

## Curriculum Vitae

### Personal information

#### **Spiros Paramithiotis, Ph.D.**

Agricultural University of Athens  
Department of Food Science and Human Nutrition  
Agricultural University of Athens  
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### Education and accomplishment

**12/1996**

#### **Agricultural University of Athens, Athens, Greece**

B.Sc. in Agricultural Science and Engineering

**01/2002**

#### **Agricultural University of Athens, Athens, Greece**

Ph.D. in Agricultural Science under Scholarship for Postgraduate Studies (State Scholarship Foundation of Greece)

Thesis: 'Study on the symbiosis of yeasts and lactic acid bacteria in sourdough', Ph.D. Thesis, supervised by Professor G. Kalantzopoulos, Laboratory of Dairy Research, Department of Food Science and Human Nutrition, Agricultural University of Athens, Athens, Greece.

### Work experience

**11/2003-today**

#### **Agricultural University of Athens, Athens, Greece**

Department of Food Science and Human Nutrition  
Laboratory of Food Quality Control and Hygiene

### Teaching experience

**1/1997-today**

#### **Agricultural University of Athens**

##### **Participation in the conduction of practical courses**

'Dairy Science' (Dept. Food Science & Human Nutrition-7<sup>th</sup> semester). Academic years 1997-1999

'Principles of Food Biotechnology' (Dept. Food Science & Human Nutrition-7<sup>th</sup> semester). Academic years 1999-2002

'Food Microbiology III' (Dept. Food Science & Human Nutrition-8<sup>th</sup> semester). Academic years 1998-2001, 2002-2003

'Industrial Fermentations' (Dept. Food Science & Human Nutrition-9<sup>th</sup> semester). Academic years 1999-2002.

'Animal-Originated Food Technology' (Dept. Food Science & Human Nutrition-8<sup>th</sup> semester). Academic years 2003-

2018

'Technology of Food Products of Animal Origin' (Dept. Animal Science & Aquaculture-9<sup>th</sup> semester). Academic years 2004-2016

'Food Quality Control' (Dept. Food Science & Human Nutrition-9<sup>th</sup> semester). Academic years 2008-2018

'Food Quality Control' (Dept. Food Science & Human Nutrition-7<sup>th</sup> semester). Academic years 2017-2018

Food Molecular Biotechnology (Dept. Food Science & Human Nutrition-8<sup>th</sup> semester). Academic years 2011-2016

**2008–2011**

**Agricultural University of Athens**

Department of Food Science and Human Nutrition.

Conduction of module & practical courses on 'Food Molecular Biotechnology' according to PD 407/80 (8<sup>th</sup> semester)

**2009–2017**

**Agricultural University of Athens**

Department of Food Science and Human Nutrition.

Postgraduate Study Program 'Viticulture-Oenology'. Participation in the conduction of module 'Wine Microbiology - Fermentation Technology' with lectures 'Introduction to microbiology', 'Microbial ecology of must and wine', 'Yeast and lactic acid bacteria secondary metabolism', 'Molecular biology and metabolism regulation of yeasts and lactic acid bacteria' and 'Microbiological wine spoilage'

### **Participation in research projects**

**1997-1999**

FAIR-CT96-1126. "Identification and exploitation of competitive properties of sourdough starters, for the production of tasteful bread".

**2002–2004**

Concerted Action. Thematic network in the field of baking technology and bakery equipment 'BAK-TEC'.

**2003–2005**

Hellenic-Albanian S&T Cooperation. 'Shelf-life assessment of traditional sausages'.

**2012-2014**

Comprehensive approach to enhance quality and safety of ready to eat fresh products 'QUAFETY'.

### **Member of working groups, organizing and technical committees**

- CEN/TC 275/WG 06 'Microbial contaminants' (representative of Hellenic Organization for Standardization-ELOT).
- CEN/TC 275/TAG 17 'Listeria' (representative of Hellenic Organization for Standardization-ELOT).
- TC of Hellenic Agricultural Organization-Demeter on editing of National Regulation draft regarding the assignment of Greek origin signal for dairy products (representative of Hellenic Geotechnical Chamber-GEOTEE).
- WG of Hellenic Food Authority (EFET) for editing of educational material on basic principles of food hygiene and safety for breadmaking and confectionery SME's (representative of Hellenic Geotechnical Chamber-GEOTEE).
- Organizing Committee of the '6<sup>th</sup> International Conference on Food Safety & Regulatory Measures', June 5-7, 2017, Milan, Italy.
- Technical Committee of the 'The 2017 International Conference of Environmental Protection & Chemical Engineering (EPCE 2017)' September 8-10, 2017, Shanghai, China.
- Technical Committee of the 'The 2<sup>nd</sup> International Conference on Biological Sciences and Technology (BST 2017)' November 17-19, 2017, Zhuhai, China.
- Organizing Committee of the '2<sup>nd</sup> Global summit on Nutritional Science and Food Chemistry'. May 24-25, 2018, Valencia, Spain.
- Organizing Committee of the '8<sup>th</sup> International Conference on Food Safety & Regulatory Measures', June 11-13, 2018, Barcelona, Spain
- Organizing Committee of the '3<sup>rd</sup> International Conference on Food Science & Technology'. June 25-27, 2018, Moscow, Russia.
- Organizing Committee of the '13<sup>th</sup> International Congress on Microbial Interactions and Applications of Beneficial Microbes' July 19-20, 2018, Rome, Italy.
- Organizing Committee of the '2<sup>nd</sup> Annual Biotechnology Congress' July 23-24, 2018, Vancouver, Canada.

### **Publications**

#### **A. PhD Thesis**

**Paramithiotis S.** 2002. Study on the symbiosis of yeasts and lactic acid bacteria in sourdough', Ph.D. Thesis. Agricultural University of Athens.

#### **B. Notes on theoretical and practical courses and book editing**

- B1. **Paramithiotis S.** 2010. Food Molecular Biotechnology (Dept. Food Science & Human Nutrition-8<sup>th</sup> semester) (in Greek).
- B2. **Paramithiotis S.** 2010. Food Molecular Biotechnology – Practical Courses (Dept. Food Science & Human Nutrition-8<sup>th</sup> semester) (in Greek).

- B3. **Paramithiotis S.** 2010. Principles of Food Biotechnology – Part III. (Dept. Food Science & Human Nutrition-8<sup>th</sup> semester) (in Greek).
- B4. **Paramithiotis S.** 2017. Editor of 'Lactic acid fermentation of fruits and vegetables' CRC Science, Food Biology Series (Ed. R.C. Ray), USA.

