

Βιογραφικό σημείωμα

ΟΝΟΜΑ

Αγάπη Ι. Δουλγεράκη

ΣΤΟΙΧΕΙΑ ΕΠΙΚΟΙΝΩΝΙΑΣ

Τμήμα Γεωπονίας, Τομέας Επιστήμης & Τεχνολογίας, Τροφίμων, Σχολή Γεωπονίας, Δασολογίας και Φυσικού Περιβάλλοντος, Αριστοτέλειο Πανεπιστήμιο Θεσσαλονίκης, Τηλ 2310991648, email: adoulgeraki@agro.auth.gr

ΣΥΝΟΨΗ

Η Αγάπη Δουλγεράκη, είναι Επίκουρη Καθηγήτρια στο Εργαστήριο Μικροβιολογίας και Υγιεινής Τροφίμων, του Τομέα Επιστήμης & Τεχνολογίας Τροφίμων του τμήματος Γεωπονίας του Α.Π.Θ. Αποφοίτησε από το τμήμα Επιστήμης και Τεχνολογίας Τροφίμων του Γεωπονικού Πανεπιστημίου Αθηνών (2007) και το 2011 αναγορεύτηκε διδάκτορας του Cranfield Health του Cranfield University (UK). Έχει πραγματοποιήσει μεταδιδακτορική έρευνα στο Γεωπονικό Πανεπιστήμιο Αθηνών (ΓΠΑ) και στον Ελληνικό Γεωργικό Οργανισμό – ΔΗΜΗΤΡΑ (ΕΛΓΟ-ΔΗΜΗΤΡΑ). Το 2017 διορίστηκε στην βαθμίδα του Δόκιμου Ερευνητή (Ερευνητής Δ΄) στο Ινστιτούτο τεχνολογίας Αγροτικών Προϊόντων (ΙΤΑΠ) του ΕΛΓΟ-ΔΗΜΗΤΡΑ και το 2020 προήχθη στην βαθμίδα του Εντεταλμένου Ερευνητή (Ερευνητής Γ΄). Έχει διδάξει στο Παν. Αιγαίου (2012-2013) και ΓΠΑ (2017) και από το 2018 επιβλέπει/έχει επιβλέπει μεταπτυχιακούς φοιτητές / υποψήφιους διδάκτορες του Πανεπιστημίου της Μάλτας και του ΓΠΑ. Είναι βοηθός συντάκτη στο περιοδικό *Frontiers in Microbiology*, ήταν αναπληρωματικό μέλος σε δράσεις COST (CA18113, FA1202) και είναι μέλος του Διοικητικού Συμβουλίου της Ελληνικής επιστημονικής εταιρείας ΜΙΚΡΟΒΙΟΚΟΣΜΟΣ. Τα ερευνητικά της ενδιαφέροντα περιλαμβάνουν θέματα που άπτονται στο αντικείμενο της Μικροβιολογίας Τροφίμων και της μοριακής μικροβιολογίας τροφίμων και εστιάζει στην μελέτη της μικροβιακή οικολογίας και της συμπεριφοράς των μικροοργανισμών στα τρόφιμα με τη χρήση κλασικών και μοριακών τεχνικών, τον χαρακτηρισμό των μικροοργανισμών, στην μελέτη των παραγόντων που επηρεάζουν την επιβίωση, ανάπτυξη και θάνατο των μικροοργανισμών, μελέτη της έκφρασης γονιδίων (μηχανισμοί επιβίωσης, παθογένειας, αλλοίωσης, τεχνολογικών ιδιοτήτων των μικροοργανισμών), εφαρμογή μεθόδων για την ενίσχυση της ασφάλειας και της ποιότητας των τροφίμων (πχ χρήση φυσικών αντιμικροβιακών, συσκευασία, προβιοτικών, τεχνολογικών μικροοργανισμών), και μελέτη δημιουργίας βιουμενίων σε βιοτικές ή αβιοτικές επιφάνειες και ανάπτυξη μεθόδων απολύμανσης τους και στη μελέτη της συμπεριφοράς και των αλληλεπιδράσεων των μικροοργανισμών. Έχει δημοσιεύσει (2010-2023) περισσότερα από 50 άρθρα σε επιστημονικά περιοδικά, 1 κεφάλαιο σε βιβλίο και πάνω από 150 ανακοινώσεις σε εθνικά και διεθνή συνέδρια, με περισσότερες από 1800 ετεροαναφορές και h-index: 20.

ΣΠΟΥΔΕΣ

31.01.2007-18.04.2011 Cranfield Health, Cranfield University, PhD in Food Microbiology “Monitoring the succession of bacterial communities during storage of raw meat”

08.10.2001-06.02.2007 Γεωπονικό Πανεπιστήμιο Αθηνών, Επιστήμη και Τεχνολογία Τροφίμων (Βαθμός πτυχίου 7,27)

ΕΠΑΓΓΕΛΜΑΤΙΚΗ ΑΠΑΣΧΟΛΗΣΗ

03.07.2023-σήμερα Αριστοτέλειο Πανεπιστήμιο Θεσσαλονίκης
Σχολή Γεωπονίας, Δασολογίας και Φυσικού Περιβάλλοντος,
Τμήμα Γεωπονίας, Τομέας Επιστήμης & Τεχνολογίας
Τροφίμων, Επίκουρη Καθηγήτρια,
Γνωστικό αντικείμενο «Μικροβιολογία Τροφίμων»

15.01.2020-06.2023 Ελληνικός Γεωργικός Οργανισμός - ΔΗΜΗΤΡΑ
Ινστιτούτο Τεχνολογίας Αγροτικών Προϊόντων
Εντεταλμένη Ερευνήτρια, γνωστικό αντικείμενο,
Μικροβιολογία Τροφίμων

02.05.2017-14.01.2020 Ελληνικός Γεωργικός Οργανισμός - ΔΗΜΗΤΡΑ
Ινστιτούτο Τεχνολογίας Αγροτικών Προϊόντων
Δόκιμη Ερευνήτρια, γνωστικό αντικείμενο
Μικροβιολογία Τροφίμων

ΥΠΟΤΡΟΦΙΕΣ

- Συντονίστρια ομάδας εργασίας «Μελέτη της αντιμικροβιακής και αντιβιο-
μενικής δράσης νανο-επιστρώσεων επιφανειών έναντι παθογόνων
μικροοργανισμών» Επιστημονικές Μελέτες 2015 - Νέοι Ερευνητές – Ίδρυμα
Λάτσης
- Για εκπαίδευση στο εξωτερικό - STSM (Short Term Scientific Mission)
 - o Maltese Milk Microbiota and their antibiofilm potential - STSM of
COST Action FA1202: BacFoodNet “A European Network For
Mitigating Bacterial Colonisation and Persistence On Foods and Food
Processing Environments” University of Malta Msida, Malta (10/1/2016
– 12/3/2016)
 - o Targeting vdc operon to assess guaiacol synthesis of Alicyclobacillus
isolated from fruit juices” IS_MIRRI TNA call” Prof. Wacław
Dabrowski Institute of Agriculture and Food Biotechnology, Warsaw,
Poland (17/10/2021-23/10/2021)

ΜΕΛΟΣ ΣΕ ΕΠΙΣΤΗΜΟΝΙΚΕΣ ΟΜΑΔΕΣ – ΔΡΑΣΕΙΣ

Συμμετοχή σε συντακτικές ομάδες Επιστημονικών Περιοδικών και επιστημονικές επιτροπές Διεθνών Συνεδρίων

