

## Curriculum vitae

Name: Nikos G. Chorianopoulos

Date of birth: 14 May 1976

Profession: Associate Professor - Department of Food Science and Human Nutrition, Agricultural University of Athens, Greece

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### Educational Qualifications

- B.Sc. Agricultural University of Athens, Food Science and Technology Dept, 2002
- Ph.D. Agricultural University of Athens, Science Dept, 2007

### Career

1. Associate Professor, Department of Food Science and Human Nutrition, Agricultural University of Athens, 19/9/2022-today
2. Senior Researcher (B), Hellenic Agricultural Organization – DEMETER (ex National Agricultural Research Foundation), Institute of Technology of Agricultural Products, 3/9/2019-16/9/2022
3. Assistant Researcher (C), Hellenic Agricultural Organization – DEMETER (ex National Agricultural Research Foundation), Institute of Technology of Agricultural Products, 27/4/2015-3/9/2019
4. Assistant Research Scientist (D), Hellenic Agricultural Organization – DEMETER (ex National Agricultural Research Foundation), Veterinary Research Institute of Athens, 10/2/2011-27/4/2015
5. Post Doctoral Research, Laboratory of Food Microbiology and Biotechnology (supervisor: G.-J. E. Nychas), Department of Food Science and Technology, Agricultural University of Athens, 9/5/2009-9/2/2011
6. Post Doctoral Research, Center for Meat Safety and Quality Food Safety Cluster (supervisor: J. N. Sofos), Department of Animal Sciences, Colorado State University, Fort Collins 80523, USA, 9/11/2008- 8/5/2009
7. Post Doctoral Research, Laboratory of Food Microbiology and Biotechnology (Greek State Scholarship Foundation I.K.Y.– post doctoral fellowship, supervisor: G.-J. E. Nychas), Department of Food Science and Technology, Agricultural University of Athens, 1/1/2008-8/11/2008
8. Doctoral Research (supervisor: S. A. Haroutounian) Agric. Univ. of Athens, 2/2003–3/2007 [Essential oils from plants of Greek biodiversity: Chemical composition and antibacterial activities for the development of alternative food additives.]
9. Food Scientist-Researcher, Laboratory of Food Microbiology and Biotechnology (supervisor: G.-J. E. Nychas), Department of Food Science and Technology, Agric. Univ. of Athens, 1999–2007
10. Food Scientist-Researcher, Hellenic Agricultural Organization – DEMETER (ex National Agricultural Research Foundation), 11/2006–2/2007

### Publications

**63** scientific publications in SCI journals with Impact Factor ( $\Sigma_{IF}$ : **288.099**, IF/publication: **4.573**, *h*-index: **26** with **2609** citations, *Scopus*: <https://www.scopus.com/authid/detail.uri?authorId=8931822000>), **2** scientific publications apart from SCI journals(Google Scholar Citation Index database), **4** book chapters, **145** presentations/participation in International and Greek conferences with peer-reviewing and **7** other publications.

### List of publications

#### In SCI Journals:

1. Spyropoulou K. E., Chorianopoulos N. G., Skandamis P. N., and Nychas G.-J. E. (2001). Control

- 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. I.F.: 5.277, Cited: 85 times.
2. Chorianopoulos N., Kalpoutzakis E., Aligiannis N., Mitaku S., Nychas G.-J., and Haroutounian S. A. (2004). Essential oils of *Satureja*, *Origanum* and *Thymus* species: Chemical Composition and antibacterial activities against foodborne pathogens. *Journal of Agricultural Food Chemistry* 52: 8261-826. I.F.: 5.279, Cited: 216 times.
  3. Chorianopoulos N. G., Boziaris I. S., Stamatiou A. P., and Nychas G.-J. E. (2005). Microbial association and acidity development of unheated and pasteurised Spanish-style green olives fermentation by using different sugar sources and levels. *Food Microbiology* 22: 117-124. I.F.: 5.516, Cited: 44 times.
  4. Proestos C., Chorianopoulos N., Nychas, G.-J. E., and Komaitis M. (2005). RP-HPLC analysis of the phenolic compounds of plant extracts. Investigation of their antioxidant capacity and antimicrobial activity. *Journal of Agricultural and Food Chemistry* 53: 1190-119. I.F.: 5.279, Cited: 279 times.
  5. Giaouris E., Chorianopoulos N., and Nychas, G.-J. E. (2005). Effect of temperature, pH and water activity on biofilm formation by *Salmonella enterica* Enteritidis PT4 on stainless steel surfaces, as indicated by bead vortexing method and by conductance measurements. *Journal of Food Protection* 68: 2149-2154. I.F.: 1.581, Cited: 97 times.
  6. Chorianopoulos N. G., Lambert R. J. W., Skandamis P. N., Evergetis E. T., Haroutounian S. A., and Nychas G.-J. E. (2006). A newly developed assay to study the minimum inhibitory concentration of *Satureja spinosa* essential oil. *Journal of Applied Microbiology* 100: 778-786. I.F.: 3.772, Cited: 36 times.
  7. Chorianopoulos N., Evergetis E., Mallouchos A., Kalpoutzakis E., Nychas G.-J. E., and Haroutounian S. A. (2006). Characterization of the essential oil volatiles of *Satureja thymbra* and *Satureja parnassica*: Influence of harvesting time and antimicrobial activity. *Journal of Agricultural and Food Chemistry* 54: 3139-3145. I.F.: 5.279, Cited: 50 times.
  8. Chorianopoulos N. G., Evergetis E., Aligiannis N., Mitakou S., Nychas G.-J. E., and Haroutounian S. A. (2007). Correlation between chemical composition and antibacterial activity against food-borne pathogens of Greek essential oils. *Natural Product Communications* 2: 419-426. I.F.: 0.986, Cited: 8 times.
  9. Michaelakis A., Theotokatos S. A., Koliopoulos G., and Chorianopoulos N. G. (2007). Essential oils of *Satureja* species: Insecticidal effect on *Culex pipiens* Larvae (Diptera: Culicidae). *Molecules* 12: 2567-2578. I.F.: 4.411, Cited: 33 times.
  10. Chorianopoulos N. G., Giaouris E. D., Skandamis P. N., Haroutounian S. A., and Nychas G.-J. E. (2008). Disinfectant test against monoculture and mixed-culture biofilms composed of technological, spoilage and pathogenic bacteria: bactericidal effect of essential oil and hydrosol of *Satureja thymbra* and comparison with standard acid-base sanitizers. *Journal of Applied Microbiology* 104: 1586-1596. I.F.: 3.772, Cited: 129 times.
  11. Anastasiadi M., Chorianopoulos N. G., Nychas G.-J. E., and Haroutounian S. A. (2009). Assay of phenolic content and antilisterial activities of grapes and vinification by-products extracts. *Journal of Agricultural and Food Chemistry*, 57: 457-463. I.F.: 5.279, Cited: 102 times.
  12. Nisiotou A., Chorianopoulos N., Nychas G.-J. E., and Panagou E. Z. (2010). Yeast heterogeneity during spontaneous fermentation of naturally black olives in different brine solutions. *Journal of Applied Microbiology*, 108: 396-405. I.F.: 3.772, Cited: 75 times.
  13. Chorianopoulos N. G., Giaouris E. D., Kourkoutas Y., and Nychas G.-J. E. (2010). Early stages of biofilm development by *Salmonella* Enteritidis on stainless steel are inhibited by the cell-free culture supernatant of *Hafnia alvei*. *Applied and Environmental Microbiology*, 76: 2018-2022. I.F.: 4.792, Cited: 43 times.
  14. Chorianopoulos N. G., Tsoukleris D. S., Panagou E. Z., Falaras P., and Nychas G.-J. E. (2011). Use of titanium dioxide (TiO<sub>2</sub>) photocatalysts as alternative means for *Listeria monocytogenes* biofilm disinfection in food processing. *Food Microbiology*, 28: 164-170. I.F.: 5.516, Cited: 124 times.
  15. Boziaris, I. S., Chorianopoulos N. G., Haroutounian S. A., and Nychas G.-J. E. (2011). Effect of *Satureja thymbra* essential oil on growth-no growth interfaces of *Listeria monocytogenes* Scott A and *Salmonella* Enteritidis PT4, at various temperatures, pH, and water activities. *Journal of Food Protection* 74: 45-54. I.F.: 1.581, Cited: 6 times.
  16. Chorianopoulos N. G., Giaouris E. D., Grigoraki I., Skandamis P. N., and Nychas G.-J. E. (2011).

