

## **EFFIE TSAKALIDOU**

Professor in Food Biochemistry  
Agricultural University of Athens  
Department of Food Science and Human Nutrition  
Laboratory of Dairy Research  
Iera Odos 75, 118 55 Athens, Greece  
Tel.: + 30 210 529 4661  
Fax: + 30 210 529 4672  
E-mail: [et@aua.gr](mailto:et@aua.gr)

### **EDUCATION**

1981 - 1986                      PhD in Biochemistry, University of Cologne, Germany  
1976 - 1980                      Graduated in Chemistry, Aristotle University of Thessaloniki, Greece

### **SCHOLARSHIPS**

1981 - 1984                      Scholarship for postgraduate studies from the "A.S. Onassis" Foundation  
1976 - 1980                      Scholarship from the State Scholarships Foundation of Greece (IKY)

### **RESEARCH EXPERIENCE**

2010                                Department of Microbiology & Immunology, University of Otago  
New Zealand (Sabbatical leave)  
1992                                Laboratory of Microbiology, University of Gent, Belgium  
1989                                Laboratory of Biochemistry, INRA, Jouy-en-Josas, France  
1988                                Laboratory of Microbiology, Federal Dairy Research Center, Kiel, Germany  
1987 -                                Laboratory of Dairy Research, Department of Food Science and Technology  
Agricultural University of Athens, Greece  
1981 - 1986                      Institute of Biochemistry, University of Cologne, Germany  
1980                                Laboratory of Organic Chemistry, Aristotle University of Thessaloniki, Greece  
1979                                Institute of Nuclear Chemistry, Nuclear Research Center, Juelich, Germany

### **PROFESSIONAL AND TEACHING EXPERIENCE**

2020 -                                Member of the Mentor Group of the Faculty of Science and Technology  
Free University of Bozen, Bolzano, Italy  
2020 -                                Member of the PhD in Food Engineering and Biotechnology (FEB) Committee  
Free University of Bozen, Bolzano, Italy  
2019 -                                Invited Lecturer  
Post-graduate programme in Oenology  
Department of Food Science and Human Nutrition  
Agricultural University of Athens, Athens, Greece  
2018                                Invited lecturer  
College of Food Science and Nutritional Engineering  
China Agricultural University, Beijing, China  
2016 -                                Invited Lecturer  
Post-graduate programme in Nutrition and Health

2013 - 2015	Department of Nutrition and Dietetics Harokopio University, Athens, Greece Invited lecturer Post-graduate Programme in Environmental Policy and Management Department of Environmental Studies University of the Aegean, Mytilene, Greece
2008 -	Professor in Food Biochemistry Department of Food Science and Human Nutrition Agricultural University of Athens, Athens, Greece
2005 -	Invited lecturer, Post-graduate Programme in Microbial Biotechnology Department of Biology National and Kapodistrian University of Athens, Athens, Greece
2002 - 2008	Associate Professor in Food Biochemistry Department of Food Science and Technology Agricultural University of Athens, Athens, Greece
2001 - 2010	Invited Lecturer, Post-graduate Department of Food Quality Management Mediterranean Agronomic Institute of Chania, Chania, Greece
1997 - 2002	Assistant Professor in Food Biochemistry Department of Food Science and Technology Agricultural University of Athens, Athens, Greece
1987 - 1997	Research and Teaching Assistant Laboratory of Dairy Research Department of Food Science and Technology Agricultural University of Athens, Athens, Greece
1981 - 1986	Research and Teaching Assistant Institute of Biochemistry University of Cologne, Cologne, Germany

#### **SUPERVISOR OF PHD THESES**

1. N. Pagoni (2021 - ) «Design and development of new white brine cheese from Greek sheep milk with improved quality and nutritional characteristics»
2. E. Galani (2020 - ) «Incorporation of natural bioactive components into matrices to enhance food functionality and shelf-life»
3. V. Alexandraki (2020) «Genome sequencing and characterization of *Streptococcus thermophilus*, *Lactobacillus delbreueckii* subsp. *lactis* and *Lactobacillus delbreueckii* subsp. *bulgaricus*. Physiological, evolutionary and technological implications»
4. M. Kazou (2018) «Genome sequencing and characterization of *Lactobacillus zymae*, *Lactobacillus acidipiscis* and *Lactobacillus rennini*. Physiological, evolutionary and technological implications»
5. I. Asteri (2011) «New lactic acid bacteria strains from traditional Greek cheeses – Exploration of their technological potential, physiology features and plasmid content»
6. G. Zoumpopoulou (2008) «Probiotic properties of lactic acid bacteria. *In vitro* and *in vivo* study of their antimicrobial and immunoregulatory activity»
7. K. Papadimitriou (2006) «The physiology of *Streptococcus macedonicus* under stress conditions»
8. P. Maragkoudakis (2004) «Probiotic and technological potential of lactic acid bacteria. *In vitro* and *in vivo* impact on *Helicobacter pylori*»
9. P. Sarantinopoulos (2002) «Biochemical, functional and technological properties of enterococci»

## THE PROJECTS

### *Funded by the European Commission*

1. **ERASMUS-EDU-2021-PEX-COVE** (2022-2026) European Excellence in Dairy Learning
2. **H2020-OC-2020-1-24888** (2021-2024) Promoting Innovation of ferMENTed fOods
3. **H2020-818116** (2018-2022) Towards coordinated microbiome R&I activities in the food system to support (EU and) international bioeconomy goals
4. **H2020-INFRADEV** (2018-2020) Development and long-term sustainability of new pan-European research infrastructures (METROFOOD-RI)
5. **ACTIONS FOR CONSTRUCTION OF NEW INFRASTRUCTURES – PREPARATORY PHASES** (2012-2015) MIRRI-Microbial Resources Research Infrastructure
6. **FP7-243471** (2010-2013) Table olive fermentation with selected strains of probiotic lactic acid bacteria. Towards a new functional food
7. **FOOD-FRENZ** (2008) EU funded Study Visit Scholarship
8. **FP6-007081** (2005-2010) Development of biotechnological tools for risk assessment at intra- and inter-cellular level throughout the food chain
9. **QLRT-01179** (2002-2005) Molecular Analysis and Mechanistic Elucidation of the Functionality of Probiotics and Prebiotics in the Inhibition of Pathogenic Microorganisms to Combat Gastrointestinal Disorders and to Improve Human Health
10. **EU-PROMOTING COMPETITIVE AND SUSTAINABLE GROWTH** (2002 / GIRT-CT2001-05018) Baking technology and Bakery Equipment
11. **ACCOMPANYING MEASURES** (2002) International symposium on enterococci in foods. Functional and safety aspects
12. **FAIR** (1997-2000) Enterococci in food fermentations. Functional and safety aspects
13. **FAIR** (1996-1999) Improving of the quality of European hard cheeses by controlling interactions between lactic acid bacteria and propionibacteria
14. **FAIR** (1996-1999) Identification and exploitation of the competitive properties of sourdough starters for the production of tasteful bread
15. **COST-95** (1995-1997) Improvement of the quality of the production of raw milk cheeses
16. **FLAIR** (1991-1994) Selection and characterization of human probiotic strains
17. **ECLAIR** (1991-1994) Isolation of new starter strains of lactic acid bacteria from cheese and fermented milks
18. **BRIDGE** (1991-1994) Improvement and exploitation of lactic acid bacteria for biotechnology purposes
19. **MINE** (1988-1996) Microbial Information Network in Europe
20. **BAP** (1986-1989) Creation of a lactic acid cultures collection. Modeling and control techniques of thermophilic mixed cultures

### *Funded by the Greek General Secretariat for Research and Technology*

1. **EREUNO-DIMIOURGO-KAINOTOMO** (2020-2023) Optimization of technological characteristics and bio-functional features of dairy products by incorporation of bacterial cellulose from coffee waste
2. **ESPA "Supporting researchers with emphasis on young researchers - Cycle B"** (2019-2021) Kopanisti, the rock Greek cheese; what do omics technologies say about this?

3. **EREVNO-DIMIOURGO-KAINOTOMO** (2018-2021) A spatio-temporal observatory for evaluating vineyard and wine potential of the NEMEA VQPRD
4. **EREVNO-DIMIOURGO-KAINOTOMO** (2018-2021) Application of modern analytical and chemometric techniques for the quality control- fraud of olive products
5. **EMBLEMATIC ACTION** (2018-2021) The olive routes
6. **PAVET** (2014-2017) Developing methodologies for complete quality control-characterization of bioactive molecules of extra virgin olive oil and table olives, using modern techniques and chemometric analysis
7. **SYNERGASIA II** (2013-2016) Functional dairy and meat products with high added value fermented or enriched with new probiotic microorganisms isolated from Greek traditional products
8. **SYNERGASIA II** (2013-2016) Implementation of innovative technologies in the production of yogurt with enhanced biofunctional properties
9. **THALES** (2012 – 2015) Genome sequencing and characterization of *Streptococcus macedonicus*, *Streptococcus thermophilus*, *Lactobacillus delbrueckii* subsp. *lactis* and *Lactobacillus acidipiscis*. Physiological, evolutionary and technological implications
10. **INNOVATION VOUCHERS for SMEs** (2012) Katiki cheese – Development of novel production processes
11. **ESPA Digital Convergence** (2011-2013) Organizing and implementing digital repository at AUA
12. **PLATO** (2010-2012) Unravelling the bactericidal mode of action of the antimicrobial peptide Macedocin produced by *Streptococcus macedonicus* ACA-DC 198
13. **BILATERAL AGREEMENT WITH NEW ZEALAND** (2004-2006) Microbial ecology of traditional Greek cheeses. A pool of new dairy starters, a tool for cheese flavor improvement
14. **PRAXE** (2004-2006) *Streptococcus macedonicus* as protective starter culture for the production of (semi)hard cheeses
15. **PLATO** (2002-2003) Activités métaboliques de *Propionibacterium* essentielles à la production de fromages
16. **EPET II** (1999-2001) Biotechnological exploitation of microorganisms for the production of products of high added value, diagnostics, and food and sewage processing
17. **EPET II** (1999-2001) Selection of wild yeast strains for the improvement of wine making
18. **EPET II** (1999-2001) Development of a probiotic type of yogurt. Study of its influence on consumers' health
19. **PLATO** (1997-1999) Innocuite et activite en sante humaine de nouvelles souches de *Bifidobacterium* a vocation industrielle
20. **PENED** (1996-1998) Purification, biochemical and genetic characterization of an X-prolyl-dipeptyl-aminopeptidase from *Streptococcus thermophilus*
21. **PAVE** (1995-1997) Development of new dairy products using wild lactic acid bacteria starters
22. **EPET II** (1995-1998) Improvement of the production of dry sausages, using wild lactic acid bacteria starters
23. **EPET II** (1995-1998) Standardization of traditional Greek cheeses
24. **PLATO** (1988-1990) Etude genetique d'origine de divers caracteres phenotypiques des souches de bacteries lactiques thermophiles de la collection Greque ACA-DC

***Funded by the Hellenic Foundation for Research and Innovation***

1. **STRENGTHENING FACULTY MEMBERS AND RESEARCHERS AND SUPPLYING HIGH-VALUE RESEARCH EQUIPMENT** (2019-2022) Goat milk from Greek autochthonous breeds\_A metagenomics approach

2. **STRENGTHENING FACULTY MEMBERS AND RESEARCHERS AND SUPPLYING HIGH-VALUE RESEARCH EQUIPMENT** (2019-2022) Laser Assisted Milk Analysis

***Funded by the Greek Department of Education***

1. **PYTHAGORAS** (2004-2006) Biosynthesis and regulation of the lantibiotic macedocin of *Streptococcus macedonicus*. Molecular and technological approach
2. **HRAKLEITOS** (2002-2005) The physiology of *Streptococcus macedonicus* under stress conditions

***Funded by the Greek Department of Health***

1. **YYKA-132400** (2009-2011) Bacteriocins active towards microorganisms involved in periodontitis. Laboratory and clinical study

***Funded by the Greek Department of Rural Development and Food***

1. **Collaboration and Innovation Unit Measure 16** Animal Probiotics (2020 – 2022)
2. **Collaboration and Innovation Unit Measure 16** Protective cultures in cheese making (2020 – 2022)
3. **Collaboration and Innovation Unit Measure 16** Probiotics in Yogurt (2020 – 2022)
4. **CLLD/LEADER Measure 19** (2014-2020) Eastern Peloponnese - Biosphere Reserve and Business Innovation Zones

***Funded by the Region of Attica***

1. Development and production of innovative biofunctional pastries of high nutritional value, based on traditional sourdough and enriched with vegetable antioxidants from agri-food by-products of the Region of Attica (2022-2023)
2. Innovative hybrid system of cheese plant wastewater treatment using intelligent information algorithms for forecasting output water quality and decision support for its sustainable practice (2022-2023)

***Funded by the Region of Northern Aegean***

1. Enhancement of quality characteristics and probiotic potential of Greek traditional yogurt (2021-2023)

***Funded by the State Scholarships Foundation of Greece***

1. **Post-doc fellow\_M. Kazou** (2020-2021) «Exploring donkey milk *via* omics technologies»
2. **ERASMUS PLUS - KA107\_Higher education student and staff mobility between Programme and Partner Countries** (2019-2021) Collaboration with Massey University, Palmerston North, New Zealand
3. **Post-doc fellow\_P. Maragkoudakis** (2007-2008) «Safety characterization of *Streptococcus macedonicus*»
4. **Post-doc fellow\_M. Georgalaki** (2000-2001) «The antimicrobial activity of *Streptococcus macedonicus*»

### ***Funded by the Research Committee – Agricultural University of Athens***

1. Purification and biochemical characterization of the X-prolyl-dipeptyl-aminopeptidase of the thermophilic bacterium *Streptococcus macedonicus* (2001)

### ***Funded by third parties***

1. Evaluation of the effect of antimicrobial agent in yogurt containers on the survival and growth of yogurt microorganisms during yogurt preparation and storage (THRACE PLASTICS PACK S.A., 2021)
2. Characterization of lactic acid bacteria and yeast strains as potential starters (LESAFFRE, 2021-2023)
3. Characterization of lactic acid bacteria strains as potential starters (DSM, 2020)
4. Microbiological analysis of dairy products (Alfiton SA, 2017-2020)
5. Microbial characterization of sourdough *via* metagenomics and conventional microbiological analysis (Chipita SA, 2017-2018)
6. Metagenomic analysis of the Feta cheese ecosystem and isolation of the first microbial consortia from this environment (John S. Latsis Public Benefit Foundation, 2015-2016)
7. Determination of functional organic acids in Greek olives (Elaiourgiki Cooperative, 2011-2013)
8. Fermented Calamon olives: an unexplored ecosystem, a pool of novel lactic acid bacteria starters (John S. Latsis Public Benefit Foundation, 2009-2010)
9. Characterization of lactic acid bacteria strains as potential starters (Chr. Hansen, 2008-2010)

### ***Collaboration for the exchange of students within the ERASMUS EU funded program***

1. Prof. Everaldo Attard, University of Malta, Malta
2. Prof. Sandra Torriani, University of Verona, Italy
3. Prof. Marco Gobetti, University of Bolzano, Italy
4. Prof. Eugenio Parente, Università degli Studi della Basilicata, Italy
5. Prof. Nicoleta Stanciuc, Universitatea Dunarea de Jos din Galati, Romania
6. Prof. Peter Vandamme, University of Gent, Belgium
7. Prof. Siv Skeie, Life Science University of Norway, Oslo, Norway
8. Prof. Diana Di Gioia, University of Bologna, Italy
9. Prof. Luc De Vuyst, Vrije Universiteit Brussel, Belgium

### **THE AWARDS**

1. Distillery for the production of alcoholic beverages (spirits) from milk whey, 2<sup>nd</sup> Innovation Competition of FrieslandCampina Hellas - NOYNOY Idea Challenge Sustainability (2021), Award "Use of the facilities of the FrieslandCampina Innovation Center, WUR, Wageningen, the Netherlands"
2. Nissos Gum, ECOTROPHELIA (2020), 3<sup>rd</sup> Award
3. Probiotic green whole table olives, ECOTROPHELIA (2012), 2<sup>nd</sup> Award
4. The ACA-DC Culture Collection, The European Latsis Prize "Biodiversity" (2010), nominated

## THE PATENTS

1. Papadimitriou K., M. Chatzidaki, S. Alexandraki, M. Georgalaki, V. Papadimitriou, **E. Tsakalidou** and A. Xenakis (2016; OBI Greece, No 1008858, valid till 21-05-2035) A dressing type product based on Water-in-oil (W/O) microemulsions as carriers of bacteriocins for the antimicrobial protection of foods
2. Tassou C., E. Panagou and **E. Tsakalidou** (2015; OBI Greece, No 1008378, valid till 15-10-2031) Functional table olives fermented with probiotic lactic acid bacteria
3. De Vuyst L., M. Georgalaki and **E. Tsakalidou** (New Zealand NZ 533636, issued on March 30, 2007; USA Patent Number 7449311, issued on November 11, 2008) Method of producing macedocin by culturing *Streptococcus macedonicus*

## THE BUSINESS PLANS

1. Production of starter cultures for the food industry based on the ACA-DC microorganisms' collection of the Laboratory of Dairy Research (2015)
2. Dairy products under the name of the Agricultural University of Athens ("To Mitato tis Geoponikis") based on the technological know-how and the ACA-DC microorganisms' collection of the Laboratory of Dairy Research (2012)

## THE LICENCING AGREEMENTS

1. LESAFFRE (2021 - ) Commercialization of strains of the ACA-DC collection
2. DSM (2020 - ) Commercialization of strains of the ACA-DC collection
3. DuPont Danisco (2017 - ) Commercialization of strains of the ACA-DC collection
4. Chr. Hansen (2008 - ) Commercialization of strains of the ACA-DC collection

## OTHER ACTIVITIES

- Editor / Member of the Editorial Board in international scientific journals (IDJ, AEM, IJFM, etc)
- Referee of scientific papers for international scientific journals
- Evaluator of research projects (Greece, Cyprus, Ireland, France, Spain, Romania, Belgium, The Netherlands)
- Member of expert groups (FAO, EU, ILSI etc.)
- Organization of national and international conferences
- Member of scientific societies

**LANGUAGES**                      English, German, Turkish

## PUBLICATIONS

### PHD THESIS

**Tsakalidou E.** (1986) Untersuchungen zur Funktion von Cysteinresten in der Reaktion der D-Hydroxynitril-Lyase aus Bittermandeln. Ein neues Reagenz zum Nachweis von SH-Gruppen. PhD Thesis, University of Cologne, Germany

