

CURRICULUM VITAE

Name: **Marina Georgalaki**
Date of birth: 11.12.1968
Place of birth: Athens
Nationality: Greek
Tel.: 30 210 5294676
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Studies

1987-1993

Agricultural University of Athens. Department of Food Science and Technology. Grade "Very Well" (8).

1993-1994

Universities of Caen, Brest and Rennes, France. DEA of Applied Food Microbiology. Grade "Well" (67/100, 6th among 16).

1995-1999

Agricultural University of Athens. Department of Food Science and Technology. PhD Thesis: "Study of enzymatic actions in olives and olive oil".

Teaching Experience

2014 – Biochemistry, Undergraduate Practical Courses, Agricultural University of Athens.

2018 – Microbiology of milk and dairy products, Undergraduate Practical Courses, Agricultural University of Athens.

2003 – 2017, Food Biochemistry, Post-graduate Practical Courses, Agricultural University of Athens.

Scholarships

November 2000-October 2001, Athens

State Scholarships Foundation of Greece (I.K.Y.). Scholarship for Post-Doc Research: "Study of the Antimicrobial Action of *Streptococcus macedonicus*".

Patents

New Zealand, NZ 533636 30.03.2007. De Vuyst L., **M. Georgalaki** and E. Tsakalidou. "A food grade lantibiotic from *Streptococcus macedonicus* and uses thereof".

USA, US 7449311 11.11.2008. De Vuyst L., **M. Georgalaki** and E. Tsakalidou. "Method of producing macedocin by culturing *Streptococcus macedonicus*".

OBI Greece, No 1008858, valid till 21-05-2035. Papadimitriou K., M. Chatzidaki, S. Alexandraki, **M. Georgalaki**, V. Papadimitriou, E. Tsakalidou and A. Xenakis. A dressing type product based on Water-in-oil (W/O) microemulsions as carriers of bacteriocins for the antimicrobial protection of foods.

Awards

Nissos Gum, ECOTROPHELIA (2020), 3rd Award

Ph.D. Thesis

Georgalaki, M. (1999). Enzymatic activities in olives and olive oil. Agricultural University of Athens. Department of Food Science and Technology.

Publications in referred journals

1. Tsakalidou, E., I. Dalezios, **M. Georgalaki** and G. Kalantzopoulos (1993). A comparative study: aminopeptidase activities from *Lactobacillus delbrueckii* ssp. *bulgaricus* and *Streptococcus thermophilus*. *J. Dairy Sci.* 76: 22145-21151. [https://doi.org/10.3168/jds.S0022-0302\(93\)77549-9](https://doi.org/10.3168/jds.S0022-0302(93)77549-9)
2. Tsakalidou, E., E. Manolopoulou, B. Tsilibari, **M. Georgalaki** and G. Kalantzopoulos (1993). Esterolytic activities of *Enterococcus durans* and *Enterococcus faecium* strains isolated from Greek cheese. *Neth. Milk Dairy J.* 47: 145-150.

3. **Georgalaki, M.**, T.G. Sotiroudis and A. Xenakis (1998). The Presence of Oxidizing Enzyme Activities in Virgin Olive Oil. *JAOCS* 75,2: 155-159. <https://aocs.onlinelibrary.wiley.com/doi/pdfdirect/10.1007/s11746-998-0027-6>
4. **Georgalaki, M.**, A. Bachmann, T.G. Sotiroudis, A. Xenakis, A. Porzel and I. Feussner (1998). Characterization of a 13-Lipoxygenase from Virgin Olive Oil and Oil Bodies of Olive Endosperms. *Fett./Lipid.* 100,12,S.: 554-560. [https://doi.org/10.1002/\(SICI\)1521-4133\(199812\)100:12<554::AID-LIPI554>3.0.CO;2-V](https://doi.org/10.1002/(SICI)1521-4133(199812)100:12<554::AID-LIPI554>3.0.CO;2-V)
5. **Georgalaki, M.**, P. Sarantinopoulos, E.S. Ferreira, L. De Vuyst, G. Kalantzopoulos and E. Tsakalidou (2000). Metabolic Properties of *Streptococcus macedonicus* strains isolated from Greek Kasseri cheese. *J. Appl. Microbiol.* 88: 817-825. <https://doi.org/10.1046/j.1365-2672.2000.01055.x>
6. Kakariari, E., **M. Georgalaki**, G. Kalantzopoulos and E. Tsakalidou (2000). Purification and characterization of an intracellular esterase from *Propionibacterium freudenreichii* subsp. *freudenreichii*. *ITG 14. Le Lait* 80: 491-501. <https://doi.org/10.1051/lait:2000140>
7. Sarantinopoulos, P., C. Andrighetto, **M. Georgalaki**, M. C. Rea, A. Lombardi, T. M. Cogan, G. Kalantzopoulos and E. Tsakalidou (2001) Biochemical properties of enterococci relevant to their technological performance. *Int. Dairy J.* 11: 621-647. [https://doi.org/10.1016/S0958-6946\(01\)00087-5](https://doi.org/10.1016/S0958-6946(01)00087-5)
8. Sarantinopoulos, P., F. Leroy, E. Leontopoulou, **M. Georgalaki**, G. Kalantzopoulos, E. Tsakalidou and L. De Vuyst (2002) Production of the bacteriocin of *Enterococcus faecium* FAIR-E 198 in view of its application as adjunct starter in Greek Feta cheese making. *Int. J. Food Microbiol.* 72: 125-136. [https://doi.org/10.1016/S0168-1605\(01\)00633-X](https://doi.org/10.1016/S0168-1605(01)00633-X)
9. **Georgalaki M.**, M. Papadelli, R. Anastasiou, G. Kalantzopoulos and E. Tsakalidou (2002) Purification, biochemical characterization and cloning of the intracellular X-prolyl-dipeptidyl aminopeptidase from *Streptococcus macedonicus* strain ACA-DC 191. *Le Lait* 82, 657-671. <https://doi.org/10.1051/lait:2002040>
10. Anastasiou, R., M. Papadelli, **M. Georgalaki**, G. Kalantzopoulos and E. Tsakalidou (2002) Cloning and sequencing of the gene encoding X-prolyl-dipeptidyl aminopeptidase (PepX) from *Streptococcus thermophilus* strain ACA-DC 4. *J. Appl. Microbiol.* 93, 52-59. <https://doi.org/10.1046/j.1365-2672.2002.01659.x>
11. **Georgalaki, M.**, E. Van den Berghe, D. Kritikos, B. Devreese, J. Van Beeumen, G. Kalantzopoulos, L. De Vuyst and E. Tsakalidou (2002) Macedocin: a food grade lantibiotic produced by *Streptococcus macedonicus* ACA-DC 198. *Appl. Environ. Microbiol.* 68, 5891-5903. <https://doi.org/10.1128/AEM.68.12.5891-5903.2002>
12. Xirafi N., **M. Georgalaki**, M. Mataragas, E. Tsakalidou and E. H. Drosinos (2005) Purification and characterization of bacteriocins produced by lactic acid bacteria isolated from fermented sausages. *Technologija mesa.* 46, 3-4: 173-184. <http://scindeks.ceon.rs/article.aspx?artid=0494-98460504173X>
13. Xiraphi, N., **M. Georgalaki**, G. Van Driessche, B. Devreese, J. Van Beeumen, E. Tsakalidou, J. Metaxopoulos and E. H. Drosinos (2006) Purification and characterization of curvaticin L442, a bacteriocin produced by *Lactobacillus curvatus* L442. *Antonie van Leeuwenhoek* 89: 19-26. <https://doi.org/10.1007/s10482-005-9004-3>
14. Anastasiou, R., **M. Georgalaki**, E. Manolopoulou, I. Kandarakis, L. De Vuyst and E. Tsakalidou (2007) The performance of *Streptococcus macedonicus* ACA-DC 198 as a protective starter in Kasseri cheese production. *Int. Dairy J.* 17, 208-217. <https://doi.org/10.1016/j.idairyj.2006.02.011>
15. Poirazi, P., F. Leroy, **M. Georgalaki**, A. Aktypis, L. De Vuyst and E. Tsakalidou (2007) Use of artificial neural networks and a Gamma-Concept-Based Approach to model growth of and bacteriocin production by *Streptococcus macedonicus* ACA-DC 198 under simulated conditions of kasseri cheese production. *Appl. Environ. Microbiol.* 73,3: 768-776. <https://doi.org/10.1128/AEM.01721-06>
16. Papadelli, M., A. Karsioti, R. Anastasiou, **M. Georgalaki** and E. Tsakalidou (2007) Characterization of the gene cluster involved in the biosynthesis of macedocin, the lantibiotic produced by *Streptococcus macedonicus*. *FEMS Microbiol. Lett.* 272: 75-82. <https://doi.org/10.1111/j.1574-6968.2007.00740.x>
17. Xiraphi, N., **M. Georgalaki**, K. Rantsiou, L. Cocolin, E. Tsakalidou, and E. H. Drosinos (2008) Purification and characterization of the bacteriocin, produced by *Leuconostoc mesenteroides* E131. *Meat Science.* 80: 194-203. <https://doi.org/10.1016/j.meatsci.2007.11.020>
18. **Georgalaki, M.**, E. Manolopoulou, R. Anastasiou, M. Papadelli and E. Tsakalidou (2009) Detection of *Streptococcus macedonicus* in Greek cheeses. *Int. Dairy J.* 19: 96-99. <https://doi.org/10.1016/j.idairyj.2008.08.001>

