

CURRICULUM VITAE

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EXPERIENCE

Technical - Teaching Assistant in the Laboratory of Microbiology and Biotechnology of Foods in the Department of Food Science and Human Nutrition of Agricultural University of Athens, Greece: 2/2005 to date.

Research Assistant in the Laboratory of Microbiology and Biotechnology of Foods in the Department of Food Science and Human Nutrition of Agricultural University of Athens, Greece: 9/1998 to 1/2005.

EDUCATION

M.Phil. School of Biomedical & Molecular Sciences, University of Surrey, Thesis: **“Modeling and Predicting bacterial growth in raw meat”**

B.Sc. Food Science & Technology, Agricultural University of Athens, Thesis: **“Microbial flora of minced meat”**

PARTICIPATION IN RESEARCH PROJECTS

EU PROJECTS

1. Digital TEChnologies as an enabler for a conTInuous transformation of food safety system'. *DITECT* - (Countries involved: HE, UK, IT, DK, IE, CY, NL, FR, CH) - SFF-37-2019 -861915
2. Conservation of priority species and habitats of Andros Island protected area integrating socioeconomic considerations (Countries involved: GR, SP) - *LIFE16NAT/GR/000606*
3. Comprehensive approach to enhance Quality and Safety of Ready to Eat Fresh Products. *QUAFETY* - (Countries involved: It, Gr, Pt, Is, UK, Pl, NI) - 2012-289719

4. Table olive fermentation with selected strains of probiotic lactic acid bacteria. Towards a new functional food. *PROBIOLIVES* - (Countries involved: Gr, It, Tn, Sp, Pt) - 2009-243471
5. Scientific sYnergisM of nano-Bio-Info-cOgni Science for an Integrated system to monitor meat quality and Safety during production, storage, and distribution in the European Union. *SYMBIOSIS* - (Countries involved: Gr, Fr, UK, N, DK, I, USA, NZ) - 2008-211638
6. Improving the Quality and Safety of Beef and beef Products for the Consumer in Production and Processing. *PROSAFEBEEF* - (Countries involved: AU, AT, BE, BR, CA, DK, FR, DE, GR, IE, NL, NZ, NO, PL, RS, ES, UK, US) - FOOD-CT-2006-036241
7. Traditional United Europe Food. *TRUEFOOD* - (Countries involved: FR, CZ, AT, BE, DK, GR, HU, IT, PT, ES, TR, UK, PL, SI, DE) - FOOD-CT-2006-016264
8. *BIOTRACER*, Improved bio-traceability of unintended microorganisms and their substances in food and feed chains. (Countries involved: AT, BE, BR, CZ, DK, FI, FR, DE, GR, ID, IE, IT, LT, NL, NO, RO, FU, SK, SI, ZA, ES, SE, CH) - FOOD-CT-2006-036272
9. Development and Application of a TTI based safety monitoring and assurance system (*SMAS*) for chilled meat products. (Countries involved: GR, BR, IR, ND, SW) - QLK1-CT-2002-02545
10. Assessment and improvement of safety of traditional dry sausages from producers to consumers. *TRADISAUUSAGE* - (Countries involved: GR, FR, SP, IT, SL, PT) - QLK1-CT-2002-02240
11. Safety of traditional fermented Sausage: Research on protective culture and bacteriocins. *SAFETYSAUUSAGE* - (Countries involved: GR, YU, CR, BO, HU, IT) - ICA4-CT-2002-10037
12. Microbiological quality monitoring of sterilized milk using innovative electrical magnetic, electromagnetic and optimal technologies, reliable and sensitive detection of the total spoilage. *MICROQUAL* - (Countries involved: GR, FR, IR) - QLK1-2000-01036
13. Biocontrol of olive fermentation: Microbiological, biochemical and sensory studies for the improvement of the safety, quality and acceptability of the final product. (Countries involved: GR, ND, SP) - Craft proposal 1997-9526

NATIONAL PROJECTS

A) Funding by Ministry of Development, General Secretariat for Research & Technology

1. Natural fruit juices enriched with probiotic bacteria and other biofunctional constituents in encapsulated form - *FunJuice* – T2EΔK-01922
2. Fast detection of contaminants and adulteration in raw milk using dip-stick nanophotonic sensors - *FoodSens* – T2EΔK-01934
3. A Model Smart Quality Assurance and Safety System for Fresh Poultry Products - *QAPP* - T1EΔK-04344
4. Exploitation of new natural microbial flora from Greek origin amenable for the production of high-quality wines - *Oenovation* - T1EΔK-04747

