

Curriculum Vitae

Personal Data



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Kostas Koutsoumanis

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**Laboratory of Hygiene and Microbiology of
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Summary

Kostas Koutsoumanis is currently serving as a Professor, Head of Laboratory of Food Microbiology and Hygiene and Head of the Department of Food Science and Technology in Aristotle University of Thessaloniki, Greece. He received his B.S. degree in Agriculture Engineering from the Agricultural University of Athens, Greece, in 1997 and Ph.D. (Food Science) degree from the same University in 2000. After serving as a Research Associate in the Department of Animal Sciences at Colorado State University he took a Lecturer position in the Department of Food Science and Technology at Aristotle University of Thessaloniki in 2002, and he was promoted to Assistant Professor in 2007, Associate Professor in 2013 and Professor in 2017. Currently, he teaches several graduate and MSc courses including General Microbiology, Food Quality and Safety Assurance, Predictive Microbiology and Risk Assessment and Applied Statistics in Food Science. From 2011 he is a member, from 2015 to 2018 the vice-Chair and from 2018 the Chair of the Biohazard panel of the European Food Safety Authority (EFSA). He is also a member of Joint FAO/WHO Expert Meeting on Microbiological Risk Assessment (JEMRA) roster of experts. He is Associate editor in the journal *Frontiers in Microbiology* and member of the editorial boards of the *Journal of Food Protection*, *International Journal of Food Microbiology*, *Food Microbiology* and *Current Opinion in Food Science*. As a principal investigator or co-investigator, Kostas Koutsoumanis has received over 3 million euros in grants, contracts or donations for research in the field of microbiological quality and safety of foods. Recent research efforts have centered on the microbiological quality and safety of fresh and processed food products, predictive microbiology, microbial risk assessment, stochastic modeling approaches in food safety and quality, development and application of Time Temperature Indicators (TTI) for monitoring food quality and safety, etc. The research results have been presented and published at more than 100 refereed scientific journal articles, 15 book chapters, and 150 papers in conference proceedings with more than 6000 citations and h-index=47.

Academic Training

1. B.S. Agricultural University of Athens, Dpt. Of Food Science and Technology, Athens, Greece, 1997.
2. Ph.D. Agricultural University of Athens, Dpt. Of Food Science and Technology, Athens, Greece, 2000

Positions Held

2000-2001	Research Associate, Agricultural University of Athens, Dpt. Of Food Science and Technology, Athens, Greece
2001-2002	Research Assistant, Dpt. Of Animal Sciences, Colorado State University, Ft. Collins, Colorado, USA
2002-2007	Lecturer, Dept. of Food Science, School of Agriculture, Aristotle University, Thessaloniki, Greece.
2007- 2013	Assistant Professor, Dept. of Food Science, School of Agriculture, Aristotle University, Thessaloniki, Greece.
20013- 2017	Associate Professor, Dept. of Food Science, School of Agriculture, Aristotle University, Thessaloniki, Greece.
2017-	Professor, Head of Laboratory of Food Microbiology and Hygiene, Dept. of Food Science, School of Agriculture, Aristotle University, Thessaloniki, Greece

Teaching

Form 2002 in the Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece I teach the following undergraduate and postgraduate courses (<http://food-science.agro.auth.gr/EN/Education/Undergraduate%20studies/list-of-courses.html>)

Period	Course	Level	Average students per year
2002-todate	N024E General Microbiology	undergraduate	100
2002-todate	N302Y General Microbiology Practices	undergraduate	60
2002-todate	Food Quality Control and Assurance	undergraduate	60
2007-todate	Predictive Microbiology and Risk Assessment	postgraduate	10

Research Interests

Quantitative (Predictive) Microbiology, Microbial Risk Assessment, Stochastic approaches in Food Quality and Safety, Food Quality and Safety Management Systems (ISO HACCP), Decision support systems for quality and safety optimization, Development and application of novel methods for food preservation, Time Temperature Indicators (TTI) for monitoring food quality and safety, Microbial physiology, Microbial spoilage of foods, Single cell microbiology.

