
Curriculum vitae

Personal information

Name: **Paschalitsa**
Surname: **Tryfinopoulou**
Mobile Tel.: **6946816888**
Place and date of birth: **Thessaloniki**
14/02/1972

Professional information

Agricultural University of Athens
Lab. of Food Microbiology and Biotechnology
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Education

1998-2002 **PhD in Agricultural Sciences**, Agricultural University of Athens, Greece, Department of Food Science and Technology, **PhD** is granted by Greek Scholarship Foundation
1989 -1995 **Agricultural Science Degree**, Agricultural University of Athens, Greece, Dep. Of Food Science and Technology and Enologist.

Professional experience

2014 up to date **Agricultural University of Athens, Laboratory of Food Microbiology and Biotechnology**, Laboratory Teaching Staff.
1996-2014 **Agricultural University of Athens**. Assistance and support of the research projects and the appropriate functioning of the Laboratory of Food Microbiology and Biotechnology.
2002-2008 **Vocational Training center**. Trainer in seminar with titles: "System control of Food Quality HACCP/ISO 22000", "Technicians of urban green", "Traditional enological methods", "Packaging-Standardization-Promotion of traditional products".
2002-2007 **Police Officers School**. Assistant professor in Food Chemistry.
1995 **Federation of Thessaloniki -Omospondia** Thessaloniki. Laboratory of quality control.
1994 **National Foundation of Agricultural Research**. Institute of agricultural food technology.
1993 **Melissokomiki Athinon S.A**. Laboratory of quality control.

Research experience

2014 up to date participation in research projects of the Laboratory of Food Microbiology and Biotechnology, Agricultural University of Athens.
◆ Rapid fish freshness assessment methodology, REFRAME. Ministry of Agriculture, Operational Programme "Fisheries and Sea". 2018-22.

- ◆ Quality optimization of table olives packaged in flexible multilayer packaging under modified atmospheres, OLIVEMAP. General Secretariat for Research and Technology, Operational Programme “Competitiveness-Entrepreneurship-Innovation” (T1EDK-04110). 2018-21.
- ◆ Efficacy of NOVEL analytical techniques to predict the quality and safety of newly developed perishable food products (NOVEL-EYE). National Strategic Reference Framework (NSRF). 2013-15.
- ◆ Design and development of innovative tools for the detection of ochratoxigenic fungi in wine and table grapes, FUNGALPROGNOSIS. Ministry for Education, Life-Long Learning and Religious Affairs, Project ‘ARISTEIA-I’. 2012-15.
- ◆ Biological Investigation of the Forces that Influence the Life of pathogens having as Mission to Survive in various Lifestyles, BIOFILMS. THALES programme, National Strategic Reference Framework (NSRF). 2012-15.
- ◆ Design and development of innovative tools for the detection of ochratoxigenic fungi in wine and table grapes. General Secretary of Research and Technology of Greece. ARISTEIA II, National Strategic Reference Framework (NSRF). 2012-15.
- ◆ SYMBIOSIS-EU—Scientific Synergism of nano-Bio-Info-Com Science for an Integrated system to monitor meat quality and Safety during production, storage, and distribution in EUFP7-KBBE-2007-11. 2007-11.
- ◆ Novel packaging of meat products to maximize their safety and sustainability (Participants NIKAS, NFC, AUA-GR). (EPAN 4.3). 2006-07.
- ◆ Microbiological quality monitoring of sterilized milk using innovative electrical magnetic, electromagnetic and optimal technologies, reliable and sensitive detection of the total spoilage. European Project (Countries: GR, FR, IR). 2001-02.
- ◆ Development of software for the prediction of the shelf life of fresh fish *Sparus aurata*. General Secretary of Research and Technology of Greece in collaboration with NHKTON Company. 2000-01.
- ◆ Biocontrol of olive fermentation: Microbiological, biochemical and sensory studies for the improvement of the safety, quality and acceptability of the final product. Craft proposal pl97-9526. European Project (Countries: GR, ND, SP). 1998-2000.
- ◆ Novel combinations of natural antimicrobials systems for the improvement of quality of agro-industrial products. FAIR-95-1066. European Project (Countries: UK, IRL, FR, GR, SWT, HO). 1997-98.
- ◆ Development, modelling and application of time temperature integrator systems to monitor chilled fish quality. FAIR-95-1090. European Project (Countries: GR, DK, FR). 1997-98.
- ◆ Preservation and technology of fish products. EKBAN. European project in collaboration with the General Secretary of Research and Technology of Greece. 1996-98.