19. Anastasiou R., A. Aktypis, **M. Georgalaki**, M. Papadelli, L. De Vuyst and E. Tsakalidou (2009) Inhibition of *Clostridium tyrobutyricum* by *Streptococcus macedonicus* ACA-DC 198 under conditions simulating Kasserli cheese production. *Int. Dairy J.* 19: 330-335. <https://doi.org/10.1016/j.idairyj.2008.12.001>
20. Maragkoudakis P. A., M. Papadelli, **M. Georgalaki**, E. G. Panayotopoulou, B. Martinez-Gonzalez, A. F. Mentis, K. Petraki, D. N. Sgouras and E. Tsakalidou (2009) *In vitro* and *in vivo* safety evaluation of the bacteriocin producer *Streptococcus macedonicus* ACA-DC 198. *Int. J. Food Microbiol.* 133: 141-147. <https://doi.org/10.1016/j.ijfoodmicro.2009.05.012>
21. **Georgalaki M.**, M. Papadelli, E. Chassioti, R. Anastasiou, A. Aktypis, G. Van Driessche, B. Devreese, J. Van Beeumen L. De Vuyst and E. Tsakalidou (2010) Milk protein fragments induce the biosynthesis of macedocin, the lantibiotic produced by *Streptococcus macedonicus* ACA-DC 198. *Appl. Environ. Microbiol.* 76,4: 1143-1151. <https://doi.org/10.1128/AEM.00151-09>
22. Samelis J., A. Kakouri, E. Pappa, B. Bogovič Matijašič, **M. Georgalaki**, E. Tsakalidou and I. Rogelj (2010) Microbial stability and safety of traditional Greek Graviera cheese: Characterization of the lactic acid bacterial flora and culture-independent detection of bacteriocin genes in the ripened cheeses and their microbial consortia. *J. Food Prot.* 73(7): 1294-1303. <https://doi.org/10.4315/0362-028X-73.7.1294>
23. **Georgalaki M.**, K. Papadimitriou, R. Anastasiou, G. Van Driessche, B. Devreese and E. Tsakalidou (2013) Macedovicin, the second Food-Grade Lantibiotic is produced by *Streptococcus macedonicus* ACA-DC 198. *Food Microbiology.* 33(1): 124-130. <https://doi.org/10.1016/j.fm.2012.09.008>
24. Zoumpopoulou G., E. Pepelassi, W. Papaioannou, P. A. Tarantilis, M. G. Polissiou, **M. Georgalaki**, E. Tsakalidou, and K. Papadimitriou (2013) Incidence of bacteriocins produced by food related lactic acid bacteria active towards oral pathogens. *Int. J. Mol. Sci.* 14: 4640-4654. <https://doi.org/10.3390/ijms14034640>
25. Alexandraki V., **M. Georgalaki**, K. Papadimitriou, R. Anastasiou, G. Zoumpopoulou, I. Chatzipavlidis, M. Papadelli, N. Vallis, K. Moschochoritis and E. Tsakalidou (2014) Determination of triterpenic acids in natural and alkaline-treated Greek table olives throughout the fermentation process. *LWT - Food Sci. and Technol.* 58(2):609–613. <https://doi.org/10.1016/j.lwt.2014.04.005>
26. Papadelli M., G. Zoumpopoulou, **M. Georgalaki**, R. Anastasiou, E. Manolopoulou, I. Lytra, K. Papadimitriou and E. Tsakalidou (2015) Evaluation of two lactic acid bacteria starter cultures for the fermentation of natural black table olives (*Olea europaea* L cv Kalamon). *Pol. J. Microbiol.* 65, 265-271. <https://doi.org/10.5604/01.3001.0009.2121>
27. Angelopoulou A., V. Alexandraki, **M. Georgalaki**, R. Anastasiou, E. Manolopoulou, E. Tsakalidou and K. Papadimitriou (2016) Production of probiotic Feta cheese using *Propionibacterium freudenreichii* subsp. *shermanii* as adjunct. *Int. Dairy J.* 66, 135-139. <https://doi.org/10.1016/j.idairyj.2016.11.011>
28. **Georgalaki M.**, G. Zoumpopoulou, E. Mavrogonatou, G. Van Driessche, R. Anastasiou, V. Alexandraki, M. Papadelli, M. Kazou, E. Manolopoulou, D. Kletsas, B. Devreese, K. Papadimitriou and E. Tsakalidou (2017) Evaluation of angiotensin-converting enzyme-inhibitory (ACE-I) activity and other probiotic properties of lactic acid bacteria isolated from traditional Greek dairy products. *Int. Dairy J.* 75, 10-21. <https://doi.org/10.1016/j.idairyj.2017.07.003>
29. Chatzidaki M.D., K. Papadimitriou, V. Alexandraki, F. Balkiza, **M. Georgalaki**, V. Papadimitriou, E. Tsakalidou and A. Xenakis (2018) Reverse micelles loaded with nisin: Applications against foodborne pathogens. *Food Chem.* 255, 97-103. <https://doi.org/10.1016/j.foodchem.2018.11.078>
30. Zoumpopoulou G., A. Tzouvanou, E. Mavrogonatou, V. Alexandraki, **M. Georgalaki**, R. Anastasiou, M. Papadelli, E. Manolopoulou, M. Kazou, D. Kletsas, K. Papadimitriou and E. Tsakalidou (2018) Probiotic features of isolates from traditional Greek dairy products regarding oral health and specific strain-host interactions. *Probiotics & Antimicrob. Prot.* 10, 313–322. <https://doi.org/10.1007/s12602-017-9311-9>
31. Chatzidaki M.D., F. Balkiza, E. Gad, V. Alexandraki, S. Avramiotis, **M. Georgalaki**, V. Papadimitriou, E. Tsakalidou, K. Papadimitriou and A. Xenakis (2019) Reverse micelles as nano-carriers of nisin against foodborne pathogens. Part II: The case of essential oils. *Food. Chem.* 278, 415-423. <https://doi.org/10.1016/j.foodchem.2018.11.078>
32. Gantzias C., I. Lappa, M. Aerts, **M. Georgalaki**, E. Manolopoulou, K. Papadimitriou, E. De Brandt, E. Tsakalidou and P. Vandamme (2020) MALDI-TOF MS profiling validated as dereplication tool for high-throughput isolations of bacteria from food samples. *Int. J. Food Microbiol.*, <https://doi.org/10.1016/j.ijfoodmicro.2020.108586>