- Effect of acid tolerance response (ATR) on attachment of *Listeria monocytogenes* to stainless steel under extended exposure to acid or/and salt stress and resistance of sessile cells to subsequent strong acid challenges. *International Journal of Food Microbiology* 145: 400-406. I.F.: 5.277, Cited: 32 times.
17. Papadopoulou O., Choriantopoulos N. G., Gkana E., Grounta A., Koutsoumanis K. P., and Nychas G.-J. E. (2012). Transfer of foodborne pathogenic bacteria to non-inoculated beef fillets through meat mincing machine. *Meat Science* 90: 865-869. I.F.: 5.209, Cited: 20 times.
  18. Kostaki M., Choriantopoulos N., Braxou E., Nychas G.-J., and Giaouris E. (2012). Differential biofilm formation and chemical disinfection resistance of sessile cells of *Listeria monocytogenes* strains under mono-species and dual-species (with *Salmonella enterica*) conditions. *Applied and Environmental Microbiology* 78: 2586-2595. I.F.: 4.792, Cited: 98 times.
  19. Giaouris E., Samoilis G., Choriantopoulos N., Ercolini D., and Nychas G.-J. (2013). Comparative proteomic analysis of *Salmonella enterica* serovar Enteritidis PT4 planktonic and sessile cells on stainless steel surface provides new insights in protein determinants involved in the maintenance of a biofilm community. *International Journal of Food Microbiology* 162: 105-113. I.F.: 5.277, Cited: 39 times.
  20. Nisiotou A., Choriantopoulos N., Gounadaki A., Panagou E., and Nychas G.-J. (2013). Effect of wine-based marinades on the behavior of *Salmonella* Typhimurium and background flora in beef fillets. *International Journal of Food Microbiology* 164: 119-127. I.F.: 5.277, Cited: 25 times.
  21. Giaouris E., Choriantopoulos N., Doulgeraki A., and Nychas G.-J. (2013). Co culture with *Listeria monocytogenes* within a dual-species biofilm community strongly increases resistance of *Pseudomonas putida* to benzalkonium chloride. *Plos One* 8(10): e77276. I.F.: 3.240, Cited: 77 times.
  22. Giaouris E., Choriantopoulos N., and Nychas G.-J. (2014). Impact of acid adaptation on attachment of *Listeria monocytogenes* to stainless steel during long-term incubation under low or moderate temperature conditions and on subsequent recalcitrance of attached cells to lethal acid treatments. *International Journal of Food Microbiology* 171, 1-7. I.F.: 5.277, Cited: 16 times.
  23. Buncic S., Nychas G.-J., Lee M. R. F., Koutsoumanis K., Hébraud M., Desvaux M., Choriantopoulos N., Bolton D., Blagojevic B., and Antic D. (2014). Microbial pathogen control in the beef chain: Recent research advances. *Meat Science* 97, 288-297. I.F.: 5.209, Cited: 47 times.
  24. Giaouris E., Heir E., Hébraud M., Choriantopoulos N., Langsrud S., Møretro T., Habiman O., Desvaux M., Renier S., and Nychas G.-J. (2014). Attachment and biofilm formation by foodborne bacteria in meat processing environments: causes, implications, role of bacterial interactions and control by alternative novel methods. *Meat Science* 97, 298-309. I.F.: 5.209, Cited: 192 times.
  25. Giaouris E., Choriantopoulos N., and Nychas G.-J. (2014). Acquired acid adaptation of *Listeria monocytogenes* during its planktonic growth enhances subsequent survival of its sessile population to disinfection with natural organic compounds. *Food Research International* 64, 1896-900. I.F.: 6.475, Cited: 7 times.
  26. Argyri A.A., Tassou, C. C., Samaras F., Mallidis C., and Choriantopoulos N. (2014). Effect of high hydrostatic pressure processing on microbiological shelf-life and quality of fruits pretreated with ascorbic acid or SnCl<sub>2</sub>. *Biomed Research International*, Article ID 819209. I.F.: 3.411, Cited: 7 times.
  27. Kourkoutas, Y., Karatzas, K.A.G., Valdramidis, V.P. and Choriantopoulos, N. (2015). Bioactive natural products: Facts, applications, and challenges- Editorial. *Biomed Research International*, Article ID 684109. I.F.: 3.411, Cited: 0 times.
  28. Galanis A., Kourkoutas Y., Tassou C.C and Choriantopoulos N. (2015). Detection and identification of probiotic *Lactobacillus plantarum* strains by multiplex PCR using RAPD-derived primers. *International Journal of Molecular Sciences* 16(10), 25141-25153. I.F.: 5.923, Cited: 19 times.
  29. Kourkoutas, Y., Choriantopoulos, N., Nisiotou, A., Valdramidis, V.P. and Karatzas, K.A.G. (2016). Application of Innovative Technologies for Improved Food Quality and Safety- Editorial. *Biomed Research International*, Article ID 9160375. I.F.: 3.411, Cited: 3 times.
  30. Saxami G., Papadopoulou O., Choriantopoulos N., Kourkoutas Y., Tassou C.C and Galanis A. (2016). Molecular detection of two potential probiotic lactobacilli strains and evaluation of their performance as starter adjuncts in yogurt production. *International Journal of Molecular Sciences* 17, 668. I.F.: 5.923, Cited: 7 times.
  31. Papadopoulou, O.S., Choriantopoulos, N.G (2016) Production of a functional fresh cheese enriched with the probiotic strain *Lb. Plantarum* T571 isolated from traditional greek product. *Current Research in Nutrition and Food Science* 4, 169-181. I.F.: -, Cited: 6 times.
  32. Kourkoutas, Y., Choriantopoulos, N., Karatzas, K.A.G., Banat, I.M. (2016) Bioactive Natural Products 2016 - Editorial. *BioMed Research International*, Article ID 9749305. I.F.: 3.411, Cited: 1 times.
  33. Sidira M., Santarmaki V., Kiourtzidis M., Argyri A. A., Papadopoulou O. S., Choriantopoulos N.,

- Tassou C., Kaloutsas S., Galanis A., and Kourkoutas Y. (2017). Evaluation of immobilized *Lactobacillus plantarum* 2035 on whey protein as adjunct probiotic culture in yoghurt production. *LWT - Food Science and Technology* 75, 137-146. I.F.: 4.952, Cited: 26 times.
34. Gkana, E., Chorianopoulos, N., Grounta, A., Koutsoumanis, K., Nychas, G.-J.E. (2017). Effect of inoculum size, bacterial species, type of surfaces and contact time to the transfer of foodborne pathogens from inoculated to non-inoculated beef fillets via food processing surfaces. *Food Microbiology* 62, 51-57. I.F.: 5.516, Cited: 5 times.
  35. Gkana, E., Doulgeraki, A., Chorianopoulos, N., Nychas, G.-J.E. (2017). Anti-adhesion and Anti-biofilm Potential of Organosilane Nanoparticles against Foodborne Pathogens. *Frontiers in Microbiology* 8:1295. doi: 10.3389/fmicb.2017.01295. I.F.: 5.640, Cited: 17 times.
  36. Santarmaki, V., Kourkoutas, Y., Zoumpopoulou, G., Mavrogonatou, E., Kiourtzidis, M., Chorianopoulos, N., Tassou, C., Tsakalidou, E., Simopoulos, C., Ypsilantis, P. (2017). Survival, Intestinal Mucosa Adhesion, and Immunomodulatory Potential of *Lactobacillus plantarum* Strain. *Current Microbiology* 74, 1061-1067. I.F.: 2.188, Cited: 13 times.
  37. Pavli, F., Kovaïou, I., Apostolakopoulou, G., Kapetanakou, A., Skandamis, P., Nychas, G.-J.E., Tassou, C., Chorianopoulos, N. (2018). Alginate-Based Edible Films Delivering Probiotic Bacteria to Sliced Ham Pretreated with High Pressure Processing. *International Journal of Molecular Sciences* 19, 150. I.F.: 5.923, Cited: 16 times.
  38. Argyri, A. A., Papadopoulou, O.S., Nisiotou, A., Tassou, C., Chorianopoulos, N. (2018). Effect of high pressure processing on the survival of *Salmonella* Enteritidis and shelf-life of chicken fillets. *Food Microbiology* 70, 55-64. I.F.: 5.516, Cited: 21 times.
  39. Pavli, F., Tassou, C., Nychas, G.-J.E., Chorianopoulos, N. (2018). Probiotic incorporation in edible films and coatings: Bioactive solution for functional foods. *International Journal of Molecular Sciences* 18, 1867. I.F.: 5.923, Cited: 47 times.
  40. Papadopoulou, O.S., Argyri, A. A., Varzakis, E., Tassou, C., Chorianopoulos, N. (2018). Greek functional Feta cheese: Enhancing quality and safety using a *Lactobacillus plantarum* strain with probiotic potential. *Food Microbiology* 74, 21-33. I.F.: 5.516, Cited: 25 times.
  41. Pavli, F., Argyri, A. A., Nychas, G.-J.E., Tassou, C., Chorianopoulos, N. (2018). Use of Fourier transform infrared spectroscopy for monitoring the shelf life of ham slices packed with probiotic supplemented edible films after treatment with high pressure processing. *Food Research International* 106, 1061-1068. I.F.: 6.475, Cited: 12 times.
  42. Kourkoutas, Y., Chorianopoulos, N., Lazar, V., Di Ciccio, P. (2018) Bioactive Natural Products 2018 - Editorial. *BioMed Research International*, Article ID 5063437. I.F.: 3.411, Cited: 1 times.
  43. Papadopoulou O., Argyri, A. A., Varzakis E., Sidira M., Kourkoutas Y., Galanis A., Tassou, C., Chorianopoulos, N. (2019). Safety and quality aspects of traditional fermented milk using lactobacilli strains with probiotic potential. *International Dairy Journal*. I.F.: 3.032, Cited: 4 times.
  44. Pavli, F. G., Argyri, A. A., Skandamis, P., Nychas, G.-J.E., Tassou C. C. and Chorianopoulos, N. G. (2019). Antimicrobial activity of oregano essential oil incorporated in sodium alginate edible films: Control of *Listeria monocytogenes* and spoilage in ham slices treated with High Pressure Processing. *Materials*, 12(22), 3726. I.F.: 3.623, Cited: 8 times.
  45. Argyri, A. A., Papadopoulou, O., Sourri, P., Chorianopoulos, N. G. and Tassou C. C. (2019). Quality and safety of fresh chicken fillets after high pressure processing: survival of indigenous *Brochothrix thermosphacta* and inoculated *Listeria monocytogenes*. *Microorganisms*, 7(11), 520. I.F.: 4.128, Cited: 4 times.
  46. Pavli, F., Argyri, A. A., Chorianopoulos, N., Nychas, G.-J.E., Tassou, C. (2020). Evaluation of *Lactobacillus plantarum* L125 strain with probiotic potential on physicochemical, microbiological and sensorial characteristics of dry-fermented sausages. *LWT - Food Science and Technology* 118, 108810. I.F.: 4.952, Cited: 19.
  47. Papadopoulou, O.S., Iliopoulos, V., Mallouchos, A., Panagou, E.Z., Chorianopoulos, N., Tassou, C., Nychas, G.-J.E. (2020). Spoilage potential of pseudomonas (*P. fragi*, *P. putida*) and LAB (*Leuconostoc mesenteroides*, *Lactobacillus sakei*) strains and their volatilome profile during storage of sterile pork meat using GC/MS and data analytics. *Foods*, 9(5), 633. I.F.: 4.350, Cited: 10 times.
  48. Syrokou, M.K., Themeli, C., Paramithiotis, S., Mataragas, M., Bosnea, L., Argyri, A.A., Chorianopoulos, N.G., Skandamis P.N. and Drosinos E.H. (2020). Microbial Ecology of Greek Wheat Sourdoughs, Identified by a Culture-Dependent and a Culture-Independent Approach. *Foods*, 9, 1603. I.F.: 4.350, Cited: 0 times.
  49. Doulgeraki, A.I., Bikouli, V., Argyri, A.A., Chorianopoulos, N., Mitre, E., Charvourou, G., Sourri,

