

Curriculum vitae

Name: Nikos G. Chorianopoulos

Date of birth: 14 May 1976

Profession: Associate Professor - Department of Food Science and Human Nutrition, Agricultural University of Athens, Greece

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Educational Qualifications

- B.Sc. Agricultural University of Athens, Food Science and Technology Dept, 2002
- Ph.D. Agricultural University of Athens, Science Dept, 2007

Career

1. Associate Professor, Department of Food Science and Human Nutrition, Agricultural University of Athens, 19/9/2022-today
2. Senior Researcher (B), Hellenic Agricultural Organization – DEMETER (ex National Agricultural Research Foundation), Institute of Technology of Agricultural Products, 3/9/2019-16/9/2022
3. Assistant Researcher (C), Hellenic Agricultural Organization – DEMETER (ex National Agricultural Research Foundation), Institute of Technology of Agricultural Products, 27/4/2015-3/9/2019
4. Assistant Research Scientist (D), Hellenic Agricultural Organization – DEMETER (ex National Agricultural Research Foundation), Veterinary Research Institute of Athens, 10/2/2011-27/4/2015
5. Post Doctoral Research, Laboratory of Food Microbiology and Biotechnology (supervisor: G.-J. E. Nychas), Department of Food Science and Technology, Agricultural University of Athens, 9/5/2009-9/2/2011
6. Post Doctoral Research, Center for Meat Safety and Quality Food Safety Cluster (supervisor: J. N. Sofos), Department of Animal Sciences, Colorado State University, Fort Collins 80523, USA, 9/11/2008- 8/5/2009
7. Post Doctoral Research, Laboratory of Food Microbiology and Biotechnology (Greek State Scholarship Foundation I.K.Y.– post doctoral fellowship, supervisor: G.-J. E. Nychas), Department of Food Science and Technology, Agricultural University of Athens, 1/1/2008-8/11/2008
8. Doctoral Research (supervisor: S. A. Haroutounian) Agric. Univ. of Athens, 2/2003–3/2007 [Essential oils from plants of Greek biodiversity: Chemical composition and antibacterial activities for the development of alternative food additives.]
9. Food Scientist-Researcher, Laboratory of Food Microbiology and Biotechnology (supervisor: G.-J. E. Nychas), Department of Food Science and Technology, Agric. Univ. of Athens, 1999–2007
10. Food Scientist-Researcher, Hellenic Agricultural Organization – DEMETER (ex National Agricultural Research Foundation), 11/2006–2/2007

Publications

Seventy nine (79) scientific articles in SCI journals with an Impact Factor – IF (SIF: 361.267, **IF/publication: 4.573**, **h-index: 33** with **3809 citations**, Scopus: <https://www.scopus.com/authid/detail.uri?authorId=8931822000>), two (2) scientific articles in journals outside SCI (Google Scholar Citation Index database), four book chapters (4), one hundred and seventy five (175) presentations at international conferences, forty-five (45) presentations at national conferences and seven (7) other publications.

List of publications

In SCI Journals:

1. Spyropoulou K. E., Chorianopoulos N. G., Skandamis P. N., and Nychas G.-J. E. (2001). Control of *Escherichia Coli* O157:H7 during the fermentation of Spanish – style green table olives (conservolea variety) supplemented with different carbon sources. *International Journal of Food Microbiology* 66: 3-11. I.F.: 5.277, Cited: 85 times.
2. Chorianopoulos N., Kalpoutzakis E., Aligiannis N., Mitaku S., Nychas G.-J., and Haroutounian S. A. (2004). Essential oils of *Satureja*, *Origanum* and *Thymus* species: Chemical Composition and antibacterial activities against foodborne pathogens. *Journal of Agricultural Food Chemistry* 52: 8261-826. I.F.: 5.279, Cited: 216 times.
3. Chorianopoulos N. G., Boziaris I. S., Stamatiou A. P., and Nychas G.-J. E. (2005). Microbial association and acidity development of unheated and pasteurised Spanish-style green olives fermentation by using different sugar sources and levels. *Food Microbiology* 22: 117-124. I.F.: 5.516, Cited: 44 times.
4. Proestos C., Chorianopoulos N., Nychas, G.-J. E., and Komaitis M. (2005). RP-HPLC analysis of the phenolic compounds of plant extracts. Investigation of their antioxidant capacity and antimicrobial activity. *Journal of Agricultural and Food Chemistry* 53: 1190-119. I.F.: 5.279, Cited: 279 times.
5. Giaouris E., Chorianopoulos N., and Nychas, G.-J. E. (2005). Effect of temperature, pH and water activity on biofilm formation by *Salmonella enterica* Enteritidis PT4 on stainless steel surfaces, as indicated by bead vortexing method and by conductance measurements. *Journal of Food Protection* 68: 2149-2154. I.F.: 1.581, Cited: 97 times.
6. Chorianopoulos N. G., Lambert R. J. W., Skandamis P. N., Evergetis E. T., Haroutounian S. A., and Nychas G.-J. E. (2006). A newly developed assay to study the minimum inhibitory concentration of *Satureja spinosa* essential oil. *Journal of Applied Microbiology* 100: 778-786. I.F.: 3.772, Cited: 36 times.
7. Chorianopoulos N., Evergetis E., Mallouchos A., Kalpoutzakis E., Nychas G.-J. E., and Haroutounian S. A. (2006). Characterization of the essential oil volatiles of *Satureja thymbra* and *Satureja parnassica*: Influence of harvesting time and antimicrobial activity. *Journal of Agricultural and Food Chemistry* 54: 3139-3145. I.F.: 5.279, Cited: 50 times.
8. Chorianopoulos N. G., Evergetis E., Aligiannis N., Mitakou S., Nychas G.-J. E., and Haroutounian S. A. (2007). Correlation between chemical composition and antibacterial activity against food-borne pathogens of Greek essential oils. *Natural Product Communications* 2: 419-426. I.F.: 0.986, Cited: 8 times.
9. Michaelakis A., Theotokatos S. A., Koliopoulos G., and Chorianopoulos N. G. (2007). Essential oils of *Satureja* species: Insecticidal effect on *Culex pipiens* Larvae (Diptera: Culicidae). *Molecules* 12: 2567-2578. I.F.: 4.411, Cited: 33 times.
10. Chorianopoulos N. G., Giaouris E. D., Skandamis P. N., Haroutounian S. A., and Nychas G.-J. E. (2008). Disinfectant test against monoculture and mixed-culture biofilms composed of technological, spoilage and pathogenic bacteria: bactericidal effect of essential oil and hydrosol of *Satureja thymbra* and comparison with standard acid-base sanitizers. *Journal of Applied Microbiology* 104: 1586-1596. I.F.: 3.772, Cited: 129 times.
11. Anastasiadi M., Chorianopoulos N. G., Nychas G.-J. E., and Haroutounian S. A. (2009). Assay of phenolic content and antilisterial activities of grapes and vinification by-products extracts. *Journal of Agricultural and Food Chemistry*, 57: 457-463. I.F.: 5.279, Cited: 102 times.
12. Nisiotou A., Chorianopoulos N., Nychas G.-J. E., and Panagou E. Z. (2010). Yeast heterogeneity during spontaneous fermentation of naturally black olives in different brine solutions. *Journal of Applied Microbiology*, 108: 396-405. I.F.: 3.772, Cited: 75 times.
13. Chorianopoulos N. G., Giaouris E. D., Kourkoutas Y., and Nychas G.-J. E. (2010). Early stages of biofilm development by *Salmonella* Enteritidis on stainless steel are inhibited by the cell-free culture supernatant of *Hafnia alvei*. *Applied and Environmental Microbiology*, 76: 2018-2022. I.F.: 4.792, Cited: 43 times.
14. Chorianopoulos N. G., Tsoukleris D. S., Panagou E. Z., Falaras P., and Nychas G.-J. E. (2011). Use of titanium dioxide (TiO₂) photocatalysts as alternative means for *Listeria monocytogenes* biofilm disinfection in food processing. *Food Microbiology*, 28: 164-170. I.F.: 5.516, Cited: 124 times.
15. Boziaris, I. S., Chorianopoulos N. G., Haroutounian S. A., and Nychas G.-J. E. (2011). Effect of *Satureja thymbra* essential oil on growth-no growth interfaces of *Listeria monocytogenes* Scott A and *Salmonella* Enteritidis PT4, at various temperatures, pH, and water activities. *Journal of Food Protection* 74: 45-54. I.F.: 1.581, Cited: 6 times.
16. Chorianopoulos N. G., Giaouris E. D., Grigoraki I., Skandamis P. N., and Nychas G.-J. E. (2011). Effect of

