

PERSONAL INFORMATION

Family name: Tsironi

Date of birth: 03/06/1980

Nationality: Greek

First name: Theofania

Marital status: Married, one child (2013)

ORCID ID: orcid.org/0000-0002-6348-8846

EDUCATION

2006-2010: Doctor of Philosophy (PhD). National Technical University of Athens, Greece. Supervisor: Prof. P.Taoukis

2013-2015: Master of Public Health (MPH). National School of Public Health, Greece (Grade: 90.72/100)

1999-2005: Graduate of National Technical University of Athens, Greece, School of Chemical Engineering (Grade: 7.67/10)

CURRENT POSITION(S)

09/2019 - : *Assistant Professor*

Food Process Engineering Laboratory, Department of Food Science and Human Nutrition, Agricultural University of Athens, Greece

PREVIOUS POSITIONS

02/2018-08/2019: *CTO and co-founder*, SuSea B.V., Eindhoven, Netherlands

02/2017-04/2019: *Applications Engineer*, FreshStrips B.V., Eindhoven, Netherlands

01/2016-01/2017: *Food hygiene and safety auditor (External collaborator)*, Eurocert-European Inspection and Certification Company, Athens, Greece

03/2010-08/2019: *Postdoctoral Research Fellow*, Laboratory of Food Chemistry and Technology, School of Chemical Engineering, Greece

06/2011-06/2012: *Postdoctoral Research Fellow*, Institute of Aquaculture, Hellenic Centre for Marine Research, Athens, Greece

10/2003-11/2003: *Practical training*, Eurocaterers S.A. (Nireus Aquaculture S.A.), Greece

FELLOWSHIPS AND AWARDS

IKY-Siemens Excellence Fellowship for postdoctoral research, Technological Educational Institute of Athens, Faculty of Food Technology and Nutrition, Athens, Greece (09/2016-08/2017)

TEACHING ACTIVITIES

Teaching Associate (Computer Applications for Food Processing, 6th semester), Department of Food Science and Human Nutrition, Agricultural University of Athens, Greece (02/2018-08/2019)

Postgraduate demonstrator - Food Microbiology; Determination of food ingredients; Freezing of foods; Rheological properties of foods; Thermal processing of foods, Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens (2005-2019).

Co-supervision of practicals for undergraduate students and have co-supervised the undergraduate research projects of 30 final year students (2005-current).

INVITED SPEAKER (selected presentations)

Tsironi T. Shelf life modelling of frozen seafood at variable temperature conditions. IQ-FRESHLABEL industry training - Smart packaging: Cold chain management for frozen food quality, PASEKT-NTUA, Athens, Greece, 26 September 2012.

Tsironi T. Novel methods for shelf life extension and management of fish products in the chill chain. INTRANEMMA industry training - Innovative solutions in Processing technology and creation of added value products and services for sea bass and sea bream, Athens, Greece, 17 October 2012; Bordum, Turkey, 19 October 2012.

Tsironi T., Taoukis P. Stakeholder attitude towards TTI. IQ-FRESHLABEL consumer training - Smart

- labels and consumers benefits, EKPIZO-NTUA, Athens, Greece, 17 April 2013.
- Taoukis P., **Tsironi T.**, Katsaros G. Food product shelf life testing, modelling and prediction based on non microbial quality indices. Greek Lipid Forum-ISEKI_Food 4 Workshop, Athens, Greece, 20 May 2014.
- Tsironi T.** Fish quality as affected by harvesting technology. Greek Operational Programme for Fisheries, Athens, Greece, 11 December 2015.
- Tsironi T.** Cold chain monitoring using smart labels. 12th Panhellenic Conference of Public Health & Health Services. Athens, 19-21 March 2018.
- Tsironi T.** Novel methods for shelf life extension and management of fish products in the chill chain. ERA-NET COFASP SushiFish Workshop, Volos, Greece, 10 November 2018.
- Tsironi T.** Natural preservatives for perishable food products. Algae4ab Workshop, Exploring biodiversity for novel bioactivities. Athens, Greece - 9-11 April 2019