- P., Tassou C.C. and Oikonomou A. (2020). Exploring the bacterial communities of the kaiafas thermal spring anigrades nymphes in greece prior to rehabilitation actions. *International Journal of Environmental Research and Public Health*, 17, 9133. I.F.: 3.390, Cited: 0 times.
50. Dourou, D., Grounta, A., Argyri, A.A., Froutis, G., Tsakanikas, P., Nychas, G.-J.E., Chorianopoulos, N.G. and Tassou C.C. (2021). Rapid Microbial Quality Assessment of Chicken Liver Inoculated or Not With Salmonella Using FTIR Spectroscopy and Machine Learning. *Frontiers in Microbiology*, 11, 623788. I.F.: 5.640, Cited: 0 times.
51. Dourou, D., Spirelli, E.D., Doulgeraki, A.I., Argyri, A.A., Grounta, A., Nychas, G.-J.E., Chorianopoulos, N.G. and Tassou C.C. (2021). Microbiota of Chicken Breast and Thigh Fillets Stored under Different Refrigeration Temperatures Assessed by Next-Generation Sequencing. *Foods*, 10, 765. I.F.: 4.350, Cited: 0 times.
52. Papadopoulou, O., Argyri, A.A., Kounani, V., Tassou C.C. and Chorianopoulos, N.G. (2021). Use of Fourier transform infrared spectroscopy for monitoring the shelf life and safety of yogurts supplemented with a *Lactobacillus plantarum* strain with probiotic potential. *Frontiers in Microbiology*, 12, 678356, I.F.: 5.640, Cited: 0 times.
53. Tsafrakidou, P., Sameli, N., Bosnea, L., Chorianopoulos, N. and Samelis J. (2021). Assessment of the spoilage microbiota in minced free-range chicken meat during storage at 4°C in retail modified atmosphere packages. *Food Microbiology*, 99, 103822, I.F.: 5.516, Cited: 0 times.
54. Eliopoulos, C., Arapoglou, D., Chorianopoulos, N., Markou, G., Haroutounian, S.A. (2022) Conversion of brewers' spent grain into proteinaceous animal feed using solid state fermentation. *Environmental Science and Pollution Research*, 29, 29562-29569. I.F.: 4.223, Cited: 0 times.
55. Argyri, A.A., Doulgeraki, A.I., Varla, E.G., Bikouli, V.C., Natskoulis, P.I., Haroutounian S.A., Moulas G.A., Tassou, C.C. and Chorianopoulos, N.G. (2021) Evaluation of plant origin essential oils as herbal biocides for the protection of caves belonging to natural and cultural heritage sites. *Microorganisms*, 9(9), 1836. I.F.: 4.128, Cited: 0 times.
56. Stergiou, O.S., Tegopoulos, K., Kiouisi, D.E., Tsifintaris, M., Papageorgiou, A.C. Tassou, C. Chorianopoulos, N., Kolovos, P. and Galanis, A. (2021). Whole-Genome Sequencing, Phylogenetic and Genomic Analysis of *Lactiplantibacillus pentosus* L33, a Potential Probiotic Strain Isolated From Fermented Sausages. *Frontiers in Microbiology*, corrected proofs. I.F.: 5.640, Cited: 0 times.
57. Tegopoulos, K., Stergiou, O.S., Kiouisi, D.E., Tsifintaris, M., Koletsou, E., Papageorgiou, A.C. Argyri, A.A. Chorianopoulos, N., Galanis, A. and Kolovos, P. (2021). Genomic and phylogenetic analysis of *Lactiplantibacillus plantarum* L125, and evaluation of its anti-proliferative and cytotoxic activity in cancer cells. *Biomedicines*, accepted. I.F.: 6.081, Cited: 0 times.
58. Kamarinou, C., Papadopoulou, O.S., Doulgeraki, A., Tassou, C.C., Galanis, A., Chorianopoulos, N. and Argyri, A.A. (2021). Isolation, Characterization and Application of Native Lactic Acid Bacteria Isolated From Traditional Dairy Products. *Microorganisms*, submitted I.F.: 4.128, Cited: 0 times,
59. Eliopoulos, C., Markou, G., Chorianopoulos, N., Haroutounian, S.A., Arapoglou, D., (2022) Preliminary Research Concerning the Enrichment of Industrial Hemp Extract Residues via Solid State Fermentation with *Pleurotus ostreatus*. *Applied Sciences*, 12(5), 2376. I.F.: 2.679, Cited: 0 times.
60. Kiouisi, D.E., Chorianopoulos, N., Tassou, C.C., Galanis, A. (2022). The Clash of Microbiomes: From the Food Matrix to the Host Gut. *Microorganisms*, 10(1), 116. I.F.: 4.128, Cited: 0 times,
61. Eliopoulos, C., Markou, G., Chorianopoulos, N., Haroutounian, S.A., Arapoglou, D. (2022) The production of high added value products from olive mill stone waste mixtures with oat bran or *Lathyrus chymenum* pericarp using solid state fermentation *Waste Management*, 149, 168-176. I.F.: 7.145, Cited: 0 times.
62. Evaluating the Quality of Cheese Slices Packaged with Na-Alginate Edible Films Supplemented with Functional Lactic Acid Bacteria Cultures after High-Pressure Processing. Papadopoulou, O.S., Argyri, A.A., Bikouli, V.C., Lambrinea, E., Chorianopoulos, N. *Foods*, 11, 2855. (2022). I.F.: 4.350, Cited: 0 times.
63. Mitropoulou G. Prapa I., Nikolaou A., Tegopoulos K., Tsirka T., **Chorianopoulos N.**, Tassou C., Kolovos P., Grigoriou M., and Kourkoutas Y. (2022). Effect of Free or Immobilized *Lactiplantibacillus plantarum* T571 on Feta-Type Cheese Microbiome. *Frontiers in Bioscience Elite*, 14, 31. **I.F.:** -, **Cited:** 0 times.

#### **Apart from SCI:**

64. Chorianopoulos N. G., Nychas G.-J. E., and Haroutounian S. A. (2007). Essential oils of *Lamiaceae* family Taxa as natural preservatives of food preparations. *Food* 1: 202-215. I.F.: -

(Google Scholar Citation Index database), Cited: 1 time.

65. Pavli, F. G., Argyri, A. A., Papadopoulou, O.S., Nychas, G.-J.E, Chorianopoulos, N. G. and Tassou C. C. (2016). Probiotic potential of lactic acid bacteria from traditional fermented dairy and meat products: Assessment by in vitro tests and molecular characterization. *Journal of Probiotics & Health*, 4: 157, doi: 10.4172/2329-8901.1000157. I.F.: 1.720 (Google Scholar Citation Index database), Cited: 4 times.

### **Book Chapters**

1. Chorianopoulos N., Skandamis, P., Nychas, G.-J., & Haroutounian S. A. (2008). Essential oils as natural antibacterials in food preparations. In: Psarianos C. and Kourkoutas Y. (Eds), *Microbial implication for safe and qualitative food products*, chapter 5, 87-103.
2. Giaouris, E., Chorianopoulos, N., Skandamis, P., & Nychas, G.-J. (2011). Attachment and biofilm formation by *Salmonella* in food processing environments. E-chapter. In: Mahmoud, B.S.M. (Ed.), *Salmonella / Book 1*. Intech Open Access Publisher, Croatia, chapter 8, 157-180.
3. Tassou, C. C., Chorianopoulos, N.G., Skandamis, P. N., & Nychas, G.-J. E. (2012). Herbs, spices and their active components as natural preservatives in food preparation. In: Peters, K. V. (Ed.), *Handbook of herbs and spices*. Vol. II, 2<sup>nd</sup> ed., CRC Press Woodhead Publishing Ltd., chapter 2, 17-50.
4. Chorianopoulos, N. G., Tassou, C. C., Skandamis, P. N., & Nychas, G.-J. E. (2012). Essential oils as natural additives for the preservation of meat. In: Valgimigli, L. (Ed.), *Essential Oils as Natural Food Additives. Composition, applications, antioxidant and antimicrobial properties*. Nova Science Publishers, Inc., chapter 13, 321-336.

### **Oral presentations in International Conferences**

1. Chorianopoulos, N. G., "Use of predictive modeling to describe the survival of *Listeria monocytogenes* in fermentation of green table olives", Brussels, April 24-25, 2003.
2. Chorianopoulos, N.G., "Fate of *Listeria monocytogenes* on fermented green olives and evaluation of post fermentation quality during storage under different packaging conditions", Brussels, November 20-21, 2003.
3. Chorianopoulos N. G., "Results of the European food packaging projects SYMBIOSIS and ProSafeBeef", 1<sup>st</sup> Nafispack Conference on Natural antimicrobials for innovative and safe packaging, May 20, Brussels, Belgium, 2010.
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  24. Pavli, F., Argyri, A.A., Kovaïou, I., Apostolakopoulou, G., Tasoula, V., Nychas, G.-J.E., Tassou C.C., and Chorianopoulos N. (2017). Use of Fourier Transform Infrared Spectroscopy for monitoring the shelf life of ham slices packed with probiotic supplemented edible films after treatment with High Pressure Processing. International Conference on Quantitative Tools for Sustainable Food and Energy in the Food Chain 'Q-Safe', 10-12 April, Syros, Greece. pp 60.

