

CURRICULUM VITAE

Surname: Mataragas

Name: Marios

E-Mail: mmat@aua.gr

1 Bachelor (BSc)

1.1 **Title:** Agronomist/Agriculturist

1.2 **Academic Institute:** Agriculture University of Athens-Department of Animal Science

1.3 **Degree Date:** 19/12/1997

2 Master (MSc)

2.1 **Title:** MSc in Food Sciences

2.2 **Academic Institute:** Agriculture University of Athens-Department of Food Science and Technology

2.3 **Degree Date:** 29/02/2000

3 Doctorate (PhD)

3.1 **Title:** PhD in Agricultural Sciences-Food Science and Technology-Food Safety and Hygiene of Foods of Animal Origin

3.2 **Academic Institute:** Agriculture University of Athens-Department of Food Science and Technology

3.3 **Degree Date:** 10/12/2003

4 Post-doctoral research (Post-doc)

4.1.1 **Title:** Post-doctoral research in Food Science and Technology under the research program PYTHAGORAS: Strengthening research groups at the Agriculture University of Athens- Risk Assessment and predictive model development to establish the shelf life of foods of animal origin

4.1.2 **Academic Institute:** Agriculture University of Athens-Department of Food Science and Technology. During the post-doctoral research there was a collaboration with Wageningen University (The Netherlands), in particular with the Food Microbiology Laboratory, for further training lasting three months (from 02/02/2005 to 20/04/2005 and from 01/03/2006 to 07/03/2006)

4.1.3 **Duration:** 01/03/2004-31/08/2006 (30 months)

4.2.1 **Title:** Post-doctoral research, as a Marie Curie Fellow, in Food Science and Technology under the Research Programme Marie Curie - Career Integration Grant (MC-CIG)- Study of the *Listeria monocytogenes* gene expression profile in ready-to-eat foods of animal origin by the application of omics and the bioinformatics/biostatistics disciplines

4.2.2 **Academic Institute:** University of Turin-Dipartimento di Valorizzazione e Protezione delle Risorse Agroforestali (DIVAPRA)-Laboratory of Food Microbiology-Turin-Italy

4.2.3 **Duration:** 01/05/2012-30/04/2014 (24 months)

5 PROFESSIONAL EXPERIENCE

22/01/2000-21/02/2000

Agronomist with a fixed term contract - Laboratory of Food Quality Control and Hygiene / Department of Food Science and Technology, Agricultural University of Athens (a national project funded by the European Union and the Operational Program of Attica, "**Food Safety and Hygiene of Rural Processing Industries**").

02/01/2003-29/02/2004

Agronomist with a fixed term contract - Laboratory of Food Quality Control and Hygiene / Department of Food Science and Technology, Agricultural University of Athens (an international project funded by the European Union, **SAFETYSAUSAGE**, "**Safety of traditional fermented sausages: research on protective cultures and bacteriocins**").

01/03/2004-31/08/2006

Post-doctoral Researcher / Agronomist with a fixed term contract - Laboratory of Food Quality Control and Hygiene / Department of Food Science and Technology, Agricultural University of Athens (a national project funded by the Ministry of National Education and Religious Affairs, and the European Union, **PYTHAGORAS: Strengthening research groups at the Agriculture University of Athens**, Title: "**Risk Assessment and predictive model development to establish the shelf life of foods of animal origin**").

01/09/2006-31/03/2007

Agronomist with a fixed term contract - Laboratory of Food Microbiology and Biotechnology / Department of Food Science and Technology, Agricultural University of Athens (an international project funded by the European Union, **Truefood**, "**Traditional United Europe Food**").

05/01/2007-20/03/2008

Agronomist with a fixed term contract - Laboratory of Food Quality Control and Hygiene / Department of Food Science and Technology, Agricultural University of Athens (an international project funded by the European Union, **PathogenCombat**, "**Development of cost-effective control and prevention strategies for emerging and future food-borne pathogenic microorganisms throughout the food chain**").

01/11/2007-20/03/2008

Agronomist with a fixed term contract - Laboratory of Food Quality Control and Hygiene / Department of Food Science and Technology, Agricultural University of Athens (a national project funded by the European Union and the Operational Program of Attica, **BELASFA**, "**Shelf life and safety improvement of ready-to-eat foods of animal origin**").

21/03/2008-25/09/2009

Full-time employee of the Agricultural University of Athens, Department of Food Science and Technology, Laboratory of Food Quality Control and Hygiene (Laboratory Staff).

25/09/2009-today

Lecturer in "**Food Quality Control**" of the Laboratory of Food Quality Control and Hygiene / Department of Food Science and Technology, Agricultural University of Athens.

6 SCHOLARSHIPS-TRAINING--PRIZES/AWARDS-EDUCATION-RECOMMENDATION LETTERS

6.1 Scholarships and Training

01/11/1998-31/10/1999 & 01/03/2000-28/02/2002 & 01/09/2003-29/02/2004

Scholarship by the Greek State Scholarships Foundation (IKY) for MSc and PhD studies.

02/02/2005-20/04/2005 & 01/03/2006-07/03/2006

Training at Wageningen University (The Netherlands), Laboratory of Food Microbiology under the supervision of Prof. Marcel H. Zwietering, **as a Post-doctoral Researcher of the project PYTHAGORAS**, on issues related to the a) development of mathematical models for predicting the thermal inactivation of pathogenic spore-forming microorganisms (*Bacillus cereus*) in milk and b) Quantitative Microbiological Risk Assessment.

01/05/2012-30/04/2014

Scholarship "Marie Curie – Career Integration Grant" (writing, submission and funding of the proposal with score **86.60 out of 100.00**) by the European Union for training at the University of Turin (Italy), DIVAPRA, Laboratory of Food Microbiology under the supervision of the Associate Professor Luca Cocolin on issues related to molecular methods (genomics – transcriptomics). More specifically, the research involved the study of biodiversity and gene expression of the food-borne pathogen *Listeria monocytogenes* in ready-to-eat foods of animal origin.

6.2 Prizes/Awards

31/10/2006-01/11/2006

Award with the **first prize** of the scientific research entitled "**Application of growth/no-growth and kinetic behaviour predictive models of the food-borne pathogen *Listeria monocytogenes* to sliced, cooked and cured meat products**" by A. Daskalopoulos Foundation during the 1st International Conference on Food and Nutrition Science, Athens, Greece.

09/04/2009

Fourth place award of the scientific research entitled "**Risk Assessment of the presence of *Listeria monocytogenes* in ready-to-eat cooked, cured meat products**" by A. Daskalopoulos Foundation during the 2st International Conference on Food and Nutrition Science, Athens, Greece.

6.3 Education

22/11/1999-28/02/2000

"**Food Safety and Hygiene of Rural Processing Industries**", Agriculture University of Athens, Athens, Greece.

17/10/2007

"**Troubleshooting and optimization in Gas Chromatography**", National and Kapodistrian University of Athens, Faculty of Pharmacy, Athens, Greece.