- Frontiers in Microbiology – Associate Editor in Food Microbiology (από 2022)
- Μέλος της Οργανωτικής και Επιστημονικής Επιτροπής του 10th International Conference of ΜΙΚΡΟΒΙΟΚΟΣΜΟΣ (9.2022)
- Προσκεκλημένο Μέλος της διεθνούς επιστημονικής επιτροπής του συνεδρίου «International Conference on Food and Biosystems Engineering (I.C. FaBE 2015)», 28 -31 May, Mykonos Island, Greece
- Προσκεκλημένο Μέλος της διεθνούς επιστημονικής επιτροπής του συνεδρίου «International Conference on Food and Biosystems Engineering (I.C. FaBE 2017)», 1-4 June, 2017, Rhodes, Greece
- Προσκεκλημένο Μέλος της διεθνούς επιστημονικής επιτροπής του συνεδρίου «4th International Conference on Food and Biosystems Engineering (I.C. FaBE 2019)», 30 May - 2 June, Agia Pelagia, Herakleion, Crete, Greece

Προσκλήσεις σε Επιστημονικές ομάδες Εργασίας

- Substitute member in CA18113 (EuroMiroph) (2022)
- ILSI Europe’s Microbiological Food Safety Task force (Athens, Greece) Workshop on Next Generation MRA (Microbiological Risk Assessment): Integration of Omics Data into Risk Assessment - Metagenomic working group. Organised by IAFP, ICFMH and ILSI Europe’s Microbiological Food Safety Task force (13-14.05.2016)
- Substitute member in FA1202 Cost Action (BacFoodNet) (2013)

Συμμετοχή σε επιστημονικές εταιρείες

- Μέλος του Διοικητικού Συμβουλίου της Ελληνικής Επιστημονικής Εταιρείας ΜΙΚΡΟΒΙΟΚΟΣΜΟΣ (από το 2021)

ΕΠΙΒΛΕΨΗ ΜΕΤΑΠΤΥΧΙΑΚΩΝ ΦΟΙΤΗΤΩΝ ΚΑΙ ΥΠΟΨΗΦΙΩΝ ΔΙΔΑΚΤΟΡΩΝ

- *Επίβλεψη διδακτόρων*
 - Σταματία Βίτσου Αναστασίου, Μέλος Τριμελούς Συμβουλευτικής επιτροπής της Διδακτορικής διατριβής, Επιστήμης τροφίμων και Διατροφής του Ανθρώπου, Γεωπονικό πανεπιστήμιο Αθηνών, Αθήνα, Ελλάδα (2021-έως σήμερα)
- *Επίβλεψη μεταπτυχιακών φοιτητών*
 - Elisa Garroni, co-supervisor of Msc thesis, Master of Science in Food Studies and Environmental Health, University of Malta, Msida, Malta (2018) “Characterisation of indigenous microbial starter cultures in the Maltese dairy industry”
 - Χριστίνα Καμαρινού, μέλος της τριμελούς επιτροπής και επίβλεψη πειραμάτων (2018) Μεταπτυχιακό πρόγραμμα σπουδών του τμήματος Επιστήμης τροφίμων και Διατροφής του Ανθρώπου, Γεωπονικό πανεπιστήμιο Αθηνών, Αθήνα, Ελλάδα, «Application of nanotechnology to decontaminate food industry surfaces»

ΕΡΕΥΝΗΤΙΚΑ ΠΡΟΓΡΑΜΜΑΤΑ

Ως συνεργάτης ερευνητής

- Γεωπονικό Πανεπιστήμιο Αθηνών, Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, Εργαστήριο Μικροβιολογίας και Βιοτεχνολογίας Τροφίμων (2006 – έως 2017), Συμμετοχή σε ερευνητικά προγράμματα του Πανεπιστημίου
 - TRUEFOOD – Traditional United Europe Food: Ευρωπαϊκή Ένωση - 6ο Κοινοτικό πλαίσιο Στήριξης (Κωδικός έργου FOOD -CT-2006-016264) (01.11.2006-31.12.2006):
 - ProSafeBeef -Advancing Beef Safety and Quality through Research and Innovation: Ευρωπαϊκή Ένωση – 6ο Κοινοτικό πλαίσιο Στήριξης (Κωδικός έργου Food-CT-2006-36241) 6 (01.03.2007-31.12.2007, 01.03.2008-30.09.2008, 01.03.2009- 28.02.2012):
 - SYMBIOSIS-EU - A Scientific sYnergisM of nano-Bio-Info-cOgni Science for an Integrated system to monitor meat quality and Safety during production, storage, and distribution in the European Union: Ευρωπαϊκή Ένωση – 7ο Κοινοτικό πλαίσιο Στήριξης (Κωδικός έργου 211638) (01.10.2008-31.03.2010):
 - Probiolives - Table olive fermentation with selected strains of probiotic lactic acid bacteria. Towards a new functional food: Ευρωπαϊκή Ένωση – 7ο Κοινοτικό πλαίσιο Στήριξης (01.10.2010-30.09.2011, 01.03.2012-28.02.2013):
 - Quafety - Ολοκληρωμένη προσέγγιση για την ενίσχυση της ποιότητας και της ασφάλειας των έτοιμων προς κατανάλωση προϊόντων - 7ο Κοινοτικό πλαίσιο Στήριξης (01.10.2012-17.10.2014):
 - BIOYMENIA (Θαλής) - Βιολογική ολιστική προσέγγιση της δΥναμικής Μορφής Επιβίωσης παθογόνων βακτηριακών σχηματισμών - Πλαίσιο του Επιχειρησιακού Προγράμματος "Εκπαίδευση και Δια Βίου Μάθηση" (ΕΠΕΔΒΜ), συγχρηματοδοτείται από το Ευρωπαϊκό Κοινωνικό Ταμείο (ΕΚΤ)." (01.03.2013-30.09.2014)
 - NOVELEYE – Αποτελεσματικότητα καινοτόμων αναλυτικών τεχνικών στην πρόβλεψη ποιότητας και της ασφάλειας νέων ευαλλοιώτων τροφίμων (01.08.2013-17.10.2014):
 - Μελέτη της αντιμικροβιακής και αντιβιο-υμενικής δράσης νανο-επιστρώσεων επιφανειών έναντι παθογόνων μικροοργανισμών (01.01 – 31.12.2015)
- Ελληνικός Γεωργικός Οργανισμός – Ινστιτούτο Τεχνολογίας Αγροτικών Προϊόντων (11.2014-11/2015/4-10.2016)
 - GRETAraiki- Κρητικό ΡΕΘεμνιώτικο ΑΠΑΚΙ – από την παράδοση στην ποιότητα και την ασφάλεια – Πράξη: Εκπόνηση Σχεδίων Ερευνητικών και Τεχνολογικών Αναπτυξιακών Έργων Καινοτομίας (ΑγροΕΤΑΚ), Επιχειρησιακό πρόγραμμα: Ανάπτυξη Ανθρώπινου Δυναμικού του άξονα προτεραιότητας: Ενίσχυση της Προσαρμοστικότητας του Ανθρώπινου Δυναμικού και των Επιχειρήσεων, ΕΣΠΑ 2007-2013 (21.10.2014-30.11.2015)
 - Διερεύνηση και Αξιολόγηση των ποιοτικών χαρακτηριστικών γάλακτος στις περιοχές αρμοδιότητας του ΕΕΠΓ Δυτικής Ελλάδας & Πελοποννήσου (Πάτρας) (11.04.2016-10.10.2016)

