

CURRICULUM VITAE

GEORGE - JOHN E. NYCHAS

PROFESSOR

AGRICULTURAL UNIVERSITY OF ATHENS

DEPT. OF FOOD SCIENCE & HUMAN NUTRITION

LAB. OF MICROBIOLOGY & BIOTECHNOLOGY OF FOODS

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Latest Records:

A; SCI; 193 publications, h=48, citations 7500

http://apps.webofknowledge.com/CitationReport.do?product=UA&search_mode=CitationReport&SID=1EBoZN3Nn3M1UBnck6h&page=1&cr_pqid=1&viewType=summary

B; Scopus; 216 Publications, h=51, citations 8100

https://www.scopus.com/cto2/main.uri?ctold=CTODS_688157529&authors=7006290539&origin=AuthorNamesList

C; Google Scholar; 301 Publications , h=61, citations 12750

<https://scholar.google.gr/citations?user=QiWsfOYAAAJ&hl=en>

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, U.K., (11/1988-11/1990) on food-poisoning bacteria (*Staphylococcus aureus*)

SCHOLARSHIPS - GRANTS - RESEARCH FELLOW-AWARDS

- Greek Scholarship Foundation (1981-1984)
- EU grant (DGXII-F3) (11/1988-11/1990)
- Colorado State University (July 2007: 1 month)
- 2017 International Leadership Award (International Association for Food Protection - IAFP)

UNIVERSITY EXPERIENCE:

- Research Assistant in the laboratory of Food Microbiology in the University 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[ΦΕΚ])

Lectures-teaching

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

Nychas G-J.E. (1999-till now) "Food Microbiology II" Lectures for the BSc students of the 8th 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

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]

In progress 7

1. Sophia Poimenidou (2010 Oct -) Biofilms in plants (safety issues)
2. Athina Ropodi (Dec 2012 -) Meat quality & safety - Image analysis
3. Dimitris Pavlidis (Jan 2013 -) metabolomics as tool for safety/quality of meat products
4. Fotini Pavli (Jan 2014 -) Probiotics
5. Marios Fitros (Jun 2014 -) Internet of Things (Food)
6. Anastasia Lytou (Jan (2013-) Marinades

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 (2012-13) Lecturer in Aegean University, Limnos Island, Greece

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 Chorianopoulos N. (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)

In progress 2

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. Elizabete 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)

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) Moleculra 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. ; Biofilms
21. Athanasopoulou A. (2016) Safety of infant foods; rapid methods
22. Kandaraki Rena (2016) Interaction of Streptococcus macedonicus with pathogens (Biofilms0)

Co-supervisor (MSc – Abroad)

23. 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 (July 2015) more than 50 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) (9th March 2010-8/8/2011)

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 4th 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 6th FP (EU)
8. Heading the Greek Delegation of the 7th 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, 7th FP (3rd 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*" (1st /00)
17. Member of the editorial Board of the *Journal of Applied Microbiology* (10th /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* (10th/05)
19. Member of the editorial Board of *Food Microbiology* (1st /10) (<http://www.journals.elsevier.com/food-microbiology/editorial-board/>)
20. Member of the editorial Board of *Frontiers in Food Microbiology (OA)* (1st/10)
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)
22. Member of the editorial Board of *Food BioScience* (5th /12) (<http://www.journals.elsevier.com/food-bioscience/editorial-board/>)
23. Member of the editorial Board of *American Journal of Current Microbiology (OA)* (8th /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 (8th / 2016)

MEMBER OF ORGANIZING – SCIENTIFIC COMMITTEES / CHAIRMAN

- 1 Member of the organizing and Scientific Committee of the 2nd National Conf. on Food Science
- 2 Member of the organizing Committee of the 4th National Conference on Food Science
- 3 Organizing the 4th Workshop of the FLAIR CA-630 (13-16 Nov 1995)
- 4 Organizing the 6th Workshop of the FLAIR CA-3-2283 (May 1996)
- 5 Organizing the 3rd Workshop of the AIR 3935 (3-5 May 1999)
- 6 Chairman in session of the Conference hold in Portugal (Porto) 20-23rd Sept 1993 «Process optimization and Minimal Processing of Food»
- 7 Chairman in session of the WEFTA Conference hold in Netherlands 13-16th of Nov 1995 "Seafood from producer to consumer, integrated approach to quality" Noordwijkerhout, The Netherlands