Participation in Research Projects

- ‘Total Microbial Safety in the Dairy Industry: Implementation of Modern and Quick Methods and Techniques for the Detection, Enumeration and Identification of Spoilage and Pathogenic Microorganisms—Modelling of Their Behavior Under the Usual Handling Procedures’ Research and Technological Development Consortia in National Priority Sectors’, 2003-2006, General Secretariat for Research and Technology (Scientific Coordinator of A.U.Th.)
- ‘Development and application of microbial Time-Temperature Indicators (TTI) for monitoring food quality’, PENED, General Secretariat for Research and Technology 2005-2008 (Project Coordinator)
- ‘Use of Quantitative Microbiology ‘tools’ for the development and implementation of a modern safety management system of cheese products’ Operational Programme ‘Competitiveness’, General Secretariat for Research and Technology 2005 (Project Coordinator)
- ‘Development and Application of New Methods and Control Systems for Moulds in yogurt products’, Research and Technological Development Consortia in National Priority Sectors, 2000-2006 (Scientific Coordinator of A.U.Th.)
- ‘Design and development of electronic platform for quality control and traceability in the Dairy Industry’ Operational Programme ‘Competitiveness’, 2006-2008 (Scientific Coordinator of A.U.Th.)
- ‘Improving the Quality and Safety of Beef and Beef Products for the Consumer in Production and Processing EU Framework VI programme on Food Quality and Safety’, ProSafeBeef “Food-CT-2006-36241”, 2007-2011. (Scientific Coordinator of A.U.Th.)
- ‘Understand the impact of production processes on the ecology of microorganisms that contaminate milk products (ESL, evaporated milk) and fresh fruit juices- Development of molecular methodologies and mathematical models to predict the service life’, SYNERGASIA, General Secretariat for Research and Technology, 2010-2012 (Scientific Coordinator of A.U.Th.)
- ‘Biological investigation of the forces that influence the life of pathogens having a mission to survive in various lifestyles, Biofilms’. Thales: “Reinforcement of the interdisciplinary and/or inter-institutional research and innovation with the possibility of attracting high standard researchers from abroad through the implementation of basic and applied excellence research” (Scientific Coordinator of A.U.Th.)
- ‘Development, mathematical modelling and optimal design of non-thermal technologies for processing, packaging, distribution and storage of safe high quality food products. Thales: “Reinforcement of the interdisciplinary and/or inter-institutional research and innovation with the possibility of attracting high standard researchers from abroad through the implementation of basic and applied excellence research” (Member of the scientific group of A.U.Th.)
- ‘Functional dairy and meat products with high added value fermented or enriched with new probiotic microorganisms isolated from Greek traditional products’, SYNERGASIA, General Secretariat for Research and Technology (Scientific Coordinator of A.U.Th.)
- ‘Quantitative Tools for Sustainable Food and Energy in the food chain (Q-Safe)’. Erasmus+ programme of the European Union (Scientific Coordinator of A.U.Th.)
- ‘Evaluation of listeriosis risk related with the consumption of non-prepackaged RTE cooked meat products’. EUROPEAN FOOD SAFETY AUTHORITY (EFSA) GRANTS-2014-2020, 2016
- ‘A Model Smart Quality Assurance and Safety System for Fresh Poultry Products’. Co-financed by the European Regional Development Fund of the European Union and Greek national funds through the Operational Program Competitiveness, Entrepreneurship and Innovation, under the call RESEARCH – CREATE - INNOVATE (project code: T1EDK-04344), 2018-2021(Scientific Coordinator of A.U.Th.)
- ‘Development and application of an integrated preventive system for the effective Legionella control in hotel premise plumbing systems in Crete’. Co-financed by the European Regional Development Fund of the European Union and Greek national funds through the Operational Program Competitiveness,

Entrepreneurship and Innovation, under the call RESEARCH – CREATE - INNOVATE (project code: T1EDK- 04797, 2018-2021(Scientific Coordinator of A.U.Th.)