### C. Publications in peer reviewed journals

- C1. **Paramithiotis S.**, Mueller M.R.A., Ehrmann M.A., Tsakalidou E., Seiler H., Vogel R., Kalantzopoulos G. 2000. Polyphasic identification of wild yeast strains isolated from Greek sourdoughs. *Systematic and Applied Microbiology* 23, 156-164.
- C2. De Vuyst L., Schrijvers V., **Paramithiotis S.**, Hoste B., Vancanneyt M., Swings J., Kalantzopoulos G., Tsakalidou E., Messens W. 2002. The biodiversity of Lactic Acid Bacteria in Greek traditional wheat sourdough is reflected in both composition and metabolite formation. *Applied and Environmental Microbiology* 68(12), 6059-6069.
- C3. **Paramithiotis S.**, Chouliaras Y., Tsakalidou E., Kalantzopoulos G. 2005. Application of selected starter cultures for the production of wheat sourdough bread using a traditional three-stage procedure. *Process Biochemistry* 40(8), 2813-2819.
- C4. Drosinos E.H., Gialitaki M., **Paramithiotis S.**, Metaxopoulos J. 2005. A survey of the microbiological quality of some food catering services in Greece. *Italian Journal of Food Science* 4(17), 469-476.
- C5. **Paramithiotis S.**, Melissari I., Drosinos E.H. 2006. *In vitro* assessment of properties associated with the survival through the gastrointestinal tract of staphylococci isolated from traditional sausage fermentation. *Food Microbiology* 23, 663-671.
- C6. **Paramithiotis S.**, Gioulatos S., Tsakalidou E., Kalantzopoulos S. 2006. Interactions between *Saccharomyces cerevisiae* and lactic acid bacteria in sourdough. *Process Biochemistry* 41, 2429-2433.
- C7. Drosinos E.H., **Paramithiotis S.**, Kolovos G., Tsikouras I., Metaxopoulos I. 2007. Phenotypic and technological diversity of lactic acid bacteria and staphylococci isolated from traditionally fermented sausages in Southern Greece. *Food Microbiology* 24, 260-270.
- C8. **Paramithiotis S.**, Sofou A., Tsakalidou E., Kalantzopoulos G. 2007. Flour carbohydrate catabolism and metabolite production by sourdough lactic acid bacteria. *World Journal of Microbiology and Biotechnology* 23, 1417-1423.
- C9. **Paramithiotis S.**, Kagkli D.M., Blana V.A., Nychas G.J.E., Drosinos E.H. 2008. Identification and characterization of *Enterococcus* spp. in Greek spontaneous sausage fermentation. *Journal of Food Protection* 71, 1244-1247.
- C10. **Paramithiotis S.**, Pappa A.M., Drosinos E.H., Zoiopoulos P.E. 2009. Microbiological, physico-chemical and safety parameters of animal diets. *Quality Assurance and Safety of Crops & Foods* 1, 170-178.
- C11. **Paramithiotis S.**, Drosinos E.H. 2010. Microbiological quality and aflatoxin B1 content of some spices and additives used in meat. *Quality Assurance and Safety of Crops & Foods* 2, 41-45.
- C12. **Paramithiotis S.**, Hondrodinou O.L, Drosinos E.H. 2010. Development of the microbial community during spontaneous cauliflower fermentation. *Food Research International* 43, 1098-1103.

- C13. Doulgeraki A.I., **Paramithiotis S.**, Kagkli D.M., Nychas G.J.E. 2010. Lactic acid bacteria population dynamics during minced beef storage under aerobic or modified atmosphere packaging conditions *Food Microbiology* 27, 1028-1034.
- C14. **Paramithiotis S.**, Tsiasiotou S., Drosinos E.H. 2010. Comparative study of spontaneously fermented sourdoughs originating from two regions of Greece; Peloponnesus and Thessaly. *European Food Research and Technology* 231, 883-890.
- C15. Doulgeraki A.I., **Paramithiotis S.**, Nychas G.J.E. 2011. Development of *Enterobacteriaceae* community during storage of minced beef under aerobic or modified atmosphere packaging conditions. *International Journal of Food Microbiology* 145, 77-83.
- C16. Metsoviti M., **Paramithiotis S.**, Drosinos E.H., Skandamis P.N., Galiotou-Panayotou M. and Papanikolaou S. 2011. Biotechnological valorization of low-cost sugar-based media for bacteriocin production by *Leuconostoc mesenteroides* E131. *New Biotechnology* 28, 600-609.
- C17. Metsoviti M., **Paramithiotis S.**, Drosinos E.H., Galiotou-Panayotou M., Nychas G.-J.E., Zeng A.-P., Papanikolaou S. 2012. Screening of bacterial strains capable of consuming biodiesel-derived raw glycerol. *Engineering in Life Sciences* 12, 57-68.
- C18. **Paramithiotis S.**, Doulgeraki A.I., Tsilikidis I., Nychas G.J.E., Drosinos E.H. 2012. Fate of *Listeria monocytogenes* and *Salmonella* sp. during spontaneous cauliflower fermentation. *Food Control* 27, 178-183.
- C19. Drosinos E.H., **Paramithiotis S.** 2012. Nutritional attributes of lactic acid fermented fruits and vegetables. *European Journal of Nutraceutical & Functional Foods* 23, 46-48.
- C20. Drosinos E.H., **Paramithiotis S.** 2012. Effective strategies towards healthier fermented meat products. *European Journal of Nutraceutical & Functional Foods* 23, 42-44.
- C21. Kanellou G., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2013. Field study on the microbiological quality of pickles in brine and survival of *Salmonella* Typhimurium and *Listeria monocytogenes* during storage at 4 °C. *European Food Research and Technology* 236, 391-396.
- C22. **Paramithiotis S.**, Grivokostopoulos N., Skandamis P.N. 2013. Investigating the correlation of constitutive proteins with the growth limits of *Salmonella enterica* isolates from feeds in response to temperature, pH, formic and lactic acid. *Food Research International* 53, 291-296.
- C23. Cavaiuolo M., **Paramithiotis S.**, Drosinos E.H., Ferrante A. 2013. Development and optimization of an ELISA based method to detect *Listeria monocytogenes* and *Escherichia coli* O157 in fresh vegetables. *Analytical Methods* 5, 4622-4627.
- C24. Andritsos N., Mataragas M., **Paramithiotis S.**, Drosinos E.H. 2013. Quantifying *Listeria monocytogenes* prevalence and concentration in minced pork meat and estimating performance of three culture media from presence/absence microbiological testing using a deterministic and stochastic approach. *Food Microbiology* 36, 395-405.
- C25. **Paramithiotis S.**, Vlontartzik E., Drosinos E.H. 2014. Enterocin production by *Enterococcus faecium* strains isolated from Greek spontaneously fermented sausages. *Italian Journal of Food Science* 26, 12-17
- C26. **Paramithiotis S.**, Kouretas K., Drosinos E.H. 2014. Effect of ripening stage on the development of the microbial community during spontaneous fermentation of green tomatoes. *Journal of the Science of Food and Agriculture* 94, 1600-1606.

- C27. **Paramithiotis S.**, Doulgeraki A.I., Karahasani A., Drosinos E.H. 2014. Microbial population dynamics during spontaneous fermentation of *Asparagus officinalis* L. young sprouts. *European Food Research and Technology* 239, 297-304.
- C28. Cavaiuolo M., Ferrante A., **Paramithiotis S.**, Hadjilouka A., Tzamalís P., Drosinos E.H. 2014. Validation of ELISA-based detection of *L. monocytogenes* and *E. coli* O157:H7 in fresh cut vegetables. *Journal of Food, Agriculture & Environment* 12, 98-99.
- C29. Hadjilouka A., Andritsos N.D., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2014. *Listeria monocytogenes* serotype prevalence and biodiversity in diverse food products. *Journal of Food Protection* 77, 2115-2120.
- C30. Pateraki C., **Paramithiotis S.**, Doulgeraki A.I., Kallithraka S., Kotseridis G., Drosinos E.H. 2014. Effect of sulfur dioxide addition in wild yeast population dynamics and polyphenolic composition during spontaneous red wine fermentation from *Vitis vinifera* cultivar Agiorgitiko. *European Food Research and Technology* 239, 1067-1075.
- C31. Hadjilouka A., Mantzourani K.-S., Katsarou A., Cavaiuolo M., Ferrante A., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2015. Estimation of *Listeria monocytogenes* and *Escherichia coli* O157:H7 prevalence and levels in naturally contaminated rocket and cucumber samples by deterministic and stochastic approaches. *Journal of Food Protection* 78, 311-322.
- C32. **Paramithiotis S.**, Adrakta A., Sigala K., Drosinos E.H., Proestos C. 2015. Detection of DNA sequences originating from GMOs in milk and dairy products commercially available in Greece. *European Journal of Nutraceutical & Functional Foods* 26, 52-56.
- C33. Hadjilouka A., Polychronopoulou M., **Paramithiotis S.**, Tzamalís P., Drosinos E.H. 2015. Effect of temperature, atmosphere and lemongrass vapors on microbial dynamics and *L. monocytogenes* survival during storage of fresh-cut rocket and melon. *Microorganisms* 3, 535-550.
- C34. Spadafora N.D., **Paramithiotis S.**, Drosinos E.H., Cammarisano L., Rogers H.J., Müller C.T. 2016. Detection of *Listeria monocytogenes* in cut melon fruit using analysis of volatile organic compounds. *Food Microbiology* 54, 52-59.
- C35. Hadjilouka A., Molfeta C., Panagiotopoulou O., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2016. Expression of *Listeria monocytogenes* key virulence genes during growth in liquid medium, on rocket and melon at 4, 10 and 30 °C. *Food Microbiology* 55, 7-15.
- C36. Hadjilouka A., Nikolidakis K., **Paramithiotis S.**, Drosinos E.H. 2016. Effect of co-culture with enterocinogenic *E. faecium* on *L. monocytogenes* key virulence gene expression. *AIMS Microbiology* 2(3), 304-315.
- C37. Patra J.K., Das G., **Paramithiotis S.**, Shin H.S. 2016. Kimchi and other widely consumed traditional fermented foods of Korea: a review. *Frontiers in Microbiology* 7, 1493.
- C38. **Paramithiotis S.**, Doulgeraki A.I., Vrelli A., Nychas G.J.E., Drosinos E.H. 2016. Evolution of the microbial community during traditional fermentation of globe artichoke immature inflorescence. *International Journal of Clinical and Medical Microbiology* 1, 117.
- C39. Hadjilouka A., Mavrogiannis G., Mallouchos A., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2017. Effect of lemongrass essential oil on *Listeria monocytogenes* gene expression. *LWT-Food Science and Technology* 77, 510-516.