- acid tolerance response (ATR) on attachment of *Listeria monocytogenes* to stainless steel under extended exposure to acid or/and salt stress and resistance of sessile cells to subsequent strong acid challenges. *International Journal of Food Microbiology* 145: 400-406. I.F.: 5.277, Cited: 32 times.
17. Papadopoulou O., Chorianopoulos N. G., Gkana E., Grounta A., Koutsoumanis K. P., and Nychas G.-J. E. (2012). Transfer of foodborne pathogenic bacteria to non-inoculated beef fillets through meat mincing machine. *Meat Science* 90: 865-869. I.F.: 5.209, Cited: 20 times.
 18. Kostaki M., Chorianopoulos N., Braxou E., Nychas G.-J., and Giaouris E. (2012). Differential biofilm formation and chemical disinfection resistance of sessile cells of *Listeria monocytogenes* strains under mono-species and dual-species (with *Salmonella enterica*) conditions. *Applied and Environmental Microbiology* 78: 2586-2595. I.F.: 4.792, Cited: 98 times.
 19. Giaouris E., Samoilis G., Chorianopoulos N., Ercolini D., and Nychas G.-J. (2013). Comparative proteomic analysis of *Salmonella enterica* serovar Enteritidis PT4 planktonic and sessile cells on stainless steel surface provides new insights in protein determinants involved in the maintenance of a biofilm community. *International Journal of Food Microbiology* 162: 105-113. I.F.: 5.277, Cited: 39 times.
 20. Nisiotou A., Chorianopoulos N., Gounadaki A., Panagou E., and Nychas G.-J. (2013). Effect of wine-based marinades on the behavior of *Salmonella* Typhimurium and background flora in beef fillets. *International Journal of Food Microbiology* 164: 119-127. I.F.: 5.277, Cited: 25 times.
 21. Giaouris E., Chorianopoulos N., Doulgeraki A., and Nychas G.-J. (2013). Co culture with *Listeria monocytogenes* within a dual-species biofilm community strongly increases resistance of *Pseudomonas putida* to benzalkonium chloride. *Plos One* 8(10): e77276. I.F.: 3.240, Cited: 77 times.
 22. Giaouris E., Chorianopoulos N., and Nychas G.-J. (2014). Impact of acid adaptation on attachment of *Listeria monocytogenes* to stainless steel during long-term incubation under low or moderate temperature conditions and on subsequent recalcitrance of attached cells to lethal acid treatments. *International Journal of Food Microbiology* 171, 1-7. I.F.: 5.277, Cited: 16 times.
 23. Buncic S., Nychas G.-J., Lee M. R. F., Koutsoumanis K., Hébraud M., Desvaux M., Chorianopoulos N., Bolton D., Blagojevic B., and Antic D. (2014). Microbial pathogen control in the beef chain: Recent research advances. *Meat Science* 97, 288-297. I.F.: 5.209, Cited: 47 times.
 24. Giaouris E., Heir E., Hébraud M., Chorianopoulos N., Langsrud S., Møretø T., Habiman O., Desvaux M., Renier S., and Nychas G.-J. (2014). Attachment and biofilm formation by foodborne bacteria in meat processing environments: causes, implications, role of bacterial interactions and control by alternative novel methods. *Meat Science* 97, 298-309. I.F.: 5.209, Cited: 192 times.
 25. Giaouris E., Chorianopoulos N., and Nychas G.-J. (2014). Acquired acid adaptation of *Listeria monocytogenes* during its planktonic growth enhances subsequent survival of its sessile population to disinfection with natural organic compounds. *Food Research International* 64, 1896-900. I.F.: 6.475, Cited: 7 times.
 26. Argyri A.A., Tassou, C. C., Samaras F., Mallidis C., and Chorianopoulos N. (2014). Effect of high hydrostatic pressure processing on microbiological shelf-life and quality of fruits pretreated with ascorbic acid or SnCl₂. *Biomed Research International*, Article ID 819209. I.F.: 3.411, Cited: 7 times.
 27. Kourkoutas, Y., Karatzas, K.A.G., Valdramidis, V.P. and Chorianopoulos, N. (2015). Bioactive natural products: Facts, applications, and challenges- Editorial. *Biomed Research International*, Article ID 684109. I.F.: 3.411, Cited: 0 times.
 28. Galanis A., Kourkoutas Y., Tassou C.C and Chorianopoulos N. (2015). Detection and identification of probiotic *Lactobacillus plantarum* strains by multiplex PCR using RAPD-derived primers. *International Journal of Molecular Sciences* 16(10), 25141-25153. I.F.: 5.923, Cited: 19 times.
 29. Kourkoutas, Y., Chorianopoulos, N., Nisiotou, A., Valdramidis, V.P. and Karatzas, K.A.G. (2016). Application of Innovative Technologies for Improved Food Quality and Safety- Editorial. *Biomed Research International*, Article ID 9160375. I.F.: 3.411, Cited: 3 times.
 30. Saxami G., Papadopoulou O., Chorianopoulos N., Kourkoutas Y., Tassou C.C and Galanis A. (2016). Molecular detection of two potential probiotic lactobacilli strains and evaluation of their performance as starter adjuncts in yogurt production. *International Journal of Molecular Sciences* 17, 668. I.F.: 5.923, Cited: 7 times.
 31. Papadopoulou, O.S., Chorianopoulos, N.G (2016) Production of a functional fresh cheese enriched with the probiotic strain *Lb. Plantarum* T571 isolated from traditional greek product. *Current Research in Nutrition and Food Science* 4, 169-181. I.F.: -, Cited: 6 times.
 32. Kourkoutas, Y., Chorianopoulos, N., Karatzas, K.A.G., Banat, I.M. (2016) Bioactive Natural Products 2016 - Editorial. *BioMed Research International*, Article ID 9749305. I.F.: 3.411, Cited: 1 times.
 33. Sidira M., Santarmaki V., Kiourtzidis M., Argyri A. A., Papadopoulou O. S., Chorianopoulos N., Tassou

