

PERSONAL INFORMATION	
SURNAME	TSIRONI
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CURRENT POSITION(S)	
09/2019 –	Assistant Professor Laboratory of Food Process Engineering, Department of Food Science and Human Nutrition, Agricultural University of Athens, Greece

PREVIOUS POSITION(S)	
02/2018-08/2019	CTO and co-founder SuSea B.V., High Tech Campus (HTC), Eindhoven, Netherlands
02/2017-04/2019	Applications Engineer FreshStrips B.V., High Tech Campus (HTC), Eindhoven, Netherlands
01/2016-01/2017	Food hygiene and safety auditor (External collaborator) Eurocert-European Inspection and Certification Company, Athens, Greece
03/2010-08/2019	Postdoctoral Research Fellow Laboratory of Food Chemistry and Technology, School of Chemical Engineering, Greece
06/2011-06/2012	Postdoctoral Research Fellow Institute of Aquaculture, Hellenic Centre for Marine Research, Athens, Greece
10/2003-11/2003	Practical training Eurocaterers S.A. (Nireus Aquaculture S.A.), Greece

EDUCATION	
2013-2015	Master of Public Health (MPH). National School of Public Health, Greece (Grade: 90.72/100)
2006-2010	Doctor of Philosophy (PhD). National Technical University of Athens, Greece. Supervisor: Prof. P.Taoukis
1999-2005	Graduate of National Technical University of Athens, Greece, Faculty of Chemical Engineering Grade: 7.67/10)

PUBLICATIONS IN PEER REVIEWED JOURNALS	
Tsironi, T., Tsevdou, M., Velliou, E., Taoukis, P. (2008).	Modelling the Effect of Temperature and CO ₂ on Microbial Spoilage of Chilled Gilthead Seabream Fillets. <i>ISHS, Acta Horticulturae</i> 802, 345-350. Doi: 10.17660/ActaHortic.2008.802.45
Tsironi, T., Gogou, E. Velliou, E, Taoukis, P.S. (2008).	Application and validation of the TTI based chill chain management system SMAS on shelf life optimization of vacuum packed chilled tuna slices. <i>International Journal of Food Microbiology</i> 128(1), 108-115. Doi: 10.1016/j.ijfoodmicro.2008.07.025
Al-Bandak, G., Tsironi, T., Oreopoulou, V., Taoukis, P. (2009).	Antimicrobial and antioxidant activity of <i>Majorana Syriaca</i> in Yellowfin tuna. <i>International Journal of Food Science and Technology</i> 44, 373-379. Doi: 10.1111/j.1365-2621.2008.01775.x.

