


	Eugenia Manolopoulou		
Personal information			
Address(es)	6, Achilleos Str., 15342, Agia Paraskevi Greece.		
Telephone(s)	210-5294644	Mobile:+306978775551	
Fax(es)	210 5294672		
E-mail	mae@aua.gr		
Nationality	Greek		
Date of birth	10 11 1960		
Gender	Female		
Work experience-Main activities and responsibilities			
Occupation or position held	Teaching Assistant		
Agricultural University of Athens, Greece- Dairy Laboratory			
<ul style="list-style-type: none"> ▪ Supervision of student placements and contribution in undergraduate thesis. ▪ Participation in research activities of the laboratory of dairy research in the Department of Food Science and Human Nutrition at the Agricultural University of Athens. ▪ Participation in teaching laboratory exercises at undergraduate and postgraduate courses in Agricultural University of Athens 			
Lab exercises:			
<ul style="list-style-type: none"> ▪ 1988- Today, Agricultural Industries - undergraduate course (Sixth semester) ▪ 1993- 2017, Dairy Science - undergraduate course (Seventh semester) ▪ 2011-2017 Dairy Technology I - undergraduate course (Eighth semester) ▪ 2000-Today Lab Exercises of Biochemistry (Third semester) ▪ 2000-Today Food Microbiology III undergraduate course (Eighth semester) 			
<u>Research Experience</u>			
My research interests lie in the field of the taxonomy of lactic acid bacteria and the microbial diversity of			

traditional Greek fermented foods, with expertise in Food Microbiology. I have co-authored 18 papers journals (>200 citations) and have been actively involved in several National and European projects. Being, since 1990, the Curator of the ACA-DC Culture Collection, i am dealing with the holdings preservation and distribution as well as the management of the database and the website of this collection.

PROJECTS

FUNDED BY THE EUROPEAN COMMISSION

1. **PATHOGRN COMBAT** (Food Quality and Safety /FP6-2003-Food-2-A)
2. **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 **BAP** (Biotechnology Action Program)
3. **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
4. **MINE** (Microbial Information Network in Europe) (1988-1994)
BAP-0143-GR (1986-1989) Creation of a lactic acid cultures collection. Modelling and control techniques of thermophilic mixed cultures

FUNDED BY THE GREEK GENERAL SECRETARIAT FOR RESEARCH AND TECHNOLOGY :

1. **SYNERGASIA II** (2013-2016) Functional dairy and meat products with high added value fermented or enriched with new probiotic microorganisms isolated from Greek traditional products
2. **SYNERGASIA II (2013-2016)** Implementation of innovative technologies in the production of yogurt with enhanced bio functional properties
3. **KOUPONIA** Innovation for SMEs (2012) Katiki – Development of novel production processes
4. **ΕΠΕΤ II** (1995-1998) Standardisation of Greek traditional cheeses
5. **PAVE** (1995-1997) Development of new dairy products, using wild lactic acid bacteria strains

«ACA-DC» CULTURE COLLECTION

Curator of ACA-DC Collection of Microorganisms Athens, 1990 up today. The ACA-DC culture Collection, is a member of the European Culture Collection Organization (ECCO) and the World Federation of Culture Collections (WFCC). Since its establishment in 1987, the mission of the ACA-DC collection is the systematic exploration and preservation of the microbial diversity of the Greek traditional foods, which can be considered as one of the major innovations in the field of Food Science and Technology in Greece.

Member of Research infrastructure (RI) proposed to participate in the Greek Research Roadmap