10/12/2007-25/01/2008

Certificate for successful completion of the «**Qualitative and Quantitative Methods in Food Safety Risk Assessment**» distance learning course from the University of Maryland, Office of Professional Studies and sponsored by the Joint Institute for Food Safety and Applied Nutrition (JIFSAN).

14/05/2008

«**Dedicated Analytical Solutions-Chemical Seminar: Near Infrared Spectroscopy Applications**», Imperial Hotel, Athens, Greece.

15/10/2008

"**International Seminar on Food Safety and Hygiene**", organized by the Foundation Aristides Daskalopoulos in collaboration with Colorado State University (Center for Meat Safety & Quality and Food Safety Cluster of Diseases Supercluster), Athens, Greece.

30/03/2009-01/04/2009

«**Metabolomic Data Analysis**», Cranfield University bioinformatics group, Cranfield University, Cranfield, UK.

31/03/2011-01/04/2011

«**qPCR data analysis: Biostatistics and Expression Profiling**», Technische Universität München and Tataa Biocenter, Freising, Germany.

6.4 Recommendation letters

For whom it may concern, two (2) recommendation letters could be submitted by:

1. Luca Simone Cocolin, Associate Professor, Editor-in-Chief in the International Journal of Food Microbiology (Impact Factor: 3.327), University of Turin, Dipartimento di Valorizzazione e Protezione delle Risorse Agroforestali (DIVAPRA), Laboratory of Food Microbiology, Turin, Italy.
2. Marcel H. Zwietering, Professor, Co-Editor in the International Journal of Food Microbiology (Impact Factor: 3.327), Wageningen University, Laboratory of Food Microbiology, Wageningen, The Netherlands.

7 PARTICIPATION IN RESEARCH PROJECTS (COMPETITIVE)

Until the election as Lecturer

- 7.1. Agronomist with a fixed term contract in a national project funded by the European Union and the Operational Program of Attica: "**Food Safety and Hygiene of Rural Processing Industries**". Scientist in Charge: I. Metaxopoulos, Professor, Project Duration: 22/11/1999-21/02/2000 (3 months), Contract Duration: 22/01/2000-21/02/2000 (1 month).
- 7.2. Agronomist with a fixed term contract in an international project funded by the European Union: INCO PROJECT, SAFETYSAUSAGE, Contract no. ICA4-CT-2002-10037, "**Safety of traditional fermented sausages: research on protective cultures and bacteriocins**". Scientist in Charge: E.H. Drosinos, Assistant Professor, Budget (AUA): 100.000 €, Project Duration: 1/12/2002-30/11/2005 (36 months), Contract Duration: 02/01/2003-29/02/2004 (14 months). Participation also in the writing of the proposal.
- 7.3. Post-doctoral Researcher / Agronomist with a fixed term contract in a national project funded by the Ministry of National Education and Religious Affairs, and the European Union: **PYTHAGORAS: Strengthening research groups at the Agriculture University of Athens**, Title: "**Risk Assessment and predictive model development to establish the shelf life of foods of animal origin**". Scientist in Charge: E.H. Drosinos, Assistant Professor, Budget (AUA): 60.000 €, Project Duration: 1/3/2004-31/8/2006 (30 months), Contract Duration: 01/03/2004-31/08/2006 (30 months). Writing also of the proposal.
- 7.4. Agronomist with a fixed term contract in an international project funded by the European Union, Thematic Priority: **Food Quality and Safety**, INTEGRATED PROJECT, Truefood, Proposal no. 016264-2, Contract no. FOOD-CT-2006-016264, "**Traditional United Europe Food**". Scientist in Charge: G.-J. Nychas, Professor, Budget (AUA): 460.910 €, Project Duration: 1/5/2006-30/4/2010 (48 months), Contract Duration: 01/09/2006-31/03/2007 (7 months).
- 7.5. Agronomist with a fixed term contract in a national project funded by the European Union and the Operational Program of Attica: "**Shelf life and safety improvement of ready-to-eat foods of animal origin**" (BELASFA, code ATT_92, GSRT, PEP ATTICA

2000-2006). Scientist in Charge: E.H. Drosinos, Assistant Professor, Budget (AUA): 193.050 €, Project Duration: 1/11/2006-31/10/2008 (24 months), Contract Duration: 01/11/2007-20/03/2008 (5 months). Participation also in the writing of the proposal.

- 7.6. Agronomist with a fixed term contract in an international project funded by the European Union, Thematic Priority: **Food Quality and Safety**, Area of the work programme: **Methods of analysis, detection and control**, INTEGRATED PROJECT, PathogenCombat, Proposal no. 007081, Contract no. FP6-2003-Food-2-A, "**Development of cost-effective control and prevention strategies for emerging and future foodborne pathogenic microorganisms throughout the food chain**". Scientist in Charge: E. Tsakalidou, Associate Professor, Budget (AUA): 299.760 €, Project Duration: 1/4/2005-31/3/2010 (60 months), Contract Duration: 05/01/2007-20/03/2008 (15 months).

After the election as Lecturer

- 7.7. Member of the Research Group/Team in an international project funded by the European Union, Thematic Priority: **KBBE.2011.2.4-01: Safety and quality of ready-to-eat foods**, Collaborative project, SOPHY, Contract no. 289053, "**Development of a software tool for prediction of ready-to-eat food product shelf life, quality and safety**". Scientist in Charge: P.N. Skandamis, Assistant Professor, Budget (AUA): 357.000 €, Project Duration: 01/02/2012-31/01/2015 (36 months), Duration of the Participation: 01/02/2012-31/01/2015 (36 months). Participation also in the writing of the proposal.
- 7.8. Member of the Research Group/Team in an international project funded by the European Union, Thematic Priority: **KBBE.2011.2.4-01: Safety and quality of ready-to-eat foods**, Collaborative project, QUAFETY, Contract no. 289719, "**Comprehensive approach to enhance quality and safety of ready to eat fresh products**". Scientist in Charge: E.H. Drosinos, Associate Professor, Budget (AUA): 265.500 €, Project Duration: 01/01/2012-31/12/2014 (36 months), Duration of the Participation: 01/01/2012-31/12/2014 (36 months). Participation also in the writing of the proposal.
- 7.9. Post-doctoral Researcher / Fellow in an international project funded by the European Union, Marie Curie – Career Integration Grant, FP7-People-2011-CIG, LisGenOmics, Grant Agreement no. PCIG09-GA-2011-293406, "**Study of the *Listeria monocytogenes* gene expression profile in ready-to-eat foods of animal origin by the application of the omics and the bioinformatics/biostatistics disciplines**". Scientist in Charge: Luca Coccolin, Associate Professor, Budget: 50.000 €, Project Duration: 01/05/2012-30/04/2014 (24 months), Duration of the Participation: 01/05/2012-30/04/2014 (24 months). Writing and submission also of the proposal.
- 7.10. Member of the Research Group/Team in a national project funded by the European Union and National Resources (ESPA): "**Identification of microbial and chemical indices of fish freshness and their application for establishment of fish shelf life**", Action: **Support for SMEs, Research and Technological Development Activities**. Scientist in Charge: P.N. Skandamis, Assistant Professor, Budget (AUA): 100.000 €, Project Duration: 01/06/2012-31/05/2014 (24 months), Duration of the Participation: 01/06/2012-31/05/2014 (24 months). Participation also in the writing of the proposal.

