

## **CURRICULUM VITAE**

Georgia Zoumpopoulou  
Teaching Assistant  
Agricultural University of Athens  
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### **EDUCATION**

- 2004 – 2008                      Agricultural University of Athens,  
Department of Science, Laboratory of Chemistry  
PhD thesis entitled «Probiotic properties of lactic acid bacteria. *In vitro* and  
*in vivo* study of their antimicrobial and immunoregulatory activity»  
(Grade 10/10)
- 1996 – 2002                      Agricultural University of Athens,  
Department of Food Science and Technology,  
MSc in Food Science and Technology (Grade 7.44/10)
- 1990 – 1995                      26<sup>th</sup> High School and Lyceum of Athens (Maraslio)  
Graduated in 1995 (Grade 17/20)

### **SCHOLARSHIPS**

- 09/2004 – 09/2005              Scholarship from the Marie Curie Fellowship Organization (Project type  
PHD20, HPMT-GH-01-00275-11) for research in «Comparative interaction  
of pathogenic and commensal bacteria with intestinal mucosa»
- 07/2004 – 12/2007              Scholarship from the State Scholarships Foundation of Greece (IKY)  
for post-graduate studies in Food Microbiology and Biotechnology

### **PROFESSIONAL AND RESEARCH EXPERIENCE**

- 07/2014 – today                      Agricultural University of Athens, School of Food, Biotechnology and  
Development, Department of Food Science and Human Nutrition,  
Laboratory of Dairy Research  
Teaching assistant in Food Biochemistry and Biochemistry
- 07/2008 – today                      Agricultural University of Athens, School of Food, Biotechnology and  
Development, Department of Food Science and Human Nutrition,  
Laboratory of Dairy Research  
Research work on probiotic properties of lactic acid bacteria
- 07/2004 – 07/2008                      Agricultural University of Athens,  
Department of Food Science and Technology, Laboratory of Dairy Research,  
Department of Science, Laboratory of Chemistry

09/2004 – 09/2005	PhD thesis entitled « Probiotic properties of lactic acid bacteria. <i>In vitro</i> and <i>in vivo</i> study of their antimicrobial and immunoregulatory activity» Institute Pasteur of Lille, France Laboratory of Lactic Acid Bacteria and Mucosal Immunity Research work within the field «Comparative interaction of pathogenic and commensal bacteria with intestinal mucosa»
04/2002 – 12/2004	Agricultural University of Athens, Department of Food Science and Technology, Laboratory of Dairy Research Research work within EU funded project (2002-2005 / QLAM-CT01-01179)
09/2001 – 03/2002	Agricultural University of Athens, Greece Department of Food Science and Technology, Laboratory of Dairy Research MSc thesis entitled «Probiotic properties of lactic acid bacteria isolated from the gastrointestinal tract of sheep»
07/2000 – 09/2000	Industrial placement in the Athenian Brewery S.A. (Heineken), Athens

### **PARTICIPATION IN SCIENTIFIC PROJECTS**

#### Funded by the European Commission

1. ACTIONS FOR CONSTRUCTION OF NEW INFRASTRUCTURES – PREPARATORY PHASES (2012-2015) MIRRI-Microbial Resources Research Infrastructure
2. FP7-243471 (2010-2013) Table olive fermentation with selected strains of probiotic lactic acid bacteria. Towards a new functional food
3. FP6-007081 (2005-2010) Development of biotechnological tools for risk assessment at intra- and inter-cellular level throughout the food chain
4. 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

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

1. EREUNO-DIMIOURGO-KAINOTOMO (2018-2021) A spatio-temporal observatory for evaluating vineyard and wine potential of the NEMEA VQPRD
2. EREUNO-DIMIOURGO-KAINOTOMO (2018-2021) Application of modern analytical and chemometric techniques for the quality control- fraud of olive products
3. 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
4. SYNERGASIA II (2013-2016) Implementation of innovative technologies in the production of yogurt with enhanced biofunctional properties