## JOURNAL PAPERS

1. Kazou M., F. Drosou, V. Sellas, V. Dourtoglou, **E. Tsakalidou** and M. Dimopoulou (2022) The microbiota and aroma profile of Agiorgitiko wine under different inoculation schemes. *In preparation*
2. Kazou M., L. Pagiati, E. Dotsika, N. Proxenia, Y. Kotseridis and **E. Tsakalidou** (2022) The microbial terroir of the Nemea zone Agiorgitiko cv.\_A first metataxonomic approach. *Australian Journal of Grape and Wine Research*. *Under Revision*
3. Papamichalopoulos A., **E. Tsakalidou** and A. Drichoutis (2022) Consumers' acceptance and willingness-to-pay for distilled spirits from whey: a Greek case study. *Journal International Food & Agribusiness Marketing*. *Under Revision*
4. Kostic T., P. Arruda, G. Berg, T.C. Charles, P.D. Cotter, G. Seghal Kiran, L. Lange, E. Maguin, A. Meisner, L. van Overbeek, Y. Sanz, I. Sarand, M. Schloter, J. Selvin, **E. Tsakalidou**, H. Smidt, M. Wagner and A. Sessitsch (2022) Microbiome applications: the need for a definition and ensuing recommendations. *Trends in Microbiology*. *Under Revision*
5. Kazou M. A. Gavriil, O. Kalagkatsi, T. Paschos and **E. Tsakalidou** (2022) The impact of different inoculation schemes on the microbiota, physicochemical and sensory characteristics of Greek Kopanisti cheese throughout production and ripening. *Microorganisms*. *Accepted*
6. Papakonstantinou E., E. Manolopoulou, A. Papamichalopoulos, C. Kounenidaki, T. Gioti, M. Georgalaki and **E. Tsakalidou** (2022) Short-term effects of goat milk yogurt containing ACE-I peptides and two raisin varieties on subjective appetite, blood pressure, and glycemic responses in healthy adults. Results from a randomized clinical trial. *British Journal of Nutrition*. [doi 10.1017/S0007114522002537](https://doi.org/10.1017/S0007114522002537)
7. Cernava T., D. Rybakova, F. Buscot, T. Clavel, A.C. McHardy, F. Meyer, F. Meyer, J. Overmann, B. Stecher, A. Sessitsch, M. Schloter, G. Berg and The MicrobiomeSupport Team (2022) Metadata harmonization—Standards are the key for a better usage of omics data for integrative microbiome analysis *Environmental Microbiome* 17:33, <https://doi.org/10.1186/s40793-022-00425-1>
8. Papadimitriou K., R. Anastasiou, M. Georgalaki, R. Bounenni, A. Paximadaki, C. Charmpi, V. Alexandraki, M. Kazou and **E. Tsakalidou** (2022) Comparison of the Microbiome of Artisanal Homemade and Industrial Feta Cheese through Amplicon Sequencing and Shotgun Metagenomics. *Microorganisms* 10, 1073; <https://doi.org/10.3390/microorganisms10051073>
9. Siderakou D., E. Zilelidou, S. Poimenidou, I. Tsipra, G. Zoumpopoulou, E. Mavrogonatou, D. Kletsas, **E. Tsakalidou**, S. Paramithiotis and P. Skandamis (2021) *In vitro* virulence potential, surface attachment and transcriptional response of sublethally injured *Listeria monocytogenes* following exposure to peracetic acid. *Appl. Environ. Microbiol.* 0158221, [doi: 10.1128/AEM.01582-21](https://doi.org/10.1128/AEM.01582-21)
10. Zoumpopoulou G., M. Ioannou, R. Anastasiou, A. Antoniou, V. Alexandraki, K. Papadimitriou, E. Moschopoulou and **E. Tsakalidou** (2021) Kaimaki ice cream as a vehicle for *Lactobacillus fermentum* ACA-DC 179 to exert potential probiotic effects: overview of strain stability and final product quality. *Int. Dairy J.* <https://doi.org/10.1016/j.idairyj.2021.105177>
11. Saliba L., G. Zoumpopoulou, R. Anastasiou, G. Hassoun, I. Karayiannis, D. Sgouras, **E. Tsakalidou**, P. Deiana, L. Montanari, and N. P. Mangia (2021) Safety aspects and beneficial features of lactobacilli isolated from Lebanese Baladi goat milk. *Int. Dairy J.* <https://doi.org/10.1016/j.idairyj.2021.105092>



12. Kazou M., A. Grafakou, **E. Tsakalidou** and M. Georgalaki (2021) Zooming into the microbiota of home-made and industrial kefir produced in Greece using classical microbiological and amplicon-based metagenomics analyses. *Front. Microbiol.* *21*, 621069; <https://doi.org/10.3389/fmicb.2021.621069>
13. Lappa I.K., C. Gantzas, E. Manolopoulou, E. De Brandt, M. Aerts, P. Vandamme, **E. Tsakalidou** and M. Georgalaki (2021) MALDI-TOF MS insight into the biodiversity of Staka, the artisanal Cretan soured cream *Int. Dairy J.* *116*, 104969
14. Karalis P., A.E. Poutouki, T. Nikou, M. Halabalaki, C. Proestos, **E. Tsakalidou**, S. Gougoura, G. Diamantopoulos, M. Tassi and E. Dotsika (2020) Isotopic Traceability (<sup>13</sup>C + <sup>18</sup>O) of Greek Olive Oil. *Molecules* *2020*, *25*, 5816; [doi:10.3390/molecules25245816](https://doi.org/10.3390/molecules25245816)
15. Zilelidou E.A., V. Milina, S. Paramithiotis, G. Zoumpopoulou, S.V. Poimenidou, E. Mavrogonatou, D. Kletsas, K. Papadimitriou, **E. Tsakalidou** and P.N. Skandamis (2020) Differential modulation of *Listeria monocytogenes* fitness, *in vitro* virulence and transcription of virulence-associated genes in response to the presence of different microorganisms. *Appl. Environ. Microbiol.* *86*, [DOI: 10.1128/AEM.01165-20](https://doi.org/10.1128/AEM.01165-20)
16. Zoumpopoulou G., K. Papadimitriou, V. Alexandraki, E. Mavrogonatou, K. Alexopoulou, R. Anastasiou, M. Georgalaki, D. Kletsas, **E. Tsakalidou** and E. Giaouris (2020) The microbiota of Kalathaki and Melichloro Greek artisanal cheeses comprises functional lactic acid bacteria. *LWT - Food Sci. Technol.*, <https://doi.org/10.1016/j.lwt.2020.109570>
17. Kazou M., A. Tzamourani, E. Z. Panagou and **E. Tsakalidou** (2020) Unraveling the microbiota of natural black cv. Kalamata fermented olives through 16S and ITS metagenomic analysis. *Microorganisms*, *672*; [doi:10.3390/microorganisms8050672](https://doi.org/10.3390/microorganisms8050672)
18. Gantzas C., I. Lappa, M. Aerts, M. Georgalaki, E. Manolopoulou, K. Papadimitriou, E. De Brandt, E. Tsakalidou and P. Vandamme (2020) MALDI-TOF MS profiling validated as dereplication tool for high-throughput isolations of bacteria from food samples. *Int. J. Food Microbiol.*, <https://doi.org/10.1016/j.ijfoodmicro.2020.108586>
19. Alexandraki V., Kazou M., Blom J., Pot B., Papadimitriou K. and **E. Tsakalidou** (2019) Comparative Genomics of *Streptococcus thermophilus* Support Important Traits Concerning the Evolution, Biology and the Technological Properties of the Species. *Front. Microbiol.* [doi.org/10.3389/fmicb.2019.02916](https://doi.org/10.3389/fmicb.2019.02916)
20. Papademas P., M. Aspri, M. Mariou, S.E. Dowd, M. Kazou and **E. Tsakalidou** (2019) Conventional and omics approaches shed light on Halitzia cheese, a long-forgotten white-brined cheese from Cyprus. *Int. Dairy J.* *98*, 72-83
21. Alexandraki V., M. Kazou, B. Pot, **E. Tsakalidou** and K. Papadimitriou (2019) The Complete Genome Sequence of *Lactobacillus delbrueckii* subsp. *lactis* ACA-DC 178 Isolated from Greek Kasserli Cheese. *Data in Brief* *25*, 104282
22. Mangia N., L. Saliba, G. Zoumpopoulou, S. Chessa, R. Anastasiou, Y. Karayiannis, D. Sgouras, **E. Tsakalidou** and A. Nudda (2019) Goat milk with different alpha-s1 casein genotype (CSN1S1) fermented by selected *Lactobacillus paracasei* as potential functional food. *Fermentation* *5*, 55-67
23. Chatzidaki M.D., F. Balkiza, E. Gad, V. Alexandraki, S. Avramiotis, M. Georgalaki, V. Papadimitriou, **E. Tsakalidou**, K. Papadimitriou and A. Xenakis (2019) Reverse micelles as nano-carriers of nisin against foodborne pathogens. Part II: The case of essential oils. *Food. Chem.* *278*, 415-423
24. Kazou M., V. Alexandraki, J. Blom, B. Pot, **E. Tsakalidou** and K. Papadimitriou (2018) Comparative genomics of *Lactobacillus acidiphiscis* ACA-DC 1533 isolated from traditional Greek

- Kopanisti cheese against species within the *Lactobacillus salivarius* clade. *Front. Microbiol.*, doi: 10.3389/fmicb.2018.01244
25. Zoumpopoulou G., A. Tzouvanou, E. Mavrogonatou, V. Alexandraki, M. Georgalaki, R. Anastasiou, M. Papadelli, E. Manolopoulou, M. Kazou, D. Kletsas, K. Papadimitriou and **E. Tsakalidou** (2018) Probiotic features of isolates from traditional Greek dairy products regarding oral health and specific strain-host interactions. *Probiotics & Antimicro. Prot.* 10, 313–322
  26. Manolopoulou E., Aktypis A., Matara C., Tsiomi P., Konstantinou E., Mountzouris K., Klonaris S. and **E. Tsakalidou** (2018) An overview of sheep farming features and management practices in the region of south western Peloponnese and how they reflect on milk microbial load. *J. Hell. Vet. Med. Soc.* 69, 759-770
  27. Bonatsou S., M. Karamouza, G. Zoumpopoulou, E. Mavrogonatou, D. Kletsas, K. Papadimitriou, **E. Tsakalidou**, G.-J. E. Nychas and E. Panagou (2018) Evaluating the probiotic potential and technological characteristics of yeasts implicated in cv. Kalamata natural black olive fermentation. *Int. J. Food Microbiol.* 271, 48-59
  28. Chatzidaki M.D., K. Papadimitriou, V. Alexandraki, F. Balkiza, M. Georgalaki, V. Papadimitriou, **E. Tsakalidou** and A. Xenakis (2018) Reverse micelles loaded with nisin: Applications against foodborne pathogens. *Food Chem.* 255, 97-103
  29. Treu L., B. de Diego-Díaz, K. Papadimitriou, **E. Tsakalidou**, V. Corich and A. Giacomini (2017) Whole-genome sequence of three *Streptococcus macedonicus* strains isolated from Italian cheeses in the Veneto region. *ASM Gen. Announc. Volume 5, Issue 50*, e01358-17
  30. Georgalaki M., G. Zoumpopoulou, E. Mavrogonatou, G. Van Driessche, R. Anastasiou, V. Alexandraki, M. Papadelli, M. Kazou, E. Manolopoulou, D. Kletsas, B. Devreese, K. Papadimitriou and **E. Tsakalidou** (2017) Evaluation of angiotensin-converting enzyme-inhibitory (ACE-I) activity and other probiotic properties of lactic acid bacteria isolated from traditional Greek dairy products. *Int. Dairy J.* 75, 10-21
  31. Kazou M., V. Alexandraki, B. Pot, **E. Tsakalidou** and K. Papadimitriou (2017) Complete Genome Sequence of the Sourdough Isolate *Lactobacillus zymae* ACA-DC 3411. *ASM Gen. Announc. Volume 5, Issue 30*, e00699-17
  32. Baschali A., **E. Tsakalidou**, A. Kyriacou and A.L. Matalas (2017) Understanding consumers' perceptions, behavior and attitudes towards homemade non- and low- alcoholic fermented beverages in on-line comments: a content analysis. *Int. J. Food Sci. Nutr.* 2, 58-67
  33. Santarmaki V., Y. Kourkoutas, G. Zoumpopoulou, E. Mavrogonatou, M. Kiourtzidis, N. Chorianopoulos, C. Tassou, **E. Tsakalidou**, C. Simopoulos and P. Ypsilantis (2017) Survival, intestinal mucose adhesion and immunomodulatory potential of *Lactobacillus plantarum* strains. *Curr. Microbiol.* 74, 1061-1067
  34. Anastasaki E., G. Zoumpopoulou, K. Astraka, E. Kampoli, G. Skoumpi, K. Papadimitriou, **E. Tsakalidou** and M. Polissiou (2017) Phytochemical analysis and evaluation of the antioxidant and antimicrobial properties of selected herbs. *Ind. Crops Prod.* 108, 616-628
  35. Alexandraki V., M. Kazou, J. Blom, B. Pot, **E. Tsakalidou** and K. Papadimitriou (2017) The complete genome sequence of the yogurt isolate *Streptococcus thermophilus* ACA-DC 2. *Stand. Gen. Sci.* 12:18, DOI 10.1186/s40793-017-0227-5
  36. Alexandraki V., M. Kazou, B. Pot, **E. Tsakalidou** and K. Papadimitriou (2017) complete genome sequence of the yogurt isolate *Lactobacillus delbreuckii* subsp. *bulgaricus* ACA-DC 87. *ASM Gen. Announc. Volume 5, Issue 34*, e00868-17
  37. Kazou M., V. Alexandraki, B. Pot, **E. Tsakalidou** and K. Papadimitriou (2017) Whole Genome Sequence of the Cheese Isolate *Lactobacillus rennini* ACA-DC 565. *ASM Gen. Announc. Volume 5, Issue 5*, e01579-16

38. Kazou M., V. Alexandraki, B. Pot, **E. Tsakalidou** and K. Papadimitriou (2017) Complete Genome Sequence of the Dairy Isolate *Lactobacillus acidipiscis* ACA-DC 1533. *ASM Gen. Announc. Volume 5, Issue 4, e01533-16*
39. Angelopoulou A., V. Alexandraki, M. Georgalaki, R. Anastasiou, E. Manolopoulou, **E. Tsakalidou** and K. Papadimitriou (2016) Production of probiotic Feta cheese using *Propionibacterium freudenreichii* subsp. *shermanii* as adjunct. *Int. Dairy J. 66, 135-139*
40. Zilelidou E., C.V. Karmiri, G. Zoumpopoulou, E. Mavrogonatou, D. Kletsas, **E. Tsakalidou**, K. Papadimitriou, E. Drosinos and P. Skandamis (2016) *Listeria monocytogenes* strains which are underrepresented during selective enrichment with the ISO method might dominate during passage through simulated gastric fluid and *in vitro* infection of Caco-2 cells. *Appl. Environ. Microbiol. 82, 6846-6858*
41. Papadimitriou K., E. Mavrogonatou, A. Bolotin, **E. Tsakalidou** and P. Renault (2016) Whole genome sequence of the cheese isolate *Streptococcus macedonicus* 679. *ASM Gen. Announc. 4, e01025-16*
42. Chatzidaki M.D., K. Papadimitriou, V. Alexandraki, E. Tsirovouli, Z. Chakim, A. Ghazal, K. Mortensen, A. Yaghmur, S. Salentinig, V. Papadimitriou, **E. Tsakalidou** and A. Xenakis (2016) Microemulsions as potential carriers of nisin: effect of composition on the structure and efficacy. *Langmuir 32, 8988-8998*
43. Papadelli M., G. Zoumpopoulou, M. Georgalaki, R. Anastasiou, E. Manolopoulou, I. Lytra, K. Papadimitriou and **E. Tsakalidou** (2015) Evaluation of two lactic acid bacteria starter cultures for the fermentation of natural black table olives (*Olea europaea* L cv Kalamon). *Pol. J. Microbiol. 65, 265-271*
44. Anastasiou R., G. Van Driessche, E. Boutou., M. Kazou, S. Alexandraki, C.E. Vorgias, B. Devreese, **E. Tsakalidou** and K. Papadimitriou (2015) Engineered strains of *Streptococcus macedonicus* towards an osmotic stress resistant phenotype retain their ability to produce the bacteriocin macedocin under hyperosmotic conditions. *J. Biotechnol. 212, 125-133*
45. Papadimitriou K., R. Anastasiou, E. Maistrou, T. Plakas, N.C. Papandreou, S.J. Hamodrakas, S. Ferreira, P. Supply, P. Renault, B. Pot and **E. Tsakalidou** (2015) Acquisition through horizontal gene transfer of plasmid pSMA198 by *Streptococcus macedonicus* ACA-DC 198 points towards the dairy origin of the species. *PLOS ONE | DOI:10.1371/journal.pone.0116337*
46. Ricciardi A., E. Parente, A. Tramutola, A. Guidone, R.G. Ianniello, D. Pavlidis, **E. Tsakalidou** and T. Zotta (2015) Evaluation of a differential medium for the preliminary identification of members of the *Lactobacillus plantarum* and *Lactobacillus casei* groups. *Ann. Microbiol. 65, 1649-1658*
47. Ricciardi A., A. Guidone, R. G. Ianniello, S. Cioffi, M. Aponte, D. Pavlidis, **E. Tsakalidou**, T. Zotta and E. Parente (2015) A survey of Non-Starter Lactic Acid Bacteria in traditional cheese of Basilicata (Southern Italy): culture dependent identification and survival to simulated gastrointestinal transit. *Int. Dairy J. 43, 42-40*
48. Papadimitriou K., R. Anastasiou, E. Mavrogonatou, J. Blom, N.C. Papandreou, S.J. Hamodrakas, S. Ferreira, P. Renault, P. Supply, B. Pot and **E. Tsakalidou** (2014) Comparative genomics of the dairy isolate *Streptococcus macedonicus* ACA-DC 198 against related members of the *Streptococcus bovis*/*Streptococcus equinus* complex. *BMC Genomics 15, 272, doi: 10.1186/1471-2164-15-272*
49. Alexandraki V., M. Georgalaki, K. Papadimitriou, R. Anastasiou, G. Zoumpopoulou, I. Chatzipavlidis, M. Papadelli, N. Vallis, K. Moschochoritis and **E. Tsakalidou** (2014) Determination of triterpenic acids in natural and alkaline-treated Greek table olives throughout the fermentation process. *LWT Food Sci. Technol. 58, 609-613*

50. Zoumpopoulou G., E. Pepelassi, W. Papaioannou, M. Georgalaki, P.A. Maragkoudakis, P. A. Tarantilis, M. G. Polissiou, **E. Tsakalidou** and K. Papadimitriou (2013) Incidence of bacteriocins produced by food related lactic acid bacteria active towards oral pathogens. *Int. J. Mol. Sci.* 14, 4640-4654
51. Argyri A., G. Zoumpopoulou, A. Karatzas, **E. Tsakalidou**, G.-J. Nychas, E. Panagou and C. Tassou (2013) Selection of potential probiotic lactic acid bacteria from fermented olives by *in vitro* tests. *Food Microbiol.* 33, 282-291
52. Georgalaki M., K. Papadimitriou, R. Anastasiou, B. Pot, G. Van Driessche, B. Devreese and **E. Tsakalidou** (2013) Macedovicin, the second Food-Grade Lantibiotic produced by *Streptococcus macedonicus* ACA-DC 198. *Food Microbiol.* 33, 124-130
53. Papadimitriou K., S. Ferreira, N.C. Papandreou, E. Mavrogonatou, P. Supply, B. Pot and **E. Tsakalidou** (2012) Complete genome sequence of the dairy isolate *Streptococcus macedonicus* ACA-DC 198. *J. Bacteriol.* 194, 1838-1839
54. Asteri I.A., E. Boutou, R. Anastasiou, B. Pot, C.E. Vorgias, **E. Tsakalidou** and K. Papadimitriou (2011) *In silico* evidence for the horizontal gene transfer of *gsiB*, a  $\sigma^B$ -regulated gene in Gram-positive bacteria, to lactic acid bacteria. *Appl. Environ. Microbiol.* 77, 3526-3531
55. Asteri I.A., K. Papadimitriou, E. Boutou, B. Pot, C.E. Vorgias and **E. Tsakalidou** (2011) Comparative and evolutionary analysis of plasmid pREN isolated from *Lactobacillus rennini*, a novel member of the theta-replicating pUCL287 family. *FEMS Microbiol. Lett.* 318, 18-26
56. De Vuyst, L., F. Vaningelgem, V. Ghijssels, **E. Tsakalidou** and F. Leroy (2011) New insights into the citrate metabolism of *Enterococcus faecium* FAIR-E 198 and its possible impact on the production of fermented dairy products. *Int. Dairy J.* 21, 580-585
57. Zoumpopoulou G., K. Papadimitriou, M. G. Polissiou, P. A. Tarantilis and **E. Tsakalidou** (2010) Detection of changes in the cellular composition of *Salmonella enterica* serovar Typhimurium in the presence of antimicrobial compound(s) of *Lactobacillus* strains using Fourier transform infrared spectroscopy. *Int. J. Food Microbiol.* 144, 202-207
58. Maragkoudakis P.A., W. Chingwaru, L. Gradisnik, **E. Tsakalidou** and A. Cencic (2010) Lactic acid bacteria efficiently protect human and animal intestinal epithelial and immune cells from enteric virus infection. *Int. J. Food Microbiol.* 141, 91-97
59. Maragkoudakis P.A., K. C. Mountzouris, C. Rosu, G. Zoumpopoulou, K. Papadimitriou, E. Dalaka, A. Hadjipetrou, G. Theofanous, G. P. Strozzi, N. Carlini, G. Zervas and **E. Tsakalidou** (2010) Feed supplementation of *Lactobacillus plantarum* PCA 236 modulates gut flora and milk fatty acid composition in dairy goats - preliminary study. *Int. J. Food Microbiol.* 141, 109-116
60. Asteri I.A., K. Papadimitriou, E. Boutou, R. Anastasiou, B. Pot, C.E. Vorgias and **E. Tsakalidou** (2010) Characterization of pLAC1, a 3.5 kb cryptic plasmid isolated from *Lactobacillus acidipiscis* and comparative analysis with its related plasmids. *Int. J. Food Microbiol.* 15, 222-228
61. Samelis J., A. Kakouri, E.C. Pappa, B. Bogovič Matijašić, M.D. Georgalaki, **E. Tsakalidou** and I. Rogelj (2010) Microbial stability and safety of traditional Greek Graviera cheese: characterization of the lactic acid bacterial flora and culture-independent detection of bacteriocin genes in the ripened cheeses and their microbial consortia. *J. Food Prot.* 73, 1294-303
62. Asteri I.-A., N. Kittaki and **E. Tsakalidou** (2010) The effect of wild lactic acid bacteria in the production of soft goat's milk cheese. *Int. J. Dairy Technol.* 63, 234-242
63. Georgalaki M., M. Papadelli, E. Hassioti, R. Anastasiou, A. Aktypis, Gonzalez Van Driessche, B. Devreese, J. Van Beeumen L. De Vuyst and **E. Tsakalidou** (2010) Milk protein fragments induce the biosynthesis of macedocin, the lantibiotic produced by *Streptococcus macedonicus* ACA-DC 198. *Appl. Environ. Microbiol.* 76, 1143-1151