- C., Kaloutsas S., Galanis A., and Kourkoutas Y. (2017). Evaluation of immobilized *Lactobacillus plantarum* 2035 on whey protein as adjunct probiotic culture in yoghurt production. *LWT - Food Science and Technology* 75, 137-146. I.F.: 4.952, Cited: 26 times.
34. Gkana, E., Chorianopoulos, N., Grounta, A., Koutsoumanis, K., Nychas, G.-J.E. (2017). Effect of inoculum size, bacterial species, type of surfaces and contact time to the transfer of foodborne pathogens from inoculated to non-inoculated beef fillets via food processing surfaces. *Food Microbiology* 62, 51-57. I.F.: 5.516, Cited: 5 times.
 35. Gkana, E., Doulgeraki, A., Chorianopoulos, N., Nychas, G.-J.E. (2017). Anti-adhesion and Anti-biofilm Potential of Organosilane Nanoparticles against Foodborne Pathogens. *Frontiers in Microbiology* 8:1295. doi: 10.3389/fmicb.2017.01295. I.F.: 5.640, Cited: 17 times.
 36. Santarmaki, V., Kourkoutas, Y., Zoumpopoulou, G., Mavrogonatou, E., Kiourtzidis, M., Chorianopoulos, N., Tassou, C., Tsakalidou, E., Simopoulos, C., Ypsilantis, P. (2017). Survival, Intestinal Mucosa Adhesion, and Immunomodulatory Potential of *Lactobacillus plantarum* Strain. *Current Microbiology* 74, 1061-1067. I.F.: 2.188, Cited: 13 times.
 37. Pavli, F., Kovaïou, I., Apostolakopoulou, G., Kapetanakou, A., Skandamis, P., Nychas, G.-J.E., Tassou, C., Chorianopoulos, N. (2018). Alginate-Based Edible Films Delivering Probiotic Bacteria to Sliced Ham Pretreated with High Pressure Processing. *International Journal of Molecular Sciences* 19, 150. I.F.: 5.923, Cited: 16 times.
 38. Argyri, A. A., Papadopoulou, O.S., Nisiotou, A., Tassou, C., Chorianopoulos, N. (2018). Effect of high pressure processing on the survival of *Salmonella* Enteritidis and shelf-life of chicken fillets. *Food Microbiology* 70, 55-64. I.F.: 5.516, Cited: 21 times.
 39. Pavli, F., Tassou, C., Nychas, G.-J.E., Chorianopoulos, N. (2018). Probiotic incorporation in edible films and coatings: Bioactive solution for functional foods. *International Journal of Molecular Sciences* 18, 1867. I.F.: 5.923, Cited: 47 times.
 40. Papadopoulou, O.S., Argyri, A. A., Varzakis, E., Tassou, C., Chorianopoulos, N. (2018). Greek functional Feta cheese: Enhancing quality and safety using a *Lactobacillus plantarum* strain with probiotic potential. *Food Microbiology* 74, 21-33. I.F.: 5.516, Cited: 25 times.
 41. Pavli, F., Argyri, A. A., Nychas, G.-J.E., Tassou, C., Chorianopoulos, N. (2018). Use of Fourier transform infrared spectroscopy for monitoring the shelf life of ham slices packed with probiotic supplemented edible films after treatment with high pressure processing. *Food Research International* 106, 1061-1068. I.F.: 6.475, Cited: 12 times.
 42. Kourkoutas, Y., Chorianopoulos, N., Lazar, V., Di Ciccio, P. (2018) Bioactive Natural Products 2018 - Editorial. *BioMed Research International*, Article ID 5063437. I.F.: 3.411, Cited: 1 times.
 43. Papadopoulou O., Argyri, A. A., Varzakis E., Sidira M., Kourkoutas Y., Galanis A., Tassou, C., Chorianopoulos, N. (2019). Safety and quality aspects of traditional fermented milk using lactobacilli strains with probiotic potential. *International Dairy Journal*. I.F.: 3.032, Cited: 4 times.
 44. Pavli, F. G., Argyri, A. A., Skandamis, P., Nychas, G.-J.E., Tassou C. C. and Chorianopoulos, N. G. (2019). Antimicrobial activity of oregano essential oil incorporated in sodium alginate edible films: Control of *Listeria monocytogenes* and spoilage in ham slices treated with High Pressure Processing. *Materials*, 12(22), 3726. I.F.: 3.623, Cited: 8 times.
 45. Argyri, A. A., Papadopoulou, O., Sourri, P., Chorianopoulos, N. G. and Tassou C. C. (2019). Quality and safety of fresh chicken fillets after high pressure processing: survival of indigenous *Brochothrix thermosphacta* and inoculated *Listeria monocytogenes*. *Microorganisms*, 7(11), 520. I.F.: 4.128, Cited: 4 times.
 46. Pavli, F., Argyri, A. A., Chorianopoulos, N., Nychas, G.-J.E., Tassou, C. (2020). Evaluation of *Lactobacillus plantarum* L125 strain with probiotic potential on physicochemical, microbiological and sensorial characteristics of dry-fermented sausages. *LWT - Food Science and Technology* 118, 108810. I.F.: 4.952, Cited: 19.
 47. Papadopoulou, O.S., Iliopoulos, V., Mallouchos, A., Panagou, E.Z., Chorianopoulos, N., Tassou, C., Nychas, G.-J.E. (2020). Spoilage potential of pseudomonas (*P. fragi*, *P. putida*) and LAB (*Leuconostoc mesenteroides*, *Lactobacillus sakei*) strains and their volatilome profile during storage of sterile pork meat using GC/MS and data analytics. *Foods*, 9(5), 633. I.F.: 4.350, Cited: 10 times.
 48. Syrokou, M.K., Themeli, C., Paramithiotis, S., Mataragas, M., Bosnea, L., Argyri, A.A., Chorianopoulos, N.G., Skandamis P.N. and Drosinos E.H. (2020). Microbial Ecology of Greek Wheat Sourdoughs, Identified by a Culture-Dependent and a Culture-Independent Approach. *Foods*, 9, 1603. I.F.: 4.350, Cited: 0 times.
 49. Doulgeraki, A.I., Bikouli, V., Argyri, A.A., Chorianopoulos, N., Mitre, E., Charvourou, G., Sourri, P.,