#### 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

#### 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 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)

#### Funded by the Region of Northern Aegean

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

#### Funded by third parties

1. Characterization of lactic acid bacteria and yeast strains as potential starters (LESAFFRE, 2021-2023)
2. Microbiological analysis of dairy products (Alfiton SA, 2017-2020)
3. Determination of functional organic acids in Greek olives (Elaiourgiki Cooperative, 2011-2013)
4. Fermented Calamon olives: an unexplored ecosystem, a pool of novel lactic acid bacteria starters (John S. Latsis Public Benefit Foundation, 2009-2010)

#### **AWARDS**

1. Probiotic green whole table olives, ECOTROPHELIA (2012), *2nd Award*
2. The ACA-DC Culture Collection, The European Latsis Prize "Biodiversity" (2010), *nominated*

#### **OTHER ACTIVITIES**

- Staff member of the ACA-DC Greek Culture Collection
- Reviewer of scientific papers for international peer-reviewed scientific journals

#### **LANGUAGES**

English, French

#### **PUBLICATIONS**

#### **JOURNAL PAPERS**

1. Siderakou D., E. Zilelidou, S. Poimenidou, I. Tsipra, **G. Zoumpoulou**, 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.* e01582-21, <https://doi.org/10.1128/AEM.01582-21>
2. **Zoumpoulou 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.* 123, 105177, <https://doi.org/10.1016/j.idairyj.2021.105177>
3. Saliba L., **G. Zoumpoulou**, 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.* 120, 105092, <https://doi.org/10.1016/j.idairyj.2021.105092>
4. Zilelidou E.A., V. Milina, S. Paramithiotis, **G. Zoumpoulou**, 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, e01165-20, <https://doi.org/10.1128/AEM.01165-20>

5. **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.* 130, 109570, <https://doi.org/10.1016/j.lwt.2020.109570>
6. 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, <https://doi.org/10.3390/fermentation5030055>
7. **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. *Probiot. Antimicrob. Proteins* 10, 313-322, <https://doi.org/10.1007/s12602-017-9311-9>
8. 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, <https://doi.org/10.1016/j.ijfoodmicro.2018.02.018>
9. 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, <https://doi.org/10.1016/j.idairyj.2017.07.003>
10. 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, <https://doi.org/10.1016/j.indcrop.2017.06.066>
11. 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, <https://doi.org/10.1007/s00284-017-1285-z>
12. Zilelidou E., C.V. Karmiri C.V., **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, <https://doi.org/10.1128/AEM.02120-16>
13. 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.* 64, 265-271
14. 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, <https://doi.org/10.1016/j.lwt.2014.04.005>
15. **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, <https://doi.org/10.3390/ijms14034640>
  16. 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, <https://doi.org/10.1016/j.fm.2012.10.005>
  17. **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, <https://doi.org/10.1016/j.ijfoodmicro.2010.09.023>
  18. 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 – a preliminary study. *Int. J. Food Microbiol.* 141, 109-116, <https://doi.org/10.1016/j.ijfoodmicro.2010.03.007>
  19. **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, <https://doi.org/10.1016/j.ijfoodmicro.2008.12.037>
  20. Papadimitriou K., E. Boutou, **G. Zoumpopoulou**, P. Tarantilis, M. Polissiou, 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. Environm. Microbiol.* 74, 6068-6076, <https://doi.org/10.1128/AEM.00315-08>
  21. **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, 1826, <https://doi.org/10.1016/j.ijfoodmicro.2007.10.013> (most cited article of *IJFM* 2008-2010)
  22. Foligne B., **G. Zoumpopoulou**, J. Dewulf, A.B. Younes, F. Chareyre, J.C. Sirard, B. Pot and C. Grangette (2007) A key role of dendritic cells in probiotic functionality. *Public Library of Science ONE*, 21, e313, <https://doi.org/10.1371/journal.pone.0000313>
  23. 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, <https://doi.org/10.1016/j.resmic.2005.09.002>
  24. 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, <https://doi.org/10.1016/j.idairyj.2005.02.009>
  25. 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, <https://doi.org/10.1080/08910600410032303>

