

Curriculum Vitae

NAME

Agapi I Doulgeraki

ADDRESS

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SUMMARY

Agapi Doulgeraki is serving as an Assistant Professor in the Laboratory of Food Microbiology and Hygiene, Department of Food Science and Technology in Aristotle University of Thessaloniki, Greece. She received a degree from the Department of Food Science and Technology of Agricultural University of Athens (2007) and her Ph.D. degree from Cranfield University (UK) (2011). She has carried out postdoctoral research at the Agricultural University of Athens (AUA) and the Hellenic Agricultural Organization - DIMITRA (ELGO-DIMITRA). In 2017, she was hired as an Assistant Research Scientist (Researcher Grade D) in Institute of Technology of Agricultural Products (ELGO-DIMITRA), and in 2020 she was promoted at Assistant Researcher position (Researcher Grade C). She has taught in University of the Aegean (2012-2013) and Agricultural University of Athens (2017) and co-supervise/supervised MSc students or PhD candidates of University of Malta and AUA. She is Associate editor in the *Frontiers in Microbiology* journal, was a substitute member in Cost Actions (CA18113, FA1202) and member of the Board of Directors of the Hellenic Scientific Society of MikroBioKosmos. Her research interests include topics related to the subject of Food Microbiology and Molecular Food Microbiology and her efforts have centered on the study of microbial ecology and the behavior of microorganisms in food using classical and molecular techniques, the characterization of microorganisms, the study of factors affecting the survival, growth and death of microorganisms, study of gene expression (mechanisms of survival, pathogenicity, spoilage and technological properties of microorganisms), the application of methods to enhance food safety and quality (e.g. use of natural antimicrobials, packaging, probiotics, technological microorganisms), the monitoring of biofilm formation on biotic and abiotic surfaces and methods development for biofilm decontamination, behavior and interactions of microorganisms. In the period of 2010-2023, she has published more than 50 original articles in scientific journals, 1 book chapter and more than 150 presentations in international and national conferences with more than 1800 citations and h-index:20.

ACADEMIC STUDIED

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 Agricultural University of Athens, Dpt. Of Food Science and Technology, Athens, Greece

POSITIONS HELD

- 03.07.2023-current Laboratory of Hygiene and Microbiology of Foods, Department of Food Science & Technology, School of Agriculture, Aristotle University of Thessaloniki AUTH, Assistant Professor “Food Microbiology”
- 15.01.2020-06.2023 Hellenic Agricultural Organization-DIMITRA Institute of Technology of Agricultural Products Assistant Researcher (Researcher Grade C), “Food Microbiology”
- 02.05.2017-14.01.2020 Hellenic Agricultural Organization-DIMITRA Institute of Technology of Agricultural Products Assistant Research Scientist (Researcher Grade D), “Food Microbiology”

SCHOLARSHIPS

- Research Projects 2015 - New Researchers, Scientific coordinator Monitoring the antimicrobial and antibiofilm potential of surface nano coatings against pathogenic microorganisms / John S. Latsis Public Benefit Foundation / Greece
- 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)

MEMBERSHIPS

Participation in editorial teams of Scientific Journals and scientific committees of International Conferences

- Frontiers in Microbiology – Associate Editor in Food Microbiology (from 2022)
- Member of Organizing and Scientific committee of the 10th International Conference of MIKROBIOKOSMOS (από 9.2022)
- Invited Member of the International Conference Scientific Committee «International Conference on Food and Biosystems Engineering (I.C. FaBE 2015)», 28 -31 May, Mykonos Island, Greece

- Invited Member of the International Conference Scientific Committee «International Conference on Food and Biosystems Engineering (I.C. FaBE 2017)», 1-4 June, 2017, Rhodes, Greece
- Invited Member of the International Conference Scientific Committee «4th International Conference on Food and Biosystems Engineering (I.C. FaBE 2019)», 30 May - 2 June, Agia Pelagia, Herakleion, Crete, Greece

Invited member of scientific groups

- Substitute member in CA18113 (EuroMicroPH) (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)

Participation in scientific societies

- Member of the Board of Director "Hellenic Scientific Society MIKROBIOKOSMOS" (from 2021)