- Taiex Study On Visit On Shelf Life Of Food Products European Commission-Dg Neighbourhood And Enlargement Negotiations, 2019.
- ‘Predictive modelling Tools to evaluate the Effects of Climate change on food safety and spoilage’. EU, Horizon 2020, H2020-MSCA-ITN-2018. (Scientific Coordinator of A.U.Th.)
- ‘An interlinked digital platform for Food Integrity and Traceability of relevant MEDIterranean supply chains’ (MEDIFIT). EU Programmes 2014-2020, Horizon 2020, PRIMA Implementation Structure (PRIMA-IS) - PRIMA-IS, 2020-2023
- ‘Digital technologies as an enabler for a continuous transformation of food safety system’ (DiTECT). EU Programmes 2014-2020, Horizon 2020
- Natural fruit juices enriched with probiotic bacteria and other biofunctional constituents in encapsulated form. Co-financed by the European Regional Development Fund of the European Union and Greek national funds through the Operational Program Competitiveness, Entrepreneurship and Innovation, under the call RESEARCH – CREATE - INNOVATE 2021-2023

Membership in Editorial boards and Scientific Committees

Scientific panels

- Chair of the BioHazard panel of the European Food Safety Authority (EFSA) (from 2018-)
- Vice-Chair of the BioHazard panel of the European Food Safety Authority (EFSA) (2015-2018)
- Member of the BioHazard panel of the European Food Safety Authority (EFSA) (2011-2015)

Editorial boards

- Member of the Editorial board of Journal of Food Protection (from 2006)
- Member of the Editorial board of International Journal of Food Microbiology (from 2008)
- Member of the Editorial board of Food Microbiology (from 2013)
- Member of the Editorial board of Current Opinion in Food Science (from 2013)
- Associate Editor in Frontiers in Food Microbiology (from 2010)

Scientific working groups

- Member of the Biological Hazard Working group of EFSA for the Request for updating the former SCVPH opinion on *Listeria monocytogenes* risk related to ready-to-eat foods and scientific advice on different levels of *Listeria monocytogenes* in ready-to-eat foods and the related risk for human illness, doi:10.2903/j.efsa.2008.599, 2007
- Member of the Biological Hazard Working group of EFSA for the Request for an assessment of the equivalence of the Australian monitoring programme to requirement in regulation EC 2073/2005 on microbiological criteria on foodstuffs, EFSA Journal 2010; 8(3):1452[51 pp.].

- Member of the Biological Hazard Working group of EFSA for the Scientific Opinion on the safety and efficacy of using recycled hot water as a decontamination technique for meat carcasses, EFSA Journal 2010;8(9):1827 [69 pp.].
- Member of the Biological Hazard Working group of EFSA on Model-based Assessment of Microbiological Criteria on Salmonella in Poultry Meat, EFSA Journal 2011;9(2):1986 [58 pp.].
- Member of the Biological Hazard Working group of EFSA for the Technical specifications on training regarding principles and methods of food safety risk assessment, 2011
- Member of the Biological Hazard Working group of EFSA for the Scientific Opinion on Public health risks represented by certain composite products containing food of animal origin, EFSA Journal 2012;10(5):2662 [132 pp.].
- Chair in the Biological Hazard Working group of EFSA for the Scientific Opinion on the development of a risk ranking framework on biological hazards, EFSA Journal 2012;10(6):2724[88 pp.].
- Member of the Biological Hazard Working group of EFSA for the Scientific Opinion on the public health risks related to the maintenance of the cold chain during storage and transport of meat. Part 1 (meat of domestic ungulates), EFSA Journal 2014;12(3):3601[81 pp.].
- Member of the Biological Hazard Working group of EFSA for the Scientific Opinion on the public health risks related to the maintenance of the cold chain during storage and transport of meat. Part 2 (minced meat from all species), EFSA Journal 2014;12(7):3783[30 pp.].
- Chair in the Biological Hazard Working group of EFSA for the Scientific Opinion on the development of a risk ranking toolbox on biological hazards, EFSA Journal 2015;13(1):3939 [131 pp.].
- Chair in the Biological Hazard Working group of EFSA for the Evaluation of heat treatments, different from those currently established in the EU legislation, that could be applied to live bivalve molluscs from B and C production areas, that have not been submitted to purification or relaying, in order to eliminate pathogenic microorganisms, EFSA Journal 2015;13(12):4332 [76 pp.].

