



AGRICULTURAL UNIVERSITY OF ATHENS
DEPARTMENT OF FOOD SCIENCE & HUMAN NUTRITION
LABORATORY OF FOOD QUALITY CONTROL & HYGIENE

Curriculum Vitae

Professor Panagiotis N. Skandamis: Born on the 22nd of May 1974.

Synopsis:

Dr. Panagiotis N. Skandamis is Professor of Food Microbiology and Food Quality Control and Food Hygiene in the Agricultural University of Athens and **member of the BIOHAZ panel of European Food Safety Authority (EFSA)**. He received his Bachelor Degree on Food Science & Technology and a PhD on Food Microbiology by Agricultural University of Athens (AUA). He has worked as a post-doctoral fellow in the Department of Animal Science of Colorado State University in USA. In 2004, he joined the Department of Food Science & Technology of AUA, teaching Food Microbiology and Food Quality Control and Hygiene. Dr. Skandamis has (co-) authored **187 original research papers** in journals of SCI, **30 book chapters**, **another two**, currently under preparation, **edited 1 book** and has a total number of **7040 citations (h-index 37)**. His research is funded by 5th, 6th and 7th EU Framework Program, multiple competitive Grants from Greek Research and Technology Funding Agency as well as direct contracts with the Greek Food Industry in the following areas: (i) active antimicrobial and intelligent packaging of foods; (ii) assessment of microbial food spoilage; (iii) survival/growth of pathogens, with emphasis on the adaptive response to food-related stresses, (iv) biofilm formation and removal by chemical and natural disinfectants, (iii) predictive microbiology of foods and quantitative microbial risk assessment, (v) application of mild preservation technologies and antimicrobial interventions; (vi) detection, isolation and subtyping of foodborne pathogens from foods and food processing environments and (vii) ecology of mycotoxin-producing fungi. He has been Associate Editor in Food Research International (2012-2017). Currently he is serving as **scientific co-editor** in *Journal of Food Protection* and member of the Editorial Board in *Applied and Environmental Microbiology* and *International Journal of Food Microbiology*. He has also served as Associate Editor in *Food Research International*

Predictive Modeling software development: Dr. Skandamis has also developed a *Predictive Modelling Software tool*, entitled **GroPIN**, which constitutes a database of 714 kinetic and probabilistic models for pathogens and spoilage organisms in response to a variety of intrinsic and extrinsic foods parameters (e.g., T, pH, a_w, preservatives, atmosphere, etc.). GroPIN is capable of simulating microbial growth and inactivation under static and dynamic processing and distribution conditions along the food chain, both deterministically and stochastically, *via* Monte Carlo simulation. The software is publicly available along with a detailed user guide at the following address: www.aua.gr/psomas.

Education

- Agricultural University of Athens (10/1992-12/1997); B.Sc. in Food Science & Technology.
- Agricultural University of Athens (01/1998-11/2001) Ph.D in Food Microbiology (Univ. Degree “Excellent”). PhD was granted from Greek Scholarship Foundation.
- Colorado State University Center for Red Meat Safety Dep. Animal Sciences. (14/01/2003-20/12/2003). Post-Doctoral fellowship. Performed studies were related to: (i) biofilms, (ii) use of GRAS chemical preservatives to control *L. monocytogenes* (iii) adaptive responses of *E. coli* O157:H7 and *L. monocytogenes* due to their habituation in sites of sublethal acidity within meat processing plants (iv) assessment of acid resistance in simulated gastric fluid, following survival/growth in foods.

Teaching experience

- Research Assistant in the Laboratory of Microbiology and Biotechnology of Foods in the Department of Food science and Technology of Agricultural University of Athens: (01/1999-12/2002 and 01/2004-12/2005).
- Assistant teaching in the undergraduate course and MSc course of Food Microbiology, on the field of “Predictive modelling” and “Microbiological Food Safety” (01/2004-02/2006).
- Assistant Professor in Food Hygiene in the Department of Food Science & Technology of the Agricultural University of Athens. Courses of “Food Hygiene”, “Quality Control of Foods”, “Predictive Modelling” and “Quantitative Microbial Risk Assessment” at the BSc and M.Sc course of the Food Science and Human Nutrition (12/2015-today).
- Professor in Food Hygiene in the Department of Food Science & Technology of the Agricultural University of Athens. Courses of “Food Hygiene”, “Quality Control of Foods”, “Predictive Modelling” and “Quantitative Microbial Risk Assessment” at the BSc and M.Sc course of the Food Science and Human Nutrition (01/2016-today).
- **Member of advisory committee or member of the jury (examination) committee of Greek PhD candidates**

(a) *Member of the jury committee*

- 1) Panagiotis Georgakopoulos (Agricultural University of Athens: Department of Food Science & Technology – General Assembly protocol No 366 -03/03/09). Title: «*Pesticide residues in infant formulas*».
- 2) Efstathios Giaouris (Agricultural University of Athens: Department of Food Science & Technology – General Assembly protocol No 333 – 14/01/08). Title: «*Study of the factors affecting biofilm formation*».
- 3) Nikolaos Chorianopoulos (Agricultural University of Athens – General Department General Assembly No 10/07/06). Title: «*Determination of chemical composition and evaluation of antimicrobial activity of essential oils of greek biodiversity for use in food safety*».
- 4) Mary Gogouli (Agricultural School, Aristotle University of Thessaloniki – General Assembly protocol No 54/272/04.10.2012). Title: «*Study and mathematical description of germination of fungal spores and mycelial growth in yoghurt*».
- 5) Alexia Lianou (Agricultural School, Aristotle University of Thessaloniki – General Assembly protocol No 55/272/04.10.2012). Title: «*Study of the inter-strain variability of Salmonella enterica*».

(b) *Co-promoter or member of advisory PhD committee*

- (c) Nikolaos Andritsos (Agricultural University of Athens: Department of Food Science & Technology General Assembly protocol No 353ⁿ – 29/09/08). Field: «*Food Hygiene and Safety*».
- (d) Antonis Psomas (Agricultural University of Athens – General Department General Assembly protocol No 484/21.03.2008). Field: «*Application of biostatistics in biology*».
- (e) Sofia Poimenidou Agricultural University of Athens: Department of Food Science & Technology. Title: «*Evaluating phenotypic and molecular properties of pathogens forming biofilms on biotic and abiotic surfaces*».
- (f) Olga Papadopoulou. Agricultural University of Athens: Department of Food Science & Technology. General Assembly protocol No 364ⁿ – 03/02/09). Field: «*Food Microbiology*».
- (g) Fotini Parlapani. (School of Agricultural Sciences, Dep. Agriculture, Fisheries and aqueous environment, University of Thessaly General Assembly protocol No 40ⁿ – 05/03/09). Title: «*Specific spoilage organisms and their impact on the quality and fate of pathogens on fish-based products*».

c) **Invited co-promoter or member of the jury committee for PhD Candidates abroad:**