- Oreopoulou V., Lembesi D., Dimakou C., **Tsironi T.**, Paulin S., Haugen J.E., Holst C., Thomas M. (2009). Food Quality and Safety Issues in the priority areas within MoniQA. Quality Assurance and Safety of Crops & Foods – QAS 1(1), 28-35. Doi: 10.1111/j.1757-837X.2009.00006.x
- Tsironi T.**, Dermesonlouglou, E., Giannakourou, M., Taoukis, P. (2009). Shelf life modelling of frozen shrimp at variable temperature conditions. LWT- Food Science and Technology 42, 664-671. Doi: 10.1016/j.lwt.2008.07.010
- Tsironi T.**, Salapa, I., Taoukis, P. (2009). Shelf life modelling of osmotically treated chilled gilthead seabream fillets. Innovative Food Science and Emerging Technologies 10, 23-31. Doi: 10.1016/j.ifset.2008.09.004
- Tsironi T.**, Taoukis P.S. (2010). Modeling microbial spoilage and quality of gilthead seabream fillets: Combined effect of osmotic pre-treatment, modified atmosphere packaging and nisin on shelf life. Journal of Food Science 75(4), 243-251. Doi: 10.1111/j.1750-3841.2010.01574.x.
- Tsironi T.**, Stamatiou A., Giannoglou M., Velliou E., Taoukis P.S. (2011). Predictive modelling and selection of Time Temperature Integrators for monitoring the shelf life of modified atmosphere packed gilthead seabream fillets. LWT- Food Science and Technology, 44, 1156-1163. Doi: 10.1016/j.lwt.2010.10.016
- Tsironi T.N.**, Taoukis P.S. (2012). Shelf-life extension of gilthead seabream fillets by osmotic treatment and antimicrobial agents. Journal of Applied Microbiology, 112(2), 316–328. Doi: 10.1111/j.1365-2672.2011.05207.x
- Tsironi T.N.**, Taoukis P.S. (2014). Effect of processing parameters on water activity and shelf life of osmotically dehydrated fish fillets. Journal of Food Engineering, 123, 188–192. Doi: 10.1016/j.jfoodeng.2013.09.020
- Giannoglou M., Touli A., Platakou E., **Tsironi T.**, Taoukis P.S. (2014). Predictive modeling and selection of TTI smart labels for monitoring the quality and shelf life of frozen seafood. Innovative Food Science & Emerging Technologies, 26, 294-301. Doi: 10.1016/j.ifset.2014.10.008
- Tsironi T.**, Maltezou I., Tsevdou M., Katsaros G., Taoukis P.S. (2015). High Pressure Cold Pasteurization of Gilthead Seabream Fillets: Selection of process conditions and validation of shelf-life extension. Food and Bioprocess Technology: An International Journal, 8, 681-690. Doi: 10.1007/s11947-014-1441-4
- Tsironi T.**, Giannoglou M., Platakou E., Taoukis P.S. (2015). Training of SMEs for frozen food shelf life testing and novel smart packaging application for cold chain monitoring. International Journal of Food Studies, 4, 148-162. Doi: 10.7455/ijfs/4.2.2015.a4
- Dermesonlouglou E., Fileri K., Orfanoudaki A., Tsevdou M., **Tsironi T.**, Taoukis P. (2016). Modelling the microbial spoilage and quality decay of pre-packed dandelion leaves as a function of temperature. Journal of Food Engineering, 184, 21-30. Doi: 10.1016/j.jfoodeng.2016.03.017
- Choulitoudi E., Bravou K., Bimpilas A., **Tsironi T.**, Mitropoulou G., Tsimogiannis D., Kourkoutas Y., Taoukis P., Oreopoulou V. (2016) Antimicrobial and antioxidant activity of *Satureja thymbra* in gilthead seabream fillets. Food and Bioprocess Processing, 100, 570-577. Doi: 10.1016/j.fbp.2016.06.013
- Tsironi T.**, Ronnow P., Giannoglou M., Taoukis P. (2017). Developing suitable smart TTI labels to match specific monitoring requirements: The case of *Vibrio* spp. growth during transportation of oysters. Food Control, 73, 51-56. Doi: 10.1016/j.foodcont.2016.06.041
- Tsironi T.**, Giannoglou M., Platakou E., Taoukis P. (2016). Evaluation of Time Temperature Integrators for shelf-life monitoring of frozen seafood under real cold chain conditions. Food Packaging and Shelf Life, 10, 46-53. Doi: 10.1016/j.fpsl.2016.09.004
- Tsironi T.**, Dermesonlouglou E., Giannoglou M., Gogou E., Katsaros G., Taoukis P. (2017). Shelf life prediction models for ready-to-eat fresh cut salads: Testing in real cold chain. International Journal of Food Microbiology, 240, 131-140. Doi: 10.1016/j.ijfoodmicro.2016.09.032
- Tsironi T.N.**, Taoukis P.S. (2017). Effect of super-chilled storage and osmotic pre-treatment with alternative solutes on the shelf-life of gilthead seabream (*Sparus aurata*) fillets. Aquaculture and Fisheries, 2, 39-47. Doi: 10.1016/j.aaf.2016.10.003
- Choulitoudi E., Ganiari S., **Tsironi T.**, Ntzimani A., Tsimogiannis D., Taoukis V., Oreopoulou V. (2017). Edible coating enriched with rosemary extracts to enhance oxidative and microbial stability of smoked eel fillets. Food Packaging and Shelf Life, 12, 107-113. Doi: 10.1016/j.fpsl.2017.04.009