33. Zoumpopoulou G., K. Papadimitriou, V. Alexandraki, E. Mavrogonatou, K. Alexopoulou, R. Anastasiou, **M. Georgalaki**, D. Kletsas, E. Tsakalidou and E. Giaouris (2020) The microbiota of Kalathaki and Melichloro Greek artisanal cheeses comprises functional lactic acid bacteria. *LWT - Food Sci. Technol.*, <https://doi.org/10.1016/j.lwt.2020.109570>
34. Lappa I.K., C. Gantzas, E. Manolopoulou, E. De Brandt, M. Aerts, P. Vandamme, E. Tsakalidou and **M. Georgalaki** (2021) MALDI-TOF MS insight into the biodiversity of Staka, the artisanal Cretan soured cream. *Food Microbiol., Int. Dairy J.* 116, 104969. <https://doi.org/10.1016/j.idairyj.2020.104969>
35. Kazou M., A. Grafakou, E. Tsakalidou and **M. Georgalaki** (2021) Zooming into the microbiota of home-made and industrial kefir produced in Greece using classical microbiological and amplicon-based metagenomics analyses. *Front. Microbiol.* 21, 621069. <https://doi.org/10.3389/fmicb.2021.621069>
36. **Georgalaki M.**, Zoumpopoulou G., Anastasiou R., Kazou M. and Tsakalidou E. (2021) *Lactobacillus kefiranofaciens*: From Isolation and Taxonomy to Probiotic Properties and Applications. *Microorganisms* 9(10), 2158; <https://doi.org/10.3390/microorganisms9102158>
37. Olmo R., Wetzels S.U., Armanhi J.S.L., Arruda P., Berg G., Cernava T., Cotter P.D., Araujo S.C., de Souza R.S.C., Ferrocino I., Frisvad J.C., **Georgalaki M.**, et al. (2022) Microbiome Research as an Effective Driver of Success Stories in Agrifood Systems – A Selection of Case Studies. *Front. Microbiol.* 13:834622. <https://doi.org/10.3389/fmicb.2022.834622>
38. Papadimitriou K., R. Anastasiou, **M. Georgalaki**, R. Bounenni, A. Paximadaki, C. Champi, V. Alexandraki, M. Kazou and E. Tsakalidou (2022) Comparison of the Microbiome of Artisanal Homemade and Industrial Feta Cheese through Amplicon Sequencing and Shotgun Metagenomics. *Microorganisms* 10, 1073; <https://doi.org/10.3390/microorganisms10051073>
39. Anastasiou R., M. Kazou, **M. Georgalaki**, A. Aktypis, G. Zoumpopoulou and E. Tsakalidou (2022) Omics approaches to assess flavor development in cheese. *Foods* 2022, 11, 188, <https://doi.org/10.3390/foods11020188> (invited paper)
40. Papakonstantinou E., E. Manolopoulou, A. Papamichalopoulos, C. Kounenidaki, T. Mitrogeorgou, **M. Georgalaki** and E. Tsakalidou (2023) Short-term effects of goat milk yogurt-containing angiotensin-converting enzyme inhibitory peptides and two raisin varieties on subjective appetite, blood pressure and glycaemic responses in healthy adults. Results from a randomised clinical trial. *British Journal of Nutrition.* Jul 28;130(2): 360-368. <https://doi.org/10.1017/S0007114522002537> Epub 2022 Aug 3.
41. Papadimitriou K., Georgalaki M., Anastasiou R., Alexandropoulou A.M., Manolopoulou E., Zoumpopoulou G., Tsakalidou E. (2024) Study of the Microbiome of the Cretan Sour Cream Staka Using Amplicon Sequencing and Shotgun Metagenomics and Isolation of Novel Strains with an Important Antimicrobial Potential. *Foods.* Apr 8;13(7):1129. <https://doi.org/10.3390/foods13071129> PMID: 38611432; PMCID: PMC11011300.

Other Publications

1. Anastasiou, R., **M. Georgalaki**, E. Manolopoulou, W. De Malsche, D. Psiras, L. De Vuyst and E. Tsakalidou (2005) The performance of *Streptococcus macedonicus* ACA-DC 198 as a starter and protective starter in Kasseri cheese production. *Galaktokomia.* 16, 66-67.
2. **Georgalaki, M.**, E. Amiradaki, M. Tzirita, R. Anastasiou, M. Papadelli, E. Manolopoulou and E. Tsakalidou. Microflora of the Greek traditional cheese “Arseniko” (2007) *Galaktokomia.* 18: 68-71.

Chapters in Books

1. Papadimitriou K., G. Zoumpopoulou, **M. Georgalaki**, V. Alexandraki, M. Kazou, R. Anastasiou and E. Tsakalidou (2019) Chapter 5_Sourdough Bread. In: *Innovations in Traditional Foods*, pp. 127-158, Ch. Galanakis Ed., Woodhead Publishing.
2. **M. Georgalaki** (2016) Pichtogalo Chanion Cheese. In: *The Oxford Companion to Cheese*, page 567. M. Sinsheimer Ed., Oxford University Press USA, NY (2017 James Beard Award in Reference and Scholarship).

Participation in International Conferences

1. September 1994, Caen, France. LACTIC 94. **Georgalaki, M.** and G. Novel. Cloning of the gene encoding an aminopeptidase of *Lactobacillus delbrueckii* ssp. *bulgaricus* ACA-DC 233.