64. Asteri I.A., N. Robertson, D.M. Kagkli, P. Andrewes, G. Nychas, T. Coolbear, R. Holland, V. Crow and **E. Tsakalidou** (2009) Technological and flavour potential of cultures isolated from traditional Greek cheeses – a pool of novel species and starters. *Int. Dairy J.* **19**, 595-604
65. Maragkoudakis P.A., M. Papadelli, M. Georgalaki, E. Panayotopoulou, B. Martinez-Gonzalez, A. Mentis, K. Petraki, D. Sgouras and **E. Tsakalidou** (2009) *In vitro* and *in vivo* safety evaluation of the bacteriocin producer *Streptococcus macedonicus* ACA-DC 198. *Int. J. Food Microbiol.* **133**, 141-147
66. Maragkoudakis P.A., K.C. Mountzouris, D. Psirras, S. Cremonese, J. Fischer, M.D. Cantor and **E. Tsakalidou** (2009) Functional properties of novel protective lactic acid bacteria and application in raw chicken meat against *Listeria monocytogenes* and *Salmonella enteritidis*. *Int. J. Food Microbiol.* **130**, 219-226
67. Anastasiou R., A. Aktypis, M. Georgalaki, M. Papadelli, L. De Vuyst and **E. Tsakalidou** (2009) Inhibition of *Clostridium tyrobutyricum* by *Streptococcus macedonicus* ACA-DC 198 under conditions simulating Kasser cheese production. *Int. Dairy J.* **19**, 330-335
68. Zoumpopoulou G., **E. Tsakalidou**, J. Dewulff, B. Pot and C. Grangette (2009) Differential cross talk between epithelial cells, dendritic cells and bacteria in a co-culture transwell model. *Int. J. Food Microbiol.* **131**, 40-51
69. Georgalaki M., E. Manolopoulou, R. Anastasiou, M. Papadelli and **E. Tsakalidou** (2009) Detection of *Streptococcus macedonicus* in Greek traditional cheeses. *Int. Dairy J.* **19**, 96–99
70. Papadimitriou K., E. Boutou, G. Zoumpopoulou, P. Tarantilis, M. Polisiou, C.E. Vorgias and **E. Tsakalidou** (2008) RNA arbitrarily primed PCR and Fourier Transform Infrared Spectroscopy reveal plasticity in the acid tolerance response of *Streptococcus macedonicus*. *Appl. Environ. Microbiol.*, **74**, 6068-6076
71. Zoumpopoulou G., B. Foligne, K. Christodoulou, C. Grangette, B. Pot and **E. Tsakalidou** (2008) *Lactobacillus fermentum* ACA-DC 179 displays probiotic potential *in vitro* and protects against TNBS-induced colitis and *Salmonella* infection in murine models. *Int. J. Food Microbiol.* **121**, 18-26 (most cited article of IJFM 2008-2010)
72. Xiraphi N., M. Georgalaki, K. Rantsiou, L. Cocolin, **E. Tsakalidou**, and E.H. Drosinos (2008) Purification and characterization of the bacteriocin produced by *Leuconostoc mesenteroides* E131. *Meat Sci.* **80**, 194-203
73. Paramithiotis S., A. Sofou, **E. Tsakalidou** and G. Kalantzopoulos (2007) Flour carbohydrate catabolism and metabolite production by sourdough lactic acid bacteria. *World J. Food Microbiol. Biotechnol.* **23**, 1417-1423
74. Tryfinopoulou P., **E. Tsakalidou**, M. Vancanneyt, B. Hoste, J. Swings and G.J. Nychas (2007) Diversity of *Shewanella* population in fish *Sparus aurata* harvested in the Aegean Sea. *J. Appl. Microbiol.* **103**, 711-721
75. Papadelli M., A. Karsioti, R. Anastasiou, M. Georgalaki and E. Tsakalidou (2007) Characterization of the gene cluster involved in the biosynthesis of macedocin, the lantibiotic produced by *Streptococcus macedonicus*. *FEMS Microbiol. Lett.* **272**, 75-82
76. Papadimitriou K., H. Pratsinis, G. Nebe-von-Caron, D. Kletsas and **E. Tsakalidou** (2007) Acid tolerance of *Streptococcus macedonicus* assessed by flow cytometry and single cell sorting. *Appl. Environ. Microbiol.* **73**, 465-476
77. Poirazi Y., F. Leroy, M.D. Georgalaki, A. Aktypis, L. De Vuyst and **E. Tsakalidou** (2007) Use of artificial neural networks and a gamma-concept based approach to model growth of and bacteriocin production by *Streptococcus macedonicus* ACA-DC 198 under conditions simulating Kasser cheese technology. *Appl. Environ. Microbiol.* **73**, 768-776

78. Anastasiou R., M. Georgalaki, E. Manolopoulou, I. Kandarakis, L. De Vuyst and **E. Tsakalidou** (2007) The performance of *Streptococcus macedonicus* ACA-DC 198 as starter culture in Kasseri cheese production. *Int. Dairy J.* 17, 208-217
79. Paramithiotis S., S. Gioulatos, **E. Tsakalidou** and G. Kalantzopoulos (2006) Interactions between *Saccharomyces cerevisiae* and lactic acid bacteria in sourdough. *Proc. Biochem.* 41, 2429-2433
80. Papadimitriou K., H. Pratsinis, G. Nebe von Caron, D. Kletsas and **E. Tsakalidou** (2006) Rapid assessment of the physiological status of *Streptococcus macedonicus* by flow cytometry and fluorescence probes. *Int. J. Food Microbiol.*, 111, 197-205
81. Anastasiou R., P. Leverrier, I. Krestas, A. Rouault, G. Kalantzopoulos, P. Boyaval, **E. Tsakalidou** and G. Jan (2006) Changes in protein synthesis during thermal adaptation of *Propionibacterium freudenreichii* ssp. *shermanii*. *Int. J. Food Microbiol.* 108, 301-314
82. Vaningelhem F., V. Ghijssels, **E. Tsakalidou** and L. De Vuyst (2006) Co-metabolism of citrate and glucose by *Enterococcus faecium* FAIR-E 198 in the absence of growth. *Appl. Environ. Microbiol.* 72, 319-26
83. Makras L., V. Triantafyllou, D. Fayol-Messaoudi, T. Adriany, G. Zoumpopoulou, **E. Tsakalidou**, A. Servin and L. De Vuyst (2006) Kinetic analysis of the antibacterial activity of probiotic lactobacilli towards *Salmonella enterica* serovar Typhimurium reveals a major role for lactic acid in their inhibition. *Res. Microbiol.* 157, 241-247
84. Van den Berghe E., G. Skourtas, **E. Tsakalidou** and L. De Vuyst (2006) *Streptococcus macedonicus* ACA-DC 198 produces the lantibiotic, macedocin, at temperature and pH conditions that prevail during cheese manufacture. *Int. J. Food Microbiol.* 107, 138-47
85. Xiraphi N., M. Georgalaki, G. Van Driessche, B. Devreese, J. Van Beeumen, **E. Tsakalidou**, J. Metaxopoulos and Eleftherios H. Drosinos (2006) Purification and characterization of curvaticin L442, a bacteriocin produced by *Lactobacillus curvatus* L442. *Ant. Leeuw. Int. J. Gen. Mol. Microbiol.* 89, 19-26
86. Maragkoudakis P.A., C. Miaris, P. Rojcz, N. Manalis, F. Magkanari, G. Kalantzopoulos and **E. Tsakalidou** (2006) Production of traditional Greek yoghurt using *Lactobacillus* strains with probiotic potential as starter adjuncts. *Int. Dairy J.* 16, 52-60
87. Maragkoudakis P.A., G. Zoumpopoulou, C. Miaris, G. Kalantzopoulos, B. Pot and **E. Tsakalidou** (2006) Probiotic potential of *Lactobacillus* strains isolated from dairy products. *Int. Dairy J.* 16, 189-199
88. Paramithiotis S., Y. Chouliaras, **E. Tsakalidou** and G. Kalantzopoulos (2005) Application of selected starter cultures for the production of wheat sourdough bread using a traditional three-stage procedure. *Proc. Biochem.* 40, 2813-2819
89. Vancanneyt M., P. Neysens, M. Dewachter, K. Engelbeen, C. Snauwaert, I. Cleenwerck, Van der Meulen R., B. Hoste, **E. Tsakalidou**, L. De Vuyst and J. Swings (2005) *Lactobacillus acidifarinae* sp. nov. and *Lactobacillus zymae* sp. nov., from wheat sourdoughs. *Int. J. Syst. Evol. Microbiol.* 55, 615-620
90. De Vuyst L., L. Makras, L. Avonts, H. Holo, Q. Yi, A. Servin, D. Fayol-Messaoudi, C. Berger, G. Zoumpopoulou, **E. Tsakalidou**, D. Sgouras, B. Martinez-Gonzales, E. Panayotopoulou, A. Mentis, D. Smarandache, L. Savu, P. Thonart, and I. Nes (2004) Antimicrobial potential of probiotic or potentially probiotic lactic acid bacteria, the first results of the international European research project PROPATH of the PROEUHEALTH cluster. *Microb. Ecol. Health Dis.* 16, 125-130
91. Mataragas M., E.H. Drosinos, **E. Tsakalidou** and J. Metaxopoulos (2004) Influence of nutrients on growth and bacteriocin production by *Leuconostoc mesenteroides* L124 and *Lactobacillus curvatus* L442. *Ant. Leeuwen. J. Microbiol.* 81, 191-198

92. Sgouras D., P. Maragkoudakis, K. Petraki, B. Martinez, E. Eriotou, S. Michopoulos, G. Kalantzopoulos, **E. Tsakalidou** and A. Mentis (2004) *In vitro* and *in vivo* inhibition of *Helicobacter pylori* by *Lactobacillus casei* strain Shirota. *Appl. Environ. Microbiol.* 70, 518-526
93. Sarantinopoulos P., L. Makras, F. Vaningelgem, G. Kalantzopoulos, L. De Vuyst and **E. Tsakalidou** (2003) Growth and energy generation by *Enterococcus faecium* FAIR-E 198 during citrate metabolism. *Int. J. Food Microbiol.* 84, 197-206
94. Papadelli M., E. Manolopoulou, G. Kalantzopoulos and **E. Tsakalidou** (2003) Rapid detection and identification of *Streptococcus macedonicus* by species-specific PCR and DNA hybridisation. *Int. J. Food Microbiol.* 81, 231-239
95. De Vuyst L., V. Schrijvers, S. Paramithiotis, B. Hoste, M. Vancanneyt, G. Kalantzopoulos, J. Swings, **E. Tsakalidou** and W. Messens (2002) The biodiversity of Greek wheat sourdoughs is reflected in both composition and metabolite formation. *Appl. Environ. Microbiol.* 68, 6059-6069
96. Georgalaki M., M. Papadeli, R. Anastasiou, G. Kalantzopoulos and **E. Tsakalidou** (2002) Purification, biochemical characterization and cloning of the intracellular X-prolyl-dipeptidyl aminopeptidase from *Streptococcus macedonicus* strain ACA-DC 191. *Le Lait* 82, 657-671
97. Georgalaki M.D., E. Van den Berghe, D. Kritikos, B. Devreese, J. Van Beeumen, G. Kalantzopoulos, L. De Vuyst and **E. Tsakalidou** (2002) Macedocin: a food grade lantibiotic produced by *Streptococcus macedonicus* ACA-DC 198. *Appl. Environ. Microbiol.* 68, 5891-5903
98. Anastasiou R., M. Papadelli, M.D. Georgalaki, G. Kalantzopoulos and **E. Tsakalidou** (2002) Cloning and sequencing of the gene encoding X-prolyl-dipeptidyl aminopeptidase (PepX) from *Streptococcus thermophilus* strain ACA-DC 4. *J. Appl. Microbiol.* 93, 52-59
99. Sarantinopoulos P., G. Kalantzopoulos and **E. Tsakalidou** (2002) Effect of *Enterococcus faecium* on microbiological, physicochemical and sensory characteristics of Greek Feta cheese. *Int. J. Food Microbiol.* 76, 93-105
100. Sarantinopoulos P., F. Leroy, E. Leontopoulou, M. Georgalaki, G. Kalantzopoulos, **E. Tsakalidou** and L. De Vuyst (2002) Production of the bacteriocin of *Enterococcus faecium* FAIR-E 198 in view of its application as adjunct starter in Greek Feta cheese making. *Int. J. Food Microbiol.* 72, 125-136
101. Tryfinopoulou P., **E. Tsakalidou** and G.J. Nychas (2002) Characterization of *Pseudomonas* spp. associated with spoilage of gilt-head sea-bream fish stored under various storage conditions. *Appl. Environ. Microbiol.* 68, 65-72
102. Sarantinopoulos P., G. Kalantzopoulos and **E. Tsakalidou** (2001) Citrate metabolism by *Enterococcus faecalis* FAIR-E 229. *Appl. Environ. Microbiol.* 67, 5482-5487
103. Sarantinopoulos P, C. Andrighetto, M. D. Georgalaki, M. C. Rea, A. Lombardi, T. M. Cogan, G. Kalantzopoulos and **E. Tsakalidou** (2001) Biochemical properties of enterococci relevant to their technological performance. *Int. Dairy J.* 11, 621-647
104. Kakariari E., M.D. Georgalaki, G. Kalantzopoulos and **E. Tsakalidou** (2000) Purification and characterization of an intracellular esterase from *Propionibacterium freudenreichii* subsp. *freudenreichii* ITFF 14. *Le Lait* 80, 491-501
105. Xanthopoulos V., M. Hatzikamari, T. Adamidis, **E. Tsakalidou**, N. Tzanetakis and E. Litopoulou-Tzanetaki (2000) Heterogeneity of *Lactobacillus plantarum* isolates from Feta cheese throughout ripening. *J. Appl. Microbiol.* 88, 1056-1064
106. Georgalaki M.D., P. Sarantinopoulos, E.S. Ferreira, L. De Vuyst, G. Kalantzopoulos and **E. Tsakalidou** (2000) Biochemical properties of *Streptococcus macedonicus* strains isolated from Greek Kasser cheese. *J. Appl. Microbiol.* 88, 817-825

107. Paramythiotis S., M.R.A. Mueller, M.A. Ehrmann, **E. Tsakalidou**, H. Seiler, R.F. Vogel and G. Kalantzopoulos (2000) Polyphasic identification of wild yeast strains isolated from Greek sourdoughs. *System. Appl. Microbiol.* **23**, 156-164
108. **Tsakalidou E.**, R. Anastasiou, I. Vandenberghe, J. Van Beeumen and G. Kalantzopoulos (1999) Cell wall bound proteinase of *Lactobacillus delbrueckii* subsp. *lactis* ACA-DC 178. Characterisation and specificity towards  $\beta$ -casein. *Appl. Environ. Microbiol.*, **64**, 2035-2040
109. Samelis J., J. Rementzis, **E. Tsakalidou** and J. Metaxopoulos (1998) Usefulness of rapid GC analysis of cellular fatty acids for distinguishing *Weissella viridescens*, *Weissella paramesenteroides*, *Weissella helenica* and some non-identifiable, arginine-negative *Weissella* strains of meat origin. *System. Appl. Microbiol.* **21**, 260-265
110. **Tsakalidou E.**, E. Zoidou, B. Pot, L. Vassil, W. Ludwig, L.A. Devriese, G. Kalantzopoulos, K.H. Schleifer and K. Kersters (1998) Identification of streptococci from Greek Kasser cheese and description of *Streptococcus macedonicus* sp. nov. *Int. J. Syst. Bacteriol.* **48**, 519-527
111. **Tsakalidou E.**, R. Anastasiou, C. Papadimitriou, E. Manolopoulou and G. Kalantzopoulos (1998) Purification and characterization of an intracellular X-prolyl-dipeptidyl aminopeptidase from *Streptococcus thermophilus* strain ACA-DC 4. *J. Biotechnol.* **59**, 203-211
112. **Tsakalidou E.**, J. Samelis, J. Metaxopoulos and G. Kalantzopoulos (1997) Atypical, leuconostoc-like *Weissella* taxons isolated from meat, sharing low phenotypic relatedness with the so far recognized arginine-negative *Weissella* ssp. as revealed by SDS-PAGE of whole cell proteins. *Syst. Applied Microbiol.* **20**, 659-664
113. Georgala AIK., **E. Tsakalidou**, I. Kandarakis and G. Kalantzopoulos (1997) An index of proteolysis degree in ewes' milk and ewes' milk yoghurt, by single strains and combinations of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *bulgaricus*, isolated from traditional Greek yoghurt. *Food Sci. Technol. Int.* **3**, 259-263
114. Ztaliou I., **E. Tsakalidou**, N. Tzanetakis and G. Kalantzopoulos (1996) *Lactobacillus plantarum* strains isolated from traditional Greek cheese. Taxonomic characterisation and screening for enzyme activities. *Le Lait* **76**, 209-216
115. Georgala AIK., **E. Tsakalidou**, I. Kandarakis and G. Kalantzopoulos (1995) Flavour development in ewes' milk by single strains, and ewes' milk yoghurt by mixed cultures of *Streptococcus thermophilus* and *Lactobacillus delbrueckii* subsp. *bulgaricus* strains, isolated from traditional Greek yoghurt. *Le Lait* **75**, 271-283
116. Samelis J., **E. Tsakalidou**, I. Metaxopoulos and G. Kalantzopoulos (1995) Differentiation of *Lactobacillus sake* and *Lactobacillus curvatus* isolated from naturally fermented Greek dry salami by SDS-PAGE electrophoresis of whole-cell proteins. *J. Appl. Bacteriol.* **78**, 157-163
117. **Tsakalidou E.**, E. Manolopoulou, E. Kabaraki, E. Zoidou, B. Pot, K. Kersters, and G. Kalantzopoulos (1994) The combined use of whole cell protein extracts for the identification (SDS-PAGE) and enzyme activity screening of lactic acid bacteria isolated from traditional Greek dairy products. *System. Appl. Microbiol.* **17**, 444-458
118. **Tsakalidou E.**, I. Dalezios and G. Kalantzopoulos (1994) Purification and partial characterisation of an intracellular esterase from *Enterococcus faecium* ACA-DC 237. *J. Biotechnol.* **37**, 201-208
119. **Tsakalidou E.**, E. Manolopoulou, B. Tsilibari, M. Georgalaki and G. Kalantzopoulos (1993) Esterolytic activities from *Enterococcus faecium* and *Enterococcus durans* strains. *Neth. Milk Dairy J.* **47**, 145-150
120. **Tsakalidou E.**, I. Dalezios, M. Georgalaki and G. Kalantzopoulos (1993) A comparative study: Aminopeptidase activities from *Lactobacillus delbrueckii* ssp. *bulgaricus* and *Streptococcus thermophilus*. *J. Dairy Sci.* **76**, 2145-2151



