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EDUCATION

(1983) : Diploma in Agricultural Science, Faculty of Food Science and Technology, Agricultural University of Athens

(1991-1992) : T.N.O.-C.I.V.O. FOOD ANALYSIS INSTITUTE, Zeist, The Netherlands, 1 year Grant from European Grants Program "Sectoral Grants" at "**Senior level**" in the frame of BRIDGE Program.

(1999) : PhD in Dairy Microbiology, Agricultural University of Athens

(2007) Attending Education Seminar "European Food Safety Policy, IT-based Risk Analysis and Best Practices in Europe" Maastricht, The Netherlands, 26 February- 2 March (2007).

LANGUAGES

Greek (native), English

PROFFESIONAL EXPERIENCE

1986-2000 : Research associate in the Laboratory of Dairy Research, Agricultural University of Athens.

2000-2009 : Research associate and teaching assistant in the Department of Food Science and Technology, Agricultural University of Athens.

Sept. 2009 - : Lecturer in Dairy microbiology in the Department of Food Science and Technology, Agricultural University of Athens.

Teaching Experience

1993-2009 : Dairy Microbiology, practical lessons

2009- : Dairy Microbiology, Dairy Science : theory and practical lessons, MSc courses.

2019- : Participation in 2 Educational cycles of "*New Agriculture for a New Generation*" Program of Stavros Niarchos Foundation (SNF).

Main Research interests

On lactic acid bacteria, with emphasis on physiology, metabolism, taxonomy and technological performance, fermentations in batch and continuous bioreactor systems, bacteriocins and their applications on food systems.

PUBLICATIONS

phD Thesis

Aktypis A. (1999) Production of antimicrobial substances by lactic acid bacteria strains isolated from traditional Greek dairy products. (*Agricultural University of Athens*)

Journal Papers

1. **A. Aktypis**, G. Kalantzopoulos (1996). Study on bacteriocins produced by lactic cultures. *Medical Microbiol. Lett.* 1996, 5 (SUPPL. 1), pp. S35.
2. **A. Aktypis**, G. Kalantzopoulos, JHJ Huis in't Veld and Bart ten Brink (1998) Purification and characterization of *Thermophilin T*, a novel bacteriocin produced by *Streptococcus thermophilus* ACA-DC 0040. *Journal of Applied Microbiology.* 1998, 84, 568-576.
3. **A. Aktypis**, G. Kalantzopoulos (2003). Purification and Characterization of *Thermophilin 1*, a novel bacteriocin produced by *Streptococcus thermophilus* ACA-DC 0001. *Le Lait* 2003, 83, 365-378.
4. E. Manolopoulou, P. Sarantinopoulos, E. Zoidou, **A. Aktypis**, E. Moschopoulou, I. Kandarakis, E. Anifantakis (2003). Evolution of Feta cheese microbial flora, during traditional manufacture and ripening. *Int. J. of Food Microbiol.* 2003, 82, 153-161
5. Georgala E, Moschopoulou A., **Aktypis A.**, Massouras T., E. Zoidou, Kandarakis I., Anifantakis E. (2004). Evolution of lipolysis during the ripening of traditional Feta cheese. *Food Chemistry* 2005, 39, (1), 73-80.
6. Manolopoulou E., S. Gioulatos, **A. Aktypis**, E. Tsakalidou, and G. Kalantzopoulos (2006) The contribution of Culture Collections in the maintenance of biodiversity. The example of the ACA-DC Collection. *Greek Journal of Dairy Science and Technology*, Issue 1, 46-58
7. Poirazi P, Leroy F., Georgalaki M., **Aktypis A.**, Vuyst L. and Tsakalidou F. (2007). Use of Artificial Neural Networks and a Gamma-Concept-Based Approach to Model Growth of and Bacteriocin production by *Streptococcus macedonicus* ACA-DC 198 under simulated conditions of Kasseri Cheese Production. *Applied and Environmental Microbiology* 2007, 73, 768-776.
8. **A. Aktypis**, M. Tychowski, G. Kalantzopoulos, G. Aggelis (2007). Studies on bacteriocin production by *Streptococcus thermophilus* ACA-DC 0040 in batch and fed-batch fermentations modes. *Antonie vanLeeuwenhoek* 2007, 92:207-220.
9. Rania Anastasiou, **Anastasios Aktypis**, Marina Georgalaki, Marina Papadelli, Luc De Vuyst and Effie Tsakalidou (2009) Inhibition of *Clostridium tyrobutyricum* by *Streptococcus macedonicus* ACA-DC 198 under conditions mimicking Kasseri cheese production and ripening. *International Dairy Journal* 19, 330-335.
10. Georgalaki M., M. Papadelli, E. Chassioti, R. Anastasiou, **A. Aktypis**, G. Van Driessche, B. Devreese, J. Van Beeumen L. De Vuyst and E. Tsakalidou (2011) Milk protein fragments induce the biosynthesis of macedocin, the lantibiotic produced by *Streptococcus macedonicus* ACA-DC 198. *Applied and Environmental Microbiology*, 76, 1143-1151.
11. Kaminarides S., **Aktypis A.**, Koronios G, Masouras T., Papanikolaou S (2017) Effect of fermented ovine milk by the bacteriocinogenic strain *Streptococcus thermophilus* ACA-DC 0040 on the