2. September 1996, Dijon, France. European Section of AOCS 1st Meeting. Oil Processing and Biochemistry of Lipids. **Georgalaki, M.**, T.G. Sotiroudis, and A. Xenakis. "The presence of proteins and enzyme activities in virgin olive oil".
3. June 1997, Ronneby, Sweden. 19th Nordic Lipid Symposium. Scandinavian Forum for Lipid Research and Technology. Proceedings: 61-64 (15-18 June 1997). Avramiotis, S., **M. Georgalaki**, C.T. Cazianis, T.G. Sotiroudis and A. Xenakis. Free radicals in virgin olive oil: A Spin Trapping EPR study.
4. 1998, Sevilla, Spain. 13th International Symposium on Plant Lipids. Sevilla, Spain. Advances in Plant Lipid Research. J. Saez, E. Cerda-Olmedo, and E. Martinez-Force (Eds): 696-698 (1998). Sotiroudis, T.G., **M. Georgalaki**, A. Bohm, A. Porzel, A. Xenakis and I. Feussner. An Active 13-Lipoxygenase Found in Olive Oil is Derived from Oil Bodies of Mature Olive Endosperms.
5. September 1999, Veldhoven, The Netherlands. 6th Symposium on LAB, Veldhoven, The Netherlands. **Georgalaki, M.**, P. Sarantinopoulos, E.S. Ferreira, L. De Vuyst, G. Kalantzopoulos, and E. Tsakalidou. Metabolic Properties of *Streptococcus macedonicus* strains isolated from Greek Kasseri cheese.
6. June 2001, Ede, The Netherlands. NIZO DAIRY CONFERENCE ON FOOD MICROBES 2001. From knowledge to application. **Georgalaki, M.**, M. Papadelli, R. Anastasiou, G. Kalantzopoulos, and E. Tsakalidou. Purification, biochemical characterization and cloning of the X-prolyl-dipeptidyl aminopeptidase from *Streptococcus macedonicus* strain ACA-DC 191.
7. September 2002, Egmond aan Zee, The Netherlands. 7th Symposium on Lactic Acid Bacteria FEMS. Anastasiou, R., M. Papadelli, **M. Georgalaki**, G. Kalantzopoulos and E. Tsakalidou. Cloning and sequencing of the gene encoding X-prolyl-dipeptidyl-aminopeptidase (PepX) from *Streptococcus thermophilus* ACA-DC 4.
8. September 2002, Egmond aan Zee, The Netherlands. 7th Symposium on Lactic Acid Bacteria FEMS. Van den Berghe, E., **M. Georgalaki**, D. Kritikos, B. Devreese, J. Van Beeumen, G. Kalantzopoulos and E. Tsakalidou. Characterization of macedocin, an anticlostridial bacteriocin produced by *Streptococcus macedonicus* ACA-DC 198 in milk medium.
9. September 2003, Rome, Italy. 2nd Probiotics and Prebiotics New Foods. Zoumpopoulou, G., P. Maragoudakis, L. Michalaskaite, N. Dezeure, G. Kalantzopoulos, **M. Georgalaki**, L. De Vuyst and E. Tsakalidou. Probiotic potential of *Streptococcus macedonicus* strains.
10. March 2004, Prague, Czech Republic. IDF Symposium on Cheese. Ripening, Characterization & Technology. **Georgalaki, M.**, T. Aktypis, E. Van den Berghe, J. Demeyere, B. Tsilia, N. Papadopoulos, L. De Vuyst and E. Tsakalidou. P100. *Streptococcus macedonicus* ACA-DC 198. Growth and bacteriocin production under conditions simulating kasseri cheese technology.
11. March 2004, Prague, Czech Republic. IDF Symposium on Cheese. Ripening, Characterization & Technology. Anastasiou, R., D. Kousta, E. Manolopoulou, **M. Georgalaki**, I. Kandarakis and E. Tsakalidou. P101. *Streptococcus macedonicus* ACA-DC 198 as adjunct starter in kasseri cheese production.
12. August 2005, Egmond aan Zee, The Netherlands. 8th FEMS Symposium on Lactic Acid Bacteria. Genetics, Metabolism, and Applications. **Georgalaki, M.**, Y. Poirazi, F. Leroy, A. Aktypis, L. De Vuyst and E. Tsakalidou. D 019. Modelling of growth and bacteriocin production by *S. macedonicus* ACA-DC 198 under conditions simulating Kasseri cheese technology.
13. August 2005, Egmond aan Zee, The Netherlands. 8th FEMS Symposium on Lactic Acid Bacteria. Genetics, Metabolism, and Applications. **Georgalaki, M.**, A. Aktypis, E. Manolopoulou, A. Gavriel and E. Tsakalidou. D 018. Study on macedocin induction produced by *Streptococcus macedonicus* ACA-DC 198.
14. August 2005, Egmond aan Zee, The Netherlands. 8th FEMS Symposium on Lactic Acid Bacteria. Genetics, Metabolism, and Applications. Anastasiou, R., **M. Georgalaki**, E. Manolopoulou, W. De Malsche¹, D. Psirras, L. De Vuyst and E. Tsakalidou. A 012. The performance of *Streptococcus macedonicus* ACA-DC 198 as single and protective starter in Kasseri cheese production.
15. August 2005, Egmond aan Zee, The Netherlands. 8th FEMS Symposium on Lactic Acid Bacteria. Genetics, Metabolism, and Applications. Papadelli, M., **M. Georgalaki**, R. Anastasiou, A. Kartsioti and E. Tsakalidou. L 010. Sequencing of the Macedocin biosynthesis regulon, a lantibiotic produced by *Streptococcus macedonicus* ACA-DC 198.
16. June 2005, Vrnjačka Banja, Serbia. 53rd International Meat Industry Conference. Xirafi, N., **M. Georgalaki**, M. Mataragas, E. Tsakalidou and E. Drosinos. Purification and characterization of bacteriocins produced by lactic acid bacteria isolated from fermented sausages.
17. November 2006, Sarajevo, Bosnia and Herzegovina. Research Project: "Safety of traditional fermented sausages: Research on protective cultures and bacteriocins". Workshop for dissemination

