

JOB APPLIED FOR  
POSITION  
PREFERRED JOB  
STUDIES APPLIED FOR

### Cyprus Member of the EFSA Management Board

WORK EXPERIENCE

01.3.2023 – Today	Member of the Governing Board of Cyprus Chemists' Reg. Council
01.6.2017 – 31.10.2022	Director of State General Laboratory (SGL) of the Ministry of Health, Head of the Risk Assessment Unit of SGL
08.7.2020 – 07.2023	President of Cyprus Food Council
6.2017 – 31.10.2022	Member of Cyprus Food Safety Council
6.2017- 31.10.2022	Member of Cyprus Drugs Council
10.2017- 30.4.2022	Cyprus EFSA Food Advisory Forum
2016 – 9.2017	Cyprus Alternate EFSA Food Advisory Forum
2011 – 2018	Member of the EFSA Food Consumption Network
29.2.2008 - 31.5.2017	Senior Chemist Head of the Section A of SGL
2014 – 2022	Member of the Cyprus National Committee on Environment's and children's health
2006 - 2009	Member of the Management Board of the Cyprus Olive Products Council
1998 – 2005	Teaching of Food Chemistry at University of Cyprus (as Visitor Lecturer)
1.3.1988 - 28.2.2008	State General Laboratory (SGL). Worked as a Chemist being the Head of the Laboratory of Food Composition, Nutrition, and Adulteration.
30.6.1987 – 28.2.1988	Worked in the Theoretical and Physical Chemistry Institute (Post Doctoral research).
01.6.1984 – 29.6.1987	Theoretical and Physical Chemistry Institute. The National Hellenic Research Foundation. Worked as a Chemist and Contributed to the Research Programs and prepared Ph.D. Chemistry
1982 - 1984	Worked as a Chemist in the Cosmetics Industry.

EDUCATION AND TRAINING

- 1977 - 1982 Aristotelian University of Thessalonica- School of Physics and Mathematics Department of Chemistry.
- 1.6.1984 - 28.2.1988 The National Hellenic Research Foundation (Ph.D. Athens University and Post-Doctoral Research)
- 1.10.2010 – 30.3. 2012 Master Degree on Public Administration [ MIM (Mediterranean Institute of Management)]
- Three (3) Weeks duration in Wageningen Agriculture University, Department of Human Nutrition. The Netherlands.  
Subject: Instrumentation for the Quantitative Estimation of Fatty Acids.
- One (1) Week duration in Joint Research Centre Italy  
Subject: GMO’s determination
- Three (3) Weeks duration in Wageningen Agriculture University, Department of Human Nutrition. The Netherlands  
Subject: Instrumentation for the Quantitative Estimation of Carotenoids
- Two (2) Weeks duration in Health Protection and Veterinary Public Health Research Laboratory Zutphen. The Netherlands  
Subject: Instrumentation for the Quantitative Estimation of Biogenic Amines and Total Volatile Bases (TVB) in Fish.
- QUA NAS  
Intensive Training Course on Quality Assurance Sept 22nd Sept. 25th 2004  
Bucharest, Romania
- Two (2) weeks duration in Ministry of Development (Lab oratory of Consumer Administration Office) , Athens 2005  
Subject Modern trends in Olive Oil Analysis.
- One (1) week duration in Bavarian Health and Food Safety Authority Minch Germany 2006  
Subject: Methodology for the determination of elements isotopic ratio (IRMS)

PERSONAL SKILLS

Mother tongue(s) Greek

Other language(s)	UNDERSTANDING ENGLISH		SPEAKING ENGLISH		WRITING ENGLISH
	Listening	Reading	Spoken interaction	Spoken production	
English	Very Good	Very Good	Very Good	Very Good	Very Good

IELTS Certificate

Levels: A1/2: Basic user - B1/2: Independent user - C1/2 Proficient user  
Common European Framework of Reference for Languages

Communication skills

- Good communication skills gained through my experience at the State General Laboratory, especially during my service as a Director and Member of several councils/committees at national and EU level.

- Organisational / managerial skills
- Leadership (responsible for a team of around 180 people as director of State General Laboratory 2017 - 2022)
  - Master Degree on Public Administration [ MIM (Mediterranean Institute of Management)]
  - Coordinator of the projects “ National Dietary Survey of Children of Cyprus” and “National Dietary Survey of Adult population Cyprus”, under EFSA’s EU MENU
  - Under my leadership as the Head of the Risk Assessment Unit of SGL, the open, harmonised dietary risk assessment model “ImproRisk” was developed as a web-based tool (Shiny web application), according to EFSA FoodEx2, to be shared with the other Member States.
  - Coordinator of the creation and further development of Cyprus Food Composition Tables (based on actual food analysis carried out by SGL 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> Editions 1992 - 2012)

- Job-related skills
- Good command of quality control processes (currently responsible for quality audit)
  - Participation in EEC and Research programmes . Some indicative examples:
    - Active Participation since 1994 in MED CAMPUS programme
    - Active Participation since 2003 in COST 922 programme “Health Implication of Dietary Amines”
    - Active Participation in research programs of the Foundation Research Promotion (RPF) (Programme Co Funded by the Republic of Cyprus and the European regional Development Fund)
      - i. Honey Authenticity Cyprus
      - ii. Investigation of the Allergy activity of Protein Greek and Cypriot carob (ceratonia siliqua) to integrate a gluten free bakery products
    - Active Participation as Scientific Coordinator in research programs of the Foundation Research Promotion (RPF) (Programme Co Funded by the Republic of Cyprus and the European regional Development Fund):
      - “Development of gluten free bakery products with high protein and dietary fiber content by exploiting domestic plant sources”