12. **A. Aktypis**, E. Despina Christodoulou, E. Manolopoulou, A. Georgala, D. Daferera and M. Polysiou (2018) Fresh ovine cheese supplemented with saffron (*Crocus sativus L.*): Impact on microbiological, physicochemical, antioxidant, color and sensory characteristics during storage. Small Ruminant Research 167 (2018), 32-38.
13. A. Manolopoulou E., **Aktypis A.**, Matara C., Tsiomi P., Konstantinou E., Mountzouris K. (2018) *An overview of sheep farming features and management practices in the region of south western Peloponnese and how they reflect on microbial load.* J Hellenic Vet Med Soc 2018, 69(1)

Books

1. **Aktypis A**, Manolopoulou E, Kotouza E and Oikonomou D (1999) "Self-employed Food Production and Processing" OEDB Eds, Athens, Greece.

Chapters in Books

1. Kandarakis E., Kamparaki E. and **Aktypis A.** (1992) "Production and preservation of Lactic acid Cultures" pp 105-112, in: "THE LACTIC ACID CULTURES IN DAIRY MANUFACTURING" National Dairy Committee Eds, Athens, Greece.
2. **Anastasios Aktypis** (2016) Katiki Domokou: In: "The Oxford Companion to Cheese". Catherine Donnelly (Eds.) CRC Press (Ed.), Oxford University Press, New York, USA. pp. 398-399
3. **Anastasios Aktypis** and Megan A. Schraedley (2016) Formaelia Arahovas Parnassou : In: "The Oxford Companion to Cheese". Catherine Donnelly (Ed.) CRC Press (Eds), Oxford University Press, New York, USA. pp. 398-399

INTERNATIONAL SYMPOSIUM

1. **A. Aktypis**, E. Tsakalidou, G.kalantzopoulos (1991) *Partial purification and characterization of an extracellular antimicrobial compound from Lactococcus lactis subsp. lactis ACA-DC 121 strain.* Bridge Programme, Meeting of Contractors, Estoril, Portugal.
2. **A. Aktypis**, G. Kalantzopoulos and B. ten Brink (1991) Antimicrobial activity of two thermophilic strains; some physiological and partial characterization. *1st Meeting of "Antimicrobials leaf" of the E.C. BRIDGE T-Project on Lactic Acid Bacteria Nov. 29, 1991, De Bilt, The Netherlands.*
3. **A. Aktypis**, B ten Brink & Huis int' Veld, (1992) Production of antimicrobial Compounds by TNO thermophilic strains. *2nd Meeting of Contractors of the E.C. BRIDGE T-Project on Lactic Acid Bacteria, 23-27 May 1992, Cork, Ireland, in: p 108 'Book of Abstracts'*
4. **A. Aktypis**, G. kalantzopoulos, (1993) «Biotechnology of Lactic Acid Bacteria». *3rd Meeting of Contractors of the E.C. BRIDGE T-Project on Lactic Acid Bacteria 3rd Meeting of Contractors in Athens, 1993.*
5. **A. Aktypis**, G. Kalantzopoulos, B. ten Brink, J.H.J. Huis int' Veld, (1994) Inhibition of Food spoilage microorganisms by bacteriocin producing strains of Str. thermophilus and the bacteriocin produced by them.. *4th Meeting of Contractors of the Bridge T-Project, 19-23 Oct., 1994, Oviedo, Spain, In : p. 64 Biotechnology of Lactic acid Bacteria 'Book of Abstracts'*
6. G. Kalantzopoulos, E. Zoidou, E. Manolopoulou, E. Tsakalidou, **A. Aktypis**, T. Massouras and C. Georgala (1994) Isolation and identification of lactic acid bacteria from sheeps' milk and cheese' Meeting of ÉCLAIR Programme (European Collaborative Linkage of Agriculture and Industry through Research) με τίτλο 'Isolation of new starter strains of lactic acid bacteria from cheese and fermented milks'
7. G. Kalantzopoulos, E. Tsakalidou, **A. Aktypis**, E. Manolopoulou, O. Anastasiou, A. Georgala, Kabaraki