- Tassou C.C. and Oikonomou A. (2020). Exploring the bacterial communities of the kaiafas thermal spring anigrades nymphes in greece prior to rehabilitation actions. *International Journal of Environmental Research and Public Health*, 17, 9133. I.F.: 3.390, Cited: 0 times.
50. Dourou, D., Grounta, A., Argyri, A.A., Froutis, G., Tsakanikas, P., Nychas, G.-J.E., Chorianopoulos, N.G. and Tassou C.C. (2021). Rapid Microbial Quality Assessment of Chicken Liver Inoculated or Not With Salmonella Using FTIR Spectroscopy and Machine Learning. *Frontiers in Microbiology*, 11, 623788. I.F.: 5.640, Cited: 0 times.
 51. Dourou, D., Spirelli, E.D., Doulgeraki, A.I., Argyri, A.A., Grounta, A., Nychas, G.-J.E., Chorianopoulos, N.G. and Tassou C.C. (2021). Microbiota of Chicken Breast and Thigh Fillets Stored under Different Refrigeration Temperatures Assessed by Next-Generation Sequencing. *Foods*, 10, 765. I.F.: 4.350, Cited: 0 times.
 52. Papadopoulou, O., Argyri, A.A., Kounani, V., Tassou C.C. and Chorianopoulos, N.G. (2021). Use of Fourier transform infrared spectroscopy for monitoring the shelf life and safety of yogurts supplemented with a *Lactobacillus plantarum* strain with probiotic potential. *Frontiers in Microbiology*, 12, 678356, I.F.: 5.640, Cited: 0 times.
 53. Tsafraikidou, P., Sameli, N., Bosnea, L., Chorianopoulos, N. and Samelis J. (2021). Assessment of the spoilage microbiota in minced free-range chicken meat during storage at 4°C in retail modified atmosphere packages. *Food Microbiology*, 99, 103822, I.F.: 5.516, Cited: 0 times.
 54. Argyri, A.A., Doulgeraki, A.I., Varla, E.G., Bikouli, V.C., Natskoulis, P.I., Haroutounian S.A., Moulas G.A., Tassou, C.C. and Chorianopoulos, N.G. (2021) Evaluation of plant origin essential oils as herbal biocides for the protection of caves belonging to natural and cultural heritage sites. *Microorganisms*, 9(9), 1836. I.F.: 4.128, Cited: 0 times.
 55. Stergiou, O.S., Tegopoulos, K., Kiouisi, D.E., Tsifintaris, M., Papageorgiou, A.C. Tassou, C. Chorianopoulos, N., Kolovos, P. and Galanis, A. (2021). Whole-Genome Sequencing, Phylogenetic and Genomic Analysis of *Lactiplantibacillus pentosus* L33, a Potential Probiotic Strain Isolated From Fermented Sausages. *Frontiers in Microbiology*, corrected proofs. I.F.: 5.640, Cited: 0 times.
 56. Tegopoulos, K., Stergiou, O.S., Kiouisi, D.E., Tsifintaris, M., Koletsou, E., Papageorgiou, A.C. Argyri, A.A. Chorianopoulos, N., Galanis, A. and Kolovos, P. (2021). Genomic and phylogenetic analysis of *Lactiplantibacillus plantarum* L125, and evaluation of its anti-proliferative and cytotoxic activity in cancer cells. *Biomedicines*, accepted. I.F.: 6.081, Cited: 0 times.
 57. Eliopoulos, C., Arapoglou, D., Chorianopoulos, N., Markou, G., Haroutounian, S.A. (2022) Conversion of brewers' spent grain into proteinaceous animal feed using solid state fermentation. *Environmental Science and Pollution Research*, 29, 29562-29569. I.F.: 4.223, Cited: 0 times.
 58. Kamarinou, C., Papadopoulou, O.S., Doulgeraki, A., Tassou, C.C., Galanis, A., Chorianopoulos, N. and Argyri, A.A. (2022). Isolation, Characterization and Application of Native Lactic Acid Bacteria Isolated From Traditional Dairy Products. *Microorganisms*, submitted I.F.: 4.128, Cited: 0 times,
 59. Eliopoulos, C., Markou, G., Chorianopoulos, N., Haroutounian, S.A., Arapoglou, D., (2022) Preliminary Research Concerning the Enrichment of Industrial Hemp Extract Residues via Solid State Fermentation with *Pleurotus ostreatus*. *Applied Sciences*, 12(5), 2376. I.F.: 2.679, Cited: 0 times.
 60. Kiouisi, D.E., Chorianopoulos, N., Tassou, C.C., Galanis, A. (2022). The Clash of Microbiomes: From the Food Matrix to the Host Gut. *Microorganisms*, 10(1), 116. I.F.: 4.128, Cited: 0 times,
 61. Eliopoulos, C., Markou, G., Chorianopoulos, N., Haroutounian, S.A., Arapoglou, D. (2022) The production of high added value products from olive mill stone waste mixtures with oat bran or *Lathyrus clymenum* pericarp using solid state fermentation *Waste Management*, 149, 168-176. I.F.: 7.145, Cited: 0 times.
 62. Evaluating the Quality of Cheese Slices Packaged with Na-Alginate Edible Films Supplemented with Functional Lactic Acid Bacteria Cultures after High-Pressure Processing. Papadopoulou, O.S., Argyri, A.A., Bikouli, V.C., Lambrinea, E., Chorianopoulos, N. *Foods*, 11, 2855. (2022). I.F.: 4.350, Cited: 0 times.
 63. Mitropoulou G. Prapa I., Nikolaou A., Tegopoulos K., Tsirka T., Chorianopoulos N., Tassou C., Kolovos P., Grigoriou M., and Kourkoutas Y. (2022). Effect of Free or Immobilized *Lactiplantibacillus plantarum* T571 on Feta-Type Cheese Microbiome. *Frontiers in Bioscience Elite*, 14, 31. I.F.: -, Cited: 0 times.
 64. Kamarinou, C.S., Papadopoulou, O.S., Doulgeraki, A.I., Tassou, Chrysoula C., Galanis, A., Chorianopoulos, N.G., Argyri, A.A. (2023). Application of multi-functional lactic acid bacteria strains in a pilot scale feta cheese production. *Frontiers in Microbiology*, 14, 1254598. I.F.: 5.640, Cited: 0 times.
 65. Kassalia, M.-E., Chorianopoulos, N., Nychas, G.-J., Pavlatou, E.A. (2023). Investigation of the Photoinduced Antimicrobial Properties of N-Doped TiO₂ Nanoparticles under Visible-Light Irradiation on Salmonella Typhimurium Biofilm. *Applied Sciences*, 13(7), 4498. I.F.: 2.679, Cited: 0 times.

