

## **CURRICULUM VITAE**

**GEORGE - JOHN E. NYCHAS**

**PROFESSOR**

**AGRICULTURAL UNIVERSITY OF ATHENS**

**DEPT. OF FOOD SCIENCE & HUMAN NUTRITION**

**LAB. OF MICROBIOLOGY & BIOTECHNOLOGY OF FOODS**

**IERA ODOS 75 - ATHENS 11855**

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### **Latest metrics (20/09/2020)**

SCI; Publications 245; h-Index 65; citations 12900

Scopus; Publications 277; h-index 69; citations 13930

Google Scholar Publications 431; h-index 82; citations 22400

**NAME :**

George-John E. Nychas

**PLACE & DATE OF BIRTH:**

Athens, 16 November 1954

**STATUS**

Married with 3 children

**EDUCATION:**

- Agricultural University of Athens (10/1973-1/1979), B.Sc in Agriculture
- University of Bath, UK (10/1981-10/1984); Ph.D in Food Microbiology
- Post-doctoral studies; University of Bath, UK., (11/1988-11/1990) on food-poisoning bacteria (*St. aureus*)

**SCHOLARSHIPS - GRANTS - RESEARCH FELLOW**

- Greek Scholarship Foundation (1981-1984)
- EU grant (DGXII-F3) (11/1988-11/1990)
- Colorado State University, USA – Research Fellow (July 2007: 1 month)

**AWARDS & DISTINCTIONS**

- 2014- Listed among the 1% of Scientists who have published {Uninterrupted Continuous Presence (UCP)} at least one article in each and every year in a 16-year period (1996-2011) PLoS July 2014 V9, e101698
- 2016- Listed among the Most Cited Scientists from Greece [<http://food-science.agro.auth.gr/GR/iframe/Most%20cited%20Greek%20scientists%202.pdf>]
- 2016 - Member of the National Agricultural Academy <http://www.haa.aua.gr/en/members.aspx?t=1>
- 2017 - International Leadership Award (International Association for Food Protection - IAFFP) -USA
- 2018 - Listed among the Highly Cited Researchers (0.1%) (Source: Clarivate Analytics) [https://hcr.clarivate.com/?utm\\_campaign=EM\\_Highly\\_Cited\\_Researchers\\_Product\\_SAR\\_Global\\_2018\\_Email\\_1&utm\\_medium=email&utm\\_source=Eloqua#freeText%3Dnychas](https://hcr.clarivate.com/?utm_campaign=EM_Highly_Cited_Researchers_Product_SAR_Global_2018_Email_1&utm_medium=email&utm_source=Eloqua#freeText%3Dnychas))
- 2019 – Listed among the 1% of highly cited researchers [Uninterrupted Continuous Presence (UCP)} at least 5 articles in each and every year in a 22-year period (1996-2018) PLoS Biol17(8): e3000384]
- 2019 – Awarded the Degree of DOCTOR of SCIENCE [DSc] from University of Bath, UK

**UNIVERSITY EXPERIENCE:**

- Research Assistant in the lab of Food Microbiology in the Univ of Bath, School of Biological Sciences, Bath, UK
- Visiting Professor in Technological Educ. Foundation of Athens; Dept of Food Technology (1994 - 1995)
- Reader (Associate Professor) of Food Microbiology, in the Agricultural University of Athens, Dept. Food Sciences & Technology, Lab. of Microbiology & Biotechnology of Foods (3/4/1994- 13/11/1997)
- Professor of Food Microbiology, in the Agricultural University of Athens, Dept. Food Sciences & Technology, Lab. of Microbiology & Biotechnology of Foods (since 13-3-1998[FEK])
- Dean of School of Biotechnology, Food and Development [Nov 2017-Aug 2019]
- Dean of Scholl of Food and Nutritional Science [Sept 2019 – Apr 2020]
- Member of the Hellenic (National) Authority for Higher Education (HAHE) since April 2020

**Lectures-teaching**

**Nychas G-J.E.** (1994-till now) "Introduction to Food Microbiology". Lectures for the BSc students of the 7<sup>th</sup> semester of Department of Food Science & Technology

**Nychas G-J.E.** (1999-till now) "Food Microbiology II' Lectures for the BSc students of the 8<sup>th</sup> semester of Department of Food Science & Technology

**Nychas G-J.E** (1999 - till now) Advanced Food Microbiology; M.Sc course at the Agricultural University of Athens, Dep. Food Science & Technology

**Nychas G-J.E** (2012- ) Rapid Methods in Food Microbiology; MSc course at the Agricultural University of Athens, Dep. Food Science & Technology

### **Supervision/co-Supervisor/ External examiner for B.Sc- M.SC/M.Ph- Ph.D Ph.D**

Supervisor in AUA (Greece)

1. **Dr. Koutsoumanis, K.**, (2000) Fish Spoilage
2. Dr. Tsigarida, E. (2000) Meat spoilage and preservation with vp/map
3. **Dr. Skandamis, P.** (2001) The use of Essential oil for preservation of foods
4. Dr. Tryfinopoulou, P., (2002) Characterization of fish spoilage bacteria
5. **Dr. Panagou E.**, (2002) Fermentation and Preservation of green and black olives
6. **Dr. Giaouris E.** (2008) – Biofilms in the food sector
7. Dr. Nisiotou, A., (03/2008) Yeasts; contribution in food spoilage – emphasis in wine industry
8. Dr. Gounadaki A. (03/2008) Risk analysis of Traditional sausages
9. **Dr. Mahgoub, S.**, (2004- 2009); Safety of Ethnic foods
10. Dr. Saravanos, E. (2005-16/12/ 2009) Potential use of Probiotics in Olives
11. Dr. Papadopoulou Olga (2008 – 31/10/2013) Biochemical indexes to characterize Pork quality
12. Dr. Ghana, E (June 2016) Cross contamination studies
13. Dr. Ropodi, A., (Dec 2012 – June 2017) Meat quality & safety - Image analysis
14. Dr. Pavli Fotini (Jan 2014- Feb 2020) Probiotics & Emerging Technologies
15. Dr. Lytou Anastasia (Jul 2015 – May 2020) Marinates, metabolomics, mathematical modelling