- (1996) Study of the 'Wild Microflora' of the traditional Greek fermented Dairy products' 2nd Plenary Meeting of the Air Programme (The influence of native flora on the characteristics of cheeses with 'appellation d' origin protegee' (OP) made from raw milk), Joint meeting with COST action 95, 30 Nov.-2 Dec. 1995, Consejo, Regulador Denominacion de Origen Queso ;Idiazabal;, Granja Modelo de Arkaute, Vitoria, Spain.
8. **A. Aktypis**, G. Kalantzopoulos (1996) Study on bacteriocins produced by lactic cultures. 4th Scientific Meeting of European Society of Chemotherapy Infectious Diseases (FSC), 23 May, 1996, Athens, Greece
 9. G. Kalantzopoulos, E. Manolopoulou, **A. Aktypis**, E. Tsakalidou (2001) The ACA-DC Greek Collection of microorganisms. 'European Culture Collections' (ECCO) Organization Congress, 15-16 Oct. 2001, Crete, Greece.
 10. M.Georgalaki, **A. Aktypis**, E. van den Berghe, J. Demeyere, B. Tsilia, N. Papadopoulos, L. De Vuyst, E. Tsakalidou (2004) *Streptococcus macedonicus* ACA-DC 198. Growth and bacteriocin production under conditions simulating Kasseri cheese technology. *Ripening Characterization & Technology, IDF Symposium on Cheese, 21-25 March 2004, Prague, Czech Republic.*
 11. Georgalaki M.D., A. Aktypis, E. Manolopoulou, A. Gavriel, M. Papadelli and E. Tsakalidou (2005) Induction of macedocin biosynthesis, a lantibiotic produced by *Streptococcus macedonicus* ACA-DC 198. 8th FEMS Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands.
 12. T. Massouras, I. Kandarakis, E. Zoidou, Aktypis A., E. Anastasaki, E. Anyfantakis (2005) Study of physicochemical composition and nutrient profile of traditional 'rseniko' cheese of Naxos' Me Diet 2nd International Conference on Traditional Mediterranean Diet: Past, Present and Future, 20-22 Apr., Athens, Greece.
 13. M. Georgalaki, Y. Poirazi, F. Leroy, **A. Aktypis**, L. De Vuyst and E. Tsakalidou (2005) Modelling of growth and bacteriocin production by *S. macedonicus* ACA-DC 198 under conditions simulating Kasseri cheese technology. FEMS 8th Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands.
 14. E. Manolopoulou, M.Georgalaki, Rania Anastasiou, M. Papadelli, **A. Aktypis**, G. Zoumpopoulou, P. Maragudakis, I. Asteri, K. Papadimitriou, G. Kalantzopoulos, E. Tsakalidou (2007) The ACA-DC Greek Collection of Microorganisms. 11th International Conference on Cultural Collections, 7-11 Oct., 2007, Goslar, Germany.
 15. Manolopoulou E., M. Georgalaki, R. Anastasiou, M. Papadeli, **A. Aktypis**, G. Zoumpopoulou, P. Maragoudakis, I. Asteri, K. Papadimitriou, G. Kalantzopoulos and E. Tsakalidou (2012) The ACA-DC Greek Collection of microorganisms. 1st International Conference of the Worldwide Traditional Cheeses Association, Ragusa, Italy
 16. Manolopoulou E., M. Georgalaki, R. Anastasiou, M. Papadeli, **A. Aktypis**, G. Zoumpopoulou, P. Maragoudakis, I. Asteri, K. Papadimitriou, G. Kalantzopoulos and E. Tsakalidou (2012) The ACA-DC Greek Collection of microorganisms. 31st Annual Meeting of the European Culture Collections' Organization, Braga, Portugal
 17. P. Geronikos, E. Manolopoulou, **A. Aktypis**, S. Rozakis, E. Tsakalidou, N.G. Stoforos (2014) The effect of the probiotic starter *Lactobacillus fermentum* ACA-DC 179 on the self-life and safety of the PDO Greek fresh cheese "Katiki Domokou" 3rd ISEKI_Food 2014 Conference in Athens
 18. **Aktypis A.**, A. Katsioulis., E. Georgala, E. Manolopoulou, K. Papadimitriou and E. Tsakalidou (2015) Effect of *Lactobacillus rennini* ACA-DC 565, as adjunct culture, on microbiological, physicochemical and sensory characteristics of Graviera cheese. *IDF International Symposium on Sheep, Goat and other non-Cow Milk, Limassol, Cyprus*
 19. Manolopoulou E., **A. Aktypis**, C. Matara, P. Tsiomi, E. Konstantinou, K. Mountzouris, S. Klonaris and E. Tsakalidou (2015) Exploring Sheep Farmers' Knowledge Regarding aspects of Integrated Production Management of Milk and Dairy Products. *IDF International Symposium on Sheep, Goat and other non-Cow Milk, Limassol, Cyprus*
 20. **Aktypis A.**, Baklagi S., Georgalaki M., Manolopoulou E. (2016) Inhibition of *Clostridium sporogenes* by *Streptococcus thermophilus* ACA-DC 0040 under conditions simulating Gruyere cheese production and ripening. International Association of Food Protection (IAFP) Congress, Athens, Greece