UPDATE OF DATABANK «ACA-DC»,

via **Digital Repository of Agricultural University of Athens coded as 304220**

Occupation or position held: Teaching Assistant	
Name and address of employer	
Type of business or sector	
Agricultural University of Athens	
Department of Food Science and Human Nutrition	
Laboratory of Dairy Research	
Iera Odos 75, 118 55, Athens, Greece	
+ 30 210 529 4644, +	
Fax: +30 210 529 4672	
E-mail: mae@aua.gr	
Education and training	
Dates	
2014-2015 MSc Diploma. Integrated management of milk production and dairy products.	
2012 Participation in drafting a business plan, as part of the Unit's program of Innovation and Entrepreneurship at the Agricultural University of Athens	
2011-2012 Strategic Business Planning Food and Agriculture, in AUA (Ninth semester)	
2007 Seminar in European Institute of Public Administration (EIPA) in cooperation with the National Centre for Public Administration and Local Government (EKDDA)	
1985 Agricultural University of Athens: B. Sc in Food Science and Technology Graduated in 1985.	
1978 General High School, Patras	
Title of qualification awarded	
1984 Diploma in Agricultural Science. Agricultural University of Athens, Greece.	
Member in the introductory register adult educators National Organization for the Certification of Qualifications & Vocational Guidance (E O P PEP) (EA 23461) that aims at implementing a national quality system in the area of non-formal education drawing upon European and international experience.	
Principal subjects/occupational skills covered: Research and Education	
Name and type of organisation providing education and training: Agricultural University of Athens	
Personal skills and competences	
Good relationship with time - management: Planning the time so that don't forget to do things. Almost on time, and try to prioritize the things that i have to do. I try to follow instructions well, ask questions when needed. I am practical and flexible whenever required.	

Artistic skills and competences	Sculpturing Writing: I like of popularized scientific articles' writing				
Mother tongue	Greek				
Other language(s)	Understanding		Speaking		Writing
European level (*)	Listening	Reading	Spoken interaction	Spoken production	
Language	B English	B English	B English	B English	B English

Papers and Announcements

PARTICIPATION IN REFERENCES

INTERNATIONAL CONFERENCES

Cork, Ireland 1993

Tsakalidou E., Kabaraki E., Manolopoulou E., Zoidou E., Kalantzopoulos G. (1992). SDS-Polyacrylamide gel electrophoresis: an identification method for lactic acid bacteria. BRIDGE Programme, Meeting of Contractors,

Oviedo, Spain 1994

Tsigarida D., Anastasiou R., Tsakalidou E., Zoidou E., Manolopoulou E., Kalantzopoulos G. (1994). Lactic acid bacteria from traditional Greek cheese. Isolation and taxonomical characterisation. BRIDGE Programme, Meeting of Contractors

Egmond aan Zee, The Netherlands, 2002

Papadelli M., E. Manolopoulou, G. Kalantzopoulos and E. Tsakalidou. Rapid detection and identification of *Streptococcus macedonicus* by species-specific PCR and DNA hybridization. 7th Symposium on Lactic Acid Bacteria,

Prague, Check. Republic 2004

Anastasiou R., D. Kousta, E. Manolopoulou, M. Georgalaki, I. Kandarakis and E. Tsakalidou. *Streptococcus macedonicus* ACA-DC 198 and its performance as adjunct starter in Kasser cheese production. IDF symposium on cheese: Ripening, characterization and Technology

Egmond aan Zee, The Netherlands

Georgalaki, M., A. Aktypis, **E. Manolopoulou**, A. Gavriel and E. Tsakalidou. Study on macedocin induction produced by *Streptococcus macedonicus* ACA-DC 198. August 2005th FEMS Symposium on Lactic Acid Bacteria. Genetics, Metabolism, and Applications.

August 2005, Egmond aan Zee, The Netherlands

Anastasiou, R., M. Georgalaki, **E. Manolopoulou**, W. De Malsche¹, D. Psirras, L. De Vuyst and E. Tsakalidou. The performance of *Streptococcus macedonicus* ACA-DC 198 as single and protective starter in Kasserri cheese production 8th FEMS Symposium on Lactic Acid Bacteria. Genetics, Metabolism, and Applications

March 2007, Athens

Georgalaki, M., Papadelli, M., Anastasiou, R., Vandecasteele, C., Amiradaki, E., **Manolopoulou, E.** and Tsakalidou E. Microbiota of the Greek traditional cheese 'Arseniko' from Naxos. Study of physiological properties related to technology^{2nd} Hellenic Congress of Biotechnology and Food Technology. Oral Presentation.

Maastricht, The Netherlands 2007

Participation in training seminar of the Institute of the Ministry of Interior, Public Administration and Decentralization on European policy on food safety issues

Goslar, Germany, 2007.