Ως συντονιστής/επιστημονικά υπεύθυνος

- Ανάπτυξη νέου έτοιμου προς χρήση βιολογικού ζωμού κοτόπουλου με κρητικά βότανα για την ενίσχυση της ολικής ποιότητας και ασφάλειάς του με ακρωνύμιο «ΒΙΟΡΟCOLLO» η οποία υποβλήθηκε στο πλαίσιο της Παρέμβασης I “Έρευνα και Ανάπτυξη από Μικρομεσαίες Επιχειρήσεις” της Δράσης Ερευνών – Δημιουργώ – Καινοτομώ Επιστημονική Υπεύθυνου Έργου (436219,50) και Φορέα (74400 €) (12.05.2020-11.05.2023)
- Χρήση Καινοτόμων Νανοτεχνολογιών για την καταπολέμηση βιομενίων στη βιομηχανία επεξεργασίας τροφίμων ακρωνύμιο «NANOCLEAN» με κωδικό «Τ1ΕΔΚ-03446» η οποία υποβλήθηκε στο πλαίσιο της Παρέμβασης I “Έρευνα και Ανάπτυξη από Μικρομεσαίες Επιχειρήσεις” της Δράσης Ερευνών – Δημιουργώ – Καινοτομώ Επιστημονική Υπεύθυνη του φορέα (08.05.2018-07.05.2021) 74400€
- Μικροβιολογική μελέτη οργανισμών των υδάτων των σπηλαίων των Ανυγρίδων Νυμφών του υποέργου «Εκπόνηση μελετών για την εξυγίανση των ιαματικών υδάτων των σπηλαίων των Ανυγρίδων Νυμφών» έργου «Εκσυγχρονισμός υφιστάμενων εγκαταστάσεων και δικτύων υποδομών περιοχής λίμνης Καϊάφα» σύμφωνα με το αρ.πρωτ. ΥΠΠΟΑ/ΓΔΑΠΚ/ΕΠΣ/259425/185635/3100/1-6-2018 έγγραφο της Εφορείας Παλαιοανθρωπολογίας Σπηλαιολογίας του Υπουργείου Πολιτισμού και Αθλητισμού), Επιστημονική Υπεύθυνη του φορέα (26.07.2018-24.12.2018) 14600€

Ως μέλος της ερευνητικής ομάδας

- Ανάπτυξη νέων βιολειτουργικών τροφίμων και βελτίωση της ολικής ποιότητας παραδοσιακών προϊόντων γάλακτος με κατάλληλη διαχείριση της μικροβιακής τους οικολογίας, ακρωνύμιο «BIOTRUST» με κωδικό «Τ1ΕΔΚ-04344» (MIS: 5031797) η οποία υποβλήθηκε στο πλαίσιο της Παρέμβασης II της Δράσης Ερευνών – Δημιουργώ – Καινοτομώ (31.07.2018-2022) (Υπεύθυνη ΕΕ)
- Πρότυπο Έξυπνο Σύστημα Παρακολούθησης και Αξιολόγησης της Ποιότητας και της Ασφάλειας Φρέσκων Προϊόντων Πουλερικών, ακρωνύμιο «QAPP» με κωδικό «Τ1ΕΔΚ-04344» (MIS: 5030743) η οποία υποβλήθηκε στο πλαίσιο της Παρέμβασης II της Δράσης Ερευνών – Δημιουργώ – Καινοτομώ (09.07.2018 - 2022)
- Ανάπτυξη νέων ελληνικών προϊόντων αρτοποιίας με βελτιωμένα οργανοληπτικά χαρακτηριστικά και μεγαλύτερη διάρκεια ζωής χρησιμοποιώντας μικροοργανισμούς τεχνολογικού ενδιαφέροντος με ακρωνύμιο «GreenBread» με κωδικό «Τ1ΕΔΚ-05339» (MIS 5030749) η οποία υποβλήθηκε στο πλαίσιο της Παρέμβασης II της Δράσης Ερευνών – Δημιουργώ – Καινοτομώ (09.07.2018-2022)
- Ανάπτυξη, αξιολόγηση και αξιοποίηση νέων υλικών φυτικής προέλευσης για τον καθαρισμό-προστασία σπηλαίων που εντάσσονται στην πολιτιστική κληρονομιά της Ελλάδος με ακρωνύμιο «ΒΙΟΣΠΗΛΑΙΑ» και κωδικό «Τ1ΕΔΚ-05264» η οποία υποβλήθηκε στο πλαίσιο της Παρέμβασης I “Έρευνα και Ανάπτυξη από Μικρομεσαίες Επιχειρήσεις” της Δράσης Ερευνών – Δημιουργώ – Καινοτομώ (08.05.2018-07.05.2021) (Υπεύθυνη ΕΕ)

- ΕΜΒΛΗΜΑΤΙΚΗ ΔΡΑΣΗ: Οι Δρόμοι της ελιάς, Υποέργο 3: Ποιότητα και αυθεντικότητα των τελικών προϊόντων της ελιάς (βρώσιμη ελιά – ελαιόλαδο) Δημιουργία εθνικού δικτύου στην αλυσίδα αξίας της ελιάς του ΠΔΕ της ΓΓΕΤ (56760€)
- Integration of experimental investigation and computational modeling to decipher dormancy related stochastic phenomena in *Listeria monocytogenes* – LAVA. 1η Προκήρυξη Ερευνητικών έργων ΕΛΙΔΕΚ για την ενίσχυση Μεταδιδασκτών Ερευνητών/-τριών της Γενικής Γραμματείας Έρευνας και Τεχνολογίας (22.10.2018- 2022) (350000€)
- Αξιοποίηση νέας φυσικής Ελληνικής μικροβιακής χλωρίδας προς παραγωγή οίνων υψηλής ποιότητας με ακρωνύμιο «Oenovation» με κωδικό «Τ1ΕΔΚ-04747» η οποία υποβλήθηκε στο πλαίσιο της Παρέμβασης ΙΙ της Δράσης Ερευνών – Δημιουργώ – Καινοτομώ (18.07.2018-2022)
- Καινοτόμες Στρατηγικές Αξιοποίησης Όξινου Ορού Γιαούρτης με ακρωνύμιο «INNOYAW» με κωδικό «Τ1ΕΔΚ-00090» η οποία υποβλήθηκε στο πλαίσιο της Παρέμβασης ΙΙ της Δράσης Ερευνών – Δημιουργώ – Καινοτομώ
- Δημιουργία νέων ζωοτροφών υψηλής διαιτητικής αξίας από υποπροϊόντα της ελληνικής αγροτοβιομηχανίας με σκοπό την πλήρη ή μερική αντικατάσταση των εισαγομένων πρωτεϊνούχων ζωοτροφών με ακρωνύμιο «MUSHFEED με κωδικό «Τ1ΕΔΚ-04331» η οποία υποβλήθηκε στο πλαίσιο της Παρέμβασης Ι της Δράσης Ερευνών – Δημιουργώ – Καινοτομώ
- Παραγωγή προϊόντων κρέατος φυσικής ωρίμανσης από άγρια θηράματα που διατρέφονται με βαλανίδια με ακρωνύμιο «NUtFED με κωδικό «Τ1ΕΔΚ-05194» η οποία υποβλήθηκε στο πλαίσιο της Παρέμβασης Ι της Δράσης Ερευνών – Δημιουργώ – Καινοτομώ (μη χρηματοδοτούμενο λόγω απουσίας εγγράφων της εταιρείας)
- Εκπίκραση και θερμική επεξεργασία νέου προϊόντος πάστας ελιάς από νωπό ελαιόκαρπο» με απόφαση χρηματοδότησης ΕΛΓΟ ΔΗΜΗΤΡΑ ΑΠ. 919/17135-16.04.2018 Πηγή Στήριξης: ΠΕΤΡΟΚΟΛΥΜΠΟΣ ΕΝΕΡΓΕΙΑΚΗ. (3348€)
- Εγκατάσταση συστήματος για παρακολούθηση επιβίωσης προβιοτικών μικροοργανισμών σε χυμούς φρούτων. Δικαιούχος ΑΦΟΙ ΧΡΙΣΤΟΔΟΥΛΟΥ. Δράση ‘Κουπόνια Πελοποννήσου’ Πηγή Στήριξης: Περιφέρεια Πελοποννήσου. (18600€)
- Παραγωγή λευκών τυριών άλμης Ηλείου με εφαρμογή τεχνολογίας Υπερψηλής πίεσης: βελτίωση της ποιότητας και ασφάλειας, επέκταση του χρόνου ζωής και μείωση αναγκαίου χρόνου ωρίμανσης. και κωδικό Πράξης του έργου ΗΠ1ΑΒ-00118, ΟΠΣ 5033148, της δράσης «Ενίσχυση Επιχειρήσεων για ερευνητικά έργα στους τομείς αγροδιατροφής, δημιουργικής βιομηχανίας, ΤΠΕ, υγείας και βιοτεχνολογίας», Ενίσχυση Επιχειρήσεων για ερευνητικά έργα στους τομείς αγροδιατροφής, δημιουργικής βιομηχανίας, ΤΠΕ, υγείας και βιοτεχνολογίας» (ΕΠ Ηλείου 2014-2020) (91550.11 €)
- Φυσικοί χυμοί φρούτων εμπλουτισμένοι με προβιοτικά βακτήρια και άλλα βιολειτουργικά συστατικά σε ενθυλακωμένη μορφή με ακρωνύμιο «FunJuice» η οποία υποβλήθηκε στο Β κύκλο της Δράσης Ερευνών – Δημιουργώ – Καινοτομώ (2021-2023) (Υπεύθυνη ΕΕ)