Invitations to International Conferences and Working groups

- Invitation for an opening lecture in the 9th International Conference on Predictive Modelling in Food, 8-12 September, Rio de Janeiro, Brazil. Title: Towards behavioral and molecular noise in individual cell growth and death.
- Invitation for keynote lecture in the 29th EFFoST International Conference Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society, 10-12 November, Athens, Greece. Title: The role of microbial risk assessment in EU food safety regulation (Keynote Lecture).
- Invitation for keynote lecture in *EFSA's 2nd Scientific Conference, Shaping the Future of Food Safety, Together*, 14-16 October, Milan, Italy. Title: Methodology and uncertainty impact on risk ranking of microbiological hazards: present and future
- Invitation for a keynote lecture in the 4th International Workshop in Food Safety organized by UFSC SENAI/SC in Florianapolis, Brazil, 24-26 June, 2015. Title: Predictive Microbiology in Risk Assessment in Food Safety Management.
- Invitation to participate as lecturer in the short course “Advances in Predictive Modeling and Quantitative Microbial Risk Assessment of Foods”, coordinated by Prof. Bernadette Dora Gombossy de Melo Franco, from University of Sao Paulo, São Paulo, Brazil, funded by the State of Sao Paulo Research Foundation (FAPESP) for creation of São Paulo Schools of Advanced Sciences, São Paulo, 2013, May 20-25, Brazil. Title: “From QMRA studies to food regulation:EFSA’s risk assessment role on microbiological hazards

- Invitation for a keynote lecture in the international symposium on 'Risk ranking in the food chain' organised Belgian Food Safety Agency in Brussels on the 29th November 2013. Title: "Ranking of microbiological risks"
- Invitation for a keynote lecture in the XVIII Spanish Symposium on Food Microbiology organized by the Spanish Society of Microbiology that will take place in Logrono (LaRioja), Spain 25-28th September 2012. Title: Probabilistic modelling: Sources of variability in microbial growth
- Invitation for an opening lecture in the 11th International Congress on Engineering and Food (ICEF11) 22-26 May 2011, Athens, Greece Title: "Stochastic models of microbial growth as a tool for a risk-based management of food quality and safety"
- Invitation for a keynote lecture 4th International Congress on Food and Nutrition and the 3rd SAFE Consortium International Congress on Food Safety 12 - 14th October, 2011 İstanbul, Turkey. Title: Food Microbiology in Food Shelf Life: Microbial Behaviour in Food Spoilage
- Invitation for a keynote lecture in the SAFE consortium/AZTI-Tecnalia Seminar "Advanced Tools for Shelf-Life and Safety Prediction in the Food Chain" held on 25 October 2010 in Bilbao Spain Title: "Predictive microbiology tools for food safety management"
- Invitation for a plenary lecture in the 6th International Conference Predictive Modeling in Foods IC PMF 2009 Fundamentals, State of the Art and New Horizons, 8-12 September 2009, Washington DC, USA, Presentation Title: Behavioural noise and colonial growth dynamics of single microbial cells
- Invitation for a keynote lecture in the International Conference Advancing Beef Safety through research and innovation, An international conference organised by ProSafeBeef, 25-26- March, 2009, Dublin, Ireland. Presentation Title: The use of Predictive Microbiology in Risk Assessment.
- Invitation for a keynote lecture in the International Conference FOODSIM 2008, June 26-28, 2008, University College Dublin, Dublin, Ireland. Presentation Title: Predictive Microbiology Tools for Evaluating the Compliance of RTE Foods with the New European Union Safety Criteria for *Listeria monocytogenes*
- Invitation for a keynote lecture in the Annual Meeting of the Italian Society for Veterinary Diagnostics (SIDILV), Alghero, Sardinia 22-24 October 2008. Presentation Title: Predictive food microbiology as a tool in risk assessment