121. **Tsakalidou E.**, E. Zoidou and G. Kalantzopoulos (1992) SDS-Polyacrylamide gel electrophoresis of cell proteins from *Lactobacillus delbreuckii* subsp. *bulgaricus* and *Streptococcus salivarius* subsp. *thermophilus* strains isolated from yoghurt and cheese. *Milchwissenschaft* 47, 296-298
122. **Tsakalidou E.** and G. Kalantzopoulos (1992) Purification and partial characterisation of an intracellular esterase from *Lactococcus lactis* subsp. *lactis* strain ACA-DC 127. *Le Lait* 72, 533-543
123. **Tsakalidou E.**, E. Zoidou and G. Kalantzopoulos (1992) Esterase activities of cell-free extracts from wild strains of *Lactococcus lactis* subsp. *lactis* isolated from traditional Greek cheese. *J. Dairy Res.* 59, 111-113
124. **Tsakalidou E.** and G. Kalantzopoulos (1992) Purification and partial characterisation of an intracellular aminopeptidase from *Streptococcus salivarius* subsp. *thermophilus* strain ACA-DC 114. *J. Appl. Bacteriol.* 72, 227-232
125. Kalantzopoulos G., **E. Tsakalidou** and E. Manolopoulou (1990) Proteinase, peptidase and esterase activities of cell-free extracts from wild strains of *Lactobacillus delbreuckii* subsp. *bulgaricus* and *Streptococcus salivarius* subsp. *thermophilus* isolated from traditional Greek yoghurt. *J. Dairy Res.* 57, 593-601
126. Nicolaidis D.N., **E.C. Tsakalidou** and C.T. Hatziantoniou (1982) One-pot synthesis of Furano- and Thieno[3,4-d]thiepins *via* bis-Wittig reactions. *J. Heteroc. Chem.* 19, 1243-1244

#### REVIEW PAPERS

1. Cernava T., D. Rybakova, F. Buscot, T. Clavel, A.C. McHardy, F. Meyer, F. Meyer, J. Overmann, B. Stecher, A. Sessitsch, M. Schloter, G. Berg and The MicrobiomeSupport Team (2022) Metadata harmonization—Standards are the key for a better usage of omics data for integrative microbiome analysis *Environmental Microbiome* 17:33, <https://doi.org/10.1186/s40793-022-00425-1>
2. Anastasiou R., M. Kazou, M. Georgalaki, A. Aktypis, G. Zoumpopoulou and **E. Tsakalidou** (2022) Omics approaches to assess flavor development in cheese. *Foods* 2022, 11, 188, <https://doi.org/10.3390/foods11020188> (invited paper)
3. Georgalaki M., G. Zoumpopoulou, R. Anastasiou, M. Kazou and **E. Tsakalidou** (2021) *Lactobacillus kefiranofaciens*: From Isolation and Taxonomy to Probiotic Properties and Applications. *Microorganisms* 9, 2158 <https://doi.org/10.3390/microorganisms9102158>
4. Zoumpopoulou G., B. Pot, **E. Tsakalidou** and K. Papadimitriou (2017) Dairy Probiotics: Beyond the Role of Promoting Gut and Immune Health. *Int. Dairy J.* 67, 46-60 (invited paper)
5. Baschali A., **E. Tsakalidou**, A. Kyriacou, N. Karavasiloglou, A.L. Matalas (2017) Traditional low- and non-alcoholic fermented beverages consumed in European countries: a neglected food group. *Nutr. Res. Rev.* 24, 1-24, [doi: 10.1017/S0954422416000202](https://doi.org/10.1017/S0954422416000202)
6. Papadimitriou K., A. Alegria, P.A. Bron, M. de Angelis, M. Gobbetti, M. Kleerebezem, J. A. Lemos, D.M. Linares, P. Ross, C. Stanton, F. Turrone, D. van Sinderen, P. Varmanen, M. Ventura, M.I. Zúñiga, **E. Tsakalidou** and J. Kok (2016) Stress Physiology of Lactic Acid Bacteria - A review. *Microbiol. Mol. Biol. Rev* 80, 837-890
7. Papadimitriou K., G. Zoumpopoulou, B. Foligné, V. Alexandraki, M. Kazou, B. Pot and **E. Tsakalidou** (2015) Discovering probiotic microorganisms: *in vitro*, *in vivo* and *omics* approaches. *Front. Microbiol.* 6:58. [doi: 10.3389/fmicb.2015.00058](https://doi.org/10.3389/fmicb.2015.00058) (invited paper)
8. Papadimitriou K., B. Pot and **E. Tsakalidou** (2015) How microbes adapt to a diversity of food niches. *Curr. Opin. Food Sci.* 2, 29-35 (invited paper)

9. De Vuyst L. and **E. Tsakalidou** (2008) *Streptococcus macedonicus*, a multi-functional and promising species for dairy fermentations. *Int. Dairy J.* 18, 466-475
10. Foulquié Moreno M.R., P. Sarantinopoulos, **E. Tsakalidou** and L. De Vuyst (2006) The role and application of enterococci in food and health. *Int. J. Food Microbiol.* 106, 1-24 (most cited article of IJFM 2006-2010)
11. Manolopoulou E., S. Gioulatos, A. Aktypis, **E. Tsakalidou**, and G. Kalantzopoulos (2006) The contribution of Culture Collections in the maintenance of biodiversity. The example of the ACA-DC Collection. *Greek J. Dairy Sci. Technol., Issue 1*, 46-58
12. **Tsakalidou E.** (1997) Enterococci: microbiological, biochemical and technological aspects. *Greek J. Dairy Sci. Technol., Issue 1*, 49-60

#### CHAPTERS IN BOOKS

1. Aktypis A., **E. Tsakalidou** and E. Manolopoulou (2022) Yogurt and Health In: *Functional Foods and their implications for Health promotion*, R. Lordan, A. Tsoupras, I. Zabetakis, D. Ramji Eds., Academic Press-Elsevier, in press
2. Kazou M., A. Gavriel, C. Kounenidaki and **E. Tsakalidou** (2022) Microbial quality and spoilage of raw cow's milk In: *Understanding and improving the functional and nutritional properties of milk*, pp. 593-636, T. Huppertz and T. Vasiljevic Eds., Burleigh Dodds Science Publishing Limited, <http://dx.doi.org/10.19103/AS.2022.0099.18>
3. Kazou M. and **E. Tsakalidou** (2022) No microbes no Cheese In: *The Good Microbes in Medicine, Food Production, Biotechnology, Bioremediation and Agriculture*, Chapter 12, 1<sup>st</sup> Edition, F. Debruijn, H. Smidt, L. Cocolin, M. Sauer, D. Dowling and L. Thomashow Eds., John Wiley & Sons Ltd.
4. Kazou M., L. Pagiaty, R. Bounenni and **E. Tsakalidou** (2021) Microbial Flora In: *Handbook of Dairy Foods Analysis*, pp. 673-697, 2<sup>nd</sup> Edition, F. Toldrá and L. Nollet Eds., CRC Press, Boca Raton, USA, ISBN: 9780367343132
5. Kazou M. and **E. Tsakalidou** (2021) "The application of -omics technologies in deciphering the microbial ecosystem of table olives" In: *Table Olives and their biofunctional role*, A. Kyritsakis Ed., pp. 299-318; ISBN: 978-618-00-2979-6
6. Zoumpoulou G. and **E. Tsakalidou** (2019) Gluten free products. In: *The Role of Alternative and Innovative Food Ingredients and Products in Consumer Wellness*, pp. 213-237, Ch. Galanakis Ed., Elsevier-Academic Press
7. Papadimitriou K., G. Zoumpoulou, M. Georgalaki, V. Alexandraki, M. Kazou, R. Anastasiou and **E. Tsakalidou** (2019) Chapter 5\_Sourdough Bread. In: *Innovations in Traditional Foods*, pp. 127-158, Ch. Galanakis Ed., Woodhead Publishing
8. Zoumpoulou G., M. Kazou, V. Alexandraki, A. Angelopoulou, K. Papadimitriou, B. Pot and **E. Tsakalidou** (2018) Probiotics and Prebiotics: an Overview on Recent Trends. In: *Probiotics and Prebiotics for Animal Health and Food Safety*, pp. 1-34, B. Biavati and D. Di Gioia Eds., Springer Publishing, doi.org/10.1007/978-3-319-71950-4\_1
9. Zoumpoulou G., **E. Tsakalidou** and L.V. Thomas (2018) Probiotic research: human and mechanistic studies. In: *Probiotic Dairy Products*, 2<sup>nd</sup> Edition, A. Tamime and L.V. Thomas Eds., Society of Dairy Technology-Wiley, pp.293-357, DOI: 10.1002/9781119214137.ch8
10. Alexandraki V. and **E. Tsakalidou** (2016) Kefalograviera Cheese. In: *The Oxford Companion to Cheese*, page 399, M. Sinsheimer Ed., Oxford University Press USA, NY (2017 James Beard Award in Reference and Scholarship)

11. Alexandraki V., M. Kazou, A. Angelopoulou, M.P. Arena, V. Capozzi, P. Russo, D. Fiocco, G. Spano, K. Papadimitriou and **E. Tsakalidou** (2016) The Microbiota of non-Cow Milk and Products. In: *Non Cow Milk and Milk Products*, pp. 117-160, K. Papadimitriou and E. Tsakalidou Eds., Elsevier, San Diego CA US
12. Pot B., G.E. Felis, K. De Bruyne, **E. Tsakalidou**, K. Papadimitriou, J. Leisner and P. Vandamme (2014) The genus *Lactobacillus*. In: *Lactic Acid Bacteria: Biodiversity and Taxonomy*, pp.251-354, First Edition, W. H. Holzapfel & B.J.B. Wood Eds, John Wiley & Sons, Ltd
13. Papadimitriou K., **V. Alexandraki** and E. Tsakalidou (2013) Fighting off human infections: a new role for bacteriocin molecules. In: *Interactive Probiotics*, pp. 22-51, E. Pessione Ed., CRC press
14. Alexandraki V., **E. Tsakalidou**, K. Papadimitriou and W. Holzapfel (2013) A study on the status and trends of the conservation and sustainable use of microorganisms in food processes. *Background Study Paper N° 65, FAO Commission on Genetic Resources for Food and Agriculture*
15. Papadimitriou K., **E. Tsakalidou** and J. Lemos (2011) The Stress Response of Streptococci. In: *Stress Responses of Lactic Acid Bacteria*, pp.251-301, K. Papadimitriou and E. Tsakalidou Eds., Springer Science & Business Media, LLC, NY, USA
16. **Tsakalidou E.** (2011) Microbial Flora. In *Safety Analysis of Foods of Animal Origin*, pp. 781-798, L. Nollet and F. Toldrá Eds., CRC Press, Taylor & Francis Group, USA
17. **Tsakalidou E.** (2010) Microbial Flora. In *Handbook of Dairy Foods Analysis*, pp. 647-664, L. Nollet and F.Toldrá Eds., Boca Raton FL CRC Press, USA
18. Pot B. and **E. Tsakalidou** (2009) Taxonomy and Metabolism of *Lactobacillus*. In: *Lactobacillus Molecular Biology - From Genomics to Probiotics*, pp. 3-58, Å. Ljungh and T. Wadström Eds., Caister Academic Press, Norfolk, UK
19. Kotzekidou P. and **E. Tsakalidou** (2006) Fermentation Biotechnology of Plant Based Traditional Foods of the Middle East and Mediterranean Region. In: *Food Biotechnology, 2<sup>nd</sup> Edition*, pp. 1795-1828, K. Shetty, G. Paliyath, A. Pometto and R.E. Levin Eds., Taylor & Francis, NY, USA
20. **Tsakalidou E.** and P. Kotzekidou (2006) Fermentation Biotechnology of Animal Based Traditional Foods of the Middle East and Mediterranean Region. In: *Food Biotechnology, 2<sup>nd</sup> Edition*, pp. 1829-1872, K. Shetty, G. Paliyath, A. Pometto and R.E. Levin Eds., Taylor & Francis, NY, USA
21. El Soda M., J. Law, **E. Tsakalidou** and G. Kalantzopoulos (1995) Lipolytic activity of cheese related microorganisms and its impact on cheese flavour. In: *Food Flavors: Generation, Analysis and Process Influence*, pp. 1823-1847, G. Charalambous Ed., Elsevier Science B.V., The Netherlands

#### INVITED LECTURES (NON CONFERENCE)

1. **Tsakalidou E.** (2022) Ecosystems of fermented foods - Treasure chests of pro-technological and health-promoting microorganisms. *School of Food and Advance Technology, Massey University, Palmerston North, New Zealand*
2. **Tsakalidou E.** (2021) The indigenous microbiota of Greek traditional fermented foods - A treasure chest of pro-technological and health-promoting microorganisms. *Women Entrepreneurship Week 2021, "From research to market: promoting high technology women entrepreneurship" Montclair State University & National Technical University of Athens (virtual)*
3. **Tsakalidou E.** (2019) The ACD-DC collection as storehouse of the indigenous microbiota of Greek fermented foods\_Snapshots. *FrieslandCampina Innovation Centre, Wageningen University & Research (WUR) Campus, The Netherlands*
4. **Tsakalidou E.** (2018) Traditional Cheese in Cycladic Islands. *Hellenic Society for the Environment and Cultural Heritage, Athens, Greece*

5. **Tsakalidou E.** (2018) Emerging trends in the dairy sector. The opportunities for Greece. *1<sup>st</sup> Developmental Conference of Kalavrita, Kalavrita, Greece*
6. **Tsakalidou E.** (2018) Fermented Food and the Role of Starter Cultures. *College of Food Science and Nutritional Engineering, China Agricultural University, Beijing, China*
7. **Tsakalidou E.** (2014) The Indigenous Microbiota of Greek Traditional Foods - A Treasure Chest of Probiotic and Protective Cultures. *Chr. Hansen S/A, Copenhagen, Denmark*
8. Georgalaki M., V. Alexandraki, R. Anastasiou, G. Zoumpopoulou, I. Chatzipavlidis, M. Papadelli, N. Vallis and **E. Tsakalidou** (2013) Does the treatment affect the Triterpenic Acid content in Table Olives? *International Workshop on Bioactive Compounds from Olea Europaea: Chemistry and Biology, Athens, Greece*
9. **Tsakalidou E.** (2013) Multifunctional Lactic Acid Bacteria - From Biodiversity to Innovation. *EFET (Hellenic Food Authority), 1<sup>st</sup> Seminar in Technology and Innovation - Innovation & Entrepreneurship in Food Safety and the Environment, Athens, Greece*
10. **Tsakalidou E.** (2012) The Indigenous Microbiota of Greek Traditional Foods - A Treasure Chest of Probiotic and Protective Cultures. *Post Graduate Programme, Department of Chemistry, National and Kapodestrian University of Athens, Athens, Greece*
11. **Tsakalidou E.** (2012) *Streptococcus macedonicus* ACA-DC 198 produces multiple lantibiotics – A promising protective starter in dairy fermentations. *INRA Agrocampus Quest Rennes, UMR 1253, Science et Technologie du Lait et de l'œuf (STLO), Rennes, France*
12. **Tsakalidou E.** (2012) The Indigenous Microbiota of Greek Traditional Foods - A Treasure Chest of Probiotic and Protective Cultures. *International Summer School "Mediterranean Foods and Nutritional value: Current Trends in Food Science and Nutrition", University of Aegean, Limnos, Greece*
13. **Tsakalidou E.** (2010) Probiotics - Myth or Reality? *Fonterra Science and Technology Seminar Series, Palmerston North, New Zealand*
14. **Tsakalidou E.** (2009) Benefits and risks of functional foods. *Conference for policy makers and strategies in food safety and nutrition-From risk analysis to consumer protection. EFET and EFSA Joint Conference, Athens, Greece*

#### INTERNATIONAL CONFERENCE PAPERS

1. Filioglou K., E. Manolopoulou, **E. Tsakalidou**, M. Kazou and A. Aktypis (2022) Microbial diversity of kid yoghurt desserts. *International ICFMH Conference - FoodMicro 2022, Athens, Greece*
2. Kazou M., **E. Tsakalidou**, A. Sessitsch, T. Kostic and MicrobiomeSupport Consortium (2022) MicrobiomeSupport: Towards coordinated microbiome R&I activities in the food system to support (EU and) international bioeconomy goals. *International ICFMH Conference - FoodMicro 2022, Athens, Greece*
3. Georgalaki M., G. Lazaropoulos, L. Olivier, R. Anastasiou, G. Zoumpopoulou, E. Manolopoulou, V. Alexandraki, M. Kazou, K. Papadimitriou and **E. Tsakalidou** (2022) The anti-hypertensive character of traditional Feta cheese and its indigenous microbiota. *International ICFMH Conference - FoodMicro 2022, Athens, Greece*
4. Zoumpopoulou G., D. Lali, R. Anastasiou, M. Kazou, V. Angelopoulou, A. Agapaki, E. Konstantakis, E. Balafas, N.P.E. Kadoglou, **E. Tsakalidou** and N. Kostomitsopoulos (2022) *Lactobacillus fermentum* ACA-DC 179 administration modulates gut microbiota, metabolic profile and atherosclerosis progression in Apo-E<sup>-/-</sup> mice. *International ICFMH Conference - FoodMicro 2022, Athens, Greece*

5. Lappa I.K., C. Gantzias, M. Aerts, M. Georgalaki, E. Manolopoulou, P. Vandamme and **E. Tsakalidou** (2022) Non-starter lactic acid bacteria characterization of Cretan Staka using MALDI-TOF MS. *International ICFMH Conference - FoodMicro 2022, Athens, Greece*
6. Pagiati L., M. Kazou, G. Rizas, R. Anastasiou, G. Zoumpopoulou, M. Georgalaki, E. Manolopoulou, E.Z. Panagou and **E. Tsakalidou** (2022) Microbial evaluation of Conservolea and Thasos Greek olive cultivars using classical microbiological and amplicon-based metagenomics approaches. *International ICFMH Conference - FoodMicro 2022, Athens, Greece*
7. Kourkoulakou A., A. Tasiouli, T. Paschos, M. Georgalaki, E. Manolopoulou, G. Zoumpopoulou, **E. Tsakalidou** and M. Kazou (2022) Goat milk isolates as starters in soft goat cheese production. *International ICFMH Conference - FoodMicro 2022, Athens, Greece*
8. Kazou M., F. Drosou, V. Sellas, V. Dourtoglou, **E. Tsakalidou** and M. Dimopoulou (2022) The microbiota and aroma profile of Agiorgitiko wine under different inoculation schemes. *IVAS, "In Vino Analytica Scientia" conference – XII, DLR Rheinpfalz and Weincampus Neustadt, Germany*
9. Kazou M., L. Pagiati and **E. Tsakalidou** (2022) Microbial biogeography of Greek olive cultivars using metataxonomic analysis. *Annual American Society for Microbiology (ASM) Microbe Meeting, ASM Microbe 2022, Washington D.C., USA*
10. Kazou M., G. Zoumpopoulou, R. Anastasiou and **E. Tsakalidou** (2022) Whole genome sequencing sheds further light on the probiotic potential of *Limosilactobacillus fermentum* ACA-DC 179 isolated from Greek Kasserli cheese. *Probiota2022 Connecting the Business and Science of the Microbiome, Copenhagen, Denmark*
11. Pagiati L., M. Kazou and **E. Tsakalidou** (2021) The impact of geographical and temporal factors on grapes' microbiota of the viticultural Nemea PDO zone of Greece. *Dare2Change Science – Innovation Driven Agrifood Business, Porto, Portugal*
12. Kazou M., M. Lagonikou, A. Kourkoulakou, G. Zoumpopoulou, M. Georgalaki, E. Dotsika and **E. Tsakalidou** (2021) The microbiota of the Greek raw donkey milk assessed by classical microbiological and amplicon-based metagenomics analyses. *13<sup>th</sup> Symposium on Lactic Acid Bacteria (virtual), The Netherlands*
13. Kazou M., A. Gavriil, G. Zoumpopoulou, M. Georgalaki, A. Papantoni, A. Mallouchos and **E. Tsakalidou** (2021) The impact of different starter cultures on the microbiome and volatilome of the Greek PDO Kopanisti cheese. *13<sup>th</sup> Symposium on Lactic Acid Bacteria (virtual), The Netherlands*
14. Pagiati L., M. Kazou, G. Rizas, G. Zoumpopoulou, M. Georgalaki, E.Z. Panagou and **E. Tsakalidou** (2021) Microbial evaluation of Conservolea and Thasos Greek olive cultivars using classical microbiological and amplicon-based metagenomics approaches. *13<sup>th</sup> Symposium on Lactic Acid Bacteria (virtual), The Netherlands*
15. Chatzidaki M., E. Karvouni, V. Papadimitriou, A. Pagoni, **E. Tsakalidou**, and A. Xenakis (2021) Development of nanoemulsions containing Vitamin D3 for fortification of sheep milk. *European Colloid & Interface Society, Athens, Greece*
16. Kazou M., **E. Tsakalidou** and E. Panagou (2021) Unraveling the microbiota of Greek table olives using novel molecular tools (Next Generation Sequencing). *2<sup>nd</sup> International Olive Conference, Perrotis College-KRINOS Olive Center, Thessaloniki, Greece (virtual)*
17. Kazou M., P. Kyriakaki, A. Kourkoulakou and **E. Tsakalidou** (2021) Physicochemical and microbiological evaluation of the Greek raw donkey milk. *World Microbe Forum, American Society of Microbiology (ASM) & Federation of European Microbiological Societies (FEMS) (virtual)*
18. Kounenidaki C., P. Kyriakaki, M. Kazou and **E. Tsakalidou** (2021) Classical Microbiological and Amplicon-Based Metagenomics Analyses Shed Light on the Greek Raw Goat Milk Microbiota.