**Five (5)** of the above-mentioned PhD students have been elected and are members of the Academic Community in Greek Universities [Koutsoumanis, Skandamis, Panagou and Giaouris] and in abroad (Egypt) [Mahgoub]

### **Σε εξέλιξη**

1. Dimitris Pavlidis (Jan 2013 - ) metabolomics as tool for safety/quality of meat products
2. Lenia Feggou (June 2017 -) sensors
3. George Koutalieris (Oct 18 -) Internet of Things (Foods)
4. Evita Manthou (June 17) vegetables
5. Katsouri Eva (June 18 – risk nutrients)

### **Co-Supervisor (PhD - abroad)**

1. Dr. John Arkoudilos, (1992) Microbial association of Greek meat with special emphasis on fermented sausages. Ph.D Thesis, Univ. Bath, UK
2. Dr. Chrysoula Tassou\* (1993) Microbiology of olives with emphasis on the antimicrobial activity of phenolic compounds. Ph.D Thesis Univ. of Bath, UK
3. Dr. Kyriaki Lampropoulou (1999) The effect of varying parameters and specific pre-treatments in whole fish and prepared fish fillets Ph.D Thesis, University of Lincolnshire and Humberside, UK
4. Dr. Dimitra Dourou (2005 – May 2009) Pathogen responses in foods: underestimated ecophysiological factors Cranfield University; co-Supervisor Prof Magan “Modelling pathogen growth on minced meat”
5. Dr. Nia Xyraphi (associate supervisor to PhD candidateship – In Surrey University – School of Life Science; Prof. M. Adams, E. Drosinos and Prof. Nychas Supervisors)
6. Dr. Anthi Argyri\* (May 2007 till March 2011) Quantifying meat spoilage with an array of biochemical indicators; Cranfield University; co-Supervisor N Magan
7. Dr. Agapi Doulgeraki\* (May 2007 till March 2011) Monitoring the succession of bacterial communities during storage of raw meat; Cranfield University co-Supervisor N. Magan
8. Dr. Vicky Blana (May 2011) Quorum sensing: understanding the role of bacteria in meat spoilage Co-supervisor with prof N. Magan, Cranfield University

\* Part time; Lecturer or Assistant Professors in various Greek Universities (Patras, Aegean, AUA)

### **Member of internal (3member) committee for PhD candidates (Internal Committees in AUA)**

1. Dr. Panagiotis Sarantinopoulos (2001); Bacteriocins from probiotics (External examiner – member of the internal committee- supervisor prof Tsakalidou)
2. Dr. Spyros Paramithotis (2002) The use of wild yeasts in making bread (External examiner – member of the

internal committee- supervisor prof Kalatzopoulos)

3. Dr. Nikos Choriantopoulos\* (2007) (co-supervised & External Examiner in AUA -internal committee; – co-supervised Prof. Serco Charoutounian) 09/01/2007
4. Dr Maria Anastasiadi\* (2007) (External Examiner in AUA -internal committee; Dept of Gen. Science, Agric. University. Athens – main supervisor Prof. Serco Charoutounian) 9/01/2007
5. Dr. Kostas Papadimitriou (External examiner; Prof Effie Tsakalidou Supervisor)
6. Dr. Nikos Andritsos (2008 – May 2012) biodiversity and quantification of *Listeria monocytogenes* in fresh meat and meat products (External examiner; supervisor Prof. Drosinos)
7. Dr. Antonis Psomas (2012) Development of mathematical models for spoilage evaluation (External examiner; supervisor Prof. Charoutounian)
8. Dr. Chara Belesi (2014) Studies on physiological characteristics of *Listeria monocytogenes* strains isolated from Dairy Industries (member of internal committee- External examiner; Prof. P. Skandamis main supervisor)
9. Dr. Zelelidou (2016) Biofilms (member of internal committee- External examiner; Prof. P. Skandamis main supervisor)
10. Dr. Athina Grounta (2016) Table Olives (member of internal committee- External examiner; Prof. E. Panagou main supervisor)
11. Dr. Sophia Poimenidou (2010 Oct – Jan 2017) Biofilms in plants (safety issues)

\* Part time; Lecturer or Assistant Professors in various Greek or EU Universities (e.g. Aegean, AUA, Cranfield)

## **In progress**

### **External Examiner – University - candidate (ABROAD) (19)**

1. External examiner in Catholike University of Porto (Portugal) Dr. Vas Pires (6/1996)
2. External examiner in Wageningen Uni (The Netherlands); Dr A Amanatidou (3/1998)
3. External Examiner in Univ Politecnica De Cartagena, (Spain) Dr M V Selma Garcia (3/1999)
4. External Examiner in Ulster University (Belfast, UK) Dr J Kennedy (11/2005)
5. External Examiner in Louven University (Belgium) Dr V Valdramiris (1/06)
6. External Examiner in Catholike University of Porto (Portugal) Dr. Elizabeth Tome (11/2006)
7. External Examiner in Dublin UCD, Dr. Brian Byrne (01/2007)
8. External Examiner in Gent University (Belgium) Dr Vermuelen – (01/08)
9. External Examiner in Ulster University (Belfast, UK) Dr K Kinsella (05/2008)
10. External Examiner in Oslo University (Oslo, Norway) Dr. Bjørn Schirmer (6 Oct 2009)
11. External Examiner in Cranfield University (MSc Courses in Food Science) 2009-2012
12. External examiner in Dublin UCD (PhD) Dr. D. Alexandrakis 25/01/2011
13. External Examiner in Ulster University Belfast (PhD) Dr. Karen Crowley (14.02.2011)
14. External Examiner in Dublin UCD (PhD) Dr. Isabelle Palgan (10/05/2012)
15. External Examiner in Gent University (Belgium) Dr Bert Nosedá (25/06/2012)
16. External Examiner international PhD award (Spain- Norway) Dr. Daniel Vázquez-Sánchez,
17. External Examiner in Gent University (Belgium) Dr Vasilios Pothakos (2/04/2014)
18. External Examiner in University of Helsinki (Finland) Dr. Riitta Rahkila (30/3/2015)
19. External Examiner in University of Padova (Italy) Dr. Andreani (May 2016)
20. External Examiner in University of UCD (Ireland) Dr. Rachel Reid (May 2016)
21. External Examiner in University of MALTA (Malta) Dr. Sardella Davide (Jan 2018)
22. External Examiner in University of Ghent (Belgium-Finland) Dr. Kuuliala Lotta (Oct. 2018)
23. External Examiner in University of Reading (UK) Dr. Marcia Boura (April 2019)