PhD and Master Thesis Supervision

- **PhD Thesis Supervision**
 1. Gougouli M. (2013) Modelling spore germination and mycelium growth kinetics of fungi in yogurt-type environment
 2. Lianou A. (2012) Study of the strain variability of the behavior of *Salmonella enterica*
 3. Aspidou Z. (2019) Study of the behavior of the foodborne pathogen *Salmonella* at the single cell level
 4. Kakagianni M. (2018) Study and mathematical description of the microbial food spoilage kinetics from endospore-forming thermophilic microorganisms
 5. Tsaloumi S. Development and application of stochastic models for the growth of spoilage microorganisms in foods of animal origin (in progress)
 6. Misiou O. Predictive modelling tools to evaluate the Effects of Climate change on food safety and spoilage (in progress)

7. Papagianeli S.D. Study of the individual behaviour of bacterial cells (in progress)

• **Master Thesis Supervision**

1. Xanthiakos K. (2006) Tool development and data collection and analysis for risk assessment of *Listeria monocytogenes* in pasteurized milk in Hellenic chill chain
2. Pavlis A. (2006) Quantitative assessment of the shelf life of pasteurized milk in the Hellenic chill chain
3. Gougouli M. (2006) Study and mathematical expression of the behavior of *Listeria monocytogenes* in ice cream mix under static and dynamic freezing and chilling conditions
4. Samara A. (2007) Study of the use of organic acid solutions to the survival growth of *Listeria monocytogenes* on fresh lettuce
5. Gialamas H. (2009) Combining biopreservation and edible film technologies for improving food safety
6. Kakagianni M. (2010) Assessment of *Escherichia coli* O157:H7 growth in ground beef during storage in Greek chill chain
7. Aspidou Z. (2012) Effect of substrate structure on the growth of the pathogen *Listeria monocytogenes*
8. Danias P. (2013) Effect of abrupt temperature shifts on the kinetic behavior of very small populations (2-10 cells) of *Salmonella enterica* ser. Typhimurium
9. Dimakopoulou- Papazoglou D. (2013) Study and quantitative description of the ability to biofilm formation of *Salmonella enterica* strains
10. Stefanis C. (2016). Heterogeneity in the kinetic behavior of *Bacillus cereus* individual spores
11. Tsaloumi S (2019). Prediction of *Listeria monocytogenes* growth in thermally processed sliced at retail, deli meats
12. Papagianeli S. D. (2020). Development and validation of a predictive model for the thermal inactivation of *Legionella pneumophila* in water.
13. Didos S. (2020). Investigation of the effect of temperature on the inactivation of *Legionella pneumophila* biofilms
14. Theodoropoulos E. (2020). A study on formation and inactivation of *Legionella pneumophila* biofilms

Experience as Trainer in Workshops/Seminars

- Trainer (2 hours) in EFSA training program entitled “Basic concepts and methodology of Food Safety Risk assessment”, June 2016, Podgorica, Montenegro, Topic: Microbial Risk Assessment.
- Trainer (8 hours) in the Study Programmes for learners “Quantitative Tools for Sustainable Food and Energy in the food chain” Q-Safe, University of Santiago De Compostela, Spain, March 2016 Topic: Stochastic modeling during food storage (<https://www.um.edu.mt/healthsciences/projects/q-safe>)
- Trainer (8 hours) in the Study Programmes for learners “Quantitative Tools for Sustainable Food and Energy in the food chain” Q-Safe, Valetta, Malta , March 2015 Topic: Stochastic modeling during food storage (<https://www.um.edu.mt/healthsciences/projects/q-safe>)
- Trainer (8 hours) in the Study Programmes for learners “Quantitative Tools for Sustainable Food and Energy in the food chain” Q-Safe, Valetta, Malta , March 2015 Topic: Stochastic modeling during food storage (<https://www.um.edu.mt/healthsciences/projects/q-safe>)
- Trainer (6 hours) in the 4th International Workshop in Food Safety organized by UFSC SENAI/SC in Florianapolis, Brazil, 24-26 June, 2015. Topic: Predictive Microbiology in Risk Assessment in Food Safety Management (<http://www4.fiescnet.com.br/en/home/76-institutos-senai/noticias/1083-4-international-workshop-in-food-safety>)
- Trainer (10 hours) in the Lifelong Learning Programme Erasmus Intensive Programmes (IP) Predictive Modelling and Risk Assessment, Leuven, May 2014, Topic: Use of Predictive Microbiology in Risk Assessment (https://perswww.kuleuven.be/~u0061079/Erasmus_IP/summary.html)