8 PARTICIPATION IN OTHER RESEARCH PROJECTS

Until the election as Lecturer

- 8.1. Research Associate in a national project relative to the **monitoring and control of critical control points (CCPs) of a HACCP system** [microbiological analysis of raw and

secondary materials, intermediate and final products, food contact surfaces, and water of the food producing (meat products) company DIANIK A.E.]. Scientist in Charge: I. Metaxopoulos, Professor, Project Duration: 01/02/2003-31/01/2004 (12 months), Duration of the Participation: 01/02/2003-31/01/2004 (12 months).

9 ACADEMIC ACTIVITIES

9.1 Teaching

Until the election as Lecturer

1. As PhD fellow and Post-doctoral Researcher, subsidiary teaching, organization and performance of the laboratorial exercises of the following course "**Technology of Foods of Animal Origin**" for the students of the Department of Food Science and Technology, and the Faculty of Animal Science, Agriculture University of Athens during the academic years: 1999-2000, 2000-2001, 2001-2002, 2003-2004, 2004-2005 and 2005-2006.

After the election as Lecturer

1. Teaching of the BSc courses "**Food Quality Control**" (students of the Department of Food Science and Technology) and "**Quality Control of Agricultural Products**" (students of the Department of Food Biotechnology and the Department of Agricultural Economics and Rural Development), Agriculture University of Athens.
2. Teaching of the laboratorial exercises of the aforementioned courses.
3. Co-teaching of the MSc course "**HACCP and ISO systems**" with focus on the Statistical Quality or Process Control, Department of Food Science and Technology, Agriculture University of Athens.
4. Teaching of the ERASMUS course "**Food Quality Control**", Department of Food Science and Technology, Agriculture University of Athens.

9.2 Supervision, Co-supervision and participation in the inquiry committee of the under-graduate theses (BSc)

Supervisor of 3 under-graduate theses; co-supervisor and participation in the three-member inquiry committee of 25 under-graduate theses.

9.3 Supervision, Co-supervision and participation in the advisory or inquiry committee of the post-graduate theses (MSc)

Participation in the five-member inquiry committee of 3 post-graduate theses.

9.4 Supervision, Co-supervision and participation in the advisory or inquiry committee of the doctorate theses (PhD)

Participation in the three-member advisory committee of 1 doctorate thesis and in the seven-member inquiry committee of 3 doctorate theses.

9.5 Instructor

1. Instructor at a seminar for the unemployed, on Food Safety and Hygiene of Rural Processing Industries (110 hours).
2. Instructor at seminars, organized by Hellenic Food Authority (EFET) for civil servants, on sampling plans and evaluation of a HACCP system (8 hours).

10 OTHER SCIENTIFIC AND NON SCIENTIFIC ACTIVITIES

10.1 Reviewer of scientific articles in peer-reviewed journals (the number of articles that have been reviewed to date is indicated in the parenthesis)

1. Applied and Environmental Microbiology (1)
2. Food Microbiology (4)
3. International Journal of Food Science and Technology (1)
4. Journal of Food Engineering (1)
5. Journal of Applied Microbiology (3)
6. International Journal of Food Microbiology (32)
7. Food Research International (5)
8. Food Control (4)
9. Computers and Electronics in Agriculture (1)
10. Risk Analysis (2)

10.2 Reviewer of research proposals

1. Evaluation of the national research proposal HERAKLEITOS II funded by the Ministry of National Education and Religious Affairs.

10.3 Member of scientific committees and working groups

1. Greek National Committee of the International Dairy Federation (IDF) relative to "**Statistics and Automation**" issues.
2. Member of the Scientific Working Group of the Scientific Food Inspection Council of the Hellenic Food Authority (EFET) relative to "**Risk-based Food Inspections**".
3. Expression of interest from the French National Organization for Standardization [Association Française de Normalisation (AFNOR)] for the results obtained in the study associated with the quantitative determination of *Listeria monocytogenes* in minced pork meat and the performance of the related culture media (*publication #33*) in order to participate in the working group (Ad'hoc Listeria's group) that deals with the publication of draft and/or updated ISO standards (CEN/TC 275/WG6: Microbiology of the food chain).

10.4 Participation in Chambers and Registers

1. Geotechnical Chamber of Greece (GEOT.E.E.)
2. Register of Instructors of Hellenic Food Authority (EFET)
3. Register of Researchers and Experts of Hellenic Food Authority (EFET)
4. Archive of Researchers of General Secretariat for Research and Technology (GSRT)
5. Register (Register A') of Instructors of National Organisation for the Certification of Qualifications and Vocational Guidance (EOPPEP)
6. Register of Instructors of National School of Public Administration & Local Government (ESDDA)

10.5 Participation in Committees and other activities of the Agriculture University of Athens

1. Alternate member of the committee for the programme of studies during the academic year 2009-2010.

11 SCIENTIFIC PAPERS

11.1 PhD thesis

Mataragas M. (2003). Biochemical characterization of bacteriocins produced by lactic acid bacteria and study of their application for the biopreservation of meat and products thereof. Laboratory of Food Quality Control and Hygiene, Department of Food Science and Technology, Agriculture University of Athens.

11.2 Publications in international peer-reviewed scientific journals (Science Citation Index - SCI)

The published papers have been cited in 402 articles (total), excluding self-citations (number of citations till 29/01/2013 using the search engine SCOPUS), in journals of *SCI* (index $h = \frac{\text{total number of citations}}{\text{total number of publications}} = \frac{402}{31} = 13$). The published papers are presented below (candidate's name marked with an asterisk indicates the responsible author of correspondence):

