

Ανδρόνικος (Andy) Μαυρομούστακος

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Ιθαγένεια: Έλληνας και πολιτογραφημένος Αμερικανός πολίτης

Προσωπικά Στοιχεία

Γεννημένος και ανατραφείς στη Θεσσαλονίκη. Αποφοίτησε από την Πρωτοβάθμια και Δευτεροβάθμια Εκπαίδευση στη Θεσσαλονίκη, πριν μεταβεί στις Ηνωμένες Πολιτείες για ανώτατες σπουδές με τένις υποτροφία.

Εκπαίδευση

Ph.D. Στατιστικής, Oklahoma State University, Stillwater, OK, ΗΠΑ (1984–1989)

Απόφοιτος με διάκριση *Summa Cum Laude*

M.S. Στατιστικής, Oklahoma State University, Stillwater, OK, ΗΠΑ (1982–1984)

Απόφοιτος με διάκριση *Summa Cum Laude*

B.S. Μαθηματικών (με δευτερεύον αντικείμενο Διοίκηση Επιχειρήσεων), Oral Roberts University, Tulsa, OK, ΗΠΑ (1979–1982)

Απόφοιτος με διάκριση *Summa Cum Laude*

Επαγγελματική Εμπειρία

Πανεπιστήμιο Αρκάνσας (University of Arkansas)

- Ομότιμος Καθηγητής, University of Arkansas (2023–σήμερα)
- Καθηγητής Στατιστικής, Agricultural Statistics Laboratory (2001–2023)
- Αναπληρωτής Καθηγητής, Agricultural Statistics Laboratory (1994–2001)
- Επίκουρος Καθηγητής, Agricultural Statistics Laboratory (1989–1994)

Oklahoma State University

- Αναλυτής Συστημάτων, Κέντρο Υπολογιστών (1987–1988)
- Βοηθός Διδασκαλίας και Έρευνας, Τμήμα Στατιστικής (1982–1987)

Ιδιωτικός Τομέας

- Επαγγελματίας Τένις (Tennis Pro), Resorts & Clubs (Σικάγο και Ελλάδα, 1978–1982)

Ερευνητική και Ακαδημαϊκή Δραστηριότητα

Κατανομή καθηκόντων: Διδασκαλία 30% – Συμβουλευτική 30% – Έρευνα 30% – Υπηρεσία 10%

Ως Στατιστικός στο Agricultural Statistics Laboratory, συντονίζω τον σχεδιασμό πειραμάτων και την ανάλυση δεδομένων σε ερευνητικά έργα των Σχολών Γεωργίας, Τροφίμων, Βιοεπιστημών και Υγείας.

Έχω συνεργαστεί με πάνω από **100 υποψήφιους διδάκτορες** στο Πανεπιστήμιο του Αρκάνσας.

Διεθνώς προσκεκλημένος ομιλητής σε θέματα πειραματικού σχεδιασμού, προγνωστικής μοντελοποίησης και καινοτόμων πρακτικών διδασκαλίας.

Μέσος όρος φοιτητικών αξιολογήσεων: **4,5/5 (συχνά 5/5)**.

Διδασκαλία – Μαθήματα

Principles of Experimentation, Applied Regression Analysis, Experimental Design, Applied Multivariate Methods, Special Topics (Categorical Data Analysis, DOE in Biotechnology, Predictive Modeling), Business Analytics & Data Mining (American University of Athens), Προσκεκλημένος Διδάσκων στο **MAICh, Χανιά, Ελλάδα**.

Ερευνητικά Ενδιαφέροντα

Σχεδιασμός και Ανάλυση Πειραμάτων – Γενικά, Μικτά και Γενικευμένα Μικτά Μοντέλα – Εξερευνητική Οπτικοποίηση Δεδομένων – Προγνωστική Μοντελοποίηση – Στατιστικός Υπολογισμός

Δημοσιεύσεις: >220 άρθρα σε >30 διεθνή επιστημονικά βίο-περιοδικά (5330 Citations).

https://www.researchgate.net/profile/Andy-Mauromoustakos?ev=hdr_xprf

Επιχορηγήσεις & Διακρίσεις

- Συν-ερευνητής σε προγράμματα USDA > 2 εκατ. δολ.
- **Βραβείο Collis Geren Outstanding Interdisciplinary Faculty**, University of Arkansas (2020).

Δίπλωμα Ευρεσιτεχνίας:

US Patent 10,806,153 B2 (2020) – “System and method for detecting woody breast condition in broilers using image analysis of carcass features.”