- Trainer (10 hours) in the Lifelong Learning Programme Erasmus Intensive Programmes (IP) Predictive Modelling and Risk Assessment, Valetta, Malta, March 2013, Topic: Use of Predictive Microbiology in Risk Assessment (http://staff.um.edu.mt/vasilis.valdramidis/Erasmus_IP)
- Trainer (2 hours) in the short course “Advances in Predictive Modeling and Quantitative Microbial Risk Assessment of Foods”, coordinated by Prof. Bernadette Dora Gombossy de Melo Franco, from University of Sao Paulo, São Paulo, Brazil, funded by the State of Sao Paulo Research Foundation (FAPESP) for creation of São Paulo Schools of Advanced Sciences, São Paulo, 2013, May 20-25, Brazil. Title: “From QMRA studies to food regulation:EFSA’s risk assessment role on microbiological hazards
- Trainer (total 40 hours) in the Hellenic Food Safety Authority training program for inspectors from 2007 to 2012. Topic: Microbial Food Safety

PUBLICATION LIST

I. International Journals (S.C.I.)

1. Koutsoumanis, K., Tassou, C.C., Taoukis, P. & Nychas, G.J.E. (1998) Modelling the effectiveness of a natural antimicrobial on *Salmonella enteritidis* as a function of concentration, temperature and pH, using conductance measurements *Journal of Applied Microbiology* 84, 911-918
2. Koutsoumanis, K., & Nychas, G-J.E. (1999) Chemical and sensory changes associated with microbial flora of Mediterranean boque (*Boops boops*) stored aerobically at 0, 3, 7 and 10 °C. *Applied and Environmental Microbiology* 65,698-706
3. Koutsoumanis, K., Lambropoulou, K., & Nychas, G-J., E. (1999) Biogenic and Sensory Changes Associated with the Microbial Flora of Mediterranean gilt-head seabream (*Sparus aurata*) stored aerobically at 0, 8, and 15 °C. *Journal of Food Protection* 62,392-402
4. Koutsoumanis, K., Lambropoulou, K., & Nychas, G-J. E. (1999) A predictive model for the non-thermal inactivation of *Salmonella enteritidis* in a Food Model System supplemented with a natural antimicrobial *International Journal of Food Microbiology* 49, 63-74
5. Taoukis, P. S. , Koutsoumanis, K. & Nychas, G-J.E (1999) Use of time-temperature intergrator and predictive modelling for shelf life control of chilled fish under dynamic storage conditions. *International Journal of Food Microbiology* 53, 21-31
6. Koutsoumanis, K., Taoukis, P., Drosinos, E. H, and Nychas G-J.E. (2000) Applicability of an Arrhenius model for the combined effect of temperature and CO₂ packaging on the spoilage microflora of fish. *Applied Environmental Microbiology*, 66, 3528-3534
7. Koutsoumanis, K. and Nychas G-J. (2000) Application of a systematic experimental procedure to develop a microbial model for rapid fish shelf-life prediction. *International Journal of Food Microbiology*, 60, 171-184
8. Tassou,C., Koutsoumanis, K. and Nychas G-J.E. (2000) Inhibition of *Salmonella enteritidis* and *Staphylococcus aureus* in Nutrient Broth by mint essential oil . *Food Research International* 33, 273-280
9. Dalgaard, P. and K. Koutsoumanis. (2001) Comparison of maximum specific growth rates and lag times estimated from absorbance and viable count data by different mathematical models. *Journal of Microbiological Methods* 43, 183-196
10. Skandamis, P., Koutsoumanis, K., Fasseas, K & Nychas G-J.E. (2001) Evaluation of the inhibitory effect of oregano essential oil on *Escherichia coli* O157:H7, in broth culture with or without EDTA, using viable counts, turbidity and impedance *Ital. J. Food Science* 13, 65-76
11. Giannakourou, M, Koutsoumanis, K., Nychas G.J.E. and Taoukis P. S. (2001) Development and assessment of an intelligent shelf life decision system (SLDS) for chill chain optimisation , *Journal of Food Protection* 64, 1051-1057
12. Koutsoumanis K.P. (2001) Predictive modelling of the shelf life of fish at non-isothermal conditions. *Applied*