E. Manolopoulou, M. Georgalaki, R. Anastasiou, M. Papadelli, A. Aktypis, G. Zoumpopoulou, P. Maragoudakis, I. Asteri, K. Papadimitriou, G. Kalantzopoulos and E. Tsakalidou The ACA-DC Greek Collection of microorganisms. The 11th International Conference on Culture Collections,

Copenhagen, Denmark, 2010

Papadelli M., Lytra I., Zoumpopoulou G., **Manolopoulou E.**, Georgalaki M., Anastasiou R., Tsakalidou E. (2010) The performance of *Leuconostoc mesenteroides* subsp. *mesenteroides* strain Lm139 as starter culture in Greek-style Kalamon olives fermentation. 22nd International ICFMH FoodMicro 2010 Symposium

Ragusa, Italy 2012

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 ACADC Greek Collection of microorganisms. 1st International Conference of the Worldwide Traditional Cheeses Association

Egmond aan Zee, The Netherlands, 2014

Georgalaki M., **E. Manolopoulou**, R. Anastasiou, G. Zoumpopoulou, V. Alexandraki, M. Kazou, K. Papadimitriou, M. Papadelli and E. Tsakalidou (2014) ACE-Inhibitory activity and technological potential of lactic acid bacteria isolated from Greek traditional yogurt and fermented milk samples. 11th Symposium on Lactic Acid Bacteria

Egmond aan Zee, The Netherlands, 2014

K. Papadimitriou, M. Papadelli, G. Zoumpopoulou, M. Georgalaki, R. Anastasiou, **E. Manolopoulou**, I. Lytra, and E. Tsakalidou. Use of lactic acid bacteria for the fermentation of cv. Kalamon olives processed by the Greek-style method. 11th International Symposium on Lactic Acid Bacteria.

Budapest, Hungary (2014).

G. Zoumpopoulou, M. Papadelli, A. Tzouvanou, V. Alexandraki, M. Kazou, **E. Manolopoulou**, R. Anastasiou, M. Georgalaki, K. Papadimitriou and E. Tsakalidou. Probiotic traits of lactic acid bacteria isolated from Greek traditional dairy and meat products. IPC2014 Symposium on Probiotics and Immunology - From Fashionable Concepts to Substantiated Health Claims.

Limassol, Cyprus, 2015

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, 2015

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

Limassol, Cyprus, 2015

Zoumpopoulou G., M. Papadelli, A. Tzouvanou, V. Alexandraki, M. Kazou, **E. Manolopoulou**, R. Anastasiou, M. Georgalaki, K. Papadimitriou and E. Tsakalidou (2015) In vitro screening for probiotic potential of lactic acid bacteria isolated from Greek traditional dairy and meat products. IDF International Symposium on Sheep, Goat and other non-Cow Milk

Limassol, Cyprus, 2015

Georgalaki M., **E. Manolopoulou**, R. Anastasiou, G. Zoumpopoulou, V. Alexandraki, M. Kazou, K. Papadimitriou, M. Papadelli, G. Van Driessche, B. Devreese and E. Tsakalidou (2015) Production of ACE-Inhibitory peptides by lactic acid bacteria isolated from Greek traditional yogurt and fermented milk samples. IDF International Symposium on Sheep, Goat and other non-Cow Milk

Limassol, Cyprus, 2015

G. Zoumpopoulou, M. Papadelli, A. Tzouvanou, V. Alexandraki, M. Kazou, **E. Manolopoulou**, R. Anastasiou, M. Georgalaki, K. Papadimitriou and E. Tsakalidou (2015). In vitro screening for probiotic potential of lactic acid bacteria isolated from Greek traditional dairy and meat products. IDF 7th International Symposium on Sheep, Goat and other non-Cow Milk"

Maastricht, the Netherlands, 2015

Zoumpopoulou G. V. Alexandraki, M. Kazou , M. Papadelli, A. Tzouvanou, **E. Manolopoulou**, R. Anastasiou, M. Georgalaki, E. Mavrogonatou, D. Kletsas, K. Papadimitriou and E. Tsakalidou (2015) Greek traditional dairy and meat products: A biological reservoir for new probiotic strains. FEMS 6th Congress of European Microbiologists,

Maastricht, the Netherlands, 2015

Georgalaki M., M. Kazou, V. Alexandraki, **E. Manolopoulou**, R.