### **M.Sc/M.Ph (supervisor)**

1. Lambropoulou, K. (1994) The role of glucose in meat. M.Sc project Univ. Humberside
2. Kakouri, A. (1996) Microbiological and physicochemical attributes of poultry and its products stored under vp/map conditions. M.Ph., Univ. of Bath
3. M. Katsarou, (2000) Agricultural University of Athens
4. B. Ntatsika, (2000) The formation of biogenic amines in fish; M.Sc Thesis Agr. Univ. Athens
5. M. Anastasiadi; Modelling the survival/growth of *Listeria monocytogenes* under different environmental factors (KCl, NaCl, T, nisin and essential oils); MSc Thesis March 2003
6. Giaouris E., "Biofilms" Dec 2004
7. Michail Kalomoiris "Characteristics of Biofilms formation by Salmonella" Dec 2005
8. Rossis Y. (2006) Risk assessment of chocolate

9. Maria Tsantouli (2006) Risk Assessment of vegetable products
10. Pantelis Natskoulis (2006) Risk Assessment; production of ochratoxin A from strains isolated from Greece of *Aspergillus carbonarius*.
11. Niki Fasoulaki (2007) Risk assessment of traditional dairy products
12. Papadopoulos D. (2007) Risk assessment in campylobacter; poultry
13. Vossou, Ath (2007) Risk assessment in drinking water
14. Gigrogianni, E (2014) Molecurla tools for differentiation of non-Sacharomyces Yeasts
15. Vlahaki, I. (2013) molecular tools for yeasts identification in wines
16. Papadopoulou, M., (2014) Microbial attachment in green leaves
17. Karaboula Fotini (2015) Biofilms in bottle water
18. Mavroidis Iraklis (2015) Image analysis in the food sector
19. Kovaïou Ioanna (2016) High Pressure in meat products
20. Antouva Athina (2016) Cronobacterium sp. ; Biofiolms
21. Athanasopoulou A. (2016) Safety of infant foods; rapid methods
22. Kandaraki Rena (2016) Interaction of Streptococcus macedonicus with pathogens (Biofilms)
23. Niki Papapostolou (2018) Sweet peels
24. Evangelos Dagres (2019) Pineapples

### **Co-supervisor (MSc – Abroad)**

25. Stamatiou A. (associate supervisor to PhD candidateship – In Surrey University – School of Life Science; Dr. M. Adams and Prof. Nychas Supervisors)

### **B.Sc**

So far (Nov 2019) more than 60 projects for the B.Sc degree have been completed under my instruction/supervision

## **PROFESSIONAL RESEARCH & ADMINISTRATIVE EXPERIENCE**

### **ADMINISTRATIVE EXPERIENCE**

1. Director of the Department of International Relations & Informatics of the National Agricultural Research Foundation, (N.Ag.Re.F) [March 91-March 93].
2. Head Research Scientist (4/1992 - 3/1994), Institute of Technology of Agricultural Products, of NAgReF
3. General Director (3/94-10/94) of NAgReF
4. Head of Laboratory of Microbiology & Biotechnology of Foods, Agricultural University of Athens since 1994
5. Vice-president of the Dept of Food Science & Technology (1997-2001)
6. President (chairman) of the Executive Board of the Hellenic Food Authority (EFET) (9<sup>th</sup> March 2010-8/8/2011)
7. Dean of the School of Biotechnology, Foods & Development (11/2017-8/2019)
8. Dean of the School of Food and Nutritional Sciences (9/2019 -)

### **PROFESSIONAL EXPERIENCE**

#### **Participation in Scientific ‘ad-hoc’ and other decision making EU and National Bodies**

1. National Representative in Standing Committee for Agriculture Research (SCAR), in European Union (EU), [March 91-Nov.92, Apr. 94]
2. Independent consultant of EU related to research policy priorities of 4<sup>th</sup> FrameWork Programme (July 94; DGVI)
3. Independent expert of Greece, for the Agricultural Policy in Greece (NAGREF- Feb 1995)
4. Member of the food sub-group of the FAIR Programme Committee [1995-1999], of EU
5. Participation in EU groups either as Independent expert or member of the food sub-group of EU, decision making policies e.g. to set research priorities for food biotechnology and fish sector (1998-1999)
6. ex-Member of the political section (ESPET) of National Authority of Food Inspection (Enieos Foreas Elegxou Trofimon) (2002-2006)
7. Expert of the Greek delegation for the 6<sup>th</sup> FP (EU)
8. Heading the Greek Delegation of the 7<sup>th</sup> FP (2007-2013)

#### **Participation in Scientific Committees related to Food Safety (European Food Safety Authority - EFSA, DG-SANCO of European Community, EU Parliament & National Committees)**

1. Member of EFSA (Biohazard Group) [May 03 – June 06]
2. Member of the Biohazard Group of the European Food Safety Authority (EFSA) –expert in mathematical Modelling- Risk Assessment –Food Microbiology
3. Member of the Working Group (WG) of EFSA on nitrites-nitrates
4. Member of the WG of the infant food (*Enterobacter sakazakii*) of the Biohazard Group (EFSA)
5. Member of the WG for washing eggs (EU)
6. Participation in EU/USA workshops for the Scientific collaboration between these two regions (December 2003; Washington DC, USA) as Independent expert
7. Member of the WG (in national level) for *Listeria monocytogenes*
8. Member of EFSA WG on Microbiological criteria, FSO, etc
9. Member of the panel “FOOD SAFETY PANEL –PREVENTION AND CONTROL OF BSE/TSE AND OF OTHER BIOLOGICAL HAZARDS” for the European Parliament (2006-2007)
10. Member of the pool of scientific advisors on risk assessment for DG SANCO (assignment Feb 2009 till now)
11. Member of the Advisory Forum of EFSA (May 2010 – Aug 2011)
12. Member of External Review Working Group (ERWG) of EFSA (since May 2012)
13. Member of Workshop on a “foresight study - Delivering on EU food safety and nutrition in 2050 – future challenges and policy preparedness” organized by JRC (EU) (18-19/3/2015)
14. Member of the EFSA’s reserved list of Scientists for BIOHAZARD & CONTAM panel (since 2013)
15. Chairman of the Task Force for food safety in National Committee (2014 - )
16. Chairman of Scientific Working Group of European Technological Platform (Nov 2105 – )