SCIENTIFIC AND ORGANISING COMMITTEE MEMBERSHIPS

- Member of the **Organizing Committee** of the 2nd *Panhellenic Conference on Biotechnology and Food Technology*, Athens, Greece (31/3-2/04/2007).
- Member of the **volunteer organizing team** of the 6th *Panhellenic Conference on Chemical Engineering*, Athens, Greece (31/5-2/06/2007).
- Member of the **volunteer organizing team** of the 5th *International Conference Predictive Modelling in Foods*, Athens, Greece (16-19/09/2008).
- Member of the **Organizing Committee** of the 3rd *Panhellenic Conference on Biotechnology and Food Technology*, Athens, Greece (15-17/10/2009).
- Member of the **volunteer organizing team** of the 11th *International Congress of Engineering and Food*, Athens, Greece (22-26/05/2011).
- Member of the **Organizing Committee** of the 4th *Panhellenic Conference on Biotechnology and Food Technology*, Athens, Greece (11-13/10/2013).
- Member of the **International Scientific Committee** of the 29th *EFFoST International Conference, Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society*, Athens, Greece (10-12/11/2015).
- Member of the **Organizing Committee** of the Workshop "*Study of high pressure, pulsed electric fields and ozonation novel processes and applicability to improve quality and productivity of Greek fruit and vegetable industrial products*", Athens, Greece (23/10/2015).

PUBLICATIONS IN PEER-REVIEWED JOURNALS

1. **Tsironi, T.**, Tsevdou, M., Velliou, E., Taoukis, P. (2008). Modelling the Effect of Temperature and CO₂ on Microbial Spoilage of Chilled Gilthead Seabream Fillets. *ISHS, Acta Horticulturae* 802, 345-350.
2. **Tsironi, T.**, Gogou, E. Velliou, E, Taoukis, P.S. (2008). Application and validation of the TTI based chill chain management system SMAS on shelf life optimization of vacuum packed chilled tuna slices. *International Journal of Food Microbiology* 128(1), 108-115.
3. Al-Bandak, G., **Tsironi, T.**, Oreopoulou, V., Taoukis, P. (2009). Antimicrobial and antioxidant activity of *Majorana Syriaca* in Yellowfin tuna. *International Journal of Food Science and Technology* 44, 373-379.
4. Oreopoulou V., Lembesi D., Dimakou C., **Tsironi T.**, Paulin S., Haugen J.E., Holst C., Thomas M. (2009). Food Quality and Safety Issues in the priority areas within MoniQA. *Quality Assurance and Safety of Crops & Foods – QAS* 1(1), 28-35.
5. **Tsironi, T.**, Dermesonlouoglou, E., Giannakourou, M., Taoukis, P. (2009). Shelf life modelling of frozen shrimp at variable temperature conditions. *LWT- Food Science and Technology* 42, 664-671.
6. **Tsironi, T.**, Salapa, I., Taoukis, P. (2009). Shelf life modelling of osmotically treated chilled gilthead seabream fillets. *Innovative Food Science and Emerging Technologies* 10, 23-31.