Publications

Papers in SCI:

1. Pavlopoulos, D.T.; Myrtsi, E.D.; Tryfinopoulou, P.; Iliopoulos, V.; Koulocheri, S.D.; Haroutounian, S.A. 2023. Phytoestrogens as Biomarkers of Plant Raw Materials Used for Fish Feed Production. *Molecules* 2023, 28, 3623. <https://doi.org/10.3390/molecules28083623>
2. Tsekouras, G.; Tryfinopoulou, P.; Panagou, E.Z. 2022. Detection and Identification of Lactic Acid Bacteria in Semi-Finished Beer Products Using Molecular Techniques. *Biol. Life Sci. Forum*, 6, 122. *Foods* 2021-11046. <https://doi.org/10.3390/Foods2021-11046>
3. Govari, M.; Tryfinopoulou, P.; Panagou, E.Z.; Nychas, G.J.E. 2022. Application of Fourier Transform Infrared (FT-IR) spectroscopy, Multispectral Imaging (MSI) and Electronic Nose (E-Nose) for the rapid evaluation of the microbiological quality of gilthead Sea bream fillets. *Foods*, 11(15), 2356. <https://doi.org/10.3390/foods11152356>
4. Govari, M.; Tryfinopoulou, P.; Parlapani, F.F.; Boziaris, I.; Panagou, E.Z.; Nychas, G.J.E. 2021. Quest of intelligent research tools for rapid evaluation of fish quality: FTIR spectroscopy and multispectral imaging versus microbiological analysis. *Foods*, 10, 264. <https://doi.org/10.3390/foods10020264>

5. Tryfinopoulou, P.; Skarlatos, L.; Kaplani, P.; Panagou, E.Z. 2021. Antifungal activity of *Saccharomyces cerevisiae* and assessment of ochratoxigenic load on currants by means of Real Time PCR. International Journal of Food Microbiology 344, 109111. <https://doi.org/10.1016/j.ijfoodmicro.2021.109111>
6. Tryfinopoulou, P.; Chourdaki, A.; Nychas, G.J.E.; Panagou, E.Z. 2019. Competitive yeast action against *Aspergillus carbonarius* growth and ochratoxin A production. International Journal of Food Microbiology 317, 108460. <https://doi.org/10.1016/j.ijfoodmicro.2019.108460>
7. Filippousi, R.; Antoniou, D.; Tryfinopoulou, P.; Nisiotou, A.; Nychas, G.J.E.; Koutinas, A.; Papanikolaou, S. 2019. Isolation, identification, and screening of yeasts towards their ability to assimilate biodiesel-derived crude glycerol: microbial production of polyols, endopolysaccharides and lipid. Journal of Applied Microbiology ISSN 1364-5072. <https://doi.org/10.1111/jam.14373>
8. Tryfinopoulou, P.; Fengou, L.; Panagou, E.Z. 2019. Influence of *Saccharomyces cerevisiae* and *Rhodotorula mucilaginosa* on the growth and ochratoxin A production of *Aspergillus carbonarius*. LWT Food Science and Technology, 105: 66-78. <https://doi.org/10.1016/j.lwt.2019.01.050>
9. Xanthopoulou, A.; Ganopoulos, I.; Tryfinopoulou, P.; Panagou, E.Z.; Osathanunkul, M.; Madesis P.; Kizis D. 2018. Rapid and accurate identification of black aspergilli from grapes using high-resolution melting (HRM) analysis. Journal of Science and Food Agricultural, 99: 309–314. <https://doi.org/10.1002/jsfa.9189>
10. Tryfinopoulou, P.; Kizis, D.; Nychas, G.J.E.; Panagou, E.Z. 2015. Quantification of *Aspergillus carbonarius* in grapes using a real time PCR assay. Food Microbiology 51: 139-143. <https://doi.org/10.1016/j.fm.2015.05.009>
11. Tryfinopoulou, P.; Tsakalidou, E.; Vancanneyt, M.; Hoste, B.; Swings, J.; Nychas, G.J.E. 2006. Identification of *Shewanella* spp. strains isolated from Mediterranean fish. Journal of Applied Microbiology, 103(3): 711-721. <https://doi.org/10.1111/j.1365-2672.2007.03355.x>
12. Tryfinopoulou, P.; Tsakalidou E.; Nychas, G.J.E. 2002. Characterization of *Pseudomonas* spp. associated with spoilage of gilt-head sea-bream stored under various conditions. Applied and Environmental Microbiology, 68: 65-72. <https://doi.org/10.1128/AEM.68.1.65-72.2002>
13. Tryfinopoulou, P.; Drosinos, E.H.; Nychas, G.J.E. 2001. Performance of *Pseudomonas* CFC-selective medium in the fish storage ecosystems. Journal of Microbiological Methods, 47(2) 243-247. [https://doi.org/10.1016/S0167-7012\(01\)00313-X](https://doi.org/10.1016/S0167-7012(01)00313-X)