- 8 Member of the scientific advisory board of the 2nd Balkan Conference of Microbiology, Thessaloniki, November 22-24, 2001
- 9 Organizing the 3rd Workshop of the EU-RAIN (12-14 May 2004)
- 10 Organizer of the 5th 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 6th 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 7th 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)
- 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 9th 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

- o Society for Applied Bacteriology (UK)
- o Int Association for Food protection (USA)
- o Member of the Greek Inst. of Food Technologists (General Secretary; period 1986-1988).
- o Working Party (participation only once) on ACADEMIC EDUCATION IN FOOD MICROBIOLOGY (WPAEFM)- 4th meeting
- o Contact person for Food Microbiology, for the Society for Microbiology in Greece [International Committee on Food Microbiology and Hygiene (ICFMH) of the IUMS]
- o 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 'Synergol' 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]

Title/Funding Source	Budget k€
1. Rapid detection of <i>Pseudomonas</i> spp., in milk as quality index; (1986) (v.1150/86, contract YI/5378/86 EN Min. Agriculture);	3.0
2. Microbial evaluation of meat and meat products; (1986-1988) Funded from Ministry of Agriculture;	15.0
3. Study of microbial association of olive fruits; (1987-1989) Funded from General Secretariat of Research & Technology (GSRT) of Min. Development;	15.0
4. The use of vp/map for the extension of shelflife of various commodities; Funded from GSRT of Ministry of Development – YPER –contract	39.0
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;	24.0
6 Development of model to predict fish shelf life (1999-01) Funded from GSRT of	3.0

Ministry of Development- PAVE 99-be-252	
7. Safety of fish products; (1999-01) Funded from GSRT of Ministry of Development- PAVE 99-be-	30.0
8. HERAKLEITOS / MINISTRY OF EDUCATION	45.0
9. BIOLIST (non EU countries)	26.0
10. Olives in LAMIA county (co-coordinator With Dr, Panagou)	45.0
11. France - Greece (Bilateral)	20.0
12. BIOFILMS; Thalys project funded from the Ministry of Education	530,000
13. ARISTIA; iMeatSense	350.000
	Ca. 1100,0 K€

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	18.0
2.Fermented vegetable (green paper); (1987-1989) Funded from Ministry of Agriculture	9.0
3.Study of traditional cheese of Island of Tinos (1988) (633/88 Contract No.69);	3.1
4.Effect of lipolytic microorganisms on the milk quality; (1989) Funded from Ministry of Agriculture;	4.5
5.Preservation and Processing of fish and fish products; GSRT of Ministry of Development; Ekvan contract 21	123.0
6.Traditional Greek salads – GSRT of Ministry of Development; EPET II	24.0
7.Integrated Quality control system for temperature-sensitive food handling and distribution Q-SENSIFO (EPAN-GSRT)	85.0
8.NIKAS (EPAN-GSRT)	80.0
9. Bilateral Co-operation with France	20.0
10. THALIS; mathematical modelling	150.0
TOTAL	Ca. 580.0

PARTICIPATION IN INTERNATIONAL RESEARCH PROJECTS

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

Title / Sources of funding / other EU participants	K€
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;	100.0
2 Modified atmospheres: a 'new' approach for the safety and the quality of fresh fish and fish products" (FAR- project No. UP-2-515; DGXIV) GR; UK.	80.0
3 "Predictive modelling of growth of food spoilage organisms, the effect of phenolics and chelator" Bilateral project UK and GR	3.0
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)	130.0
5 SYMBIOSIS –EU (GR, FR, UK, N, DK, I, USA, NZ) www.symbiosis-eu.net (Total Budget 2,5K euros)	436.0
Total	749,0

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

Title / Sources of funding / other EU participants	K€ (for AUA)
6 "Natural Antimicrobial Systems: new technologies for food safety, quality and environmental protection" FLAIR Project 89057, GR; UK; FR.	100.0
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	120.0
8 Improving the quality and safety of whole fresh fish" AIR2-1496 project; participants P, UK,	130.0