7. **Tsironi T.**, Taoukis P.S. (2010). Modeling microbial spoilage and quality of gilthead seabream fillets: Combined effect of osmotic pre-treatment, modified atmosphere packaging and nisin on shelf life. *Journal of Food Science* 75(4), 243-251.
8. **Tsironi T.**, Stamatiou A., Giannoglou M., Velliou E., Taoukis P.S. (2011). Predictive modelling and selection of Time Temperature Integrators for monitoring the shelf life of modified atmosphere packed gilthead seabream fillets. *LWT- Food Science and Technology*, 44, 1156-1163.
9. **Tsironi T.N.**, Taoukis P.S. (2012). Shelf-life extension of gilthead seabream fillets by osmotic treatment and antimicrobial agents. *Journal of Applied Microbiology*, 112(2), 316–328.
10. **Tsironi T.N.**, Taoukis P.S. (2014). Effect of processing parameters on water activity and shelf life of osmotically dehydrated fish fillets. *Journal of Food Engineering*, 123, 188–192.
11. Giannoglou M., Touli A., Platakou E., **Tsironi T.**, Taoukis P.S. (2014). Predictive modeling and selection of TTI smart labels for monitoring the quality and shelf life of frozen seafood. *Innovative Food Science & Emerging Technologies*, 26, 294-301.
12. **Tsironi T.**, Maltezou I., Tsevdou M., Katsaros G., Taoukis P.S. (2015). High Pressure Cold Pasteurization of Gilthead Seabream Fillets: Selection of process conditions and validation of shelf-life extension. *Food and Bioprocess Technology: An International Journal*, 8, 681-690.
13. **Tsironi T.**, Giannoglou M., Platakou E., Taoukis P.S. (2015). Training of SMEs for frozen food shelf life testing and novel smart packaging application for cold chain monitoring. *International Journal of Food Studies*, 4, 148-162.
14. Dermesonlouoglou E., Fileri K., Orfanoudaki A., Tsevdou M., **Tsironi T.**, Taoukis P. (2016). Modelling the microbial spoilage and quality decay of pre-packed dandelion leaves as a function of temperature. *Journal of Food Engineering*, 184, 21-30.
15. Choulitoudi E., Bravou K., Bimpilas A., **Tsironi T.**, Mitropoulou G., Tsimogiannis D., Kourkoutas Y., Taoukis P., Oreopoulou V. (2016) Antimicrobial and antioxidant activity of *Satureja thymbra* in gilthead seabream fillets. *Food and Bioproducts Processing*, 100, 570-577.
16. **Tsironi T.**, Ronnow P., Giannoglou M., Taoukis P. (2017). Developing suitable smart TTI labels to match specific monitoring requirements: The case of *Vibrio* spp. growth during transportation of oysters. *Food Control*, 73, 51-56.
17. **Tsironi T.**, Giannoglou M., Platakou E., Taoukis P. (2016). Evaluation of Time Temperature Integrators for shelf-life monitoring of frozen seafood under real cold chain conditions. *Food Packaging and Shelf Life*, 10, 46-53.
18. **Tsironi T.**, Dermesonlouoglou E., Giannoglou M., Gogou E., Katsaros G., Taoukis P. (2017). Shelf life prediction models for ready-to-eat fresh cut salads: Testing in real cold chain. *International Journal of Food Microbiology*, 240, 131-140.
19. **Tsironi T.N.**, Taoukis P.S. (2017). Effect of super-chilled storage and osmotic pre-treatment with alternative solutes on the shelf-life of gilthead seabream (*Sparus aurata*) fillets. *Aquaculture and Fisheries*, 2, 39-47.
20. Choulitoudi E., Ganiari S., **Tsironi T.**, Ntzimani A., Tsimogiannis D., Taoukis V., Oreopoulou V. (2017). Edible coating enriched with rosemary extracts to enhance oxidative and microbial stability of smoked eel fillets. *Food Packaging and Shelf Life*, 12, 107-113.
21. Sofra C., **Tsironi T.**, Taoukis P.S. (2018). Modeling the effect of pre-treatment with nisin enriched osmotic solution on the shelf life of chilled vacuum packed tuna. *Journal of Food Engineering*, 216, 125-131.
22. Andreou V., **Tsironi T.**, Dermesonlouoglou, E., Katsaros G., Taoukis P. (2018). Combinatory effect of osmotic and high pressure processing on shelf life extension of animal origin products—Application to chilled chicken breast fillets. *Food Packaging and Shelf Life*, 15, 43-51.
23. Taoukis P.S., **Tsironi T.N.** (2018). Time-Temperature Integrators (TTI). Reference Module in Food Science. Elsevier, pp. 1–13. [dx.doi.org/10.1016/B978-0-08-100596-5.21872-6](https://doi.org/10.1016/B978-0-08-100596-5.21872-6).
24. **Tsironi T.**, Taoukis P. (2018). Current practice and innovations in fish packaging. *Journal of Aquatic Food Product Technology*, 27, 1024-1047.