- C40. Maina S., Pateraki C., Kopsahelis N., **Paramithiotis S.**, Drosinos E.H., Papanikolaou S., Koutinas A. 2017. Microbial oil production from various carbon sources by newly isolated oleaginous yeasts. *Engineering in Life Sciences* 17(3), 333-344.
- C41. Kakouri E., Daferera D., **Paramithiotis S.**, Astraka K., Drosinos E.H., Polissiou M. 2017. *In vitro* antioxidant and antimicrobial activity of *Crocus sativus* L. tepals and comparative study with *Melissa officinalis* leaves and Propolis. *Journal of Applied Research on Medicinal and Aromatic Plants* 4, 66-74.
- C42. Doulgeraki A.I., Efthimiou G., **Paramithiotis S.**, Pappas K.M., Typas M.A., Nychas G.-J. 2017. Effect of rocket extract on MRSA growth and proteome: metabolic adjustments in plant-based media. *Frontiers in Microbiology* 8, 782.
- C43. Pardali E., **Paramithiotis S.**, Papadelli M., Mataragas M., Drosinos E.H. 2017. Lactic acid bacteria population dynamics during spontaneous fermentation of radish (*Raphanus sativus* L.) roots in brine. *World Journal of Microbiology and Biotechnology* 33, 110.
- C44. Arulkumar A, Balamurugan A, Paramasivam S, Rameshthangam P and **Paramithiotis S** 2017. Physicochemical and microbiological changes during drying of Wolf Herring (*Chirocentrus dorab*) and Coastal Trevally (*Carangoides coeruleopinnatus*). *Journal of Aquatic Food Product Technology*, 26, 929-939.
- C45. **Paramithiotis S.**, Drosinos E.H., Skandamis P.N. 2017. Food recalls and warnings due to the presence of foodborne pathogens – a focus on fresh fruits, vegetables, dairy and eggs. *Current Opinion in Food Science*, 18, 71-75.
- C46. Gouda S., Kerry R.G., Das G., **Paramithiotis S.**, Shin H.-S., Patra J.K. 2018. Microbial revitalization of plant growth promoting rhizobacteria for sustainable development in agriculture. *Microbiological Research*, 206, 131-140.
- C47. Bonatsou S., **Paramithiotis S.**, Panagou E. 2018. Evolution of yeast consortia during the fermentation of Kalamata natural black olives upon two initial acidification treatments. *Frontiers in Microbiology*, 8, 2673.
- C48. Hadjilouka A., Koubou V., **Paramithiotis S.**, Mataragas M., Drosinos E. H. 2018. Prevalence of *Listeria monocytogenes* and *Escherichia coli* O157:H7 in strawberries in Greece and performance evaluation of the culture media. *Clinical Research and Trials* 4(1), doi: 10.15761/CRT.1000207.
- C49. Hadjilouka A., **Paramithiotis S.**, Drosinos E. H. 2018. Genetic analysis of the *Listeria* Pathogenicity Island 1 of *L. monocytogenes* 1/2a and 4b isolates. *Current Microbiology*, in press

#### D. Book Chapters

- D1. Drosinos E.H., **Paramithiotis S.** 2007. Trends in lactic acid fermentation. In: Food Microbiology Research Trends, Ed.: Palino M.V., Nova Publishers pp. 39-92.
- D2. Drosinos E.H., Mataragas M., **Paramithiotis S.** 2008. Antimicrobial activity of bacteriocins and applications. In: Meat biotechnology, Ed.: F. Toldra. Springer, New York, USA. pp. 375-397.
- D3. **Paramithiotis S.**, Skandamis P.N., Nychas G.J.E. 2009. Insights into fresh meat spoilage. In: Safety of meat and processed meat, Ed.: F. Toldra. Springer, New York, USA. pp. 55-82.

- D4. Drosinos E.H., **Paramithiotis S.** 2009. Cured meats and poultry, including cooked cured meats. In: Microbiology Handbook-Meat Products. Ed.: R. Fernandez, Leatherhead Food Research pp. 101-127.
- D5. **Paramithiotis S.**, Drosinos E.H., Sofos J., Nychas G.J.E. 2010. Fermentation: microbiology and biochemistry. In: Handbook of meat processing, Ed.: F. Toldra. Springer, New York, USA. pp. 185-198.
- D6. Drosinos E.H., **Paramithiotis S.**, Andritsos N. 2011. Microbial Food-borne pathogens. In: Handbook of Analysis of Edible Animal By-Products Eds. Nollet L, Toldra F. CRC Press. pp. 219-238.
- D7. **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2011. Food safety assessment at the molecular level: merits and pitfalls. In: Food Quality: Control, Analysis and Consumer Concerns. Eds. Medina D.A., Laine A.M. Nova Publishers, pp 337-357.
- D8. Nychas, G.-J.E., Drosinos E.H., **Paramithiotis S.** 2012. The ecosystem of Greek spontaneously fermented sausages. In: Y.H. Hui & E. Ozgul Evranuz (Eds.) Handbook of Animal-Based Fermented Food and Beverage Technology, Second Edition, CRC Press. pp. 611-623.
- D9. **Paramithiotis S.**, Drosinos E.H. 2013 Nutritional value of fermented meat products. In M. P. Ortega and R. Soto (Eds.). Meat consumption and health. Nova Publishers, pp. 89-110.
- D10. Hadjilouka A., **Paramithiotis S.**, Drosinos E.H. 2014. Prevalence of *Listeria monocytogenes* and occurrence of listeriosis from ready to eat fresh fruits and vegetables. In: E.C. Hambrick (Ed.) *Listeria monocytogenes: Food Sources, Prevalence and Management Strategies*. Nova Publishers, pp. 283-296.
- D11. **Paramithiotis S.**, Hadjilouka A., Drosinos E.H. 2014. *Listeria* pathogenicity island 1. Structure and function. In: E.C. Hambrick (Ed.) *Listeria monocytogenes: Food Sources, Prevalence and Management Strategies*. Nova Publishers, pp. 265-282.
- D12. Hadjilouka A., **Paramithiotis S.**, Drosinos E.H. 2015. Prevalence of *Salmonella* spp. and occurrence of salmonellosis from ready to eat fresh fruits and vegetables. In: C.B. Hackett (ed). *Salmonella: prevalence, risk factors and treatment options*. Nova Publishers, pp. 79-110.
- D13. **Paramithiotis S.**, Hadjilouka A., Drosinos E.H. 2015. Molecular typing schemes of food-associated salmonellae. In: C.B. Hackett (ed). *Salmonella: prevalence, risk factors and treatment options*. Nova Publishers, pp. 159-178.
- D14. Hadjilouka A., **Paramithiotis S.**, Drosinos E.H. 2015. Prevalence of *Escherichia coli* and outbreaks from ready to eat fresh fruits and vegetables. In: G. McCoy. (ed). 'Coliforms: Occurrence, Detection Methods and Environmental Impact'. Nova Publishers, pp. 71-106.
- D15. **Paramithiotis S.**, Drosinos E.H. 2015. The microbiota of spontaneous vegetable fermentations. In: R.C. Ray & D Montet (Eds). *Fermented Foods, Part I: Biochemistry and Biotechnology*, CRC Science, USA, pp. 228-245.