Anastasiou, G. Zoumpopoulou, K. Papadimitriou, M. Papadelli, G. Van Driessche, B. Devreese and E. Tsakalidou (2015) Production of ACE-inhibitory peptides by lactic acid bacteria isolated from traditional Greek

dairy products. FEMS 6th Congress of European Microbiologists

Bari, Italy 2017

Anastasiou R., Zarifopoulou K., Georgalaki M., Zoumpopoulou G., **Manolopoulou E.**, Papadimitriou K., Tsakalidou E. (2017) The microbial ecosystem of the traditional Greek yogurt: a metagenomics approach. Microbial diversity conference 2017

Bari, Italy 2017

Georgalaki M., Alexandropoulou S., Anastasiou R., Zoumpopoulou G., **Manolopoulou E.**, Papadimitriou K., Tsakalidou E. (2017) The Staka cream microbial ecosystem: a metagenomics approach. Microbial diversity conference 2017

Torino, Italy 2019

Kazou M., Palatzidi A., Georgalaki M., Zoumpopoulou G., Anastasiou R., **Manolopoulou E.**, Tsakalidou E. (2019). The microbiome of Kalamon Olives- Conventional and metagenomics approaches. Ecco annual meeting 2019

NATIONAL CONFERENCES

Athens, Greece 1992

Kaminaridis S., **Manolopoulou E.**, Zoidou E. (1992). The lactic acid starter cultures in dairy industry. Seminar organized by the National Dairy Committee of Greece, Athens, Greece. Greek Journal of Dairy Science and Technology, 113-127. Oral presentation

Athens, Greece 1993

Tsakalidou E., Kabaraki E., **Manolopoulou E.**, Zoidou E., Pot B., Kersters K., Kalantzopoulos G., (1993). Lactic acid bacteria from traditional Greek dairy products. Isolation, taxonomical characterization and screening for enzyme activities. BRIDGE

Programme, Meeting of Contractors

Crete, Greece, 2001

Kalantzopoulos G, **E. Manolopoulou**, A. Aktypis and E. Tsakalidou
The ACA-DC Greek Collection of Microorganisms. Conference of the
European Culture Collections Organization,

Athens, Greece 2001

Papadelli M., **E. Manolopoulou**, G. Kalantzopoulos and E. Tsakalidou.
Rapid detection and identification of *Streptococcus macedonicus* by
species-specific PCR and DNA hybridization. 53nd Meeting of the
Hellenic Society of Biochemistry and Molecular Biology, 2001

Athens, Greece 2005

Kandarakis É., T. Massouras, **E. Manolopoulou**, D. Karagiorgos, N.
Kritikos, E. Anyfantakis 2005. Study of physicochemical composition
and nutrient profile of traditional graviera of Paros. 2nd International
Conference Mediet 2005.

Athens, Greece 2007

Argyri K., **E. Manolopoulou**, Th. Massouras, and S. Kaminarides.
Study on LAB of Kopanisti cheese. 2^o Hellenic Congress of
Biotechnology

Athens, Greece 2007

Georgalaki, M., Papadelli, M., Anastasiou, R., Vandecasteele, C.,
Amiradaki, E., **Manolopoulou, E.** and Tsakalidou E. Microbiota of the
Greek traditional cheese 'Arseniko' from Naxos. Study of
physiological properties related to technology 2nd Hellenic Congress
of Biotechnology and Food Technology. Oral Presentation, 2008.

Athens, Greece 2008

1st Greek Congress on Milk and Dairy Products M. Georgalaki,
Manolopoulou, E., Anastasiou, R., Papadelli, M. and Tsakalidou
E. Detection of *Streptococcus macedonicus* in Greek traditional
cheeses, 2008.

Athens, Greece 2008

Georgalaki, M., **Manolopoulou, E.**, Anastasiou, R., Papadelli, M. and
Tsakalidou E. Detection of *Streptococcus macedonicus* in Greek

traditional cheeses^{1st} Greek Congress on Milk and Dairy Products, 2008.

Athens, Greece 2008

Manolopoulou E., Georgalaki, M, R. Anastasiou, M. Papadelli, A. Aktypis, G. Zoumpopoulou, P. Maragoudakis, I. Asteri, K. Papadimitriou, G. Kalantzopoulos and E. Tsakalidou. The ACA-DC Greek Collection of microorganisms^{1st} National MicroBioKosmos (MBK) Conference, 2008.