66. Doulgeraki, A.I., Kamarinou, C.S., Nychas, G.-J.E., Argyri, A.A., Tassou, C.C., Moulas, G., Chorianopoulos, N. (2023). Role of Microbial Interactions across Food-Related Bacteria on Biofilm Population and Biofilm Decontamination by a TiO₂-Nanoparticle-Based Surfactant. *Pathogens*, 12(4), 573. I.F.: 2.679, Cited: 0 times.
67. Dourou, D., Doulgeraki, A.I., Vitsou-Anastasiou, S., Chorianopoulos, N.G., Argyri, A.A., Nychas, G.-J.E., Tassou, C.C. (2023). Deciphering the growth responses and genotypic diversity of bioluminescent *Photobacterium phosphoreum* on chicken meat during aerobic refrigerated storage. *International Journal of Food Microbiology*, 405, 110334. I.F.: 5.277, Cited: 0 times.
68. Kamarinou, C.S., Kioussi D.E., Repanas P., Argyri, A.A., Chorianopoulos, N.G., Galanis, A. (2024). Dissecting the Genetic Basis of the Technological, Functional, and Safety Characteristics of *Lactocaseibacillus paracasei* SRX10. *Microorganisms*, 12, 93. I.F.: 4.128, Cited: 0 times.
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- 1.P. N. Skandamis, V. Iliopoulos, N. G. Chorianopoulos, E. Tsigarida, and G.-J. E. Nychas, “Predictive modeling on meat: Effect of temperature and modified atmosphere packaging (Προρρητική μικροβιολογία στο νωπό κρέας: επίδραση της θερμοκρασίας και της συσκευασίας με τροποποιημένες ατμόσφαιρες)“, 3rd Hellenic Symposium: Food Hygiene and Technology, March 18-19, Athens, 2004.
- 2.E. Giaouris, N. G. Chorianopoulos, K. Koutsoumanis, and G.-J. E. Nychas, “Effect of temperature, pH and water activity on biofilm formation by *Salmonella enterica* Enteritidis PT4 (Επίδραση της θερμοκρασίας, του pH και της ενεργότητας νερού στο σχηματισμό βιο-υμενίου από το παθογόνο βακτήριο *Salmonella* Enteritidis)“, 3rd Hellenic Symposium: Food Hygiene and Technology, March 18-19, Athens, 2004.

- 3.N. G. Chorianopoulos, P. N. Skandamis, E. Tsigarida, and G.-J. E. Nychas, "*Listeria monocytogenes*: Survival and death in traditional Greek salads (*Listeria monocytogenes*: Ζωή, επιβίωση και θάνατος σε παραδοσιακές ελληνικές σαλάτες)", 3rd Hellenic Symposium: Food Hygiene and Technology, March 18-19, Athens, 2004.
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28. Παπαδοπούλου Ο. και Χωριανόπουλος Ν. (2015). Παραγωγή λειτουργικών παραδοσιακών τυριών της ορεινής και νησιώτικης Ελλάδας, εμπλουτισμένα με προβιοτικούς μικροοργανισμούς απομονωμένους από παραδοσιακά Ελληνικά τρόφιμα. 3η Επιστημονική Ημερίδα Γαλακτοκομίας και Τυροκομίας, 7 Νοεμβρίου 2015, Διεθνής Αερολιμένας Ελευθέριος Βενιζέλος, DairyEXPO'15, Αθήνα.
29. Chorianopoulos N. Argyri A.A., Tassou C.C., Nychas G.J.E., Moulas G., Doulgeraki A.I., (2019). Application of nanotechnology to decontaminate meat industry surfaces. PanHellenic Congress on meat and meat products thereof «from stable to table», 1-3 February, Thessaloniki, Greece.

1. N. G. Chorianopoulos, "Essential oils from plants of Greek biodiversity: Chemical composition and antibacterial activities for the development of alternative food additives and biofilm disinfection (Ελληνική βιοποικιλότητα ως πηγή ανάπτυξης φυσικών συντηρητικών τροφίμων με στόχο την: α) παραγωγή ασφαλών τροφίμων με αναβαθμισμένη ποιότητα και β) καταπολέμηση βιοϋμενίων)", 1st Hellenic Meeting of Food Science and Nutrition, October 31-November 1, Athens, 2006.
2. N. G. Chorianopoulos, P. Falaras, and G.-J. E. Nychas, "Use of titanium dioxide as alternative mean for *Listeria monocytogenes* biofilm disinfection (Μελέτη του βιο-υμενίου του παθογόνου βακτηρίου *Listeria monocytogenes* και εναλλακτικοί τρόποι καταπολέμησής του με τη χρήση νανοτεχνολογιών και UV φωτός)", 2nd Hellenic Meeting of Food Science and Nutrition, April 9, Athens, 2009.
3. N. G. Chorianopoulos, D. S. Tsoukleris, E. Z. Panagou, P. Falaras, and G.-J. E. Nychas, "Use of natural antimicrobial systems and nanotechnologies as alternative means for *Listeria monocytogenes* biofilm disinfection (Εναλλακτικοί τρόποι καταπολέμησης του βιο-υμενίου του παθογόνου βακτηρίου *Listeria monocytogenes* με τη χρήση φυσικών αντιμικροβιακών συστημάτων και νανοτεχνολογιών)", 3rd Hellenic Meeting of D.E.D.Y.T. (Διεπιστημονική Εταιρεία Διασφάλισης Υγιεινής Τροφίμων), June 4-6, Thessaloniki, 2010.
4. A. Grounta, E. Gkana, N. G. Chorianopoulos, V. Iliopoulos, K. P. Koutsoumanis, and G.-J. E. Nychas, "Transfer of *Salmonella enterica* ser. Typhimurium and *Escherichia coli* O157:H7 biofilm cells to non-inoculated beef fillets (Μελέτη της διασταυρούμενης επιμόλυνσης φιλέτων μόσχου από βιοϋμενικά κύτταρα του παθογόνου βακτηρίου *Salmonella enterica* ser. Typhimurium και *Escherichia coli* O157:H7)", 3rd Mikrobiokosmos conference, December 16-18, Thessaloniki, Greece, 2010.
5. O. Papadopoulou, E. Gkana, A. Grounta, N. G. Chorianopoulos, K. P. Koutsoumanis, and G.-J. E. Nychas, "Transfer of *Listeria monocytogenes* and *Escherichia coli* O157:H7 to non-inoculated beef fillets through meat mincing machine (Ποσοτικός προσδιορισμός της μεταφοράς του παθογόνου μικροοργανισμού *Listeria monocytogenes* και *Escherichia coli* O157:H7 από μηχανή κιμά σε φιλέτα βοείου κρέατος)", 3rd Mikrobiokosmos conference, December 16-18, Thessaloniki, Greece, 2010.
6. M. Kostaki, E. Giaouris, N. Chorianopoulos, and G.-J. E. Nychas, "Study of biofilm formation from foodborne pathogens and useful bacteria on stainless steel surfaces under different mixed bacterial cultures and disinfection tests (Μελέτη σχηματισμού βιο-υμενίων από τροφιμογενή παθογόνα και χρήσιμα βακτήρια πάνω σε πρότυπες επιφάνειες ανοξείδωτου χάλυβα, υπό διάφορες συνθήκες μικτής καλλιέργειας και δοκιμές απολύμανσης)", 3rd Mikrobiokosmos conference, December 16-18, Thessaloniki, Greece, 2010.
7. E. Gkana, A. Grounta, N. G. Chorianopoulos, A. Stamatiou, K. P. Koutsoumanis, and G.-J. E. Nychas, "Transfer of *Salmonella enterica* ser. Typhimurium and *Escherichia coli* O157:H7 from food processing surfaces to non-inoculated beef fillets (Ποσοτικός προσδιορισμός της μεταφοράς του παθογόνου μικροοργανισμού *Salmonella enterica* ser. Typhimurium και *Escherichia coli* O157:H7 από επιφάνειες επεξεργασίας τροφίμων σε φιλέτα βοείου κρέατος)", 2nd Conference of Hellenic Veterinary Medical Society, March 18-20, Thessaloniki, Greece, 2011.
8. A. Nisiotou, N. G. Chorianopoulos, and C. Tassou, "Wild-Wine EU project", 5th Conference of Mikrobiokosmos, December 13-15, Athens, Greece, 2012.
9. Παυλή, Φ., Χωριανόπουλος Ν., Αργύρη Α. και Τάσσου Χ. (2015). Χρήση στελέχους *Lactobacillus plantarum* με προβιοτικό δυναμικό για τη ζύμωση παραδοσιακών αλλαντικών. Μικροβιόκοσμος 2015, Αθήνα