Until the election as Lecturer

1. Metaxopoulos J., **Mataragas M.*** and Drosinos E.H. (2002). Microbial interaction in cooked cured meat products under vacuum or modified atmosphere at 4 °C. *Journal of Applied Microbiology* 93: 363-373. **Ετεροαναφορές: 24, Impact Factor (2002): 1,819.**
2. **Mataragas M.**, Metaxopoulos J. and Drosinos E.H. (2002). Characterization of two bacteriocins produced by *Leuconostoc mesenteroides* L124 and *Lactobacillus curvatus* L442, isolated from dry fermented sausages. *World Journal of Microbiology & Biotechnology* 18: 847-856. **Ετεροαναφορές: 17, Impact Factor (2002): 0,498.**
3. **Mataragas M.***, Drosinos E.H. and Metaxopoulos J. (2003). Antagonistic activity of lactic acid bacteria against *Listeria monocytogenes* in sliced cooked cured pork shoulder stored under vacuum or modified atmosphere at 4 ± 2 °C. *Food Microbiology* 20: 259-265. **Ετεροαναφορές: 38, Impact Factor (2003): 1,049.**
4. **Mataragas M.**, Metaxopoulos J., Galiotou M. and Drosinos E.H. (2003). Influence of pH and temperature on growth and bacteriocin production by *Leuconostoc mesenteroides* L124 and *Lactobacillus curvatus* L442. *Meat Science* 64: 265-271. **Ετεροαναφορές: 47, Impact Factor (2003): 1,669.**
5. **Mataragas M.**, Drosinos E.H., Tsakalidou E. and Metaxopoulos J. (2004). Influence of nutrients on growth and bacteriocin production by *Leuconostoc mesenteroides* L124 and *Lactobacillus curvatus* L442. *Antonie van Leeuwenhoek* 85: 191-198. **Ετεροαναφορές: 27, Impact Factor (2004): 2,915.**
6. Drosinos E.H., **Mataragas M.**, Xiraphi N., Moschonas G., Gaitis F. and Metaxopoulos J. (2005). Characterization of the microbial flora from a traditional Greek fermented sausage. *Meat Science* 69: 307-317. **Ετεροαναφορές: 62, Impact Factor (2005): 1,766.**
7. Drosinos E.H., **Mataragas M.**, Nasis P., Galiotou M. and Metaxopoulos J. (2005). Growth and bacteriocin production kinetics of *Leuconostoc mesenteroides* E131. *Journal of Applied Microbiology* 99: 1314-1323. **Ετεροαναφορές: 11, Impact Factor (2005): 2,127.**
8. Drosinos E.H., **Mataragas M.**, Kampani A., Kritikos D. and Metaxopoulos J. (2006). Inhibitory of organic acid salts on spoilage flora in culture medium and cured cooked meat products under commercial manufacturing conditions. *Meat Science* 73: 75-81. **Ετεροαναφορές: 10, Impact Factor (2006): 1,840.**
9. **Mataragas M.**, Drosinos E.H., Siana P., Skandamis P. and Metaxopoulos I. (2006). Determination of growth limits and kinetic behavior of *Listeria monocytogenes* in a sliced cooked cured meat product: validation of the predictive growth model under constant and dynamic temperature storage conditions. *Journal of Food Protection* 69: 1312-1321. **Ετεροαναφορές: 5, Impact Factor (2006): 1,921.**
10. **Mataragas M.**, Drosinos E.H., Vaidanis A. and Metaxopoulos I. (2006). Development of a predictive model for spoilage of cooked cured meat products and its validation under constant and dynamic temperature storage conditions. *Journal of Food Science* 71: M157-M167. **Ετεροαναφορές: 27, Impact Factor (2006): 1,004.**
11. Drosinos E.H., **Mataragas M.** and Metaxopoulos I. (2006). Modeling of growth and bacteriocin production by *Leuconostoc mesenteroides* E131. *Meat Science* 74: 690-696. **Ετεροαναφορές: 10, Impact Factor (2006): 1,840.**
12. den Besten H.M.W., **Mataragas M.**, Moezelaar R., Abee T. and Zwietering M.H. (2006). Quantification of the effects of salt stress and physiological state on thermotolerance of

- Bacillus cereus* ATCC 10987 and ATCC 14579. Applied and Environmental Microbiology 72: 5884-5894. **Ετεροαναφορές: 24, Impact Factor (2006): 3,532.**
13. Drosinos E.H., **Mataragas M.**, Vesković-Moračanin S., Gasparik-Reichardt J., Hadžiosmanović M. and Alagić D. (2006). Quantifying non-thermal inactivation of *Listeria monocytogenes* in European fermented sausages using bacteriocinogenic lactic acid bacteria or their bacteriocins-a case study for risk assessment. Journal of Food Protection 69: 2648-2663. **Ετεροαναφορές: 9, Impact Factor (2006): 1,921.**
 14. **Mataragas M.** and Drosinos E.H. (2007). Shelf life establishment of a sliced, cooked, cured meat product based on quality and safety determinants. Journal of Food Protection 70: 1881-1889. **Ετεροαναφορές: 4, Impact Factor (2007): 1,886.**
 15. **Mataragas M.**, Skandamis P., Nychas G.J.E. and Drosinos E.H. (2007). Modeling and predicting spoilage of cooked, cured meat products by multivariate analysis. Meat Science 77: 348-356. **Ετεροαναφορές: 13, Impact Factor (2007): 2,006.**
 16. **Mataragas M.**, Skandamis P.N. and Drosinos E.H. (2008). Risk profiles of pork and poultry meat and risk ratings of various pathogen/product combinations. International Journal of Food Microbiology 126: 1-12. **Ετεροαναφορές: 26, Impact Factor (2008): 2,753.**
 17. **Mataragas M.***, Virginia S. and Nychas G.J.E. (2008). Modeling survival of *Listeria monocytogenes* in the traditional Greek soft cheese Katiki. Journal of Food Protection 71: 1835-1845. **Ετεροαναφορές: 3, Impact Factor (2008): 1,763.**
 18. Magnisali P., Dracopoulou M., **Mataragas M.**, Dacou-Voutetakis A. and Moutsatsou P. (2008). Routine method for the simultaneous quantification of 17 α -hydroxyprogesterone, testosterone, dehydroepiandrosterone, androstenedione, cortisol, and pregnenolone in human serum of neonates using gas chromatography-mass spectrometry. Journal of Chromatography A 1206: 166-177. **Ετεροαναφορές: 10, Impact Factor (2008): 3,756.**

After the election as Lecturer

19. Kousta M., **Mataragas M.**, Skandamis P. and Drosinos E.H. (2010). Prevalence and sources of cheese contamination with pathogens at farm and processing levels. Food Control 21: 805-815. **Ετεροαναφορές: 14, Impact Factor (2010): 2,812.**
20. **Mataragas M.***, Zwietering M.H., Skandamis P.N. and Drosinos E.H. (2010). Quantitative microbiological risk assessment as a tool to obtain useful information for risk managers – Specific application to *Listeria monocytogenes* and ready-to-eat meat products. International Journal of Food Microbiology 141: S170-S179. **Ετεροαναφορές: 5, Impact Factor (2010): 3,143.**
21. **Mataragas M.***, Dimitriou V., Skandamis P.N. and E.H. Drosinos (2011). Quantifying the spoilage and shelf-life of yoghurt with fruits. Food Microbiology 28: 611-616. **Ετεροαναφορές: 0, Impact Factor (2011): 3,283.**
22. Milios K., **Mataragas M.***, Pantouvakis A., Drosinos E.H. and Zoiopoulos P.E. (2011). Evaluation of control over the microbiological contamination of carcasses in a lamb carcass dressing process operated with or without pasteurizing treatment. International Journal of Food Microbiology 146: 170-175. **Ετεροαναφορές: 0, Impact Factor (2011): 3,327.**
23. Georgakopoulos P., Zachari R., **Mataragas M.**, Athanasopoulos P., Drosinos E.H. and Skandamis P.N. (2011). Optimization of octadecyl (C18) sorbent amount in QuEChERS analytical method for the accurate organophosphorus pesticide residues determination in low-fatty baby foods with response surface methodology. Food Chemistry 128: 536-542. **Ετεροαναφορές: 8, Impact Factor (2011): 3,655.**
24. Magnisali P., Chalioti M.-B., Livadara T., **Mataragas M.**, Paliatsiou S., Malamitsi-Puchner A. and Moutsatsou P. (2011). Simultaneous quantification of 17 α -OH progesterone, 11-deoxycortisol, Δ 4-androstenedione, cortisol and cortisone in newborn blood spots using liquid chromatography–tandem mass spectrometry. Journal of Chromatography B: Analytical Technologies in the Biomedical and Life Sciences 879: 1565-1572. **Ετεροαναφορές: 2, Impact Factor (2011): 2,888.**