- of the project results. Xiraphi, N., **M. Georgalaki**, M. Mataragas, E. Tsakalidou and E.H. Drosinos. Methods of isolation and purification of bacteriocins of lactic acid bacteria isolated from traditionally fermented sausages. Proceedings: pp. 53-71.
18. June 2006, Saint-Malo, France. ASM Conference on Streptococcal Genetics. Papadelli, M., A. Karsioti, R. Anastasiou, **M. Georgalaki** and E. Tsakalidou. "Characterization of the gene cluster involved in the biosynthesis of macedocin, the lantibiotic produced by *Streptococcus macedonicus*".
 19. June 2006, Nantes, France. 1st International symposium on food, veterinary and medical applications of antimicrobial peptides. **Georgalaki, M.**, R. Anastasiou, M. Papadelli, B. Devreese, G. Van Driessche, J. Van Beeumen and E. Tsakalidou. "Induction of Bacteriocin Production in *Streptococcus macedonicus* ACA-DC 198".
 20. 2007, Goslar, Germany. The 11th International Conference on Culture Collections. Manolopoulou E., **M. Georgalaki**, R. Anastasiou, M. Papadeli, A. Aktypis, G. Zoumpopoulou, P. Maragoudakis, I. Asteri, K. Papadimitriou, G. Kalantzopoulos and E. Tsakalidou. The ACA-DC Greek Collection of microorganisms.
 21. October 2008, Bern, Switzerland. 5th IDF Symposium on Cheese Ripening. De Vuyst, L., F. Leroy, R. Anastasiou, **M. Georgalaki**, and E. Tsakalidou. *Streptococcus macedonicus*, a multifunctional and promising species for cheese manufacture.
 22. September 2008, Aberdeen, Scotland. 21st International ICFMH Symposium "Evolving Microbial Food Quality and Safety". Papadelli M., P. Maragoudakis, **M. Georgalaki**, G. Zoumpopoulou, R. Anastasiou and E. Tsakalidou. Safety Evaluation of the Macedocin Producer *Streptococcus macedonicus* ACA-DC 198.
 23. August 2010, Copenhagen, Denmark. 22nd International ICFMH Symposium Food Micro 2010. The Performance of *Leuconostoc mesenteroides* subsp. *mesenteroides* Strain Lm139 as Starter Culture in Greek-style Kalamon Olives Fermentation. Papadelli M., Lytra I., Anastasiou R., Zoumpopoulou G., **Georgalaki M.**, Manolopoulou E. and Tsakalidou E.
 24. 2011, Milan, Italy. "Symbiosis and cell to cell communication" - 1st International Conference on Microbial Diversity: Environmental Stress and Adaptation, Tsakalidou E., R. Anastasiou, M. Papadelli, G. Zoumpopoulou, P. Maragoudakis, K. Papadimitriou and **M. Georgalaki**. *Streptococcus macedonicus* produces the lantibiotic Macedocin when grown in milk - From biosynthesis to applications.
 25. 2012, Shanghai, China. 1st International Dairy Biotechnology Conference, (invited lecture). Tsakalidou E., **M. Georgalaki**, M. Papadelli, G. Zoumpopoulou, R. Anastasiou and K. Papadimitriou. *Streptococcus macedonicus* ACA-DC 198 produces multiple lantibiotics – A promising protective starter in dairy fermentations.
 26. 2012, Braga, Portugal. Manolopoulou E., **M. Georgalaki**, R. Anastasiou, M. Papadeli, A. Aktypis, G. Zoumpopoulou, P. Maragoudakis, I. Asteri, K. Papadimitriou, G. Kalantzopoulos and E. Tsakalidou. The ACA-DC Greek Collection of microorganisms. 31st Annual Meeting of the European Culture Collections' Organization.
 27. 2012, Ragusa, Italy. Manolopoulou E., **M. Georgalaki**, R. Anastasiou, M. Papadeli, A. Aktypis, G. Zoumpopoulou, P. Maragoudakis, I. Asteri, K. Papadimitriou, G. Kalantzopoulos and E. Tsakalidou. The ACA-DC Greek Collection of microorganisms. 1st International Conference of the Worldwide Traditional Cheeses Association.
 28. 2013, ECIS, Sofia, Bulgaria. Kordali G., V. Papadimitriou, **M. Georgalaki**, E. Tsakalidou, K. Papadimitriou, A. Xenakis. Formulation of food grade microemulsions for encapsulation of bacteriocins. 27th Conference of the European Colloid and Interface Society.
 29. 2013, ECCO XXXII, Athens, Greece. Papadimitriou K., Manolopoulou E., **Georgalaki M.**, Anastasiou R., Aktypis A., Zoumpopoulou G. and Tsakalidou E. The ACA-DC Collection - Snapshots of the Past and a Glimpse into the Future. XXXII Annual Meeting of the European Culture Collections' Organization.
 30. 2013, ECCO XXXII, Athens, Greece. Papadimitriou K., Anastasiou R., **Georgalaki M.**, Ferreira S., Supply P., Papandreou S.C., Pot B. and Tsakalidou E. Comparative genomics of *Streptococcus macedonicus* ACA-DC198 against related species within the *Streptococcus bovis*/*Streptococcus equinus* complex. XXXII Annual Meeting of the European Culture Collections' Organization.
 31. 2013, ECCO XXXII, Athens, Greece. Zoumpopoulou G., Pepelassi E., Papaioannou W., **Georgalaki M.**, Maragoudakis P.A., Tarantilis P., Polissiou M., Tsakalidou E. and Papadimitriou K. Incidence of bacteriocins produced by food related lactic acid bacteria active towards oral pathogens. XXXII Annual Meeting of the European Culture Collections' Organization.
 32. June 2014, Lorient, France. **M. Georgalaki**, K. Papadimitriou, R. Anastasiou, B. Pot, G. Van Driessche, B. Devreese and E. Tsakalidou. Macedovicin, the second Food-Grade Lantibiotic

- produced by *Streptococcus macedonicus* ACA-DC 198. 4th International symposium on antimicrobial peptides.
33. June 2014, Lorient, France. **M. Georgalaki**, G. Zoumpopoulou, K. Papadimitriou, V. Alexandraki, M. Kazou, G. Van Driessche, B. Devreese and E. Tsakalidou. Is the antimicrobial activity exhibited by *Lactobacillus fermentum* ACA-DC 179 attributed to a bacteriocin? 4th International symposium on antimicrobial peptides.
 34. June 2014, Budapest, Hungary. G. Zoumpopoulou, M. Papadelli, A. Tzouvanou, V. Alexandraki, M. Kazou, E. Manolopoulou, R. Anastasiou, **M. Georgalaki**, K. Papadimitriou and E. Tsakalidou. Probiotic traits of lactic acid bacteria isolated from Greek traditional dairy and meat products. IPC2014 Symposium on Probiotics and Immunology - From Fashionable Concepts to Substantiated Health Claims.
 35. August 2014, Egmond aan Zee, The Netherlands. **M. Georgalaki**, E. Manolopoulou, R. Anastasiou, G. Zoumpopoulou, V. Alexandraki, M. Kazou, and E. Tsakalidou. Technological and ACE-Inhibitory potential of lactic acid bacteria isolated from Greek traditional yogurt and fermented milk samples. 11th International Symposium on Lactic Acid Bacteria.
 36. August 2014, Egmond aan Zee, The Netherlands. K. Papadimitriou, M. Papadelli, G. Zoumpopoulou, **M. Georgalaki**, R. Anastasiou, E. Manolopoulou, I. Lytra, and E. Tsakalidou. Use of lactic acid bacteria for the fermentation of cv. Kalamon olives processed by the Greek-style method. 11th International Symposium on Lactic Acid Bacteria.
 37. March 2015, Lemesos, Cyprus. "IDF 7th International Symposium on Sheep, Goat and other non-Cow Milk". **M. Georgalaki**, E. Manolopoulou, R. Anastasiou, G. Zoumpopoulou, V. Alexandraki, M. Kazou, K. Papadimitriou, M. Papadelli, G. Van Driessche, B. Devreese and E. Tsakalidou. Production of ACE-Inhibitory peptides by lactic acid bacteria isolated from Greek traditional yogurt and fermented milk samples.
 38. March 2015, Lemesos, Cyprus. "IDF 7th International Symposium on Sheep, Goat and other non-Cow Milk". G. Zoumpopoulou, M. Papadelli, A. Tzouvanou, V. Alexandraki, M. Kazou, E. Manolopoulou, R. Anastasiou, **M. Georgalaki**, K. Papadimitriou and E. Tsakalidou. *In vitro* screening for probiotic potential of lactic acid bacteria isolated from Greek traditional dairy and meat products.
 39. June 2015, Maasticht, The Netherlands. "FEMS 6th Congress of European Microbiologists". **M. Georgalaki**, E. Manolopoulou, R. Anastasiou, G. Zoumpopoulou, V. Alexandraki, M. Kazou, K. Papadimitriou, M. Papadelli, G. Van Driessche, B. Devreese and E. Tsakalidou. Production of ACE-Inhibitory peptides by lactic acid bacteria isolated from Greek traditional yogurt and fermented milk samples.
 40. June 2015, Maasticht, The Netherlands. "FEMS 6th Congress of European Microbiologists. Zoumpopoulou G. V. Alexandraki, M. Kazou, M. Papadelli, A. Tzouvanou, E. Manolopoulou, R. Anastasiou, **M. Georgalaki**, E. Mavrogonatou, D. Kletsas, K. Papadimitriou and E. Tsakalidou. Greek traditional dairy and meat products: A biological reservoir for new probiotic strains.
 41. 2016, Athens, Greece. IAFP 12th European Symposium on Food Safety. Alexandraki V., M. Kazou, C. Charmpi, R.E. Bounenni, **M. Georgalaki**, R. Anastasiou, E. Tsakalidou and K. Papadimitriou. Metagenomics analysis of the Feta cheese microbial ecosystem.
 42. 2016, Athens, Greece. IAFP 12th European Symposium on Food Safety. Kazou M., M. Koutsoumpou, R. Anastasiou, **M. Georgalaki**, V. Alexandraki, E. Tsakalidou and K. Papadimitriou. Exploring the microbial consortia of Greek table olives using culture-dependent and -independent approaches.
 43. 2016, Athens, Greece. IAFP 12th European Symposium on Food Safety. **Georgalaki M.**, G. Zoumpopoulou, E. Mavrogonatou, G. Van Driessche, R. Anastasiou, V. Alexandraki, M. Kazou, M. Papadelli, E. Manolopoulou, K. Papadimitriou, D. Kletsas, B. Devreese and E. Tsakalidou. Production of bioactive peptides and probiotic potential of lactic acid bacteria isolated from traditional Greek dairy products.
 44. 2017, Bari, Italy. 4th International Conference on Microbial Diversity. Alexandraki V., M. Kazou, R. Bounenni, C. Charmpi, **M. Georgalaki**, R. Anastasiou, E. Tsakalidou and K. Papadimitriou. Culture independent omics analysis of Feta cheese microbial ecosystem.
 45. 2017, Bari, Italy. 4th International Conference on Microbial Diversity. Kazou M., V. Alexandraki, G. Chavella, M. Koutsoumpou, A. Paximadaki, R. Anastasiou, **M. Georgalaki**, E. Tsakalidou and K. Papadimitriou. Culture-dependent vs metagenomics approaches to discover the table olives microbial ecosystem.