13. Koutsoumanis, K., Giannakourou, M., Taoukis, P. S. and Nychas G.J.E. (2002) Application of Shelf life Decision system (SLDS) to marine cultured fish quality. *International Journal of Food Microbiology* 73, 375-382
14. Skandamis, P.N., Davies, K.W., McClure, P.J., Koutsoumanis, K., and Tassou C. (2002) A vitalistic approach for non-thermal inactivation of pathogens in traditional Greek salads, *Food Microbiology* 19, 405-421
15. Papageorgiou, D. K., Melas, D. S., Abraham, A. and Koutsoumanis, K. (2003) Growth and survival of *Aeromonas hydrophila* in rice pudding (milk rice) during its storage at 4°C and 12°C, *Food Microbiology*, 20, 385-390
16. Koutsoumanis, K., Kendall, P.A., and Sofos, J.N. (2003) Effect of Food Processing-Related Stresses on Acid Tolerance of *Listeria monocytogenes*. *Applied Environmental Microbiology* 69: 7514-7516
17. Koutsoumanis, K., Kendall, P.A., Sofos J.N. (2004) Modeling the Boundaries of Growth of Salmonella Typhimurium in Broth as a Function of Temperature, Water Activity, and pH. *Journal of Food Protection* 67, 53-59.
18. Koutsoumanis, K., and Sofos, J.N. (2004) A comparative study on growth limits of *Listeria monocytogenes* as affected by temperature, pH and a_w when grown in suspension or on a solid surface. *Food Microbiology* 21, 415-422
19. Koutsoumanis, K., and Sofos, J.N. (2004) Comparative acid stress response of *Listeria monocytogenes*, *Escherichia coli* O157:H7 and *Salmonella* Typhimurium after habituation at different pH conditions. *Letters in Applied Microbiology*, 38, 321-326
20. Koutsoumanis K.P, Ashton, L.V., Geornaras, I., Belk, , K.E., Scanga, J.A., Kendall, P.A., Smith, G.C., Sofos, J.N. (2004). Effect of single or sequential hot water and lactic acid decontamination treatments on the survival and growth of *Listeria monocytogenes* and spoilage microflora during aerobic storage of fresh beef at 4, 10, and 25 degrees C. *Journal of Food Protection* 67:2703-2711.
21. Barmpalia, I.M., Koutsoumanis, K.P., Geornaras, I., Belk, K.E., Scanga, J.A., Kendall, P.A., Smith G.C. and Sofos, J.N. (2005) Effect of antimicrobials as ingredients of pork bologna for *Listeria monocytogenes* control during storage at 4 or 10 °C *Food Microbiology*, 22, 205-211
22. Koutsoumanis, K., Taoukis, P.S. and Nychas, G.J.E. (2005) Development of a Safety Monitoring and Assurance System (SMAS) for chilled food products. *International Journal of Food Microbiology* 100, 253-260
23. Giannakourou, M.C., Koutsoumanis, K., Nychas G.J.E and Taoukis P.S. (2005). Field evaluation of the application of time temperature integrators for monitoring fish quality in the chill chain. *International Journal of Food Microbiology*, 102, 323-336.
24. Koutsoumanis K. and Sofos, J.N. (2005). Effect of inoculum size on the combined temperature, pH and a_w limits for growth of *Listeria monocytogenes*. *International Journal of Food Microbiology*, 104, 83-91.
25. Koutsoumanis K, Stamatiou A, Skandamis P, Nychas GJE. (2006) Development of a microbial model for the combined effect of temperature and pH on spoilage of ground meat, and validation of the model under dynamic temperature conditions. *App. Env. Microbiol.* 72 (1): 124-134
26. Angelidis, A., Koutsoumanis K. (2006) Prevalence and Concentration of *Listeria monocytogenes* in Sliced Ready-to-Eat Meat Products in the Hellenic Retail Market. *J. Food Prot.* 69, 938-942
27. K. Xanthiakos, D. Simos, A.S. Angelidis, G.J.-E. Nychas and K. Koutsoumanis. (2006) Dynamic modeling of *Listeria monocytogenes* growth in pasteurized milk. *Journal App. Microbiol.* 100, 1289-1298
28. Koutsoumanis, K., Angelidis, A.S. (2007) Probabilistic modeling approach for evaluating the compliance of ready-to-eat foods with new European union safety criteria for *Listeria monocytogenes* *Applied and Environmental Microbiology* 73 , 4996-5004
29. Kristo, E., Koutsoumanis, K.P., Biliaderis, C.G. (2008) Thermal, mechanical and water vapor barrier properties of sodium caseinate films containing antimicrobials and their inhibitory action on *Listeria monocytogenes* *Food Hydrocolloids* 22, 373-386
30. Vaikousi, H., Koutsoumanis, K., Biliaderis, C.G. (2008) Kinetic modelling of non-enzymatic browning of apple juice concentrates differing in water activity under isothermal and dynamic heating conditions *Food Chemistry* 107,