Thesis

1. **PhD Thesis:** Ecology and identification of spoilage microorganisms of fish *Sparus aurata*, *Boops boops* and *Oreochromis niloticus*. Tryfinopoulou Paschalitsa 2002. Agricultural University of Athens, Greece. <https://doi.org/10.12681/eadd/12997>
2. **B.Sc. Thesis:** Microbiological study of chocolate products. Tryfinopoulou Paschalitsa 1995. Agricultural University of Athens, Greece.

Proceedings of international and national meetings/ Oral presentations/Posters:

1. Vorri, S.; Govari, M.; Tryfinopoulou, P.; Panagou, E.Z.; Nychas, G.J.E. 2022. Evaluation of *Sparus aurata* fish quality, using FTIR spectroscopy, microbiological and sensory analysis. Poster. Food Micro, 28-31 August, Athens, Greece.
2. Tryfinopoulou, P.; Loulouda, A.; Tsoliakou, D.; Schoina, E.; Manthou, E.; Stamatiou, A.; Panagou, E. Z.; Nychas, G.J.E. 2022. Partial Least Square Regression models development for the fish sea bass (*Dicentrarchus labrax*) quality prediction, using microbiological and multispectral data analysis. Poster. Food Micro, 28-31 August, Athens, Greece.
3. Panagoulakou, S.; Tryfinopoulou, P.; Mallouchos, A.; Panagou, E.Z. 2022. The use of volatile metabolic fingerprints in tandem with chemometric analysis for the discrimination of the fungi *Aspergillus*

carbonarius *Penicillium verrucosum* and *Saccharomyces cerevisiae*. 13th Greece Scientific Conference of Chemical Mechanic, 2-4 June, Patra, Greece.