- D16. Sahu L., Panda S.K., **Paramithiotis S.**, Zdolec N., Ray R.C. 2015. Biogenic amines in fermented foods: overview. In: R.C. Ray & D Montet (Eds). *Fermented Foods, Part I: Biochemistry and Biotechnology*, CRC Science, USA, pp. 318-332.
- D17. Hadjilouka A., **Paramithiotis S.**, Drosinos E.H. 2015. *Listeria monocytogenes* as a food contaminant; a genomic perspective. In: T. Vicario. (ed). "Listeria Monocytogenes: Incidence, Growth Behavior and Control" Nova Publishers, pp. 1-35.
- D18. **Paramithiotis S.**, Drosinos E.H. 2016. Microbial spoilage of fermented meat products. In: N. Zdolec (ed.). *Fermented Meat Products: Health Aspects*, CRC Science, USA, pp. 340-355.
- D19. **Paramithiotis S.**, Drosinos E.H. 2016. Foodborne pathogens of fermented meat products In: N. Zdolec (ed.). *Fermented Meat Products: Health Aspects*, CRC Science, USA, pp. 196-227.
- D20. Patra J.K., Das G., **Paramithiotis S.** 2017. Kimchi: a well-known Korean traditional fermented food. In: S. Paramithiotis (ed.). *Lactic acid fermentation of fruits and vegetables*, CRC Science, USA, pp. 83-106.
- D21. **Paramithiotis S.**, Papoutsis G., Drosinos E.H. 2017. Lactic acid fermentation of fruits and vegetables; an overview In: S. Paramithiotis (ed.). *Lactic acid fermentation of fruits and vegetables*, CRC Science, USA, pp. 1-18.
- D22. **Paramithiotis S.**, Drosinos E.H. 2017. The future of lactic acid fermentation of fruits and vegetables In: S. Paramithiotis (ed.). *Lactic acid fermentation of fruits and vegetables*, CRC Science, USA, pp. 283-290.
- D23. **Paramithiotis S.**, Drosinos E.H., Skandamis P. 2017. Microbial ecology of fruits and fruit-based products. In: A. de Souza Sant'Ana (ed.). *Quantitative Microbiology in Food Processing - Modeling the Microbial Ecology*. Wiley. pp. 358-381.
- D24. **Paramithiotis S.**, Drosinos E.H. 2017. The sourdough micro-ecosystem: an update. In: R.C. Ray & D Montet (Eds). *Fermented Foods, Part II: Technological Interventions*, CRC Science, USA, pp. 263-283.
- D25. Drosinos E.H., **Paramithiotis S.** 2017. Current trends in microbiological, technological and nutritional aspects of fermented sausages. In: R.C. Ray & D Montet (Eds). *Fermented Foods, Part II: Technological Interventions*, CRC Science, USA, pp. 465-486.
- D26. **Paramithiotis S.**, Hadjilouka A., Drosinos E.H. 2018. Assessment of the microbial ecology of meat and meat products at the molecular level: current status and future perspectives. In: A.F. El Sheikha, R. Levin, J. Xu (eds) *Molecular techniques in food biology: safety, biotechnology, authenticity & traceability*. J. Wiley & Sons, pp. 215-238.
- D27. **Paramithiotis S.**, Drosinos E.H. 2018. Molecular tools for epidemiological assessment of foodborne salmonellae In: F. van Doleweerd (ed). *Salmonella enterica: Molecular Characterization, Role in Infectious Diseases and Emerging Research*. Nova Publishers, pp. 25-48.
- D28. **Paramithiotis S.**, Hadjilouka A., Drosinos E.H. 2018. Molecular typing of major foodborne pathogens. In: A.M. Holban, and A.M. Grumezescu (eds). *Foodborne Diseases, A volume in Handbook of Food Bioengineering*. Elsevier, Amsterdam, Netherlands, pp. 421–472.

- D29. **Paramithiotis S.**, Drosinos E.H. *in press*. The genomics of major foodborne pathogens: an update. In: P. Kumar, J.K. Patra, P. Chandra (eds). *Advances in Microbial Biotechnology, Current Trends and Future Prospects*. Apple Academic Press, *in press*.
- D30. **Paramithiotis S.**, Drosinos E.H. *in press*. Probiotic dairy products: Inventions towards ultramodern production. In: P.K. Shetty, S. Panda (eds). *Innovations in technologies for food and beverage industries*. Springer Nature, *in press*.

#### **E. Publications in Greek Journals**

- E1. **Paramithiotis S.**, Kalantzopoulos G. 2007. Bake-off in breadmaking: advantages and disadvantages. *Foods and Drinks*, 307, 82-85 (in Greek).
- E2. **Paramithiotis S.** 2007. Sourdough in breadmaking: properties and characteristics. *Food Technology*, 2, 44-47. (in Greek).
- E3. Andritsos N., **Paramithiotis S.**, Drosinos E.H. 2007. Meat authenticity issues and solutions. *Meat point*, 4, 58-61. (in Greek).
- E4. Drosinos E.H., **Paramithiotis S.** 2007. Hygiene and safety of fermented sausages. *Meat Point* 5, 28-33 (in Greek).
- E5. **Paramithiotis S.**, Skandamis P.N. 2007. Active and intelligent packaging. Capabilities and perspectives. *Foods and Drinks* 311, 56-59 (in Greek).
- E6. Andritsos N., **Paramithiotis S.**, Drosinos E.H. 2007. The colour of meat and meat products. *Meat point* 7, 42-46 (in Greek).
- E7. Andritsos N., **Paramithiotis S.**, Drosinos E.H. 2007. The secrets of packaging. *Meat point* 11, 54-61 (in Greek).
- E8. Andritsos N., **Paramithiotis S.**, Drosinos E.H. 2008. Listeria: a headache for food industries. *Meat point* 12, 52-55 (in Greek).
- E9. **Paramithiotis S.**, Pappa A.M., Drosinos E.H., Zoiopoulos P.I. 2011. Hazard analysis and critical control points (HACCP) in a composite pellet animal feed production line. II. Aspects from system validation. *Animal Science Review*, 41, 65-78. (in Greek).

#### **F. Presentations in national and international congresses**

- F1. **Paramithiotis S.**, Tsakalidou E., Mueller M.R.A., Ehrmann M.A., Seiler H., Vogel R.F., Kalantzopoulos G. 1998. Identification of wild yeast strains from sourdough. 6<sup>th</sup> National Congress of the Greek Society of Food Scientists and Technologists, Thessaloniki. (In Greek).
- F2. **Paramithiotis S.**, Tsakalidou E., Kalantzopoulos G. 1999. Isolation of yeast and lactic acid bacteria from traditional Greek sourdough. Selection of strains with competitive properties for breadmaking. XVII ICC Conference, Valencia Spain.
- F3. Bessas N.G., Koyravelou P., **Paramithiotis S.**, Taradilis P.A., Tsakalidou E., Kalantzopoulos G., Polysiou M. 2000. Characterisation of wild yeast strains with SDS-PAGE and FT-IR. 18<sup>th</sup> National Congress of Chemistry, Piraeus. (In Greek).