### Expert/Evaluator/Reviewer

1. Member of the Group of Experts in Milk and Dairy Products of EEC (period 1/1986-12/1988)
2. Independent expert of EU for the evaluation of (17-28 February 1992) the Agriculture Agro-Industry Research Projects (AAIR).
3. Independent expert of EU, for the evaluation (20-30 September 1992, of the PECO research projects; Cooperation with Eastern and Central European Countries in Science & Technology
4. Independent evaluator of EU for the evaluation of STD3 research projects (10-14/01/94).
5. Independent expert for NATO research Grants
6. Independent expert of EU, for the evaluation of FAIR research projects (16-20 October 1995)
7. Independent expert of EU, for the evaluation of QoL research projects (May 1999)
8. Independent expert of EU, for the evaluation of QoL (Marie Curie) research projects (May 2000)
9. Independent expert of EU, 7<sup>th</sup> FP (3<sup>rd</sup> week of Jan 2012)
10. Participation in the group for the identification of fraudulent replacements in meat, fish and other products, BCR Meetings (January 1996).
11. National Contact Person for AAIR programme
12. Evaluation (referee) of submitted scientific papers in various International and National Journals (Food Microbiology; International Journal of Food Microbiology, Journal of Agriculture and Food Chemistry; Grasas y Aceites; Italian J. of Food Sci. & Technol.; Agricultural Research; International Journal of Food Science & Technology)
13. Invited referee for the Evaluation of candidanship of University members, for higher positions (e.g. from Reader to Full professorship) across EU (Ireland, Belgium) or America (West Indies)
14. Evaluator / Reviewer in international research projects; invited from FRANCE (Agence nationale de la recherche (ANR) 2011 & 2012), PORTUGAL (The Portuguese Foundation for Science and Technology (FCT) 2012) FINLAND (Finnish Academy Jan 2013) and CYPROUS (2011 & 2012), CSEK republic (2015), Brazil (2016)
15. Reviewer / Evaluator for Irish Government Agency, Research & Innovation Division, Enterprise Ireland (EI) (2015)

### Member of Editorial Board (Scientific Journals of SCI)

16. Member of the editorial Board of Scientific American Journal “*Journal of Food Protection*” (1<sup>st</sup> /00)
17. Member of the editorial Board of the *Journal of Applied Microbiology* (10<sup>th</sup> /05)  
(<http://onlinelibrary.wiley.com/journal/10.1111/%28ISSN%291365-2672/homepage/EditorialBoard.html>)
18. Member of the editorial Board of the *Letter in Applied Microbiology* (10<sup>th</sup> /05)
19. Member of the editorial Board of *Food Microbiology* (1<sup>st</sup> /10) (<http://www.journals.elsevier.com/food-microbiology/editorial-board/>)
20. Member of the editorial Board of *Frontiers in Food Microbiology (OA)* (1<sup>st</sup> /10)  
[http://community.frontiersin.org/people/George\\_JohnNychas/24842](http://community.frontiersin.org/people/George_JohnNychas/24842)
21. Member of the editorial Board of *Frontiers in Microbial physiology and Metabolism* (From March 2012)  
([http://www.frontiersin.org/Microbial\\_Physiology\\_and\\_Metabolism/editorialboard](http://www.frontiersin.org/Microbial_Physiology_and_Metabolism/editorialboard))
22. Member of the editorial Board of *Food BioScience* (5<sup>th</sup> /12) (<http://www.journals.elsevier.com/food-bioscience/editorial-board/>)

23. Member of the editorial Board of **American Journal of Current Microbiology** (OA) (8<sup>th</sup> /13)  
<http://ivyunion.org/index.php/ajcmicrob/about/editorialTeam>
24. Member of the Academic Board of **PloS One** <http://www.plosone.org/static/edboard>
25. Ex-Member of the editorial Board of the **Applied Environmental Microbiology** (American Society for Microbiology) (2004-2012)
26. Member of the editorial board of International Journal of Food Microbiology (8<sup>th</sup> / 2016)

#### MEMBER OF ORGANIZING – SCIENTIFIC COMMITTEES / CHAIRMAN

- 1 Member of the organizing and Scientific Committee of the 2<sup>nd</sup> National Conf. on Food Science
- 2 Member of the organizing Committee of the 4th National Conference on Food Science
- 3 Organizing the 4<sup>th</sup> Workshop of the FLAIR CA-630 (13-16 Nov 1995)
- 4 Organizing the 6<sup>th</sup> Workshop of the FLAIR CA-3-2283 (May 1996)
- 5 Organizing the 3<sup>rd</sup> Workshop of the AIR 3935 (3-5 May 1999)
- 6 Chairman in session of the Conference hold in Portugal (Porto) 20-23<sup>rd</sup> Sept 1993 «Process optimization and Minimal Processing of Food”
- 7 Chairman in session of the WEFTA Conference hold in Netherlands 13-16<sup>th</sup> of Nov 1995 “Seafood from producer to consumer, integrated approach to quality” Noordwijkerhout, The Netherlands
- 8 Member of the scientific advisory board of the 2<sup>nd</sup> Balkan Conference of Microbiology, Thessaloniki, November 22-24, 2001
- 9 Organizing the 3<sup>rd</sup> Workshop of the EU-RAIN (12-14 May 2004)
- 10 Organizer of the 5<sup>th</sup> WORLD CONFERENCE on Predictive Modelling (2007)  
<http://pmf2007.chemeng.ntua.gr/main.php?committees>
- 11 Acting Head (Chairman) of the Professional Development Group (PDG of IAFP) of Predictive Modelling; 2008-2010
- 12 Chairman in two sessions (fish & predictive modelling); Int. Conf on Food Microbiology Aberdeen 2008.
- 13 Member of the 6<sup>th</sup> International Conference on Predictive Modelling in Foods Washington DC 2009 Sept 9-12
- 14 Member of the Scientific Committee of ISOPOL Conference, May 2010 Porto, Portugal,
- 15 Member of the 7<sup>th</sup> International Conference on Predictive Modelling in Foods Dublin (Ireland) Sept 2011
- 16 Member of the Scientific Committee of International Conference: Spoiler 2013, 1-3 July 2013, Quimbe, France  
([http://www.adria-foodsafety.com/index.php?rub=spoilers2013\\_presentation](http://www.adria-foodsafety.com/index.php?rub=spoilers2013_presentation) )
- 17 Member of the Scientific Committee of IAFP (EU Conference, Budapest 3-5 May 2014)
- 18 Member of the Scientific Committee of the International Food Congress entitled "*Novel Approaches in Food Industry*" Kusadasi, TURKEY, May 26-29,2014 <http://www.nafi2014.com/scientific-committee.html>
- 19 Member of the Scientific Committee of IAFP (EU Conference, Cardiff, UK, 20--22 April 2015)
- 20 Member of the Scientific Committee of 9<sup>th</sup> ICPMF (Brazil) <http://www.icpmf9.com/conference-committee.asp>
- 21 Member of the organizing and Scientific committee of EFFOST conference (Nov 2015)  
(<http://www.fffostconference.com/>)
- 22 Co-chair of the organizing and Scientific Committee of IAFP (EU Conference, Athens, Gr, 11-13 May 2016)