- Παραγωγή καινοτόμου προϊόντος επιδόρπιου γιαουρτιού με χρήση μικροφυκών με ακρωνύμιο «FicoYog» η οποία υποβλήθηκε στο Β κύκλο της Δράσης Ερευνών – Δημιουργώ – Καινοτομώ
- Novel sustainable aquaculture technologies for the production of innovative feeds for improved fish stocks acronym «AquaTech4Feed» PRIORITY AREA: Exploring improvements in fisheries and aquaculture, ERA-NET, THE HORIZON 2020 FRAMEWORK PROGRAMME BY THE EUROPEAN COMMISSION
- Ανάπτυξη καινοτόμου έξυπνης συσκευασίας επιτόπιας-μη καταστρεπτικής αποτίμησης ποιότητας τροφίμων με εφαρμογή οργανικής φωτονικής στο υλικό συσκευασίας - OLED_Lumin_FoodPack T2EΔK-04175» που υποβλήθηκε στο πλαίσιο της Παρέμβασης II της Δράσης Ερευνών-Δημιουργώ-Καινοτομώ Β' Κύκλος (190000€)
- Digital Technologies as an enabler for a continuous transformation of food safety system «DiTECT»—861915-2 funded by H2020 under the call SFS-37-2019
- Utilization of the microbiome of Konservolia Amfissis olives for the production of biofunctional table olives, with the application of bioinformatics - molecular methods – MICROBIOLIVE, Sterea Ellada 2014-2020, (Υπεύθυνη ΕΕ) (2020-2023)
- An integrated toolbox for improved verification and prevention of adulterations and non-compliances in organic and geographical indications food supply chain -THEROS, HORIZON-CL6-2022-FARM2FORK-01-04, (2022 – έως σήμερα)
- Shielding food safety and security by enabling the foresight of fungal spoilage and mycotoxins threats in the Mediterranean region under climate change conditions, HORIZON-WIDERA-2021-ACCESS-03, (2022 – έως σήμερα)
- Εφαρμογή καινοτόμων μεθόδων και τεχνολογιών επεξεργασίας του ελαιοκάρπου για την υψηλής απόδοσης παραγωγή ελαιολάδου και πάστας ελιάς με βελτιωμένα ποιοτικά και διατροφικά χαρακτηριστικά - M16ΣΥΝ-00018» που υποβλήθηκε στα πλαίσια του Προγράμματος Αγροτικής Ανάπτυξης 2014-2020, Μέτρο 16, Υπομέτρο 16.1-2. Συνεργασία 8 φορέων σε εθνικό επίπεδο. (Προϋπολογισμός Δράσης I: 5000 Ευρώ, Εκτιμ. Προϋπολογισμός Δράσης II: 290000)

ΕΚΠΑΙΔΕΥΤΙΚΗ ΕΜΠΕΙΡΙΑ ΣΕ WORKSHOPS/ΣΕΜΙΝΑΡΙΑ

- CretAraki, από τη παράδοση στη ποιότητα και την ασφάλεια - Κανόνες Ορθής πρακτικής - Νομοθεσία σχετικά με την κατοχύρωση προδιαγραφών παραδοσιακών προϊόντων. Σεμινάριο «Κρητικό απάκι, από τη παράδοση στη ποιότητα και την ασφάλεια». 11/11/2015, Ηράκλειο, Κρήτης. Διοργάνωση και διεξαγωγή σεμιναρίου.
- Νέες προσεγγίσεις και εργαλεία για την ασφάλεια των τροφίμων, Σεμινάρια Εκπαίδευσης Αγροτών στο πλαίσιο του έργου με τίτλο: «Διατήρηση Δασών και Δασικών Ανοιγμάτων Προτεραιότητας στον Εθνικό Δρυμό Οίτης και στο Όρος Καλλίδρομο της Στερεάς Ελλάδας». 24-27/10/2019

- Εισηγήτρια στο σεμινάριο της εταιρείας Μικροβιόκοσμος «MikroBioKosmos workshop “How to write a scientific paper: From writing to publishing», Θεσσαλονίκη, Αριστοτέλειο πανεπιστήμιο Θεσσαλονίκης 31/1/2020
- Εισηγήτρια στο σεμινάριο της εταιρείας Μικροβιόκοσμος «MikroBioKosmos workshop “How to write a scientific paper: From writing to publishing», Χανιά, Πολυτεχνείο Χανίων, 02/04/2022
- Lecture title “Impact of pH on behavior of foodborne bacteria” Training School Modelling the effects of low pH and other stresses on food-borne Microorganisms to improve food and drink quality, Athens, NTUA, 28-30/6/2023

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Προφορικές παρουσιάσεις σε Διεθνή Επιστημονικά Συνέδρια