- F4. **Paramithiotis S.** 2001. Yeasts in biotechnology today. 3<sup>rd</sup> Seminar 'Biotechnological valorization of microorganisms for the production of high added value products'. Ioannina, 22-23 June (In Greek).
- F5. **Paramithiotis S.**, Sofou A., Tsakalidou E., Kalantzopoulos G. 2001. Metabolic properties of heterofermentative lactic acid bacteria isolated from traditional Greek sourdoughs. *Microbiologia Balkanica*, 2<sup>nd</sup> Balkan Conference of Microbiology, Thessaloniki.
- F6. **Paramithiotis S.**, Tsakalidou E., Kalantzopoulos G. 2001. Interactions among *Saccharomyces cerevisiae*, *Lactobacillus sanfranciscensis* and *Lactobacillus brevis* in sourdough. *Microbiologia Balkanica*, 2<sup>nd</sup> Balkan Conference of Microbiology, Thessaloniki.
- F7. **Paramithiotis S.**, Chouliaras Y., Tsakalidou E., Kalantzopoulos G. 2001. Effect of selected starter cultures on the organoleptic properties of sourdough wheat bread. *Microbiologia Balkanica*, 2<sup>nd</sup> Balkan Conference of Microbiology, Thessaloniki.
- F8. De Vuyst L., Schrijvers V., **Paramithiotis S.**, Hoste B., Vancanneyt M., Swings J., Kalantzopoulos G., Tsakalidou E. 2002. The biodiversity of Greek wheat sourdough is reflected in both composition and metabolite formation. Seventh Symposium of Lactic Acid Bacteria, Genetics, Metabolism and Applications, Egmond aan Zee, the Netherlands 2002, September, 1-5.
- F9. **Paramithiotis S.** 2003. Study on the symbiosis of wild yeast and lactic acid bacteria strains in sourdough. 3<sup>rd</sup> International Congress of Food Technology, Piraeus 7-8 February 2003. (In Greek).
- F10. **Paramithiotis S.**, Gioulatos S., Kalantzopoulos G., Tsakalidou E. 2003. Interactions between *Saccharomyces cerevisiae* and homofermentative lactic acid bacteria in sourdough. Second International Symposium on Sourdough, Brussels, Belgium, October 8-11.
- F11. **Paramithiotis S.**, Gioulatos S., Kalantzopoulos G., Tsakalidou E. 2003. Enzyme activities of sourdough yeasts and lactic acid bacteria. Second International Symposium on Sourdough, Brussels, Belgium, October 8-11.
- F12. **Paramithiotis S.**, Tsakalidou E., Kalantzopoulos G. 2003. The Greek wheat sourdough ecosystem. I. The Greek wheat sourdough microflora. Frozen Bakery Technology Seminar, IBA 2003, Duesseldorf, Germany, October 8.
- F13. **Paramithiotis S.**, Tsakalidou E., Kalantzopoulos G. 2003. The Greek wheat sourdough ecosystem. II. Interactions between sourdough yeasts and lactic acid bacteria. Frozen Bakery Technology Seminar, IBA 2003, Duesseldorf, Germany, October 8.
- F14. **Paramithiotis S.**, Skandamis P., Drosinos E.H., Metaxopoulos J. 2004. Enzymatic activities of lactic acid bacteria and staphylococci isolated from traditional sausage fermentation. 19th International ICFMH Symposium, Food Micro 2004, Portoroz, Slovenia, September 12-16.
- F15. **Paramithiotis S.**, Drosinos E.H. 2005. Innovative technologies in breadmaking. 4<sup>th</sup> International Congress of Food Technology, Piraeus 18-19 February. (In Greek).

- F16. Drosinos E.H., Nelaj A., **Paramithiotis S.**, Trakas D., Metaxopoulos J. 2005. Microbiological characteristics of raw materials, intermediate and final products and shelf life of traditional Albanian sausages. 4<sup>th</sup> National Veterinary Congress, Thessaloniki 24-26 February. (In Greek).
- F17. **Paramithiotis S.**, Melissari I., Drosinos E.H., Athanassopoulos P. 2005. *In vitro* estimation of the survival capacity of *Staphylococcus* sp. strains through the GIT. 1<sup>st</sup> National Congress 'Food Technology and Biotechnology', Athens 31 March-2 April. (In Greek).
- F18. Metaxopoulos J., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2005. Lactic acid bacteria and staphylococcus ecology of Greek traditional fermented sausages. 1<sup>st</sup> National Congress 'Food Technology and Biotechnology', Athens 31 March-2 April. (In Greek).
- F19. Drosinos E.H., Gialitaki M., **Paramithiotis S.**, Athanassopoulos P. 2005. Microbiological quality of food catering services. 1<sup>st</sup> National Congress 'Food Technology and Biotechnology', Athens 31 March-2 April. (In Greek).
- F20. **Paramithiotis S.**, Gialitaki M., Drosinos E.H., Athanassopoulos P. 2005. Microbiological quality of spices used in the meat industry. 1<sup>st</sup> National Congress 'Food Technology and Biotechnology', Athens 31 March-2 April. (In Greek).
- F21. Tsarouha M., **Paramithiotis S.**, Kritikos D., Drosinos E.H. 2006. Chemical and physicochemical parameters of cooked-meat products. 10<sup>th</sup> National Veterinary Congress, Athens 16-19 February 2006, (In Greek).
- F22. **Paramithiotis S.** 2007. Quality safety and food quality control. Invited lecture in the seminar 'Safety in meat and meat products'. TROFOTECH-FOODTECH exhibition, Athens. (In Greek)
- F23. Blana V.A., **Paramithiotis S.**, Kagli D.M., Drosinos E.H. 2007. Enterococci in traditional fermented sausages: phenotypic and technological biodiversity. 2<sup>nd</sup> National Congress 'Food Technology and Biotechnology', Athens 29-31 March 2007. (In Greek).
- F24. Andritsos N., **Paramithiotis S.**, Drosinos E.H. 2007. Meat authenticity issues and solutions. 2<sup>nd</sup> National Congress 'Food Technology and Biotechnology', Athens 29-31 March 2007. (In Greek).
- F25. Samoilis G., **Paramithiotis S.**, Skandamis P., Nychas G. 2008. Contribution of -omics in the microbiology of meat. 1<sup>st</sup> Hellenic Congress for meat and products thereof. Peraeus, 10-12 October 2008. (In Greek).
- F26. Metsoviti M., **Paramithiotis S.**, Galiotou M., Skandamis P., Drosinos E.H., Papanikolaou S. 2009. Study on bacteriocin production by *Leuconostoc mesenteroides* strain E131 during submerged culture in recyclable carbon sources. 1<sup>st</sup> Congress of Agricultural Biotechnology. Athens, 16-18 October 2009. (In Greek).
- F27. Doulgeraki A.I., **Paramithiotis S.**, Nychas G.J.E. 2009. Genomic analysis of lactic acid bacteria contributing in beef minced meat spoilage during storage at different conditions.

3<sup>rd</sup> National Congress 'Food Technology and Biotechnology'. Rethimno 15-17 October 2009. (In Greek).