- Sofra C., **Tsironi T.**, Taoukis P.S. (2018). Modeling the effect of pre-treatment with nisin enriched osmotic solution on the shelf life of chilled vacuum packed tuna. *Journal of Food Engineering*, 216, 125-131. Doi: 10.1016/j.jfoodeng.2017.08.014
- Andreou V., **Tsironi T.**, Dermesonlouoglou, E., Katsaros G., Taoukis P. (2018). Combinatory effect of osmotic and high pressure processing on shelf life extension of animal origin products—Application to chilled chicken breast fillets. *Food Packaging and Shelf Life*, 15, 43-51. Doi: 10.1016/j.fpsl.2017.11.002
- Taoukis P.S., **Tsironi T.N.** (2018). Time-Temperature Integrators (TTI). Reference Module in Food Science. Elsevier, pp. 1–13. doi: 10.1016/B978-0-08-100596-5.21872-6.
- Tsironi T.**, Taoukis P. (2018). Current practice and innovations in fish packaging. *Journal of Aquatic Food Product Technology*, 27, 1024-1047. Doi: 10.1080/10498850.2018.1532479
- Tsironi T.**, Taoukis P. (2019). Advances in conventional and nonthermal processing of fish for quality improvement and shelf life extension. Reference Module in Food Science. Elsevier, pp. 1-7. Doi: 10.1016/B978-0-08-100596-5.22618-8.
- Tsironi T.**, Ntzimani A., Taoukis P. (2019). Modified atmosphere packaging and the shelf life of meat products. Reference Module in Food Science. Elsevier, pp. 1–5. Doi: 10.1016/B978-0-08-100596-5.22619-X
- Tsironi T.**, Lougovois V., Simou V.N., Mexi A., Koussissis S., Tsakali E., Papatheodorou S.A., Stefanou V., Van Impe J., Houhoula D. (2019). Next Generation Sequencing (NGS) for the determination of fish flesh microbiota. *Journal of Food Research*, 8(4), 101-110. Doi: 10.5539/jfr.v8n4p101
- Tsironi T.**, Anjos L., Pinto P.I.S., Dimopoulos G., Santos S., Santa C., Manadas B., Canario A., Taoukis P., Power D. (2019). High pressure processing of European sea bass (*Dicentrarchus labrax*) fillets and tools for flesh quality and shelf life monitoring. *Journal of Food Engineering*, 262, 83-91. Doi: 10.1016/j.jfoodeng.2019.05.010
- Anjos L., Pinto P.I.S., **Tsironi T.**, Dimopoulos G., Santos S., Santa C., Manadas B., Canario A., Taoukis P., Power D.M. (2019). Experimental data from flesh quality assessment and shelf life monitoring of high pressure processed European sea bass (*Dicentrarchus labrax*) fillets. *Data in Brief*, 26, 104451. Doi: 10.1016/j.dib.2019.104451
- Papaharisis L., **Tsironi T.**, Dimitroglou A., Taoukis P., Pavlidis M. (2019). Stress assessment, quality indicators and shelf life of three aquaculture important marine fish, in relation to harvest practices, water temperature and slaughter method. *Aquaculture Research*, 50, 2608-2320. Doi: 10.1111/are.14217
- Giannakourou M., **Tsironi T.**, Thanou I., Tsagri A-M., Katsavou E., Lougovois V., Kyra V., Kasapidis G., Sinanoglou, V.J. (2019). Shelf life extension and improvement of the nutritional value of fish fillets through osmotic treatment based on the sustainable use of the by-products of aromatic herb and flower industry. *Foods*, 8, 421. Doi: 10.3390/foods8090421
- Giannoglou M., Evangelopoulou A.M., Perikleous N., Baclori C., **Tsironi T.**, Taoukis. (2019). Time Temperature Integrators for monitoring the shelf life of ready-to-eat chilled smoked fish products. *Food Packaging and Shelf Life*, 22, 100403. Doi: 10.1016/j.fpsl.2019.100403
- Kotzamanis Y., Kumar V., **Tsironi T.**, Grigorakis K., Ilija V., Vatsos I., Brezas A., van Eys J., Gisbert E. (2020). Effects of taurine supplementation in soy-based diets on growth performance and fillet quality in European sea bass (*Dicentrarchus labrax*). *Aquaculture*, 520, 734655. Doi: 10.1016/j.aquaculture.2019.734655
- Tsironi T.**, Ntzimani A., Gogou E., Tsevdou M., Semenoglou I., Dermesonlouoglou E., Taoukis P. (2019). Modelling the effect of active modified atmosphere packaging on the microbial stability and shelf life of gutted sea bass. *Applied Sciences*, 9, 5019. Doi: 10.3390/app9235019
- Spanea E., **Tsironi T.**, Tsakali E., Batrinou A., Stefanou V., Antonopoulos D., Koussissis S., Tsaknis J., Van Impe J., Houhoula D. (2020). Evaluation of a real time PCR assay method for the detection of genetically modified organisms in food products. *Journal of Food Research*, 9(2), 1-6. Doi: 10.5539/jfr.v9n2p1
- Tsironi T.**, Houhoula D., Taoukis P. (2020). Hurdle technology for fish preservation. *Aquaculture and Fisheries*, 5(2), 65-71. Doi: 10.1016/j.aaf.2020.02.001
- Semenoglou I., Dimopoulos G., **Tsironi T.**, Taoukis P. (2020). Mathematical modelling of the effect of solution concentration and the combined application of pulsed electric fields on mass transfer during osmotic dehydration of sea bass fillets. *Food and Bioprocess Processing*, 121, 186-192. Doi: 10.1016/j.fbp.2020.02.007