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3. Papadopoulou, O.S., Doulgeraki, A.I., Cocolin, L., Nychas, G-J.E., (2012). Characterization of *Brochothrix thermosphacta* strains with Rep and Sau-PCR that developed during storage of minced pork under aerobic or modified atmosphere packaging conditions. FoodMicro2012, 3-7 September, Istanbul, Turkey
4. Giaouris, E., Chorianopoulos N., Doulgeraki A.I., Nychas G-J.E, (2013). Agriculture University of Athens, Athens, Greece Evaluation of Resistance and Adaptability of Mono-species and Dual-species Biofilms of *Pseudomonas putida* and *Listeria monocytogenes* against Sublethal Concentration of Benzalkonium Chloride. 2013 IAFP European Symposium on Food Safety, 15-17 May, Marseille, France
5. Doulgeraki A.I., Nisiotou A. Nychas, G-J.E. (2013). Assessment of food microbial ecology: The LFMB yeast & bacterial culture collection. XXXII Annual Meeting of the European Culture Collections' Organization "Biodiversity: Sustainability vs. Regulations" 12-14 June, Athens, Greece
6. Doulgeraki, A.I, Gkana, E., Giaouris, E., Kathariou, S., Nychas, G-J.E (2015). Resistance of biofilm cells of *Salmonella Typhimurium* and *Staphylococcus aureus* under mono- and dual-species conditions to sub-lethal concentrations of benzalkonium chloride, paracetic acid and sodium hypochlorite. 6th Mikrobiokosmos Conference, 3-5 April, Athens, Greece
7. Bikouli, V., Doulgeraki A.I., Skandamis P.N., (2015). Qualifying gilthead seabream freshness using microbial indicators. 6th Mikrobiokosmos Conference, 3-5 April, Athens, Greece
8. Bikouli, V., Doulgeraki A.I., Skandamis P.N., (2015). Qualifying gilthead seabream freshness with microbiological indicators. 11th IAFP European Symposium on Food Safety, 20-22 April 2015 in Cardiff, Wales
9. Doulgeraki A.I. Chorianopoulos N.G., (2015). Cretan Apaki - from tradition to quality and safety., 2nd International Conference on Food & Biosystems Engineering FaBE 2015 Mykonos, Greece
10. Doulgeraki A.I. Chorianopoulos N.G., (2016). Effect of local herbs on the quality and safety of a traditional Cretan meat product. 1st Intl. Multidisciplinary CONFERENCE on Nutraceuticals and Functional Foods. 6-9 July, Kalamata, Greece
11. Doulgeraki A.I., Kamarinou C., Argyri A.A., Tassou C.C., Nychas G.J.E., Chorianopoulos N. (2019) Monitoring the effect of food spoilage bacteria on the photocatalytic activity of a TiO₂ nanoparticle-based surfactant against biofilms formed by foodborne bacteria. 8th Mikrobiokosmos Conference, 18-20 April, Patra, Greece
12. Doulgeraki A.I., Kamarinou C., Argyri A.A., Tassou C.C., Nychas G.J.E., Chorianopoulos N. (2019). Monitoring the photocatalytic activity of a TiO₂ nanoparticles-based surfactant against biofilms formed by foodborne bacteria. 8th Congress of European Microbiologists, 7-11 July 2019, Glasgow, Scotland (selected presentation)
13. Kamarinou C., Papadopoulou O., Doulgeraki A., Tassou C, Chorianopoulos N. and Argyri A. (2021). Mapping the key technological and probiotic characteristics of indigenous lactic acid bacteria isolated from Greek traditional dairy products. 9th Mikrobiokosmos Conference, 16-18 December 2021, Athens, Greece
14. Kamarinou C., Argyri A., Papadopoulou O., Doulgeraki A., Tassou C, and

Chorianopoulos N (2021). Monitoring the bioprotective potential of lactic acid bacteria isolated from traditional dairy products against *Listeria monocytogenes* in yogurt. 9th Mikrobiokosmos Conference, 16-18 December 2021, Athens, Greece

15. Argyri, A.A., Doulgeraki, A.I., Bikouli, V.C., Haroutounian, S.A., Moulas, G.A., Oikonomou, A., Tassou, C.C., Chorianopoulos, N.G. (2021) Pilot scale application of a herbal biocide for the protection of caves belonging to natural and cultural heritage sites. 9th Mikrobiokosmos Conference, 16-18 December 2021, Athens, Greece

16. Dourou, D., Vitsou-Anastasiou, S., Doulgeraki, A., Argyri, A., Chorianopoulos N., Nychas, G.-J., Tassou C., 2022. Rapid microbiological spoilage assessment of chilled chicken meat using non-invasive spectroscopic sensors. 27th International Conference Food Micro 2022, 28-31 August 2022, Athens Greece

Ανηρτημένες εργασίες σε Διεθνή Επιστημονικά Συνέδρια

1. Ammor M.S., Michaelidis C., Doulgeraki A.I., Blana V., Nychas G.-J. E. (2007) Autoinducer-2-like activity in lactic acid bacteria isolated from modified atmosphere packaged minced beef held from freshness to spoilage at 0, 5, 10 and 15°C, CBL 2007, 13-15 November 2007, Rennes, France

2. Doulgeraki, A.I., Argyri, A., Blana, V., Nychas, G.-J.E. (2008) Potential use of Essential oils for Beef preservation, Natural Products, 1-8 August, Athens, Greece

3. Doulgeraki, A.I., Hayes J., Kagkli D.-M., Jordan K., Nychas G.-J.E. (2008) Dynamics of lactic acid bacteria population in minced beef. Food Micro 2008, "Evolving Microbial Food Safety and Quality" 1-4 September, Scotland-Aberdeen

4. Doulgeraki A.I., Blana V., Argyri A., Ammor S., Sofos J., Nychas G.-J.E. (2008) The role of lactic acid bacteria and AI-2 like activity in spoilage of Modified Atmosphere Packaged meat potential use. Food Micro 2008, "Evolving Microbial Food Safety and Quality" 1-4 September, Scotland-Aberdeen

5. Doulgeraki, A.I., Blana, V., Panagou, E., Sofos, J., Nychas G.-J.E. (2009) Quorum Sensing compounds and the role of lactic acid bacteria in beef spoilage . International conference on strategic and targeted controls for microbial pathogens and chemical residues in beef, Teagasc, Ashtown Food Research Centre, Dublin

6. Doulgeraki, A.I. Nisiotou, A., Nychas, G.-J.E. (2009) Contribution of lactic acid bacteria population in meat stored under modified atmospheres. International conference on strategic and targeted controls for microbial pathogens and chemical residues in beef, Teagasc, Ashtown Food Research Centre, Dublin

7. Argyri A.A, Doulgeraki A.I., Blana V.A., Nychas G.-J.E. (2009) The potential of HPLC analysis of organic acids on predicting the shelf life of minced beef stored under conventional and active packaging conditions. International conference on strategic and targeted controls for microbial pathogens and chemical residues in beef, Teagasc, Ashtown Food Research Centre, Dublin

8. Doulgeraki A.I., Blana V., Argyri A, Kuriakopoulou, A.-V. and Nychas G.-J.E. (2010) Effectiveness of volatile compounds of oregano essential oil on *Listeria monocytogenes* in vitro and in meat. ISOPOL XVII, 5-8 May, Porto, Portugal

9. Doulgeraki, A.I., Paramithiotis, S., Tassou, C.C., Nychas, G.-J.E. (2010). Contribution of Enterobacteriaceae Community to Minced Beef Spoilage. 22nd International ICFMH Symposium Food Micro 2010, Copenhagen 30th August- 3rd September, Copenhagen, Denmark

10. Kagkli, D., Iliopoulos, V., Nisiotiou, A., Doulgeraki A.I., Nychas, G.-J.E. (2010). Evolution of lactic acid bacteria in katiki cheese stored at different temperatures. 22nd