31. Gougouli, M., Angelidis, A.S., Koutsoumanis, K. (2008) A study on the kinetic behavior of *Listeria monocytogenes* in ice cream stored under static and dynamic chilling and freezing conditions *Journal of Dairy Science* 91, 523-530
32. Nychas, G.-J.E., Skandamis, P.N., Tassou, C.C., Koutsoumanis, K.P. (2008) Meat spoilage during distribution *Meat Science* 78, 77-89
33. Vaikousi, H. C.G. Biliaderis, and K.P. Koutsoumanis (2008) Development of a Microbial Time/Temperature Indicator Prototype for Monitoring the Microbiological Quality of Chilled Foods *Appl. Envir. Microbiol.* 74: 3242-3250.
34. Mitrakas G., Koutsoumanis K.P and Lazarides H. (2008) Impact of edible coating with or without anti-microbial agent on microbial growth during osmotic dehydration and refrigerated storage of a model plant material. *novative Food Science and Emerging Technologies* 9, 550-555
35. Koutsoumanis, K.P., A.P. Stamatiou, E.H. Drosinos, G.-J.E. Nychas (2008). Control of spoilage microorganisms in minced pork by a self-developed modified atmosphere induced by the respiratory activity of meat microflora. *Food Microbiology*, 25, 915-921
36. K. Koutsoumanis (2008) A study on the variability in the growth limits of individual cells and its effect on the behavior of microbial populations. *International Journal of Food Microbiology*, 128, 116-121
37. Samara, A. and K.P. Koutsoumanis (2008) Effect of treating lettuce surfaces with acidulants on the viability of *Listeria monocytogenes* during storage at 5 and 20 °C and subsequent exposure to simulated gastric fluid. *International Journal of Food Microbiology*, 129,1-7
38. K. Koutsoumanis (2009) Modeling food spoilage in Microbial Risk Assessment. *Journal of Food Protection*, 72,425-427
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