- World Microbe Forum, American Society of Microbiology (ASM) & Federation of European Microbiological Societies (FEMS) (virtual)*
19. Kounenidaki C., M. Kazou and **E. Tsakalidou** (2021) Greek Raw Goat Milk for the Production of Healthy and Nutritious Foods. *Dairy Science and Technology Symposium (virtual), Aarhus University, Denmark*
  20. Kazou M., A. Gavriil, O. Kalagkatsi, T. Paschos and **E. Tsakalidou** (2021) Microbiological and physicochemical evaluation of traditional Greek Kopanisti cheese produced by different starter cultures. *International Conference on Advanced Dairy Science and Technology, Cape Town, South Africa (virtual) (Best Presentation Award)*
  21. Pagiati L., M. Kazou and **E. Tsakalidou** (2021) Microbial biogeography of Greek olive varieties assessed by amplicon-based metagenomics analysis. *International Conference on Nondairy Fermented Products and Plant-Based Milk, Amsterdam, The Netherlands (virtual), Best Presentation Award*
  22. Pagiati L., M. Kazou and **E. Tsakalidou** (2021) Microbial terroir of the viticultural Nemea PDO zone of Greece. *International Conference on Nondairy Fermented Products and Plant-Based Milk, Amsterdam, The Netherlands (virtual), Best Presentation Award*
  23. Tsimidou M.Z, F.Th. Mantzouridou, A. Trichopoulou, **E. Tsakalidou**, M. Kazou and P. Tarantilis (THE GREEK NODE FOOD REFORMULATION GROUP) (2020) Capacity development within the Greek Node of METROFOOD RI regarding food processing. Challenges and opportunities for fermented food product reformulation. *IMEKOFOODS 2020, Prague, Czeck Republic*
  24. Papademas P., M. Aspri, M. Mariou, S.E. Dowd, M. Kazou and **E. Tsakalidou** (2020) Conventional and omics approaches shed light on Halitzia cheese, a long-forgotten white-brined cheese from Cyprus. *8<sup>th</sup> IDF International Symposium on sheep, goat and other non-cow's milk, Brussels, Belgium*
  25. Lali D., G. Zoumpopoulou, M. Kazou, R. Anastasiou, N.P.E. Kadoglou, N. Kostomitsopoulos and **E. Tsakalidou** (2020) Administration of *Lactobacillus fermentum* ACA-DC 179 in Apo-E<sup>-/-</sup> mice modulates the gut microbiota and markers related with atherosclerotic plaque formation. *Probiota2020 Connecting the Business and Science of the Microbiome, Dublin, Ireland*
  26. Kazou M., A. Palatzidi, M. Georgalaki, G. Zoumpopoulou, R. Anastasiou, E. Manolopoulou and **E. Tsakalidou** (2019) The Microbiome of Kalamon Olives-Conventional and Metagenomics Approaches. *XXXVIII Annual Meeting of the European Culture Collections' Organization, Torino, Italy*
  27. **Tsakalidou E.** (2018) The indigenous microbiota of traditional fermented foods - A treasure chest of pro-technological and health-promoting microorganisms. *SIEF 22<sup>nd</sup> International Ethnological Food Research Conference «Tradition and Nutritional Science in the Modern Food Chain», Kalamata, Greece (invited lecture)*
  28. **Tsakalidou E.** (2018) Deciphering the microbial ecosystem of Greek table olives\_a metagenomics approach. *1<sup>st</sup> International Olive Conference "Table Olives: Pursuing innovation - Exploring trends", Thessaloniki, Greece (invited lecture)*
  29. Saliba L., G. Zoumpopoulou, R. Anastasiou, I. Karayiannis, D. Sgouras, **E. Tsakalidou**, P. Deiana, L. Montanari, G. Hassoun and N. Mangia (2018) Preliminary evaluation of the probiotic potential of *Lactobacillus* strains isolated from Lebanese goat milk. *5<sup>th</sup> International ISEKI\_Food Conference, Stuttgart, Germany*
  30. Papademas P., M. Mariou, M. Kazou, V. Alexandraki and **E. Tsakalidou** (2018) Reviving a long-forgotten cheese: The case study of Halitzia, a white-brined cheese from Cyprus. *5<sup>th</sup> International ISEKI\_Food Conference, Stuttgart, Germany*

31. Alexandraki V., M. Kazou, R. Bounenni, C. Charmpi, M. Georgalaki, R. Anastasiou, **E. Tsakalidou** and K. Papadimitriou (2017) Culture independent omics analysis of Feta cheese microbial ecosystem. *4<sup>th</sup> International Conference on Microbial Diversity 2017, Bari, Italy*
32. Kazou M., V. Alexandraki, G. Chavella, M. Koutsoumpou, A. Paximadaki, R. Anastasiou, M. Georgalaki, **E. Tsakalidou** and K. Papadimitriou (2017) Culture-dependent vs metagenomics approaches to discover the table olives microbial ecosystem. *4<sup>th</sup> International Conference on Microbial Diversity 2017, Bari, Italy*
33. Anastasiou R., K. Zarifopoulou, M. Georgalaki, G. Zoumpopoulou, E. Manolopoulou, K. Papadimitriou and **E. Tsakalidou** (2017) The microbial ecosystem of the traditional Greek yogurt: a metagenomics approach. *4<sup>th</sup> International Conference on Microbial Diversity 2017, Bari, Italy*
34. Georgalaki M., S. Alexandropoulou, R. Anastasiou, G. Zoumpopoulou, E. Manolopoulou, K. Papadimitriou and **E. Tsakalidou** (2017) The Staka cream microbial ecosystem: a metagenomics approach. *4<sup>th</sup> International Conference on Microbial Diversity 2017, Bari, Italy*
35. Papadimitriou K., V. Alexandraki, M. Kazou, C. Charmpi, R. Bounenni, M. Georgalaki R. Anastasiou and **E. Tsakalidou** (2017) Feta cheese microbial ecosystem: a metagenomics approach. *12<sup>nd</sup> Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
36. Papadimitriou K., M. Kazou, V. Alexandraki, G. Chavella, M. Koutsoumpou, A. Paximadaki, R. Anastasiou, M. Georgalaki and **E. Tsakalidou** (2017) Metagenomics analysis of naturally fermented Greek table olives. *12<sup>nd</sup> Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
37. Papadimitriou K., M. Chatzidaki, V. Alexandraki, M. Georgalaki, F. Balkiza, V. Papadimitriou, A. Xenakis AND **E. Tsakalidou** (2017) Structure and antimicrobial efficacy of microemulsions carrying nisin. *12<sup>nd</sup> Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
38. Chatzidaki M., K. Papadimitriou, V. Alexandraki, M. Georgalaki, F. Balkiza, V. Papadimitriou, A. Xenakis and **E. Tsakalidou** (2017) Microemulsions as potential carriers of nisin: effect of composition on structure and efficacy. *10<sup>th</sup> NIZO Dairy Conference-Innovations in Dairy Ingredients, Papendal, the Netherlands*
39. Papadimitriou K., M. Kazou, V. Alexandraki, B. Pot and **E. Tsakalidou** (2016) *In silico* analysis of the first complete genome sequence of *Lactobacillus acidipiscis*. *41<sup>st</sup> Federation of European Biochemical Societies (FEBS) congress, Ephesus, Kuşadası, Turkey*
40. Zilelidou E., V. Milina, S. Paramithiotis, G. Zoumpopoulou, E. Mavrogonatou, D. Kletsas, **E. Tsakalidou**, K. Papadimitriou and P. Skandamis (2016) Co-cultivation affects growth, expression of virulence genes and *in vitro* virulence potential of *Listeria monocytogenes*. *25<sup>th</sup> International ICFMH Conference - FoodMicro 2016, Dublin, Ireland*
41. Zilelidou E., C. Karmiri, G. Zoumpopoulou, E. Mavrogonatou, D. Kletsas, **E. Tsakalidou**, K. Papadimitriou and P. Skandamis (2016) *Listeria monocytogenes* strains with high survival rates in simulated gastric fluid and increased *in vitro* virulence potential can be underrepresented during selective enrichment with the ISO protocol. *25<sup>th</sup> International ICFMH Conference - FoodMicro 2016, Dublin, Ireland*
42. Alexandraki V., M. Kazou, C. Charmpi, R.E. Bounenni, M. Georgalaki, R. Anastasiou, **E. Tsakalidou** and K. Papadimitriou (2016) Metagenomics analysis of the Feta cheese microbial ecosystem. *IAFP 12<sup>th</sup> European Symposium on Food Safety, Athens, Greece*
43. Alexandraki V., M. Kazou, B. Pot, **E. Tsakalidou** and K. Papadimitriou (2016) *In silico* assessment of the technological potential of the dairy *Streptococcus thermophilus* ACA-DC 2 through genome analysis and comparative genomics. *IAFP 12<sup>th</sup> European Symposium on Food Safety, Athens, Greece*

44. Kazou M., M. Koutsoumpou, R. Anastasiou, M. Georgalaki, V. Alexandraki, **E. Tsakalidou** and K. Papadimitriou (2016) Exploring the microbial consortia of Greek table olives using culture-dependent and -independent approaches. *IAFP 12<sup>th</sup> European Symposium on Food Safety, Athens, Greece*
45. Kazou M., V. Alexandraki, B. Pot, **E. Tsakalidou** and K. Papadimitriou (2016) Complete genome sequence of the dairy isolate *Lactobacillus acidipiscis* ACA-DC 1533. *IAFP 12<sup>th</sup> European Symposium on Food Safety, Athens, Greece*
46. Georgalaki M., G. Zoumpopoulou, E. Mavrogonatou, G. Van Driessche, R. Anastasiou, V. Alexandraki, M. Kazou, M. Papadelli, E. Manolopoulou, K. Papadimitriou, D. Kletsas, B. Devreese and **E. Tsakalidou** (2016) Production of bioactive peptides and probiotic potential of lactic acid bacteria isolated from traditional Greek dairy products. *IAFP 12<sup>th</sup> European Symposium on Food Safety, Athens, Greece*
47. Ioannou M., G. Zoumpopoulou, E. Moschopoulou, R. Anastasiou, V. Alexandraki, **E. Tsakalidou** and K. Papadimitriou (2016) Kaimaki type ice cream as a food carrier of the probiotic strain *Lactobacillus fermentum* ACA-DC 179. *IAFP 12<sup>th</sup> European Symposium on Food Safety, Athens, Greece*
48. Zilelidou E., V. Milina, S. Paramithiotis, G. Zoumpopoulou, E. Mavrogonatou, K. Papadimitriou, D. Kletsas, **E. Tsakalidou** and P. Skandamis (2016) The Impact of co-cultivation on growth, expression of virulence genes and *in vitro* virulence potential of *Listeria monocytogenes*. *IAFP 12<sup>th</sup> European Symposium on Food Safety, Athens, Greece*
49. **Tsakalidou E.** (2015) Milk and Dairy Products in the Mediterranean Diet. *World Food Day - Mediterranean Food and Nutrition, Portorož, Slovenia (invited lecture)*
50. Kazou M., V. Alexandraki, P. Renault, B. Pot, **E. Tsakalidou** and K. Papadimitriou (2015) Adaptation of *Streptococcus macedonicus* and *Streptococcus thermophilus* in milk. Common strategies, distinct ways. *World Food Day - Mediterranean Food and Nutrition, Portorož, Slovenia*
51. Alexandraki V., M. Kazou, B. Pot, **E. Tsakalidou** and K. Papadimitriou (2015) Comparative genomic analysis between *Lactobacillus delbreuckii* subsp. *lactis* and *Lactobacillus delbreuckii* subsp. *bulgaricus* of dairy origin. *World Food Day - Mediterranean Food and Nutrition, Portorož, Slovenia*
52. Papadimitriou K., M. Kazou, V. Alexandraki, B. Pot, P. Renault and **E. Tsakalidou** (2015) Genomics of *Streptococcus macedonicus*: moving from pathogenicity to adaptation to the dairy environment. *FEMS 6<sup>th</sup> Congress of European Microbiologists, Maastricht, the Netherlands*
53. Alexandraki V., M. Kazou, P. Renault, B. Pot, **E. Tsakalidou** and K. Papadimitriou (2015) Characterization of the dairy *Streptococcus thermophilus* ACA-DC 29 strain through comparative genomics. *FEMS 6<sup>th</sup> Congress of European Microbiologists, Maastricht, the Netherlands*
54. Zoumpopoulou G. V. Alexandraki, M. Kazou<sup>1</sup>, M. Papadelli, A. Tzouvanou, E. Manolopoulou, R. Anastasiou, M. Georgalaki, E. Mavrogonatou, D. Kletsas, K. Papadimitriou and **E. Tsakalidou** (2015) Greek traditional dairy and meat products: A biological reservoir for new probiotic strains. *FEMS 6<sup>th</sup> Congress of European Microbiologists, Maastricht, the Netherlands*
55. Georgalaki M., M. Kazou, V. Alexandraki, E. Manolopoulou, R. Anastasiou, G. Zoumpopoulou, K. Papadimitriou, M. Papadelli, G. Van Driessche, B. Devreese and **E. Tsakalidou** (2015) Production of ACE-inhibitory peptides by lactic acid bacteria isolated from traditional Greek dairy products. *FEMS 6<sup>th</sup> Congress of European Microbiologists, Maastricht, the Netherlands*
56. Papadimitriou K. and **E. Tsakalidou** (2015) Assessing the safety of dairy streptococci beyond *Streptococcus thermophilus* based on recent genomic evidence for the *Streptococcus*



- bovis/*Streptococcus equinus* complex. *IDF International Symposium on Sheep, Goat and other non-Cow Milk, Limassol, Cyprus (invited lecture)*
57. Aktypis A., A. Katsioulis., E. Georgala, E. Manolopoulou, K. Papadimitriou and **E. Tsakalidou** (2015) Effect of *Lactobacillus rennini* ACA-DC 565, as adjunct culture, on microbiological, physicochemical and sensory characteristics of Graviera cheese. *IDF International Symposium on Sheep, Goat and other non-Cow Milk, Limassol, Cyprus*
  58. Manolopoulou E., A. Aktypis, C. Matara, P. Tsiomi, E. Konstantinou, K. Mountzouris, S. Klonaris and **E. Tsakalidou** (2015) Exploring Sheep Farmers' Knowledge Regarding aspects of Integrated Production Management of Milk and Dairy Products. *IDF International Symposium on Sheep, Goat and other non-Cow Milk, Limassol, Cyprus*
  59. Zoumpopoulou G., M. Papadelli, A. Tzouvanou, V. Alexandraki, M. Kazou, E. Manolopoulou, R. Anastasiou, M. Georgalaki, K. Papadimitriou and **E. Tsakalidou** (2015) *In vitro* screening for probiotic potential of lactic acid bacteria isolated from Greek traditional dairy and meat products. *IDF International Symposium on Sheep, Goat and other non-Cow Milk, Limassol, Cyprus*
  60. Georgalaki M., E. Manolopoulou, R. Anastasiou, G. Zoumpopoulou, V. Alexandraki, M. Kazou, K. Papadimitriou, M. Papadelli, G. Van Driessche, B. Devreese and **E. Tsakalidou** (2015) Production of ACE-Inhibitory peptides by lactic acid bacteria isolated from Greek traditional yogurt and fermented milk samples. *IDF International Symposium on Sheep, Goat and other non-Cow Milk, Limassol, Cyprus*
  61. Papadimitriou K., A. E. Sarafianou, B. Pot, P. Renault and **E. Tsakalidou** (2014) Comparative genomics of two dairy *Streptococcus macedonicus* strains supports their adaptation to the milk environment. *IDF World Dairy Summit, Tel Aviv, Israel*
  62. Georgalaki M., E. Manolopoulou, R. Anastasiou, G. Zoumpopoulou, V. Alexandraki, M. Kazou, K. Papadimitriou, M. Papadelli and **E. Tsakalidou** (2014) ACE-Inhibitory activity and technological potential of lactic acid bacteria isolated from Greek traditional yogurt and fermented milk samples. *11<sup>th</sup> Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
  63. Papadimitriou K., R. Anastasiou, E. Mavrogonatou, J. Blom, N.C. Papandreou, S.J. Hamodrakas, S. Ferreira, P. Renault, P. Supply, B. Pot, **E. Tsakalidou** (2014) Milk adaptation and pathogenic potential among members of the *Streptococcus bovis*/*Streptococcus equinus* complex. *11<sup>th</sup> Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
  64. Papadelli M., G. Zoumpopoulou, M. Georgalaki, R. Anastasiou, E. Manolopoulou, I. Lytra, K. Papadimitriou and **E. Tsakalidou** (2014) Use of lactic acid bacteria for the fermentation of cv. Kalamon olives processed by the Greek-style method. *11<sup>th</sup> Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
  65. Zoumpopoulou G., M. Papadelli, A. Tzouvanou, V. Alexandraki, M. Kazou, E. Manolopoulou, R. Anastasiou, M. Georgalaki, K. Papadimitriou and **E. Tsakalidou** (2014) Probiotic traits of lactic acid bacteria isolated from Greek traditional dairy and meat products. *International Scientific Conference on Probiotics and Prebiotics - IPC2014, Budapest, Hungary*
  66. Anthoula A., N. Chorianopoulos, **E. Tsakalidou**, Y. Kourkoutas, K. Koutsoumanis and C. Tassou, (2014) Fermented or enriched with new probiotic microorganisms isolated from Greek traditional products – ProbioDairyMeat. *International Scientific Conference on Probiotics and Prebiotics - IPC2014, Budapest, Hungary*
  67. Anastasiou R., M. Kazou, V. Alexandraki, **E. Tsakalidou** and K. Papadimitriou (2014) Linking stress resistant phenotypes to bacteriocin production under stress conditions: the example of *Streptococcus macedonicus* osmotic stress resistant mutants and macedocin. *4<sup>th</sup> International Symposium on Antimicrobial Peptides – AMP2014, Lorient, France*