46. 2017, Bari, Italy. 4th International Conference on Microbial Diversity. Anastasiou R., K. Zarifopoulou, **M. Georgalaki**, G. Zoumpopoulou, E. Manolopoulou, K. Papadimitriou and E. Tsakalidou. The microbial ecosystem of the traditional Greek yogurt: a metagenomics approach.
47. 2017, Bari, Italy. 4th International Conference on Microbial Diversity. **Georgalaki M.**, S. Alexandropoulou, R. Anastasiou, G. Zoumpopoulou, E. Manolopoulou, K. Papadimitriou and E. Tsakalidou. The Staka cream microbial ecosystem: a metagenomics approach.
48. 2017, Egmond aan Zee, The Netherlands. 12nd Symposium on Lactic Acid Bacteria. Papadimitriou K., V. Alexandraki, M. Kazou, C. Charmpi, R. Bounenni, **M. Georgalaki** R. Anastasiou and E. Tsakalidou. Feta cheese microbial ecosystem: a metagenomics approach.
49. 2017, Egmond aan Zee, The Netherlands. 12nd Symposium on Lactic Acid Bacteria. Papadimitriou K., M. Kazou, V. Alexandraki, G. Chavella, M. Koutsoumpou, A. Paximadaki, R. Anastasiou, **M. Georgalaki** and E. Tsakalidou. Metagenomics analysis of naturally fermented Greek table olives.,
50. 2017, Egmond aan Zee, The Netherlands. 12nd Symposium on Lactic Acid Bacteria. Papadimitriou K., M. Chatzidaki, V. Alexandraki, **M. Georgalaki**, F. Balkiza, V. Papadimitriou, A. Xenakis AND E. Tsakalidou. Structure and antimicrobial efficacy of microemulsions carrying nisin.
51. 2017, Papendal, the Netherlands. 10th NIZO Dairy Conference-Innovations in Dairy Ingredients. Chatzidaki M., K. Papadimitriou, V. Alexandraki, **M. Georgalaki**, F. Balkiza, V. Papadimitriou, A. Xenakis and E. Tsakalidou. Microemulsions as potential carriers of nisin: effect of composition on structure and efficacy.
52. 2019, Torino, Italy. XXXVIII Annual Meeting of the European Culture Collections' Organization. Kazou M., A. Palatzidi, **M. Georgalaki**, G. Zoumpopoulou, R. Anastasiou, E. Manolopoulou and E. Tsakalidou. The Microbiome of Kalamon Olives-Conventional and Metagenomics Approaches.
53. 2021, The Netherlands. 13th Symposium on Lactic Acid Bacteria (virtual). Pagiati L., M. Kazou, G. Rizas, G. Zoumpopoulou, **M. Georgalaki**, E.Z. Panagou and E. Tsakalidou. Microbial evaluation of Conservolea and Thasos Greek olive cultivars using classical microbiological and amplicon-based metagenomics approaches.
54. 2021, The Netherlands. 13th Symposium on Lactic Acid Bacteria (virtual). Kazou M., A. Gavriil, G. Zoumpopoulou, **M. Georgalaki**, A. Papantoni, A. Mallouchos and E. Tsakalidou. The impact of different starter cultures on the microbiome and volatilome of the Greek PDO Kopanisti cheese.
55. 2021, The Netherlands. 13th Symposium on Lactic Acid Bacteria (virtual). Kazou M., M. Lagonikou, A. Kourkoulakou, G. Zoumpopoulou, **M. Georgalaki**, E. Dotsika and E. Tsakalidou. The microbiota of the Greek raw donkey milk assessed by classical microbiological and amplicon-based metagenomics analyses.
56. 2022, Athens, Greece. International ICFMH Conference - FoodMicro 2022. **Georgalaki M.**, G. Lazaropoulos, L. Olivier, R. Anastasiou, G. Zoumpopoulou, E. Manolopoulou, V. Alexandraki, M. Kazou, K. Papadimitriou and E. Tsakalidou. The anti-hypertensive character of traditional Feta cheese and its indigenous microbiota.
57. 2022, Athens, Greece. International ICFMH Conference - FoodMicro 2022. Lappa I.K., C. Gantzias, M. Aerts, **M. Georgalaki**, E. Manolopoulou, P. Vandamme and E. Tsakalidou. Non-starter lactic acid bacteria characterization of Cretan Staka using MALDI-TOF MS.
58. 2022, Athens, Greece. International ICFMH Conference - FoodMicro 2022. Pagiati L., M. Kazou, G. Rizas, R. Anastasiou, G. Zoumpopoulou, **M. Georgalaki**, E. Manolopoulou, E.Z. Panagou and E. Tsakalidou. Microbial evaluation of Conservolea and Thasos Greek olive cultivars using classical microbiological and amplicon-based metagenomics approaches.
59. 2022, Athens, Greece. International ICFMH Conference - FoodMicro 2022. Kourkoulakou A., A. Tasiouli, T. Paschos, **M. Georgalaki**, E. Manolopoulou, G. Zoumpopoulou, E. Tsakalidou and M. Kazou. Goat milk isolates as starters in soft goat cheese production.
60. 2024, Burgos, Spain. International ICFMH Conference - FoodMicro 2024. M. Georgalaki, R. Anastasiou, G. Zoumpopoulou, D. Giampasakou, A. Kokkali, G. Paraskevakos, and E. Tsakalidou. Microbial evaluation of the Athinolia Greek olive cultivar using classical microbiological and amplicon-based metagenomics approaches.

Participation in Greek Conferences

1. December 1995, Athens, Greece. 16th Congress of Chemistry. **Georgalaki, M.**, T.G. Sotiroudou and A. Xenakis. "Detection of proteins in Greek olive oil".
2. November 1996, Kalamata, Greece. Symposium "Olive tree-Olive oil-Mediterranean Food Diet". **Georgalaki, M.**, T.G. Sotiroudou and A. Xenakis. "Detection of proteins in Greek olive oil".