#### MEMBER OF SCIENTIFIC – (Participation in) EDUCATION SOCIETIES

- Society for Applied Bacteriology (UK)
- Int Association for Food protection (USA)
- Member of the Greek Inst. of Food Technologists (General Secretary; period 1986-1988).
- Working Party (participation only once) on ACADEMIC EDUCATION IN FOOD MICROBIOLOGY (WPAEFM)- 4<sup>th</sup> meeting
- Contact person for Food Microbiology, for the Society for Microbiology in Greece [International Committee on Food Microbiology and Hygiene (ICFMH) of the IUMS]
- Member of the **Hellenic (Greek) Agricultural Academy** for agriculture, food & environment [since April 2014]

#### RESEARCH EXPERIENCE

1. Researcher for new products in the Dairy Factory 'Synergal' of 'Sodima-Yoplait' Shimatari- Biotia (11/84-3/85)
2. Research Scientist (1985-1992), Institute of technology of Agricultural Products, Ministry of Agriculture
3. Heading the research team of Laboratory of Microbiology and Biotechnology of Foods of AUA, since 1994

#### PARTICIPATION IN NATIONAL RESEARCH PROJECTS

**Coordinator** [the indicated budget is related exclusively to my laboratory]

<b>Title/Funding Source</b>	<b>Budget k€</b>
1. Rapid detection of <i>Pseudomonas</i> spp., in milk as quality index; (1986) (v.1150/86, contract YI/5378/86 EN Min. Agriculture);	<b>3.0</b>
2. Microbial evaluation of meat and meat products; (1986-1988) Funded from Ministry of Agriculture;	<b>15.0</b>
3. Study of microbial association of olive fruits; (1987-1989) Funded from General Secretariat of Research & Technology (GSRT) of Min. Development;	<b>15.0</b>
4. The use of vp/map for the extension of shelflife of various commodities; Funded from GSRT of Ministry of Development – YPER –contract	<b>39.0</b>
5. Study of the natural preservative (phenolics-essential oils) in combination with bio preservation to improve the safety of new and traditional products; (1996-1998) Funded from GSRT of Ministry of Development- PENED α/α 870;	<b>24.0</b>
6. Development of model to predict fish shelf life (1999-01) Funded from GSRT of Ministry of Development- PAVE 99-be-252	<b>3.0</b>
9. Safety of fish products; (1999-01) Funded from GSRT of Ministry of Development- PAVE 99-be-	<b>30.0</b>
8. Potential Use of Modified Atmosphere packaging for the food industry benefit. HERAKLEITOS / MINISTRY OF EDUCATION	<b>45.0</b>
9. BIOLIST; <i>Listeria monocytogenes</i> (Biofilms) (non EU countries)	<b>26.0</b>
10. Olives in LAMIA county (co-coordinator With Dr, Panagou)	<b>45.0</b>
11. France - Greece (Bilateral)	<b>20.0</b>
12. Biological Investigation Of Forces that Influence the Life of pathogens having as Mission Survival and propagation; BIOFILMS, Thalys project funded from the Ministry of Education	<b>530,000</b>
13. Intelligent multi-sensor system for meat analysis MeatSense <a href="http://www.imeatsense.gr/en/about">http://www.imeatsense.gr/en/about</a>	<b>350.000</b>
14. A Model Smart Quality Assurance and safety System for Fresh Poultry Products (QAPP)	<b>220,000</b>
	<b>ca. 1360,0 K€</b>

**Participant** [the indicated budget is related exclusively to my laboratory]

1. Fermented meat products; (1988-2000) Funded from General Secretariat of Research & Technology of Ministry of Development	<b>20.0</b>
2. Fermented vegetable (green paper); (1987-1989) Funded from Ministry of Agriculture	<b>9.0</b>
3. Study of traditional cheese of Island of Tinos (1988) (633/88 Contract No.69);	<b>5.0</b>
4. Effect of lipolytic microorganisms on the milk quality; (1989) Funded from Ministry of Agriculture;	<b>5,0</b>
5. Preservation and Processing of fish and fish products; GSRT of Ministry of Development; Ekvan contract 21	<b>125.0</b>
6. Traditional Greek salads – GSRT of Ministry of Development; EPET II	<b>30.0</b>
7. Integrated Quality control system for temperature-sensitive food handling and distribution Q-SENSIFO (EPAN-GSRT)	<b>85.0</b>
8. NIKAS (EPAN-GSRT)	<b>85.0</b>
9. Bilateral Co-operation with France	<b>30.0</b>
10. THALIS; mathematical modelling	<b>150.0</b>
11. Exploitation of new natural microbial flora from Greek origin amenable for the production of high-quality wines	<b>150,0</b>
<b>TOTAL</b>	<b>Ca. 700.0</b>

**PARTICIPATION IN INTERNATIONAL RESEARCH PROJECTS****International Coordinator** [the indicated budget is related exclusively to my laboratory]

