

## MARIOS C. KYRIACOU

## SENIOR AGRICULTURAL RESEARCH OFFICER

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#### **EDUCATION AND TRAINING**

- BSc Horticulture, Iowa State University, USA (1991)
- MSc Plant Physiology, Iowa State University, USA (1994)
- PhD Horticulture, Aristotle University of Thessaloniki (2009)
- Postharvest Technology Short Course, UC Davis, CA, USA (2002)
- Potato Post-Harvest Technology and Marketing, IAC Wageningen, The Netherlands (2004)
- Post-Harvest Technology and Food Packaging, IAC Wageningen, The Netherlands (2005)
- Fresh-Cut Products: Maintaining Quality & Safety Workshop, UC Davis, CA, USA (2009)
- Physiology of fresh-cut products, Mann Laboratory, Dept. of Plant Sciences, University of California, Davis, CA (2009)
- Advanced Texture Analysis Training Course, Stable Micro Systems Ltd, Surrey, UK (2011)

### **RESEARCH INTERESTS**

# Postharvest physiology and technology of horticultural crops

- Physiological, physicochemical and phytochemical characterization of fresh produce quality ripening and senescence
- Farm-to-fork etiology of produce quality: linking preharvest factors to postharvest performance of fresh produce
- Rootstock-mediated effects on vegetable quality and postharvest behavior
- Control of postharvest physiological disorders by non-chemical treatments
- Carbohydrate metabolism and tuber dormancy

#### ADDITIONAL INFORMATION

### **Selected Publications**

- **Kyriacou**, M.C., G.F. Polking, D.J. Hannapel, and R.J. Gladon. 1996. Activity of 5-aminolevulinic acid dehydratase declines during tomato fruit development and ripening. J. Amer. Soc. Hort. Sci. 121(1): 91-95.
- Kyriacou, M.C., and P.Polycarpou. 2006. Model mechanical drying of apple slices (cv. Gala). Technical Bulletin 226. Agricultural Research Institute, Ministry of Agriculture, Natural Resources and the Environment,

- Nicosia, Cyprus.
- **Kyriacou**, M.C. 2007. Postharvest controlled ripening of Dwarf Cavendish (*Musa cavendisshii* Lambert). Miscellaneous Reports 16. Agricultural Research Institute, Ministry of Agriculture, Natural Resources and the Environment, Nicosia, Cyprus.
- **Kyriacou**, M.C., D. Gerasopoulos, A.S. Siomos and I.M. Ioannides. 2008. Impact of hot water treatment on sprouting, membrane permeability, sugar content and chip colour of reconditioned potato tubers following long-term cold storage. J. Sci. Food Agric. 88: 2682-2687.
- Kyriacou, M.C., I.M. Ioannides, D. Gerasopoulos and A.S. Siomos. 2009.
  Storage profiles and processing potential of four potato (*Solanum tuberosum* L.) cultivars under three storage temperature regimes. J. Food Agric. Environ. 7(1): 31-37.
- **Kyriacou**, M.C., A.S. Siomos, I.M. Ioannides and D. Gerasopoulos. 2009. The chip-processing potential of four potato (*Solanum tuberosum* L.) cultivars in response to long-term storage and reconditioning. J. Sci. Food Agric. 89: 758-764.
- **Kyriacou**, M.C., A.S. Siomos, I.M. Ioannides and D. Gerasopoulos. 2009. Cold storage, reconditioning potential and chip processing quality of spring potato (*Solanum tuberosum* L. cv. Hermes) tubers in response to differential nitrogen fertilization. J. Sci. Food Agric. 89: 1955-1962.
- **Kyriacou**, M.C. 2011. Influence of a postharvest hot water treatment on the development of green mould (*Penicillium digitatum* (Pers.:Fr.) Sacc.) and on the quality of 'Mandora' fruit (Citrus reticulata Blanco x Citrus sinensis [L.] Osbeck ). J. Hort. Sci. Biotech. 86(4): 359-365.
- P. Petrou, G. Soteriou, R.E. Schouten, M.C. Kyriacou. 2013. Effects of rind removal on physicochemical quality characteristics of fresh-cut watermelon [Citrullus lanatus (Thunb) Matsum & Nakai] during cold storage. Int. J. Food Sci. Technol. 48: 357-362.
- Soteriou, G.A. \*, M.C. Kyriacou \*, A.S. Siomos, D. Gerasopoulos. 2014.
  Evolution of watermelon fruit physicochemical and phytochemical composition during ripening as affected by grafting. Food Chem. 165, 282-289.
  \*Authors of equal contribution to this work
- Soteriou, G. and Kyriacou, M.C. 2015. Rootstock mediated effects on watermelon field performance and fruit quality characteristics. Int. J. Veg. Sci. 21: 344–362.
- **Kyriacou**, M.C. and G.A. Soteriou. 2015. Quality and postharvest performance of watermelon fruit in response to grafting on interspecific cucurbit rootstocks. J. Food Qual. 38: 21–29.
- Kyriacou \*, M.C., G.A. Soteriou\*, Y. Rouphael, A.S. Siomos and D. Gerasopoulos. 2015. Configuration of watermelon fruit quality in response to rootstock-mediated harvest maturity and postharvest storage. J. Sci. Food Agric. DOI: 10.1002/jsfa.7356.
- \*Authors of equal contribution to this work

#### Cooperations

- Laboratory of Vegetable Crops, Aristotle University of Thessaloniki
- Dept. of Electrical and Computer Engineering, University of Cyprus
- Dept. of Agricultural Sciences, Biotechnology and Food Science, CUT
- Horticultural Supply Chains Group, Wageningen University, The Netherlands
- Department of Plant Sciences, University of California, Davis, CA

#### **EU Projects**

- COST ACTION 924
- COST ACTION 1204
- Leonardo Da Vinci AGROplan
- Leonardo Da Vinci FReLECTRA

## Previous Work Experience

Manager, NP Lanitis Fertilizers and Agrochemicals (1996-2001)