5. The quality optimization of the table olives packaged in flexible multilayer packaging, containing modified atmosphere - *OliveMAP* - T1EΔK-04110
6. Rapid Fish Freshness Assessment Methodology - *ReFFRAME* - 5028331
7. Development and adaptation of traditional Greek olive based products to Chinese dietary and culinary preferences - *GRECHIN OLIV*
8. Efficacy of NOVEL analytical techniques to predict the quality and safety of newly developed perishable food products - *NOVEL-EYE*
9. Biological Investigation Of the Forces that Influence the Life of pathogens having as Mission to Survive in various Lifestyles - *BIOFILMS*
10. Development, mathematical modeling and optimal design of non-thermal technologies for processing, packaging, distribution and storage of safe high quality food products - *DeMMoNFoQus*
11. Integrated Quality control system for temperature-sensitive food handling and distribution - *Q-SENSIFOOD*
12. Software of quality control and Management of foods
13. Production of antimicrobial systems from aromatic plants
14. Assessment of shelf-life in ready-to-eat fish products

B) Funding by Greek Industry and others Funds

15. Natural black probiotic table olives: Development of a high added-value innovative product with enhanced nutritional value (Region of Central Greece).
16. New Agriculture for a New Generation: “Recharging Greek Youth to Revitalize the Agriculture and Food Sector of the Greek Economy. Rutgers the state University of New Jersey
17. Fermentation of natural black olives cv. Conservolea in low salt brines and preservation of the final product using innovative packaging methods (modified atmospheres). Funding by Prefecture of Fthiotida, Central Greece
18. Study on waste minimization and brine re-use during table olive processing. Funding by Panhellenic Association of Table Olive Processors, Packers and Exporters (PEMETE) (Directive[EU] 867/08)
19. Study on Food Spoilage and Safety
20. Novel packaging of meat products in order to increase their safety and their self life
21. Traditional Greek salads founded by Olympus industry

PARTICIPATION IN CONFERENCES & SEMINARS

INTERNATIONAL

1. FoodMicro 2022, Next Generation Challenges in Food Microbiology, 28-31 August, Athens, Greece
2. 9th Conference of MIKROBIOKOSMOS, Beneficial Microbes at the heart of Microbiokosmos. 16-18 December 2022, Athens, Greece
3. CommNet Communications Course covering strategic communications planning as well as practical techniques. Organized by CommFABnet Project No. 289699, 1 - 3 October 2013, Brussels, Belgium

4. Advancing Beef Safety and Quality through research and innovation, Teagasc, Ashtown Food Research Centre, 7th and 9th of February 2012, Dublin, Ireland
5. The Ecology of Pathogenic *E. coli*, 5 - 6 March 2009, Oslo, Norway
6. 5th International Conference on Predictive Modelling in Foods: Fundamentals, State of the Art & New Horizons, 16 - 19 September 2007, Athens, Greece
7. Quality management of the chill chain. Part of EU project: Development and Application of a TTI based safety monitoring and assurance system (SMAS) for chilled meat products, 16 December 2005, Athens, Greece
8. Society for Applied Microbiology (SfAM) Winter Conference, Guessing the future: a thing of the past? Predictive food microbiology and Risk assessment, 12 - 13 January 2005, Norwich, England
9. Food safety in relation to novel packaging technologies, Part of EU project: The future of food safety research in the European Union, 20 - 21 November 2003, Brussels, Belgium
10. 5th International Symposium on the Epidemiology and Control of Foodborne Pathogens in Pork, Safe Pork, 1 - 4 October 2003, Creta, Greece
11. Mathematical Modeling on Safety and Spoilage of Meat, Part of EU project: Development and Application of a TTI based safety monitoring and assurance system (SMAS) for chilled meat products, 1 October 2003, Creta, Greece
12. Newly emerging pathogens-including risk assessment and risk management, Part of EU project: The future of food safety research in the European Union, 24 - 25 April 2003, Brussels, Belgium