NATIONAL SYMPOSIUM

1. **Aktypis A.**, Manolopoulou E., Yfanti I. H., Kalogeropoulou D (2019).The effect of lactose hydrolysis on sheep milk yogurt properties. 8th *National MicroBioKosmos (MBK) Conference, Patra, Greece*
2. **Aktypis A.**,Manolopoulou E., Kalogeropoulou D., Yfanti I.H (2019). The effect of ‘free lactose’ sheep yogurt environment on pathogenic growth susceptibility. 8th *National MicroBioKosmos (MBK) Conference, Patra, Greece*
3. **Aktypis A.** (2017.) Certification and promotion of local traditional cheeses. *TINOS FOOD PATHS, Scientific Meeting, Tinos Cyclades, Greece, (Invited lecture).*
4. **Aktypis A.**, Christodoulou H., Manolopoulou E., Georgala A., Daferera D. and Polysiou M. (2017) Fresh soft “Katiki” type cheese supplemented with Saffron extract (*Crocus sativus L.*): Impact on microbiological characteristics, antioxidant activity and safety during storage. 7th *National MicroBioKosmos (MBK) Conference, Athens, Greece*
5. Georgala A., **Aktypis A.** and Kaminarides S. (2017) The yeasts and moulds flora of Kopanisti cheese: a traditional P.D.O. raw milk cheese.7th *National MicroBioKosmos (MBK) Conference, Athens, Greece*
6. **Aktypis A.** (2018) *The Microbes of Greek Cheeses. National Festival “FETA 2018”. Scientific Conference 14-16 Sept., Elassona, Greece (Invited Lecture)*
7. Tsoumpri A., Georgala E., Tsakalidou E. and **Aktypis A** (2012) Effect of *Lactobacillus rennini* ACA- DC 565 as adjunct on the microbiological, physicochemical and sensory characteristics of Feta cheese. 5th *National MicroBioKosmos (MBK) Conference, Athens, Greece*
8. **Aktypis A.** (2012) The adjunct cultures in cheese manufacturing . *Scientific Meeting in the frame of LE DER Programme “Exploitation of Milk Products produced from ewe and goat milk originated from Mediterenean Region” Elassona, Greece (Invited lecture).*
9. . Evaggelia Zoidou, Theophilos Massouras, **Anastasios Aktypis**, Ioannis Kandarakis, Emmanuel Anifantakis (2011) Microbiological and physicochemical characteristics of Tinos traditional cheese “Tiraki” 4th *National Food Congress, Thessaloniki, Greece*
10. **Aktypis A.**, Evaggelia Zoidou, Eugenia Manolopoulou, Theophilos Massouras, Ioannis Kandarakis
11. (2011) Microbiological characteristics of Greek Traditional cheeses “Kefalotyri Kefalonias”, “Ladotyri Zakynthou” and “Arseniko Naxou” 4th *National Food Congress, Thessaloniki, Greece*