25. Rantsiou K., **Mataragas M.**, Jespersen L. and Cocolin L. (2011). Understanding the behavior of foodborne pathogens in the food chain: new information for risk assessment analysis. *Trends in Food Science and Technology* 22: S21-S29. **Ετεροαναφορές: 3, Impact Factor (2011): 3,672.**
26. Rantsiou K., Greppi A., Garosi M., Acquadro A., **Mataragas M.** and Cocolin L. (2012). Strain dependent expression of stress response and virulence genes of *Listeria monocytogenes* in meat juices as determined by microarray. *International Journal of Food Microbiology* 152: 116-122. **Ετεροαναφορές: 3, Impact Factor (2011): 3,327.**
27. Rantsiou K., **Mataragas M.**, Alessandria V. and Cocolin L. (2012). Virulence gene expression profiles of *Listeria monocytogenes* in food. *Journal of Food Safety* 32: 161-168. **Ετεροαναφορές: 0, Impact Factor (2011): 0,720.**
28. Andritsos N.D., **Mataragas M.**, Mavrou E., Stamatiou A. and Drosinos E.H. (2012). The microbiological condition of minced pork prepared at retail stores in Athens, Greece. *Meat Science* 91: 486-489. **Ετεροαναφορές: 0, Impact Factor (2011): 2,275.**
29. Milios K., **Mataragas M.**, Pantouvakis A., Drosinos E.H. and Zoiopoulos P. (2012). Techno-managerial factors related to food safety management system in a food businesses. *British Food Journal* 115: pp (υπό δημοσίευση). **Ετεροαναφορές: 0, Impact Factor (2011): 0,703.**
30. **Mataragas M.***, Drosinos E.H., Tsola E. and Zoiopoulos P.E. (2012). Integrating statistical process control to monitor and improve carcasses quality in a poultry slaughterhouse implementing a HACCP system. *Food Control* 28: 205-212. **Ετεροαναφορές: 0, Impact Factor (2011): 2,656.**
31. Kanellou G., Paramithiotis S., **Mataragas M.** and Drosinos E.H. (2013). Field study on the microbiological quality of pickles in brine and survival of *Salmonella* Typhimurium and *Listeria monocytogenes* during storage at 4°C. *European Food Research and Technology* 236: 391-397. **Ετεροαναφορές: 0, Impact Factor (2011): 1,566.**
32. **Mataragas M.**, Greppi A., Rantsiou K. and Cocolin L. (2013). Survival and description of gene transcription patterns of pH- and salt-stressed *Listeria monocytogenes* cells in simulated gastric and pancreatic conditions. *Journal of Clinical Microbiology* (under review). **Ετεροαναφορές: 0, Impact Factor (2011): 4,153.**
33. Andritsos N., **Mataragas M.**, Paramithiotis S. and Drosinos E.H. (2013). Quantifying *Listeria monocytogenes* prevalence and concentration in minced pork meat, and estimating performance of three culture media from presence/absence microbiological testing using a deterministic and stochastic approach. *Food Microbiology* (under review). **Ετεροαναφορές: 0, Impact Factor (2011): 3,283.**

11.3 Publications in international peer-reviewed scientific journals (not of SCI)

Until the election as Lecturer

34. Rantsiou, K., Urso, R., Toth, S., Gasparik-Reichardt, J., Drosinos E.H., **Mataragas, M.**, Stefanovic, S. and Cocolin L. (2005). Optimal conditions for bacteriocin production by lactic acid bacteria strains, isolated from traditional fermented sausages. *Tehnogjia Mesa (Meat Technology)* 46: 154-161.
35. Xiraphi, P., Georgalaki, M., **Mataragas, M.**, Tsakalidou, E. and Drosinos E.H. (2005). Purification and characterization of the bacteriocins, produced by lactic acid bacteria isolated from fermented sausages. *Tehnogjia Mesa (Meat Technology)* 46: 173-184.

11.4 Publications in national peer-reviewed scientific journals

Until the election as Lecturer

36. Metaxopoulos I., **Mataragas M.** and Drosinos E.H. (2002). Bacteriocins: Classification, properties, production and mode of action (I). *Journal of the Hellenic Veterinary Medical Society* 53: 335-344.

37. Metaxopoulos I., **Mataragas M.** and Drosinos E.H. (2003). Bacteriocins of lactic acid bacteria and their application on food as biopreservatives (II). *Journal of the Hellenic Veterinary Medical Society* 54: 69-77.

11.5 Chapters in books

Until the election as Lecturer

38. Drosinos E.H., **Mataragas M.** and Metaxopoulos I. (2005). Biopreservation: a new direction towards food safety. In: *New Developments in Food Policy, Control and Research*, A.P. Riley (Ed.). New York: Nova Science Publishers, Inc., pp. 31-64.
39. **Mataragas M.***, Kagli D. and Nychas G.J.E. (2008). Microbial foodborne pathogens. In: *Handbook of Muscle Foods Analysis*, L.M.L. Nollet and F. Toldra (Eds). Boca Raton: CRC Press, pp. 611-646.
40. **Mataragas M.*** and Drosinos E.H. (2008). Microbial foodborne pathogens. In: *Handbook of Processed Meats and Poultry Analysis*, L.M.L. Nollet and F. Toldra (Eds). Boca Raton: CRC Press, pp. 461-497.