NATIONAL

13. «Hygienic and Safety in Research Laboratories», organized by Hellenic Institute of Hygienic and Safety for Labor and Hellenic Pasteur Institute, 19 October 2016 Athens, Greece
14. 4th Pan Hellenic Conference on Biotechnology and Food Technology, organized by the Association of Greek Chemists and the Hellenic Association of Chemical Engineers, 11 - 13 October 2013, Athens, Greece
15. 5th Conference of the Scientific Society MIKROBIOKOSMOS, 13 - 15 December 2012, Athens, Greece
16. 4th HVMS Food Congress on Modern Approach to Food Hygiene and Safety, organized by the Branch of Veterinary Public Health of the Hellenic Veterinary Medical Society, 11 - 13 November 2011, Thessaloniki, Greece
17. 2nd Pan Hellenic Conference on Food Hygiene and Food Technology of meat products, organized by Hellenic Veterinary Medical Society, 18 - 20 March 2011, Thessaloniki, Greece
18. 3rd Conference of the Scientific Society MIKROBIOKOSMOS, 16 - 18 December 2010, Thessaloniki, Greece
19. 3rd Pan Hellenic Conference of the Interdisciplinary Society of Food Hygiene Assurance (I.S.F.H.A.), 4 - 6 June 2010, Thessaloniki, Greece
20. 2nd National Conference on Biotechnology and Food Technology, 29 - 31 March 2007, Athens, Greece
21. 1st National Conference on Biotechnology and Food Technology, 31 March - 2 April 2005, Athens, Greece

22. 3rd Hellenic Symposium in Food Hygiene, Safety and Food Quality, organized by Hellenic Veterinary Medical Society, 18 - 19 March 2004, Athens, Greece

PUBLICATIONS

INTERNATIONAL SCIENTIFIC JOURNALS

1. Microbiota Succession of Whole and Filleted European Sea Bass (*Dicentrarchus labrax*) during Storage under Aerobic and MAP Conditions via 16S rRNA Gene High-Throughput Sequencing Approach. Faidra Syropoulou, Dimitrios A Anagnostopoulos, Foteini F Parlapani, Evangelia Karamani, **Anastasios Stamatiou**, Kostas Tzokas, George-John E Nychas, Ioannis S. S Boziaris. *Microorganisms* 2022,10, 1870.
2. Spoilage Investigation of Chill Stored Meagre (*Argyrosomus regius*) Using Modern microbiological and Analytical Techniques. Faidra Syropoulou, Foteini F. Parlapani, Dimitrios A. Anagnostopoulos, **Anastasios Stamatiou**, Athanasios Mallouchos and Ioannis S. Boziaris. *Foods* 2021, 10, 3109
3. Article Microbiological and Metagenomic Analysis to Assess the Effect of Container Material on the Microbiota of Feta Cheese during Ripening. Evgenia D. Spyrelli, **Anastasios Stamatiou**, Chrysoula Tassou, George – John Nychas nad Agapi Doulgeraki. *Fermentation* 2020, 6, 12
4. Evaluating the efficacy of brine acidification as implemented by the Greek table olive industry on the fermentation profile of *Conservolea* green olives. Vergara J. V., Blana V. A., Mallouchos A., **Stamatiou A.** and Panagou E. Z. *LWT - Food Science and Technology* 53 (2013), 113-119
5. Microbiological aspects and shelf life of processed seafood products. I. S. Boziaris, **A. P. Stamatiou** and G.-J. E. Nychas. *Journal of the Science of Food and Agriculture* 93 (2012), 1184-1190
6. The microbiological condition of minced pork prepared at retail stores in Athens, Greece. N. D. Andritsos, M. Mataragas, E. Mavrou, **A. Stamatiou** and E. H. Drosinos. *Meat Science* 91 (2012), 486-489
7. Control of spoilage microorganisms in minced pork by a self- developed modified atmosphere induced by the respiratory activity of meat microflora. K. P. Koutsoumanis, **A. P. Stamatiou**, E. H. Drosinos and G.-J. E. Nychas. *Food Microbiology* 25 (2008), 915-921
8. Development of a microbial model for the combined effect of temperature and pH on spoilage of ground meat and validation of the model under dynamic temperature conditions. Koutsoumanis K., **A. P. Stamatiou**, P. Skandamis and G.-J. E. Nychas. *Applied Environmental Microbiology* 72 (2006), 124-134
9. Microbial association and acidity development of unheated and pasteurised green-table olives fermented using glucose or sucrose supplements at various levels. N. G. Chorianopoulos, I. S. Boziaris, **A. P. Stamatiou** and G.-J. E. Nychas. *Food Microbiology* 22 (2005), 117-124