Επιστημονική & Κοινωνική Συνεισφορά

Πανεπιστημιακές Επιτροπές: Computing Activities Council, Data Center, ARKNET

Κολλέγιο: Teaching & Research Center, Computer Technology Committee, STAN Program

Επαγγελματικοί Φορείς: American Statistical Association (μέλος, Επιτροπή Continuing Education – 7 έτη)

Αξιολογήσεις και Πιστοποιήσεις

Εκτεταμένη εμπειρία στην αξιολόγηση και πιστοποίηση διαφορών τμημάτων κολλεγίων και Πανεπιστημίων τα τελευταία τα τελευταία 25 χρόνια στην Ελλάδα και ΗΠΑ σχεδόν ετησίως. Έχω διατελέσει μέλος επιτροπής και επικεφαλής ομάδων αξιολόγησης 4 και 5 μελών από εμπειρογνώμονες που επισκέπτονται το Ίδρυμα /Πανεπιστήμιο επι τόπου και αργότερα διαδικτυακά.

Υποτροφίες και Διακρίσεις Φοιτητή

- ITA Scholar Awards (Athletic/Academic Distinction)
- R.D. Morrison Award – Outstanding Graduate Student
- Πολλαπλές ακαδημαϊκές διακρίσεις κατά τη διάρκεια μεταπτυχιακών σπουδών

Δημοσιεύσεις (5 χρόνια πριν την πρόωγη συνταξιοδότηση **40 h-index**)

1. Bruce, R. M., Atungulu, G. G., Sadaka, S. S., Mauromoustakos, A. (2022). Aging characteristics of rice dried using microwave at 915 MHz frequency. *Cereal Chemistry*, 99(6), 1218-1233.
2. Priess, G. L., Norsworthy, J. K., Godara, N., Mauromoustakos, A., Butts, T. R., Roberts, T. L., Atungulu, G. O. (2022). Confirmation of glufosinate-resistant Palmer amaranth and response to other herbicides. *Weed Technology*, 36(3), 368-372.
3. Odek, Z., Siebenmorgen, T. J., Mauromoustakos, A., Atungulu, G. G. (2022). EFFECT OF POST-DRYING TEMPERING OF RICE ON MINIMIZING KERNEL FISSURING AND MAXIMIZING MOISTURE REMOVAL. *Transactions of the ASABE*, 65(1), 1-9.
4. Lee, D., Lee, J., Ashworth, A. J., Kidd, M. T., Mauromoustakos, A., Rochell, S. J. (2022). Evaluation of a threonine fermentation product as a digestible threonine source in broilers. *Journal of Applied Poultry Research*, 31(3).
5. Zaccaro-Gruener, M. L., Norsworthy, J. K., Brabham, C. B., Barber, L., Butts, T. R., Roberts, T. L., Mauromoustakos, A. (2022). Evaluation of dicamba volatilization when mixed with glyphosate using imazethapyr as a tracer. *Journal of Environmental Management*, 317. 10.1016/j.jenvman.2022.115303
6. Bruce, R. M., Atungulu, G. G., Sadaka, S. S., Mauromoustakos, A. (2022). Influence of harvest moisture content and milling duration on microwave-dried rice physicochemical properties. *Cereal Chemistry*, 99(5), 1086-1100.