- Kotzamanis Y., **Tsironi T.**, Brezas A., Grigorakis K., Ilia V., Vatsos I., Romano N., van Eys J., Kumar V. (2020). High taurine supplementation in plant protein-based diets improves growth and organoleptic characteristics of European seabass (*Dicentrarchus labrax*). *Scientific Reports*, 10, 12294. Doi: 10.1038/s41598-020-69014-x
- Tsironi T.N.**, Stoforos N.G., Taoukis P.S. (2020). Quality and shelf life modeling of frozen fish at constant and variable temperature conditions. *Foods*, 9, 1893. Doi: 10.3390/foods9121893
- Tsironi T.**, Koutinas A., Mandala I., Stoforos N.G. (2021). Current and new Green Deal solutions for sustainable food processing. *Current Opinion in Environmental Science & Health*, 21, 100244. Doi: 10.1016/j.coesh.2021.100244
- Giannakourou M., **Tsironi T.** (2021). Application of processing and packaging hurdles for fresh-cut fruits and vegetables preservation. *Foods*, 10, 830. Doi: 10.3390/foods10040830
- Semenoglou I., Eliasson L., Uddstål R., **Tsironi T.**, Taoukis P., Xanthakis E. (2021). Supercritical CO₂ extraction of oil from Arctic charr side streams from filleting processing. *Innovative Food Science and Emerging Technologies*, 71, 102712. Doi: 10.1016/j.ifset.2021.102712
- Nikolopoulou G., **Tsironi T.**, Halvatsiotis P., Petropoulou E., Genaris N., Vougiouklaki D., Antonopoulos D., Thomas A., Tsilia A., Batrinou A., Tsakali E., Van Impe J., Houhoula D. (2021). Analysis of the major probiotics in healthy women's breast milk by Real-time PCR. Factors affecting the presence of those bacteria. *Applied Sciences*, 11(20), 9400. Doi: 10.3390/app11209400
- Antonopoulos D., Vougiouklaki D., Laliotis G.P., **Tsironi T.**, Valasi I., Chatzilazarou A., Halvatsiotis P., Houhoula D. (2021). Identification of polymorphisms of the CSN2 gene encoding b casein in Greek local breeds of cattle. *Veterinary Sciences*, 8, 257. Doi: 10.3390/vetsci8110257
- Papadakis P., Konteles S., Batrinou A., Ouzounis S., **Tsironi T.**, Halvatsiotis P., Tsakali E., Van Impe J., Vougiouklaki D., Strati I.F., Houhoula D. (2021). Characterization of bacterial microbiota of Feta PDO cheese by 16S metagenomic analysis. *Microorganisms*, 9, 2377. Doi: /10.3390/microorganisms9112377
- Tsironi T.N.**, Chatzidakis S.M., Stoforos N.G. (2022). The future of PET bottles: Challenges and sustainability. *Packaging Technology and Science*, 35:317–325. Doi: 10.1002/pts.2632
- Vougiouklaki D., **Tsironi T.**, Papaparaskevas J., Halvatsiotis P., Houhoula D. (2022). Characterization of *Lactocaseibacillus rhamnosus*, *Levilactobacillus brevis* and *Lactiplantibacillus plantarum* metabolites and evaluation of their antimicrobial activity against food pathogens. *Applied Sciences*, 12, 66. Doi: /10.3390/app12020660
- Papatheodorou S.A., **Tsironi T.**, Giannakourou M., Halvatsiotis P., Houhoula D. Microfluidic Paper-based analytical Devices (μPADs) for food microbial detection. *Journal of the Science of Food and Agriculture*. Doi: 10.1016/j.tifs.2021.08.029.
- Ntzimani A., Angelakopoulos R., Stavropoulou N., Semenoglou I., Dermesonlouoglou E., **Tsironi T.**, Moutou M., Taoukis P. (2022). Seasonal pattern of the effect of slurry ice during harvesting and transportation on fish quality and shelf life. *Journal of Marine Science and Engineering*, 10, 443. Doi: /10.3390/jmse10030443
- Efthymiou M.N., Tsouko E., Papagiannopoulos A., Athanasoulia I.G., Georgiadou M., Pispas S., Briassoulis D., **Tsironi T.**, Koutinas A. (2022). Development of biodegradable films using sunflower protein isolates and bacterial nanocellulose as innovative food packaging materials for fresh fruit preservation. *Scientific Reports*, 12, 6935. Doi: 10.1038/s41598-022-10913-6
- Ntzimani A., Semenoglou I., Dermesonlouoglou E., **Tsironi T.**, Taoukis P. (2022). Surface decontamination and shelf life extension of gilthead sea bream by alternative washing treatments. *Sustainability*, 14, 5887. Doi: 10.3390/su14105887
- Alexi N., Sfyra K., Basdeki E., Athanasopoulou E., Spanou A., Chryssolouris M., **Tsironi T.** (2022). Raw and Cooked Quality of Gilthead Seabream Fillets (*Sparus aurata*, L.) after Mild Processing via Osmotic Dehydration for Shelf Life Extension. *Foods*, 11, 2017. Doi: 10.3390/foods11142017
- Katsouli M., Semenoglou I., Kotsiri M., Gogou E., **Tsironi T.**, Taoukis P. (2022). Active and intelligent packaging for enhancing modified atmospheres and monitoring quality and shelf life of packed gilthead seabream fillets at isothermal and variable temperature conditions. *Foods*, 11, 2245. Doi: 10.3390/foods11152245