25. **Tsironi T.**, Taoukis P. (2019). Advances in conventional and nonthermal processing of fish for quality improvement and shelf life extension. Reference Module in Food Science. Elsevier, pp. 1-7. doi.org/10.1016/B978-0-08-100596-5.22618-8.
26. **Tsironi T.**, Ntzimani A., Taoukis P. (2019). Modified atmosphere packaging and the shelf life of meat products. Reference Module in Food Science. Elsevier, pp. 1–5. doi: <http://dx.doi.org/10.1016/B978-0-08-100596-5.22619-X>
27. **Tsironi T.**, Lougovois V., Simou V.N., Mexi A., Koussissis S., Tsakali E., Papatheodorou S.A., Stefanou V., Van Impe J., Houhoula D. (2019). Next Generation Sequencing (NGS) for the determination of fish flesh microbiota. Journal of Food Research, 8(4), 101-110.
28. **Tsironi T.**, Anjos L., Pinto P.I.S., Dimopoulos G., Santos S., Santa C., Manadas B., Canario A., Taoukis P., Power D. (2019). High pressure processing of European sea bass (*Dicentrarchus labrax*) fillets and tools for flesh quality and shelf life monitoring. Journal of Food Engineering, 262, 83-91.
29. Anjos L., Pinto P.I.S., **Tsironi T.**, Dimopoulos G., Santos S., Santa C., Manadas B., Canario A., Taoukis P., Power D.M. (2019). Experimental data from flesh quality assessment and shelf life monitoring of high pressure processed European sea bass (*Dicentrarchus labrax*) fillets. Data in Brief, 26, 104451
30. Papaharisis L., **Tsironi T.**, Dimitroglou A., Taoukis P., Pavlidis M. (2019). Stress assessment, quality indicators and shelf life of three aquaculture important marine fish, in relation to harvest practices, water temperature and slaughter method. Aquaculture Research, 50, 2608-2320.
31. Giannakourou M., **Tsironi T.**, Thanou I., Tsagri A-M., Katsavou E., Lougovois V., Kyrana V., Kasapidis G., Sinanoglou, V.J. (2019). Shelf life extension and improvement of the nutritional value of fish fillets through osmotic treatment based on the sustainable use of the by-products of aromatic herb and flower industry. Foods, 8, 421
32. Giannoglou M., Evangelopoulou A.M., Perikleous N., Baclori C., **Tsironi T.**, Taoukis. (2019). Time Temperature Integrators for monitoring the shelf life of ready-to-eat chilled smoked fish products. Food Packaging and Shelf Life, 22, 100403
33. Kotzamanis Y., Kumar V., **Tsironi T.**, Grigorakis K., Ilia V., Vatsos I., Brezas A., van Eys J., Gisbert E. Effects of taurine supplementation in soy-based diets on growth performance and fillet quality in European sea bass (*Dicentrarchus labrax*). Aquaculture, 520, 734655
34. **Tsironi T.**, Ntzimani A., Gogou E., Tsevdou M., Semenoglou I., Dermesonlouoglou E., Taoukis P. (2019). Modelling the effect of active modified atmosphere packaging on the microbial stability and shelf life of gutted sea bass. Applied Sciences, 9, 5019.
35. Spanea E., **Tsironi T.**, Tsakali E., Batrinou A., Stefanou V., Antonopoulos D., Koussissis S., Tsaknis J., Van Impe J., Houhoula D. (2020). Evaluation of a real time PCR assay method for the detection of genetically modified organisms in food products. Journal of Food Research, 9(2), 1-6
36. **Tsironi T.**, Houhoula D., Taoukis P. (2020). Hurdle technology for fish preservation. Aquaculture and Fisheries, 5(2), 65-71.
37. Semenoglou I., Dimopoulos G., **Tsironi T.**, Taoukis P. (2020). Mathematical modelling of the effect of solution concentration and the combined application of pulsed electric fields on mass transfer during osmotic dehydration of sea bass fillets. Food and Bioproducts Processing, 121, 186-192