ORAL PRESENTATIONS IN INTERNATIONAL CONFERENCES & SEMINARS

1. Fate of *Salmonella enterica* in tahini (sesame paste) products, Lianou A., **Stamatiou A.**, Nychas G.– J. Food Microbiology 2022 Next Generation Challenges in Food Microbiology. 28-31 August 2022, Athens, Greece.
2. Microbiological Stability of Fermented Black Olives Using Osmotic Dehydration as a Pre-fermentation Treatment and monosodium Glutamate as a Natural Flavor Enhancer. Olga Chondrodinou, **Anastasios Stamatiou**, Vasia Oikonomopoulou, Elegi Gogou, F.J. Cui, Petros Taoukis, Magda Krokida and Efstathios Panagou. European Symposium on Food Safety. Cardiff, Wales, 20-22 April 2015, pp64.
3. Shelf-developed modified atmosphere packaging: Using microbial respiratory activity for shelf life extension of fresh meat. Koutsoumanis, K., **Stamatiou, A. P.**, Drosinos E. H. and Nychas, G-J. E. in FoodMicro 2006: Food Safety and Food Biotechnology: diversity and global impact. Bologna, Italy, 29 August - 2 September 2006, pp 463
4. Preservation of fresh meat by the combined effect of volatile compounds of oregano essential oil and modified atmosphere packaging conditions. **Stamatiou, A. P.** at the seminar Food safety in relation to novel packaging technologies, under EU project “The future of food safety research in the European Union”. Brussels, Belgium, 20 - 21 November 2003, pp 30
5. Fate of *Listeria monocytogenes* in home-made traditional Greek appetizers. **Stamatiou, A. P.** at the seminar Newly emerging pathogens - including risk assessment and risk management, under EU project “The future of food safety research in the European Union”. Brussels, Belgium, 24 - 25 April 2003, pp 18
6. Application of a systematic experimental procedure for fish shelf-life prediction. Koutsoumanis, K., **Stamatiou, A. P.**, Nychas, G-J. E. in 29th WEFTA meeting. Thessaloniki, Greece, 10 - 14 October 1999, pp 11
7. Kinetic modeling of microbial fish spoilage. Koutsoumanis, K., **Stamatiou, A. P.**, Nychas, G-J. E. in 17th International Symposium of the International Committee on Food Microbiology and Hygiene (ICFMH), Eds A.C.J. Tuijelaars, R.A. Samson, F.M. Rombuts, S. Notermans. Veldhoren, The Netherlands, 13 - 17 September, 1999, pp 923-927

ORAL PRESENTATIONS IN NATIONAL CONFERENCES & SEMINARS

8. Biofilm vs plactonic cells: A comparative study on cross-contamination level of beef fillets by the pathogenic bacteria *Listeria monocytogenes*, *Escherichia coli* O157:H7 and *Salmonella enterica* ser. Typhimurium. A. Grounta, E. Gkana, N. Chorianopoulos, **A. Stamatiou**, V. Illiopoulos, K. Koutsoumanis, E. Panagou and G–J. Nychas. 4th HVMS Food Congress on Modern Approach to Food Hygiene and Safety, organized by the Branch of Veterinary Public Health of the Hellenic Veterinary Medical Society, 11 - 13 November 2011, Thessaloniki, Greece, pp 246-255
9. Application of multivariate statistical analysis to evaluate the microbiological quality and hygiene of minced pork meat sampled at the point of sale. N. Andritsos, M. Mataragas, **A. Stamatiou** and E. Drosinos. 4th HVMS Food Congress on Modern Approach to Food Hygiene and Safety, organized by the Branch of

Veterinary Public Health of the Hellenic Veterinary Medical Society, 11 - 13 November 2011, Thessaloniki, Greece, pp 56