- Vasileiadi N., Lappa A., Koukouvinos C., **Tsironi T.**, Mandilara G. (2022). Challenge Test for assessing the growth potential of *Listeria monocytogenes* in Greek soft Cheese (Anthotyros). *Applied Sciences*, 12, 12349. Doi: /10.3390/app122312349
- Giannakourou M.C., Stavropoulou N., **Tsironi T.**, Lougovois V., Kyrana V., Konteles S.J., Sinanoglou V.J. (2023). Application of hurdle technology for the shelf life extension of European eel (*Anguilla anguilla*) fillets. *Aquaculture and Fisheries*, 8, 393–402. Doi: 10.1016/j.aaf.2020.10.003
- Ntzimani A., Angelakopoulos R., Semenoglou I., Dermesonlouoglou E., **Tsironi T.**, Moutou K. & Taoukis P. (2023). Slurry ice as an alternative cooling medium for fish harvesting and transportation: Study of the effect on seabass flesh quality and shelf life. *Aquaculture and Fisheries*, 8, 385–392. Doi: 10.3390/jmse10030443
- Thomas A., Konteles S.J., Ouzounis S., Papatheodorou S., Tsakni A., Houhoula D., **Tsironi T.** (2023). Bacterial community in response to packaging conditions in farmed gilthead seabream. *Aquaculture and Fisheries*, 8, 410-421. Doi: 10.1016/j.aaf.2021.09.002
- Power D., Taoukis P., Houhoula D., **Tsironi T.**, Flemetakis E. (2023). Integrating omics technologies for improved quality and safety of seafood products. *Aquaculture and Fisheries*, 8, 457–462. Doi: 10.1016/j.aaf.2022.11.005
- Tsevdou M., Dimopoulos G., Limnaios A., Semenoglou I., **Tsironi T.**, Taoukis P. (2023). High Pressure Processing at mild conditions for bacterial mitigation and shelf life extension of European sea bass fillets. *Applied Sciences*, 13, 3845. Doi: 10.3390/app13063845
- Ntzimani A., Kalamaras A., **Tsironi T.**, Taoukis P. (2023). Shelf Life Extension of Chicken Cuts Packed under Modified Atmospheres and Edible Antimicrobial Coatings. *Applied Sciences*, 13, 4025. Doi: /10.3390/app13064025
- Vougiouklaki D., **Tsironi T.**, Tsantes A.G., Tsakali E., Van Impe J.F.M., Houhoula D. (2023). Probiotic Properties and Antioxidant Activity In Vitro of Lactic Acid Bacteria. *Microorganisms*, 11, 1264. Doi: 10.3390/microorganisms11051264
- Athanasopoulou E., Michailidi A., Ladakis D., Kalliampakou K., Flemetakis E., Koutinas A., **Tsironi T.** (2023). Extraction of fish protein concentrates from discards and combined application with gelatin for the development of biodegradable food packaging. *Sustainability*, 15, 12062. Doi: 10.3390/su151512062
- Basdeki E., Mpenetou E., Papazoglou P., Ladakis D., Flemetakis E., Koutinas A., **Tsironi T.** (2024). Evaluation of a Calcium Carbonate-Based Container for Transportation and Storage of Fresh Fish as a Sustainable Alternative to Polystyrene Boxes. *Sustainability*, 16, 130. Doi: 10.3390/su16010130
- Athanasopoulou E., Bigi F., Maurizzi E., Karellou E.I.E., Pappas C.S., Quartieri A., **Tsironi T.** (2024) Synthesis and characterization of polysaccharide- and protein-based edible films and application as packaging materials for fresh fish fillets. *Scientific Reports*, 14, 517. Doi: 10.1038/s41598-024-51163-y