- 1) **Eirini G. Velliou:** “*Microbial inactivation in a liquid and a viscoelastic model system: predictive modeling of heat adaptation phenomena after exposure to chaperones metabolites and acids*”. Supervisor: Prof. Jan Van Impe. Katholieke University of Leuven, Faculty of Engineering Department of Chemical Engineering Chemical and Biochemical Process Technology and Control. Completed on January 2012.
- 2) **Per Sand Rosshaug:** “*FoodMathModel. Predictive model of Listeria monocytogenes in soft blue white cheese*”. Supervisor: Prof. Marianne Halberg Larsen. Faculty of Life Science, University of Copenhagen. Completed on October 2012.
- 3) **Nikoletta Zeaki:** “*Investigation of genetic factors affecting population dynamics and enterotoxin A production by Staph. aureus*”. Co-supervision with Prof. Peter Randstrom, Assoc. Prof. Jenny Schelin. Applied Microbiology, Department of Chemistry, Lund University. Completed on May 2014.
- 4) **Karen M. Hunt:** “*Assessing the risk of Listeriosis and Staph aureus intoxication in dairy products*”. UCD, Dublin, Ireland Prof. Francis Butler, Completed on September 2014.
- 5) **Kathleen Boons:** “*Impact of food structure on microbial growth*”. Prof. Jan Van Impe, Katholieke University of LEUVEN, Belgium. Completed on October 2015.
- 6) **Conor Smyth:** “*Assessment of spoilage of fish products by natural antimicrobials and superchilling*”. UCD, Dublin, Ireland. Prof. Nigel Patrick Brunton. Completed on May 2019.
- 7) **Barnes, Ruth:** “*Mode of action of organic acids against bacterial foodborne pathogens and investigation of improved disinfection methods*”. Prof. Andreas Karatzas. University of Reading, UK. Completed on May 2019.
- 8) **Veronica Martinez Rios:** “*Predictive Food Microbiology - new models for safety and quality assessment of a broad range of dairy products*”. Prof. Paw Dalgaard, Danish Technical University. Completed on June 2019.
- 9) **Katie Costello:** “*Effect of food micro-structure on the growth and resistance of Listeria monocytogenes to nonthermal food processing technologies*”. Prof. E. Velliou, University of Surrey.

d) **Supervision (i.e., main promoter or advisor) of PhD candidates**

- 10) **Anastasia E. Kapetanakou.** 2007-2012. «*Evaluation of physiological properties of Aspergillus και Penicillium sp. and factors affecting Ochratoxin A production in foods*» Agricultural University of Athens: Department of Food Science & Technology. General Assembly protocol No 448/08.05.2012.
- 11) **Stavros G. Manios.** 2009-2012. PhD performed in AUA in collaboration with Cranfield University, UK. Co-supervision with Prof. Ronald W. Lambert. «*Investigating the impact of retail and household practices on the quality and safety of ready-to-eat and ready-to-cook foods*».
- 12) **Charalambia-Irini A. Belessi.** 2007-2014. «*Study of the physiological characteristics of Listeria monocytogenes isolates from dairy plants.* » Agricultural University of Athens: Department of Food Science & Technology. General Assembly protocol No 456/31.10.2012.
- 13) **Evaggelia Zilelidou.** 05/2011-today. «*The role of inter-strain interactions on the growth, virulence and detection of Listeria monocytogenes*», Agricultural University of Athens: Department of Food Science & Technology. General Assembly protocol No 422/29.03.2011.
- 14) **Ifigeneia Makariti.** 09/2011-today. «*Assessing the impact of mild preservation technologies on the physiology of bacterial pathogens*», Agricultural University of Athens: Department of Food Science & Technology. General Assembly protocol No 437/10.10.2011.

- 15) **Alkmini Gavriil**. 03/2014-today. «Assessing biodiversity of mayonnaise-based emulsified foods of low pH, containing particulates of plant and animal origin». Agricultural University of Athens: Department of Food Science & Technology. General Assembly protocol No 259/475/27.02.2014.
- 16) **Nikolaos Grivokostopoulos**. 03/2014-today. «Studying of the physiology of *Salmonella* sp. forming biofilms on biotic surfaces». Agricultural University of Athens: Department of Food Science & Technology. General Assembly protocol No 260/475/27.02.2014.
- 17) **Danai Siderakou**. 06/2016-today. «Evaluating the conditions inducing the entrance of *Listeria monocytogenes* cells into the Viable-But-Non-Culturable (VBNC) state and their resuscitation”.
- 18) **Nikoletta Sameli**. 2019-today. «Novel approaches in safety and bio-preservation of foods of animal origin».

Publications in peer-reviewed journals (also available at:

<http://www.scopus.com/scopus/home.url>)

Dr. Skandamis has authored and co-authored **132 research papers** and **26 book chapters**, and his work has been **cited 6400 times** in total (*h-index* 36).

Research experience

From 1997, Dr. Skandamis has been involved in 12 National Grants (coordinating 4 of up to 1.500.000 euro) and 15 European Research projects, including 7 shared costs RTD projects and 2 Concerted Actions of FP 4 and 5, 3 Integrated projects of FP 6, and 3 Small Collaborative Project of FP 7. The National Grants were related to the collaboration of the Agricultural University of Athens with the Meat, Dairy and Fish-processing industry, in the implementation of novel antimicrobial packaging techniques, such as “active” packaging with modified atmospheres and essential oils as well as in the rapid monitoring of the microbiological safety and quality of meat, fish and dairy products (e.g. using predictive models).

Dr. Skandamis has participated in the following EU projects: 1998: "Development and implementation of natural antimicrobial agents from plants for food preservation" INCO/COPERNICUS; 1998-2000: "Novel combinations of natural antimicrobials systems for the improvement of quality of agro-industrial products" FAIR-95-1066; 1998-1999: “Biocontrol of olive fermentation: Microbiological, biochemical and sensory studies for the improvement of the safety, quality and acceptability of the final product”. Craft proposal pl97-9526; 1999: "Development, modelling and application of time temperature intergrator systems to monitor chilled fish quality" FAIR-95-1090; 1999: “Facilitating Microbial Risk Assessment for Government and Industry (MIRIAM); 1999-2000: “Verocytotoxigenic E. coli in Europe” CT98-3935 Concerted action; 2001-2002: Microbiological quality monitoring of sterilised milk using innovative electrical magnetic, electromagnetic and optimal technologies, reliable and sensitive detection of the total spoilage’ (MICROQUAL); 2004-2005: Development and Application of a TTI based Safety Monitoring and Assurance System (SMAS) for Chilled Meat Products; 2004-2005: “Assessment and improvement of safety of traditional dry sausages from producers to consumers” (TRADISAUSAGE); 2005-2008. Integrated projects: “TrueFood”, “Pathogen Combat” and “BIOTRACER”.

Recently completed and current EU funding

Dr. Skandamis is participating as leader of Agricultural University of Athens team in Food Microbiology in two FP 7 collaborative projects, which started on the 1st of January 2012.

1. SOPHY "Development of a SOftware tool for Prediction of ready-to-eat food product sHelf life, quality and safetY", KBBE.2011.2.4-01 (funding scheme: research targeted for SMEs), Grant agreement no: 289053
2. PROMISE "Protection of consumers by microbial risk mitigation through combating segregation of expertise" KBBE.2010.2.4-01 (funding scheme: Improving integration in food safety), Grant agreement no: 265877

3. ARTISANAL FOODS: “Innovative Bio-interventions and Risk Modelling Approaches for Ensuring Microbial Safety and Quality of Mediterranean Artisanal Fermented Foods.”. PRIMA call, GSRT_EU (Horizon) ANR, France, PARTNERSHIP FOR RESEARCH AND INNOVATION IN THE MEDITERRANEAN AREA.

The total estimated budget for his lab derived from EU funding is 900.000 euro (i.e., 357.000, 265.000 and 300.000 euros the above 3 projects).