Athens, Greece 2014

Geronikos P., Manolopoulou E., Aktypis A., Rozakis S., Tsakalidou E. and Stoforos N., (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”. Bridging Training and Research for Industry and the wider Community 3rd International ISEKI Food Conference, 2014.

Athens, Greece 2016

Georgalaki M., Zoumpopoulou G., Mavrogonatou E., Gonzalez Van Driessche, Anastasiou R., Alexandraki v., Kazou M., Papadelli M., **Manolopoulou E.**, Papadimitriou K., Kletsas D., Bart Devreese and Tsakalidou E., (2016). Production of bioactive peptides and probiotic potential of lactic acid bacteria isolated from traditional Greek dairy products IAFP’S European Symposium on Food Safety, 2016.

Athens, Greece 2016

Anastasios A., Baklagi S., Georgalaki M., and **Manolopoulou E.**, Inhibition Of *Clostridium sporogenes* By *Streptococcus thermophilus* ACA-DC 0040 Under Conditions Simulating Gruyere Cheese Production And Ripening (2016). IAFP’S European Symposium on Food Safety, 2016.

Athens, Greece 2016

Georgalaki M., Zoumpopoulou G., Mavrogonatou E., Gonzalez Van Driessche, Anastasiou R., Alexandraki V., Kazou M., Papadelli M., **Manolopoulou E.**, Papadimitriou K., Kletsas D., Bart Devreese and Tsakalidou E. Production of bioactive peptides and probiotic potential of lactic acid bacteria isolated from traditional Greek dairy products

(2016). IAFP'S European Symposium on Food Safety 11-13 May, 2016.

Patra, Greece 2019

Anastasiou R., Kazou M., McNaught D., Dimitriadou M., Georgalaki M., Zoumpopoulou G., Polemikos G., Manolopoulou E., Michalena E., Tsakalidou E. (2019) Exploring the microbial ecosystem of Polynesian yogurt using culture-dependent and independent approaches. MicroBiokosmos conference, 2019.

Patra, Greece 2019

Kazou M., Anastasiou R., Georgalaki M., Zoumpopoulou G., Drossou V, Chatzipavlidis I., Manolopoulou E., Tsakalidou E. (2019) Exploring the microbial ecosystem of Geremezi cheese using culture-dependent and -independent approaches. MicroBiokosmos conference, 2019.

Patra, Greece 2019

Aktypis A., Manolopoulou E., Yfanti I. H., Georgalaki M., Kalogeropoulou D. (2019) The effect of lactose hydrolysis on sheep milk yogurt properties. MicroBiokosmos conference, 2019.

Patra, Greece 2019

Aktypis A., Manolopoulou E., Kalogeropoulou D., Ioanna Elena Yfanti (2019) The effect of 'free lactose' sheep yogurt environment on pathogenic growth susceptibility MicroBiokosmos conference, 2019.

Athens, 2019

Kazou M., Pagiati L., Kourkoulakou A., Anastasiou R., Zoumpopoulou G.1, Georgalaki M., **Manolopoulou E.**, Xenia M.I., Proxenia N., Kotseridis Y. and Tsakalidou E. Exploring the microbiota of the PDO Agiorgitiko wine using classical microbiological and amplicon-based metagenomics approaches, Greek company of biochemistry and molecular biology, EEBMB, 2019

Athens, 2019

Kazou M., Pagiati L., Kourkoulakou A., Anastasiou R., Zoumpopoulou G., Georgalaki M., **Manolopoulou E.**, Kotseridis Y., Kalyvas D. and Tsakalidou E. Microbial diversity of the Nemea Agiorgitiko variety assessed by classical microbiological and amplicon-based metagenomics analyses, 3rd Conference on Geographic Information

Systems and Spatial Analysis in Georgia and the Environment, GIS, 2019

Athens, 2020

Anastasiou R., Kazou M., McNaught D. , Dimitriadou M. , Georgalaki M., Zoumpopoulou G., Polemikos G., **Manolopoulou E.**, Michalena E., Tsakalidou E. Exploring the microbial ecosystem of Polynesian yogurt using culture-dependent and -independent approaches, MicroBiokosmos, conference 2019