NL, GR, UK.	
9 Predictive modelling of fish and meat products" Fair-1251 project; EUDG12 participants DK, NL, SW, IC, GR.	70.0
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)	100.0
11 Development, modelling and application of time temperature integrator systems to monitor chilled fish quality" FAIR-95-1090 (GR, DK, FR)	130.0
12 Development and implementation of natural antimicrobial agents from plants for food preservation 'cipa-ct-1000' NL, GR, RO, LT, POL	30.0
13 <i>Escherichia coli</i> 0157:H7 rpoS site-directed mutants: ability to compete and survive in food Marie-Curie 2000-2098	118.0
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)	130.0
15 Assessment and improvement of safety of traditional dry sausages from producers to consumers (Fr, Hu, It, Gr, Sp, Sl) QoL 2240 DG12	185.0
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.	70.0
17 Development and Application of a TT Safety Monitoring and Assurance System (SMAS) for Chilled meat products (Gr, Ir, UK, Sw, N,) QoL 2545	250.0
18 TrueFood (IP) [Pillar leader (3)]	400.0
19 Pathogen combat (IP) Subcontract to Prof Drosinos	70.0
20. ProSafeBeef (IP) [Pillar Leader 2 safety] www.prosafebeef.eu	800.0
21. BioTracer [task Leader]	250.0
22. PREMISES (WP leader Prof Skandamis)	30.0
23. QUAFETY (WP. Leader Prof. Drosinos)	80.0
TOTAL	3,150.0
Ca. Grand Total	5,600,000€

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)
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361. Panagou¹ E.Z., Skandamis P.N. and **Nychas G-J. E.** (2004). The use of gradient plates to study the combined effect of temperature, pH and NaCl concentration on the growth of *Monascus ruber* van Tieghem, an ascomycetes fungus isolated from green table olives. In Proceedings of the 3rd Hellenic Symposium in Food Hygiene, Safety & Food Quality, 18-19 March 2004, Athens, Publisher Hellenic Veterinary Medical Society
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372. Gounadaki A., Sotiropoulos C., Drosinos, E., Metaxopoulos J., & **Nychas G-J.E** (2004) Survival of *Listeria monocytogenes*, *Staphylococcus aureus* and *Salmonella* Enteritidis on Salami Aeros. In Proceedings of the 3rd Hellenic Symposium in Food Hygiene, Safety & Food Quality, 18-19 March 2004, Athens Publisher Hellenic Veterinary Medical Society

Invitations – General Concepts introduced to Greek Conference

373. 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 260 posters (March 2016) 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. 2nd ICBF Patras
5. 3rd Conference on Biotechnology (Greece)
6. ASM Biofilm, Congress in Canada.
7. IAFP (USA- summer 2007)
8. 5th International conference Predictive modelling Athens 16-19 Sept 2007
9. CBL 2007 Rennes France 13-15 November 2007 (15th Colloquies)
10. IAFP (USA- summer 2008)
11. NATURAL PRODUCTS (ATHENS 1-8 Augustu 2008)
12. FOODMICRO (Scotland-Aberdeen Sept 2008)
13. 1st Panhellenic Conference MIKROBIOKOSMOS (Athens 12-14 Dec 2008)
14. 1st Panhellenic for meat & meat products (Athens 10-12 Oct 2008)
15. 3rd National Conference on Food Biotechnology, 15-17 October 2009, Rethimno, Greece
16. INTERNATIONAL CONFERENCE: 'The Ecology of Pathogenic E. coli'. Oslo, Norway, March 5-6th, 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. 2nd International Conference on Food Science & Technology 9th April 2009, Greece
19. ICPMF 2009 - September 8-12, Washington D.C. USA.
20. 3rd 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. 3rd 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. 22nd International ICFMH Symposium Food Micro 2010, Copenhagen 30th August- 3rd September
25. Meat and meat products 2010, 24-26 September, Athens, Greece
26. Advancing Beef Safety and Quality through Research and Innovation. 6 - 7th October 2010 Aberystwyth, Wales UK.
27. 3rd Mikrobiokosmos Conference 16 – 18 December 2010 Thessaloniki, Greece
28. 4th MIKROBIOKOSMOS
29. FOODMICRO (Instabul, Turkey Sept 2012)

30. 5th 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

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

CITATION INDEX

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