National Grants:

(A) Dr. Skandamis has been given 12 National Grants (as scientific co-ordinator) of totally 2.500.000 euros, on the following topics:

1. Microbiological safety of red meat and ready-to-cook meat products and extension of their shelf-life with edible films and natural antimicrobials. (coordinator) 2011-2013. *National Scientific Research Foundation* (200.000 euros)
2. Microbiological safety of dairy products (coordinator) 2006-2008. *National Scientific Research Foundation* (155.000 euros)
3. Identification of biological and chemical indices for characterization of freshness of rapidly frozen seafood (coordinator) 2012-2015. *National Scientific Research Foundation* (100.000 euros)
4. Development of antimicrobial bioactive packaging materials from starch-rich food wastes and evaluation in food preservation (coordinator) 2012-2015. *National Scientific Research Foundation* (70.000 euros).
5. Biological Investigation Of the Forces that Influence the Life of pathogens having as Mission to Survive in various Lifestyles; BIOFILMS (member of AUA research team) “THALES” 2011-2015 (521.740 euros)
6. Development, mathematical modeling and optimal design of non-thermal technologies for processing, packaging, distribution and storage of safe high quality food products (member of AUA research team) “THALES” 2011-2015 (512.820 euros)
7. Efficacy of NOVEL analytical techniques to predict the quality and safety of newly developed perishable food products; NOVELEYE, (Project manager) *National Scientific Research Foundation*, Collaborative network projects between Industry and Academia (250.000 euros)
8. "T1EDK-03177 - NOVO-MEAT: Novel design and application of state-of-the art technologies for the development of new generation meat products using olive oil for microbial stability and optimized nutritional and quality characteristics" (164.000 euros). Scientific responsible. General Secretary of Research & Technology (GSRT), Special Service for Management and Application of Activities in the area of Research, Technological Development and Innovation – European Fund for Rural Development. Operational Program 2014-2010, Competitiveness, Research and Innovation. 2019-2022.
9. Co-ordinator of the following National Research Project: "T1-01106: Development of digital platform of microbiological, chemical and multispectral data for food quality and safety". (268.000 euros). General Secretary of Research & Technology (GSRT), Special Service for Management and Application of Activities in the area of Research, Technological Development and Innovation – European Fund for Rural Development. Operational Program 2014-2010, Competitiveness, Research and Innovation. 2018-2021.
10. "T1-05339, GreenBread: Development of novel bakery products with improved sensory properties and higher shelf life, using microorganisms of technological interest". (218.000 euros). Scientific responsible, General Secretary of Research & Technology (GSRT), Special Service for Management and Application of Activities in the area of Research, Technological Development and Innovation – European Fund for Rural Development. Operational Program 2014-2010, Competitiveness, Research and Innovation. 2018-2021.
11. “T1-02735: Exploitation of pasta-industry by-products for production of biodegradable biopolymers for application of active packaging of foods”. (150.000 euros), Scientific Responsible. General Secretary of Research & Technology (GSRT), Special Service for

- Management and Application of Activities in the area of Research, Technological Development and Innovation – European Fund for Rural Development. Operational Program 2014-2010, Competitiveness, Research and Innovation. 2018-2021.
12. “T1-00968, BIOTRUST: Development of functional dairy products by taking advantage of their microbial diversity and manipulating the fermentation based on natural microbial ecology (155.000 euros)’. General Secretary of Research & Technology (GSRT), Special Service for Management and Application of Activities in the area of Research, Technological Development and Innovation – European Fund for Rural Development. Operational Program 2014-2010, Competitiveness, Research and Innovation. 2018-2021.
 13. «*Integration of experimental investigation and computational modeling to decipher dormancy related stochastic phenomena in Listeria monocytogenes (LAVA)*» **Μέλος Ερευνητικής ομάδας** του Φορέα Υποδοχής. Δράση: «1η Προκήρυξη ΕΛΙΔΕΚ για την ενίσχυση Μεταδιδακτορικών Ερευνητών/τριών». Προϋπολογισμός (Budget): 350.000 Euro 2018-2021.
 14. «*Intelligent food packaging implementing Organic Photonics for Food Quality Monitoring (iPhoto-Pack)*». Κύριος Ερευνητής (**Principal investigator**). Hellenic Foundation for Research & Innovation (HFRI) 1st Call for Proposals for research projects for the support of Faculty members and researchers working in the Greek Universities and Research Centers and the procurement of strategic research equipment. 1η Προκήρυξη ερευνητικών έργων **ΕΛ.ΙΔ.Ε.Κ.** για την ενίσχυση των μελών ΔΕΠ και Ερευνητών/τριών και την προμήθεια ερευνητικού εξοπλισμού μεγάλης αξίας». In collaboration with National Center for Scientific Research “*Demokritos*”. Προϋπολογισμός (Budget): 200.000 Euro for the period 2020-2022.

(B) Dr. Skandamis has also 6 research contracts with Food Industry producing ambient stable products, for investigating the growth/no growth boundaries of spoilage organisms of these products.

International Conferences/Prizes/Memberships (Societies and Editorial Boards of International Journals)

- **Co-chairman in sessions of International Conferences:**
- 1) Session “Applications of Predictive Modelling in Meat Products/Processing” of the 5th *International Conference of Predictive Modelling in Foods* (5th ICPMF; September 2007)
 - 2) Session “stress responses” of the 21st *International ICFMH Symposium “Evolving Microbial Food Quality and Safety”*, Food Micro 2008 Conference.
 - 3) Session “Applications of Predictive Modelling in Meat Products/Processing” of the 6th *International Conference of Predictive Modelling in Foods* (6th ICPMF; September 2009)
 - 4) Session: “Quantitative risk assessment: from farm to fork”. 1st International Conference on “Spore forming bacteria in food”. Quimper, France – 15-17th June 2009 (<http://www.spore2009.org/>).
 - 5) Session: “Risk Assessment, Spoilage and Beverages and Water Technical Session”. 96th Annual meeting of Association of Food Protection (IAFP). Grapevine, Texas, July 12-15, 2009.
 - 6) Greek conference: Session 8 «Other products, equipment, new technologies», 2nd National Conference for meat and meat products «from farm to table», Athens, Πρώην Ανατολικό Αεροδρόμιο, 24-26 September, 2010.
 - 7) Greek conference: Session 14 «Hygiene, Safety and Quality», 2nd National Conference for meat and meat products «from farm to table», Athens, Πρώην Ανατολικό Αεροδρόμιο, 24-26 September, 2010.
 - 8) 11th International Congress on Engineering and Food, Athens, Hilton, May 22 – 26, 2011. Session MSF 4: “*Risk assessment and safety assurance*”. May 25th.
 - 9) 7th International Conference on Predictive Microbiology in Foods. Dublin, Ireland, 12-15, September 2011. Session “*Sampling and experimental designs/plans*”.

10) 4th National Veterinary Food Conference: «Modern approach in Food Hygiene and Safety» 11-13 November 2011, Convention center “*Megara Mousikis*”, Thessaloniki, session: «*Food of plant origin*».

• *Membership in scientific committees*

11) Member of **EFSA BIOHAZ panel** for the years 2015-2021.

12) Member of the Greek National Committee of the International Dairy Federation (IDF) relative to ‘Statistics and Automation’

13) Representative of Hellenic Food Authority in the **EFSA network**: “Harmonization of risk assessment methodologies”.

14) 2011 till today: member of the **Scientific Working Group** of the Scientific Food Inspection Council relative to ‘Risk-based Food Inspections’/Hellenic Food Authority: I was assigned the mission to review the risk-based sampling systems of various EU member states, extract the concept that determines the frequency of inspections and visits in various catering services and suggest a similar concept for the Greek food authority. We found a risk-based algorithm, based on the concept of the so called “**nomogram**”, we calibrated it based on the findings (i.e., non-compliances) of food safety and hygiene Inspections performed by the Greek Food Authority at various processing and retail plants over the last 5 years and adjust it accordingly to the needs of the agency. The severity and the frequency of the hazards identified in different processing plants and catering services as well as the risk-ranking of the various hazard-matrix combinations (carried out *via* Risk-Ranger and expert opinion) were taken into account and used for calibration and testing of the algorithm. The final deliverable was a consolidated and detailed report of the literature review, the proposed methodology and its validation against the % of non-compliances detected by algorithm-recommended frequencies of inspection.

15) *Scientific Committee Member* **11th International Congress on Engineering and Food (ICEF)**, Athens, Hilton, May 22 – 26.