- F28. Andritsos N.D., **Paramithiotis S.**, Skandamis P.N., Drosinos E.H. 2009. Effect of single adaptation to acid and temperature challenge on acid resistance and proteome of *Listeria monocytogenes*. 3<sup>rd</sup> National Congress 'Food Technology and Biotechnology'. Rethimno 15-17 October 2009. (In Greek).
- F29. Gounadaki A.S., Petsidis S., Mitilinaios I., **Paramithiotis S.**, Skandamis P.N. 2009. Comparative study of acid and thermal resistance and proteomic analysis of *Salmonella* strains isolated from feeds during the last 10 years. 3<sup>rd</sup> National Congress 'Food Technology and Biotechnology'. Rethimno 15-17 October 2009. (In Greek).
- F30. Samoilis G., **Paramithiotis S.**, Skandamis P., Nychas G. 2009. Contribution of *-omics* in the Microbiology of Meat. Advancing beef safety through research and innovation. Dublin, 25-26 March 2009.
- F31. Metsoviti M., **Paramithiotis S.**, Drosinos E.H., Zeng A.P., Papanikolaou S. 2009. Microbial screening for glycerol assimilation and 1,3 propanediol production. BioSys 2009, Hamburg 15-16 October 2009.
- F32. **Paramithiotis S.** 2010. Genetically modified food. Invited lecture in seminar 'current topics in paediatrics'. Athens 2 October.
- F33. **Paramithiotis S.**, Andritsos N.D., Drosinos E.H., Skandamis P.N. 2010. Comparative study of simultaneous and sequential adaptation to acid and thermal challenges on acid resistance and proteome of *Listeria monocytogenes*. 3<sup>rd</sup> National Congress DEDYT, Thessaloniki 4-6 June 2010. (In Greek).
- F34. Doulgeraki A.I., **Paramithiotis S.**, Nychas G.J.E. 2010. Molecular identification of enterobacteria isolated from meat. 3<sup>rd</sup> National Congress DEDYT, Thessaloniki 4-6 June 2010. (In Greek).
- F35. Andritsos N.D., Karaberi V., Mavroy E., **Paramithiotis S.**, Mataragas M., Drosinos E.H. Nychas G.J.E. 2010. Detection of *Listeria monocytogenes* in minced pork samples from retail stores of Athens. 3<sup>rd</sup> National Congress DEDYT, Thessaloniki 4-6 June 2010. (In Greek).
- F36. Doulgeraki A.I., **Paramithiotis S.**, Nychas G.J.E. 2010. Lactic acid bacteria strain dynamics during spoilage of meat during storage at aerobic and modified atmosphere packaging. 3<sup>rd</sup> National Congress DEDYT, Thessaloniki 4-6 June 2010. (In Greek).
- F37. Doulgeraki A., **Paramithiotis S.**, Nychas G.J.E. 2010. Contribution of *Enterobacteriaceae* community to minced beef spoilage. 22<sup>nd</sup> International ICFMH Symposium Food Micro 2010. Copenhagen 30<sup>th</sup> August-3<sup>rd</sup> September.
- F38. Andritsos N.D., **Paramithiotis S.**, Drosinos E.H., Mataragas M. 2010. Bayesian inference for quantifying *Listeria monocytogenes* presence in minced pork meat as well as sensitivity and specificity of culture methods. 22<sup>nd</sup> International ICFMH Symposium Food Micro 2010. Copenhagen 30<sup>th</sup> August-3<sup>rd</sup> September.

- F39. Andritsos N.D., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2010. Serotype distribution and Bayesian inference of *Listeria monocytogenes* presence in minced pork meat samples. 2<sup>nd</sup> Congress for meat and products thereof. Athens, 24-26 September 2010. (In Greek).
- F40. Skandamis P.N., **Paramithiotis S.** 2010. New Risk Metrics and mathematical tools for Risk Analysis: current and future challenges. 'Eighth International Conference of Computational Methods in Sciences and Engineering (ICCMSE) 2010, Kos, 3-8 October.
- F41. **Paramithiotis S.**, Skandamis P.N. 2010. Adaptive response of bacteria: multiple hurdles, cross-tolerance and tools to illustrate underlying mechanisms. 'Eighth International Conference of Computational Methods in Sciences and Engineering (ICCMSE) 2010, Kos, 3-8 October.
- F42. Metsoviti M., **Paramithiotis S.**, Drosinos E.H., Galiotou-Panayotou M., Nychas G.J.E., Papanikolaou S. 2011. Study of the conversion of crude glycerol into 1,3-propanediol, 2,3-butanediol and ethanol by selected bacterial strains. 4<sup>o</sup> Congress of the Scientific Society Microbiocosmos: Invisible Source of Life. Ioannina 21-23 October.
- F43. Grivokostopoulos N., **Paramithiotis S.**, Vlahou A., Skandamis P.N. 2011. Assessment of growth limits and proteomic analysis of Salmonella strains isolated from feeds. 4<sup>th</sup> National Congress DEDYT Thessaloniki 11-13 November. (In Greek).
- F44. Andritsos N.D., Mataragas M., **Paramithiotis S.**, Drosinos E.H. 2011. Prevalence assessment of *Listeria monocytogenes* and sensitivity of detection method by three microbiological substrates and Bayesian inference: field survey in minced pork meat. 4<sup>th</sup> National Congress DEDYT Thessaloniki 11-13 November. (In Greek).
- F45. Andritsos N.D., Mataragas M., **Paramithiotis S.**, Drosinos E.H. 2011. Performance characteristics of three culture media that are being used for the *Listeria monocytogenes* detection: field survey in minced pork meat. 4<sup>th</sup> National Congress DEDYT Thessaloniki 11-13 November. (In Greek).
- F46. Vlonartzik E., **Paramithiotis S.**, Drosinos E.H. 2012. Enterocin production by *Enterococcus faecium* strains isolated from Greek spontaneously fermented sausages. National Congress 'Meat Days 2012', Athens 29 September – 1 October 2012. (In Greek).
- F47. Andritsos N.D., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2012. Biodiversity of *Listeria monocytogenes* strains isolated from minced pork meat. National Congress 'Meat Days 2012', Athens 29 September – 1 October 2012. (In Greek).
- F48. Hadjilouka A., Katsarou A., **Paramithiotis S.**, Drosinos E.H. 2012. Biodiversity of *Listeria monocytogenes* and *Escherichia coli* O157:H7 strains isolated from fresh vegetables. 5<sup>th</sup> Congress of the Hellenic Initiative Society Microbiokosmos: Athens 13-15 December. (In Greek).
- F49. Vrelli A., **Paramithiotis S.**, Doulgeraki A.I., Nychas G.J.E., Drosinos E.H. 2012. Study of the traditional fermentation of *Cynara cardunculus* unripe flowers. 5<sup>th</sup> Congress of the Hellenic Initiative Society Microbiokosmos: Athens 13-15 December (In Greek).