International ICFMH Symposium Food Micro 2010, Copenhagen 30th August- 3rd September, Copenhagen, Denmark

11. Argyri, A., Doulgeraki, A.I., Blana, V., Panagou, E.Z., Nychas G-J.E. (2011). A simple HPLC-based approach to quantify spoilage of minced beef stored in different temperatures and packaging systems. Food Metabolomics, 9-11 October, Max Rubner Conference, Karlsruhe, German
12. Doulgeraki, A.I., Nychas, G J.E. (2012). Monitoring the succession of the microbiota during storage of beef fillets under different temperature conditions. ProSafeBeef International Conference and Demonstration Day, 7-9 February 2012, Teagasc, Ashtown, Dublin
13. Doulgeraki, A.I., Nychas, G-J.E. (2012). Monitoring the succession of the microbiota of a selective growth medium for pseudomonads with different approaches. ProSafeBeef International Conference and Demonstration Day, 7-9 February 2012, Teagasc, Ashtown, Dublin
14. Papadopoulou, O.S., Doulgeraki, A.I., Panagou, E.Z., Nychas, G-J.E. (2012). Genotypic characterization of *Brochothrix thermosphacta* strains that developed during storage of minced pork under aerobic or modified atmosphere packaging conditions. IAFP 2012, July 22-25 in Providence, Rhode Island
15. Argyri, A.A., Zoumpopoulou, G., Doulgeraki, A.I., Karatzas, A., Tsakalidou, E., Nychas, G-J.E., Panagou, E.Z., Tassou C.C. (2012) Probiotic potential of lactic acid bacteria isolated from fermented Greek table olives. IAFP 2012, July 22-25 in Providence, Rhode Island
16. Doulgeraki, A.I., Paraskevopoulos, N., Panagou, E.Z., Nychas, G-J.E., (2012). An in vitro study of *Lactobacillus plantarum* strains' potential to control the microbiota of olives. FoodMicro2012, 3-7 September, Istanbul, Turkey
17. Blana, V., Doulgeraki, A.I., Grounta, A., Argyri, A.A., Panagou, E.Z., Tassou, C.C., Nychas, G-J.E. (2012). Functional table olives: fermentation process of Spanish-style green olives with selected strains of lactic acid bacteria characterized by in vitro probiotic potential. FoodMicro2012, 3-7 September, Istanbul, Turkey
18. Doulgeraki, A.I., Blana V.A., Nychas, G-J.E. (2013). Population dynamics of *Staphylococcus aureus* and *Salmonella Typhimurium* in a laboratory medium and rocket extract. 2nd International Conference on Microbial Diversity, 23-25 October, Turin, Italy
19. Grounta, A., Doulgeraki, A.I., Tassou, S., Nychas, G-J.E., Panagou, E.Z., (2013). Quantification and characterization of biofilm formation in table olive fermentation vessels. 2nd International Conference on Microbial Diversity, 23-25 October, Turin, Italy
20. Blana, V.A., Drakoti, C., Doulgeraki, A.I., Panagou E.Z., Nychas, G-J.E. (2013). Microbial signal molecules: Effect of the growth kinetic parameters of the spoilage bacteria, *Serratia liquefaciens* and *Pseudomonas putida*. 2nd International Conference on Microbial Diversity, 23-25 October, Turin, Italy
21. Doulgeraki, A.I., Giaouris, E., Nychas, G-J.E. (2013). Ability of *Salmonella enterica* and *Staphylococcus aureus* to develop biofilm community on stainless steel and colonize rocket tissue. 1st Conference of BacFoodNet, 27-28 November, Prague, Czech Republic
22. Doulgeraki A.I., Iliopoulos V., Panagou, E.Z., Nychas G-J.E. (2014). Metabolomic analysis during growth of *Salmonella* on rocket medium. European Symposium on Food Safety, IAFP-EU, 7-9 May, Budapest, Hungary
23. Doulgeraki A.I., Papaioannou, M., Nychas G-J.E. (2014). Monitoring the expression of genes associated with stress during growth of *Salmonella Typhimurium*

on a plant extract. European Symposium on Food Safety, IAFP-EU, 7-9 May, Budapest, Hungary

24. Argyri A.A., Nisiotou, A.A., Pramateftaki P., Doulgeraki, A. I., Panagou, E.Z., Tassou C. C. (2014). Biodiversity and evolution of lactic acid bacteria during fermentation and storage of green table olives inoculated with two potential probiotic *Lactobacillus* strains. XVI International Congress on Molecular Plant-Microbe Interactions (XVI IS- MPMI). 6-10 July, Rhodes, Greece
25. Doulgeraki A.I., Papaioannou, M., Tampakaki A.P., Panagou, E.Z., Nychas G-J.E (2014). Monitoring the growth of *Salmonella enterica* serovar Typhimurium in silico and in situ with a view in gene expression. XVI International Congress on Molecular Plant-Microbe Interactions (XVI IS- MPMI). 6-10 July, Rhodes, Greece
26. Doulgeraki A.I., Iliopoulos V., Nychas G-J.E (2014). Metabolomic analysis of *Salmonella enterica* cells in vitro and in situ. XVI International Congress on Molecular Plant-Microbe Interactions (XVI IS- MPMI). 6-10 July, Rhodes, Greece
27. Doulgeraki, A.I., Ntoulati, H., Giaouris, E., Nychas, G.J.E (2014). A targeted gene expression analysis during biofilm formation by *Salmonella enterica* on stainless steel surfaces. 24th International ICFMH conference - Food Micro 2014, 1-4 September, Nantes, France
28. Moschonas, G., Lianou, A., Doulgeraki, A.I., Nychas, G-J.E, Panagou, E.Z. (2014) Monitoring of microbial and chemical changes during storage of pasteurized vanilla cream. 24th International ICFMH conference - Food Micro 2014, 1-4 September, Nantes, France
29. Grounta, A., Iliopoulos, V., Doulgeraki, A.I., Nychas, G-J.E., Panagou, E.Z., (2014). Biofilm formation of *Lactobacillus pentosus* B281 and *Pichia membranifaciens* M3A during fermentation on naturally black conservolea olives. 24th International ICFMH conference - Food Micro 2014, 1-4 September, Nantes, France
30. Doulgeraki, A.I., Vorgias, A., Lazarou, M., Giaouris, E., Nychas, G-J.E (2014) Interactions encountered inside dual-species biofilms formed by *Salmonella* Typhimurium and autochthonous microbiota recovered from leafy salads on stainless steel. Joint CONFERENCE PROMISE and BacFood Net “Persistent lifestyles of food-borne pathogens and its consequence” 17-19 November, Vienna, Austria
31. Vienna M., Stergioti, T., Vavoula, K., Doulgeraki, A.I, Nychas, G-J.E, Giaouris, E., (2015). Fate of *Salmonella enterica*, *Listeria monocytogenes* and *Staphylococcus aureus* under mixed-culture conditions in kefir as pre fermentation contaminants. 6th Mikrobiokosmos Conference, 3-5 April, Athens, Greece
32. Doulgeraki, A.I, Giaouris, E., Nychas, G-J.E (2015). Population and resistance patterns of *Salmonella* Typhimurium and *Staphylococcus aureus* biofilms exposed to sublethal chemical disinfection under mono- and dual-species multi-strain conditions. 11th IAFP European Symposium on Food Safety, 20-22 April 2015 in Cardiff, Wales
33. Bikouli, V., Doulgeraki A.I., Skandamis P.N., (2015). Qualifying gilthead seabream freshness with microbiological indicators. 29th EFFoST International Conference. 10-12 November, Athens, Greece
34. Gkana, E., Doulgeraki, A.I, Nychas, G-J.E (2015). Evaluation of biofilm formation of 5 foodborne pathogens on glass surfaces coated with silica nanoparticles. 29th EFFoST International Conference. 10-12 November, Athens, Greece
35. Karampoula, F., Giaouris, E., Doulgeraki, A.I., Nychas, G-J.E., Dubois-Brissonnet, F. (2015). Efficient disinfection of *Salmonella* biofilm with hydrosol of *Thymra capitata*, real-time visualization of bacterial inactivation by time-lapse CLSM. 29th EFFoST International Conference. 10-12 November, Athens, Greece
36. Karampoula, F., Doulgeraki, A.I., Fotiadis, C., Tampakaki, A., Nychas, G-J.E.,