<b>Title / Sources of funding / other EU participants</b>	<b>K€</b>
1 Improving the safety and the quality of meat and meat products by Modified and assessment by novel methods" Funded by European Union, Food Linked Agro-Industrial Research (FLAIR, project No.89055; DGXII); GR; UK; IR;	<b>100.0</b>
2 Modified atmospheres: a 'new' approach for the safety and the quality of fresh fish and fish	<b>80.0</b>



products" (FAR- project No. UP-2-515; DGXIV) GR; UK.	
3 "Predictive modelling of growth of food spoilage organisms, the effect of phenolics and chelator" Bilateral project UK and GR	<b>3.0</b>
4 "Bio-control of olive fermentation; Microbiological and sensory studies for the improvement of safety, quality and acceptability of the final product" FAIR 9526 project; GR, B, SP, NL (Total Budget 1,5k euros)	<b>130.0</b>
5 Scientific sYnergisM of nano-Bio-Info-cOgni Science for an Integrated system to monitor meat quality and Safety during production, storage, and distribution in EU; SYMBIOSIS –EU (GR, FR, UK, N, DK, I, USA, NZ) <a href="http://www.symbiosis-eu.net">www.symbiosis-eu.net</a> (Total Budget 2,5K euros)	<b>436.0</b>
6 DiTECT – Digital TEChnologies as an enabler for a conTInuous transformation of food safety management system (HORIZON 20 EU partners & 12 Chinese)	<b>780.0</b>
<b>Total</b>	<b>1530,0</b>

*National coordinator (in International Projects) [the indicated budget is related exclusively to my laboratory*

<b>Title / Sources of funding / other EU participants</b>	<b>K€ (for AUA)</b>
6 "Natural Antimicrobial Systems: new technologies for food safety, quality and environmental protection" FLAIR Project 89057, GR; UK; FR.	<b>100.0</b>
7 Improvement of the safety and quality of refrigerated ready to eat foods using novel mild preservation techniques" AAIR-125; participants:UK, NL,FR, GR, IR	<b>120.0</b>
8 Improving the quality and safety of whole fresh fish" AIR2-1496 project; participants P, UK, NL, GR, UK.	<b>130.0</b>
9 Predictive modelling of fish and meat products" Fair-1251 project; EUDG12 participants DK, NL, SW, IC, GR.	<b>70.0</b>
10 Novel combinations of natural antimicrobials systems for the improvement of quality of agro-industrial products" FAIR-95-1066 (UK, IRL, FR, GR, SWT, NL)	<b>100.0</b>
11 Development, modelling and application of time temperature integrator systems to monitor chilled fish quality" FAIR-95-1090 (GR, DK, FR)	<b>130.0</b>
12 Development and implementation of natural antimicrobial agents from plants for food preservation 'cipa-ct-1000' NL, GR, RO, LT, POL	<b>30.0</b>
13 <i>Escherichia coli</i> 0157:H7 rpoS site-directed mutants: ability to compete and survive in food Marie-Curie 2000-2098	<b>118.0</b>
14 Microbiological quality monitoring of sterilized milk using innovative electrical, magnetic electromagnetic and optical technologies for rapid reliable and sensitive detection of the total spoilage – Microqual- QLK1-1036 (FR, NL, UK, GR)	<b>130.0</b>
15 Assessment and improvement of safety of traditional dry sausages from producers to consumers (Fr, Hu, It, Gr, Sp, SI) QoL 2240 DG12	<b>185.0</b>
16 Rapid quality determination; Standardised sensory Method for multi purpose use in the Food Fish Sector" FAR Project No.Up-2-452 NL, Dk, UK and GR.	<b>70.0</b>
17 Development and Application of a TT Safety Monitoring and Assurance System (SMAS) for Chilled meat products (Gr, Ir, UK, Sw, N,) QoL 2545	<b>250.0</b>
18 TrueFood (IP) [Pillar leader (3)]	<b>400.0</b>
19 Pathogen combat (IP) Subcontract to Prof Drosinos	<b>70.0</b>
20. Improving the safety of beef and beef products for the consumer in production and processing. ProSafeBeef (IP) [Pillar Leader 2 safety] <a href="http://www.prosafebeef.eu">www.prosafebeef.eu</a>	<b>840.0</b>
21. BioTracer [task Leader]	<b>250.0</b>
22. PREMISES (WP leader Prof Skandamis)	<b>30.0</b>
23. QUAFETY (WP. Leader Prof. Drosinos)	<b>80.0</b>
24. PhasmaFOOD portable photonic miniaturised smart system for on-the-spot food quality sensing (Tasks leader) (BE, GR, IT, D, NL, Se )	<b>261.5</b>
25. ImpaQt; Intelligent management system for integrated multi-trophic aquaculture	<b>340,0</b>
26. SWEET	<b>85,0</b>
<b>TOTAL</b>	<b>3,790.0</b>
<b>ca. Grand Total</b>	<b>7,400,000€</b>

## **CONCERTED ACTION – COST ACTIONS**

1. "Physiology of Food poisoning microorganisms". AAIR-630 DGXII of EU

2. "Evaluation of fish freshness" Air3-2283
3. "Microbial Control in the Meat Industries"
4. "Process Optimisation and Minimal Processing of Foods" ct-94-0195
5. The preservation of Frozen food quality and safety throughout the distribution chain
6. Verotoxigenic *Escherichia coli* in Europe ct98-3935
7. Predictive modelling of microbial growth and survival in foods - cost914
8. Shelf life Prediction of foods Copernicus (CIPA-0120)
9. Pathogenic microorganisms in poultry and eggs- cost action97
10. Prevention and control of potentially pathogenic microorganisms in poultry and poultry meat processing flair –6
11. Genus Clostridium- QoLk2-1267
12. Fish Quality Labelling and Monitoring EU-FAIR PL98-4174
13. Introduction of quality index method (QIM) in the European fishery chain
14. EuRain European Union – Risk Analysis Information Network (Qol 2178)
15. e-ComBase combined database on microbial responses to food environment (QLAM 513)
16. Pathogenic E. coli Network - PEN (coordinator Declan Bolton, Ireland)
17. COST 2012 BIOFILMS

## Publications

### -Thesis

**Nychas G-J.E.** (1979). Use of whey, as a substrate for microbial growth of *Sacharomyces lactis*. B.Sc Thesis, (University Degree) Agricultural College of Athens (in Greek).