4. Tryfinopoulou, P.; Lariou, E.; Schoina, E.; Manthou, E.; Panagou, E.Z.; Nychas, G.J.E. 2022. The potential of machine learning in the assessment of the microbiological quality of fish. IAFP European symposium on food safety. 4-6 May, Munich, Germany.
5. Govari, M.; Tryfinopoulou, P.; Stamatiou, A.; Panagou, E.Z.; Nychas, G.J.E. 2021. Application of Fourier Transform Infrared (FTIR) spectroscopy and electronic nose (e-nose) to the rapid assessment of sea bream fillets quality. Mikrobiokosmos, 16-18 December, Agricultural University of Athens, Greece.
6. Tsoliakou, D.; Govari, M.; Tryfinopoulou, P.; Panagou, E.Z.; Nychas, G.J.E. 2021. Assessment of sea bream quality at dynamic conditions through conventional and innovative techniques. Mikrobiokosmos, 16-18 December, Agricultural University of Athens, Greece.
7. Panagoulakou, S.; Tryfinopoulou, P.; Panagou, E.Z. 2021. Gases metabolic products caused by ochratoxin fungi interacted with *Saccharomyces cerevisiae*. Mikrobiokosmos, 16-18 December, Agricultural University of Athens, Greece.
8. Manoli, G.I.; Tryfinopoulou, P.; Panagou, E.Z. 2021. Identification of Aegina's pistachios yeast flora and investigation of interaction with mycotoxin producing fungi *Aspergillus flavus* and *Aspergillus carbonarius*. Mikrobiokosmos, 16-18 December, Agricultural University of Athens, Greece.
9. Tryfinopoulou, P.; Skarlatos, L.; Nychas, G.J.E.; Panagou, E.Z. 2018. Antifungal activity of *Saccharomyces cerevisiae* against different ochratoxin α producing *Aspergillus* spp. and *Penicillium verrucosum*. 26th International ICFMH Conference – FoodMicro, 3-6 September, Berlin, Germany.
10. Tryfinopoulou, P.; Skarlatos, L.; Nychas, G.J.E.; Panagou, E.Z. 2018. Antimicrobial Activity of *Saccharomyces cerevisiae* against Fungi Associated with Food Quality and Safety. International Association of Food protection, European Symposium on Food Safety, 25-27 April, Stockholm, Sweden.
11. Fengou, L.; Tryfinopoulou, P.; Panagou, E.Z. 2017. Growth of *Aspergillus carbonarius* and Ochratoxin A production were affected by culture conditions and type of isolated fungi. 7^o Conference, 10 Years of microbial communities in action. 7-9 April, Athens, Greece.
12. Xanthopoulou, A.; Tryfinopoulou, P.; Panagou, E.Z.; Ganopoulos, I.; Madesis, P.; Kizis, D. 2016. Rapid and accurate identification of black Aspergilli by High Resolution Melting (HRM) analysis. 18th Hellenic Phytopathologic Conference, 18-21 October, Herakleio, Crete, Greece.
13. Tryfinopoulou, P.; Kizis, D.; Nychas, G.J.E.; Panagou, E.Z. 2016. Using duplex end-point PCR assay to detect the main Ochratoxin A producing fungi in grapes and their products. Food Micro, 25th International Conference, 19-22 July.
14. Tryfinopoulou, P.; Chourdaki, A.; Nychas, G.J.E.; Panagou, E.Z. 2016. Inhibition of *Aspergillus carbonarius* growth and Ochratoxin A production by a *Saccharomyces cerevisiae*. Food Micro, 25th International Conference, 19-22 July.
15. Chourdaki, A.; Tryfinopoulou, P.; Nychas, G.J.E.; Panagou, E.Z. 2015. Biocontrol of *Aspergillus carbonarius* growth and OTA production by yeasts. 29 EFFoST International Conferences, 10-12 November.
16. Antoniou, D.; Fillipousi, R.; Tryfinopoulou, P.; Koutinas, A.; Nychas, G.J.E.; Papanikolaou, S. 2015. Bioconversion of industrial glycerol into polyols and citric acid from the yeasts *Yarrowia lipolytica* AND *Debariomyces hansenii*. Greek Lipid Forum. 6^o Hellenic Conference. 11-12 June, Athens, Greece.
17. Kizis, D.; Tryfinopoulou, P.; Nychas, G.J.E.; Panagou, E.Z. 2014. Development of quantitative Real Time PCR and Duplex PCR assays for detection and quantification of *Aspergillus carbonarius* and *Aspergillus ochraceus* in grapes. <http://www.eebmb2014.gr/>. 28-30 November, Thessaloniki, Greece.
18. Tryfinopoulou, P.; Kizis D.; Panagou, E.Z. 2014. Monitoring of *Aspergillus carbonarius*, *Aspergillus ochraceus* and *Penicillium expansum* in Greek grapes by PCR assays. Food Micro, 1-4 September, Nantes, France.
19. Doulgeraki, A.; Tryfinopoulou, P.; Nychas, G.J.E. 2012. Study of the oregano essential oil effect on the dynamics of the genus *Brochothrix* during the storage of the minced meat under chill temperature 5^o C.