10. Potential of multi-spectral imaging in meat spoilage determination. A. Kyriakopoulou., V. Blana, **A. Stamatiou**, G- J. E. Nychas and E. Panagou. 2nd Pan Hellenic Conference on Food Hygiene and Food Technology of meat products, organized by Hellenic Veterinary Medical Society, 18 - 20 March 2011, Thessaloniki, Greece, pp 164-165
11. Transfer of *Salmonella enterica* ser. Typhimurium and *Escherichia coli* O157:H7 from food processing surfaces to non-inoculated beef fillets. E. Gkana, A. Grounta, N. G. Chorianopoulos, **A. Stamatiou**, K. P. Koutsoumanis E. Panagou and G-J. E. Nychas. 2nd Pan Hellenic Conference on Food Hygiene and Food Technology of meat products, organized by Hellenic Veterinary Medical Society, 18 - 20 March 2011, Thessaloniki, Greece, pp 139-140
12. Transfer of *Listeria monocytogenes* from food processing surfaces to non-inoculated beef fillets. E. Gkana, A. Grounta, N. G. Chorianopoulos, **A. Stamatiou**, K. P. Koutsoumanis and G-J. E. Nychas. 2nd Congress in Meat and meat products 2010, 24 - 26 September, Athens, Greece, pp 418-419
13. Application of multivariate analysis to study the microbial association of minced pork meat obtained from local markets. N. Andritsos, **A. Stamatiou**, E. Drosinos and M. Mataragas. 2nd Congress in Meat and meat products 2010, 24 - 26 September, Athens, Greece, pp 412-417
14. Control of spoilage microorganisms in minced pork by a self-developed modified atmosphere induced by the respiratory activity of meat microflora. K. P. Koutsoumanis, **A. P. Stamatiou**, E. H. Drosinos and G-J. E. Nychas. 1st Congress in Meat and meat products, 10 - 12 October 2008, Athens, Greece, pp 445-446
15. Use of a predictive modeling to describe the survival of *Listeria monocytogenes* in fermentation of green table olives. N. G. Chorianopoulos, **A. P. Stamatiou**, P. N. Skandamis and G-J. E. Nychas. 3rd Hellenic Symposium in Food Hygiene, Safety and Food Quality, organized by Hellenic Veterinary Medical Society, 18 - 19 March 2004, Athens, Greece, volume B, pp 111-116
16. Predictive modeling in microbial spoilage of ground meat. **A. Stamatiou**, K. Koutsoumanis and G-J.E. Nychas. 3rd Hellenic Symposium in Food Hygiene, Safety and Food Quality, organized by Hellenic Veterinary Medical Society, 18 - 19 March 2004, Athens, Greece, volume B, pp 102-103
17. Combined effect of packaging, film permeability and storage temperature on the growth rate and metabolic activity of *Pseudomonas* sp. inoculated on sterile meat fillets. **A. P. Stamatiou**, E. Tsigarida and G-J. E. Nychas. 3rd Hellenic Symposium in Food Hygiene, Safety and Food Quality, organized by Hellenic Veterinary Medical Society, 18 - 19 March 2004, Athens, Greece, volume B, pp 481-485

POSTERS IN INTERNATIONAL CONFERENCES & SEMINARS

1. Discrimination of milk from different animal species using FTIR features, Fengou L., Tsakanikas P., Manthou E., **Stamatiou A.**, Nychas G.-J. Food Microbiology 2022 Next Generation Challenges in Food Microbiology. 28-31 August 2022, Athens, Greece.