16) Member of International Association of Food Protection (IAFP) and Society for Applied Microbiology (SFAM)

17) *Scientific Committee Member* **5th, 6th, 7th, 8th, 9th, 10th and 11th International Conference of Predictive Modelling in Foods (IPMFs)**.

18) *Scientific Committee Member* **21st International ICFMH Symposium** “Evolving Microbial Food Quality and Safety”. September 1-4, 2008, Aberdeen, UK.

19) *Organizing and Scientific Committee Member* **29th EFFoST International Conference** for Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society 10-12 November 2015, Athens, Greece.

20) *Co-organizer of the* **European Symposium on Food Safety**, by International Association for Food Protection held in **Athens “Megara Mousikis”**, from 11 to 13 of May 2016, Athens, Greece.

21) *Organizing and Scientific Committee Member* the **European Symposium on Food Safety**, by International Association for Food Protection in 2015 (Cardiff, Wales), 2016 (Athens, Greece), 2017 (Brussels, Belgium), 2018 (Stochholm, Sweden) and 2019 (Nantes, France).

22) Co-Organizer (co-President) of the 27th Symposium of the International Committee on Food and Hygiene - **FoodMicro 2020**, to be held in Athens, Greece, in **Athens Megaron Mousikis**, from 7 to 10 September 2020.

23) **Vice-Chair** (and **Chair** for 2-years term, starting from 2020) of the Professional Development Group (PDG) of *International Association for Food Protection* for “*Microbial Modelling and Risk Assessment*”.

24) **Vice-Chair of the Department of Food Science & Human Nutrition**, Agricultural University of Athens 2020-2022.

25) **Head of the Department of Dietetics and Quality of Life**, Agricultural University of Athens.

- 26) **National Association of Nutrition**, Member of the Steering Committee.
- 27) **Trophy-Τροφή Challenge**, Member of the Steering Committee, 2019.
- 28) **Health Diet Awards**, Member of the Evaluation Committee, 2019.

Awards

- 6/2019 **1st Prize ECOTROPHELIA 2019**: received by Hellenic Food Industry Association at the 9th annual National competition for innovative eco-friendly edible products: product name “*GReatings*”, an indulgent and eco-friendly Ready-To-Cook meal-pot based on traditional Greek recipes.
- 6/2016 **1st Prize ECOTROPHELIA 2016**: received by Hellenic Food Industry Association at the 6th annual National competition for innovative eco-friendly edible products: product name “*Veggie it*”, a nutritional and indulgent biscuit snack, containing beta-glucan, filled with raw freeze-dried vegetables, rich in vitamins and fibers.
- 5/2016 **Best poster award**: European Symposium on Food Safety, Athens “Megaro Mousikis”, 11 to 13 of May 2016, Athens, Greece.
- 4/2015 **Best poster award**: Grivokostopoulos N., Makariti I., Hilaj N., Apostolidou Z., Skandamis P.N. «Habituation of Salmonella on/in leafy vegetables induces different response towards subsequent lethal acid challenge». American Society for Microbiology at the 6th National Conference of the Greek Scientific Enterprise ‘MIKROBIOKOSMOS’ «New Horizons in Microbe-World». 3-5 April 2015, Natinal Research Institute, Athens.
- 10/2014 **Bronze medal (3rd Prize) in SIAL Paris for ECOTROPHELIA EUROPE 2014**: product name “*Carobites*”, a healthy snack made of carob flour and carob syrup, coated with sodium alginates flavored with cherry, strawberry, banana or orange.
- 7/2014 **1st Prize ECOTROPHELIA 2014**: received by Hellenic Food Industry Association at the 4th annual National competition for innovative eco-friendly edible products: product name “*Carobites*”, a healthy snack made of carob flour and carob syrup, coated with sodium alginates flavored with cherry, strawberry, banana or orange.
- 5/2014 **Best poster award**: 3rd International ISEKI Food Conference, 21-23 May, Athens
- 7/2013 **1st Prize ECOTROPHELIA 2013**: received by Hellenic Food Industry Association at the 3rd annual National competition for innovative eco-friendly edible products: product name “EVIVA”, sea-bream fillets coated with whey-protein film impregnated with commercial spirits and packaged under vacuum.
- 7/2013 **3rd Prize for poster presentation in developing scientist competition**: received by International Annual Conference of the Association of Food Protection (IAFP 2013). 28-31 July 2013, Charlotte, North Carolina. U.S.A.
- 6/2010 **1st Prize for oral presentation**. 3rd National Conference of Food Safety and Hygiene: “New Trends in Food Safety: the multi-disciplinary approach” Thessaloniki, 4-6th June 2010.
- 11/2006 **1st Prize for the best scientific work**: received from A. Daskalopoulos Foundation/ Greece, 1st International Conference on Food and Nutrition Science, Athens.
- 1/1998-2/2001 Scholarship for PhD studies, Greek State Scholarships Foundation/ Greece

Institutional Responsibilities

- 4/2014 Graduate Student Advisor during students’ placements, Agriculture University of Athens/ Department of Food Science and Human Nutrition/ Laboratory of Food Quality and Hygiene/ Greece

- 11/2013-today Committee for upgrading laboratory equipment (international open tender); member, Agriculture University of Athens/ Department of Food Science and Human Nutrition/ Laboratory of Food Quality and Hygiene/ Greece
- 2007-today Involvement as quality assurance manager in the accreditation of the University Laboratory of Food Quality Control & Hygiene, for microbiological and pesticide residue analysis based on ISO 17025:2005.
- 2011-2012 Committee for monitoring the hygiene of University catering services and restaurant Council decision no 312, 3/23.03.2011.
- 2011-today Representative of the Department of Food Science & Human Nutrition for training high school graduate students on career issues and professional opportunities in Food Science. Agricultural University of Athens, General Assembly no 419/08.02.2011).
- 1/2012-today Committee for laboratory supplies; member, Agriculture University of Athens/ Department of Food Science and Human Nutrition/ Laboratory of Food Quality and Hygiene/ Greece
- 7/2020-today Head of the Department of Dietetics and Quality of Life (Διατροφολογίας & Ποιότητας Ζωής) of the Agricultural University of Athens
- 7/2020-today Vice Chair of the Department of Food Science & Human Nutrition (Επιστήμης Τροφίμων & Διατροφής του Ανθρώπου) of the Agricultural University of Athens.

Invited reviewer for manuscripts submitted to SCI journals

Dr. Skandamis serves as:

- Scientific co-editor of *Journal of Food Protection*
- Member of the **Editorial Board** of the *Journal of Food Protection*
- Member of the **Editorial Board** of the *Applied and Environmental Microbiology*
- Member of the **Editorial Board** of the *International Journal of Food Microbiology*

And as ad-hoc reviewer in the following journals:

- *J. Appl. Microbiol.* (15 papers),
- *Let. Appl. Microbiol.* (11 papers),
- *Food Microbiology* (27 papers),
- *J. Food Sci.* (3 papers),
- *LWT Food Technology* (1 paper)
- *Innovative Food Science & Emerging Technologies* (2 papers)
- *PLoS ONE* (3 papers)
- *Frontiers in Microbiology* (3 papers)

Dr. Skandamis is also member of *Society for Applied Microbiology* and *International Association of Food Protection*.