12. Panagopoulou E., **Aktypis A.** and Drosinos E. (2010) Biocontrol of *Listeria welshimeri* in yoghurt by *in situ* bacteriocin production from *Streptococcus thermophilus* ACA-DC 0040. 3rd *National MicroBioKosmos (MBK) Conference, Thessaloniki, Greece*
13. Vassiliadis A., **Aktypis A.**, Hatziloukas E.1 and Afendra A.-S. (2010) Transformation of a *Streptococcus thermophilus* strain with an appropriate expression vector for the study of the region responsible for the production of thermophilin. 3rd *National MicroBioKosmos (MBK) Conference, Thessaloniki, Greece*
14. A. Vassiliadis, **A. Aktypis**, E. Hatziloukas & A. S. Afendra (2009) Study on the expression of *blp* region for thermophilin production by the lactic acid bacterium *Streptococcus thermophilus* ACA-DC 0040. 2nd *National MicroBioKosmos (MBK) Conference, Athens, Greece*
15. Zotou A., Nikas E., **Aktypis A.**, Moschopoulou A. and Kandarakis I. (2009) Microbiological quality of
16. a fresh soft cheese named ‘Galotyri’ produced from microfiltrated cow milk. 2nd *National MicroBioKosmos (MBK) Conference, Athens, Greece*
17. **Aktypis A.**, Manolopoulou E. (2008) Lactic acid bacteria in Feta cheese manufacturing . *Scientific*
18. *Meeting in the frame of LEADER Programme “Exploitation of Milk Products produced from ewe and goat milk originated from Mediterenean Region” Elassona, Greece (Invited lecture)*
19. **Aktypis A.**, Bakoulas D., Massouras T. and Kandarakis I. (2008) Study of the effect of the bacteriocin-producing strain Str. Thermophilus ACA-DC 0040 on the microbiological, physicochemical and rheological characteristics of traditional manufacturing sheep yoghurt. 1st *Greek Congress on Milk and Dairy Products, Athens, Greece*
20. Masouras T., Kandarakis I., **Aktypis A.**, Dimitrakopoulou M., Doudi M. and Hatziemmanurl I. (2008) Microbiological and physicochemical characteristics of traditional “Ladotyri of Zakynthos” cheese /1st *Greek Congress on Milk and Dairy Products, Athens, Greece*
21. **Aktypis A.**, Anastasaki E., Manolopoulou E., and Kandarakis I. (2008) The applicability of a bacteriocin-producing strain Str. thermophilus in Feta cheese manufacturing 1st *National MicroBioKosmos (MBK) Conference NCSR Demokritos, Athens, Dec. 12-14, 2008*