After the election as Lecturer

41. Drosinos E.H., **Mataragas M.** and Paramythiotis S. (2009). Antimicrobial activity of bacteriocins and their applications. In: *Meat Biotechnology*, F. Toldra (Ed.). New York: Springer, pp. 381-402.
42. Drosinos E.H., Skandamis P.N. and **Mataragas M.** (2009). Antimicrobials treatment. In: *Safety of Meat and Processed Meat*, F. Toldra (Ed.). New York: Springer, pp. 255-296.
43. **Mataragas M.*** and Drosinos E.H. (2011). Microbial foodborne pathogens. In: *Safety Analysis of Foods of Animal Origin*, L.M.L. Nollet and F. Toldra (Eds). Boca Raton: CRC Press, pp. 21-58.
44. Paramythiotis S., **Mataragas M.** and Drosinos E.H. (2011). Food safety assessment at the molecular level: merits and pitfalls. In: *Food Quality: Control, Analysis and Consumer Concerns*, D.A. Medina and A.M. Laine (Eds). New York: Nova Science Publishers, Inc., pp. 337-357.
45. Skandamis P.N., **Mataragas M.** and Lambert R. (2012). Model fitting and probabilistic models. In: *Predictive Mycology*, P. Dantigny and E.Z. Panagou (Eds). New York: Nova Science Publishers, Inc. (in press).

11.6 Publications in international peer-reviewed conference proceedings

Until the election as Lecturer

46. Drosinos E.H., **Mataragas M.** and Metaxopoulos J. (2004). Inhibition of *Listeria monocytogenes* by natural antimicrobial compounds. Proceedings of the Three Day Conference: "Farm to Fork Food Safety", 12th-14th May 2004, Athens, Greece. Poster.
47. Drosinos E.H., **Mataragas M.** and Metaxopoulos J. (2004). Inhibition of *Listeria monocytogenes* by natural antimicrobial compounds. Proceedings of the Two Day Conference: "Food Safety and the Consumer", 3d-4th June 2004, Brussels, Belgium. Poster.
48. **Mataragas M.**, Drosinos E.H., Siana P., Skandamis P. and Metaxopoulos I. (2006). Predicting *Listeria monocytogenes* growth limits and kinetic behavior in a sliced cooked cured meat product-Validation of the kinetic behavior model under constant and fluctuating temperatures. Proceedings of the 20th International ICFMH (International Committee on Food Microbiology and Hygiene) Symposium: Food Safety and Food Biotechnology: diversity and global impact, pp. 525, 29th August – 2nd September 2006, Alma Mater Studiorum, Bologna, Italy. Oral presentation.
49. **Mataragas M.**, Drosinos E.H., Siana P., Skandamis P. and Metaxopoulos I. (2006). Application of growth/no-growth and kinetic behaviour predictive models of the food-borne pathogen *Listeria monocytogenes* to sliced, cooked and cured meat products. 1st International Conference on Food and Nutrition Science organized by the A. Daskalopoulos Foundation, 31st October-1st November 2006, Athens, Greece. Oral presentation.

50. den Besten H.M.W., **Mataragas M.**, Moezelaar R., Abee T. and Zwietering M.H. (2006). Quantification of the effect of salt stress and physiological state on thermotolerance of *Bacillus cereus* ATCC10987 and ATCC14579. Proceedings of the 20th International ICFMH (International Committee on Food Microbiology and Hygiene) Symposium: Food Safety and Food Biotechnology: diversity and global impact, pp. 97, 29th August – 2nd September 2006, Alma Mater Studiorum, Bologna, Italy. Poster.
51. Stergiou V., Lazaridou A., **Mataragas M.** and Nychas G.J.E. (2007). Katiki – A traditional Greek soft cheese: Modeling survival of *Listeria monocytogenes* during storage from 5 to 20°C. Proceedings of the 5th International Conference on Predictive Modelling of Foods (ICPMF): “Fundamentals, State of the Art and New Horizons”, pp. 119-122, 16th-19th September 2007, Athens, Greece. Oral presentation.
52. den Besten H.M.W., **Mataragas M.**, Moezelaar R., Abee T. and Zwietering M.H. (2007). Quantification of the adaptive salt stress response of *Bacillus cereus*. Proceedings of the 5th International Conference on Predictive Modelling of Foods (ICPMF): “Fundamentals, State of the Art and New Horizons”, pp. 181-184, 16th-19th September 2007, Athens, Greece. Oral presentation.
53. Skandamis P., **Mataragas M.** and Nychas G.J.E. (2007). Quantitative evaluation of spoilage. Proceedings of the 5th International Conference on Predictive Modelling of Foods (ICPMF): “Fundamentals, State of the Art and New Horizons”, pp. 219-222, 16th-19th September 2007, Athens, Greece. Oral presentation.
54. **Mataragas M.**, Tornaros A., Skandamis P. and Drosinos E.H. (2007). Modeling the influence of antimicrobials on the spoilage microflora of cooked, cured meat product. Proceedings of the International Association for Food Protection (IAFP) 2007 - The Association's 94th Annual Meeting, pp. 238, 8-11 July 2007, Disney's Contemporary Resort, Lake Buena Vista, Florida, USA. Poster.
55. **Mataragas M.**, Skandamis P. and Drosinos E.H. (2007). Extending shelf life of cooked, cured meat product by the addition of sodium chloride, sodium lactate and sodium diacetate. Proceedings of the 5th International Conference on Predictive Modelling of Foods (ICPMF): “Fundamentals, State of the Art and New Horizons”, pp. 461-464, 16th-19th September 2007, Athens, Greece. Poster.
56. **Mataragas M.**, Tsola E., Drosinos E.H. and Zoiopoulos P. (2008). Critical Control Points monitoring in a poultry slaughterhouse using multivariate statistics. Proceedings of the 21st International ICFMH Symposium: “Evolving Microbial Food Quality and Safety”, pp. 168, 1st-4th September 2008, Aberdeen, Scotland. Oral presentation.
57. **Mataragas M.**, Lazaridou A., Stergiou V., Panagou E., Skandamis P.N., Drosinos E.H. and Nychas G.J.E. (2008). Quantifying non thermal inactivation of *Listeria monocytogenes* in a traditional Greek soft cheese “Katiki”. Proceedings of the 21st International ICFMH Symposium: “Evolving Microbial Food Quality and Safety”, pp. 210, 1st-4th September 2008, Aberdeen, Scotland. Poster.
58. **Mataragas M.**, Skandamis P. and Drosinos E.H. (2008). Quantitative risk assessment of the presence of the foodborne pathogen *Listeria monocytogenes* in thermally processed ready-to-eat meat products. Proceedings of the 21st International ICFMH Symposium: “Evolving Microbial Food Quality and Safety”, pp. 292, 1st-4th September 2008, Aberdeen, Scotland. Poster.