3. December 1997, Athens, Greece. 48th Congress of the Greek Biochemical and Biophysical Society. Biochemistry and Biophysics Newsletter. 43: 19-20 (1998). **Georgalaki, M.**, T.G. Sotiroudis, and A. Xenakis. "Lipoxygenase of mature olive endosperms is linked to the oil bodies' membranes". November 1998, Thessaloniki, Greece.
4. 1998, Thessaloniki, Greece. 6th Congress of the Greek Society of Food Science and Technology. Sarantinopoulos, P., **M. Georgalaki**, G. Kalantzopoulos, and E. Tsakalidou. "Biochemical Properties of Enterococci".
5. December 2001, Athens, Greece. 53rd Meeting of the Hellenic Society of Biochemistry and Molecular Biology. **Georgalaki, M.**, D. Kritikos, G. Kalantzopoulos and E. Tsakalidou. *Streptococcus macedonicus* ACA-DC 198 produces a lantibiotic active against *Clostridium tyrobutyricum*.
6. December 2001, Athens, Greece. 53rd Meeting of the Hellenic Society of Biochemistry and Molecular Biology. Anastasiou, R., M. Papadelli, **M. Georgalaki**, G. Kalantzopoulos and E. Tsakalidou. Cloning and sequencing of the gene encoding X-prolyl-dipeptidyl-aminopeptidase (PepX) from *Streptococcus thermophilus* ACA-DC 4.
7. March 2005, Athens, Greece (Oral presentation). 1st National Congress of Food Biotechnology and Technology. Anastasiou, R., **M. Georgalaki**, E. Manolopoulou, D. Psiras, L. De Vuyst and E. Tsakalidou. *Streptococcus macedonicus* ACA-DC 198 as adjunct and protective starter in kasseri cheese production. Proceedings pp.: 249-252.
8. 2007, Athens, Greece (Oral presentation). 2nd National Congress of Food Biotechnology and Technology. **Georgalaki, M.**, M. Papadelli, R. Anastasiou, C. Vandecasteele, E. Amiradaki, E. Manolopoulou and E. Tsakalidou. Microflora of the Greek traditional cheese "Arseniko" of Naxos. Study of physiological qualities related to technology.
9. 2007, Athens, Greece. 2nd National Congress of Food Biotechnology and Technology. Anastasiou, R., Z. Papalexandratou, F. van Genderen, G. Wauters, **M. Georgalaki**, M. Papadelli, L. De Vuyst and E. Tsakalidou. Inhibition of *Clostridium tyrobutyricum* LMG 1285T by *Streptococcus macedonicus* ACA-DC 198.
10. 2007, Athens, Greece. 2nd National Congress of Food Biotechnology and Technology. Xirafi, P., **M. Georgalaki**, G. van Driessche, B. Devreese, J. van Beumen, I. Metaxopoulos, E. Tsakalidou and E. X. Drosinos. Purification and biochemical characterization of curvaticin L442, a bacteriocin produced by *Lactobacillus curvatus* L442, isolated from Greek traditional sausage.
11. 9-11 December 2007, Athens, Greece. 59th National Congress of Biochemistry and Molecular Biology. **Georgalaki, M.**, M. Papadelli, E. Chassioti, R. Anastasiou, B. Devreese, G. Van Driessche, J. Van Beeumen and E. Tsakalidou. "Induction of Bacteriocin Production in *Streptococcus macedonicus* ACA-DC 198". vol. 54, p.101.
12. 9-11 December 2007, Athens, Greece. 59th National Congress of Biochemistry and Molecular Biology. Papadelli, M., A. Karsioti, R. Anastasiou, **M. Georgalaki** and E. Tsakalidou. "Characterization of the gene cluster involved in the biosynthesis of macedocin, the lantibiotic produced by *Streptococcus macedonicus*". vol. 54, p. 218.
13. 9-11 December 2007, Athens, Greece. 59th National Congress of Biochemistry and Molecular Biology. Anastasiou, R., A. Aktypis, **M. Georgalaki**, M. Papadelli and E. Tsakalidou. Inhibition of *Clostridium tyrobutyricum* by *Streptococcus macedonicus* ACA-DC 198. vol. 54, p. 45.
14. 9-10 October 2008, Athens, Greece. 1st Milk Congress. **Georgalaki, M.**, E. Manolopoulou, R. Anastasiou, M. Papadelli and E. Tsakalidou. *Streptococcus macedonicus* detection in Greek traditional cheeses.
15. 9-10 October 2008, Athens, Greece. 1st Milk Congress. Karali, F., **M. Georgalaki**, S. Kaminaridis and E. Tsakalidou. Determination of lactose, organic acids and ethanol by High Pressure Chromatography (HPLC) in the traditional Greek cheese Kopanisti.
16. 9-10 October 2008, Athens, Greece. 1st Milk Congress. Pappa, E., A. Lianou, E. Mallatou, **M. Georgalaki**, E. Tsakalidou and I. Samelis. Changes of chemical, microbiological and organoleptic characteristics of cheese Graviera during the production and ripening.
17. 12-14 December 2008, Athens, Greece. 1st National MICROBIOKOSMOS Conference. Papadelli M., P. Maragkoudakis, **M. Georgalaki**, R. Anastasiou, G. Zoumpopoulou and E. Tsakalidou Safety Evaluation of the Macedocin Producer *Streptococcus macedonicus* ACA-DC 198.
18. 12-14 December 2008, Athens, Greece. 1st National MICROBIOKOSMOS Conference. Manolopoulou, E., **M. Georgalaki**, R. Anastasiou, M. Papadelli, A. Aktypis, G. Zoumpopoulou, P.