**Nychas G-J.E.** (1984). Microbial growth in minced meat. Ph.D Thesis, University of Bath, Bath, England.

### -Scientific Papers

#### In Journals of Science Citation Index

1. Banks J.G. H. Dalton, **Nychas G.J.E.** & Board R.G.,(1985) Sulphite an elective agent in the microbiological and chemical changes occurring in uncooked comminute meat products. *Journal of Applied Biochemistry* **7**, 161-179.
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7. Tassou, C.C, **Nychas, G-J.E** & Board, R.G (1991) Effect of phenolic compounds and oleuropein on germination of *Bacillus cereus* T spores. *Biotechnology and Applied Biochemistry* **13**, 231-237
8. **Nychas G-J.E.**, Tranter, H., D, Brehm & R.G. Board (1991) *Staphylococcus aureus* S-6; Factors affecting its growth toxin production and exoprotein formation. *Journal of Applied Bacteriology*, **70** (4) 344-350
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12. Kakouri, A., & **G-J.E Nychas** (1994) Storage of poultry meat under modified atmospheres or vacuum packs; possible role of microbial metabolites as indicator of spoilage. *Journal of Applied Bacteriology* **76**, 163-172
13. Tassou Ch.Ch. & **Nychas G-J.E** (1994) Inhibition of *Staphylococcus aureus* by Olive phenolics in broth and in Food Model System. *Journal of Food Protection* **57**, 120-124.
14. Arkoudelos J.S., & **Nychas G-J.E** (1996) Comparative studies of the growth of *Staphylococcus carnosus* with or without glucose. *Letters in Applied Microbiology* **20**, 19-24
15. Tassou, Ch. Ch & **Nychas G-J.E** (1995) Inhibition of *Salmonella enteritidis* by oleuropein in broth and in a model

- Food system. *Letters in Applied Microbiology* 20, 120-124
16. Tassou, C.C., Drosinos, E.H. & **Nychas, G-J.E** (1995) Effects of essential oil from mint (*Mentha piperita*) on *Salmonella enteritidis* and *Listeria monocytogenes* in model food systems at 4 and 10°C *Journal of Applied Bacteriology* **78**, 593-600
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  20. Lambropoulou, K., Drosinos, El. & **Nychas, G-J.E** (1996). The effect of the addition of glucose to normal and high pH meat. *International Journal of Food Microbiology* 30, 281-291
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248. Argyri, K., Doulgeraki, A., Manthou, E., Grounta, A., Argyri, A.A., **Nychas, G-J.**, Tassou, C., (2020) Microbial Diversity of Fermented Greek Table Olives of Halkidiki and Konservolia Varieties from Different Regions as Revealed by Metagenomic Analysis. *Microorganisms* 2020, 8, 1241, <http://dx.doi.org/10.3390/microorganisms8081241>
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250. Lianou, A., **Nychas, G-J**, Koutsoumanis, K.P., (2020) Strain variability in biofilm formation: A food safety and quality perspective. *Food Research International* 137, 109424 <https://doi.org/10.1016/j.foodres.2020.109424>
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#### Invited Speaker

252. **Nychas, G-J.** (2011) Assessment of beef spoilage using HS/SPME-GC/MS. Max Rubner Conference on Food Metabolomics (9-13/10/2011) Karlsruhe, Germany
253. **Nychas, G-J.** (2012) Microbial Metabolomics in the Service of Quantitative Food Microbiology. In *Metabomeeting 2012*, at Manchester, The Manchester Conference Centre, Sept 2012
254. **Nychas, G-J.** (2012) Metabolomics as potential tools for Quantitative **Metabolomics Workshop, Athens**

**November 2012** (<http://www.metabolomicsworkshop2012.com/>)

255. **Nychas G-J.** (2013) Role of Microbial Interactions in Formation and Elimination of Biofilms Formed by Foodborne Bacteria. In *Biofilms: Latest Insights in Biofilm Formation, Resistance and Efficient Removal EUROPEAN SYMPOSIUM ON FOOD SAFETY, 15-17 MAY 2013, MARSEILLE, FRANCE* Organized by the INTERNATIONAL ASSOCIATION FOR FOOD PROTECTION (IAFP)
256. **Nychas, G-J.** (2013) Food Spoilage (indicative title) In *Microbial Spoilers in Food – 1<sup>st</sup> to 4<sup>th</sup> of July 2013*, Quimper, France (<http://www.spoilers2013.com/>)
257. **Nychas, G-J** & Panagou, E. (2013) Assessment of meat spoilage regardless of storage conditions, featuring vibrational spectroscopy and bioinformatics, Campden BRI, UK, 26-27/11/13
258. **Nychas G-J** & Panagou E., (2015) Microbiological spoilage of foods; quantitative determination. 6<sup>th</sup> National Conference <http://mikrobiokosmos6.aua.gr/en/node/12>
259. **Nychas, G-J** (2015) to Organize a Workshop on «Use of non invasive tools in tandem with bioinformatics for the implementation of Process Analytical Technology in Food Industry» IAFP, Cardiff, UK  
<https://www.foodprotection.org/europeansymposium/programs-and-activities/program/>
260. **Nychas, G-J** (2019) Plenary Speaker; International Conference, Catania Italy September 2019 “Implementation of Communication Technologies in Tandem with Bioinformatics and Non-invasive Instruments for the Assessment of Quality, Safety and Authenticity of Food Commodities”

### In Greek Scientific Journals

261. **Nychas G-J.E** & Samaras F. 1987. Rate of proteolysis in Greek pasteurized milk during storage (3-4<sup>o</sup> C). *Greek Journal of Dairy Science and Technology* 4,(1), 13-23
262. **Nychas G-J.E** & Arkoudelos 1991. The effect of *Brochothrix thermospacta* in minced meat preservation. *Agricultural Research*; 15, 103-115
263. **Nychas G-J.E** & Arkoudelos (1991) Effect of CO<sub>2</sub> for the preservation of minced meat Part I *Microbiological changes Agricultural Research* 15, 515-219
264. **Nychas G-J.E** & Arkoudelos (1991) Effect of CO<sub>2</sub> for the preservation of minced meat Part II Physicochemical changes *Agricultural Research* 15, 531-545
265. Katsampoxakis, K., Drosinos, E., Mallidis, K., **Nychas, G-J, E.**, Balatsouras, G. & Kakiomenou, N. (1991) Study of the fermentation-preservation of green pepper with the addition of citric acid, benzoic and SO<sub>2</sub>. *Agricultural Research* 15, 499-514
266. Katsampoxakis, K., Mallidis, K., **Nychas, G-J,** & Kakiomenou, N. (1991) Effect of NaCl on the fermentation of green pepper and the addition of SO<sub>2</sub> in the organoleptic characteristics of this product during storage *Agricultural Research* 15, 713