2. Partial Least Square Regression models development for the fish sea bass (*Dicentrarchus labrax*) quality prediction, using microbiological and multispectral data analysis, Tryfinopoulou P., Loulouda A., Tsoliakou D., **Stamatiou A.**, Panagou E., Nychas G.-J. Food Microbiology 2022 Next Generation Challenges in Food Microbiology. 28-31 August 2022, Athens, Greece.
3. Application of Fourier Transform Infrared (FTIR) Spectroscopy and electronic nose (ENOSE) to the rapid Assessment of sea bream fillets quality. Govari M., Tryfinopoulou P., **Stamatiou A.**, Panagou E., Nychas G.-J. 9th Conference of MIKROBIOKOSMOS, Beneficial Microbes at the heart of Microbiokosmos. 16-18 December 2022, Athens, Greece
4. Occurrence of the most common mycotoxins found in cereals and cereal-based food products: A review study. Frountis G., Arhyri A., Doulgeraki A., Stamatiou A., Tassou C. 9th Conference of MIKROBIOKOSMOS, Beneficial Microbes at the heart of Microbiokosmos. 16-18 December 2022, Athens, Greece
5. Effect of Osmotic Dehydration as a Pre-Fermentation Treatment and Monosodium Glutamate as a Sodium Chloride substitute on the fermentation process of Spanish-style green olives. O. Hondrodinou, **A. Stamatiou**, V. Oikonomopoulou, E. Gogou, F.J. Cui, P. Taoukis, M. Krokida, George-John Nychas, E.Z. Panagou. 29th EFFoST International Conference, Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society, 10-12 November 2015, Athens, Greece, pp 18
6. Transfer of *Salmonella enterica* ser. Typhimurium and *Escherichia coli* O157:H7 from food processing surfaces to non-inoculated beef fillets. E. Gkana, A. Grounta, N. G. Chorianopoulos, **A. Stamatiou**, K. P. Koutsoumanis E. and G-J. E. Nychas. Advancing Beef Safety and Quality through research and innovation, Teagasc, Ashtown Food Research Centre, 7th and 9th of February 2012, Dublin, Ireland, pp 68
7. Transfer of *Listeria monocytogenes* from food processing surfaces to non-inoculated beef fillets. E. Gkana, A. Grounta, N. G. Chorianopoulos, **A. Stamatiou**, K. P. Koutsoumanis and G-J. E. Nychas. Advancing Beef Safety and Quality through Research and Innovation, 6 - 7 October 2010, Aberystwyth, Wales, UK, pp 16
8. Application of multivariate analysis to study the microbial association of minced pork meat obtained from local markets. N. Andritsos, **A. Stamatiou**, E. Drosinos and M. Mataragas. 22nd International ICFMH Symposium FoodMicro 2010, 30 August - 3 September, Copenhagen, Denmark, pp 187
9. *Escherichia coli* O157:H7 development in smoked turkey slices stored at different temperatures under modified atmosphere packaging with and without the presence of volatile compounds of the oregano essential oil. P. Tryfinopoulou, S. Mahgoub, B. Eliopoulos, M. Drakomathioulaki, **A. Stamatiou**, E. Panagou and G-J. E. Nychas. International Conference "The Ecology of Pathogenic *E. coli*", 5 - 6 March 2009, Oslo, Norway, pp 76
10. Growth and survival of *Escherichia coli* O157:H7 in minced beef stored under different packaging and temperature conditions. A. Doukas, A. Grounda, **A. Stamatiou**, E. Panagou and G-J. E. Nychas. International Conference "The Ecology of Pathogenic *E. coli*", 5 - 6 March 2009, Oslo, Norway, pp 75

11. Survival of *Salmonella enteritidis* PT4 in sliced pork ham under vacuum pack and modified atmosphere, with or without the presence of volatile oregano essential oil. S. Mahgood, V. Eliopoulos, **A. Stamatiou**, L. Tryfinopoulou, G-J. E. Nychas and E. Panagou. FoodMicro 2008: Evolving microbial food quality and safety, 1 - 4 September 2008, Aberdeen, Scotland, pp 442
12. Effect of food structure (type of growth), composition and microbial interaction on the growth kinetics of *L. monocytogenes*. D. Dourou, **A. Stamatiou**, K. Koutsoumanis and **G-J. Nychas**. 5th International Conference on Predictive Modelling in Foods: Fundamentals, State of the Art & New Horizons, 16 - 19 September 2007, Athens, Greece, pp 95-98
13. Microbiological quality of minced meat (pork and beef) from the Hellenic market. **A. P. Stamatiou**, K. Koutsoumanis, C. Michaelidis and G-J. Nychas. EURAIN Final Meeting, 1 - 2 December 2005, Dublin, Ireland, pp 124
14. Effect of food structure (type of growth), composition and microbial interaction on the growth kinetics of *L. monocytogenes*. D. Dourou, **A. P. Stamatiou**, K. Koutsoumanis, C. Michaelidis and G-J. E. Nychas. EURAIN Final Meeting, 1 - 2 December 2005, Dublin, Ireland, pp 125
15. Development and validation of a microbial spoilage model for aerobic stored ground meat. **A. P. Stamatiou**, K. Koutsoumanis, M. R. Adams and G-J. Nychas. Society for Applied Microbiology (SfAM) Winter Conference, Guessing the future: a thing of the past? Predictive food microbiology and Risk assessment, 12 - 13 January 2005, Norwich, England, pp 8
16. The effect of oregano essential oil on the storage of minced meat in modified atmospheres. **A. P. Stamatiou**. Food safety in relation to novel packaging technologies, Part of EU project: The future of food safety research in the European Union, 20 - 21 November 2003, Brussels, Belgium, pp 33