## REVIEW PAPERS

1. Anastasiou R., M. Kazou, M. Georgalaki, A. Aktypis, **G. Zoumpoulou** and E. Tsakalidou (2022) Omics approaches to assess flavor development in cheese. *Foods* 2022, 11, 188, <https://doi.org/10.3390/foods11020188> (invited paper)
2. Georgalaki M., **G. Zoumpoulou**, 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>
3. **Zoumpoulou 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, <https://doi.org/10.1016/j.idairyj.2016.09.010> (invited paper)
4. **Zoumpoulou G.**, K. Papadimitriou, 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, <https://doi.org/10.3389/fmicb.2015.00058> (invited paper)

## BOOK CHAPTERS

1. **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
2. 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
3. **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, [https://doi.org/10.1007/978-3-319-71950-4\\_1](https://doi.org/10.1007/978-3-319-71950-4_1)
4. **Zoumpoulou G.**, E. Tsakalidou and L.V. Thomas (2018) An overview of probiotic research: human and mechanistic studies. In: *Probiotic Dairy Products, 2nd Edition*, pp.293-357, A. Tamime and L.V. Thomas Eds., Society of Dairy Technology-Wiley, <https://doi.org/10.1002/9781119214137.ch8>
5. **Zoumpoulou G.** (2016) Xynomyzithra Kritis Cheese. In: *The Oxford Companion to Cheese*, M. Sinsheimer Ed., Oxford University Press USA, NY

## INTERNATIONAL CONFERENCES

1. Georgalaki M., G. Lazaropoulos, L. Olivier, R. Anastasiou, **G. Zoumpoulou**, 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*
2. **Zoumpoulou 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*
3. 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*
  4. 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*
  5. 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 Kasseri cheese. *Probiota 2022 Connecting the Business and Science of the Microbiome, Copenhagen, Denmark*
  6. 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. *13th Symposium on Lactic Acid Bacteria (virtual), The Netherlands*
  7. 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. *13th Symposium on Lactic Acid Bacteria (virtual), The Netherlands*
  8. 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. *13th Symposium on Lactic Acid Bacteria (virtual), The Netherlands*
  9. 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. *Probiota 2020 Connecting the Business and Science of the Microbiome, Dublin, Ireland (oral presentation)*
  10. 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*
  11. 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. *5th International ISEKI\_Food Conference, Stuttgart, Germany*
  12. 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. *4th International Conference on Microbial Diversity 2017, Bari, Italy*
  13. Georgalaki M., S. Alexandropoulou, R. Anastasiou, **G. Zoumpopoulou**, E. Manolopoulou, K. Papadimitriou and E. Tsakalidou (2017) The Staka cream microbial ecosystem: a metagenomics approach. *4th International Conference on Microbial Diversity 2017, Bari, Italy*

14. 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*. *25th International ICFMH Conference - FoodMicro 2016, Dublin, Ireland*
15. 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. *25th International ICFMH Conference - FoodMicro 2016, Dublin, Ireland*
16. 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 12th European Symposium on Food Safety, Athens, Greece*
17. 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 12th European Symposium on Food Safety, Athens, Greece*
18. 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 12th European Symposium on Food Safety, Athens, Greece*
19. **Zoumpopoulou G.**, V. Alexandraki, M. Kazou, M. Papadelli, A. Tzouvanou, E. Manolopoulou, R. Anastasiou, M. Georgalaki, E. Mavrogonatou, D. Kletsas, K. Papadimitriou and E. Tsakalidou (2015) Greek traditional dairy and meat products: A biological reservoir for new probiotic strains. *FEMS 6th Congress of European Microbiologists, Maastricht, Netherlands*
20. Georgalaki M., M. Kazou, V. Alexandraki, E. Manolopoulou, R. Anastasiou, **G. Zoumpopoulou**, K. Papadimitriou, M. Papadelli, G. Van Driessche, B. Devreese and E. Tsakalidou (2015) Production of ACE-inhibitory peptides by lactic acid bacteria isolated from traditional Greek dairy products. *FEMS 6th Congress of European Microbiologists, Maastricht, Netherlands*
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