### In Book Chapters (invited articles)

267. **Nychas G.J.E** (1994) "Modified Atmosphere Packaging of Meats" *In: Minimal Processing of Foods and Process optimization, An Interface.* pp.417-436 Eds R.P. Singh, F.A.R Oliveira, CRC Press, London
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392. Chaloulakos, C., Lampropoulou, K., Drosinos, E., & **Nychas, G-J.E** (1995) Microbiological and physico-chemical changes during the storage of *Mullus barbatus* in ice and/or with map at 0°C. Proceedings of the 5<sup>th</sup> National Conference on Food Science, Athens 13-16 November 1995 pp. 115-124
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#### Invitations – General Concepts introduced to Greek Conference

422. The last 10 years (2005 till now I have been invited as key speaker in more than 12 National Conferences / Symposia. Indicative there were (1) Nychas G., & Koutsoumanis, K., (2007) Application of Risk Assessment; a modern tool for food safety. Greek Academy of Science 9-10 November 2007, Symposium for Agricultural Policy. (ii) Nychas G-J (2007) Food Safety; Symposium Organized from General Secretariat of Consumers, Ministry of Development, "Quality of life, physical exercise & Nutrition" 23rd of November 2007 (iii) Nychas G-J (2009) Definition and Identification of emerging risks – In One day Conference 'Food Safety in Europe: Cooperation between EFSA and the Member States' EFSA –SEVT - EFET 16 June 2009 (iv) organized by IAD – SVET – Safety

#### Posters

More than 280 posters (Feb 2018) have been presented in various National & International Conferences shown below (indicative from 2005 onwards)

1. NORWICH Soc Appl Microbiology (Jan 2005)
2. EURAIN Dublin 2005 (December 2005)
3. FOOD MICRO 2006 Bologna Italy (30/8 to 2/9)
4. 2<sup>nd</sup> ICBF Patras
5. 3<sup>rd</sup> Conference on Biotechnology (Greece)
6. ASM Biofilm, Congress in Canada.
7. IAFP (USA- summer 2007)
8. 5<sup>th</sup> International conference Predictive modelling Athens 16-19 Sept 2007
9. CBL 2007 Rennes France 13-15 November 2007 (15<sup>th</sup> Colloquies)
10. IAFP (USA- summer 2008)
11. NATURAL PRODUCTS (ATHENS 1-8 Augustu 2008)
12. FOODMICRO (Scotland-Aberdeen Sept 2008)
13. 1<sup>st</sup> Panhellenic Conference MIKROBIOKOSMOS (Athens 12-14 Dec 2008)
14. 1<sup>st</sup> Panhellenic for meat & meat products (Athens 10-12 Oct 2008)
15. 3<sup>rd</sup> National Conference on Food Biotechnology, 15-17 October 2009, Rethimno, Greece
16. INTERNATIONAL CONFERENCE: 'The Ecology of Pathogenic E. coli'. Oslo, Norway, March 5-6<sup>th</sup>, 2009
17. International conference on strategic and targeted controls for microbial pathogens and chemical residues in beef, Teagasc, Ashtown Food Research Centre, Dublin, Ireland on the 25th and 26th of March 2009
18. 2<sup>nd</sup> International Conference on Food Science & Technology 9<sup>th</sup> April 2009, Greece
19. ICPMF 2009 - September 8-12, Washington D.C. USA.
20. 3<sup>rd</sup> National Conference on Food Biotechnology, 15-17 October 2009, Rethimno, Greece
21. EFFoST Conference, New Challenges in Food Preservation: Processing - Safety - Sustainability, 11-13 November 2009, Budapest, Hungary
22. 3<sup>rd</sup> Interdisciplinary Society of Food Hygiene Assurance Congress 4 – 6 June 2010 Thessaloniki, Greece
23. International Association for Food Protection (IAFP) Annual Meeting 1 – 4 August 2010 Anaheim, California
24. 22<sup>nd</sup> International ICFMH Symposium Food Micro 2010, Copenhagen 30<sup>th</sup> August- 3<sup>rd</sup> September
25. Meat and meat products 2010, 24-26 September, Athens, Greece
26. Advancing Beef Safety and Quality through Research and Innovation. 6 - 7<sup>th</sup> October 2010 Aberystwyth, Wales UK.
27. 3<sup>rd</sup> Mikrobiokosmos Conference 16 – 18 December 2010 Thessaloniki, Greece
28. 4<sup>th</sup> MIKROBIOKOSMOS
29. FOODMICRO (Instabul, Turkey Sept 2012)
30. 5<sup>th</sup> MIKROBIOKOSMOS Dec 2012

31. FoodBaCNeT, Prague November 2013
32. Torino, Microbial Diversity October 23-25, 2013
33. IAFP, Budapest May 3-6, 2014
34. Int. Conference Plant Microbe Interaction June 2014-08-29
35. FoodMicro 2014, Nantes, France
36. IAFP, Cardiff, UK April 2015
37. 5th Mikrobiokosmos, Athens, Greece (2015)
38. 9th ICPMF, Rio De Janeiro, Brazil (2015 Sept 11-13)
39. IAFP (2016) Athens 11-13 May 2016
40. IAFP (2017) Brussels
41. 9th ICPMF (Cordoba, Spain)
42. RAFA Prague (Nov 2017)
- 43.

### **Interviews to media (TV – newspapers)**

I have been interviewed numerous times in TV and Radio Stations (e.g. NET, MEGA, ANTENNA, ALPHA, CONTRA channel, ERT-3 etc) for different issues (e.g. E.coli crisis, food Safety; Bottled water; SMAS -TTI, pasteurized Milk problems; smart packaging; biotoxins; natural Antimicrobials – bisphenol A in bottles; food Science education; mayonnaise / dippings; domestic refrigeration; traditional foods) as well as in newspapers