68. Georgalaki, K. Papadimitriou, R. Anastasiou, B. Pot, G. Van Driessche, B. Devreese and **E. Tsakalidou** (2014) Macedovicin, the second food-grade lantibiotic produced by *Streptococcus macedonicus* ACA-DC 198. *4<sup>th</sup> International Symposium on Antimicrobial Peptides – AMP2014, Lorient, France*
69. Georgalaki M., G. Zoumpopoulou, K. Papadimitriou, V. Alexandraki, M. Kazou, G. Van Driessche, B. Devreese and **E. Tsakalidou** (2014) Is the antimicrobial activity exhibited by *Lactobacillus fermentum* ACA-DC 179 attributed to a bacteriocin? *4<sup>th</sup> International Symposium on Antimicrobial Peptides – AMP2014, Lorient, France*
70. Geronikos P., E. Manolopoulou, A. Aktypis, S. Rozakis, **E. Tsakalidou** and N.G. Stoforos (2014) The effect of the probiotic starter *Lactobacillus fermentum* ACA-DC 179 on the self-life and safety of the PDO Greek fresh cheese “Katiki Domokou”. *Bridging Training and Research for Industry and the wider Community 3<sup>rd</sup> International ISEKI Food Conference, Athens, Greece*
71. **Tsakalidou E.** (2014) Probiotics in Mediterranean types of applications. *International Probiotics Association (IPA) World Congress, Athens, Greece (invited lecture)*
72. Papadimitriou K., E. Manolopoulou, M. Georgalaki, R. Anastasiou, A. Aktypis, G. Zoumpopoulou, and **E. Tsakalidou** (2013) The ACA-DC Collection - Snapshots of the Past and a Glimpse into the Future. *XXXII Annual Meeting of the European Culture Collections' Organization, Athens, Greece (invited lecture)*
73. Papadimitriou K., R. Anastasiou, M. Georgalaki, S. Ferreira, P. Supply, N.C. Papandreou, B. Pot and **E. Tsakalidou** (2013) Comparative genomics of *Streptococcus macedonicus* ACA-DC 198 against related species within the *Streptococcus bovis*/*Streptococcus equinus* complex. *XXXII Annual Meeting of the European Culture Collections' Organization, Athens, Greece*
74. Papadimitriou K., N.C. Papandreou, S. Ferreira, P. Supply, B. Pot and **E. Tsakalidou** (2013) Complete genome sequence of the dairy isolate *Streptococcus macedonicus* ACA-DC 198. *XXXII Annual Meeting of the European Culture Collections' Organization, Athens, Greece*
75. Anastasaki E., G. Zoumpopoulou, K. Papadimitriou, P. Tarantilis, **E. Tsakalidou** and M. Polissiou (2013) Instrumental analysis of bacterial cells growth under incubation with *Crocus sativus* L. extracts using FT-IR spectroscopy. *8<sup>th</sup> International Conference IMA 2013-Instrumental Methods of Analysis-Modern Trends and Applications, Thessaloniki, Greece*
76. Kordali G., V. Papadimitriou, M. Georgalaki, **E. Tsakalidou**, K. Papadimitriou, A. Xenakis (2013) Formulation of food grade microemulsions for encapsulation of bacteriocins. *27<sup>th</sup> Conference of the European Colloid and Interface Society (ECIS 2013), Sofia, Bulgaria*
77. Papadimitriou K., N. Papandreou, S. Hamodrakas, S. Ferreira, P. Supply, B. Pot and **E. Tsakalidou** (2013) Comparative genomics among members of the *Streptococcus bovis*/*Streptococcus equinus* complex. *FEMS 5<sup>th</sup> Congress of European Microbiologists, Leipzig, Germany*
78. Papadimitriou K., T. Plakas, R. Anastasiou, N. Papandreou, S. Hamodrakas, S. Ferreira, P. Supply, P. Renault, B. Pot and **E. Tsakalidou** (2013) Characterization of plasmid pSMA198 found in *Streptococcus macedonicus* ACA-DC 198 supports the relation of the species to the milk environment. *FEMS 5<sup>th</sup> Congress of European Microbiologists, Leipzig, Germany*
79. Kazou M., G. Zoumpopoulou, P. Tarantilis, M. Polissiou, **E. Tsakalidou** and K. Papadimitriou (2013) Assessing global cellular changes in *Lactococcus lactis* during exposure to different stressful conditions with the use of Fourier transform infrared spectroscopy. *FEMS 5<sup>th</sup> Congress of European Microbiologists, Leipzig, Germany*
80. **Tsakalidou E.** and S. Klonaris (2012) Processing of non-cow's milk – Technological challenges and economic perspectives. *IDF World Dairy Summit, Cape Town, South Africa (invited lecture)*
81. **Tsakalidou E.**, M. Georgalaki, M. Papadelli, G. Zoumpopoulou, R. Anastasiou and K. Papadimitriou (2012) *Streptococcus macedonicus* ACA-DC 198 produces multiple lantibiotics – A

- promising protective starter in dairy fermentations. *1<sup>st</sup> International Dairy Biotechnology Conference, Shanghai, China (invited lecture)*
82. Manolopoulou E., M. Georgalaki, R. Anastasiou, M. Papadeli, A. Aktypis, G. Zoumpopoulou, P. Maragoudakis, I. Asteri, K. Papadimitriou, G. Kalantzopoulos and **E. Tsakalidou** (2012) The ACA-DC Greek Collection of microorganisms. *31<sup>st</sup> Annual Meeting of the European Culture Collections' Organization, Braga, Portugal*
  83. **Tsakalidou E.** (2012) Microbiota of goat milk and goat milk cheeses. *1<sup>st</sup> Asia Dairy Goat Conference, Kuala Lumpur, Malaysia (invited lecture)*
  84. Argyri A., G. Zoumpopoulou, A. Doulgeraki, A. Karatzas, **E. Tsakalidou**, G.-J. Nychas, E. Panagou and C. Tassou (2012) Probiotic potential of lactic acid bacteria isolated from fermented Greek table olives. *IAFP (International Association for Food Protection) Annual Meeting, Rhode Island, USA*
  85. Manolopoulou E., M. Georgalaki, R. Anastasiou, M. Papadeli, A. Aktypis, G. Zoumpopoulou, P. Maragoudakis, I. Asteri, K. Papadimitriou, G. Kalantzopoulos and **E. Tsakalidou** (2012) The ACA-DC Greek Collection of microorganisms. *1<sup>st</sup> International Conference of the Worldwide Traditional Cheeses Association, Ragusa, Italy*
  86. **Tsakalidou E.** (2011) Milk protein fragments induce bacteriocin biosynthesis in *Streptococcus macedonicus*: perspectives in food preservation and infection control. *36<sup>th</sup> FEBS Congress – Biochemistry for Tomorrow's Medicine, Torino, Italy (invited lecture)*
  87. **Tsakalidou E.** (2011) *Streptococcus macedonicus* produces the lantibiotic Macedocin when grown in milk - From biosynthesis to applications. *1<sup>st</sup> International Conference on Microbial Diversity: Environmental Stress and Adaptation, Milan, Italy (invited lecture)*
  88. Papadimitriou K., I.-A. Asteri, E. Boutou, R. Anastasiou, B. Pot, C.E. Vorgias and **E. Tsakalidou** (2011) *In silico* evidence for the horizontal gene transfer of *gsiB*, a  $\sigma^B$ -regulated gene in Gram-positive bacteria, to lactic acid bacteria. *10<sup>th</sup> Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
  89. **Tsakalidou E.**, R. Anastasiou, E. Boutou, C.E. Vorgias and K. Papadimitriou (2011) Osmotic stress resistant mutants of *Streptococcus macedonicus* preserve their ability to produce the bacteriocin-peptide Macedocin under hypersomotic conditions in contrast to the wild-type. *10<sup>th</sup> Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
  90. Mountzouris K.C., P.A. Maragoudakis, E. Dalaka, G. Zoumpopoulou, C. Rosu, A. Hadjipetrou, G. Theofanous, N. Carlini, G. Zervas and **E. Tsakalidou** (2010) Effects of *Lactobacillus plantarum* PCA 236 in feed administration on dairy goat fecal microflora, plasma immunoglobulins, antioxidant status and milk fatty acid composition. *61<sup>st</sup> Annual Meeting of the European Association for Animal Production, Herakleion, Greece*
  91. Papadelli M., Lytra I., Zoumpopoulou G., Manolopoulou E., Georgalaki M., Anastasiou R., **Tsakalidou E.** (2010) The performance of *Leuconostoc mesenteroides* subsp. *mesenteroides* strain Lm139 as starter culture in Greek-style Kalamon olives fermentation. *22<sup>nd</sup> International ICFMH FoodMicro 2010 Symposium, Copenhagen, Denmark*
  92. Asteri I.A., E. Boutou, R. Anastasiou, B. Pot, C.E. Vorgias, **E. Tsakalidou** and K. Papadimitriou (2010) *In silico* evidence for the horizontal gene transfer of the  $\sigma^B$ -regulated in Gram-positive bacteria *gsiB* to lactic acid bacteria. *1<sup>st</sup> International Conference on Advances in Biotechnology-Industrial Microbial Biotechnology, Thessaloniki, Greece*
  93. Papadimitriou K., R. Anastasiou, E. Boutou, C.E. Vorgias and **E. Tsakalidou** (2010) Genetically acquired osmotic stress resistance of *Streptococcus macedonicus* results in sustained production of the bacteriocin-peptide Macedocin under hyperosmotic conditions. *1<sup>st</sup>*

- International Conference on Advances in Biotechnology-Industrial Microbial Biotechnology, Thessaloniki, Greece*
94. Papadimitriou K., E. Boutou, G. Zoumpopoulou, P. Tarantilis, M. Polisiou, C.E. Vorgias and **E. Tsakalidou** (2008) RNA arbitrarily primed PCR and Fourier Transform Infrared Spectroscopy reveal plasticity in the acid tolerance response of *Streptococcus macedonicus*. *33<sup>rd</sup> FEBS Congress & 11<sup>th</sup> IUBMB Conference, Athens, Greece*
  95. Maragkoudakis P., S. Cremonese, G. Zoumpoulou, C. Mountzouris and **E. Tsakalidou** (2008) Application of Lactic Acid Bacteria as Protective Cultures in Chicken Meat. *21<sup>st</sup> International ICFMH FoodMicro 2008 Symposium, Aberdeen, Scotland*
  96. Maragkoudakis P., W. Chingwaru, **E. Tsakalidou** and A. Cencic (2008) The effect of lactic acid bacteria on human and farm animal cell lines and their protective impact on cell lines challenged with human and animal viruses. *21<sup>st</sup> International ICFMH FoodMicro 2008 Symposium, Aberdeen, Scotland, Aberdeen, Scotland*
  97. Papadelli M., P. Maragkoudakis, M. Georgalaki, G. Zoumpopoulou, R. Anastasiou and **E. Tsakalidou** (2008) Safety Evaluation of the Macedocin Producer *Streptococcus macedonicus* ACA-DC 198. *21<sup>st</sup> International ICFMH FoodMicro 2008 Symposium, Aberdeen, Scotland*
  98. De Vuyst L., F. Leroy, R. Anastasiou, M. Georgalaki and **E. Tsakalidou** (2008) *Streptococcus macedonicus*, a multifunctional and promising species for cheese manufacture. *5<sup>th</sup> IDF Symposium on Cheese Ripening, Bern, Switzerland*
  99. Papadimitriou K., E. Boutou, H. Pratsinis, G. Zoumpopoulou, P.A. Tarantilis, M. Polissiou, D. Kletsas, C.E. Vorgias and E. Tsakalidou (2008) Diversity of the Acid Tolerance Response of *Streptococcus macedonicus*. *9<sup>th</sup> FEMS Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
  100. **Tsakalidou E.** (2008) Multifunction lactic acid bacteria. *3<sup>rd</sup> International Congress on Bioprocesses in Food Industries (ICBF) & 5<sup>th</sup> Convention of Biotech Research Society of India, Hyderabad, India (invited lecture)*
  101. Manolopoulou E., M. Georgalaki, R. Anastasiou, M. Papadeli, A. Aktypis, G. Zoumpopoulou, P. Maragoudakis, I. Asteri, K. Papadimitriou, G. Kalantzopoulos and **E. Tsakalidou** (2007) The ACA-DC Greek Collection of microorganisms. *The 11<sup>th</sup> International Conference on Culture Collections, Goslar, Germany*
  102. Xiraphi N., M. Georgalaki, M. Mataragas, **E. Tsakalidou** and E.H. Drosinos (2006) Methods of isolation and purification of bacteriocins of lactic acid bacteria isolated from traditionally fermented sausages. *Workshop on Safety of traditional fermented sausages, Sarajevo, Bosnia and Herzegovina*
  103. **Tsakalidou E.** (2006) Functionality of wild lactic acid bacteria. The example of *Streptococcus macedonicus*. *2<sup>nd</sup> International Congress on Bioprocesses in Food Industries, Patras, Greece (invited lecture)*
  104. Georgalaki M., R. Anastasiou, M. Papadelli, B. Devreese, G. Van Driessche, J. Van Beeumen, and **E. Tsakalidou** (2006) Induction of bacteriocin production in *Streptococcus macedonicus* ACA-DC 198. *1<sup>st</sup> International symposium on food, veterinary and medical applications of antimicrobial peptides, Nantes, France*
  105. Papadelli M., A. Kartsioti, R. Anastasiou, M. Georgalaki and **E. Tsakalidou** (2006) Characterization of the gene cluster involved in the biosynthesis of macedocin, the lantibiotic produced by *Streptococcus macedonicus*. *American Society of Microbiology Conference on Streptococcal Genetics, Saint-Malo, France*

106. Papadimitriou K., H. Pratsinis, D. Kletsas and **E. Tsakalidou** (2006) Adaptation of *S. macedonicus* to acidic environments involves up-regulation of both F-ATPase and glucose specific PEP-PTS transporter. *2<sup>nd</sup> FEMS Congress of European Microbiologists, Madrid, Spain*
107. Zoumpopoulou G., B. Foligne, K. Christodoulou, C. Grangette, B. Pot and **E. Tsakalidou** (2006) Probiotic potential of lactic acid bacteria. *In vitro* screening and *in vivo* assessment. *2<sup>nd</sup> International Congress on Bioprocesses in Food Industries, Patras, Greece*
108. Papadimitriou K., H. Pratsinis, G. Nebe-von-Caron, D. Kletsas and **E. Tsakalidou** (2006) Multiparameter flow cytometry and single cell sorting as tools for the study of bacterial stress physiology. *2<sup>nd</sup> International Congress on Bioprocesses in Food Industries, Patras, Greece*
109. Maragkoudakis P.A., I. Krestas, D. Psirras and **E. Tsakalidou** (2006) Performance of LAB strains with strong anti-*Listeria* effect in gastric and food stress conditions. *20<sup>th</sup> International ICFMH FoodMicro 2006 Symposium, Bologna, Italy*
110. Zoumpopoulou G., B. Foligne, K. Christodoulou, C. Grangette, B. Pot and **E. Tsakalidou** (2006) Probiotic lactic acid bacteria in *Salmonella* infection and colitis mouse models. From *in vitro* screening to *in vivo* confirmation. *20<sup>th</sup> International ICFMH FoodMicro 2006 Symposium, Bologna, Italy*
111. Papadimitriou K., Zoumpopoulou G., Tarantilis P., Polisiou M. and **E. Tsakalidou** (2006) Discrimination of acid tolerant phenotypes of *Streptococcus macedonicus* by Fourier Transform Infrared Spectroscopy and Principal Component Analysis. *20<sup>th</sup> International ICFMH FoodMicro 2006 Symposium, Bologna, Italy*
112. Papadimitriou K., H. Pratsinis, D. Kletsas and **E. Tsakalidou** (2005) Insight of *Streptococcus macedonicus* physiology under acid stress assessed by flow cytometry. *3<sup>rd</sup> International Conference on Analysis of Microbial Cells at the Single Cell Level, Semmering, Austria*
113. Anastasiou R., M.D. Georgalaki, E. Manolopoulou, I. Kandarakis, L. De Vuyst and **E. Tsakalidou** (2005) The performance of *Streptococcus macedonicus* ACA-DC 198 as a protective starter in Kasser cheese production. *8<sup>th</sup> FEMS Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
114. Georgalaki M.D., P. Poirazi, F. Leroy, A. Aktypis, L. De Vuyst and **E. Tsakalidou** (2005) Modelling of growth and bacteriocin production by *S. macedonicus* ACA-DC 198 under conditions simulating Kasser cheese technology. *8<sup>th</sup> FEMS Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
115. Papadelli M., M.D. Georgalaki, R. Anastasiou, A. Kartsioti and **E. Tsakalidou** (2005) Sequencing of the macedocin biosynthesis regulon, a lantibiotic produced by *Streptococcus macedonicus* ACA-DC 198. *8<sup>th</sup> FEMS Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
116. Georgalaki M.D., A. Aktypis, E. Manolopoulou, A. Gavriel, M. Papadelli and **E. Tsakalidou** (2005) Induction of macedocin biosynthesis, a lantibiotic produced by *Streptococcus macedonicus* ACA-DC 198. *8<sup>th</sup> FEMS Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
117. Asteri I.A., N. Kittaki and **E. Tsakalidou** (2005) From Formaella Arachovas cheese to goat's milk cheese through the isolation, characterization and selection of new lactic acid bacteria strains. *8<sup>th</sup> FEMS Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
118. Papadimitriou K., H. Pratsinis, D. Kletsas and **E. Tsakalidou** (2005) Insight of *Streptococcus macedonicus* physiology under acid stress assessed by flow cytometry. *8<sup>th</sup> FEMS Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*

119. Xyrapi P., M. Georgalaki, M. Mataragas, **E. Tsakalidou** and E. Drosinos (2005) Purification and characterization of bacteriocins produced by lactic acid bacteria isolated from fermented sausages. *53<sup>rd</sup> International Meat Industry Conference, Vrnjacka Banja, Yugoslavia*
120. Maragoudakis P.A., G. Zoumpopoulou, N. Manalis, F. Maganari, G. Kalantzopoulos, B. Pot and **E. Tsakalidou** (2005) Selection of potentially probiotic *Lactobacillus* strains and their application in yoghurt production. *International Yakult Symposium on the Understanding the Role of Probiotics in Health, Gent, Belgium*
121. Georgalaki M.D., T. Aktypis, E. Van den Berghe, J. Demeyere, B. Tsilia, N. Papadopoulos, L. De Vuyst and **E. Tsakalidou** (2004) *S. macedonicus* ACA-DC 198. Growth and bacteriocin production under conditions simulating Kasseri cheese technology. *IDF Symposium on Cheese: Ripening, Characterization & Technology, Prague, Check Republic*
122. Anastasiou R., D. Kousta, E. Manolopoulou, M. Georgalaki, I. Kandarakis and **E. Tsakalidou** (2004) *Streptococcus macedonicus* ACA-DC 198 and its performance as adjunct starter in Kasseri production. *IDF Symposium on Cheese: Ripening, Characterization & Technology, Prague, Check Republic*
123. Fayol-Messaoudi D., C.N. Berger, M.H. Coconnier, **E. Tsakalidou**, G. Zoumpopoulou, G. Kalantzopoulos and A.L. Servin (2004) Lactobacilli strains examined by PROPATH project produce unknown antibacterial compound(s). *3<sup>rd</sup> Workshop of the Food, GI-tract Functionality and Human Health Cluster (PROEUHEALTH), Stiges, Spain*
124. De Vuyst L., L. Makras, L. Avonts, H. Holo, Q. Yi, A. Servin, D. Fayol-Messaoudi, C. Berger, G. Zoumpopoulou, **E. Tsakalidou**, D. Sgouras, B. Martinez-Gonzales, E. Panayotopoulou, A. Mentis, D. Smarandache, L. Savu, P. Thonart, and I. Nes (2004) Antimicrobial potential of probiotic or potentially probiotic lactic acid bacteria, the first results of the international European research project PROPATH of the PROEUHEALTH cluster. *3<sup>rd</sup> Workshop of the Food, GI-tract Functionality and Human Health Cluster (PROEUHEALTH), Sitges, Spain*
125. Anastasiou R., P. Leverrier, I. Krestas, A. Rouault, G. Kalantzopoulos, P. Boyaval, G. Jan and **E. Tsakalidou** (2004) Changes in protein synthesis during thermal adaptation of *Propionibacterium freudenreichii* ssp. *shermanii* strains isolated from traditional Graviera Kritis cheese. *Symposium on Propionibacteria and Bifidobacteria, Saint Malo, France*
126. Paramithiotis S., S. Gioulatos, G. Kalantzopoulos and **E. Tsakalidou** (2003) Enzyme activities of sourdough yeasts and lactic acid bacteria. *2<sup>nd</sup> International Symposium on Sourdough, Brussels, Belgium*
127. Paramithiotis S., S. Gioulatos, G. Kalantzopoulos and **E. Tsakalidou** (2003) Interactions between *Saccharomyces cerevisiae* and homofermentative lactic acid bacteria in sourdough. *2<sup>nd</sup> International Symposium on Sourdough, Brussels, Belgium*
128. Maragkoudakis P., D. Sgouras D., K. Petraki, B. Martinez, S. Michopoulos, G. Kalantzopoulos, B. Pot, **E. Tsakalidou** and A. Mentis (2003) Inhibition of *H. pylori* colonization and associated gastritis in the HpSS1 C57BL/6 mouse model via administration of the probiotic *Lactobacillus casei* ACA-DC 6002. *XVI International Workshop Gastrointestinal Pathology and Helicobacter pylori, Stockholm, Sweden*
129. Maragkoudakis P.A., G. Zoumpopoulou, G. Kalantzopoulos, B. Pot and **E. Tsakalidou** (2003) Probiotic potential of lactobacilli isolated from food and animal sources. *2<sup>nd</sup> Probiotics and Prebiotics New Foods, Rome, Italy*
130. Zoumpopoulou G., P. Maragkoudakis, L. Michalauskaite, N. Dezeure, G. Kalantzopoulos, M. Georgalaki, L. De Vuyst and **E. Tsakalidou** (2003) Probiotic potential of *Streptococcus macedonicus* strains. *2<sup>nd</sup> Probiotics and Prebiotics New Foods, Rome, Italy*