Publications in SCI journals

1. **Skandamis, P.**, Tsigarida, I. & Nychas, G-J.E. (2000) Ecophysiological attributes of *Salmonella typhimurium* in liquid culture and within gelatin gel with or without the addition of oregano essential oil. *World Journal of Microbiology and Biotechnology* **16**, 31-35.
2. **Skandamis, P.**, & Nychas, G-J.E. (2000) Development and evaluation of a model predicting the survival of *Escherichia coli* O157:H7 NCTC 12900 in homemade eggplant salad at various temperatures, pHs, and oregano essential oil concentrations. *Applied and Environmental Microbiology* **66**, 1646-1653.
3. Tsigarida, E., **Skandamis, P.N.** and Nychas, G-J. E. (2000) Behaviour of *Listeria monocytogenes* and autochthonous flora on meat stored under aerobic, vacuum and

- modified atmosphere packaging conditions with or without the presence of oregano essential oil at 5°C. *Journal of Applied Microbiology* **89**, 901-910.
4. **Skandamis P.**, Koutsoumanis K., Fasseas K. and Nychas G.J.E. (2001) Inhibition of oregano essential oil and EDTA on *Escherichia coli* O157:H7. *Italian Journal of Food Science* **13**, 65-75.
 5. Spyropoulou, K. E., Choriantopoulos., N. G., **Skandamis, P. N.**, and Nychas, G-J. E (2001). Survival of *Escherichia coli* O157:H7 during the fermentation of Spanish-style green table olives (conservolea variety) supplemented with different carbon sources. *International Journal of Food Microbiology* **66**, 3-11.
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82. **Skandamis, P.N.** (2007). Modelling the effect of acid adaptation on the single-cell probability of growth of *Salmonella* Enteritidis and *Listeria monocytogenes* in response to pH, water activity and temperature. *Oral presentation*. 5th International Conference Predictive Modelling in Foods, September 16-19, Athens, Greece.
83. **Skandamis, P.N.**, Karavasilis, K., Nychas, G.-J. E., and Drosinos, E.H. (2007). Development and field validation of a shelf-life model for emulsified Greek appetizers. *Oral presentation*. 5th International Conference Predictive Modelling in Foods, September 16-19, Athens, Greece.
84. **Skandamis, P.N.**, Mataragas, M., and Nychas, G.-J. E. (2007). Quantitative evaluation of spoilage. *Oral presentation*. 5th International Conference Predictive Modelling in Foods, September 16-19, Athens, Greece.
85. Tiganitas, A., Zeaki, N., Gounadaki, A.S., Drosinos, E.H., and **Skandamis, P.N.** (2008). Studying the effect of level (lethal/sublethal) and sequence of pH and aw stresses on the inactivation or growth of *Listeria monocytogenes* and *Salmonella* Typhimurium at 5 and 10°C. *Oral presentation*. FOOD MICRO 2008, The 21st International ICFMH Symposium "Evolving Microbial Food Quality and Safety". September 1-4, 2008, Aberdeen, UK.
86. Poimenidou, S. Satmari, V., Belessi, C., Drosinos E.H., and **Skandamis P.N.** (2008). Biofilm formation by *Listeria monocytogenes* on food-soiled stainless steel surfaces and resistance to sanitizers under conditions simulating food processing. *Oral presentation*. FOOD

- MICRO 2008, The 21st International ICFMH Symposium “Evolving Microbial Food Quality and Safety”. September 1-4, 2008, Aberdeen, UK.
87. Manios, S.G., Ketsatis, S., Kapetanakou, A.E., Gounadaki, A.S., and **Skandamis, P.N.** (2009). “Assessment and Modelling of the Microbial Spoilage of Four Traditional Greek Appetizers”. *Abstract accepted for oral presentation*. 96th Annual meeting of Association of Food Protection (IAFP). Grapevine, Texas, July 12-15, 2009.
88. Manios, S.G., Ketsatis, S.A., Psomas, A., Nychas, G.-J. E., and **Skandamis, P.N.** (2009). Development and validation of a tertiary simulation model for predicting the growth of lactic acid bacteria in acid pourable appetizers. *Abstract accepted for oral presentation*. 6th International Conference on Predictive Microbiology in Foods. Washington, DC., USA, September 8-12, 2009.
89. Kapetanakou, A.E., Abavi, A., Yanniotis, S., Drosinos, E.H. and **Skandamis, P.N.** (2009). Development of a model describing the effect of temperature and (gel) structure on ochratoxin A production by *Aspergillus carbonarius* in liquid media and validation in foods of different viscosity. *Abstract accepted for oral presentation*. 6th International Conference on Predictive Microbiology in Foods. Washington, DC., USA, September 8-12, 2009.
90. Belessi, C.-I. A., Gounadaki, A.S., Schwartzman, S., Jordan, K., and **Skandamis, P.N.** (2009). Comparative evaluation of growth/no growth interface of *Listeria monocytogenes* growing on stainless steel surfaces or in suspension, in response to pH and NaCl. *Abstract accepted for oral presentation*. 6th International Conference on Predictive Microbiology in Foods. Washington, DC., USA, September 8-12, 2009.
91. Belessi, C.-I. A. Merkouri, S.I., Gounadaki, A. S., Schwartzman, S., Jordan, K., Drosinos, E.H., and **Skandamis, P.N.** (2009). Modeling the effect of acid and osmotic shifts from growth to no growth conditions and vice versa on the adaptation and growth of *Listeria monocytogenes*. *Abstract accepted for oral presentation*. 6th International Conference on Predictive Microbiology in Foods. Washington, DC., USA, September 8-12, 2009.
92. Panagou, E.Z., Mataragas, M., Nychas, G.-J. E., and **Skandamis, P.N.** (2009). Risking More by Modelling cocktail or strain? *Abstract accepted for oral presentation*. 6th International Conference on Predictive Microbiology in Foods. Washington, DC., USA, September 8-12, 2009.
93. Pin, C., Gómez-Tomé, N., Barker, G.C., Sanaa, M., Rieu, E., Maffre, A., Zangerl, P., Wagner, M., Gounadaki, A.S., Nychas, G.-J. E., and **Skandamis, P.N.** (2009). Predicting *Staphylococcus aureus* in the dairy chain. *Abstract accepted for oral presentation*. 6th International Conference on Predictive Microbiology in Foods. Washington, DC., USA, September 8-12, 2009.
94. **Skandamis, P.N.** “The use of metabolomics and proteomics to assess spoilage and model the physiology of microbial association”. *Invited speaker at*: International Conference on Food Processing Stresses & Associated Genomics of Gram-negative Food-borne Bacteria. Center for Foodborne Zoonomics, TEAGASC, Ashtown Food Research Center, Dublin, Ireland, September 16, 2009.
95. **Skandamis, P.N.** “The use of -omics and quorum sensing to assess spoilage and model microbial interactions”. *Invited speaker at*: International Conference on Food Processing Stresses & Associated Genomics of Gram-negative Food-borne Bacteria. Center for Foodborne Zoonomics, TEAGASC, Ashtown Food Research Center, Dublin, Ireland, September 16, 2009.
96. **Skandamis, P.N.** “Quantitative risk analysis for food safety”. *Invited speaker at*: IAFP’s Asian Pacific Symposium on Food Safety. 11-13 November 2009, Seoul, KyoYuk MunHwa Hoekwan, South Korea.
97. Kapetanakou, A. Lioliou, E., Drosinos, E.H. and **Skandamis, P.N.** *In vitro* and *in situ* detoxification of ochratoxin A by yeasts and bacteria of technological importance. 22th International ICFMH Symposium Food Micro 2010, Copenhagen 30th August – 3rd September, 2010.
98. Belessi, C.-I. A., Merkouri, S.I., Gounadaki, A.S. Schwartzman, S., Jordan, K., Drosinos, E.H. and **Skandamis, P.N.** 2011. Modeling the effect of acid and osmotic shifts above and