After the election as Lecturer

59. **Mataragas M.**, Skandamis P. and Drosinos E.H. (2009). Risk Assessment of the presence of *Listeria monocytogenes* in ready-to-eat cooked, cured meat products. 2nd International Conference on Food and Nutrition Science organized by the A. Daskalopoulos Foundation, 9th April 2009, Athens, Greece. Oral presentation.
60. Panagou E.Z., **Mataragas M.**, Kagkli D., Nychas G.-J.E. and Skandamis P. (2009). Risking more by modelling cocktail or strain?. Proceedings of the 6th International Conference on Predictive Modelling of Foods (ICPMF): “Fundamentals, State of the Art and New

- Horizons”, pp. 156-159, 8th-12th September 2009, Washington D.C., USA. Oral presentation.
61. Andritsos N.D., Paramithiotis S., Drosinos E.H. and **Mataragas M.** (2010). Bayesian inference for quantifying *Listeria monocytogenes* presence in minced pork meat as well as sensitivity and specificity of culture methods. Proceedings of the 22nd International ICFMH Symposium: “Microbial Behaviour in the Food Chain”, pp. 152, 30th August – 3rd September 2010, Copenhagen, Denmark. Poster.
 62. Andritsos N.D., Stamatou A., Drosinos E.H. and **Mataragas M.** (2010). Application of multivariate analysis to study the microbial association of minced pork meat obtained from local markets. Proceedings of the 22nd International ICFMH Symposium: “Microbial Behaviour in the Food Chain”, pp. 187, 30th August – 3rd September 2010, Copenhagen, Denmark. Poster.
 63. Vakalopoulos A., **Mataragas M.**, Panagiotakos D., Drosinos E.H., Skandamis P.N. and Nychas G.-J.E. (2011). Evaluation and recalibration of a risk-based protocol for optimization of Safety Inspections by Hellenic Food Authority. Proceedings of the 7th International Conference on Predictive Modelling of Foods (ICPMF): “Fundamentals, State of the Art and New Horizons”, pp. 114-117, 12th-15th September 2011, Dublin, Ireland. Oral presentation.
 64. Kapetanakou A.E., Drosinos E.H., **Mataragas M.** and Skandamis P.N. (2011). From single spores to mycelium: variability of *Aspergillus westerdijkae*, *A. carbonarius* and *Penicillium verrucosum* growth and ochratoxin A production. Proceedings of the 7th International Conference on Predictive Modelling of Foods (ICPMF): “Fundamentals, State of the Art and New Horizons”, pp. 486-489, 12th-15th September 2011, Dublin, Ireland. Poster.

11.7 Publications in national peer-reviewed conference proceedings

Until the election as Lecturer

65. Moschonas G., **Mataragas M.**, Drosinos E.H. and Metaxopoulos I. (2004). Identification of the *Micrococcaceae* strains isolated from traditional Greek dry fermented sausages. Proceedings of the 3rd Hellenic Symposium on Food Hygiene and Food Technology, Volume B’, pp. 286-291, 18th-19th March 2004, Athens, Greece. Oral presentation.
66. Xiraphi P., **Mataragas M.**, Drosinos E.H. and Metaxopoulos I. (2004). Identification of lactic acid bacteria isolated from traditional Greek dry fermented sausages and test for antimicrobial activity. Proceedings of the 3rd Hellenic Symposium on Food Hygiene and Food Technology, Volume B’, pp. 292-296, 18th-19th March 2004, Athens, Greece. Oral presentation.
67. Metaxopoulos I., Paramithiotis S., **Mataragas M.** and Drosinos E.H. (2005). Population ecology of lactic acid bacteria and staphylococci in Greek traditional fermented sausages. Proceedings of the 1st National Conference of Biotechnology and Food Technology, pp. 147-153, 31st March and 1st-2nd April 2005, Athens, Greece. Poster.
68. Siana P., **Mataragas M.**, Skandamis P., Drosinos E.H. and Athanasopoulos P.E. (2005). Development of mathematical models for predicting the kinetic behavior and the potential of growth of the food-borne pathogen *Listeria monocytogenes* in meat products. Proceedings of the 1st National Conference of Biotechnology and Food Technology, pp. 370-377, 31st March and 1st-2nd April 2005, Athens, Greece. Poster.
69. Vaidanis A., **Mataragas M.**, Skandamis P., Drosinos E.H. and Athanasopoulos P.E. (2005). Development of mathematical models for predicting the growth of lactic acid bacteria and the shelf life of meat products. Proceedings of the 1st National Conference of Biotechnology and Food Technology, pp. 378-387, 31st March and 1st-2nd April 2005, Athens, Greece. Poster.
70. **Mataragas M.**, Tornaros A., Skandamis P. and Drosinos E.H. (2007). Prolongation of the shelf life of ready-to-eat meat products by the addition of antimicrobial compounds. Proceedings of the 2nd National Conference of Biotechnology and Food Technology, pp. 297-300, 29th-31st March 2007, Athens, Greece. Poster.

71. **Mataragas M.**, Skandamis P.N., Drosinos E.H. (2008). Quantitative risk assessment of the presence of the food-borne pathogen *Listeria monocytogenes* in cooked, cured meat products. Proceedings of the 2nd National Conference on Contemporary Nutrition Challenges for Safety and Quality of Foods, pp. 47-48, 6th-8th June 2008, Thessaloniki, Greece. Oral presentation.
72. Georgakopoulos P., **Mataragas M.**, Athanasopoulos P., Drosinos E.H. and Skandamis P.N. (2008). Measurement uncertainty and verification parameters of the QuEChERS method in ready-to-eat baby foods. Proceedings of the 2nd Hellenic Conference on Contemporary Nutritional Challenges for the Quality and Safety of Foods, pp. 28-29, 6th-8th June 2008, Thessaloniki, Greece. Oral presentation.
73. Georgakopoulos P., Nikolakopoulou E., **Mataragas M.**, Athanasopoulos P., Drosinos E.H. and Skandamis P.N. (2008). Recovery rated determination of five organophosphate pesticides in low fat ready-to-eat baby foods. Proceedings of the 2nd Hellenic Conference on Contemporary Nutritional Challenges for the Quality and Safety of Foods, pp. 30-31, 6th-8th June 2008, Thessaloniki, Greece. Oral presentation.
74. **Mataragas M.**, Tsola E., Zoiopoulos P. and Drosinos E.H. (2008). "Monitoring" of the critical control points in poultry slaughterhouse by means of multivariate analysis. Proceedings of the 1st National Conference on Meat and Products thereof: from Stable to Table, pp. 285-292. 10th-12th October 2008, Athens, Greece. Oral presentation.
75. Dimitriou V., **Mataragas M.** and Drosinos E.H. (2008). Development of mathematical models to determine the spoilage and shelf life of yoghurt with fruits. Proceedings of the 1st National Scientific Conference for Milk and Products thereof, pp. 574-578. 9th-10th October 2008, Athens, Greece. Poster.