CHAPTERS IN SCIENTIFIC BOOKS

- Taoukis P.S., Giannakourou M.C., **Tsironi T.N.** 2012. Monitoring and control of the cold chain. In: *Handbook of Frozen Food Processing and Packaging*, Chapter 13, D.W. Sun (Ed.), CRC Press, Taylor & Francis, pp. 273-299
- Taoukis P.S., **Tsironi T.N.** 2013. Novel methods for shelf life extension and management of fish products in the chill chain, Chapter 30. In: *Aspects of Mediterranean Marine Aquaculture*, P. Angelidis (Ed.), Blue Crab PC Publisher, Chalastra, Greece, pp. 549-558
- Taoukis P.S., **Tsironi T.N.**, Giannakourou M.C. 2014. Reaction Kinetics, Chapter 15. In: *Food Engineering Handbook: Food Engineering Fundamentals*, T. Varzakas and C. Tzia (Eds.) CRC Press, Taylor & Francis, pp. 529-569
- Taoukis P.S., Gogou E., **Tsironi T.**, Giannoglou M., Dermesonlouoglou E., Katsaros G. 2016. Food Cold Chain Management and Optimization. In: *Emerging and Traditional Technologies for Safe, Healthy and Quality food*. Springer, Springer Science+Business Media, pp. 285-309
- Taoukis P., **Tsironi T.** 2016. Smart Packaging for Monitoring and Managing Food and Beverage Shelf Life, Chapter 5. In: *Food and Beverage Stability and Shelf Life*, D. Kilcast and P. Subramaniam (Eds.) Woodhead Publishing Limited, pp. 141-168

- Τσιρώνη Θ.** (2020) Μετανάστευση τοξικών ουσιών στα τρόφιμα, Κεφάλαιο 5. Στο: Ασφάλεια και τοξικότητα στην αγροδιατροφική αλυσίδα. Χούχουλα Δ., Σφλώμος Κ. (Εκδ.), Αθήνα, Εκδόσεις Τσόρτας, 167-177
- Oreopoulou V., **Tsironi T.** (2021) Plant Antioxidants and Antimicrobials in Edible and Non-edible Active Packaging Films. In: Ekiert H.M., Ramawat K.G., Arora J. (eds) Plant Antioxidants and Health. Reference Series in Phytochemistry. Springer, Cham. https://doi.org/10.1007/978-3-030-45299-5_29-1
- Tsironi T.**, Semenoglou I., Taoukis P. (2022). New Product Development from Marine Sources and Side Streams Valorization Using Nonthermal Processing Technologies. In: A. Režek Jambrak (ed), Nonthermal Processing in Agri-Food-Bio Sciences, Food Engineering Series, Springer Nature. https://doi.org/10.1007/978-3-030-92415-7_19

REVIEWING ACTIVITIES

- Dr Tsironi has been awarded the IChemE Journals 2015 Best Reviewers Award by the Institution of Chemical Engineers (IChemE, Elsevier).
- Reviewer in 15 peer reviewed journals
- Member of the expert panel for the evaluation of the proposals submitted under the "KIC Added Value Activities" (EIT Food Calls 2020, Brussels 2019).
- 29th EFFoST International Conference, Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society (Athens, Greece, 2015) - Thematic area: "Food microbiology: New research areas and predictive/monitoring tools for efficient and sustainable risk and food safety assessment and management"
- 11th Panhellenic Symposium of Oceanography & Fisheries (Mytilene Greece, 2015) - Thematic areas: "Surface and underground sources of water, Hydrology, Hydrogeochemistry, Biology, Ichthyology" and "Aquaculture"

MEMBERSHIPS OF SCIENTIFIC SOCIETIES

- Co-chair of the working group "Regulatory Aspects of Reducing Postharvest Losses", The Global Harmonization Initiative (GHI), Vienna, Austria (02/2018-Current).
- Member of the scientific working group Thematic Area: agri-food of the General Secretariat of Research and Technology (GSRT) (2016-Current)
- Certified trainer by Hellenic Food Authority (E.F.E.T) (2015-Current).
- Member of the Food and Biotechnology Scientific Committee of the Hellenic Association of Chemical Engineers (2005 –Current).
- Member of the scientific working group of Hellenic Food Authority regarding the evaluation and establishment of quantitative criteria regarding management of risks detected in relation to food, including RASFF Market Alert Notifications (2011–2015).
- Member of the scientific working groups Thematic Area 1: Product quality-Transformation-Human health and safety and Thematic Area 4: Sustainable Feeds. Hellenic Aquaculture Technology and Innovation Platform (H.A.T.i.P) (2011-2013).