- across the growth boundaries on the adaptation and growth of *Listeria monocytogenes*. 11th International Congress on Engineering and Food (ICEF), 22-26 May 2011, Athens, Greece.
99. **Skandamis, P.N.** 2010. Prioritizing Foodborne Risks Using Risk Ranger for Risk Profiling. ***Invited speaker at Symposium “Tools for Predictive Microbiology and Microbial Risk Assessment”***. Annual meeting International Association for Food Protection (IAFP), 1-4 August 2010, Anaheim, CA, USA.
 100. **Skandamis, P.N.** 2011. Biotracing makes good use of predictive microbiology. ***Invited speaker and CONVENOR at Symposium “Biotracing — Food Safety through a Marriage of Microbiology and Modelling”***. Annual meeting International Association for Food Protection (IAFP), 31st July-3rd August 2011, Milwaukee, WI, USA.
 101. Manios, S. G., Konstantinidis, N., Gounadaki, A. S., **Skandamis, P.N.** 2011. Single cell variability and population dynamics of *Listeria monocytogenes* and *Salmonella* Typhimurium in fresh-cut salads and their sterile liquid or solidified extracts. ***Oral presentation***. 7th International Conference on Predictive Modelling of Food Quality and Safety. **7 ICPMF**, September 12 — 15th, 2011, Dublin, Radisson Blu Royal Hotel, Ireland.
 102. Vakalopoulos, A., Mataragas, M., Panagiotakos, D.B., Drosinos, E.H., **Skandamis, P.N.** Nychas, G.J.E. 2011. Evaluation and recalibration of a risk-based protocol for optimization of Safety Inspections by Hellenic Food Authority. ***Oral presentation***. 7th International Conference on Predictive Modelling of Food Quality and Safety. **7 ICPMF**, September 12 — 15th, 2011, Dublin, Radisson Blu Royal Hotel, Ireland.
 103. **Skandamis, P.N.** 2012. Stress responses and survival of *Listeria monocytogenes* in the processing environment. ***Invited speaker***. Safefood Microbial Networks Conference (*Campylobacter*, *Salmonella*, Verocytotoxigenic *E. coli* and *Listeria*). 1-2 May 2012, Hilton Hotel, Belfast, Ireland.
 104. **Skandamis, P.N.** 2012. EU legislation. ***Invited Keynote speaker*** at Quarantine Inspection Agency (QIA) and KoSFA (The Korean Soc. Food Sci. An. Resour). 8-12 October 2012, South Korea.
 105. **Skandamis, P.N.** 2012. Application of TTI in food quality and safety. ***Invited Keynote speaker*** at Sookmyung Women's University. Seoul, South Korea. 8-12 October 2012.
 106. Manios, S.G., Fytros, A., Kapetanakou, A.E., **Skandamis, P.N.** 2012. Impact of habituation in various food residues and detergents on food contact surfaces on the recovery and growth *Salmonella*. ***Oral presentation***. 23rd International ICFMH Symposium FoodMicro 2012, 3-7 September 2012, Istanbul, Turkey.
 107. Kapetanakou, E.A., Agathagelou, E.I., Fytros, A.A., Manios, S.G., **Skandamis, P.N.** 2012. Active packaging of pork meat under modified atmospheres using commercial alcoholic beverages distillates as antimicrobials. 23rd International ICFMH Symposium FoodMicro 2012, 3-7 September 2012, Istanbul, Turkey.
 108. Makariti, I., Printezi, A., **Skandamis, P.N.** 2013. Correlating boundaries between survival, growth and expression of genes associated with stress and virulence of *Listeria monocytogenes* in response to acid and osmotic stress. ***Oral presentation***. 8th International Conference on Predictive Microbiology in Foods. Predictive microbiology in food: Today's tools to meet stakeholders' expectations. 16-20 September 2013, Paris, France.
 109. Zilelidou, E., Tsourou, V., Poimenidou, S., Loukou, A. and **Skandamis, P.N.** 2013. Modelling transfer of *Escherichia coli* O157:H7 and *Listeria monocytogenes* during preparation of freshcut salads: impact of cutting and shredding practices. ***Oral presentation***. 8th International Conference on Predictive Microbiology in Foods. Predictive microbiology in food: Today's tools to meet stakeholders' expectations. 16-20 September 2013, Paris, France.
 110. Kapetanakou, A., Manios, S.G., Tsevdou, M., Tsironi, T., Lalechou, E., Dermesonluoglu, E., Doultosos, D., Katsaros, G., Gogou, E., Taoukis P., and **Skandamis, P.N.** 2013. A systematic multivariate approach in modeling the shelf-life of fresh-cut salads as a function of temperature and packaging atmosphere. ***Oral presentation***. 8th International

- Conference on Predictive Microbiology in Foods. Predictive microbiology in food: Today's tools to meet stakeholders' expectations. 16-20 September 2013, Paris, France.
111. **Skandamis, P.N.** 2013. "*Listeria* spp. in food illegally imported to the EU". **Invited speaker** at Annual Conference of *safeFood Listeria Knowledge Network*, "Occurrence of *Listeria monocytogenes* and dealing with this occurrence". PROMISE First Stakeholder Event: *Listeria monocytogenes*. Crowne Plaza Hotel, Dublin, Ireland, 20th November 2013.
 112. **Skandamis, P.N.** 2014. "Predictive microbiology in European perspective – cases illustrating applied and fundamental aspects". **Invited speaker** at predictive modelling: Danish Technical University, Lyngby, Denmark, 27th of February 2014.
 113. **Skandamis, P.N.** 2014. "*Salmonella* thriving in food ecosystems. How much do we know about it?" **Invited Keynote speaker** at Annual Conference of *safeFood Salmonella Knowledge Network*. The Mount Conference Centre, Belfast, Ireland, 9th April 2014.
 114. **Skandamis, P.N.** 2014. "Integrating quantitative assessment methodologies of safety and quality of fresh produce at retail". **Oral presentation** in the Symposium: *Assessing and Controlling Pathogens on Fresh Produce: Decontamination Technologies and Risk-based Post-harvest Interventions* at Annual European meeting of International Association for Food Protection, Budapest, 7-9th May 2014, Budapest, Hungary.
 115. **Skandamis, P.N.** 2014. "Predictive microbiology tools – Overview, Characteristics and practical applications". **Oral presentation** in the Symposium: *Advances in Risk Assessment and Modeling Tools and Their Practical Application in Food Safety* at Annual meeting of International Association for Food Protection (IAFP), Indianapolis, IN, 3-6 August 2014.
 116. Zilelidou, E., Manthou, E. Wagner, M. **Skandamis, P.N.** 2014. Fitness and Virulence Potential of *Listeria monocytogenes* is affected by Strain Competition. **Oral presentation**. 24th International ICFMH Symposium FoodMicro 2014, 1-4 September 2014, Nantes, France.
 117. **Σκανδάμης, Π.Ν.** 2015. «Λειτουργικά τρόφιμα και υγεία». Προσκεκλημένος ομιλητής σε στρογγυλό τραπέζι. 13^ο Πανελλήνιο Συνέδριο Διατροφής & Διαιτολογίας, 2^ο Πανελλήνιο Συνέδριο Κλινικής Διατροφής, 27-29 Νοεμβρίου 2015.
 118. Kapetanakou, A.E., Gkerekou, M.E., Vitzilaiou, E.S. and **Skandamis, P.N.** 2015. Assessing the capacity for survival, growth and acid adaptive response of *Listeria monocytogenes* during storage of various cheeses and subsequent simulated digestion **Oral presentation**. 9th International Conference on Predictive Microbiology in Foods. Predictive microbiology in food, 8-12 September 2015, Rio de Janeiro, Brazil.
 119. Makariti P.I., Siderakou D., **Skandamis N.P.** 2015. Quantifying the impact of biological and experimental variability near the growth boundaries on the stochastic responses of growth, gene transcription and acid resistance of *Listeria monocytogenes*. **Oral presentation**. 9th International Conference on Predictive Microbiology in Foods. Predictive microbiology in food, 8-12 September 2015, Rio de Janeiro, Brazil.
 120. Manios, S.G., Diamanti, L., Plati, G., Leguérinel, I., **Skandamis, P.N.** 2015. Modelling the microbiological risk of *Salmonella* spp. and *Listeria monocytogenes* in potato and chicken salad. **Oral presentation**. 9th International Conference on Predictive Microbiology in Foods. Predictive microbiology in food, 8-12 September 2015, Rio de Janeiro, Brazil.
 121. **Software Fair**: Presentation of predictive own **GROPIN predictive modelling tool & hands on session with developers**. Presentatin took place at the following conferences: (a) IAFP annual meeting 2017, Tampa, Florida, (b) IAFP annual meeting 2019, Louisville, Kentucky, USA, (c) 26th International Symposium on Food Microbiology and Hygiene, FoodMicro 2018, September 2018, Munich, Germany, (d) 11th International Conference on Predictive Modelling in Food. 16-19 September 2019, Braganca, Portugal.
 122. **Skandamis, P.N.** Sensing the Remaining Shelf-life and Prolonging Durability of Foods. **Invited speaker** at the symposium "*Updating Our Knowledge in Cold Chain Management: Challenges and Solutions in International Supply Chains*".