- 5^o Congress of Scientific Company MICROBIOKOSMOS "The Microbiokosmos in food chain from biodiversity to application". 13-15 December, Agricultural University of Athens, Greece.
20. Tryfinopoulou, P.; Koutsoumanis K.; Nychas, G.J.E. 2009. Detection of *Escherichia coli* O157:H7 using impedance technique. The Ecology of Pathogenic E. Coli, Pathogenic Escherichia coli Network (PEN), Co-ordination Action FOOD-CT-036256, Funded by the European Commission under the 6th Framework Programme, Priority 5 - Food Quality and Safety, 17-18 September, Dublin, Ireland.
 21. Tryfinopoulou, P.; Mahgoub, S.; Eliopoulos, V.; Drakomathioulaki, M.; Stamatiou, A.; Panagou E.Z.; Nychas, G.J.E. 2009. *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. International Conference: The Ecology of Pathogenic E. coli Pathogenic Escherichia coli Network (PEN), Co-ordination Action FOOD-CT-036256, Funded by the European Commission under the 6th Framework Programme, Priority 5 - Food Quality and Safety, 5-6 March, Oslo, Norway.
 22. Mahgoob, S.; Eliopoulos, V.; Stamatiou, A.; Tryfinopoulou, P.; Nychas, G.J.E.; Panagou, E.Z. 2008. 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. p. 442, Food Micro 2008, the 21st international ICFMH Symposium (Envolving microbial food quality and safety). 1-4 September, Aberdeen, Scotland.
 23. Tryfinopoulou, P.; Mahgoob S.; Eliopoulos, V.; Nychas, G.J.E. 2007. Different storage temperatures effect of on microbial population and sensory characteristics of smoked turkey slices stored under vacuum. 2^o National congress of food technology and biotechnology, Poster p. 234, 29-31 March, Athens, Greece. www.foodbiotech.gr.
 24. Doulgeraki, A.; Tryfinopoulou, P.; Eliopoulos, V.; Nychas, G.J.E. 2007. Microbiology of pork meat products. 2^o National congress of food technology and biotechnology, Poster p. 248, 29-31 March, Athens, Greece. www.foodbiotech.gr.
 25. Tryfinopoulou, P.; Mahgoob S.; Eliopoulos, V.; Nychas, G.J.E. 2007. Survival/growth of mix culture *Salmonella typhimurium* and *S. Enteritidis* in ham slices packed under vacuum at different storage temperatures. 2^o National congress of food technology and biotechnology, Poster p. 231, 29-31 March, Athens, Greece. www.foodbiotech.gr.
 26. Argyri, A.; Alexiou, K.; Mothonios, S.; Stergiou, V.; Michaelidis, C.; Tryfinopoulou, P.; Nychas, G.J.E. 2006. Evaluation of Quorum-Sensing Compounds during the Spoilage Process of Meat Products. The 20th International ICFMH Symposium, food safety and food biotechnology: diversity and global impact 29 Aug - 02 Sept, Alma Mater Studiorum, Bologna, Italy. <http://www.foodmicro2006.org>
 27. Tryfinopoulou, P.; Koutsoumanis, K.; Nychas, G.J.E. 2004. *Enterobacter sakazakii*: *Enterobacter sakazakii*: The use of Impedance as rapid test for this pathogen in UHT milk. Third Hellenic symposium on food hygiene and food technology. "Legislation, hygiene, safety and food quality Hellenic veterinary medical society brands of food hygienists and technologists. 18-19 March, Athens, Greece. <http://www.hvms.gr/eke/sinedria-02.html>.
 28. Tryfinopoulou, P.; Nychas, G.J.E. 2001. Taxonomy of *Shewanella putrefaciens* strains isolated from Mediterranean fish stored under various conditions. Microbiologia Balkanica, 2^o Balkan Conference of Microbiology. 22-24 November, Thessaloniki, Greece.
 29. Tryfinopoulou, P.; Drosinos, E.H.; Nychas, G.J.E. 2001. Evaluation of *Pseudomonas* CFC selective medium in fish samples. Microbiologia Balkanica, 2^o Balkan Conference of Microbiology. 22-24 November, Thessaloniki, Greece.
 30. Tryfinopoulou, P.; Nychas, G.J.E. 2001. Microbial interaction among *Pseudomonas* sp., *Shewanella putrefaciens* and *Brochothrix thermosphacta*, in fish model system stored aerobically at 5 and 10^o C. Microbiologia Balkanica, 2^o Balkan Conference of Microbiology. 22-24 November, Thessaloniki, Greece.
 31. Tryfinopoulou, P.; Drosinos, E.H.; Nychas, G.J.E. 2001. Assessment of the selectivity of *Pseudomonas* CFC selective medium for the microbiological analysis of fish. Proceedings 10^o. Greek Meeting of Ichthyologists. 18-20 October, Chania, Greece.