TEACHING ACTIVITIES

2019 -	Assistant professor – Food Packaging, Agricultural University of Athens, Greece <i>Courses: Food Engineering Principles (3rd semester); Food Preservation (5th semester); Computer Applications in Food Processing (6th semester); Technology of Foods of Plant and Meat origin (7th semester); Food Packaging (8th semester); Food Engineering (Master level); Food Packaging (Master level); Food Processing and Preservation (Master level)</i>
2021 -	Invited teaching associate in the Master Programs <ul style="list-style-type: none">- "Sustainable fisheries, aquaculture" of the Department of Fisheries and Aquaculture of University of Patras (Lecture: Traceability - Food Processing – Packaging, 3 hours)- "Technology, Quality & Safety of Food of Animal Origin" of the University of Thessaly (Lecture: Food packaging: Modified atmosphere packaging, smart packaging, active packaging, IoP, 4 hours)

	- ERASMUS MUNDUS-EU-CONEXUS Joint Master programme in “Marine Biotechnology” – JMPMB (Course: Fish and seafood processing and preservation» 10 hours)
2018-2019	Teaching Associate (<i>Computer Applications for Food Processing, 6th semester</i>), Department of Food Science and Human Nutrition, Agricultural University of Athens, Greece
2005-2019	Postgraduate demonstrator - Food Microbiology; Determination of food ingredients; Freezing of foods; Rheological properties of foods; Thermal processing of foods, Laboratory of Food Chemistry and Technology, School of Chemical Engineering, National Technical University of Athens, Greece

SUPERVISION OF GRADUATE STUDENTS & POSTDOCTORAL FELLOWS *(if applicable)*

2019 -	Supervisor in 19 finalized and 12 ongoing undergraduate student theses, 6 finalized and 6 ongoing postgraduate theses and 3 ongoing doctoral thesis projects. Agricultural University of Athens, Department of Food Science and Human Nutrition
2005 - 2019	Co-supervision of practicals for undergraduate students and have co-supervised the undergraduate research projects of 30 final year students. National technical University of Athens, School of Chemical Engineering

FELLOWSHIPS

2016 - 2017	IKY-Siemens Excellence Fellowship for postdoctoral research, Technological Educational Institute of Athens, Faculty of Food Technology and Nutrition, Athens, Greece
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RESEARCH GRANTS AND PROJECTS

Selected research projects after the election as Assistant Professor:

Project Title	Funding source	Period	Role of the PI
Sustainable Network for agrofood loss and waste prevention, management, quantification and valorisation (FoodWaStop)	COST CA22134 (https://www.cost.eu/actions/CA22134/)	2023-	Member of AUA research team
Support Israel Alignment with Union Acquis Regulations on issues related to Food Safety	EU TWINNING REFERENCE NUMBER: IL 18 ENI HE 02 22	2022-	Individual expert
Sustainable preservation of marine biomasses for an enhanced food value chain, Acronym: SUMAFOOD	BLUEBIO-COFUND under Horizon Europe, Grant number: 817992 (https://sumafood.eu)	2021-2023	Scientific coordinator for AUA (subcontract)
Demonstrative process for the production and enzymatic recycling of environmentally safe, superior and versatile PHA-based rigid packaging solutions by plasma integration in the value chain, Acronym: BIOSUPPACK	H2020-BBI-JTI-2020 (https://biosuppack.eu)	2021-	Member of AUA research team
Design and development of innovative packaging materials with enhanced protective activity for fisheries and from biodegradable materials using fish by-products, Acronym: Pack4Fish	European Maritime and Fisheries Fund, Greek Operational Programme for Fisheries, Priority Axis “Innovation in Fisheries”, MIS5074718, (http://pack4fish.aua.gr)	2021-2023	Project coordinator and scientific coordinator for AUA

Sustainable Seafood Processing, Acronym: SUSEAPRO	EIT FOOD under Horizon Europe, Grant number: 21600	2021-2022	Scientific coordinator for AUA (subcontract)
Aplicação de Tecnologias Inovadoras e Sustentáveis de Processamento e de Monitorização de Qualidade de Produtos Alimentares do Mar”, Acronym: SEAFOODQual	FEAMP MAR2020 project (MAR-01.03.01-FEAMP-0050)	2021-2022	Scientific coordinator for AUA (subcontract)
Sustainable technologies and methodologies to improve quality and extend product shelf life in the Mediterranean agro-food supply chain, Acronym: FRUALGAE	PRIMA 2019 (http://www.frualgae.aua.gr)	2020-2023	Member of AUA research team, WP5 “Active packaging” leader
Optimization of novel value CHains for fish and seafood by developing an integrated sustainable approach for improved quality, safety and waste reduction”, Acronym: ICHTHYS	H2020-MSCA-RISE-2019 (https://www.ichthys-eu.org/about)	2020-2025	Co-coordinator of the project and scientific coordinator for AUA

SCIENTIFIC ACHIEVEMENTS

Dr Tsironi holds Diploma in Chemical Engineering, Master of Public Health and PhD in Food Engineering. Since September 2019, she is an Assistant Professor at the Laboratory of Food Process Engineering, Department of Food Science and Human Nutrition, AUA, specialized in Food Packaging. Results of her research have been published in 64 peer reviewed journals, 8 book chapters and more than 150 scientific conference proceedings (1,429 citations of her work have been registered in Science Citation Index (Scopus h-index 21, Scopus Author Identifier: 24765746800, ORCID ID: orcid.org/0000-0002-6348-8846). Dr Tsironi actively participates/participated in 33 multi-partner research projects (Task leader since 2008, WP leader since 2016, scientific responsible for EU project partner and EU project co-coordinator since January 2020). She is the co-coordinator of the MSCA-RISE ICHTHYS project (2020-2025) and coordinator of the project Pack4Fish (2021-2023). Her aim is to introduce and develop novel technologies for food packaging and build a state-of-the-art laboratory at AUA for advanced food packaging development and fabrication technologies, in order to enhance both research and educational activities at the university.