- (2015). Monitoring biofilm formation in mono- and multi-species cultures of *Salmonella* Typhimurium with mixed bacterial communities isolated from a bottling plant by fluorescence-based bioreporters. 29th EFFoST International Conference. 10-12 November, Athens, Greece
37. Gkana, E., Doulgeraki, A.I., Nychas, G-J.E., (2015). Evaluation of biofilm formation of 5 foodborne pathogens on stainless surfaces coated with silica nanoparticles. 6th joint congress of Microbiology and Biotechnology: Microbiotec15. 10-12 December, Evora Portugal
38. Doulgeraki, A.I., Efthimiou, E., Paramithiotis, S., Pappas, K., Typas, M., Nychas, G-J.E. (2016). Effect of Rocket Extract on MRSA Proteome: Metabolic Adjustments in Plant-Based Media and Defense Mechanisms Against Plant-derived Antibacterials. IAFP 2016 11-13 May, Athens, Greece
39. Gkana E., Doulgeraki, AI, Nychas, G-J.E. (2017). Anti-adhesion and anti-biofilm potential of organosilane nanoparticles against foodborne pathogens. 7th Mikrobiokosmos 2017, 7-9 April, Athens, Greece
40. Doulgeraki, A.I., Pavli, F., Garroni, E., V.P. Valdramidis, V.P. (2017). Quantitative assessment of the auto-aggregation properties and antibiofilm potential on pathogens of raw Maltese milk microbiota. International conference of Predictive Modelling, Quantitative Risk Assessment and Life Cycle Analysis in Food Science and Biosciences. 10-12 April, Syros, Greece
41. Garroni, E., Doulgeraki, A.I., Pavli, F., V.P. Valdramidis, V.P. (2017). Characterisation of Indigenous Microbial Starter Cultures in the Maltese Dairy Industry. Applied Microbiology Conference, 3-6 July Gateshead, United Kingdom
42. Doulgeraki A.I., Kamarinou C., Nychas G.J.E., Argyri A.A., Tassou C.C., Chorianopoulos N. (2018). Effect of food pathogenic and spoilage bacteria on *Listeria monocytogenes* Biofilm Formation. IAFP European Symposium 25-27 April, Stockholm, Sweden
43. Sourri P., Aska I., Chorianopoulos N., Doulgeraki A., Nychas G.J.E., Tassou C.C., Argyri, A.A. (2018) Shelf Life of Functional Orange Juice and Inactivation of *Alicyclobacillus acidoterrestris* after High-Pressure Processing and Thermal Treatment. IAFP European Symposium 25-27 April, Stockholm, Sweden
44. Doulgeraki A.I., Kamarinou C., Argyri A.A., Tassou C.C., Nychas G.J.E., Chorianopoulos N. (2018). Monitoring the effect of food spoilage bacteria on *Salmonella* Enteritidis biofilm formation. 26th International ICFMH Conference - FoodMicro 2018, September 3rd -6th, Freie Universität, Berlin, Germany
45. Chorianopoulos N. Argyri A.A., Tassou C.C., Nychas G.J.E., Moulas G., Doulgeraki A.I., (2018). Application of nanotechnology to decontaminate food industry surfaces – Nanoclean. 26th International ICFMH Conference - FoodMicro 2018, September 3rd -6th, Freie Universität, Berlin, Germany
46. Samelis J., Argyri A., Doulgeraki A., Koukkou A.I., Skandamis P., Athanasoulas A., Pappas D., Chorianopoulos N. (2018). Development of novel biofunctional foods and total quality enhancement of traditional dairy products by suitable management of their microbial ecology – BIO TRUST. 26th International ICFMH Conference - FoodMicro 2018, September 3rd -6th, Freie Universität, Berlin, Germany
47. Tassou C., Doulgeraki A., Argyri A., Nychas G. (2018). A Model Smart Quality Assurance and Safety System for Fresh Poultry Products (QAPP). 26th International ICFMH Conference - FoodMicro 2018, September 3rd -6th, Freie Universität, Berlin, Germany
48. Doulgeraki, A.I., Bikouli, V., Kakouri A., Samelis, J. (2019). Characterization of the technological microbiota of PDO Galotyri market cheeses. 8th Mikrobiokosmos

Conference, 18-20 April, Patra, Greece

49. Argyri, A., Doulgeraki, A.I., Varla, E., Chatzipavlidis, I., Tassou C., Chorianopoulos. N. (2019) Evaluation of novel plant origin materials for the cleaning - protection of caves belonging to natural and cultural heritage of Greece. 8th Mikrobiokosmos Conference, 18-20 April, Patra, Greece

50. Manthou, E., Dages, E., Bonatsou, S., Doulgeraki A.I., Nychas G-J.E. (2019) Molecular characterization of *Pseudomonas* spp. isolates from sporocarps of oyster mushrooms with yellow blotch disease. 8th Mikrobiokosmos Conference, 18-20 April, Patra, Greece

51. Doulgeraki A.I., Kamarinou C., Argyri A.A., Tassou C.C., Nychas G.J.E., Chorianopoulos N. (2019). Monitoring the photocatalytic activity of a TiO₂ nanoparticles based surfactant against biofilms formed by foodborne bacteria. 8th Congress of European Microbiologists, 7-11 July 2019, Glasgow, Scotland

52. Argyri, A., Doulgeraki, A.I., Varla, E., Chatzipavlidis, I., Tassou C., Chorianopoulos. N. (2019) Evaluation of novel plant origin materials for the cleaning - protection of caves belonging to natural and cultural heritage of Greece. 8th Congress of European Microbiologists, 7-11 July 2019, Glasgow, Scotland

53. Spyrelli E.D., Doulgeraki A.I., Argyri A.A., Tassou C.C., Panagou E.Z., Nychas G-J.E. (2019). Non-Invasive multispectral image analysis for the assessment of spoilage in poultry products. 11th International Conference of Predictive Modelling in Food (ICPMF11). September 17th-20th, Braganza, Portugal

54. Spyrelli E.D., Doulgeraki A.I., Argyri A.A., Tassou C.C., Panagou E.Z., Nychas G-J.E. (2019). Rapid quality assessment of poultry products using at-line Multispectral Imaging (MSI). 11th International Conference of Predictive Modelling in Food (ICPMF11). September 17th-20th, Braganza, Portugal

55. Argyri, A. Doulgeraki A.I, Kamarinou, C. Tassou C., Chorianopoulos N. (2019). Total quality enhancement of Feta PDO and White Brine cheeses by suitable management of their microbial ecology and development of novel biofunctional dairy products. 5th International Conference on Microbial Diversity (MD2019) Microbial diversity as a source of novelty: function, adaptation and exploitation September 25th-27th, 2019 Catania-Italy