32. Tryfinopoulou, P.; Nychas G.J.E. 2001. *Pseudomonas* spp. and *Shewanella putrefaciens*, spoilage organisms of Mediterranean fish. Proceedings of 10^o Greek Meeting of Ichthyologists. 18-20 October, Chania, Greece.
33. Tryfinopoulou, P.; Nychas, G.J.E. 1999. Isolation and differentiation of pseudomonads strains from Mediterranean fish *Sparus aurata* stored in air and modified atmosphere at 0, 10 and 20°C. In 17th International Symposium of the International Committee on Food Microbiology and Hygiene (ICFMH), (Eds A.C.J. Tuijelaars, R.A Samson, F.M. Rombouts, S. Notermans, Veldhoven pp. 203-204), 13-17 September, The Netherlands.
34. Tryfinopoulou, P.; Nychas, G.J.E. 1998. Isolation and characterization of Gram-negative microorganisms from fish *Sparus aurata*. Proceedings of 6^o Greek Meeting of the Hellenic Company of Scientists of Food Technology, 3^o Greek Meeting of the Hellenic Company of Food and Nutrition. 19-21 November, Thessaloniki, Greece.
35. Labropoulou, K.; Tassou, C.; Tryfinopoulou, P.; Spiropoulou, K.; Nychas, G.J.E. 1997. The effect of potassium sorbate and heat treatment and their combination on carps and red mullet (*Mullus barbatus*) inoculated with *Salmonella enteritidis* and stored at 0 °C aerobically or under a modified atmosphere. Third Main Meeting, Process Optimization and Minimal Processing of Foods, Copernicus Project, CIPA-CT94-0195. 26-28 October, Leuven, Belgium.
36. Labropoulou, K.; Tryfinopoulou, P.; Tassou, C.; Spiropoulou, K.; Nychas, G.J.E. 1997. Growth/ Survival of *Listeria monocytogenes* in carps treated with potassium sorbate, hot water and their combination and stored at 0°C, aerobically or under a modified atmosphere. Processing of Foods, Copernicus Project, CIPA-CT94-0195. 26-28 October, Leuven, Belgium.
37. Koutsoumanis, K.; Tryfinopoulou, P.; Taoukis, P.; Nychas, G.J.E. 1997. Storage of Mediterranean fresh gopa fish (*Boops boops*) under aerobic or modified atmospheres at 0, 3, 7 and 10 °C. Third Main Meeting, Process Optimization and Minimal Processing of Foods, Copernicus Project, CIPA-CT94-0195. 26-28 October, Leuven, Belgium.
38. Tryfinopoulou, P.; Labropoulou, K.; Taoukis, P. 1997. Effect of pretreatments on red mullet (*Mullus barbatus*) stored in ice or under a modified atmosphere at 0 °C. Third Main Meeting, Process Optimization and Minimal Processing of Foods, Copernicus Project, CIPA-CT94-0195. 26-28 October, Leuven, Belgium.
39. Tassou, C.; Spyropoulou, K.; Tryfinopoulou, P.; Labropoulou, K. 1997. Storage of carps under aerobic conditions or modified atmosphere at 0°C after application of potassium sorbate and or heat treatment. Third Main Meeting, Process Optimization and Minimal Processing of Foods, Copernicus Project, CIPA-CT94-0195. 23-25 October, Leuven, Belgium.
40. Tryfinopoulou, P.; Labropoulou, K.; Tassou, C.; Koutsoumanis, K.; Nychas, G.J.E. 1997. Effect of potassium sorbate with or without heating to the shelf life of fish *Mullus barbatus* stored in ice or under modified atmosphere packaging conditions at 0 °C. Greek Meeting of Fishery, 3-5 March, Thessaloniki, Greece.

Additional information

- State register of Trainers Hellenic Food Authority (EFET). Registration number: 118
- Member of the Geotechnical chamber (GEOTE). Registration number: 110550
- Member of the register of trainers continuing vocational training of the national accreditation Centre (EKEPIS). Registration number: 407018