Other presentations

1. Τάσσου Χ. και Χωριανόπουλος Ν. (2011). Επιτραπέζιες προβιοτικές ελιές. Ένα νέο λειτουργικό τρόφιμο. Περιοδικό ΕΘΙΑΓΕ, τεύχος 45, 18-21.
2. Νησιώτου Α., Χωριανόπουλος Ν. και Τάσσου Χ. (2012). "Wildwine": Η αξιοποίηση της ενδογενούς μικρο-χλωρίδας για την παραγωγή οίνων με γεωγραφικό αποτύπωμα. Περιοδικό FoodMagazine, τεύχος 29, 4-6.
3. Νησιώτου Α., Χωριανόπουλος Ν. και Τάσσου Χ. (2014). "Το Ινστιτούτο Οίνου ερευνά μεθόδους για την παραγωγή κρασιών «άγριας» ζύμωσης. Περιοδικό ΕΛΓΟ-ΔΗΜΗΤΡΑ, τεύχος 7, 18-19.
4. Χωριανόπουλος Ν. και Τάσσου Χ. (2014). Λειτουργικά γαλακτοκομικά προϊόντα και αλλαντικά με προβιοτικούς μικροοργανισμούς από παραδοσιακά ελληνικά προϊόντα. Περιοδικό ΕΛΓΟ-ΔΗΜΗΤΡΑ, τεύχος 8, 26.
5. Σκανδάμης Π. Ουζουνίδου Γ. και Χωριανόπουλος Ν. (2016). "Veggie it": ένα σνακ υψηλής διατροφικής αξίας. Περιοδικό ΕΛΓΟ-ΔΗΜΗΤΡΑ, τεύχος 15.

6. Χωριανόπουλος Ν. και Τάσσου Χ. (2017). Λειτουργικά γαλακτοκομικά προϊόντα και αλλαντικά με προβιοτικούς μικροοργανισμούς από παραδοσιακά ελληνικά προϊόντα. Περιοδικό Dairy News, τεύχος 6, 52-55.
7. Χωριανόπουλος Ν., Νησιώτου Α., και Τάσσου Χ. (2019). Καινοτόμες προσεγγίσεις για την παραγωγή τροφίμων υψηλής θρεπτικής αξίας. Ύπαιθρος Χώρα, 9/1/2019. link: https://www.ypaithros.gr/paragogi-threptikon-trofimon-orthes-praktikes/?fbclid=IwAR2mEeJ-E-r5oDSTT4265fpVZRPJtXwuP4rWRvG3VUvSR_rrmlU1TK0coYM

Research Projects

Participation in **50** European and National research projects, **10** of them as coordinator/scientific responsible of whole project and **2** of them as coordinator of his sector (Total budget of the projects that coordinated ~ 1,670,000 Euros).

List of research projects

1. Title: 'Bio-control of olive fermentation; Microbiological and sensory studies for the improvement of safety, quality and acceptability of the final product FAIR 9526 project'.
Budget: 130000 euros.
Source of funding: EU.
Role in the research team: Microbiological and physicochemical analyses.
Starting date - Ending date: 1999 – 2001.
2. Title: 'Development of a software for the prediction of spoilage of *Sparus aurata*'.
Budget: 30000 euros.
Source of funding: GSRT.
Role in the research team: Microbiological and physicochemical analyses.
Starting date - Ending date: 1999 – 2001.
3. Title: 'Microbiological quality monitoring of sterilized milk using innovative electrical, magnetic electromagnetic and optical technologies for rapid reliable and sensitive detection of the total spoilage – Microqual – QLK1-1036'
Budget: 130000 euros.
Source of funding: EU.
Role in the research team: Experimental design, microbiological and physicochemical analyses.
Starting date - Ending date: 2002 – 2004.
4. Title: 'Development and Application of a TTI based safety monitoring and assurance system (SMAS) for chilled meat products QLRT – 2001 – 02545'.
Budget: 250000 euros.
Source of funding: EU.
Role in the research team: Experimental design, microbiological and physicochemical analyses.
Starting date - Ending date: 2003 – 2005.
5. Title: 'Plant essential oils as antibacterial substances'.
Budget: 10000 euros.
Source of funding: GSRT.
Role in the research team: Experimental design, microbiological and physicochemical analyses.
Starting date - Ending date: 2003 – 2004.
6. Title: 'Software of quality control and food management'.
Budget: 10000 euros.
Source of funding: GSRT.
Role in the research team: Experimental design, microbiological and physicochemical analyses.
Starting date - Ending date: 2003 – 2004.
7. Title: 'Assessment and improvement of safety of traditional dry sausages from producers to consumers'.
Budget: 185000 euros.
Source of funding: EU.
Role in the research team: Experimental design, microbiological and physicochemical analyses.
Starting date - Ending date: 2003 – 2005.

8. Title: 'An integrated system of quality control of products sensitive to temperature changes'.
Budget: 10000 euros.
Source of funding: GSRT.
Role in the research team: Experimental design, microbiological and physicochemical analyses.
Starting date - Ending date: 2003 – 2004.
9. Title: 'TrueFood-EU'.
Budget: 400000 euros.
Source of funding: EU.
Role in the research team: Writing, experimental design, microbiological and physicochemical analyses.
Starting date - Ending date: 2006 – 2009.
10. Title: 'An innovative food packaging system of meat products for the assurance of its safety and spoilage'.
Budget: 30000 euros.
Source of funding: GSRT.
Role in the research team: Experimental design, microbiological and physicochemical analyses.
Starting date - Ending date: 2006 – 2008.
11. Title: 'Development of a financial procedure for the accomplished administration through the use of winery wastes'.
Budget: 100000 euros.
Source of funding: EU.
Role in the research team: Experimental design, physicochemical analyses.
Starting date - Ending date: 2005 – 2007.
12. Title: 'Microbiological and chemical analyses during fermentation of black olives with probiotic cultures of lactic acid bacteria'.
Budget: 17000 euros.
Source of funding: GSRT.
Role in the research team: Experimental design, microbiological and physicochemical analyses.
Starting date - Ending date: 2006 – 2007.
13. Title: 'ProSafeBeef – EU'.
Budget: 800000 euros.
Source of funding: EU.
Role in the research team: Deputy Coordinator of Pillar 2 (on behalf of Prof. Nychas), writing, experimental design, microbiological and physicochemical analyses.
Starting date - Ending date: 2007 – 2012.
14. Title: 'Safety of beef – GSRT'.
Budget: 30000 euros.
Source of funding: GSRT.
Role in the research team: Writing, experimental design, microbiological and physicochemical analyses.
Starting date - Ending date: 2007 – 2009.
15. Title: 'SYMBIOSIS-EU'.
Budget: 436000 euros.
Source of funding: EU.
Role in the research team: Writing, experimental design, microbiological and physicochemical analyses.
Starting date - Ending date: 2009 – 2012.
16. Title: 'Restoration of stricken Mediterranean forests – safety and efficiency of 4 interventions in Natura 2000 sites of Rhodes (*LIFE*+ 2010)'.
Budget: 230000 euros.
Source of funding: EU.
Role in the research team: Consultant.
Starting date - Ending date: 2010 – 2012.
17. Title: 'BIOLIST'.
Budget: 30000 euros.
Source of funding: EU-GSRT.
Role in the research team: Consultant.
Starting date - Ending date: 2011 – 2013.
18. Title: 'Incorporation of natural antimicrobial substances of plant origin for the production of added value sausages and other meat products'.