131. Maragkoudakis P.A., C. Miaris, D. Sgouras, A. Mentis, G. Kalantzopoulos and **E. Tsakalidou** (2002) *In vitro* evaluation of the probiotic potential of *Lactobacillus* strains and their application in yoghurt. *1<sup>st</sup> Workshop of the Food, GI-tract Functionality and Human Health Cluster (PROEUHEALTH), Saariselka, Finland*
132. Sgouras D., P. Maragkoudakis, K. Petraki, B. Martinez, S. Michopoulos, **E. Tsakalidou**, G. Kalantzopoulos and A. Mentis (2002) Inhibition of *H. pylori* colonization and associated gastritis in the HpSS1 C57BL/6 mouse model via administration of the probiotic *Lactobacillus casei* ACA-DC 6002. *1<sup>st</sup> Workshop of the Food, GI-tract Functionality and Human Health Cluster (PROEUHEALTH), Saariselka, Finland*
133. Sarantinopoulos P., E. Rodi, G. Kalantzopoulos and **E. Tsakalidou** (2002) Citrate metabolism by *Enterococcus faecalis* FAIR-E 229. *International Symposium "Enterococci in Foods. Functional and Safety Aspects", Berlin, Germany*
134. Sarantinopoulos P., G. Kalantzopoulos and **E. Tsakalidou** (2002) Effect of *Enterococcus faecium* on microbiological, physicochemical and sensory characteristics of Greek Feta cheese. *International Symposium "Enterococci in Foods. Functional and Safety Aspects", Berlin, Germany*
135. Vancanneyt M., **E. Tsakalidou**, G. Kalantzopoulos, W. Holzapfel, F. Dellaglio, T. Cogan, L. De Vuyst, A. Lombardi, K. Kersters and J. Swings (2002) Genotypic characterization of *Enterococcus faecalis* and *Enterococcus faecium* strains and correlation with their origin and functional and safety properties. *International Symposium "Enterococci in Foods. Functional and Safety Aspects", Berlin, Germany*
136. Papadelli M., E. Manolopoulou, G. Kalantzopoulos and **E. Tsakalidou** (2002) Rapid detection and identification of *Streptococcus macedonicus* by species-specific PCR and DNA hybridization. *7<sup>th</sup> FEMS Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
137. Anastasiou R., M. Papadelli, M.D. Georgalaki, G. Kalantzopoulos and **E. Tsakalidou** (2002) Cloning and sequencing of the gene encoding X-prolyl-dipeptidyl-aminopeptidase (PepX) from *Streptococcus thermophilus* ACA-DC 4. *7<sup>th</sup> FEMS Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
138. Maragoudakis P.A., C. Miaris, D. Sgouras, A. Mentis, N. Manalis, F. Magkanari, G. Kalantzopoulos and **E. Tsakalidou** (2002) Probiotic lactobacilli II. Development of a novel type yogurt using *Lactobacillus* strains as adjunct starters. *7<sup>th</sup> FEMS Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
139. Van den Berghe E., M.D. Georgalaki, D. Kritikos, B. Devreese, J. Van Beeumen, G. Kalantzopoulos, L. De Vuyst and **E. Tsakalidou** (2002) Characterization of macedocin, an anticlostridial bacteriocin produced by *Streptococcus macedonicus* ACA-DC 198 in milk medium. *7<sup>th</sup> FEMS Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
140. Makras L., P. Sarantinopoulos, F. Vaningelgem, G. Kalantzopoulos, L. De Vuyst and **E. Tsakalidou** (2002) Citrate metabolism by *Enterococcus faecium* ACA-DC 1681. *7<sup>th</sup> FEMS Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
141. De Vuyst L., V. Schrijvers, S. Paramithiotis, B. Hoste, M. Vancanneyt, J. Swings, **E. Tsakalidou** and W. Messens (2002) The biodiversity of Greek wheat sourdoughs is reflected in both composition and metabolite formation. *7<sup>th</sup> Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands*
142. Georgalaki M., M. Papadeli, R. Anastasiou, G. Kalantzopoulos and **E. Tsakalidou** (2001) Purification, biochemical characterization and cloning of the intracellular X-prolyl-dipeptidyl aminopeptidase from *Streptococcus macedonicus* strain ACA-DC 191. *NIZO Dairy Conference on Food Microbes, Ede, The Netherlands*

143. Sarantinopoulos P., E. Rodi, G. Kalantzopoulos and **E. Tsakalidou** (2001) Citrate metabolism by *Enterococcus faecalis* FAIR-E 229. *NIZO Dairy Conference on Food Microbes, Ede, The Netherlands*
144. Paramythiotis S., Y. Chouliaras, **E. Tsakalidou** and G. Kalantzopoulos (2001) Effect of selected starter cultures on the organoleptic properties of sourdough wheat bread. *2<sup>nd</sup> Balkan Conference on Microbiology, Thessaloniki, Greece*
145. Paramythiotis S., **E. Tsakalidou** and G. Kalantzopoulos (2001) Interactions among *Saccharomyces cerevisiae*, *Lactobacillus sanfranciscensis* and *Lactobacillus brevis* in sourdough. *2<sup>nd</sup> Balkan Conference on Microbiology, Thessaloniki, Greece*
146. Paramythiotis S., A. Sofou, **E. Tsakalidou** and G. Kalantzopoulos (2001) Metabolic properties of heterofermentative lactic acid bacteria isolated from traditional Greek sourdoughs. *2<sup>nd</sup> Balkan Conference on Microbiology, Thessaloniki, Greece*
147. Sgouras D., P. Maragkoudakis, K. Petraki, B. Martinez, S. Michopoulos, **E. Tsakalidou**, G. Kalantzopoulos and A. Mentis (2001) Inhibition of *H. pylori* colonization and associated gastritis in the HpSS1 C57BL/6 mouse model via administration of the probiotic *Lactobacillus casei* ACA-DC 6002. *XIV International Workshop Gastrointestinal Pathology and Helicobacter pylori, Strasbourg, France*
148. Kalantzopoulos G, E. Manolopoulou, A. Aktipis and **E. Tsakalidou** (2001) The ACA-DC Greek Collection of Microorganisms. *Conference of the European Culture Collections Organization, Crete, Greece*
149. Vancanneyt M., **E. Tsakalidou**, W. Holzapfel, K. Kersters, F. Dellaglio, T. Cogan, L. De Vuyst, A. Lombardi, J. Swings and G. Kalantzopoulos (2001) Construction of enterococci collection in the framework of a European research project. *Conference of the European Culture Collections Organization, Crete, Greece*
150. Paramythiotis S., **E. Tsakalidou** and G. Kalantzopoulos (1999) Isolation of yeast and lactic acid bacteria from traditional Greek sourdough. Selection of strains with competitive properties for breadmaking. *XVII ICC Conference, Valencia, Spain*
151. Georgalaki M.D., Sarantinopoulos P., Ferreira E.S., De Vuyst L., Kalantzopoulos G. and **Tsakalidou E.** (1999) Metabolic properties of *Streptococcus macedonicus* strains isolated from Greek Kasser cheese. *6<sup>th</sup> FEMS Symposium on Lactic Acid Bacteria, Veldhoven, The Netherlands*
152. Kakariari E., I. Dalezios, **E. Tsakalidou** and G. Kalantzopoulos (1998) Lipolytic and proteolytic activities of propionic acid and lactic acid bacteria involved in the production of Swiss type cheese. *2nd International Symposium on Propionobacteria, Cork, Ireland*
153. **Tsakalidou E.**, R. Anastasiou, P. Oikonomou and G. Kalantzopoulos (1995) Cell wall bound proteinase of *Lactobacillus delbrueckii* subsp. *lactis* ACA-DC 178. Characterization and specificity towards  $\beta$ -casein. *NATO-ASI Workshop, Kusadasi, Turkey*
154. Georgala AIK., **E. Tsakalidou**, J. Kandarakis and G. Kalantzopoulos (1994) Study of flavour development, proteolysis and lipolysis from the symbiosis of different strains of *Lactobacillus delbrueckii* subsp. *bulgaricus* and *Streptococcus thermophilus* in yoghurt prepared from ewe's milk. *Gestion des Populations Microbiennes dans les Industries Agroalimentaires, Dijon, France*
155. Georgala AIK., **E. Tsakalidou** and G. Kalantzopoulos (1993) Study on aroma development by *Lactobacillus delbrueckii* subsp. *bulgaricus* and *Streptococcus thermophilus* strains in yoghurt prepared from ewe's milk. *4<sup>th</sup> FEMS Symposium on Lactic Acid Bacteria, Noordwijkerhout, The Netherlands*



156. Kalantzopoulos G., **E. Tsakalidou** and E. Christoforidou (1990) Detection of proteolytic and lipolytic enzymes and plasmid profile of some new thermophilic lactic acid bacteria from the collection ACA-DC (Greece). *Reunion de Club des Bacteries Lactiques, Jouy-en-Josas, France*
157. Kalantzopoulos G., **E. Tsakalidou** and C. Georgala (1989) Study on proteolysis, lipolysis and aroma development by some thermophilic wild strains using synthetic substrates and in yoghurt prepared from sheep's milk. *COST 91 bis Final Seminar, Gothenburg, Sweden*

#### NATIONAL CONFERENCE PAPERS

1. Nanou E., P. Kourelias, D. Stefanis, E. Konstantinou, E. Manolopoulou, **E. Tsakalidou**, V. Kokkinos, C. Bouras, and S. Couris (2022) A laser-based technique for the classification of milk samples based on their animal origin. *XXXVI Pan-Hellenic conference on Solid-State Physics and Materials Science, Heraklion, Greece*
2. Stefanis D., E. Nanou, P. Kourelias, G. Kantemiris, N. Pliatsika, D. Polygenis, E. Konstantinou, E. Manolopoulou, **E. Tsakalidou**, V. Kokkinos, C. Bouras, S. Couris (2022) Laser Induced Breakdown Spectroscopy Assisted by Machine Learning for Food Science Applications. *13<sup>th</sup> Panhellenic Scientific Conference on Chemical Engineering, Patras, Greece*
3. Pagiaty L., M. Kazou and **E. Tsakalidou** (2021) The biogeography of Greek table olives varieties assessed by amplicon-based metagenomics analysis. *71<sup>st</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
4. Kazou M., L. Pagiaty, A. Kourkoulakou, R. Anastasiou, G. Zoumpopoulou, M. Georgalaki, E. Manolopoulou, Y. Kotseridis, D. Kalyvas and **E. Tsakalidou** (2019) Microbial diversity of the Nemea Agiorgitiki variety assessed by classical microbiological and amplicon-based metagenomic analysis. *3<sup>rd</sup> Conference on Geographic Information Systems and Spatial Analysis in Agriculture and the Environment, Athens, Greece*
5. Kazou M., L. Pagiaty, A. Kourkoulakou, R. Anastasiou, G. Zoumpopoulou, M. Georgalaki, E. Manolopoulou, M. I. Xenia, N. Proxenia, Y. Kotseridis and **E. Tsakalidou** (2019) Exploring the microbiota of the PDO Agiorgitiko wine using classical microbiological and amplicon-based metagenomics approaches. *70<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
6. Kazou M., A. Palatzidi, R. Bounenni, R. Anastasiou, G. Zoumpopoulou, M. Georgalaki, E. Manolopoulou, H. Argyropoulos, G. Rizas, L. Pagiaty and **E. Tsakalidou** (2019) Investigation of Kalamon and Manaki olives' microbiota using classical microbiological and amplicon-based metagenomics approaches. *70<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
7. Demisli S., M.D. Chatzidaki, E. Karvouni, **E. Tsakalidou**, A. Xenakis and V. Papadimitriou (2019) Olive oil-in-water nanoemulsions for the encapsulation of Vitamin D. *8<sup>th</sup> Congress of the Greek Lipid Forum "New Trends in Lipids Field", Athens, Greece*
8. Anastasiou R., Kazou M., McNaught D., Dimitriadou M., Georgalaki M., Zoumpopoulou G., Polemikos G., Manolopoulou E., Michalena E. and **E. Tsakalidou** (2019) Exploring the microbial ecosystem of Polynesian yogurt using culture-dependent and -independent approaches. *8<sup>th</sup> Congress of the Scientific Society "MikroBioKosmos", Patras, Greece*
9. Kazou M., Anastasiou R., Georgalaki M., Zoumpopoulou G., Drossou V., Chatzipavlidis I., Manolopoulou E. and **E. Tsakalidou** (2019) Exploring the microbial ecosystem of Geremezi cheese using culture-dependent and -independent approaches. *8<sup>th</sup> Congress of the Scientific Society "MikroBioKosmos", Patras, Greece (oral presentation)*

10. Manolopoulou E., Anastasiou R, Aktypis A., Drossou V., Zoumpopoulou G., Georgalaki M., Kazou M. and **E. Tsakalidou** (2019) The microbiome of Kariki cheese produced in Tinos Island. *8<sup>th</sup> Congress of the Scientific Society "MikroBioKosmos", Patras, Greece (oral presentation)*
11. **Tsakalidou E.** (2018) The indigenous microbiota of Greek traditional fermented foods. A treasure chest of pro-technological and health-promoting microorganism (2018) *4<sup>th</sup> Conference of the History of the Environment, Athens, Greece*
12. Papadimitriou K., M. Georgalaki, G. Zoumpopoulou, E. Mavrogonatou, G. Van Driessche, V. Alexandraki, R. Anastasiou, M. Papadelli, M. Kazou, E. Manolopoulou, D. Kletsas, B. Devreese and **E. Tsakalidou** (2016) Evaluation of angiotensin-converting enzyme-inhibitory (ACE-I) activity and other probiotic properties of lactic acid bacteria isolated from traditional Greek dairy products. *67<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Ioannina, Greece*
13. **Tsakalidou E.** (2015) Probiotics: myth or reality? The example of the indigenous microbiota of Greek traditional foods. *Food Chemistry Days 2015-Functional Foods, Athens, Greece (invited paper)*
14. Hatzidaki M.D., S. Alexandraki, K. Papadimitriou, A. Yaghmur, V. Papadimitriou, **E. Tsakalidou** and A. Xenakis (2015) Structural characterization and antimicrobial activity of edible vectors of nisin. *Chemistry Days 2015-Functional Foods, Athens, Greece*
15. Alexandraki V., M. Kazou, B. Pot, **E. Tsakalidou** and K. Papadimitriou (2015) Comparative genomic analysis of *Lactobacillus delbreuckii* subsp. *lactis* and *Lactobacillus delbreuckii* subsp. *bulgaricus* dairy strains. *66<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
16. Charmpi C., R. Anastasiou, M. Georgalaki, M. Kazou, V. Alexandraki, K. Papadimitriou and **E. Tsakalidou** (2015) The microbiota of Greek Feta cheese - Classical and metagenomics approaches. *66<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
17. Koutsoumpou M., R. Anastasiou, M. Georgalaki, M. Kazou, V. Alexandraki, K. Papadimitriou and **E. Tsakalidou** (2015) Exploring the microbial ecosystem of naturally fermented Greek table olives. *66<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
18. Bounenni R.E., R. Anastasiou, M. Georgalaki, M. Kazou, V. Alexandraki, K. Papadimitriou and **E. Tsakalidou** (2015) Classical versus metagenomics analysis of the microbiota of traditional Feta cheese. *66<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
19. Mylona M., A. Alexopoulou, V. Alexandraki, **E. Tsakalidou**, K. Papadimitriou and E. Giaouris (2015) Study of endogenous microflora of traditional cheeses kalathaki and melichloro, isolation of wild strains of lactic acid bacteria and identification of them by molecular techniques. *6<sup>th</sup> National MikroBioKosmos (MBK) Conference, Athens, Greece*
20. Zoumpopoulou G., V. Alexandraki, M. Kazou, M. Papadelli, A. Tzouvanou, , E. Manolopoulou, R. Anastasiou, M. Georgalaki, E. Mavrogonatoy, D. Kletsas, K. Papadimitriou and **E. Tsakalidou** (2014) *In vitro* evaluation of probiotic attributes of lactic acid bacteria isolated from Greek traditional dairy and meat products. *65<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Thessaloniki, Greece*
21. Kazou M., V. Alexandraki, A. Sarafianou, B. Pot, P. Renault, **E. Tsakalidou** and K. Papadimitriou (2014) Comparative genomic analysis among three dairy *Streptococcus macedonicus* strains. *65<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Thessaloniki, Greece*