7. Priess, G. L., Popp, M. P., Norsworthy, J. K., Mauromoustakos, A., Roberts, T. L., Butts, T. R. (2022). Optimizing weed control using dicamba and glufosinate in eligible crop systems. *Weed Technology*, 36(4), 468-480.
8. Morin, P., Howard, L. R., Tipton, J. R., Brownmiller, C., Mauromoustakos, A., Threlfall, R., Clark, J. R., Worthington, M. L. (2022). Phenolics and Volatiles in Arkansas Fresh-Market Blackberries (*Rubus* subgenus *Rubus* Watson). *ACS Food Sci. Technol.* 2022, 2, 11, 1728–1737.
9. Teyssier, J.R., A. Preynat, P. Cozannet, M. Briens, A. Mauromoustakos, E.S. Greene, C.M. Owens, S. Dridi, S.J. Rochell, (2022) Constant and cyclic chronic heat stress models differentially influence growth performance, carcass traits and meat quality of broilers, *Poultry Science*, Vol 101, Issue 8, 2022, 101963, ISSN 0032-5791, <https://doi.org/10.1016/j.psj.2022.101963>.
10. Wason, S., Verma, T., Wei, X., Mauromoustakos, A., Subbiah, J. (2022). Thermal inactivation kinetics of *Salmonella enterica* and *Enterococcus faecium* NRRL B-2354 as a function of temperature and water activity in fine ground black pepper. *Food Research International*, Vol 157, 10.1016/j.foodres.2022.111393. <https://doi.org/10.1016/j.foodres.2022.111393>
11. Christofi M., A. Pavlou, D.Z. Lantzouraki, T. Tsiaka, E. Myrtsi, P. Zoumpoulakis, S.A. Haroutounian, A. Mauromoustakos, C.G. Biliaderis, G.A. Manganaris, (2022) Profiling carotenoid and phenolic compounds in fresh and canned fruit of peach cultivars: Impact of genotype and canning on their concentration, *Journal of Food Composition and Analysis*, Volume 114, 2022,104734, ISSN 0889-1575. <https://doi.org/10.1016/j.jfca.2022.104734>.
12. Odek, Z., T. Siebenmorgen, A. Mauromoustakos, G.G. Atungulu. (2021). Effect of Post-Drying Tempering of Rice on Minimizing Kernel Fissuring and Maximizing Moisture Removal. *Trans of the ASABE*, <https://doi: 10.13031/trans.14698>.
13. Kavouras, S.A., H.G. Suh, M.Vallet, M. Daudon, A Mauromoustakos (2021). Urine osmolality predicts calcium-oxalate crystallization risk in patients with recurrent urolithiasis. *Urolithiasis* 49, 399–405. <https://doi.org/10.1007/s00240-020-01242-2>.
14. Priess, G.L., J.K. Norsworthy, R.G. Farr, A. Mauromoustakos, T.R. Butts T.L. Roberts. (2021). Impact of Auxin Herbicides on Palmer amaranth Groundcover. *Weed Technology*. <https://doi.org/10.1017/wet.2021.74>.
15. Weimer L. S., R. F. Wideman. C. G. Scanes, A. Mauromoustakos, K. D. Christensen, Y. Vizzier-Thaxton (2021). Impact of experimentally-induced bacterial chondronecrosis with osteomyelitis (BCO) lameness on health, stress, and leg health parameters in broilers. *Poultry Science* 100(11):101457.
16. Siaw M. O., Y.J. Wang, A. M. McClung, A. Mauromoustakos (2021). Porosity and Hardness of Long-Grain Brown Rice Kernels in Relation to Their Chemical Compositions. *LWT Food Science and Technology*. <https://doi.org/10.1016/j.lwt.2021.111243>.
17. Burgos N.L., T. R. Butts, I. S. Werle, S. Bottoms, A. Mauromoustakos (2021). Weedy rice update in Arkansas, USA, and adjacent locales. *Weed Science* 69(5):1-12.
18. Colburn A., Johnson E., Péronnet F., Lisa Jansen L., Capitan-Jimenez C., Adams J.D., Guelinckx I., Perrier E., Mauromoustakos A., Kavouras S (2021). Validity and Reliability of a Water Frequency Questionnaire to Estimate Daily Total Water Intake in Adults. (2021). *Frontiers in Nutrition* 14. DOI: <https://doi.org/10.3389/fnut.2021.711111>

[10.3389/fnut.2021.676697](https://doi.org/10.3389/fnut.2021.676697).