- F50. **Paramithiotis S.**, Adrakta N., Sigala K., Drosinos E.H., Proestos H. 2012. Detection of GMO screening elements in dairy products. 5<sup>th</sup> Congress of the Hellenic Initiative Society Microbiokosmos: Athens 13-15 December (In Greek).
- F51. Hadjilouka A., Mantzourani K.-S., Koubou V., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2012. Prevalence of *Listeria monocytogenes* and *E. coli* O157:H7 in rocket (*Eruca sativa*), cucumber (*Cucumis sativus*) and strawberry (*Fragaria ananassa*) samples. 5<sup>th</sup> Congress of the Hellenic Initiative Society Microbiokosmos: Athens 13-15 December (In Greek).
- F52. Karachasani A., **Paramithiotis S.**, Doulgeraki A.I., Nychas G.J.E., Drosinos E.H. 2012. Microbial population dynamics during spontaneous fermentation of *Asparagus officinalis* young sprouts. 5<sup>th</sup> Congress of the Hellenic Initiative Society Microbiokosmos: Athens 13-15 December (In Greek).
- F53. Kanellou G., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2012. Field study on the microbiological quality of pickles in brine and survival of *Salmonella* Typhimurium and *Listeria monocytogenes* during storage at 4°C. 5<sup>th</sup> Congress of the Hellenic Initiative Society Microbiokosmos: Athens 13-15 December (In Greek).
- F54. Pateraki C., **Paramithiotis S.**, Doulgeraki A.I., Kallithraka S., Kotseridis G., Drosinos E.H. 2012. Effect of sulfur dioxide in wild yeast population dynamics during spontaneous red wine fermentation from *Vitis vinifera* cultivar Agiorgitiko. 5<sup>th</sup> Congress of the Hellenic Initiative Society Microbiokosmos: Athens 13-15 December (In Greek).
- F55. Kouretas K., **Paramithiotis S.**, Drosinos E.H. 2012. Study of the traditional fermentation of unripe tomatoes. 5<sup>th</sup> Congress of the Hellenic Initiative Society Microbiokosmos: Athens 13-15 December (In Greek).
- F56. **Paramithiotis S.** 2013. Classical microbiological approach for the assessment of microbiological quality. Seminar 'Metodos nao-destrutivos para avaliacao qualidade e seguranca de produtos frescos minimamente processados'. Porto, 11 November 2013.
- F57. Hadjilouka A., Mantzourani K.-S., Koubou V., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2013. Prevalence of *Listeria monocytogenes* and *E. coli* O157:H7 in rocket (*Eruca sativa*), cucumber (*Cucumis sativus*) and strawberry (*Fragaria ananassa*) samples. XI International Controlled & Modified Atmosphere Research Conference, Trani 3-7 June.
- F58. Hadjilouka A., Katsarou A., **Paramithiotis S.**, Drosinos E.H. 2013. Biodiversity of *Listeria monocytogenes* and *Escherichia coli* O157:H7 strains isolated from rocket, cucumber and strawberry samples. XI International Controlled & Modified Atmosphere Research Conference, Trani 3-7 June.
- F59. Cavaiuolo M., **Paramithiotis S.**, Botticella G., Beneduce L., Spano G., Drosinos E.H., Ferrante A. 2013. Evaluation of an ELISA method to detect *Listeria monocytogenes* and *Escherichia coli* in fresh vegetables. XI International Controlled & Modified Atmosphere Research Conference, Trani 3-7 June.
- F60. Hadjilouka A., Madjourani K.-S., Koubou V., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2013. Applicability of classical and molecular techniques for the detection of *L.*

*monocytogenes* in fruits and vegetables. 6<sup>th</sup> European Short Course on Fresh Cut Produce Processing, Antalya 23-26 October 2013.

- F61. Hadjilouka A., Molfeta C., Panagiotopoulou O., Tseliga T., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2013. Comparative expression of *L. monocytogenes* key virulence genes during growth in liquid medium and rocket surface. 6<sup>th</sup> European Short Course on Fresh Cut Produce Processing, Antalya 23-26 October 2013.
- F62. Hadjilouka A., Panagiotopoulou O., Tseliga T., Molfeta C., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2013. Comparative expression of *E. coli* O157:H7 key virulence genes during growth in liquid medium and rocket surface. 6<sup>th</sup> European Short Course on Fresh Cut Produce Processing, Antalya 23-26 October 2013.
- F63. Hadjilouka A., Katsarou A., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2013. *Listeria* pathogenicity island 1. Occurrence and possible implications in *L. monocytogenes* strains isolated from fruits and vegetables. 6<sup>th</sup> European Short Course on Fresh Cut Produce Processing, Antalya 23-26 October 2013.
- F64. Hadjilouka A., Madjourani K.-S., Koubou V., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2013. Performance characteristics of culture media commonly applied for the detection of *L. monocytogenes* and *E. coli* O157:H7 in fruits and vegetables. 6<sup>th</sup> European Short Course on Fresh Cut Produce Processing, Antalya 23-26 October 2013.
- F65. **Paramithiotis S.**, Adrakta N., Sigala K., Drosinos E.H., Proestos H. 2013. Detection of genetically modified organisms (GMO'S) in dairy products. 4<sup>th</sup> National Congress 'Biotechnology and Food Technology'. Athens, 11-13 October 2013. (in Greek).
- F66. Cavaiuolo M., Ferrante A., Russo P., Beneduce L., Spano G., **Paramithiotis S.**, Hadjilouka A., Tzamalís P., Drosinos E.H. 2014. Validation of innovative methods for the detection of human pathogenic bacteria in fresh cut vegetables. Conference Effect of Pre- and Post-harvest factors on health promoting components and quality of horticultural commodities. Skierniewice, 23-25 March.
- F67. Andritsos N.D., Rappos P., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2014. Serotype prevalence of *Listeria monocytogenes* during storage of artificially inoculated minced pork. 3th National Veterinary Congress on Productive Animals and Food Hygiene. Ioannina, 2-4 May (in Greek).
- F68. Hadjilouka A., Madjourani K.-S., Koubou V., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2014. Pathogen prevalence in fruits and vegetables. Research and Innovation for Food Quality and Health. Masseria S. Lucia, Ostuni (Italy). 19-21 June.
- F69. Andritsos N., **Paramithiotis S.**, Mataragas M., Drosinos E. 2014. *Listeria monocytogenes* serovar prevalence and dominance dynamics in meat products: a useful insight into the underrepresentation of serovar 4b strains among food isolates. 17<sup>th</sup> World Congress of Food Science and Technology, Montreal, 17-21 August.



- F70. Hadjilouka A., Molfeta C., Panagiotopoulou O., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2014. Expression of *Listeria monocytogenes* key virulence genes during growth in liquid medium, on rocket and melon at different temperatures. 24th International ICFMH Conference, Nantes, 1-4 September.
- F71. Hadjilouka A., Polychronopoulou M., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2014. Effect of lemongrass essential oil vapors on the microbial quality of rocket salad stored at different temperatures. 24th International ICFMH Conference, Nantes, 1-4 September.
- F72. Spano G., Arena M.P., Capozzi V., Hadjilouka A., **Paramithiotis S.**, Drosinos E.F., Russo P. 2014. Antimicrobial activity of lactic acid bacteria on biofilm formed by *Listeria monocytogenes*. 11<sup>th</sup> Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands August 31 - September 04.
- F73. Hadjilouka A., Kolyras K., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2015. Development of a Time-Temperature Indicator (TTI) based on growth of a *Lb. plantarum* isolate. 7<sup>th</sup> European Short Course on 'Quality & Safety of Fresh-cut Produce. Cardiff 21-23 January.
- F74. Hadjilouka A., Polychronopoulou M., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2015. Effect of temperature, atmosphere and lemongrass vapors on microbial dynamics and *L. monocytogenes* survival during storage of fresh-cut melon. 7<sup>th</sup> European Short Course on 'Quality & Safety of Fresh-cut Produce. Cardiff 21-23 January.
- F75. Hadjilouka A., Polychronopoulou M., **Paramithiotis S.**, Tzamalīs P., Mataragas M., Drosinos E.H. 2015. Effect of temperature, atmosphere and lemongrass vapors on microbial dynamics and *L. monocytogenes* survival during storage of rocket. 7<sup>th</sup> European Short Course on 'Quality & Safety of Fresh-cut Produce. Cardiff 21-23 January.
- F76. Hadjilouka A., **Paramithiotis S.**, Drosinos E.H. 2015. Prevalence of pathogenic microorganisms and major outbreaks from ready to eat fresh cut fruits and vegetables. 7<sup>th</sup> European Short Course on 'Quality & Safety of Fresh-cut Produce. Cardiff 21-23 January.
- F77. Hadjilouka A., Tzamalīs P., **Paramithiotis S.**, Drosinos E.H. 2015. Improving guidelines for estimation of food safety management systems. Conference 'latest on quality & safety of fresh cut produce' Fruit Logistica 2015, Berlin 4-6 February.
- F78. Massouras T., Bitsi N., **Paramithiotis S.**, Drosinos E.H., Triantaphilopoulos K. 2015. Identification of lactic acid bacteria isolated from donkey milk. 7<sup>th</sup> IDF international Symposium on Sheep, Goat and non-Cow Milk. Limassol 23-25 March 2015.
- F79. Hadjilouka A., Mavrogiannis G., **Paramithiotis S.**, Mataragas M., Drosinos E.H. 2015. Effect of lemongrass essential oil on *Listeria monocytogenes* gene expression. 6<sup>th</sup> Congress of European Microbiologists. Maastricht 7-11 June 2015.
- F80. Hadjilouka A., **Paramithiotis S.**, Drosinos E.H. 2015. Genetic analysis of the *Listeria* Pathogenicity Island 1 of *L. monocytogenes* 1/2a and 4b isolates. 6<sup>th</sup> Congress of European Microbiologists. Maastricht 7-11 June 2015.
- F81. Hadjilouka A., Golfakis P., Patlaka A., **Paramithiotis S.**, Triantafyllou K., Drosinos E.H. 2015. *Listeria monocytogenes* gene expression upon exposure to human gastric and duodenal

fluids. 35<sup>th</sup> Greek National Congress of Gastroenterology, Kalamata 8-11 October (in Greek).