POSTERS IN NATIONAL CONFERENCES & SEMINARS

17. Application of a *Lactobacillus pentosus* probiotic starter culture in a large scale fermentation process of green olives cv. Halkidiki. V. A. Blana, **A. P. Stamatiou**, G-J. E. Nychas and E. Z. Panagou. 4th Pan Hellenic Conference on Biotechnology and Food Technology, organized by the Association of Greek Chemists and the Hellenic Association of Chemical Engineers, 11 - 13 October 2013, Athens, Greece, pp 176-179
18. Potential of multi-spectral imaging in meat spoilage determination. A. Kyriakopoulou., V. Blana, **A. Stamatiou**, G-J. E. Nychas and E. Panagou. 3rd Conference of the Scientific Society MIKROBIOKOSMOS, 16 - 18 December 2010, Thessaloniki, Greece, pp 62-63
19. Transfer of *Salmonella enterica* ser. Typhimurium and *Escherichia coli* O157:H7 from food processing surfaces to non-inoculated beef fillets. Gkana, A. Grounta, N. G. Chorianopoulos, **A. Stamatiou**, K. P. Koutsoumanis, E. Panagou and G-J. E. Nychas. 3rd Conference of the Scientific Society MIKROBIOKOSMOS, 16 - 18 December 2010, Thessaloniki, Greece, pp 26-27
20. Use of natural antimicrobial systems and nanotechnologies as alternative means for *Listeria monocytogenes* biofilm disinfection. N. G. Chorianopoulos, E. Giaouris., **A. Stamatiou**, D. Tsoukleris, E. Panagou, P. Falaras and G-J. E. Nychas.

- 3rd Pan Hellenic Conference of the Interdisciplinary Society of Food Hygiene Assurance (I.S.F.H.A.), 4 - 6 June 2010, Thessaloniki, Greece, pp 1-11
21. Control of spoilage microorganisms in minced pork by a self-developed modified atmosphere induced by the respiratory activity of meat microflora. K. P. Koutsoumanis, **A. P. Stamatiou**, E. H. Drosinos and G-J.E. Nychas. 1st Conference of the Scientific Society MIKROBIOKOSMOS, 12 - 14 December 2008, Athens, Greece, pp 118-119
 22. Qualitative evaluation of QS compounds produced in Pork and Beef samples at different storage conditions; Possible effect on kinetic characteristics on spoilage bacteria. V. Blana, **A. Stamatiou**, C. Michaelidis, V. Stergiou and G-J. E. Nychas. 2nd National Conference on Biotechnology and Food Technology, 29 - 31 March 2007, Athens, Greece, pp 227
 23. Study the effect on natural flora of raw meat in the microbial kinetics of *Listeria monocytogenes*. D. Dourou, **A. Stamatiou**, K. Koutsoumanis and G-J. Nychas. 2nd National Conference on Biotechnology and Food Technology, 29 - 31 March 2007, Athens, Greece, pp 246
 24. Study of the autochthonous flora of Katiki, a traditional Greek soft acid-curd cheese and the inhibitory effect of oregano essential oil against spoilage flora and potent pathogens during storage at 5°C and 15°C. A. Lazaridou, V. Stergiou, **A. Stamatiou** and G-J. Nychas. 2nd National Conference on Biotechnology and Food Technology, 29 - 31 March 2007, Athens, Greece, pp 241
 25. Effect of food structure (type of growth), composition and microbial interaction on the growth kinetics of *L. monocytogenes*. D. Dourou, **A. Stamatiou**, K. Koutsoumanis and G-J. Nychas. 1st National Conference on Biotechnology and Food Technology, 31 March - 2 April 2005, Athens, Greece, pp 456-461
 26. Screening the spoilage and pathogenic flora of minced meat (pork and beef) from Athens open market. C. Vasilopoulos, **A. Stamatiou**, P. Skandamis, K. Koutsoumanis and G-J. Nychas. 1st National Conference on Biotechnology and Food Technology, 31 March - 2 April 2005, Athens, Greece, pp 479-484
 27. Development and validation of a microbial model for the combined effect of temperature and pH on the spoilage of ground meat. **A. Stamatiou**, K. Koutsoumanis and G-J. Nychas. 1st National Conference on Biotechnology and Food Technology, 31 March - 2 April 2005, Athens, Greece, pp 474-478