Athens, 2019

Kazou M., Anastasiou R., Georgalaki M., Zoumpopoulou G1., Drossou V., Chatzipavlidis., **Manolopoulou E.**, Tsakalidou E. Exploring the microbial ecosystem of Geremezi cheese using culture-dependent and -independent approaches, MicroBiokosmos conference, 2019

Athens, 2019

Aktypis A., **Manolopoulou E.**, Kalogeropoulou D., Yfanti I., E. The effect of «free lactose» sheep yogurt environment on pathogenic growth susceptibility, MicroBiokosmos conference, 2019

Athens, 2019

Aktypis A., Manolopoulou E., Yfanti I. H., Georgalaki M., Kalogeropoulou D. The effect of lactose hydrolysis on sheep milk yogurt properties, MicroBiokosmos conference, 2019

Athens, 2022

Kourkoulakou A.*, Tasiouli A., Paschos T., Georgalaki M., **Manolopoulou E.**, Zoumpopoulou G., Anastasiou R., Tsakalidou E. and Kazou M. Goat milk isolates as starters in soft goat cheese production. Food Micro, 2022

Athens, 2022

Katerina Filioglou, **Eugenia Manolopoulou**, Effie Tsakalidou, Maria Kazou, Anastasios Aktypis. Microbial diversity of kid yoghurt desserts. Food Micro, 2022

Athens, 2022

Georgalaki M., G. Lazaropoulos, L. Olivier, R. Anastasiou, G. Zoumpopoulou, E. Manolopoulou, V. Alexandraki, M. Kazou, K. Papadimitriou and E. Tsakalidou. The anti-hypertensive character of

traditional Feta cheese and its indigenous microbiota. International ICFMH Conference - FoodMicro 2022.

Athens, 2022

L. Pagiati, M. Kazou, G. Rizas, R. Anastasiou, G. Zoumpopoulou, M. Georgalaki, **E. Manolopoulou**, E.Z. Panagou and E. Tsakalidou. Microbial evaluation of Conservolea and Thasos Greek olive cultivars using classical microbiological and amplicon-based metagenomics approaches. International ICFMH Conference - FoodMicro 2022

Athens, 2022

A. Kourkoulakou, A. Tasiouli, T. Paschos, M. Georgalaki, **E. Manolopoulou**, G. Zoumpopoulou, E. Tsakalidou and M. Kazou. Goat milk isolates as starters in soft goat cheese production. International ICFMH Conference - FoodMicro 2022.

JOURNAL PAPERS

1. Kalantzopoulos G., E. Tsakalidou and **E. Manolopoulou** (1990). Proteinase, peptidase and esterase activities of cell-free extracts from wild strains of *Lactobacillus delbreuckii* subsp. *bulgaricus* and *Streptococcus salivarius* subsp. *thermophilus* isolated from traditional Greek yoghurt. *J. Dairy Res.* 57, 593-601 <https://doi.org/10.1017/S0022029900029642>
2. Tsakalidou E., **E. Manolopoulou**, B. Tsilibari, M. Georgalaki and G. Kalantzopoulos (1993). Esterolytic activities from *Enterococcus faecium* and *Enterococcus durans* strains. *Neth. Milk Dairy J.* 47, 145-150
3. Tsakalidou E., **E. Manolopoulou**, E. Kabaraki, E. Zoidou, B. Pot, K. Kersters, and G. Kalantzopoulos (1994). The combined use of whole cell protein extracts for the identification (SDS-PAGE) and enzyme activity screening of