Budget: 200000 euros.

Source of funding: GSRT.

Role in the research team: Writing, experimental design, consultant.

Starting date - Ending date: 2012 – 2013.

19. Title: 'WILDWINE-EU'.

Budget: 230000 euros.

Source of funding: EU.

Role in the research team: Deputy Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2012 – 2015.

20. Title: 'Transfer of foodborne pathogen bacteria from food processing equipment to non inoculated meat and meat products and evaluation of different disinfection strategies'.

Budget: 160000 euros.

Source of funding: GSRT-PostDoc fellowships (the project was not funded because Dr. Chorianopoulos had already a permanent research position in an Institute).

Role in the research team: Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2012 – 2015.

21. Title: 'MY wine'.

Budget: 320000 euros.

Source of funding: GSRT.

Role in the research team: Deputy Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2013 – 2015.

22. Title: 'Development of a predictive modelling of pine and fir insects' secretion'.

Budget: 7700 euros.

Source of funding: Greek Ministry of Agriculture.

Role in the research team: Writing, experimental design, physicochemical analyses.

Starting date - Ending date: 2011 – 2012.

23. Title: 'THaLES.

Budget: 170000 euros.

Source of funding: GSRT.

Role in the research team: Writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2012 – 2015.

24. Title: 'Functional dairy and meat products with high added value fermented or enriched with new probiotic microorganisms isolated from Greek traditional products'.

Budget: 270000 euros.

Source of funding: GSRT.

Role in the research team: HAO-DEMETER Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2013 – 2015.

25. Title: 'Research and evaluation of quality milk characteristics at responsibility Regions of Patra'.

Budget: 154000 euros.

Source of funding: Greek Ministry of Agriculture.

Role in the research team: Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2014 – 2015.

26. Title: 'Research and evaluation of quality milk characteristics at responsibility Regions of West Greece and Peloponnese'.

Budget: 206000 euros.

Source of funding: Greek Ministry of Agriculture.

Role in the research team: Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2015 – 2016.

27. Title: 'Research and evaluation of quality milk characteristics at responsibility Regions of Achaia, Larisa, Lesvos and Rethymno'.

Budget: 161000 euros.

Source of funding: Greek Ministry of Agriculture.

Role in the research team: Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2016 – 2017.

28. Title: 'Research and evaluation of quality milk characteristics at responsibility Regions of Achaia, Larisa and Rethymno'.

Budget: 231000 euros.

Source of funding: Greek Ministry of Agriculture.

Role in the research team: Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2016 – 2017.

29. Title: 'Standard Intelligent Monitoring and Evaluation System for the Quality and Safety of Fresh Poultry Products.'

Budget: 190987 euros.

Source of funding: GSRT.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2021.

30. Title: 'Innovative Functional Foods: Development, Production, Characterization, Properties'.

Budget: 19500 euros.

Source of funding: GSRT.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2021.

31. Title: 'Utilization of new natural Greek microbial flora to produce high quality wines'.

Budget: 160000 euros.

Source of funding: GSRT.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2022.

32. Title: 'Use of innovative nanotechnologies to combat biofilms in the food processing industry'.

Budget: 60000 euros.

Source of funding: GSRT.

Role in the research team: Scientific Responsible, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2021.

33. Title: 'Innovative Strategies for Utilization of Acid Yogurt Whey'.

Budget: 65450 euros.

Source of funding: GSRT.

Role in the research team: Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2016 – 2017.

34. Title: 'Development, evaluation and exploitation of new materials of plant origin for the cleaning-protection of caves that are part of the cultural heritage of Greece'.

Budget: 17360 euros.

Source of funding: GSRT.

Role in the research team: Scientific Responsible, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2021.

35. Title: 'Development of new Greek bakery products with improved organoleptic characteristics and longer shelf life using microorganisms of technological interest'.

Budget: 337210 euros (130000 Euros for Lycovrissi).

Source of funding: GSRT.

Role in the research team: ITAP Coordinator for Lycovrissi, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2021.

36. Title: 'Creation of new animal feed of high nutritional value from by-products of the Greek agro-industry with the aim of fully or partially replacing imported protein animal feed'.

Budget: 77500 euros.

Source of funding: GSRT.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2022.

37. Title: 'Production of naturally aged meat products from oak-fed wild pigs'.

Budget: 180000 euros (90000 Euros for Lycovrissi).

Source of funding: GSRT.

Role in the research team: ITAP Coordinator for Lycovrissi, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2021.

38. Title: 'Development of new biofunctional foods and improvement of the overall quality of traditional milk products by management of their microbial ecology'.

Budget: 280000 euros.

Source of funding: GSRT.

Role in the research team: Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2022.

39. Title: 'PDA FETA: Let's get real' to the markets of Germany, France and UK'.

Budget: 2999861 euros.

Source of funding: EU.

Role in the research team: writing.

Starting date - Ending date: 2018 – 2022.

40. Title: 'PDA FETA: Let's get real' to the markets of USA and Canada'.

Budget: 3469470 euros.

Source of funding: EU.

Role in the research team: writing.

Starting date - Ending date: 2018 – 2022.

41. Title: 'Study of Microbial Flora - Cleaning of the Kaiafas' Baths'.

Budget: 15000 euros.

Source of funding: Ministry of Culture.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2018 – 2019.

42. Title: 'Establishment of a system for monitoring the survival of probiotic microorganisms in fruit juices'.

Budget: 18600 euros.

Source of funding: Region of Peloponnese.

Role in the research team: Coordinator, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2019 – 2020.

43. Title: 'Development of innovative smart packaging for on-site non-destructive evaluation of food quality by application of organic photonics to the packaging material'.

Budget: 190000 euros.

Source of funding: GSRT.

Role in the research team: Scientific Responsible, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2020 – 2023.

44. Title: 'Research and evaluation of quality milk characteristics at responsibility Regions of Greece'.

Budget: 650000 euros.

Source of funding: Greek Ministry of Agriculture.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2020 – 2023.

45. Title: 'Pilot program for checking milk balances and traceability in the region of Thessaly'.

Budget: 99140 euros.

Source of funding: Greek Ministry of Agriculture.

Role in the research team: Scientific Responsible, writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2020 – 2021.

