

## CURRICULUM VITAE

**1. NAME:** **KONSTANTINOS KATSOULIS**  
Assistant Professor, University of Thessaly

### **2. PERSONAL DATA**

**Nationality:** Greek

**Address:** (home) 55 E. Venizelou str., Karditsa, P.O. 43132, Greece

(work) University of Thessaly, School of Health Sciences,  
Faculty of Veterinary Sciences Laboratory of Animal Husbandry and,  
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### **3. ACADEMIC QUALIFICATIONS**

- PhD: Faculty of Health Sciences, School of Veterinary Medicine of the Aristotle University of Thessaloniki, Laboratory of Ecology and Protection of the Environment, Greece.
- Master certification: School of Chemical Engineering, Aristotle University of Thessaloniki, Greece.
- Graduate of the Faculty of Engineering, School of Chemical Engineering, Aristotle University of Thessaloniki
- Graduate of the Faculty of Health Sciences, School of Veterinary Medicine of the Aristotle University of Thessaloniki

### **4. PROJECTS**

- **2014– 2015**  
**Program co-ordinator** and main investigator of the research program “Control and utilization of cotton crop residues (walnuts, shoot), waste grain and cotton by-products (broken fibers) as an additive in the feed of chicken, ostriches and turkeys”. This work is based on the action "Development research plans and Engineering Development Innovation Works (AgroETAK). Ministry of Agricultural Development and Food, ELGO-Dimitra.
- **2013 - 2014**  
Member and investigator of the main research group. Research program "Cooperation 2011", at the University of Thessaly, entitled “Claw lesions, longevity and welfare of group housed sows”. The subject of employment was "Comparative chemical analysis of commercially available concentrated raw fiber products and of local by-products for content of cellulose, hemicelluloses, carbohydrates and lignin."
- **2006 - 2007**  
Scholarship as research associate from the Agricultural Ecosystems Technology and Management Institute, as part of Cereteth Research and Development programs.
- **2005 – 2006**  
Member and investigator of the main research group. Research program "Pythagoras", at the UTH, entitled, Study of enterohaemorrhagic Escherichia coli O157: H7 by ruminants and pig carcasses' in Greece.
- **2001**  
Member and investigator of the main research group. Research program code 20012, at the Aristotle University, entitled "Monitoring of suspended sediments in Maliakos Bay and the determination of the quality limits for the construction of the submerged the Maliakos, traffic tunnel".

## • 1996 – 1998

Member and investigator of the main research group. Research program "PENED", at the Aristotle University, entitled "Assessment of growth of farmed mussels as a function of their density and the quality of the marine environment".

## 5. EMPLOYMENT HISTORY

### *Present status:*

(2019 -today)

• **Assistant Professor.** University of Thessaly, School of Health Sciences, Faculty of Veterinary Medicine, Department of Animal Husbandry and Nutrition.

## TEACHING EXPERIENCE

### • 2003 - 2019

Adjunct Professor of University of Thessaly: Department of Agriculture, Crop Production and Rural Environment and Faculty of Veterinary Science. Research fellow and lab assistant of University of Applied Science of Thessaly: School of Agricultural Technology, Department of Food Technology, Department of Nutrition and Dietetics, Department of Animal Production.

### Courses taught since 2019

Technology and processing methods of agricultural products, Animal Husbandry, Physiology of nutrition of farm animals, animal origin food technology, standardization and quality control of agricultural products, Quantitative Environmental Microbiology, food quality, Introduction to food technology. Organic Chemistry, Food Engineering Principles, General Microbiology, Food Analysis, Food Chemistry, Instrumental Food Analysis, Food Biochemistry, Technology and Quality control of Milk and Milk Products, Technology and Quality control of Meat and Meat Products, Technology and Quality control of Fish Products, Processing and Utilization of Food Industry By-Products, Food Preservation Processes and Equipment, Natural Food Engineering Processes.

## 6. PUBLICATIONS

1. **Katsoulis K**, Rovoli M. Potential Impacts of Mediterranean *Mytilus galloprovincialis* Mussel Farming in a Specific Area of Aegean Sea, *Journal of Veterinary Science and Medicine* (2019), volume 7, issue 1, pp 1- 10.
2. **Katsoulis K**. Filtration rate, oxygen consumption, phosphorous and nitrogenous excretion of *Mytilus galloprovincialis* and effect in aqueous environment, *Fresenius Environmental Bulletin* (2017), Volume 26, No. 12A, 7825 – 7831.
3. **Katsoulis K**, Leontides L, Kontopidis G. Locally Produced Agricultural By-Products as Feed Sources for Pigs. *Journal of Veterinary Science and Medicine* (2016) ISSN: 2325 – 4645. *J Veter Sci Med*, vol 4, issue (1), pp 1-5.
4. Alexandros Govaris, Apostolos S. Angelidis, **K. Katsoulis** and Spyros Pournaras. Occurrence, virulence genes and antimicrobial resistance of *Escherichia Coli* O157 in bovine, caprine, ovine and porcine carcasses in Greece. *Journal of Food Safety* (2011) ISSN 0149-6085, 31, pp. 242–249.
5. Stavros Lalas, Vasilios Athanasiadis, **Kostas Katsoulis**, Ioanna Karageorgou, Eleni Bozinou, Vassilis G. Dourtoglou. Use of 2,5-dimethyl-4-hydroxy-3(2H)-furanone in preventing oxidation during fat frying of potato chips and baking of croissants. *Journal of Food Measurement and Characterization* (2018), Volume 12, Issue 2, pp 1211–1218.