1. Organization of international conferences

Organizer and moderator of the session “Processing, co-products, packing and value addition” in the International Scientific Conference Aquaculture Europe 23, Vienna, 18-21/9/2023.

Member of the Organizing Committee of the 29th EFFoST International Conference. Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society, Athens, Greece, 10-12/11/2015.

Member of the Organizing Committee of the 4th Panhellenic Conference of Biotechnology and Food Technology Athens, Greece, 11-13/10/2013.

Member of the volunteer organizing team of the 11th International Congress of Engineering and Food, Athens, Greece, 22-26/5/2011.

Member of the Organizing Committee of the 3rd Panhellenic Conference of Biotechnology and Food Technology, Rethymno, Greece, 15-17/10/2009.

Member of the volunteer organizing team of the 5th International Conference Predictive Modelling in Foods, Athens, Greece, 16-19/9/2008.

Member of the volunteer organizing team of the 6th Panhellenic Scientific Conference in Chemical Engineering, Athens, Greece, 31/5-2/6/2007.

Member of the Organizing Committee of the 2nd Panhellenic Conference of Biotechnology and Food Technology, Athens, Greece, 31/3-2/4/2007.

2. Prizes/Awards

IFT Annual Meeting & Food Expo, Chicago, IL, 16–21 July, 2023. The study entitled “Shelf-life extension of gilthead seabream (*Sparus aurata*) fillets by in-package cold atmospheric plasma processing” (Spanou, Tzamarias and Tsironi, 2023) was awarded 2nd prize in the Nonthermal Processing Division student competition.

IFT Annual Meeting & Food Expo, Chicago, IL, 16–21 July, 2023. The study entitled “Evaluation of a calcium carbonate-based container for transportation and storage of fresh fish as a sustainable alternative to polystyrene boxes” (Basdeki, Mpenetou and Tsironi, 2023) was awarded as one of the top 6 studies submitted in the Food Packaging Division student competition.

Journal of Aquatic Food Product Technology, Taylor & Francis Group, September 2020. The article entitled “Current Practice and Innovations in Fish Packaging” (Tsironi and Taoukis, 2018) was awarded as runner up for most downloaded journal article of the peer reviewed Journal of Aquatic Food Product Technology (Taylor & Francis).

EMBRIC 2nd General Assembly, 11-13 September 2017, Faro, Portugal. The poster entitled “Contributing to quality evaluation of fish products under High Pressure (HP) processing conditions” was awarded the 1st prize at the poster Competition of the scientific event

Stamos Stournas Award, National Technical University of Athens, 3 February 2012. PhD thesis was awarded one of the top 4 experimental dissertations of year 2010 in School of Chemical Engineering of National Technical University of Athens

4th European Workshop on Food Engineering and Technology, Belgrade, Serbia, 27 - 28 May 2010. The presentation entitled “Modeling microbial spoilage and quality of gilthead seabream fillets: Combined effect of osmotic pre-treatment, modified atmosphere packaging and nisin on shelf life” was selected to represent Greek research community in the area of Food Engineering and Technology for the Julius Maggi Research Award 2010

IFT Annual Meeting & Food Expo, Chicago, IL, 17–21 July, 2010. The Institute of Food Technology (IFT)’s International Division Research Paper Competition, recognizing food science and technology research conducted in countries other than the United States of America, awarded the study entitled “Modeling the effect of pretreatment with nisin enriched osmotic solution on the shelf life of chilled vacuum packed tuna” one of the top 5 studies (1st honorary mention) in the George F. Stewart International Research Paper Competition

1st Greek Conference on Packaging, Athens, 17-18 March, 2008. The study entitled “Development and application of mathematical models for the evaluation and use of modified atmosphere packaging of chilled fish fillets” was awarded by the Association of the Greek Manufacturers of Packaging and Materials, one of the top 3 postgraduate studies.

3. Major contributions to the early careers of excellent researchers

Member of the Outstanding Early Career Researcher (ECR) Board of the peer reviewed journal Packaging Technology and Science (Wiley).

Associate Editor-in-Chief of the peer reviewed journal Aquaculture and Fisheries (Elsevier).