- lactic acid bacteria isolated from traditional Greek dairy products. *System. Appl. Microbiol.* 17 444-458
4. Tsakalidou E., R. Anastasiou, C. Papademetriou, **E. Manolopoulou** and G. Kalantzopoulos(1998). Purification and characterization of an intracellular X-prolyl-dipeptidyl aminopeptidase from *Streptococcus thermophilus* strain ACA-DC 4. *J. Biotechnol.* 5 203-211 [https://doi.org/10.3168/jds.s0022-0302\(87\)80068-1](https://doi.org/10.3168/jds.s0022-0302(87)80068-1)
 5. Papadelli M., **E. Manolopoulou**, G. Kalantzopoulos and E. Tsakalidou (2003). Rapid detection and identification of *Streptococcus macedonicus* by species-specific PCR and DNA hybridisation. *Int. J. Food Microbiol* 81, 233-241 [https://doi.org/10.1016/s0168-1605\(02\)00243-x](https://doi.org/10.1016/s0168-1605(02)00243-x)
 6. **Manolopoulou E.**, P. Sarantinopoulos, E. Zoidou, A. Aktypis, E. Moschopoulou, I. Kandarakis, G. Kalantzopoulos (2003). Evolution of Feta cheese microbial flora, during traditional manufacture and ripening. *Int. J. of Food Microbiol* 82 153-161 [https://doi.org/10.1016/s0168-1605\(02\)00258-1](https://doi.org/10.1016/s0168-1605(02)00258-1)
 7. Anastasiou R., M. Georgalaki, **E. Manolopoulou**, I. Kandarakis, Luc De Vust, E. Tsakalidou (2007). The performance of *Streptococcus macedonicus* ACA-DC 198 as starter culture in Kasseri cheese production. *Int. Dairy Journal* 17 208-217 <https://doi.org/10.1016/j.idairyj.2006.02.011>
 8. Georgalaki M., **E. Manolopoulou**, R. Anastasiou, M. Papadelli, E. Tsakalidou(2009). Detection of *Streptococcus macedonicus* in Greek cheeses. *International Dairy Journal* vol 19(2) 96-99 <https://doi.org/10.1016/j.idairyj.2008.08.001>
 9. Papadelli M., G. Zoumpopoulou, M. Georgalaki, R. Anastasiou, **E. Manolopoulou**, I. Lytra, K. Papadimitriou and E. Tsakalidou (2015) Evaluation of two lactic acid bacteria cultures for the fermentation of natural black table olives (*Olea europea* L cv Kalamon). *Pol. J. Microbiol.* 65, 265-271
 10. Angelopoulou A., Alexandraki V., Georgalaki V., Anastasiou E., **Manolopoulou E.**, Tsakalidou E., Papadimitriou K (2016) Production of probiotic Feta cheese using *Propionibacterium freudenreichii* subsp. *Shermanii* as adjunct. *Int Dairy J.* 66, 135-139 <https://doi.org/10.1016/j.idairyj.2016.11.011>

11. Georgalaki M., Zoumpopoulou G., Mavrogonatou E., Van Driessche G., Alexandraki V., Anastasiou R., Papadelli M., Kazou M., **Manolopoulou E.**, Kletsas D., Devreesec B., Papadimitriou K., Tsakalidou E (2017) Evaluation of the antihypertensive angiotensin-converting enzyme inhibitory (ACE-I) activity and other probiotic properties of lactic acid bacteria isolated from traditional Greek dairy products *International Dairy Journal* vol (75) 10-21 <https://doi.org/10.1016/j.idairyj.2017.07.003>
12. Zoumpopoulou G, Tzouvanou A, Mavrogonatou E, Alexandraki V, Georgalaki M, Anastasiou R, Papadelli M, **Manolopoulou E**, Kazou M, Kletsas D, Papadimitriou K, Tsakalidou E. (2018) Probiotic features of lactic acid bacteria isolated from a diverse pool of traditional Greek dairy products regarding specific strain-host interactions, *Probiotics & Antimicrob Prot* 10(2): 313-322
13. **Manolopoulou E.**, Aktypis A., Matara C., Tsiomi P., Konstantinou E., Mountzouris K., Klonaris S., Tsakalidou E (2018) An overview of sheep farming features and management practices in the region of southwestern Peloponnese and how they reflect on milk microbial load. *J. Hell. Vet. Med. Soc.* 69, 759-770 <https://doi.org/10.12681/jhvms.16421>
14. Aktypis A., Christodoulou D E., **Manolopoulou E.**, Georgala Ai., Daferera D., Polysiou M (2018) Fresh ovine cheese supplemented with saffron (*Crocus sativus* L.) : Impact on microbiological, physicochemical, antioxidant, color and sensory characteristics during storage. *Small Rum Res.* 167, 32-38 <https://doi.org/10.1016/j.smallrumres.2018.07.016>
15. Zoumpopoulou G., A. Tzouvanou, E. Mavrogonatou, V. Alexandraki, M. Georgalaki, R. Anastasiou, M. Papadelli, **E. Manolopoulou**, M. Kazou, D. Kletsas, K. Papadimitriou and E. Tsakalidou (2018) Probiotic features of isolates from traditional Greek dairy products regarding oral health and specific strain-host interactions. *Probiotics & Antimicro. Prot.* 10, 313–322 <https://doi.org/10.1111/1471-0307.12354>
16. Gantzias C., I. Lappa, M. Aerts, M. Georgalaki, **E. Manolopoulou**, K. Papadimitriou, E. De Brandt, E. Tsakalidou and P. Vandamme (2020) MALDI-TOF MS profiling of non-starter lactic acid bacteria from artisanal cheeses of the Greek island of Naxos. *Int. J. Food Microbiol.*, 323, <https://doi.org/10.1016/j.ijfoodmicro.2020.108586>