19. Christofi M, Mauromoustakos A, Mourtzinou I, Lazaridou A, Drogoudi P, Theodoulidis S, Biliaderis CG, Manganaris GA. (2021). The effect of genotype and storage on compositional, sensorial and textural attributes of canned fruit from commercially important non-melting peach cultivars. *Journal of Food Composition & Analysis* 2021, [doi: 10.1016/j.jfca.2021.104080](https://doi.org/10.1016/j.jfca.2021.104080).
20. Siaw M. O., Y.J. Wang, A. M. McClung, A. Mauromoustakos (2021). Effect of Protein Denaturation and Lipid Removal on Rice Physicochemical Properties. *LWT Food Science and Technology*. 150:112015. DOI: [/10.1016/j.lwt.2021.112015](https://doi.org/10.1016/j.lwt.2021.112015)
21. Kavouras S.A., H.G. Suh, M. Vallet, M Daudon, A. Mauromoustakos, M. Vecchio, I. Task. (2021). Urine osmolality predicts calcium-oxalate crystallization risk in patients with recurrent urolithiasis. *Urolithiasis* <https://doi.org/10.1007/s00240-020-01242-2>.
22. Smith D.L., G. G. Atungulu, A. Mauromoustakos. (2021). Processing parameters for one-pass drying of high-moisture parboiled rough rice with 915 mhz microwaves. *Transactions of the ASABE*. 64(1): 299-312. <https://doi.org/10.13031/trans.14003>.
23. Graham-Acquaah S., T.J. Siebenmorgen, A. Mauromoustakos, Y.J. Wang. (2021) Thermal exposure determines end-use quality. *Cereal Chemistry*. <https://doi.org/10.1002/cche.10413>
24. Caldas-Cueva J.P., A. Mauromoustakos, X. Sun, C. M. Owens (2021). Detection of woody breast condition in commercial broiler carcasses using image analysis. *Poultry Science*, DOI: [10.1016/j.psj.2020.12.074](https://doi.org/10.1016/j.psj.2020.12.074).
25. Adams J.D., G. Arnaoutis, E. Johnson, L. Jansen, D. Bougatsas, C. Capitan-Jimenez, A. Mauromoustakos, D. Panagiotakos, E. Perrier, I. Guellinckx, and S. Kavouras (2021). Combining urine color and void number to assess hydration in adults and children. *European Journal of Clinical Nutrition*. DOI:[10.1016/j.psj.2020.12.074](https://doi.org/10.1016/j.psj.2020.12.074).
26. Caldas-Cueva J.P., A. Mauromoustakos, X. Sun, C. M. Owens (2020). Use of Image Analysis to Identify Woody Breast Characteristics in 8-week-old broiler carcasses. *Poultry Science*. <https://doi.org/10.1016/j.psj.2020.12.003>
27. Weimer S., A. Mauromoustakos, M.A. Erasmus (2020). Differences in performance, body conformation, and welfare of conventional and slow-growing broiler chickens raised at 2 stocking densities. *Poultry Science*, 99 (9), 4398-4407. <https://doi.org/10.1016/j.psj.2020.06.009>
28. Caldas-Cueva J.P., A. Mauromoustakos, C. M. Owens (2020). Instrumental texture analysis of chicken patties prepared with broiler breast fillets exhibiting woody breast characteristics. *Poultry Science* <https://doi.org/10.1016/j.psj.2020.09.093>
29. Butler L. D., Scanes C. G., Rochell S. J. , Mauromoustakos A, Caldas J. V., C. A. Keen C. A., Hanning C. M., and Kidd . T. (2020). Effect of pullet body weight and hen dietary amino acid treatments on their progeny fed high and low amino acid diets. *Poultry Science* <https://doi.org/10.1016/j.psj.2020.08.035>

30. Caldas-Cueva J.P., Maynard C.J., A. Mauromoustakos, C. M. Owens (2020) Effect of woody breast on instrumental texture characteristics of poultry deli-loaves. *Meat and Muscle Biology* 4(1). doi: <https://doi.org/10.22175/mmb.11223>
31. Gu I., C. Brownmiller, N. Stebbins, A. Mauromoustakos L. Howard, and Lee. (2020) Berry Phenolic and Volatile Extracts Inhibit Pro-Inflammatory Cytokine Secretion in LPS-Stimulated RAW264.7 Cells through Suppression of NF- κ B Signaling Pathway Antioxidants 9 (9):871. doi: [10.3390/antiox9090871](https://doi.org/10.3390/antiox9090871)
32. Mallmann B., G. Tellez-Isaias, A. Mauromoustakos, C.N. Coon, and C.M. Owens, G. Tellez-Isaias (2020) Fillet Dimensions and Meat Quality Attributes Associated with Woody Breast in Broilers. *Meat and Muscle Biology* 4(1): 34, 1–9.
33. Jannasch A., C. Brownmiller, S.O. Lee, A. Mauromoustakos and YJ Wang (2020). Simultaneous fortification of rice with folic acid and β -carotene or vitamin A by limited-water parboiling. *Cereal Chemistry*. (2020). <https://doi.org/10.1016/j.jcs.2020.103096>
34. Suh, H. G., L.G. Summers, A.D. Seal, A. T. Colburn, A. Mauromoustakos, E.T. Perrier, J. H. Bottin, and S.A. Kavouras. (2020). Afternoon urine osmolality is equivalent to 24 h for hydration assessment in healthy children. *European Journal of Clinical Nutrition* 74, 884-890. doi:10.1038/s41430-019-0519-5.
35. Korres N.E., Norsworthy J.K, Mauromoustakos A., M.M. Williams (2020). Soybean density and Palmer amaranth (*Amaranthus palmeri*) establishment time: Effects on weed biology, crop yield and economic returns. *Weed Science* 2020, 467-475. DOI: 10.1017/wsc.2020.41.
36. Mauromoustakos A., Crandall P., Thompson K., O'Bryan C. (2020). Further Predictive Statistical Analysis of a GFSI Survey of International Food Processors. *Journal of Basic and Applied Research International* 26(2):39-52.
37. Jannasch A., L Carvalho, J. Patindol and A. Mauromoustakos (2020). Impact of Kernel Thickness on Parboiled Rice Properties. *Cereal Chemistry* 2020, 97,755-761. DOI: 10.1002/cche.10295.
38. Lavelfve L., C. Brownmiller, L Howard, D Reeves, S H. Adams, J-R Chen , E C. Diaz and A Mauromoustakos (2020). Changes in Polyphenolics during Storage of Products Prepared with Freeze-Dried Wild Blueberry Powder *Foods* 2020, 9, 466; doi:10.3390/foods9040466.
39. Butler L.D., Scanes C.G., Rochell S.J., Mauromoustakos A., Caldas J.V., Keen C.A., Maynard C.W., Bolden S.A., Brister R.D., Smith P.A., Latham R.E., Owens C.M. & M.T. Kidd (2020). Cobb 700 Response to Increasing Lysine by Growth Phase. *Journal of Applied Poultry Research*, 29 (2) 479-488. doi: <https://doi.org/10.1016/j.japr.2020.02.005>.
40. Weimer S.L., Wideman R.F., Scanes C.G., Mauromoustakos A., Christensen K.D. & Vizzier-Thaxton Y., Broiler stress responses to light intensity, flooring type, and leg weakness assessed by heterophil to lymphocyte ratios, serum corticosterone, infrared thermography, and latency to lie, *Poultry Science* (2020), doi: <https://doi.org/10.1016/j.psj.2020..03.028>.
41. Butler L. D., Scanes C. G., Rochell S. J., Mauromoustakos A, Caldas J. V., C. A. Keen C. A., Owens C. M., and Kidd M. T. (2020). Cobb MV x Cobb 700 broiler responses to eight varying levels of amino acid density with emphasis on digestible lysine. *Journal of Applied Poultry Research* 29 (1) 34-47.