- International Association for Food Protection . 31 July-03 August 2016. St. Louis, Missouri, USA.
123. Mataragas, M., Korre, M., Mpikouli, V., **Skandamis, P.N.** 2017. Development of a time-temperature indicator based on versatile bacterial pigment produced by *Janthinobacterium* sp. **Oral presentation** at 10th International Conference on Predictive Modelling in Food. 26-29 September 2010, Cordoba, Spain.
 124. Makariti, I.P. Kapetanakou, A. Nazou, E. Manios, S. Karavasilis, K., **Skandamis, P.N.** 2017. Modelling the effect of osmotic adaptation and temperature on the non-thermal inactivation of *Salmonella* spp. in bakery brioche-like products. **Oral presentation** at 10th International Conference on Predictive Modelling in Food. 26-29 September 2017, Cordoba, Spain.
 125. **Σκανδάμης, Π.Ν.** 2019. Σύγχρονες μέθοδοι παρακολούθησης και παράτασης του χρόνου ζωής τροφίμων: η ασφάλεια ως παράμετρος ποιότητας. 2019. Προσκεκλημένος ομιλητής σε στρογγυλό τραπέζι. 14^ο Πανελλήνιο Συνέδριο Διατροφής & Διαιτολογίας, 3^ο Πανελλήνιο Συνέδριο Κλινικής Διατροφής, 24-26 Νοεμβρίου 2017.
 126. **Σκανδάμης, Π.Ν.** 2019. «Ασφάλεια Τροφίμων: δεδομένο ή ζητούμενο». 2019. Προσκεκλημένος ομιλητής σε στρογγυλό τραπέζι (και Προεδρείο). Πανελλήνιες Εκπαιδευτικές Ημερίδες Πρωτοβάθμιας Φροντίδας Υγείας «Γ. Παπαδάκης»: *Η Διατροφή στην Πρόληψη και Αντιμετώπιση του Σακχαρώδη Διαβήτη των παραγόντων Καρδιαγγειακού κινδύνου και των Μεταβολικών Νοσημάτων*. 14 Φεβρουαρίου 2019.
 127. **Σκανδάμης, Π.Ν.** 2020. «Τροφιμογενείς λοιμώξεις στο σπίτι». 2020. Προσκεκλημένος ομιλητής σε στρογγυλό τραπέζι (και Προεδρείο). Πανελλήνιες Εκπαιδευτικές Ημερίδες Πρωτοβάθμιας Φροντίδας Υγείας «Γ. Παπαδάκης»: *Η Διατροφή στην Πρόληψη και Αντιμετώπιση του Σακχαρώδη Διαβήτη των παραγόντων Καρδιαγγειακού κινδύνου και των Μεταβολικών Νοσημάτων*. 13 Φεβρουαρίου 2020.
 128. Kapetanakou, A.E. and **Skandamis, P.N.** 2019. A generic model system for collecting data to predict microbial spoilage of commercially packaged fresh-cut vegetable salads using temperature and in-package CO₂ as predictor variables. **Oral Presentation** at the 11th International Conference on Predictive Modelling in Food. 17-20 September 2019, Braganca, Portugal.

National (Greek) and International Conferences without proceedings and posters

1. **Skandamis, P.**, Michos D., Soure, P., & Nychas G-J E. (2001). “Effect of pH, temperature, background flora and preservatives on death/survival of *Escherichia coli* O157:H7 NCTC 12900 in traditional Mediterranean salads” Nizo Dairy Conference on Food Microbes 13-15 June 2001, Ede, The Netherlands.
2. Panagou, E., **Skandamis, P.**, & Nychas, G-J. E. (2001) “Modelling the growth of spoilage mould *Monascus* sp. as a function of temperature, pH and water activity.” Nizo Dairy Conference on Food Microbes 13-15 June 2001, Ede, The Netherlands.
3. **Skandamis, P.**, Eliopoulos, V. & Nychas, G-J. E. (2001). “Effect of essential oils on survival of *Escherichia coli* 0157:H7 NCTC 12900 and *Listeria monocytogenes* in traditional Mediterranean salads.” Annual Conference of Society for Applied Microbiology Swancey, UK, 9-12 July 2001.
4. **Skandamis, P.** & Nychas, G-J. E. (2001). “Oregano essential oil: a new hurdle that induced the biopreservation of minced meat stored in modified atmospheres”. 2nd Balkan Conference of Microbiology. Thessaloniki, November 22-24, 2001
5. **Skandamis, P.**, Tsigarida E. & Nychas, G-J. E. (2001). “Behaviour of *Listeria monocytogenes*, *Salmonella typhimurium* and *Staphylococcus aureus* on naturally