22. Alexandraki V., M. Kazou, N.C. Papandreou, S.J. Hamodrakas, B. Pot, **E. Tsakalidou** and K. Papadimitriou (2104) Comparative genomics among dairy strains of *Streptococcus thermophilus*. *65<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Thessaloniki, Greece*
23. Alexandraki V., A. Sarafianou, M. Kazou, R. Anastasiou, N.C. Papandreou, S. J. Hamodrakas, B. Pot, P. Renault, **E. Tsakalidou** and K. Papadimitriou (2014) Comparative genomics among dairy strains of *Streptococcus thermophilus* and *Streptococcus macedonicus*. *9<sup>th</sup> Conference of the Hellenic Society of Computational Biology and Bioinformatics HSCBB2014, Athens, Greece*
24. Papadimitriou K., R. Anastasiou, E. Mavrogonatou, J. Blom, N. Papandreou, S. Hamodrakas, S. Ferreira, P. Renault, P. Supply, B. Pot and **E. Tsakalidou** (2013) Food related streptococci beyond *Streptococcus thermophilus*: friends or foes? A comparative genomics approach. *64<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
25. Kazou M., V. Peton, J. Jardin, V. Gagnaire, V. Alexandraki, **E. Tsakalidou**, G. Jan and K. Papadimitriou (2013) Proteome changes of *Lactococcus lactis* MG1363 during exposure to the bacteriocin peptide macedocin, produced by *Streptococcus macedonicus* ACA-DC198. *64<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
26. Papadimitriou K., R. Anastasiou, E. Mavrogonatou, J. Blom, N. Papandreou, S. Hamodrakas, S. Ferreira, P. Renault, P. Supply, B. Pot and **E. Tsakalidou** (2013) Assessing milk adaptation and the pathogenic potential of the dairy *Streptococcus macedonicus* ACA-DC 198 through comparative genomics. *8<sup>th</sup> Conference of the Hellenic Society for Computational Biology & Bioinformatics HSCBB13, Lamia, Greece*
27. Kazou M., G. Zoumpopoulou, S. Alexandraki, P.A. Tarantilis, M. Polissiou, **E. Tsakalidou** and K. Papadimitriou (2013) Global cellular changes of *Lactococcus lactis* MG1363 during exposure to different stress stimuli assessed with FT-IR spectroscopy. *8<sup>th</sup> Conference of the Hellenic Society for Computational Biology & Bioinformatics HSCBB13, Lamia, Greece*
28. Plakas T., R. Anastasiou, M. Georgalaki, I.A. Asteri, S. Ferreira, P. Supply, N.C. Papandreou, B. Pot, **E. Tsakalidou** and K. Papadimitriou (2012) Comparative analysis of pSMA198 found in *Streptococcus macedonicus* ACA-DC 198, the first streptococcal plasmid of the pCI305/pWV02 family of theta-replicating replicons. *9<sup>th</sup> Conference of the Hellenic Society for Computational Biology & Bioinformatics HSCBB13, Crete, Greece*
29. Tsoumpri A., Georgala E., **Tsakalidou E.** and Aktypis A (2012) Effect of *Lactobacillus rennini* ACA-DC 565 as adjunct on the microbiological, physicochemical and sensory characteristics of Feta cheese. *5<sup>th</sup> National MicroBioKosmos (MBK) Conference, Athens, Greece*
30. Zoumpopoulou G., Pepelassi E., Papaioannou W., Georgalaki M., Maragkoudakis P.A., Tarantilis P., Polissiou M., **Tsakalidou E.**, and Papadimitriou K. (2012) Incidence of bacteriocins produced by food related lactic acid bacteria active towards oral pathogens. *5<sup>th</sup> National MicroBioKosmos (MBK) Conference, Athens, Greece*
31. Anastasaki E., Zoumpopoulou G., Papadimitriou K., Tarantilis P., Polissiou M. and **Tsakalidou E.** (2012) Antimicrobial activity of *Melissa officinalis* L. and *Crocus sativus* L. against oral pathogens. Detection of cellular structural changes by FT-IR. *5<sup>th</sup> National MicroBioKosmos (MBK) Conference, Athens, Greece*
32. Kazou M., Zoumpopoulou G., Tarantilis P., Polissiou M., **Tsakalidou E.** and Papadimitriou K. (2012) Stress responses of *Lactococcus lactis* subsp. *cremoris* MG1363 and detection of changes in its cellular composition using FT-IR spectroscopy. *5<sup>th</sup> National MicroBioKosmos (MBK) Conference, Athens, Greece*
33. Papadimitriou K., Anastasiou R., Georgalaki M., Ferreira S., Supply P., Papandreou N.C., Pot B. and **Tsakalidou E.** (2012) Comparative genomics of *Streptococcus macedonicus* ACA-DC 198

- against related species within the *Streptococcus bovis*/*Streptococcus equinus* complex. 5<sup>th</sup> National MicroBioKosmos (MBK) Conference, Athens, Greece
34. Papadimitriou K., Papandreou N.C., Ferreira S., Supply P., Pot B. and **Tsakalidou E.** (2012) Complete genome sequence of the dairy isolate *Streptococcus macedonicus* ACA-DC 198. 5<sup>th</sup> National MicroBioKosmos (MBK) Conference, Athens, Greece
  35. Plakas T., Anastasiou R., Georgalaki M., Asteri I.A., Ferreira S., Supply P., Papandreou N.C., Pot B., **Tsakalidou E.** and Papadimitriou K. (2012) Comparative analysis of pSMA198 found in *Streptococcus macedonicus* ACA-DC 198, the first streptococcal plasmid of the pCI305/pWV02 family of theta-replicating replicons. 5<sup>th</sup> National MicroBioKosmos (MBK) Conference, Athens, Greece
  36. Georgalaki M., Papadimitriou K., Anastasiou R., Pot B., Van Driessche G., Devreese B. and **Tsakalidou E.** (2012) The discovery of Macedovicin produced by *Streptococcus macedonicus* ACA-DC 198 points towards the existence of a novel subgroup of lantibiotics within the lacticin 481 group. 5<sup>th</sup> National MicroBioKosmos (MBK) Conference, Athens, Greece
  37. Plakas T., R. Anastasiou, N. Papandreou, S. Ferreira, P. Supply, B. Pot, **E. Tsakalidou** and K. Papadimitriou (2012) Analysis of the lactococcal plasmid pSMA198 found in *Streptococcus macedonicus* ACA-DC 198 points towards the habituation of the strain to the dairy environment. 7<sup>th</sup> Conference of the Hellenic Society for Computational Biology & Bioinformatics - HSCBB12 FORTH, Heraklion, Crete, Greece
  38. **Tsakalidou E.**, M. Papadelli, R. Anastasiou, G. Zoumpopoulou, P. Maragkoudakis, K. Papadimitriou and M. Georgalaki (2011) *Streptococcus macedonicus* - a multifunctional strain isolated from cheese. 62<sup>nd</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece (*invited lecture*)
  39. Georgalaki M., Papadimitriou K., Anastasiou R., Haritou V., Van Driessche G., Devreese B., **Tsakalidou E.** (2011) Macedovicin, a second food-grade lantibiotic produced by *Streptococcus macedonicus* ACA-DC 198. 62<sup>nd</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece
  40. Argyri A., Zoumpopoulou G., Doulgeraki, A., Blana V., Damaskinou A., **Tsakalidou E.**, Nychas G.J., Panagou E.Z, Tassou C.C. (2011) Probiotic potential of lactic acid bacteria from fermented Greek table olives. 4<sup>th</sup> National MicroBioKosmos (MBK) Conference, Ioannina, Greece
  41. Georgalaki M., V. Alexandraki, R. Anastasiou, G. Zoumpopoulou, I. Chatzipavlidis, M. Papadelli, N. Vallis and **E. Tsakalidou** (2011) Detection of triterpenic acids in Greek table olives. *International Year of Chemistry – Days of Chemistry 2011, Athens, Greece*
  42. Asteri I.A., Boutou E., Anastasiou R., Pot B., Vorgias C.E., **Tsakalidou E.** and Papadimitriou K. (2010) Characterization of plasmid pREN isolated from *Lactobacillus rennini*, a novel member of the theta-replicating pUCL287 family. 61<sup>st</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Alexandroupoli, Greece
  43. Asteri I.A. Boutou E., Vorgias C.E., **Tsakalidou E.** and Papadimitriou K. (2010) Identification of mannose and sorbose as novel osmolytes for *Lactobacillus acidipiscis*. 61<sup>st</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Alexandroupoli, Greece
  44. **Tsakalidou E.** (2009) Multifunctional Lactic Acid Bacteria – The Example of the Greek Foods Microbiota. 1<sup>st</sup> Conference of Agricultural Biotechnology, Athens, Greece
  45. Asteri I.-A., Papadimitriou K., Boutou E., Anastasiou R., Vorgias K., and **E. Tsakalidou** (2009) Sequencing and characterization of the novel cryptic plasmid pPS1 carrying a general stress protein isolated from *Pediococcus pentosaceus*. 61<sup>st</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece

46. Papadimitriou K., Anastasiou R., Boutou E., Vorgias K. and **E. Tsakalidou** (2009) Osmotic stress-resistant mutants of *S. macedonicus* preserve their ability to produce the bacteriocin peptide macedocin under hyperosmotic conditions. *60<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
47. Georgalaki M., E. Manolopoulou, R. Anastasiou, M. Papadelli and **E. Tsakalidou** (2008) Detection of *Streptococcus macedonicus* in Greek traditional cheeses. *1<sup>st</sup> Greek Congress on Milk and Dairy Products, Athens, Greece*
48. Karali F., M. Georgalaki, S. Kaminarides and **E. Tsakalidou** (2008) Determination of lactose, organic acids and ethanol by HPLC in traditional Kopanisti cheese. *1<sup>st</sup> Greek Congress on Milk and Dairy Products, Athens, Greece*
49. E. Pappa, A. Lianou, E. Mallatou, M. Georgalaki, **E. Tsakalidou** and J. Samelis (2008) Changes in the chemical, microbiological and sensory characteristics of Graviera cheese during production and ripening. *1<sup>st</sup> Greek Congress on Milk and Dairy Products, Athens, Greece*
50. Asteri I.A., N. Robertson, D.M. Kagkli, G.J. Nychas, V. Crow, R. Holland and **E. Tsakalidou** (2008) Salt loving lactobacilli in traditional Greek cheeses. *1<sup>st</sup> National MicroBioKosmos (MBK) Conference, Athens, Greece*
51. Asteri I.A., K. Papadimitriou, E. Boutou, C.E. Vorgias and **E. Tsakalidou** (2008) Differential gene expression of *Lactobacillus acidipiscis* under osmotic stress conditions assessed by RNA arbitrarily primed PCR. *1<sup>st</sup> National MicroBioKosmos (MBK) Conference, Athens, Greece*
52. Papadelli M., Maragkoudakis P., Georgalaki M., Anastasiou R., Zoumpopoulou G. and Tsakalidou E. (2008) Safety Evaluation of the Macedocin Producer *Streptococcus macedonicus* ACA-DC 198. *1<sup>st</sup> National MicroBioKosmos (MBK) Conference, Athens, Greece*
53. Manolopoulou E., M. Georgalaki, R. Anastasiou, M. Papadeli, A. Aktypis, G. Zoumpopoulou, P. Maragoudakis, I. Asteri, K. Papadimitriou, G. Kalantzopoulos and **E. Tsakalidou** (2008) The ACA-DC Greek Collection of microorganisms. *1<sup>st</sup> National MicroBioKosmos (MBK) Conference, Athens, Greece*
54. **Tsakalidou E.** (2008) Multifunctional Lactic Acid Bacteria – The Example of the Greek Foods' Microbiota. *1<sup>st</sup> National MicroBioKosmos (MBK) Conference, Athens, Greece*
55. Anastasiou R., Z. Papalexandratou, F. van Genderen, G. Wauters, M. Georgalaki, M. Papadelli, L. De Vuyst and **E. Tsakalidou** (2007) Inhibition of *Clostridium tyrobutyricum* LMG 1285T by *Streptococcus macedonicus* ACA-DC 198. *2<sup>nd</sup> Greek Congress of Biotechnology and Technology of Food, Athens, Greece*
56. Georgalaki M., M. Papadelli, R. Anastasiou, C. Vandecasteele, E. Amiridaki, E. Manolopoulou and **E. Tsakalidou** (2007) Microbiota of the Greek traditional cheese Arseniko of Naxos. Study of technology relevant. *2<sup>nd</sup> Greek Congress of Biotechnology and Technology of Food, Athens, Greece*
57. Xyraphi N., M. Georgalaki, G. Van Driessche, B. Devreese, J. Van Beeumen, I. Metaxopoulos, **E. Tsakalidou** and E. Drosinos (2007) Purification and biochemical characterization of curvaticin L442, a bacteriocin produced by *Lactobacillus curvatus* L442 isolated from traditional sausage. *2<sup>nd</sup> Greek Congress of Biotechnology and Technology of Food, Athens, Greece*
58. Asteri I.A., N. Robertson, D.M. Kagkli, G.J. Nychas, V. Crow, R. Holland and **E. Tsakalidou** (2007) Salt loving lactobacilli in traditional Greek cheeses. *59<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
59. Zoumpopoulou G., B. Foligne, **E. Tsakalidou**, B. Pot and C. Grangette (2007) Crosstalk of epithelial and dendritic cells in a co-culture transwell model after simulation by bacteria. *59<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*

60. Anastasiou R., A. Aktypis, M. Georgalaki, M. Papadelli and **E. Tsakalidou** (2007) Inhibition of *Clostridium tyrobutyricum* by *Streptococcus macedonicus* ACA-DC 198. *59<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
61. Georgalaki M., M. Papadelli, E. Chassioti, R. Anastasiou, B. Devreese, G. Van Driessche, J. Van Beeumen and **E. Tsakalidou** (2007) Induction of Bacteriocin Production in *Streptococcus macedonicus* ACA-DC 198. *59<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
62. Papadelli M, A. Karsioti, R. Anastasiou, M. Georgalaki and **E. Tsakalidou** (2007) The biosynthetic gene cluster of macedocin, the lantibiotic produced by *Streptococcus macedonicus*. *59<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
63. Papadimitriou K., E. Boutou, C.E. Vorgias and **E. Tsakalidou** (2007) Generation and preliminary characterization of ISS1 insertional *Lactococcus lactis* mutants resistant to the antimicrobial peptide macedocin. *59<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
64. Maragkoudakis P., W. Chingwaru, **E. Tsakalidou** and A. Cencic (2007) The effect of lactic acid bacteria on human and farm animal cell lines and their protective impact on cell lines challenged with human and animal viruses. *59<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
65. **Tsakalidou E.** (2006) Role and applications of probiotic bacteria in food and health. *Congress of the Hellenic Society of Biosciences, Athens, Greece (invited lecture)*
66. Papadimitriou K., E. Boutou, C.E. Vorgias and **E. Tsakalidou** (2006) Identification of acid stress responsive genes of *Streptococcus macedonicus* by RNA Arbitrarily Primed PCR. *58<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Patras, Greece*
67. Anastasiou R., M. Georgalaki, E. Manolopoulou, W. De Malsche, D. Psiras, L. De Vuyst and **E. Tsakalidou** (2005) *Streptococcus macedonicus* ACA-DC 198 as protective starter in Kasseri cheese production. *1<sup>st</sup> Greek Congress on Biotechnology and Technology of Food, Athens, Greece*
68. Papadimitriou K., H. Pratsinis, D. Kletsas and **E. Tsakalidou** (2004) Adaptive response of *Streptococcus macedonicus* to low pH assessed by two-color flow cytometry. *56<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Larissa, Greece*
69. Papadimitriou K., H. Pratsinis, D. Kletsas and **E. Tsakalidou** (2003) Rapid assessment of the physiological status of *Streptococcus macedonicus* by two-color flow cytometry. *55<sup>th</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece*
70. N. Bessas, P. Kouravelou, S. Paramithiotis, P. Tarantilis, **E. Tsakalidou**, G. Kalantzopoulos and M. Polisiou (2001) Characterization of yeast wild strains by protein electrophoresis and FT-IR spectroscopy. *18<sup>th</sup> Greek Congress of Chemistry, Piraeus, Greece*
71. Sgouras D., K. Petraki, F. Karafoti, P. Maragkoudakis, S. Michopoulos, **E. Tsakalidou**, G. Kalantzopoulos and A. Mentis (2001) Development and characterization of a mice experimental model on *H. pylori* infection. *6<sup>th</sup> Greek Congress on Helicobacter pylori, Athens, Greece (2<sup>nd</sup> Best Oral Presentation Award)*
72. Maragkoudakis P., Sgouras D., K. Petraki, B. Martinez, S. Michopoulos, **E. Tsakalidou**, G. Kalantzopoulos and A. Mentis (2001) Effect of *Lactobacillus casei* subsp. *paracasei* ACA-DC 6002 probiotic strain on *H. pylori* infection in mice. *6<sup>th</sup> Greek Congress on Helicobacter pylori, Athens, Greece (1<sup>st</sup> Best Oral Presentation Award)*
73. Sgouras D., Maragkoudakis P., Petraki, S. Michopoulos, **E. Tsakalidou**, G. Kalantzopoulos and A. Mentis (2001) Effect of *Lactobacillus casei* subsp. *paracasei* ACA-DC 6002 probiotic strain on *H.*

- pylori* infection in mice. 21<sup>st</sup> Greek Congress of Gastroenterology, Ioannina, Greece (1<sup>st</sup> Best Poster Award)
74. Koutroubakis I.E., A. Mentis, F. Demoulios, P. Maragkoudakis, M. Roussomoustakaki, D. Sgouras, I.A. Mouzas, **E. Tsakalidou**, H.A. Kouroumalis, G. Kalantzopoulos and O. Manoussos (2001) Administration of *Lactobacillus casei* subsp. *paracasei* ACA-DC 6002 probiotic strain to patients with ulcer colitis. Preliminary results. 21<sup>st</sup> Greek Congress of Gastroenterology, Ioannina, Greece
  75. Georgalaki M.D, D. Kritikos, G. Kalantzopoulos and **E. Tsakalidou** (2001) *Streptococcus macedonicus* ACA-DC 198 produces a lantibiotic active against *Clostridium tyrobutyricum*. 53<sup>rd</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece
  76. Papadelli M., E. Manolopoulou, G. Kalantzopoulos and **E. Tsakalidou** (2001) Rapid detection and identification of *Streptococcus macedonicus* by species-specific PCR and DNA hybridization. 53<sup>rd</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece
  77. Anastasiou R., M. Papadelli, M.D. Georgalaki, G. Kalantzopoulos and **E. Tsakalidou** (2001) Cloning and sequencing of the gene encoding X-prolyl-dipeptidyl-aminopeptidase (PepX) from *Streptococcus thermophilus* ACA-DC 4. 53<sup>rd</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece
  78. Makras L., P. Sarantinopoulos, F. Vaningelgem, G. Kalantzopoulos, L. De Vuyst and **E. Tsakalidou** (2001) Citrate metabolism by *Enterococcus faecium* ACA-DC 1681. 53<sup>rd</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece
  79. Maragoudakis P.A., C. Miaris, D. Sgouras, A. Mentis, N. Manalis, F. Magkanari, G. Kalantzopoulos and **E. Tsakalidou** (2001) Probiotic lactobacilli II. Development of a novel type yogurt using *Lactobacillus* strains as adjunct starters. 53<sup>rd</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece
  80. Sgouras D., P. Maragkoudakis, K. Petraki, B. Martinez, S. Michopoulos, **E. Tsakalidou**, G. Kalantzopoulos and A. Mentis (2001) Inhibition of *H. pylori* colonization and associated gastritis in the HpSS1 C57BL/6 mouse model via administration of the probiotic *Lactobacillus casei* ACA-DC6002. 53<sup>rd</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Athens, Greece
  81. Maragkoudakis P., C. Miaris, D. Sgouras, A. Mentis, G. Kalantzopoulos and **E. Tsakalidou** (2000) Probiotic lactobacilli I. Screening of *Lactobacillus* strains for properties relevant to their survival in human gastrointestinal tract and to their technological performance in dairy products. 52<sup>nd</sup> Meeting of the Hellenic Society of Biochemistry and Molecular Biology, Thessaloniki, Greece
  82. Maragkoudakis P., A. Mentis, **E. Tsakalidou**, G. Kalantzopoulos and D. Sgouras (2000) Survival of *Lactobacillus paracasei* spp. *paracasei* ACA-DC 6002 during passage through the GI tract of mice Congress of the Hellenic Society of Biology, Athens
  83. Kouravelou P., P. Tarantilis, **E. Tsakalidou**, G. Kalantzopoulos and M. Polisiou (1998) Identification of lactic acid bacteria by FT-IR and FT-Raman spectroscopy. 6<sup>th</sup> Congress of the Hellenic Society of Food Scientists and Technologists, Thessaloniki, Greece
  84. Paramithiotis S., **E. Tsakalidou**, M.R.A. Mueller, M.A. Ehrmann, H. Seiler, R.F. Vogel and G. Kalantzopoulos (1998) Identification of wild strains isolated from traditional sourdough. 6<sup>th</sup> Congress of the Hellenic Society of Food Scientists and Technologists, Thessaloniki, Greece
  85. Sarantinopoulos P., M.D. Georgalaki, G. Kalantzopoulos and **E. Tsakalidou** (1998) Biochemical properties of enterococci. 6<sup>th</sup> Congress of the Hellenic Society of Food Scientists and Technologists, Thessaloniki, Greece