- Second place award for oral presentation.

- F82. Zilelidou E., Milina V., **Paramithiotis S.**, Zoumpopoulou G., Mavrogonatou E., Papadimitriou K., Kletsas D., Tsakalidou E., Skandamis P. 2016. The Impact of co-cultivation on growth, expression of virulence genes and in vitro virulence potential of *Listeria monocytogenes*. IAFP'S European Symposium on Food Safety. 11-13 May, Athens, Greece.
- F83. Doulgeraki A.I., Efthimiou G., **Paramithiotis S.**, Pappas K.M., Typas M.A., Nychas G.-J. 2016. Effect of rocket extract on MRSA proteome: metabolic adjustments in plant-based media and defense mechanisms against plant-derived antibacterials. IAFP'S European Symposium on Food Safety. 11-13 May, Athens, Greece.
- F84. Hadjilouka A., Golfakis P., Patlaka A., **Paramithiotis S.**, Triantafyllou K., Drosinos E.H. 2016. *In vitro* gene expression of *Listeria monocytogenes* after exposure to human gastric and duodenal aspirate. IAFP'S European Symposium on Food Safety. 11-13 May, Athens, Greece.
- F85. Hadjilouka A., Nikolidakis K., **Paramithiotis S.**, Drosinos E.H. 2016. Effect of co-culture with enterocinogenic *Enterococcus faecium* on *Listeria monocytogenes* key virulence gene expression. IAFP'S European Symposium on Food Safety. 11-13 May, Athens, Greece.
- F86. **Paramithiotis S.** 2017. Sourdough in breadmaking: traditional recipe with innovative potential. Seminar 'Artisanal Breadmaking, Technological and Legislative Approaches'. Athens 4 March.
- F87. Pappa S., Papadelli M., **Paramithiotis S.**, Daferera D., Polissiou M., Drosinos E.H. 2017. Fate of *L. monocytogenes* and *E. coli* O157:H7 during spontaneous fermentation of *Raphanus sativus* roots in the presence of herbs or garlic. 7<sup>th</sup> Mikrobiokosmos Congress, Athens 7-9 April 2017.
- F88. Kotsakou C., **Paramithiotis S.**, Papadelli M., Drosinos E.H. 2017. Expression of *Listeria monocytogenes* key virulence genes during growth in liquid medium, on tomato, carrot and cucumber at different temperatures. 7<sup>th</sup> Mikrobiokosmos Congress, Athens 7-9 April 2017
- F89. Pardali E., **Paramithiotis S.**, Papadelli M., Mataragas M., Drosinos E.H. 2017. Plantaricins expression during controlled fermentation of *Raphanus sativus* roots at 20 and 30 °C. 7<sup>th</sup> Mikrobiokosmos Congress, Athens 7-9 April 2017.
- F90. Pardali E., **Paramithiotis S.**, Papadelli M., Mataragas M., Drosinos E.H. 2017. Microbial population dynamics during spontaneous fermentation of *Raphanus sativus* roots. 7<sup>th</sup> Mikrobiokosmos Congress, Athens 7-9 April 2017.
- F91. Bonatsou S., **Paramithiotis S.**, Iliopoulos V., Nychas G.-J.E. and Panagou E.Z. 2017. Effect of different acidification treatments on the evolution of yeast biota and physicochemical characteristics of "Kalamata" natural black table olives during spontaneous fermentation. 7<sup>th</sup> Mikrobiokosmos Congress, Athens 7-9 April 2017.

- F92. Zilelidou E., Milina V., **Paramithiotis S.**, Zoumpopoulou G., Mavrogonatou E., Kletsas D., Tsakalidou E., Papadimitriou K., Skandamis P. 2017. The Impact of co-cultivation on growth, expression of virulence genes and in vitro virulence potential of *Listeria monocytogenes*. 4<sup>th</sup> National Congress on Veterinary Science and Food Hygiene. Volos 12-14 May. (In Greek).
- F93. Grammenos A., **Paramithiotis S.**, Drosinos E.H. 2017. Authenticity assessment and GMO detection in meat products by molecular techniques. 4<sup>th</sup> National Congress on Veterinary Science and Food Hygiene. Volos 12-14 May. (In Greek).
- F94. Makariti I.P., Grivokostopoulos N.P., Zavitsanou A., Siderakou D.L., Gkerekou M.A., **Paramithiotis S.**, Skandamis P.N. 2017. Field assessment of the effect of natural nitrite substitute on the growth of spoilage organisms and *Clostridium sporogenes* in cooked meat products. 10<sup>th</sup> International Conference of Predictive modeling in Food, 26-29 September, Cordoba, Spain.

#### **Invited reviewer in the following scientific journals**

Advanced Research in Biological Sciences, African Journal of Biotechnology, African Journal of Microbiology Research, Antioxidants, Basic Research Journal of Microbiology, Biochemical Engineering Journal, BioMed Research International, Canadian Journal of Microbiology, Chemical Papers, Ciencia Rural, Current Biochemical Engineering, Current Nutrition and Food Science, European Food Research and Technology, FEMS Microbiology Letters, Food Additives and Contaminants, Food and Industrial Microbiology, Food Control, Food Research International, Food Science, Food Science and Nutrition Studies, Foodborne Pathogens and Disease, Frontiers in Marine Science, Frontiers in Microbiology, International Journal of Biotechnology, International Journal of Applied Microbiology and Biotechnology Research, International Journal of Food Microbiology, Journal of Food Nutrition and Population Health, International Journal of Microbiology Research, Journal Nutrition and Food Science, Journal of Bioprocessing and Biotechniques, Journal of Dairy Science, Journal of Food and Industrial Microbiology, Journal of Food Composition and Analysis, Journal of Food Processing and Preservation, Journal of Food Processing and Technology, Journal of Food Science and Technology, Journal of Food Science, Journal of Industrial Microbiology and Biotechnology, Journal of the Institute of Brewing, Journal of Molecular Microbiology, Journal of Nutrition and Health, Journal of the Science of Food and Agriculture, Microbiological Research, Probiotics and Antimicrobial Proteins, Process Biochemistry, Quality Assurance and Safety of Crops and Foods, Science Asia, Toxins, World Journal of Microbiology and Biotechnology.

#### **Advisory board** member of:

- Cambridge Scholars Publishing in the field of Food Science and Technology
- International Journal of Nutrition and Health Sciences.

**Editorial board** member of:

- International Food Research
- International Journal of Clinical and Medical Microbiology
- Microbiology-An international Journal
- Food Science and Nutrition Studies
- Advances in Microbiology Research
- IL Journal of Biotechnology and Biomedical Research
- Annals of Nutrition and Food Science.
- Acta Scientific Nutritional Health
- Journal of Molecular Microbiology

**Other activities**

Evaluator of research projects (Greece)

Member of scientific societies