25. Pavli, F., Argyri, Chorianopoulos N., and Tassou C.C. (2017). Fermentation of traditional sausages using three strains of *Lactobacillus plantarum* with probiotic potential as co-starter cultures. International Conference on Quantitative Tools for Sustainable Food and Energy in the Food Chain 'Q-Safe', 10-12 April, Syros, Greece. pp 70
26. Doulgeraki A.I., Kamarinou C., Argyri A.A., Tassou C.C., Nychas G.J.E., Chorianopoulos N. (2019) Monitoring the effect of food spoilage bacteria on the photocatalytic activity of a TiO<sub>2</sub> nanoparticle based surfactant against biofilms formed by foodborne bacteria. 8th Mikrobiokosmos Conference, 18-20 April, Patra, Greece.
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#### **Poster presentations in International Conferences**

1. Skandamis, P. N., Iliopoulos, V., Chorianopoulos, N. G., Tsigarida, E., and Nychas, G.-J. E., "Modelling the effect of temperature and CO<sub>2</sub> packaging on spoilage of fresh meat", SMAS, Quimper, June 15-19, 2003.
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4. P.N. Skandamis, E.Z. Panagou, N.G. Chorianopoulos and G.-J. E. Nychas, "Modeling the survival of *Listeria monocytogenes*, *Escherichia coli* 0157:H7 in fermentation of green table olives", SFAM, Norwich, 13-14 January, 2005.
5. N.G. Chorianopoulos, P.N. Skandamis, S.A. Haroutounian and G.-J. E. Nychas, "A newly developed method to study the minimum inhibitory concentration of *Satureja spinosa* essential oil", SFAM, Norwich, 13-14 January, 2005.
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59. Foteini Pavli, Ioanna Kovaiou, Georgia Apostolakopoulou, Anastasia Kapetanakou, Panagiotis Skandamis, Chrysoula Tassou and Nikos Choriantopoulos. “Effect of oregano essential oil-based edible films on spoilage of ham slices with or without prior high pressure processing”, Food Micro, 2016, 19-22 July, Dublin.
  60. C. Tassou, E. Mitre, A. Smpiraki, G. Charvourou, P. Sourri, A. Argyri, N. Choriantopoulos Occurrence And Identification Of Salmonella Isolates Present In Sesame Imported To Greece. IAFP European Symposium on Food safety, 29-31 March 2017, Brussels, Belgium.
  61. Choriantopoulos N. Argyri A.A., Tassou C.C., Nychas G.J.E., Moulas G., Doulgeraki A.I., (2018). Application of nanotechnology to decontaminate food industry surfaces – Nanoclean. 26th International ICFMH Conference - FoodMicro 2018, September 3rd -6th, Freie Universität, Berlin, Germany.
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  63. Doulgeraki A.I., Kamarinou C., Argyri A.A., Tassou C.C., Nychas G.J.E., Choriantopoulos N. (2018). Monitoring the effect of food spoilage bacteria on Salmonella Enteritidis biofilm formation. 26th International ICFMH Conference - FoodMicro 2018, September 3rd -6th, Freie Universität, Berlin, Germany.
  64. Argyri A., Doulgeraki A., Varla E., Chatzipavlidis I., Tassou C., Choriantopoulos N., Evaluation of novel plant origin materials for the cleaning - protection of caves belonging to natural and cultural heritage of Greece, 2019, 8th Conference of the Hellenic Scientific Society of Mikrobiokosmos, 18-20 April 2019, Patras, Greece.
  65. O. Papadopoulou, A. Argyri, C. Kamarinou, A. Doulgeraki, C. Tassou, and N. Choriantopoulos (2020). *In Vitro* And *In Situ* Anti-Listerial Activity Of Lactic Acid Bacteria With Probiotic Potential Isolated From Traditional Dairy Products. ASM Microbe 2020 in Chicago, Illinois, June 18 - 22, 2020.
  66. C. Kamarinou, O. Papadopoulou, A. Doulgeraki, C. Tassou, N. Choriantopoulos and A. Argyri (2020). Mapping The Key Technological Characteristics Including Yeasts Inhibition Of Indigenous Lactic Acid Bacteria Isolated From Greek Traditional Fermented Dairy Products. ASM Microbe 2020 in Chicago, Illinois, June 18 - 22, 2020.
  67. Dourou D., Grounta A., Doulgeraki A., Argyri A., Choriantopoulos N. and Tassou C. (2021) Changes in the Diversity of Chicken Breast Fillets Microbiome during Shelf Life at Different Storage Temperatures Monitored By Next-Generation Sequencing. IAFP European Symposium, 22-24 April 2021, (virtual)
  68. Grounta A., Dourou D., Argyri A., Doulgeraki A., Choriantopoulos N. and Tassou C. (2021) Spoilage of Chicken Liver at Chill (0, 4o C) and Abuse Temperature (8o C) and Fate of Inoculated Salmonella Enteritidis. IAFP European Symposium, 22-24 April 2021, (virtual)
  69. Dourou D., Grounta A., Froutis G., Argyri A., Doulgeraki A., Choriantopoulos N. and Tassou C. (2021) Non-invasive Rapid Assessment of Chicken Liver Spoilage Through FTIR. 2021-A-4646-MICROBE, World Microbe Forum, 20-24 June 2021 (virtual).
  70. Grounta A., Dourou D., Froutis G., Argyri A., Doulgeraki A., Choriantopoulos N. and Tassou C. (2021) Spoilage Assessment Of Chicken Burgers At Isothermal And Dynamic Temperature Conditions By FTIR Spectroscopy. 2021-A-7103-MICROBE, World Microbe Forum, 20-24 June 2021 (virtual).
  71. Christina Kamarinou, Anthoula Argyri, Olga Papadopoulou, Agapi Doulgeraki, Chrysoula Tassou and Nikos Choriantopoulos. *In Vitro* And *In Situ* inhibition of food-borne Pathogens From Indigenous Lactic Acid Bacteria Isolated From Traditional Dairy Product EFFOST 2021, Lausanne, Switzerland.
  72. Christina Kamarinou, Olga Papadopoulou, Nikos Choriantopoulos, Agapi Doulgeraki, Chrysoula Tassou, Anthoula Argyri. Isolation, Characterization and Industrial Application of Native Lactic Acid Bacteria Isolated From Traditional Dairy Products. EFFOST 2021, Lausanne, Switzerland.
  73. Athena Grounta, Dimitra Dourou, Anthoula Argyri, Nikos Choriantopoulos, Agapi Doulgeraki and Chrysoula Tassou. Prevalence of Salmonella spp., Campylobacter spp. and Listeria monocytogenes in different chicken products. EFFOST 2021, Lausanne, Switzerland.
  74. Agapi I. Doulgeraki, Evaggelos Dagres, Anthoula A. Argyri, Georgios Moulas, Chrysoula C. Tassou, Nikos Choriantopoulos. Efficacy of an innovative surfactant based on TiO<sub>2</sub> nanoparticles on surface decontamination in food industry. EFFOST 2021, Lausanne, Switzerland.
  75. Kamarinou C., Papadopoulou O., Choriantopoulos N., Doulgeraki A., Tassou C. and Argyri A.

- (2021). Application of native lactic acid bacteria with technological and probiotic properties in a pilot scale feta cheese production. 11th International Conference, Probiotics, Prebiotics and New Foods, nutraceuticals and botanicals for nutrition and human and microbiota health. 12-14 September 2021, Rome, Italy
76. Bikouli V., Chorionopoulos N., Argyri A., Tassou C. and Doulgeraki A. (2021). Effect of organic herbs on growth of *Salmonella* Enteritidis in meat broth. 11th International Conference, Probiotics, Prebiotics and New Foods, nutraceuticals and botanicals for nutrition and human and microbiota health. 12-14 September 2021, Rome, Italy
77. Argyri A., Kamarinou C., Papadopoulou O., Doulgeraki A., Tassou C. and Chorionopoulos N. (2021). Fate of *Listeria monocytogenes* during production and storage of feta cheese using multi-functional strains with probiotic potential. 11th International Conference, Probiotics, Prebiotics and New Foods, nutraceuticals and botanicals for nutrition and human and microbiota health. 12-14 September 2021, Rome, Italy
78. Papadopoulou O., and Chorionopoulos N. (2021). Evaluation Of Na-Alginate Edible Films As Vehicles For Delivering Probiotic Bacteria To Sliced Cheese Pretreated With High Pressure Processing. 9th Conference of Mikrobiokosmos, 16-18 December, Athens, Greece
79. Kamarinou C., Papadopoulou O., Doulgeraki A., Tassou C, Chorionopoulos N. and Argyri A. (2021). Mapping The Key Technological and Probiotic Characteristics Of Indigenous Lactic Acid Bacteria Isolated From Greek Traditional Dairy Products. 9th Conference of Mikrobiokosmos, 16-18 December, Athens, Greece
- Kamarinou C., Argyri A., Papadopoulou O., Doulgeraki A., Tassou C, and Chorionopoulos N. (2021). Monitoring the bioprotective potential of lactic acid bacteria isolated from traditional dairy products against *Listeria monocytogenes* in yogurt. 9th Conference of Mikrobiokosmos, 16-18 December, Athens, Greece.