56. Pavli F., Komita E., Doulgeraki A.I., Panagou E., Nychas G-J.E. (2019). Effect of different stress factors on the expression of the luxS gene and the production of Autoinducer-2 signal molecules of potentially probiotic *Lactobacillus* species. 5th International Conference on Microbial Diversity (MD2019) Microbial diversity as a source of novelty: function, adaptation and exploitation September 25th-27th, 2019 Catania-Italy

57. Doulgeraki, A.I., Argyri, A., Tassou, C., Chorianopoulos N. (2020) Efficacy of Ultraviolet Radiation on Biofilm Disinfection in Combination with a Food Grade Innovative Photocatalytic Surfactant Based on TiO₂ Nanoparticles. Control number 4173ASM Microbe 2020, AES04 Biofilms in Applied and Environmental Science ASM Microbe 2020 June 2020 Chicago, Illinois

58. Doulgeraki, A.I., Dourou, D., Spyrelli, E., Grounta, A., Nychas, G-J.E., Tassou. C.C. (2020). NGS vs Cultural Methods to Map the Diversity of Spoilage Microbiota of Chicken Breast Fillets Under Different Storage Temperatures. ASM Microbe 2020, Virtual 365 - AES11 Microbiology of Food Quality, Preservation, and Spoilage

59. Kamarinou, C., Papadopoulou O., Doulgeraki, A., Tassou, C., Chorianopoulos N., Argyri A. (2020). Mapping The Key Technological Characteristics Including Yeasts Inhibition Of Indigenous Lactic Acid Bacteria Isolated From Greek Traditional Fermented Dairy Products. ASM Microbe 2020 in Chicago, Illinois, June 18 - 22, 2020

60. Papadopoulou, O., Argyri A., Kamarinou C., Doulgeraki A., Tassou, C., Chorianopoulos N., (2020). In Vitro And In Situ Anti-Listerial Activity Of Lactic Acid Bacteria With Probiotic Potential Isolated From Traditional Dairy Products. ASM Microbe 2020 in Chicago, Illinois, June 18 - 22, 2020.
61. Argyri K., Grounta A., Doulgeraki A., Argyri, A. Tassou C. (2021) Microbial Diversity of Fermented Greek Table Olives of Halkidiki and Konservolia Variety from Different Regions as Revealed by Metagenomic Analysis. IAFP'S European Symposium On Food Safety 27-28 April 2021, Virtual meeting
62. Dourou D., Grounta, A., Doulgeraki, A., Argyri A., Chorianopoulos N., Tassou C. (2021). Changes in the Diversity of Microbiota of Chicken Breast and Thigh Fillets during Shelf Life at Different Storage Temperatures Monitored Using Next Generation Sequencing. IAFP'S European Symposium On Food Safety 27-28 April 2021, Virtual meeting
63. Grounta A., Dourou D., Argyri A., Chorianopoulos, N., Doulgeraki A., Tassou C. (2021). Spoilage of Chicken Liver at Refrigerated Temperatures and Fate of Inoculated Salmonella Enteritidis. IAFP'S European Symposium On Food Safety 27-28 April 2021, Virtual meeting
64. Grounta A., Dourou D., Froutis G., Argyri A., Doulgeraki A., Chorianopoulos N., Tassou C. 2021. Spoilage Assessment Of Chicken Burgers At Isothermal And Dynamic Temperature Conditions By FTIR Spectroscopy. World Microbe Forum 2021, No. 2021-A-7103-MICROBE. World Microbe Forum, 20-24 June 2021 (virtual).
65. Dourou D., Grounta A., Froutis G., Argyri A., Doulgeraki, A. Chorianopoulos N., Tassou C.2021. Non-Invasive Rapid Assessment Of Chicken Liver Spoilage Through FTIR Spectroscopy. World Microbe Forum 2021, No. 2021-A-4646-MICROBE. World Microbe Forum, 20-24 June 2021 (virtual).
66. Grounta A., Argyri K., Doulgeraki A. Argyri A., Tassou C. (2021) Microbial diversity of fermented Greek olives as revealed by metagenomic analysis and probiotic potential of isolates. 11th International Conference, Probiotics, Prebiotics and New Foods, nutraceuticals and botanicals for nutrition and human and microbiota health. 12-14 September 2021, Rome, Italy
67. Bikouli V., Chorianopoulos N., Argyri A., Tassou C., Doulgeraki A.I. Effect of organic herbs on growth of Salmonella enteritidis in meat broth. 11th International Conference, Probiotics, Prebiotics and New Foods, nutraceuticals and botanicals for nutrition and human and microbiota health. 12-14 September 2021, Rome, Italy
68. Argyri A., Kamarinou C., Papadopoulou O., Doulgeraki A., Tassou C. and Chorianopoulos N. (2021). Fate of Listeria monocytogenes during production and storage of feta cheese using multi-functional strains with probiotic potential. 11th International Conference, Probiotics, Prebiotics and New Foods, nutraceuticals and botanicals for nutrition and human and microbiota health. 12-14 September 2021, Rome, Italy
69. Kamarinou C., Papadopoulou O., Chorianopoulos N., Doulgeraki A., Tassou C. and Argyri A. (2021). Application of native lactic acid bacteria with technological and probiotic properties in a pilot scale feta cheese production. 11th International Conference, Probiotics, Prebiotics and New Foods, nutraceuticals and botanicals for nutrition and human and microbiota health. 12-14 September 2021, Rome, Italy
70. Doulgeraki A.I., Dages E., Argyri A.A., Moulas G., Tassou C.C., Chorianopoulos N. Efficacy of an innovative surfactant based on TiO₂ nanoparticles on surface decontamination in food industry. 35th International EFFoST Conference 2021, Healthy Individuals, Resilient Communities, and Global Food Security Lausanne, Switzerland, 1-4 November 2021.

71. Kamarinou C., Papadopoulou O., Chorianopoulos N., Doulgeraki A., Tassou C. and Argyri A. (2021). Isolation, Characterization and Industrial Application of Native Lactic Acid Bacteria Isolated From Traditional Dairy Products. 35th International EFFoST Conference 2021, Healthy Individuals, Resilient Communities, and Global Food Security Lausanne, Switzerland, 1-4 November 2021.
72. Kamarinou C., Argyri A., Papadopoulou O., Doulgeraki A., Tassou, C. Chorianopoulos N. (2021). In Vitro And In Situ inhibition of food-borne pathogens from indigenous Lactic Acid Bacteria Isolated From Traditional Dairy Products. 35th International EFFoST Conference 2021, Healthy Individuals, Resilient Communities, and Global Food Security Lausanne, Switzerland, 1-4 November 2021.
73. Grounta A., Dourou D., Argyri A., Doulgeraki A., Chorianopoulos N., Tassou C. (2021). Prevalence of Salmonella spp. Campylobacter spp. and Listeria monocytogenes in different chicken products. 35th International EFFoST Conference 2021, Healthy Individuals, Resilient Communities, and Global Food Security Lausanne, Switzerland, 1-4 November 2021.
74. Doulgeraki A.I., Dages E., Argyri A.A., Moulas G., Tassou C.C., Chorianopoulos N. (2021) Monitoring the activity of an innovative surfactant based on TiO₂ nanoparticles against foodborne pathogens in laboratory scale and in food industry. 9th Mikrobiokosmos Conference, 16-18 December 2021, Athens, Greece
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