46. Title: 'Digital Technologies as an enabler for a continuous transformation of food safety system'

DiTECT – H2020- SFS-37-2019 – 861915-2 Duration 11/2020-10/2023 Διάρκεια: 11/2020 - 10/2023.

(<https://ditect.eu/>).

Budget: 230000 euros.

Source of funding: EU.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2020 – 2023.

47. Title: 'Natural fruit juices enriched with probiotic bacteria and other biofunctional ingredients in encapsulated form'.

Budget: 235000 euros.

Source of funding: GSRT.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2020 – 2023.

48. Title: 'Development of a new ready-to-use organic chicken broth with Cretan herbs to enhance its overall quality and safety'.

Budget: 74400 euros.

Source of funding: GSRT.

Role in the research team: writing, experimental design, microbiological and physicochemical analyses.

Starting date - Ending date: 2020 – 2023.

49. Title: 'Use of omics technologies to fortify infant milk'.

Source of funding: GSRT.

Role in the research team: experimental design.

Starting date - Ending date: 2020 – 2023.

50. Title: 'Production of an innovative yogurt dessert product using microalgae'.
Source of funding: GSRT.
Role in the research team: experimental design.
Starting date - Ending date: 2020 – 2023.

Teaching experience

- Lectures on Food Microbiology (Pre-graduate students), Agricultural University of Athens, Food Science and Technology Dept (11/2002-10/2008, 5/2009-2013).
- Lectures on Food Microbiology (Post-graduate students), Agricultural University of Athens, Food Science and Technology Dept (5/2009-2013).
- Lectures on Chemistry (Pre-graduate students), Agricultural University of Athens, Science Dept (2/2003-2/2006).

Scientific Societies

- Member of Greek Geotechnical Chamber (GEO.T.E.E.).
- Member of MikroBiokosmos

Editor in Scientific Journals (SCI)

- Current opinion in Food Science -Guest Editor (*I.F.* = 3.828)
- Biomed Research International -Guest Editor (*I.F.* = 2.583)
- Materials -Guest Editor (*I.F.* = 2.972)
- Frontiers in Microbiology -Associate Editor (*I.F.* = 5.640)
- Fermentation -Associate Editor (*I.F.* = 5.123)

Reviewer in Scientific Journals (SCI)

- Biomed Research International (*I.F.* = 2.583)
- Food Microbiology (*I.F.* = 4.090)
- Food Research International (*I.F.* = 3.520)
- International Journal of Molecular Sciences (*I.F.* = 3.687)
- International Journal of Food Microbiology (*I.F.* = 3.451)
- Journal of Applied Microbiology (*I.F.* = 2.160)
- Letters in Applied Microbiology (*I.F.* = 1.471)
- Molecules (*I.F.* = 3.098)
- Plos One (*I.F.* = 2.806)
- LWT- Food Science and Technology (*I.F.* = 3.129)
- Biochemical Engineering Journal (*I.F.* = 3.226)
- International Biodeterioration and Biodegradation (*I.F.* = 3.562)
- Food and Bioproducts Processing (*I.F.* = 2.744)
- International Journal of Food Science and Technology (*I.F.* = 2.383)
- Journal of Food Science (*I.F.* = 2.018)
- International Journal of Environmental Health Research (*I.F.* = 1.433)
- Meat Science (*I.F.* = 2.821)
- Foods (*I.F.* = 3.011)
- Fermentation (*I.F.* = 5.123)
- Journal of Functional Foods (*I.F.* = 3.470)
- Materials (*I.F.* = 2.972)
- Trends in Food Science and Technology (*I.F.* = 11.077)
- Comprehensive Reviews in Food Science and Food Safety (*I.F.* = 9.912)

Grants, scholarships and awards

- Fellowship for Post Doctoral Research for 2008, Greek State Scholarship Foundation (I.K.Y.).
- Fellowship for Post Doctoral Research for 2009, Colorado State University (CSU), USA.
- 1st place in Greek Ecotrophelia 2016 in cooperation with Agricultural University of Athens.

Advisory Boards

Permanent member of the Advisory Board of New Agriculture - New Generation by Stavros Niarchos Foundation

Administrative activities

- Representative of HAO-DEMETER at Ministry of Agriculture for the development of the technical dossier of Order 16 (Article 35).
- Representative of HAO-DEMETER at Ministry of Agriculture for the development of the criteria of eligibility of Order 16 (Article 35).
- Organizing committee and Chairman of the session “Nutraceuticals” at 1st Intl. Multidisciplinary CONFERENCE on Nutraceuticals and Functional Foods, KALAMATA 2016
- Substitute Member of the Ministry of Agriculture working group for Greek yogurt
- Representative of HAO-DEMETER at Attiki Region for Agri-Food sector.
- Representative of HAO-DEMETER at Ministry of Agriculture for Agri-Food sector.
- Permanent Member of the scientific platform of the GSRI for Agri-Food sector.

Invited talks

- Presentation of research findings for the food industry – ProSafeBeef findings, General Secretariat for Research and Technology, ETAT, 6 of April, 2011.
- Presentation of research findings – Milos Municipality, 1 October 2016.
- Presentation of research findings – EOBETripoli, 15 January 2017.
- Presentation of research findings – Mendenitsa Fthiotis, 7 December 2018.

Supervision/co-Supervision

Post Docs:

- Doulgeraki Agapi
- Argyri Anthoula
- Evergetis Epaminondas
- Papadopoulou Olga

In AUA (Greece) for PhD thesis:

- Pavli Fotini
- Gkerekou Maria
- Kapsaski Vasiliki-Nafsika

In DUTH (Greece) for PhD thesis:

- Kamarinou Christina

In University of Reading (UK) for PhD thesis:

- Carolina Bruschi Silva

In AUA (Greece) for MSc thesis:

- Kalomoiris Michalis
- Verdos Georgios
- Varounis Nikos

In AUA (Greece) for BSc thesis:

- Grigoraki Ioanna
- Brachou Elli
- Kostaki Maria
- Kouklada Theodora
- Karalis Yiannis
- Makris Symeon
- Psarafti Aikaterini
- Frantzi Aikaterini
- Spyratou Maria-Konstantina
- Doukaki Angeliki
- Soulioti Christina

In Aegean University (Greece) for BSc thesis:

- Apostolakopoulou Georgia

In UWA (Greece) for BSc thesis:

- Kremezi Georgia

For practical training:

- Meimari Dimitra
- Mantzoros Christos
- Koultsoopoulos Vasileios
- Mountricha Maria
- Chasanis Jason
- Manoudakis Jason
- Chalvatzidi Dimitra
- Faroupos Spyridon

Media interviews

- NET – News 29/10/2006 (Smart Packaging)
- STAR of Central Greece – News 12/12/2018. (Production/Livestock/Prospects) link: https://digitalstar.gr/ypaithros/26278-ypaithros-12-12-2018?fbclid=IwAR1hKwTAVpb5epC9h5LMGXayn-QitfQ0PIAEcSjo5NPpWDbT86_s2HEpc98

Other

- Foreign languages: English (very good - level C1 of the Ministry of Education).
- Computer license - ECDL diploma