#### **Oral presentations in National Conferences**

1. P. N. Skandamis, V. Iliopoulos, N. G. Chorionopoulos, E. Tsigarida, and G.-J. E. Nychas, "Predictive modeling on meat: Effect of temperature and modified atmosphere packaging (Προρρητική μικροβιολογία στο νωπό κρέας: επίδραση της θερμοκρασίας και της συσκευασίας με τροποποιημένες ατμόσφαιρες)", 3<sup>rd</sup> Hellenic Symposium: Food Hygiene and Technology, March 18-19, Athens, 2004.
2. E. Giaouris, N. G. Chorionopoulos, K. Koutsoumanis, and G.-J. E. Nychas, "Effect of temperature, pH and water activity on biofilm formation by *Salmonella enterica* Enteritidis PT4 (Επίδραση της θερμοκρασίας, του pH και της ενεργότητας νερού στο σχηματισμό βιο-υμενίου από το παθογόνο βακτήριο *Salmonella* Enteritidis)", 3<sup>rd</sup> Hellenic Symposium: Food Hygiene and Technology, March 18-19, Athens, 2004.
3. N. G. Chorionopoulos, P. N. Skandamis, E. Tsigarida, and G.-J. E. Nychas, "*Listeria monocytogenes*: Survival and death in traditional Greek salads (*Listeria monocytogenes*: Ζωή, επιβίωση και θάνατος σε παραδοσιακές ελληνικές σαλάτες)", 3<sup>rd</sup> Hellenic Symposium: Food Hygiene and Technology, March 18-19, Athens, 2004.
4. N. G. Chorionopoulos, A. Stamatiou, P. N. Skandamis, and G.-J. E. Nychas, "Survival of *Listeria monocytogenes* in fermentation of green table olives (Επιβίωση της *Listeria monocytogenes* κατά την διάρκεια ζύμωσης πράσινων επιτραπέζιων ελιών)", 3<sup>rd</sup> Hellenic Symposium: Food Hygiene and Technology, March 18-19, Athens, 2004.
5. I. S. Boziaris, P. N. Skandamis, N. G. Chorionopoulos, and G.-J. E. Nychas, "Microbial association and survival of *Escherichia coli* O157: H7 and *Listeria monocytogenes* Scott A in fermentation of green table olives (Εξέλιξη της Μικροβιακής Αλληλουχίας και επιβίωση του *Escherichia coli* O157: H7 και *Listeria monocytogenes* Scott A, κατά την ζύμωση πράσινων Ελιών)", 1<sup>st</sup> Hellenic Meeting: Food Technology and Biotechnology, March 31-April 2, Athens, 2005.
6. N. G. Chorionopoulos, P. N. Skandamis, S. A. Haroutounian, and G.-J. E. Nychas, "A new method to study the minimum inhibitory concentration of *Satureja spinosa* essential oil (Μια νέα μέθοδος για την μέτρηση της ελάχιστης ανασταλτικής συγκέντρωσης του αιθέριου ελαίου της *Satureja spinosa*)", 1<sup>st</sup> Hellenic Meeting: Food Technology and Biotechnology, March 31-April 2, Athens, 2005.
7. N. G. Chorionopoulos, P. N. Skandamis, and G.-J. E. Nychas, "Survival of *Listeria monocytogenes* in traditional Greek appetizers (Επιβίωση της *Listeria monocytogenes* σε παραδοσιακές ελληνικές σαλάτες)", 1<sup>st</sup> Hellenic Meeting: Food Technology and Biotechnology, March 31-April 2, Athens, 2005.
8. A. Grounta, E. Gkana, N. G. Chorionopoulos, V. Iliopoulos, K. P. Koutsoumanis, and G.-J. E. Nychas, "Transfer of *Listeria monocytogenes* biofilm cells to non-inoculated beef fillets (Μελέτη της διασταυρούμενης επιμόλυνσης φιλέτων μόσχου από βιοϋμενικά κύτταρα του παθογόνου βακτηρίου

- Listeria monocytogenes*)“, 2<sup>nd</sup> Hellenic conference for meat and meat products – from farm to fork, September 24-26, Athens, Greece, 2010.
9. O. Papadopoulou, E. Gkana, A. Grounta, N. G. Chorianopoulos, K. P. Koutsoumanis, and G.-J. E. Nychas, “Transfer of *Salmonella enterica* ser. Typhimurium to non-inoculated beef fillets through meat mincing machine (Ποσοτικός προσδιορισμός της μεταφοράς του παθογόνου μικροοργανισμού *Salmonella enterica* ser. Typhimurium από μηχανή κιμά σε φιλέτα βοείου κρέατος)“, 2<sup>nd</sup> Hellenic conference for meat and meat products – from farm to fork, September 24-26, Athens, Greece, 2010.
  10. E. Gkana, A. Grounta, N. G. Chorianopoulos, A. Stamatiou, K. P. Koutsoumanis, and G.-J. E. Nychas, “Transfer of *Listeria monocytogenes* from food processing surfaces to non-inoculated beef fillets (Ποσοτικός προσδιορισμός της μεταφοράς του παθογόνου μικροοργανισμού *Listeria monocytogenes* από επιφάνειες επεξεργασίας τροφίμων σε φιλέτα βοείου κρέατος)“, 2<sup>nd</sup> Hellenic conference for meat and meat products – from farm to fork, September 24-26, Athens, Greece, 2010.
  11. E. Gkana, A. Grounta, N. G. Chorianopoulos, A. Stamatiou, K. P. Koutsoumanis, and G.-J. E. Nychas, “Transfer of *Salmonella enterica* ser. Typhimurium and *Escherichia coli* O157:H7 from food processing surfaces to non-inoculated beef fillets (Ποσοτικός προσδιορισμός της μεταφοράς του παθογόνου μικροοργανισμού *Salmonella enterica* ser. Typhimurium και *Escherichia coli* O157:H7 από επιφάνειες επεξεργασίας τροφίμων σε φιλέτα βοείου κρέατος)“, 3<sup>rd</sup> Mikroviosmos conference, December 16-18, Thessaloniki, Greece, 2010.
  12. A. Grounta, E. Gkana, N. G. Chorianopoulos, V. Iliopoulos, K. P. Koutsoumanis, and G.-J. E. Nychas, “Transfer of *Salmonella enterica* ser. Typhimurium and *Escherichia coli* O157:H7 biofilm cells to non-inoculated beef fillets (Μελέτη της διασταυρούμενης επιμόλυνσης φιλέτων μόσχου από βιοϋμενικά κύτταρα του παθογόνου βακτηρίου *Salmonella enterica* ser. Typhimurium και *Escherichia coli* O157:H7)“, 2<sup>nd</sup> Conference of Hellenic Veterinary Medical Society, March 18-20, Thessaloniki, Greece, 2011.
  13. O. Papadopoulou, E. Gkana, A. Grounta, N. G. Chorianopoulos, K. P. Koutsoumanis, and G.-J. E. Nychas, “Transfer of *Listeria monocytogenes* and *Escherichia coli* O157:H7 to non-inoculated beef fillets through meat mincing machine (Ποσοτικός προσδιορισμός της μεταφοράς του παθογόνου μικροοργανισμού *Listeria monocytogenes* και *Escherichia coli* O157:H7 από μηχανή κιμά σε φιλέτα βοείου κρέατος)“, 2<sup>nd</sup> Conference of Hellenic Veterinary Medical Society, March 18-20, Thessaloniki, Greece, 2011.
  14. M. Kostaki, E. Giaouris, N. Chorianopoulos, and G.-J. Nychas, “Study of biofilm formation from foodborne pathogens and useful bacteria on stainless steel surfaces under different mixed bacterial cultures and disinfection tests (Μελέτη σχηματισμού βιο-υμενίων από τροφιμογενή παθογόνα και χρήσιμα βακτήρια πάνω σε πρότυπες επιφάνειες ανοξείδωτου χάλυβα, υπό διάφορες συνθήκες μικτής καλλιέργειας και δοκιμές απολύμανσης)“, 2<sup>nd</sup> Conference of Hellenic Veterinary Medical Society, March 18-20, Thessaloniki, Greece, 2011.
  15. Chorianopoulos N. 2011. ProSafeBeef results. Info-day for the Presentation of Research Results for the Food Industry, Food Industrial Research and Technological Development Company (ETAT SA), 06.04.2011, Athens, Greece.
  16. Kouklada T., Chorianopoulos N.G., Giaouris E., Panagou E.Z. and Nychas G.-J.E., Evaluation of biofilm resistance on stainless steel surfaces and study of their adaptability after the use of inadequate disinfectant solutions, 4ο Πανελλήνιο Συνέδριο Τροφίμων «Σύγχρονη Προσέγγιση στην Υγιεινή και Ασφάλεια των Τροφίμων», Ελληνική Κτηνιατρική Εταιρεία, 11-13 Νοεμβρίου 2011, Θεσσαλονίκη.
  17. Kostaki M., Giaouris E., Chorianopoulos N.G., Panagou E.Z. and Nychas G.-J.E., Study of biofilm formation by foodborne pathogenic and useful bacteria on stainless steel surfaces and subsequent disinfection: Molecular identification and evaluation of strain resistance, 4ο Πανελλήνιο Συνέδριο Τροφίμων «Σύγχρονη Προσέγγιση στην Υγιεινή και Ασφάλεια των Τροφίμων», Ελληνική Κτηνιατρική Εταιρεία, 11-13 Νοεμβρίου 2011, Θεσσαλονίκη.
  18. Grounta A., Gana E., Chorianopoulos N.G., Stamatiou A., Iliopoulos B., Koutsoumanis K.P., Panagou E.Z. and Nychas G.-J.E., Biofilm vs Planktonic cells: a comparative study on cross-contamination level of beef fillets by the pathogenic bacteria *Listeria monocytogenes* and *Salmonella enterica* ser. Typhimurium, 4ο Πανελλήνιο Συνέδριο Τροφίμων «Σύγχρονη Προσέγγιση στην Υγιεινή και Ασφάλεια των Τροφίμων», Ελληνική Κτηνιατρική Εταιρεία, 11-13 Νοεμβρίου 2011, Θεσσαλονίκη.
  19. Kostaki M., Chorianopoulos N., Brahou, Nychas G.-J. and Giaouris E. (2012). Study of biofilm formation by *Listeria monocytogenes* strains under monoculture and mixed-culture conditions with *Salmonella enterica* strains and evaluation of resistance of biofilm cells against chemical disinfection. Hellenic Congress Meat Days 2012: Meat and Meat Products: From Farm to Table, 29/09-01/10/2012, Athens, Metropolitan Expo, Greece.