22. Vasiliadis A., **Aktypis A.**, Chatziloukas E., Afendra A.S. (2008) Enrichment and cloning of region *bip* of lactic acid bacterium *Sterptococcus thermophilus* ACA-DC 0040. *1st National Microbiokosmos Conference, NCSR Demokritos, Athens, Dec. 12-14, 2008*
23. Manolpoulou E., Georgalaki M., Anastasiou R., Papadeli M., **Aktypis A.**, Zoumpopoulou G., Maragoudakis P., Asteri I., Papadimitriou K., Kalantzopoulos G. and Tsakalidou E. (2008) The Greek Microorganisms Collection ACA-DC. *1st National Microbiokosmos Conference, NCSR Demokritos, Athens, Dec. 12-14, 2008*
24. **Aktypis A.**, Koronios G., and Kaminaridis S. (2007) Effect of added milk fermented by the bacteriocinogenic strain *Streptococcus thermophilus* ACA-DC 0040 to the microflora of 'Myzithra' cheese. *2nd Greek Congress of Biotechnology and Technology of Food, Athens, Greece*
25. Rania Anastasiou, **Anastasios Aktypis**, Marina Georgalaki, Marina Papadelli, Luc De Vuyst and Effie Tsakalidou (2007) Inhibition of *Clostridium tyrobutyricum* by *Streptococcus macedonicus* ACA-DC 198. *59th Pan-Hellenic Conference of the Hellenic Society of Biochemistry and Molecular Biology Athens, Dec 9-12, 2007.*
26. Sileouni B., **Aktypis A.**, Masouras t. and Kandarakis I. (2007) Evolution of microflora of the traditional cheese "Tyraiki of Tinos" *2nd Greek Congress of Biotechnology and Technology of Food, Athens, Greece.*
27. Kalanzopoulos G., and **Aktypis A.** (1988) Study of susceptibility of several antibiotic assays in milk. *2nd Congress of the Hellenic Society of Food Scientists and Technologists, Athens, Greece*

Scientific Activities

a) Research E.U. projects

- BAP** (Biotechnology Action Program) BAP-0143-GR (1986-1989) Creation of a lactic acid cultures collection. Modelling and control techniques of thermophilic mixed cultures
- MINE** (Microbial Information Network in Europe) (1988-)
- BRIDGE** (Biotechnology Research for Innovation, Development and Growth in Europe) LAB-T-Project BIOT-CT91-0263 (1991-1994) Improvement and exploitation of lactic acid bacteria for biotechnology purposes
- ECLAIR** (European Collaborative Linkage of Agriculture and Industry through Research) AGRE-CT91-0064 (1991-1994) Isolation of new starter strains of lactic acid bacteria from cheese and fermented milks

b) Research Programs of GGET :

- **STRENGTHENING FACULTY MEMBERS AND RESEARCHERS AND SUPPLYING HIGH-VALUE RESEARCH EQUIPMENT** (2019-2022) Goat milk from Greek autochthonous breeds - A metagenomics approach.
- M. Kazou "**Supporting researchers with emphasis on young researchers - Cycle B**" (2019-2021) Kopanisti, the rock Greek cheese; what do omics technologies say about this?
- M. Kazou (2020-2021) «Exploring donkey milk *via* omics technologies»
- **THALES** (2012 – 2015) Genome sequencing and characterization of *Streptococcus macedonicus*, *Streptococcus thermophilus*, *Lactobacillus delbrueckii* subsp. *lactis* and *Lactobacillus acidipiscis*. Physiological, evolutionary and technological implications
- (2013-2014) "**Novelty Vouchers for Smes**" EP N-II
- **EPET II** (1995-1998) Standardisation of Greek traditional cheeses
- **PAVE** (1995-1997) Development of new dairy products, using wild lactic acid bacteria strains
- Catalogue of Culture Collection ACA-DC "Greek Co-ordinated Collection of Microorganisms"(GCCM), Athens, 1993

c) Research Programs of Greek Department of Agriculture

- **Collaboration and Innovation Unit Measure 16** Preparation and study of dehydrated cheeses by the freeze-drying method (lyophilization) (2020-2022)

Other scientific activities

- Reviewer of scientific papers for the following scientific journals : *International Journal of Dairy Technology, PLOS ONE, Journal of Applied Microbiology, Letters in Applied Microbiology, Ruminant Research Journal and African Journal of Microbiology*
- *Research Expert Member of the Standing Committee (SC) on Residues and Chemical Contaminants (SCRCC) of International Dairy Federation (IDF) from 2006 to 2010.*
- *Participation in European Seminar titled “European Food Safety Policy, IT-based Risk Analysis and Best Practices in Europe” Maastricht, The Netherlands, 26 February- 2 March (2007).*