- contaminated and sterile meat fillets in modified atmosphere packaging at 5°C". 2nd Balkan Conference of Microbiology. Thessaloniki, November 22-24, 2001.
6. Geornaras, I., **Skandamis, P.N.**, Belk, K.E., Scanga, J.A., Kendall, P.A., Smith, G.C., and Sofos, J.N. (2004). "Antimicrobial treatments to control *Listeria monocytogenes*, cultured under different conditions, on commercial frankfurters formulated with and without antimicrobials during storage at 10°C". The *Institute of Food Technologists* (IFT) 2004 annual meeting + Food Expo. Las Vegas. Nevada, U.S.A. July 12-16, 2004.
 7. **Skandamis, P.N.**, Yoon, Y., Kendall, P.A., Smith, G.C., and Sofos, J.N. (2004). "Modeling the effect of marination and temperature on inactivation of *Escherichia coli* O157:H7 during drying of beef jerky". The *Institute of Food Technologists* (IFT) 2004 annual meeting + Food Expo. Las Vegas. Nevada, U.S.A. July 12-16, 2004.
 8. **Skandamis, P.N.**, Stopforth, J.D., Kendall, P.A., and Sofos, J.N. (2004). "Modeling the effect of inoculum size and acid adaptation on growth/no growth interface of *Escherichia coli* O157:H7". The *Institute of Food Technologists* (IFT) 2004 annual meeting + Food Expo. Las Vegas. Nevada, U.S.A. July 12-16, 2004.
 9. **Skandamis, P.N.**, Yoon, Y., Stopforth, J.D., Kendall, P.A., and Sofos, J.N. (2004). "Heat and acid tolerance of *Listeria monocytogenes* after exposure to sequential or simultaneous sublethal stresses". The *Institute of Food Technologists* (IFT) 2004 annual meeting + Food Expo. Las Vegas. Nevada, U.S.A. July 12-16, 2004.
 10. Stopforth, J.D., Ashton, L.A., **Skandamis, P.N.**, Belk, K.E., Scanga, J.A., Smith, G.C., and Sofos, J.N. (2004). "Decontamination interventions to reduce *Escherichia coli* O157:H7 and *Salmonella* Typhimurium on beef carcass tissue". 91st Annual meeting of Association of Food Protection (IAFP). Arizona, Phoenix, U.S.A. August 8-11, 2004.
 11. Ashton, L.A., Stopforth, J.D., **Skandamis, P.N.**, Belk, K.E., Smith, G.C., and Sofos, J.N. (2004). "Influence of inoculum preparation procedure and spoilage flora on *Escherichia coli* O157:H7 on fresh beef stored under anaerobic conditions at 0, 4, 12, or 25°C". 91st Annual meeting of Association of Food Protection (IAFP). Arizona, Phoenix, U.S.A. August 8-11, 2004.
 12. Yoon, Y., **Skandamis, P.N.**, Kendall, P.A., Smith, G.C., and Sofos, J.N. (2004). "A predictive model to determine the effect of drying temperature and marination in reducing *Listeria monocytogenes* population during drying of beef jerky". 91st Annual meeting of Association of Food Protection (IAFP). Arizona, Phoenix, U.S.A. August 8-11, 2004.
 13. **Skandamis, P.N.**, Yoon, Y., Stopforth, J.D., Kendall, P.A., and Sofos, J.N. (2004). "Modeling the effect of aerobic and anaerobic storage on growth/no growth interface of *Listeria monocytogenes* as a function of temperature, sodium lactate, sodium diacetate and NaCl". 91st Annual meeting of Association of Food Protection (IAFP). Arizona, Phoenix, U.S.A. August 8-11, 2004.
 14. **Skandamis, P.N.**, Stopforth, J.D., Ashton, L.A., Geornaras, I., Kendall, P.A., and Sofos, J.N. (2004). "Effect of drying on survival and acid tolerance of *Escherichia coli* O157:H7 biofilms formed in beef decontamination runoff fluids". 91st Annual meeting of Association of Food Protection (IAFP). Arizona, Phoenix, U.S.A. August 8-11, 2004.
 15. Stopforth, J.D., **Skandamis, P.N.**, and Sofos, J.N. (2004). "Acid tolerance response of acid-adapted or nonadapted *Escherichia coli* O157:H7 strains grown as a mixture or individual strains and mixed prior to inoculation on beef tissue or in beef decontamination runoff fluids". 91st Annual meeting of Association of Food Protection (IAFP). Arizona, Phoenix, U.S.A. August 8-11, 2004.
 16. **Skandamis, P.N.**, Stopforth, J.D., Yoon, Y., Geornaras, I., Kendall, P.A., and Sofos, J.N. (2004). "Heat and acid tolerance response of *Listeria monocytogenes* as affected by sequential exposure to hurdles during growth". 91st Annual meeting of Association of Food Protection (IAFP). Arizona, Phoenix, U.S.A. August 8-11, 2004.
 17. Ashton, L.A., Geornaras, I., **Skandamis, P.N.**, and Sofos, J.N. (2004). "Acid tolerance response of inoculated *Listeria monocytogenes* during storage in vacuum packages at 10°C of pork sausage or frankfurters treated with antimicrobials". 91st Annual meeting of Association of Food Protection (IAFP). Arizona, Phoenix, U.S.A. August 8-11, 2004.

18. **Skandamis, P.N.**, Varzakis, E., and Nychas, G.-J. E. (2005). "Image analysis in the services of modelling bacterial kinetics". Winter meeting of *Society for Applied Microbiology* (SFAM); "Guessing the future: a thing of the past? Predictive food microbiology and risk assessment". Norwich, UK. January 12-13, 2005.
19. Chorianopoulos, N.G., **Skandamis, P.N.**, and Nychas, G.-J.E. (2005). "Fate of *Listeria monocytogenes* in home-made traditional Greek appetizers". Winter meeting of *Society for Applied Microbiology* (SFAM); "Guessing the future: a thing of the past? Predictive food microbiology and risk assessment". Norwich, UK. January 12-13, 2005.
20. **Skandamis, P.N.**, Chorianopoulos, N.G., and Nychas, G.-J. E. (2005). "Modelling the survival of *Listeria monocytogenes*, *Escherichia coli* O157:H7 in fermentation of green table olives". Winter meeting of *Society for Applied Microbiology* (SFAM); "Guessing the future: a thing of the past? Predictive food microbiology and risk assessment". Norwich, UK. January 12-13, 2005.
21. Chorianopoulos, N.G., **Skandamis, P.N.**, Haroutounian, S., and Nychas, G.-J. E. (2005). "A newly developed method to study the minimum inhibitory concentration of *Satureja spinosa* essential oil". Winter meeting of *Society for Applied Microbiology* (SFAM); "Guessing the future: a thing of the past? Predictive food microbiology and risk assessment". Norwich, UK. January 12-13, 2005.
22. Gounadaki, A., **Skandamis, P.N.**, Drosinos, E.H., and Nychas, G.-J. E. (2005). "Survival of *Listeria monocytogenes* under simulated fermentation and ripening conditions of fermented meats". Winter meeting of *Society for Applied Microbiology* (SFAM); "Guessing the future: a thing of the past? Predictive food microbiology and risk assessment". Norwich, UK. January 12-13, 2005.
23. Gounadaki, A., **Skandamis, P.N.**, Drosinos, E.H., and Nychas, G.-J. E. (2005). "Modelling the inactivation of *Staphylococcus aureus* and *Salmonella* Enteritidis in sliced fermented sausages packaged under air and vacuum at 25, 15, and 5°C". Winter meeting of *Society for Applied Microbiology* (SFAM); "Guessing the future: a thing of the past? Predictive food microbiology and risk assessment". Norwich, UK. January 12-13, 2005.
24. **Skandamis, P.N.**, Gounadaki, A., Koutsoumanis, K., Drosinos, E.H., and Nychas, G.-J. E. (2005). "Risk assessment of *Listeria monocytogenes* in traditional sausages produced in EU". Winter meeting of *Society for Applied Microbiology* (SFAM); "Guessing the future: a thing of the past? Predictive food microbiology and risk assessment". Norwich, UK. January 12-13, 2005.
25. **Skandamis, P.N.** Belesi, X., and Drosinos, E.X. (2006). "Modelling the survival-growth of *Listeria innocua* on dairy products: safety implications for the role of fungus in these products". FOODMICRO 2006, Food safety and food biotechnology: diversity and global impact, August 29 – September 2 2006, Bologna, Italy.
26. Gounadaki, A., **Skandamis, P.N.**, Drosinos, E.H., and Nychas, G.J. (2006). "Significance of multiple stress factors on subsequent survival of *Listeria monocytogenes* on fermented sausages". FOODMICRO 2006, Food safety and food biotechnology: diversity and global impact, August 29 – September 2 2006, Bologna, Italy.
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28. Nisiotou, A., Eliopoulos, V., **Skandamis, P.N.**, Drosinos, E., and Nychas G.-J.E (2006). "Large-scale mutagenesis by transposon tagging for the identification of genetic loci that alter sensitivity to weak organic acids". FOODMICRO 2006, Food safety and food biotechnology: diversity and global impact, August 29 – September 2 2006, Bologna, Italy.
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73. Gkerekou, M.A., Georgoulia, M.K., Drosinos, E.H., **Skandamis, P.N.** 2018. European Food Safety Symposium of IAFP. 23-26 April 2018, Stockholm, Sweden.
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75. Siderakou, D., Ouranou, E., Poimenidou, S. Zilelidou, E., Papadimitriou, K. and **Skandamis, P.N.** 2018. Evaluation of *Listeria monocytogenes* Sub-lethal Injury under Different Stress Conditions Related to Food Processing. Annual meeting International Association for Food Protection (IAFP), 08-11 July 2018, Salt Lake City, Utah, USA.
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