20. Kouklada T., Chorianopoulos N., Nychas G.-J. and Giaouris E. (2012). Evaluation of resistance and adaptability of biofilm cells of *Pseudomonas putida* and *Listeria monocytogenes* against sublethal concentration of benzalkonium chloride. Hellenic Congress Meat Days 2012: Meat and Meat Products: From Farm to Table, 29/09-01/10/2012, Athens, Metropolitan Expo, Greece.
21. Αργύρη, Α. Α., Χωριανόπουλος, Ν. Γ., Σουρρή, Π.Ι., Σαμαράς, Φ.Ι. και Τάσσου, Χ.Χ.. 2013. Επίδραση της υπερυψηλής πίεσης στην επιβίωση του παθογόνου βακτηρίου *Salmonella enterica* ser. Enteritidis και της φυσικής μικροχλωρίδας σε φιλέτα κοτόπουλου. 4ο Πανελλήνιο Συνέδριο Βιοτεχνολογίας και Τεχνολογίας Τροφίμων 11-13 Οκτωβρίου, MEC Παιανίας, Αθήνα.
22. Χωριανόπουλος Ν., Παπαδοπούλου Ο., Βαρζάκης Ε., Αργύρη Α., Τάσσου Χ. (2014). Προβιοτικά γαλακτικά βακτήρια ως εκκινητές στην παραγωγή παραδοσιακού γιαουρτιού. DairyEXPO'14, Αθήνα
23. Χωριανόπουλος Ν., Αργύρη Α., Τσακαλίδου Ε., Κουρκουτάς Ι., Κουτσομανής Κ. και Τάσσου Χ. (2014). Λειτουργικά γαλακτοκομικά προϊόντα και προϊόντα κρέατος υψηλής προστιθέμενης αξίας ζυμούμενα ή εμπλουτισμένα με νέους προβιοτικούς μικροοργανισμούς απομονωμένους από Ελληνικά παραδοσιακά προϊόντα. DairyEXPO'14, Αθήνα
24. Φ. Παυλή, Α. Αργύρη, Ν. Χωριανόπουλος και Χ. Τάσσου (2015). Μελέτη του προβιοτικού δυναμικού οξυγαλακτικών βακτηρίων απομονωμένων από Ελληνικά παραδοσιακά προϊόντα κρέατος. ΔΕΤΡΟΠ 2015, Πανελλήνιο συνέδριο 'Το κρέας και τα προϊόντα του', Θεσσαλονίκη
25. Φ. Παυλή, Α. Αργύρη, Χ. Τάσσου και Ν. Χωριανόπουλος (2015). Ζύμωση παραδοσιακών αλλαντικών με τη χρήση στελέχους *Lactobacillus plantarum* με προβιοτικό δυναμικό. ΔΕΤΡΟΠ 2015, Πανελλήνιο συνέδριο 'Το κρέας και τα προϊόντα του', Θεσσαλονίκη
26. Χωριανόπουλος Ν., Παπαδοπούλου Ο., Βαρζάκης Ε., Αργύρη Α. και Τάσσου Χ. (2015). Ελληνική παραδοσιακή φέτα: βελτίωση των ποιοτικών χαρακτηριστικών και της ασφάλειας του προϊόντος με τη χρήση στελέχους *Lactobacillus plantarum* με προβιοτικό δυναμικό. Μικροβιόκοσμος 2015, Αθήνα.
27. Χωριανόπουλος Ν., Αργύρη Α., Βαρζάκης Ε., Παπαδοπούλου Ο. και Τάσσου Χ. (2015). Παραγωγή Ελληνικού γιαουρτιού με τη χρήση πρόσθετης καλλιέργειας στελέχους *Lactobacillus plantarum* με προβιοτικό δυναμικό. 6ο Πανελλήνιο Συνέδριο Μικροβιόκοσμου, 3-5 Απριλίου, Αθήνα
28. Παπαδοπούλου Ο. και Χωριανόπουλος Ν. (2015). Παραγωγή λειτουργικών παραδοσιακών τυριών της ορεινής και νησιώτικης Ελλάδας, εμπλουτισμένα με προβιοτικούς μικροοργανισμούς απομονωμένους από παραδοσιακά Ελληνικά τρόφιμα. 3η Επιστημονική Ημερίδα Γαλακτοκομίας και Τυροκομίας, 7 Νοεμβρίου 2015, Διεθνής Αερολιμένας Ελευθέριος Βενιζέλος, DairyEXPO'15, Αθήνα.
29. Chorianopoulos N. Argyri A.A., Tassou C.C., Nychas G.J.E., Moulas G., Doulgeraki A.I., (2019). Application of nanotechnology to decontaminate meat industry surfaces. PanHellenic Congress on meat and meat products thereof «from stable to table», 1-3 February, Thessaloniki, Greece.

#### **Poster presentations in National Conferences**

1. N. G. Chorianopoulos, "Essential oils from plants of Greek biodiversity: Chemical composition and antibacterial activities for the development of alternative food additives and biofilm disinfection (Ελληνική βιοποικιλότητα ως πηγή ανάπτυξης φυσικών συντηρητικών τροφίμων με στόχο την: α) παραγωγή ασφαλών τροφίμων με αναβαθμισμένη ποιότητα και β) καταπολέμηση βιοϋμενίων)", 1<sup>st</sup> Hellenic Meeting of Food Science and Nutrition, October 31-November 1, Athens, 2006.
2. N. G. Chorianopoulos, P. Falaras, and G.-J. E. Nychas, "Use of titanium dioxide as alternative mean for *Listeria monocytogenes* biofilm disinfection (Μελέτη του βιο-υμενίου του παθογόνου βακτηρίου *Listeria monocytogenes* και εναλλακτικοί τρόποι καταπολέμησής του με τη χρήση νανοτεχνολογιών και UV φωτός)", 2<sup>nd</sup> Hellenic Meeting of Food Science and Nutrition, April 9, Athens, 2009.
3. N. G. Chorianopoulos, D. S. Tsoukleris, E. Z. Panagou, P. Falaras, and G.-J. E. Nychas, "Use of natural antimicrobial systems and nanotechnologies as alternative means for *Listeria monocytogenes* biofilm disinfection (Εναλλακτικοί τρόποι καταπολέμησης του βιο-υμενίου του παθογόνου βακτηρίου *Listeria monocytogenes* με τη χρήση φυσικών αντιμικροβιακών συστημάτων και νανοτεχνολογιών)", 3<sup>rd</sup> Hellenic Meeting of D.E.D.Y.T. (Διεπιστημονική Εταιρεία Διασφάλισης Υγιεινής Τροφίμων), June 4-6, Thessaloniki, 2010.
4. A. Grounta, E. Gkana, N. G. Chorianopoulos, V. Iliopoulos, K. P. Koutsoumanis, and G.-J. E. Nychas, "Transfer of *Salmonella enterica* ser. Typhimurium and *Escherichia coli* O157:H7 biofilm cells to non-inoculated beef fillets (Μελέτη της διασταυρούμενης επιμόλυνσης φιλέτων μόσχου από βιοϋμενικά κύτταρα του παθογόνου βακτηρίου *Salmonella enterica* ser. Typhimurium και *Escherichia coli* O157:H7)", 3<sup>rd</sup> Mikrovioskosmos conference, December 16-18, Thessaloniki, Greece, 2010.
5. O. Papadopoulou, E. Gkana, A. Grounta, N. G. Chorianopoulos, K. P. Koutsoumanis, and G.-J. E. Nychas, "Transfer of *Listeria monocytogenes* and *Escherichia coli* O157:H7 to non-inoculated beef fillets through

- meat mincing machine (Ποσοτικός προσδιορισμός της μεταφοράς του παθογόνου μικροοργανισμού *Listeria monocytogenes* και *Escherichia coli* O157:H7 από μηχανή κιμά σε φιλέτα βοείου κρέατος)“, 3<sup>rd</sup> Mikroviosmos conference, December 16-18, Thessaloniki, Greece, 2010.
6. M. Kostaki, E. Giaouris, N. Chorianopoulos, and G.-J. Nychas, “Study of biofilm formation from foodborne pathogens and useful bacteria on stainless steel surfaces under different mixed bacterial cultures and disinfection tests (Μελέτη σχηματισμού βιο-υμενίων από τροφιμογενή παθογόνα και χρήσιμα βακτήρια πάνω σε πρότυπες επιφάνειες ανοξείδωτου χάλυβα, υπό διάφορες συνθήκες μικτής καλλιέργειας και δοκιμές απολύμανσης)“, 3<sup>rd</sup> Mikroviosmos conference, December 16-18, Thessaloniki, Greece, 2010.
  7. E. Gkana, A. Grounta, N. G. Chorianopoulos, A. Stamatiou, K. P. Koutsoumanis, and G.-J. E. Nychas, “Transfer of *Salmonella enterica* ser. Typhimurium and *Escherichia coli* O157:H7 from food processing surfaces to non-inoculated beef fillets (Ποσοτικός προσδιορισμός της μεταφοράς του παθογόνου μικροοργανισμού *Salmonella enterica* ser. Typhimurium και *Escherichia coli* O157:H7 από επιφάνειες επεξεργασίας τροφίμων σε φιλέτα βοείου κρέατος)“, 2<sup>nd</sup> Conference of Hellenic Veterinary Medical Society, March 18-20, Thessaloniki, Greece, 2011.
  8. A. Nisiotou, N. G. Chorianopoulos, and C. Tassou, “Wild-Wine EU project“, 5th Conference of Mikroviosmos, December 13-15, Athens, Greece, 2012.
  9. Παυλή, Φ., Χωριανόπουλος Ν., Αργύρη Α. και Τάσσου Χ. (2015). Χρήση στελέχους *Lactobacillus plantarum* με προβιοτικό δυναμικό για τη ζύμωση παραδοσιακών αλλαντικών. Μικροβιόκοσμος 2015, Αθήνα