17. Theofilos Massouras, Nefeli Bitsi, Spiros Paramithiotis, **Eugenia Manolopoulou**, Eleftherios H. Drosinos and Kostas A. Triantaphyllopoulos Microbial Profile Antibacterial Properties and Chemical Composition of Raw Donkey Milk. *Animals* 2020, 10(11), 2001
<https://doi.org/10.3390/ani10112001>
18. Lappa I.K., C. Gantzias, **E. Manolopoulou**, E. De Brandt, M. Aerts, P. Vandamme, E. Tsakalidou and M. Georgalaki MALDI-TOF MS insight into the biodiversity of Staka, the artisanal Cretan soured cream. *Int. Dairy J.*, 116, 2021 <https://doi.org/10.1016/j.idairyj.2020.104969>
19. Emilia Papakonstantinou*, Eugenia Manolopoulou Argyris Papamichalopoulos, Chryssi Kounenidaki, Theodora Mitrogeorgou, Marina Georgalaki, Effie Tsakalidou (2022). Short-term effects of goat milk yogurt containing ACE-I peptides and two raisin varieties on subjective appetite, blood pressure, and glycemic responses in healthy adults. Results from a randomized clinical trial. *British Journal of Nutrition*, 1-24
<https://doi.org/10.1017/s0007114522002537>

OTHER PAPERS

1. Anastasiou R., Georgalaki M, **Manolopoulou E.** W. De Malsche, D. Psiras, L. De Vuyst and E. Tsakalidou (2005). The performance of *Streptococcus macedonicus* ACA-DC 198 as a starter and protective starter in Kasseri cheese production. *Galaktokomia*. 16, 66-67
2. **Manolopoulou E.**, S. Gioulatos, A. Aktypis, E. Tsakalidou και G. Kalantzopoulos (2006).The contribution of microbial collections in biodiversity conservation. The example of the collection ACA-DC *Laboratory of Dairy Research Electronic edition magazine National Committee Dairy, Issue 10, 2006*<http://www.aua.gr/ndcg/teuxos1.pdf>
3. Georgalaki M., E. Amiradaki, M. Tzirita, R. Anastasiou, M. Papadelli, **E. Manolopoulou** and E. Tsakalidou. Microflora of the Greek traditional cheese “Arseniko” (2007) *Galaktokomia*. 18: 68-71.
4. **Manolopoulou E.**, Moatsou G., Zoidou E., Massouras Th., Kandarakis I., Anyfantakis E. (2007). Effect of refrigeration of ewes’ milk on various Feta cheese characteristics. *Greek Journal of Dairy Science and Technology*, 1, 8-21.

5. **Manolopoulou E (2013)** Simple thoughts in response to a learning experience *Magazine of AUA "Triptolemos" 35, 16-17.*

Organisational skills and competences: Good communication skills gained through my experience as member of many Lab projects, through teaching and research activities and supervising of undergraduate studies.

Computer skills and competences: Competent with most Microsoft Office Programs

Others kills and competences: Because of my awareness about entrepreneurship, I participated in a business plan, named "To Mitato tis Geoponikis" relating with the functioning of a cheese plant in the Dairy Laboratory of Agricultural University of Athens.

Additional information: I participate in teaching of courses under Agro industries conducted at Institute of Agricultural sciences. (A. Syggros Estate)

Member of Organizing Committee of XXXII Annual Meeting of the European Culture Collections' Organization held in Athens, Greece during 12-14 June, 2013, Entitled "Biodiversity: Sustainability vs. Regulations"