After the election as Lecturer

76. Georgakopoulos P., Zachari R., **Mataragas M.**, Athanasopoulos P., Drosinos E.H. and Skandamis P.N. (2009). C₁₈ determination of the QuEChERS method based on the desired recovery rate and the concentration of the organophosphate pesticides in ready-to-eat baby foods containing 1.9-4.5% fat. Proceedings of the Two Day Scientific Conference: 'Food Chemistry Days, Foods and Environment', pp. 22-23, 13th-14th February 2009, Athens, Greece. Oral presentation.
77. Milios K., **Mataragas M.**, Pantouvakis A., Drosinos E.H. and Zoiopoulos P. (2009). Evaluation of the microbiological quality of lamb carcasses at various levels of the slaughtering process. Proceedings of the 25th Annual Meeting of the Hellenic Society of Animal Production, pp. 84-85, 7th-9th October 2009, Nafplio, Greece. Oral presentation.
78. Milios K., **Mataragas M.**, Pantouvakis A., Drosinos E.H. and Zoiopoulos P. (2010). Study of the impact of steam application to the microbiological quality of lamb carcasses. Proceedings of the 2nd National Conference on Meat and Products thereof: from Stable to Table, pp. 230-234. 24th-26th September 2010, Athens, Greece. Oral presentation.
79. Andritsos N.D., Paramithiotis S., **Mataragas M.** and Drosinos E.H. (2010). Serotypes distribution and Bayesian modeling of *Listeria monocytogenes* presence in minced pork meat. Proceedings of the 2nd National Conference on Meat and Products thereof: from Stable to Table, pp. 235-240. 24th-26th September 2010, Athens, Greece. Oral presentation.
80. Andritsos N.D., Stamatiou A., **Mataragas M.** and Drosinos E.H. (2010). Multivariate analysis as a tool for assessing the microbiological quality and hygienic of minced pork meat. Proceedings of the 2nd National Conference on Meat and Products thereof: from Stable to Table, pp. 412-417. 24th-26th September 2010, Athens, Greece. Oral presentation.
81. Andritsos N.D., Karamperi V., Mavrou E., Paramithiotis S., **Mataragas M.** and Drosinos E.H. (2010). Detection of *Listeria monocytogenes* in minced pork meat samples collected from retailers in the district of Athens. Proceedings of the 3rd National Conference on Contemporary Perceptions of Food Safety and Quality: The Convergence of Sciences, pp. 67. 4th-6th June 2010, Thessaloniki, Greece. Poster.

82. Andritsos N.D., Mavrou E., Karamperi V., **Mataragas M.** and Drosinos E.H. (2010). Microbiological quality and hygiene indicators of minced pork meat collected from retailers in the district of Athens. Proceedings of the 3rd National Conference on Contemporary Perceptions of Food Safety and Quality: The Convergence of Sciences, pp. 66. 4th-6th June 2010, Thessaloniki, Greece. Poster.
83. Milios K., **Mataragas M.**, Pantouvakis A., Drosinos E.H. and Zoiopoulos P. (2011). Evaluation of the implementation of HACCP and the factors affecting it in Greek slaughterhouses. Proceedings of the 26th Annual Meeting of the Hellenic Society of Animal Production, pp. 99-100. 12th-14th October 2011, Chalkida, Greece. Oral presentation.
84. Andritsos N.D., **Mataragas M.**, Paramithiotis S. and Drosinos E.H. (2011). Estimation of the prevalence of the pathogen *Listeria monocytogenes* and the sensitivity of detection of the bacterium by the mean of Bayesian inference: Application to minced pork meat samples. Proceedings of the 4th National Conference on Foods: Contemporary Approach to Food Safety and Hygiene, Volume B': 307-316. 11th-13th November 2011, Thessaloniki, Greece. Oral presentation.
85. Andritsos N.D., **Mataragas M.**, Paramithiotis S. and Drosinos E.H. (2011). Performance parameters of three microbiological substrates used for the detection of the pathogen *Listeria monocytogenes*: Application to minced pork meat samples. Proceedings of the 4th National Conference on Foods: Contemporary Approach to Food Safety and Hygiene, Volume B': 412-420. 11th-13th November 2011, Thessaloniki, Greece. Oral presentation.
86. Andritsos N.D., **Mataragas M.**, Stamatiou A. and Drosinos E.H. (2011). Application of multivariate statistical analysis to study the microbiological quality and hygiene of minced pork meat at the time of sale. Proceedings of the 4th National Conference on Foods: Contemporary Approach to Food Safety and Hygiene, pp. Supplement. 11th-13th November 2011, Thessaloniki, Greece. Oral presentation.
87. Kapetanakou A., Drosinos E.H., **Mataragas M.** and Skandamis P.N. (2011). Study of the variability in the development and production of OTA by individual spores of *Aspergillus westerdijkiae*, *A. carbonarius* and *Penicillium verrucosum* as a function of pH, water activity and temperature. Proceedings of the 4th National Conference on Foods: Contemporary Approach to Food Safety and Hygiene, Volume A': 214-222. 11th-13th November 2011, Thessaloniki, Greece. Oral presentation.
88. Milios K., **Mataragas M.**, Pantouvakis A., Drosinos E.H. and Zoiopoulos P. (2011). Preliminary field research on the application of HACCP relative to the hygiene of slaughterhouses. Proceedings of the 4th National Conference on Foods: Contemporary Approach to Food Safety and Hygiene, Volume B': 381-390. 11th-13th November 2011, Thessaloniki, Greece. Oral presentation.
89. Rantsiou K., Greppi A., **Mataragas M.** and Cocolin L. (2011). Application of microarrays for food safety: Determination of virulence potential of *Listeria monocytogenes*. Proceedings of the 4th National Conference on Foods: Contemporary Approach to Food Safety and Hygiene, Volume B': 186-192. 11th-13th November 2011, Thessaloniki, Greece. Oral presentation.
90. Hadjilouka A., Mantzourani K.S., Koubou V., Paramithiotis S., **Matragas M.** and Drosinos E.H. (2012). Prevalence of *Listeria monocytogenes* and *Escherichia coli* O157: H7 in rocket (*Eruca sativa*), cucumber (*Cucumis sativus*) and strawberry (*Fragaria ananassa*) samples. Proceedings of the 5th Congress of Scientific Society MIKROVIOKOSMOS: The Mikroviokosmos in the food chain, from biodiversity to applications, pp. 114-115. 13th-15th December 2012, Athens, Greece. Oral presentation.
91. Kanellou G., Paramithiotis S., **Mataragas M.** and Drosinos E.H. (2012). Field study on the microbiological quality of pickles in brine and survival of *Salmonella* Typhimurium and *Listeria monocytogenes* during storage at 4°C. Proceedings of the 5th Congress of Scientific Society MIKROVIOKOSMOS: The Mikroviokosmos in the food chain, from biodiversity to applications, pp. 112-113. 13th-15th December 2012, Athens, Greece. Poster.

92. Andritsos N.D., Paramithiotis S., **Mataragas M.** and Drosinos E.H. (2012). Biodiversity of *Listeria monocytogenes* strains isolated from minced pork meat. Proceedings of the National Conference "Meat Days 2012" on Meat and Products thereof: from Stable to Table, pp. 350-353. 29th-30th September and 1st October 2012, Athens, Greece. Oral presentation.

11.8 Other publications

After the election as Lecturer

93. Kousta M., **Mataragas M.**, Skandamis P. and Drosinos E.H. (2010). Prevalence and sources of cheese contamination with pathogens at farm and processing levels. European Dairy Magazine 2: 12-23.