#### ***Other presentations***

1. Τάσσου Χ. και Χωριανόπουλος Ν. (2011). Επιτραπέζιες προβιοτικές ελιές. Ένα νέο λειτουργικό τρόφιμο. Περιοδικό ΕΘΙΑΓΕ, τεύχος 45, 18-21.
2. Νησιώτου Α., Χωριανόπουλος, Ν. και Τάσσου Χ. (2012). "Wildwine": Η αξιοποίηση της ενδογενούς μικρο-χλωρίδας για την παραγωγή οίνων με γεωγραφικό αποτύπωμα. Περιοδικό FoodMagazine, τεύχος 29, 4-6.
3. Νησιώτου Α., Χωριανόπουλος, Ν. και Τάσσου Χ. (2014). "Το Ινστιτούτο Οίνου ερευνά μεθόδους για την παραγωγή κρασιών «άγριας» ζύμωσης. Περιοδικό ΕΛΓΟ-ΔΗΜΗΤΡΑ, τεύχος 7, 18-19.
4. Χωριανόπουλος Ν. και Τάσσου Χ. (2014). Λειτουργικά γαλακτοκομικά προϊόντα και αλλαντικά με προβιοτικούς μικροοργανισμούς από παραδοσιακά ελληνικά προϊόντα. Περιοδικό ΕΛΓΟ-ΔΗΜΗΤΡΑ, τεύχος 8, 26.
5. Σκανδάμης Π. Ουζουνίδου Γ. και Χωριανόπουλος Ν. (2016). “Veggie it”: ένα σνακ υψηλής διατροφικής αξίας. Περιοδικό ΕΛΓΟ-ΔΗΜΗΤΡΑ, τεύχος 15.
6. Χωριανόπουλος Ν. και Τάσσου Χ. (2017). Λειτουργικά γαλακτοκομικά προϊόντα και αλλαντικά με προβιοτικούς μικροοργανισμούς από παραδοσιακά ελληνικά προϊόντα. Περιοδικό Dairy News, τεύχος 6, 52-55.
7. Χωριανόπουλος Ν., Νησιώτου Α., και Τάσσου Χ. (2019). Καινοτόμες προσεγγίσεις για την παραγωγή τροφίμων υψηλής θρεπτικής αξίας. Ύπαιθρος Χώρα, 9/1/2019. link: [https://www.ypaithros.gr/paragogi-threptikon-trofimon-orthes-praktikes/?fbclid=IwAR2mEeJ-E-r5oDSTT4265fpVZRPJtXwuP4rWRvG3VUvSR\\_rrmlU1TK0coYM](https://www.ypaithros.gr/paragogi-threptikon-trofimon-orthes-praktikes/?fbclid=IwAR2mEeJ-E-r5oDSTT4265fpVZRPJtXwuP4rWRvG3VUvSR_rrmlU1TK0coYM)

#### **Research Projects**

Participation in **50** European and National research projects, **10** of them as coordinator/scientific responsible of whole project and **2** of them as coordinator of his sector (Total budget of the projects that coordinated ~ 1,670,000 Euros).

#### **List of research projects**

1. Title: ‘Bio-control of olive fermentation; Microbiological and sensory studies for the improvement of safety, quality and acceptability of the final product FAIR 9526 project’.  
Budget: 130000 euros.  
Source of funding: EU.  
Role in the research team: Microbiological and physicochemical analyses.



Starting date - Ending date: 1999 – 2001.

2. Title: ‘Development of a software for the prediction of spoilage of *Sparus aurata*’.

Budget: 30000 euros.

Source of funding: GSRT.

Role in the research team: Microbiological and physicochemical analyses.

Starting date - Ending date: 1999 – 2001.

3. Title: ‘Microbiological quality monitoring of sterilized milk using innovative electrical, magnetic electromagnetic and optical technologies for rapid reliable and sensitive detection of the total spoilage – Microqual – QLK1-1036’

Budget: 130000 euros.

Source of funding: EU.

Role in the research team: Experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2002 – 2004.

4. Title: ‘Development and Application of a TTI based safety monitoring and assurance system (SMAS) for chilled meat products QLRT – 2001 – 02545’.

Budget: 250000 euros.

Source of funding: EU.

Role in the research team: Experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2003 – 2005.

5. Title: ‘Plant essential oils as antibacterial substances’.

Budget: 10000 euros.

Source of funding: GSRT.

Role in the research team: Experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2003 – 2004.

6. Title: ‘Software of quality control and food management’.

Budget: 10000 euros.

Source of funding: GSRT.

Role in the research team: Experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2003 – 2004.

7. Title: ‘Assessment and improvement of safety of traditional dry sausages from producers to consumers’.

Budget: 185000 euros.

Source of funding: EU.

Role in the research team: Experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2003 – 2005.

8. Title: ‘An integrated system of quality control of products sensitive to temperature changes’.

Budget: 10000 euros.

Source of funding: GSRT.

Role in the research team: Experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2003 – 2004.

9. Title: ‘TrueFood-EU’.

Budget: 400000 euros.

Source of funding: EU.

Role in the research team: Writing, experimental design, microbiological and physicochemical analyses. Starting date - Ending date: 2006 – 2009.

10. Title: ‘An innovative food packaging system of meat products for the assurance of its safety and spoilage’.

Budget: 30000 euros.

Source of funding: GSRT.

Role in the research team: Experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2006 – 2008.

11. Title: ‘Development of a financial procedure for the accomplished administration through the use of winery wastes’.

Budget: 100000 euros.

Source of funding: EU.

Role in the research team: Experimental design, physicochemical analyses.

Starting date - Ending date: 2005 – 2007.

12. Title: 'Microbiological and chemical analyses during fermentation of black olives with probiotic cultures of lactic acid bacteria'.  
Budget: 17000 euros.  
Source of funding: GSRT.  
Role in the research team: Experimental design, microbiological and physicochemical analyses.  
Starting date - Ending date: 2006 – 2007.
13. Title: 'ProSafeBeef – EU'.  
Budget: 800000 euros.  
Source of funding: EU.  
Role in the research team: Deputy Coordinator of Pillar 2 (on behalf of Prof. Nychas), writing, experimental design, microbiological and physicochemical analyses.  
Starting date - Ending date: 2007 – 2012.
14. Title: 'Safety of beef – GSRT'.  
Budget: 30000 euros.  
Source of funding: GSRT.  
Role in the research team: Writing, experimental design, microbiological and physicochemical analyses.  
Starting date - Ending date: 2007 – 2009.
15. Title: 'SYMBIOSIS-EU'.  
Budget: 436000 euros.  
Source of funding: EU.  
Role in the research team: Writing, experimental design, microbiological and physicochemical analyses.  
Starting date - Ending date: 2009 – 2012.
16. Title: 'Restoration of stricken Mediterranean forests – safety and efficiency of 4 interventions in Natura 2000 sites of Rhodes (*LIFE*+ 2010)'.  
Budget: 230000 euros.  
Source of funding: EU.  
Role in the research team: Consultant.  
Starting date - Ending date: 2010 – 2012.
17. Title: 'BIOLIST'.  
Budget: 30000 euros.  
Source of funding: EU-GSRT.  
Role in the research team: Consultant.  
Starting date - Ending date: 2011 – 2013.
18. Title: 'Incorporation of natural antimicrobial substances of plant origin for the production of added value sausages and other meat products'.  
Budget: 200000 euros.  
Source of funding: GSRT.  
Role in the research team: Writing, experimental design, consultant.  
Starting date - Ending date: 2012 – 2013.
19. Title: 'WILDWINE-EU'.  
Budget: 230000 euros.  
Source of funding: EU.  
Role in the research team: Deputy Coordinator, writing, experimental design, microbiological and physicochemical analyses.  
Starting date - Ending date: 2012 – 2015.
20. Title: 'Transfer of foodborne pathogen bacteria from food processing equipment to non inoculated meat and meat products and evaluation of different disinfection strategies'.  
Budget: 160000 euros.  
Source of funding: GSRT-PostDoc fellowships (the project was not funded because Dr. Chorianopoulos had already a permanent research position in an Institute).  
Role in the research team: Coordinator, writing, experimental design, microbiological and physicochemical analyses.  
Starting date - Ending date: 2012 – 2015.
21. Title: 'MY wine'.  
Budget: 320000 euros.  
Source of funding: GSRT.

Role in the research team: Deputy Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2013 – 2015.

22. Title: ‘Development of a predictive modelling of pine and fir insects’ secretion’.

Budget: 7700 euros.

Source of funding: Greek Ministry of Agriculture.

Role in the research team: Writing, experimental design, physicochemical analyses.

Starting date - Ending date: 2011 – 2012.

23. Title: ‘THaLES.

Budget: 170000 euros.

Source of funding: GSRT.

Role in the research team: Writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2012 – 2015.

24. Title: ‘Functional dairy and meat products with high added value fermented or enriched with new probiotic microorganisms isolated from Greek traditional products’.

Budget: 270000 euros.

Source of funding: GSRT.

Role in the research team: HAO-DEMETER Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2013 – 2015.

25. Title: ‘Research and evaluation of quality milk characteristics at responsibility Regions of Patra’.

Budget: 154000 euros.

Source of funding: Greek Ministry of Agriculture.

Role in the research team: Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2014 – 2015.

26. Title: ‘Research and evaluation of quality milk characteristics at responsibility Regions of West Greece and Peloponnese’.

Budget: 206000 euros.

Source of funding: Greek Ministry of Agriculture.

Role in the research team: Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2015 – 2016.

27. Title: ‘Research and evaluation of quality milk characteristics at responsibility Regions of Achaia, Larisa, Lesvos and Rethymno’.

Budget: 161000 euros.

Source of funding: Greek Ministry of Agriculture.

Role in the research team: Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2016 – 2017.

28. Title: ‘Research and evaluation of quality milk characteristics at responsibility Regions of Achaia, Larisa and Rethymno’.

Budget: 231000 euros.

Source of funding: Greek Ministry of Agriculture.

Role in the research team: Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2016 – 2017.

29. Title: ‘Standard Intelligent Monitoring and Evaluation System for the Quality and Safety of Fresh Poultry Products.’

Budget: 190987 euros.

Source of funding: GSRT.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2021.

30. Title: ‘Innovative Functional Foods: Development, Production, Characterization, Properties’.

Budget: 19500 euros.

Source of funding: GSRT.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2021.

31. Title: 'Utilization of new natural Greek microbial flora to produce high quality wines'.

Budget: 160000 euros.

Source of funding: GSRT.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2022.

32. Title: 'Use of innovative nanotechnologies to combat biofilms in the food processing industry'.

Budget: 60000 euros.