- Maragoudakis, I. Asteri, K. Papadimitriou, G. Kalantzopoulos and E. Tsakalidou. The ACA-DC Greek Collection of microorganisms.
19. 9-11 December 2011, Athens, Greece. 62nd Meeting of the Hellenic Society of Biochemistry and Molecular Biology. Tsakalidou E., M. Papadelli, R. Anastasiou, G. Zoumpopoulou, P. Maragkoudakis, K. Papadimitriou and **M. Georgalaki**. *Streptococcus macedonicus* - a multifunctional strain isolated from cheese.
 20. 4-5 November 2011, Athens, Greece. Days of Food Chemistry. **M. Georgalaki**, R. Anastasiou, G. Zoumpopoulou, I. Chatzipavlidis, M. Papadelli, N. Vallis and E. Tsakalidou. Detection of Triterpenic Acids in Greek Table Olives. **Oral Presentation**.
 21. 4-5 November 2011, Athens. Days of Food Chemistry. E. Zoidou, K. Papastathi, T. Masouras, **M. Georgalaki** και S. Kaminaridis. Determination of inorganic salts, sugars, organic acids and aromatic substances in no-fat and low-fat yogurts or yogurt-type desserts without fruits or fruit perfume.
 22. December 2011, Athens. EEBMB. **Georgalaki M.**, Papadimitriou K., Anastasiou R., Charitou V., Van Driessche G., Devreese B., Tsakalidou E. Macedovicin, the second food-grade lantibiotic produced by *Streptococcus macedonicus* ACA-DC 198.
 23. 13-15 December 2012, Athens. 5th National MICROBIOKOSMOS Conference. **M. Georgalaki**, K. Papadimitriou, R. Anastasiou, B. Pot, G. Van Driessche, B. Devreese and E. Tsakalidou. The discovery of Macedovicin produced by *Streptococcus macedonicus* ACA-DC 198 points towards the existence of a novel subgroup of lantibiotics within the lacticin 481 group. **Oral Presentation**.
 24. 13-15 December 2012, Athens. 5th National MICROBIOKOSMOS Conference. G. Zoumpopoulou, E. Pepelassi, W. Papaioannou, **M. Georgalaki**, P.A. Maragkoudakis, P.A. Tarantilis, M. Polissiou, E. Tsakalidou and K. Papadimitriou. Incidence of bacteriocins produced by food related lactic acid bacteria active towards oral pathogens.
 25. 13-15 December 2012, Athens. 5th National MICROBIOKOSMOS Conference. T. Plakas, R. Anastasiou, **M. Georgalaki**, I.-A. Asteri, S. Ferreira, P. Supply, N. C. Papandreou, B. Pot, E. Tsakalidou and K. Papadimitriou. Comparative analysis of pSMA198 found in *Streptococcus macedonicus* ACA-DC 198, the first streptococcal plasmid of the pCI305/pWV02 family of theta-replicating replicons.
 26. 13-15 December 2012, Athens. 5th National MICROBIOKOSMOS Conference. K. Papadimitriou, R. Anastasiou, **M. Georgalaki**, S. Ferreira, P. Supply, N. C. Papandreou, B. Pot and E. Tsakalidou. Comparative genomics of *Streptococcus macedonicus* ACA-DC 198 against related species within the *Streptococcus bovis/streptococcus equinus* complex.
 27. 2012, Crete, Greece. 9th Conference of the Hellenic Society for Computational Biology & Bioinformatics HSCBB13. Plakas T., R. Anastasiou, **M. Georgalaki**, I.A. Asteri, S. Ferreira, P. Supply, N.C. Papandreou, B. Pot, E. Tsakalidou and K. Papadimitriou. Comparative analysis of pSMA198 found in *Streptococcus macedonicus* ACA-DC 198, the first streptococcal plasmid of the pCI305/pWV02 family of theta-replicating replicons.
 28. 12-13 May 2013, Athens, Greece. OLITEC. International Workshop on Bioactive Compounds from *Olea europaea*: Chemistry and Biology. V. Alexandraki, **M. Georgalaki**, K. Papadimitriou, R. Anastasiou, G. Zoumpopoulou, I. Chatzipavlidis, N. Vallis, K. Moschochoritis and E. Tsakalidou. Does the treatment affect the triterpenic acid content in table olives?. **Oral Presentation**.
 29. 11-13 September 2014, Kalamata. International Conference on: Global Trends in the Agro-food Sector. M. Papadelli, G. Zoumpopoulou, **M. Georgalaki**, R. Anastasiou, E. Manolopoulou, K. Papadimitriou and E. Tsakalidou. Use of lactic acid bacteria for the fermentation of cv. Kalamon table olives processed by the Greek-style method.
 30. 2014, Thessaloniki, Greece. 65th Meeting of the Hellenic Society of Biochemistry and Molecular Biology. Zoumpopoulou G., V. Alexandraki, M. Kazou, M. Papadelli, A. Tzouvanou, E. Manolopoulou, R. Anastasiou, **M. Georgalaki**, E. Mavrogonatou, D. Kletsas, K. Papadimitriou and E. Tsakalidou. *In vitro* evaluation of probiotic attributes of lactic acid bacteria isolated from Greek traditional dairy and meat products.
 31. 2015, Athens, Greece. 66th Meeting of the Hellenic Society of Biochemistry and Molecular Biology. Charmpi C., R. Anastasiou, **M. Georgalaki**, M. Kazou, V. Alexandraki, K. Papadimitriou and E. Tsakalidou. The microbiota of Greek Feta cheese - Classical and metagenomics approaches.
 32. 2015, Athens, Greece. 66th Meeting of the Hellenic Society of Biochemistry and Molecular Biology. Koutsoumpou M., R. Anastasiou, **M. Georgalaki**, M. Kazou, V. Alexandraki, K. Papadimitriou and E. Tsakalidou. Exploring the microbial ecosystem of naturally fermented Greek table olives.
 33. 2015, Athens, Greece. 66th Meeting of the Hellenic Society of Biochemistry and Molecular Biology. Bounenni R.E., R. Anastasiou, **M. Georgalaki**, M. Kazou, V. Alexandraki, K. Papadimitriou and E. Tsakalidou. Classical versus metagenomics analysis of the microbiota of traditional Feta cheese.

34. 2016, Ioannina, Greece. 67th Meeting of the Hellenic Society of Biochemistry and Molecular Biology. Papadimitriou K., **M. Georgalaki**, G. Zoumpopoulou, E. Mavrogonatou, G. Van Driessche, V. Alexandraki, R. Anastasiou, M. Papadelli, M. Kazou, E. Manolopoulou, D. Kletsas, B. Devreese and E. Tsakalidou. Evaluation of angiotensin-converting enzyme-inhibitory (ACE-I) activity and other probiotic properties of lactic acid bacteria isolated from traditional Greek dairy products.
35. 2019, Athens, Greece. 3rd Conference on Geographic Information Systems and Spatial Analysis in Agriculture and the Environment. Kazou M., L. Pagiati, A. Kourkoulakou, R. Anastasiou, G. Zoumpopoulou, **M. Georgalaki**, E. Manolopoulou, Y. Kotseridis, D. Kalyvas and E. Tsakalidou. Microbial diversity of the Nemea Agiorgitiki variety assessed by classical microbiological and amplicon-based metagenomic analysis.
36. 2019, Athens, Greece. 70th Meeting of the Hellenic Society of Biochemistry and Molecular Biology. Kazou M., L. Pagiati, A. Kourkoulakou, R. Anastasiou, G. Zoumpopoulou, **M. Georgalaki**, E. Manolopoulou, M. I. Xenia, N. Proxenia, Y. Kotseridis and E. Tsakalidou. Exploring the microbiota of the PDO Agiorgitiko wine using classical microbiological and amplicon-based metagenomics approaches.
37. 2019, Athens, Greece. 70th Meeting of the Hellenic Society of Biochemistry and Molecular Biology. Kazou M., A. Palatzidi, R. Bounenni, R. Anastasiou, G. Zoumpopoulou, **M. Georgalaki**, E. Manolopoulou, H. Argyropoulos, G. Rizas, L. Pagiati and E. Tsakalidou. Investigation of Kalamon and Manaki olives' microbiota using classical microbiological and amplicon-based metagenomics approaches.
38. 2019, Patras, Greece. 8th Congress of the Scientific Society "MikroBioKosmos". Anastasiou R., Kazou M., McNaught D., Dimitriadou M., **Georgalaki M.**, Zoumpopoulou G., Polemikos G., Manolopoulou E., Michalena E. and E. Tsakalidou. Exploring the microbial ecosystem of Polynesian yogurt using culture-dependent and -independent approaches.
39. 2019, Patras, Greece. 8th Congress of the Scientific Society "MikroBioKosmos". Kazou M., Anastasiou R., **Georgalaki M.**, Zoumpopoulou G., Drossou V., Chatzipavlidis I., Manolopoulou E. and E. Tsakalidou. Exploring the microbial ecosystem of Geremezi cheese using culture-dependent and -independent approaches.
40. 2019, Patras, Greece. 8th Congress of the Scientific Society "MikroBioKosmos". Manolopoulou E., Anastasiou R., Aktypis A., Drossou V., Zoumpopoulou G., **Georgalaki M.**, Kazou M. and E. Tsakalidou. The microbiome of Kariki cheese produced in Tinos Island.

Languages

English	very well (Proficiency)
French	very well (Sorbonne I)
Korean	elementary level