42. Graham-Acquaah, S., T.J. Siebenmorgen, M.L. Reba, J.H. Massey, A. Mauromoustakos, A., Adviento-Borbe, R. January, R. Burgos and J. Baltz-Gray. (2019). Impact of alternative irrigation practices on rice quality. *Cereal Chemistry*. 96: 815-823.
43. Moore, K., Howard, L., Brownmiller C., Gu, I., Lee, S.O., Mauromoustakos, A. (2019). Inhibitory effects of cranberry polyphenol and volatile extracts on nitric oxide production in LPS activated RAW 264.7 macrophages. *Food and Function* 10:7091-7102.
44. Mukhopadhyay S., Siebenmorgen, T.J., Mauromoustakos, A. 2019. Effect of tempering approach following cross-flow drying on rice milling yields. *Journal Drying Technology*: 37(16): 2137-2151.
45. Díaz González D., Morawicki R., Mauromoustakos A. (2019). Effect of nixtamalization treatment of three varieties of grain sorghum on the reduction of total phenolics and their subsequent enzymatic hydrolysis. *Journal of Food Processing and Preservation*. 43(9) 1-10.
46. Wunthunarat W., Wong E., Jinn J.R., Wang Y.J., Mauromoustakos A. (2019). Effect of Germination Conditions and Mashing Temperature on the Amyolytic Enzyme Activity and Degree of Starch Saccharification of Brown Rice Cultivars During Syrup Production, *Journal of Food Science* 84(10):2785-2794.
47. Colburn A., Johnson E., Péronnet F., Lisa Jansen L., Capitan-Jimenez C., Adams J.D., Guelinckx I., Perrier E., Mauromoustakos A., Kavouras S. (2019) Validation and Reliability of a Water Frequency Questionnaire to Estimate Daily Water Intake in Adults *Current Developments in Nutrition* 3, (1) 6-19.
48. Acquaah, S., Mauromoustakos, A., Cuevas, R.P, Manful J.T. (2019). Differences in physicochemical properties of commercial rice from urban markets in West Africa. *Journal of Food Science and Technology* 57. 1505-1516.
49. Shad Z.M., Steen E., Devlieghere F., Mauromoustakos A., Atungulu G. (2019). Biochemical changes associated with electron beam irradiation of rice and links to kernel discoloration during storage. *Cereal Chemistry* 96 (5): 824-835.
50. Weimer S., Wideman R.F., Scanes C., A. Mauromoustakos, Christiansen K.D., Vizzier-Thaxton Y. (2019) The utility of infrared thermography (IRT) for evaluating lameness attributable to bacterial chondronecrosis with osteomyelitis *Poultry Science*; 98 (4):1575-1588.