Source of funding: GSRT.

Role in the research team: Scientific Responsible, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2021.

33. Title: 'Innovative Strategies for Utilization of Acid Yogurt Whey'.

Budget: 65450 euros.

Source of funding: GSRT.

Role in the research team: Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2016 – 2017.

34. Title: 'Development, evaluation and exploitation of new materials of plant origin for the cleaning-protection of caves that are part of the cultural heritage of Greece'.

Budget: 17360 euros.

Source of funding: GSRT.

Role in the research team: Scientific Responsible, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2021.

35. Title: 'Development of new Greek bakery products with improved organoleptic characteristics and longer shelf life using microorganisms of technological interest'.

Budget: 337210 euros (130000 Euros for Lycovrissi).

Source of funding: GSRT.

Role in the research team: ITAP Coordinator for Lycovrissi, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2021.

36. Title: 'Creation of new animal feed of high nutritional value from by-products of the Greek agro-industry with the aim of fully or partially replacing imported protein animal feed'.

Budget: 77500 euros.

Source of funding: GSRT.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2022.

37. Title: 'Production of naturally aged meat products from oak-fed wild pigs'.

Budget: 180000 euros (90000 Euros for Lycovrissi).

Source of funding: GSRT.

Role in the research team: ITAP Coordinator for Lycovrissi, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2021.

38. Title: 'Development of new biofunctional foods and improvement of the overall quality of traditional milk products by management of their microbial ecology'.

Budget: 280000 euros.

Source of funding: GSRT.

Role in the research team: Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2022.

39. Title: 'PDA FETA: Let's get real' to the markets of Germany, France and UK'.

Budget: 2999861 euros.

Source of funding: EU.

Role in the research team: writing.

Starting date - Ending date: 2018 – 2022.

40. Title: 'PDA FETA: Let's get real' to the markets of USA and Canada'.

Budget: 3469470 euros.

Source of funding: EU.

Role in the research team: writing.

Starting date - Ending date: 2018 – 2022.

41. Title: ‘Study of Microbial Flora - Cleaning of the Kaiafas’ Baths’.

Budget: 15000 euros.

Source of funding: Ministry of Culture.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2019.

42. Title: ‘Establishment of a system for monitoring the survival of probiotic microorganisms in fruit juices’.

Budget: 18600 euros.

Source of funding: Region of Peloponnese.

Role in the research team: Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2019 – 2020.

43. Title: ‘Development of innovative smart packaging for on-site non-destructive evaluation of food quality by application of organic photonics to the packaging material’.

Budget: 190000 euros.

Source of funding: GSRT.

Role in the research team: Scientific Responsible, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2020 – 2023.

44. Title: ‘Research and evaluation of quality milk characteristics at responsibility Regions of Greece’.

Budget: 650000 euros.

Source of funding: Greek Ministry of Agriculture.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2020 – 2023.

45. Title: ‘Pilot program for checking milk balances and traceability in the region of Thessaly’.

Budget: 99140 euros.

Source of funding: Greek Ministry of Agriculture.

Role in the research team: Scientific Responsible, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2020 – 2021.

46. Title: ‘Digital Technologies as an enabler for a continuous transformation of food safety system’  
DiTECT – H2020- SFS-37-2019 – 861915-2 Duration 11/2020-10/2023 Διάρκεια: 11/2020 - 10/2023.

(<https://ditect.eu/>).

Budget: 230000 euros.

Source of funding: EU.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2020 – 2023.

47. Title: ‘Natural fruit juices enriched with probiotic bacteria and other biofunctional ingredients in encapsulated form’.

Budget: 235000 euros.

Source of funding: GSRT.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2020 – 2023.

48. Title: ‘Development of a new ready-to-use organic chicken broth with Cretan herbs to enhance its overall quality and safety’.

Budget: 74400 euros.

Source of funding: GSRT.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2020 – 2023.

49. Title: ‘Use of omics technologies to fortify infant milk’.

Source of funding: GSRT.

Role in the research team: experimental design.

Starting date - Ending date: 2020 – 2023.

50. Title: 'Production of an innovative yogurt dessert product using microalgae'.  
Source of funding: GSRT.  
Role in the research team: experimental design.  
Starting date - Ending date: 2020 – 2023.

#### **Teaching experience**

- Lectures on Food Microbiology (Pre-graduate students), Agricultural University of Athens, Food Science and Technology Dept (11/2002-10/2008, 5/2009-2013).
- Lectures on Food Microbiology (Post-graduate students), Agricultural University of Athens, Food Science and Technology Dept (5/2009-2013).
- Lectures on Chemistry (Pre-graduate students), Agricultural University of Athens, Science Dept (2/2003-2/2006).

#### **Scientific Societies**

- Member of Greek Geotechnical Chamber (GEO.T.E.E.).
- Member of MikroBiokosmos

#### **Editor in Scientific Journals (SCI)**

- Current opinion in Food Science -Guest Editor (*I.F.* = 3.828)
- Biomed Research International -Guest Editor (*I.F.* = 2.583)
- Materials -Guest Editor (*I.F.* = 2.972)
- Frontiers in Microbiology -Associate Editor (*I.F.* = 5.640)
- Fermentation -Associate Editor (*I.F.* = 5.123)

#### **Reviewer in Scientific Journals (SCI)**

- Biomed Research International (*I.F.* = 2.583)
- Food Microbiology (*I.F.* = 4.090)
- Food Research International (*I.F.* = 3.520)
- International Journal of Molecular Sciences (*I.F.* = 3.687)
- International Journal of Food Microbiology (*I.F.* = 3.451)
- Journal of Applied Microbiology (*I.F.* = 2.160)
- Letters in Applied Microbiology (*I.F.* = 1.471)
- Molecules (*I.F.* = 3.098)
- Plos One (*I.F.* = 2.806)
- LWT- Food Science and Technology (*I.F.* = 3.129)
- Biochemical Engineering Journal (*I.F.* = 3.226)
- International Biodeterioration and Biodegradation (*I.F.* = 3.562)
- Food and Bioproducts Processing (*I.F.* = 2.744)
- International Journal of Food Science and Technology (*I.F.* = 2.383)
- Journal of Food Science (*I.F.* = 2.018)
- International Journal of Environmental Health Research (*I.F.* = 1.433)
- Meat Science (*I.F.* = 2.821)
- Foods (*I.F.* = 3.011)
- Fermentation (*I.F.* = 5.123)
- Journal of Functional Foods (*I.F.* = 3.470)
- Materials (*I.F.* = 2.972)
- Trends in Food Science and Technology (*I.F.* = 11.077)
- Comprehensive Reviews in Food Science and Food Safety (*I.F.* = 9.912)

#### **Grants, scholarships and awards**

- Fellowship for Post Doctoral Research for 2008, Greek State Scholarship Foundation (I.K.Y.).
- Fellowship for Post Doctoral Research for 2009, Colorado State University (CSU), USA.
- 1st place in Greek Ecotrophelia 2016 in cooperation with Agricultural University of Athens.

#### Advisory Boards

Permanent member of the Advisory Board of New Agriculture - New Generation by Stavros Niarchos Foundation

#### Administrative activities

- Representative of HAO-DEMETER at Ministry of Agriculture for the development of the technical dossier of Order 16 (Article 35).
- Representative of HAO-DEMETER at Ministry of Agriculture for the development of the criteria of eligibility of Order 16 (Article 35).
- Organizing committee and Chairman of the session “Nutraceuticals” at 1st Intl. Multidisciplinary CONFERENCE on Nutraceuticals and Functional Foods, KALAMATA 2016
- Substitute Member of the Ministry of Agriculture working group for Greek yogurt
- Representative of HAO-DEMETER at Attiki Region for Agri-Food sector.
- Representative of HAO-DEMETER at Ministry of Agriculture for Agri-Food sector.
- Permanent Member of the scientific platform of the GSRI for Agri-Food sector.

#### Invited talks

- Presentation of research findings for the food industry – ProSafeBeef findings, General Secretariat for Research and Technology, ETAT, 6 of April, 2011.
- Presentation of research findings – Milos Municipality, 1 October 2016.
- Presentation of research findings – EOBÉ Tripoli, 15 January 2017.
- Presentation of research findings – Mendenitsa Fthiotis, 7 December 2018.

#### Supervision/co-Supervision

Post Docs:

- Doulgeraki Agapi
- Argyri Anthoula
- Evergetis Epaminondas
- Papadopoulou Olga

In AUA (Greece) for PhD thesis:

- Pavli Fotini
- Gkerekou Maria
- Kapsaski Vasiliki-Nafsika

In DUTH (Greece) for PhD thesis:

- Kamarinou Christina

In University of Reading (UK) for PhD thesis:

- Carolina Bruschi Silva

In AUA (Greece) for MSc thesis:

- Kalomoiris Michalis
- Verdos Georgios
- Varounis Nikos

In AUA (Greece) for BSc thesis:

- Grigoraki Ioanna
- Brachou Elli
- Kostaki Maria
- Kouklada Theodora
- Karalis Yiannis
- Apostolakopoulou Georgia

For practical training:

- Meimari Dimitra
- Mantzoros Christos
- Koultsoopoulos Vasileios
- Mountricha Maria
- Chasanis Jason
- Manoudakis Jason
- Chalvatzidi Dimitra
- Faroupos Spyridon

#### **Media interviews**

- NET – News 29/10/2006 (Smart Packaging)
- STAR of Central Greece – News 12/12/2018. (Production/Livestock/Prospects) link: [https://digitalstar.gr/ypaithros/26278-ypaithros-12-12-2018?fbclid=IwAR1hKwTAVpb5epC9h5LMGXayn-QitfQ0PIAEcSjo5NPpWDbT86\\_s2HEpc98](https://digitalstar.gr/ypaithros/26278-ypaithros-12-12-2018?fbclid=IwAR1hKwTAVpb5epC9h5LMGXayn-QitfQ0PIAEcSjo5NPpWDbT86_s2HEpc98)

#### **Other**

- Foreign languages: English (very good - level C1 of the Ministry of Education).
- Computer license - ECDL diploma