## PUBLICATIONS

**More than 55 publications with more than 320 citations mainly in food safety and quality.**

*“Determination of polycyclic aromatic hydrocarbons in traditionally smoked meat products and charcoal grilled meat in Cyprus”*

Demetris Kafouris, Andri Koukkidou, Eftychia Christou, Militsa Hadjigeorgiou, **Stelios Yiannopoulos**, Meat Science 164 (2020) 108088

*“Grand Agreement for piloting the Framework Partnership Agreement between the National Data provider organisations in Cyprus and EFSA final report”*

Maro Christodoulidou, Agathi Anastasi, Despo Christodoulou, Eftychia Christou, Spyroula Constantinou, Christodoulos Pipis, George Crashias, Christos Kourtis, Eleni Papageorgiou and **Stelios Yiannopoulos**, EFSA Supporting publication, 2018: EN 1478

*“National Dietary Survey of Adult population Cyprus”*

**Stelios Yiannopoulos**, Eleni Ioannou Kakouri, Popi Kanari, Agathi Anastasi, Maria Agathogleous, Antonia Kakoulli, Maro Christodoulidou, Savvas Savva, Stalo Papoutsou, Charalambos Hadjigeorgiou, Tonia Solea and Micalis Tornaritis, EFSA Supporting Publication, 2018: EN 1458

*“National Dietary Survey of Children of Cyprus”*

**Stelios Yiannopoulos**, Eleni Ioannou Kakouri, Popi Kanari, Agathi Anastasi, Maria Agathogleous, Antonia Kakoulli, Maro Christodoulidou, Savvas Savva, Stalo Papoutsou,

Charalambos Hadjigeorgiou, Tonia Solea and Micalis Tornaritis, EFSA Supporting Publication, 2018: EN 1464

*"Determination of acrylamide in food using a UPLCMS/MS method: results of the official control and dietary exposure assessment in Cyprus"*

Demetris Kafouris, Georgios Stavroulakis, Maria Christofidou, Xenia Iakovou, Eftychia Christou, Lefkios Paikousis, Maro Christodoulidou, Eleni Ioannou Kakouri and **Stelios Yiannopoulos**

Food Additives & Contaminants: Part A, 35:10, 1928 - 1939, DOI: 10.1080/19440049.2018.1508893, <https://doi.org/10.1080/19440049.2018.1508893>

*"Cyprus Food Composition Tables" 3rd Edition*

**S. Yiannopoulos**, M. Christodoulidou, K. Kontoghiorghe, E. Kakouri and P. Kanari  
Edited by State General Laboratory, Nicosia Cyprus December 2012  
ISBN 978-9963-50-178-6

*"Mathematical approach of structural and textural properties of gluten free bread enriched with carob flour"*

Kleopatra Tsatsaragkou, **Stelios Yiannopoulos**, Katia Kontoghiorghe, Evdokia Poulli, Magdalini Krokida and Ioanna G. Mandala.  
Journal of Cereal Science Volume 56, Issue 3, November 2012, Pages 603-609

Process Structure Functions Relationships

*"Carob flour enriched gluten free bread rheology and structure"*

K. Tsatsaragkou, **S. Yiannopoulos**, K. Kontoghiorghe, E. Poulli, M. Krokida and I. Mandala  
6th European Congress on Food, 23th 26th of May 2012, Serbia

*"Effect of Carob Flour addition in Gluten Free Bakery Products"*

K. Tsatsaragkou, **S. Yiannopoulos**, K. Kontoghiorghe E. Poulli, M. Krokida, and I. Mandala  
2011 EFFoST Annual Conference, 9 11 November, 2011 Berlin Germany

*"Investigation of the Allergy activity of Protein Greek and Cypriot carob (ceratonia siliqua) to integrate a gluten free bakery products"*

**S. Yiannopoulos**, M. Papageorgiou, I. Madala, A. Economidou, K. Chronaki, K. Argyri, Ch. Christou and E. Poulli  
10th Cyprus Greece Chemistry Conference: "Chemistry awareness at 21st century" 2 4 July 2009 Heraclion Crete

*"Fatty acid and salt contents of snacks in the Cretan and Cypriot market: child and adolescent dietary hazard"*

C.I. Vardavas, **S. Yiannopoulos**, M.Kiriakakis, E. Poulli and A. Kafatos  
Food Chemistry 101 924 933 (2007)

#### In progress/to be published

Heavy Metal Contamination in Food by ICP-MS method: Occurrence and Human Health Risk Assessment in Cyprus  
Demetris Kafouris, Evaggelia Christoforou, Demetris Stefani, Aspasia Sarandi, Georgios Stavroulakis, Eftychia Christou and **Stelios Yiannopoulos**

Computer skills • Very good command of Microsoft Office™ tools

#### ADDITIONAL INFORMATION

Honours and awards During my service as Director of SGL, In 2019, the "Pesticide Residues Laboratory" of the SGL won the "Arne Anderson Award" in the field of Single Residues Methods. The "Arne Anderson Award" is awarded every two years to the first ranking laboratory among all EU Official and Reference Laboratories participating in the EU Proficiency tests.