SUPERVISION OF SUPERVISION OF GRADUATE STUDENTS & DOCTORAL FELLOWS

- *Supervision of PhD candidates*
 - Stamatia Vitsou Anastasiou, co-supervisor of PhD thesis / Department of Food Science and Human Nutrition / Agricultural University of Athens / Greece (2021-in progress)
- *Supervision of Master students*
 - 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"
 - Christina Kamarinou, (2018) member of MSc thesis committee - co-supervisor of Msc thesis, / Department of Food Science and Human Nutrition /Agricultural University of Athens / Greece, «Application of nanotechnology to decontaminate food industry surfaces»

RESEARCH PROJECTS

Participation in Research Projects

- Department of Food Science and Human Nutrition /Agricultural University of Athens, Laboratory of Microbiology and Biotechnology of Foods (2006 – 2017),
 - TRUEFOOD – Traditional United Europe Food: FOOD -CT-2006-016264, (01.11.2006-31.12.2006)

- ProSafeBeef -Advancing Beef Safety and Quality through Research and Innovation: Food-CT-2006-36241, (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: 211638 (01.10.2008-31.03.2010):
- Probiolives - Table olive fermentation with selected strains of probiotic lactic acid bacteria. Towards a new functional food, (01.10.2010-30.09.2011, 01.03.2012-28.02.2013):
- Quafety - COMPREHENSIVE APPROACH TO ENHANCE QUALITY AND SAFETY OF READY TO EAT FRESH PRODUCTS (01.10.2012-17.10.2014):
- BIOFILM (Thalis) - “Biological Investigation of the Forces that Influence the Life of pathogens having as Mission to Survive in various Lifestyles; BIOFILMS”, (01.03.2013-30.09.2014)
- NOVELEYE – Effectiveness of innovative analytical techniques in predicting quality and safety of novel perishable foods (01.08.2013-17.10.2014):
- Monitoring the antimicrobial and antibiofilm potential of surface nano coatings against pathogenic microorganisms / (01.01 – 31.12.2015)
- Hellenic Agricultural Organization- DIMITRA – Institute of Technology of Agricultural Products (11.2014-11/2015/4-10.2016)
 - Cretan Rethemnian Apaki - from tradition to quality and safety (CretApaki) (21.10.2014-30.11.2015)
 - Investigation and Evaluation of the quality characteristics of milk in the areas of responsibility of Western Greece & Peloponnese (Patras) (11.04.2016-10.10.2016)

Scientific or Project coordinator

- Development of a novel ready to use organic poultry bouillon with Cretanherbs to enhance its total quality and safety - Biopocollo Scientific coordinator of the project & Scientific coordinator for ITAP (436219,50) ITAP (74400 €) (12.05.2020-11.05.2023)
- Application of nanotechnology to decontaminate food industry surfaces – Nanoclean Scientific coordinator for ITAP (08.05.2018-07.05.2021) 74400€
- Microbiological study of organisms in the waters of the Angrid Nymphs caves of the sub-project "Preparation of studies for the sanitization of the thermal waters of the Angrid Nymphs caves" of the project "Modernization of existing facilities and infrastructure networks in the Lake Kaiafas area" Επιστημονική Scientific coordinator for ITAP (26.07.2018-24.12.2018) 14600€

Member of the scientific team

- Development of novel biofunctional foods and total quality enhancement of traditional dairy products by suitable management of their microbial ecology – BIO TRUST (31.07.2018-2022), WP leader

- A Model Smart Quality Assurance and Safety System for Fresh Poultry Products – QAPP (09.07.2018 -2022)
- Development of new Greek bakery products with improved organoleptic characteristics and longer shelf life using microorganisms of technological interest «GreenBread» (09.07.2018-2022)
- Development, evaluation and utilization of new materials of plant origin for the cleaning-protection of caves that are part of the cultural heritage of Greece «BIOSPILAI» (08.05.2018-07.05.2021) (Υπεύθυνη ΕΕ)
- Oliveroots, Quality and authenticity of ended olive products (edible olive – olive oil) (56760€)
- Integration of experimental investigation and computational modeling to decipher dormancy related stochastic phenomena in *Listeria monocytogenes* – LAVA. (22.10.2018- 2022) (350000€)
- Utilization of new natural Greek microbiota to produce high quality wines «Oenovation» (18.07.2018-2022)
- Innovative Strategies for Utilization of Acid Yogurt Whey with Acronym «INNOYAW»
- 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 «MUSHFEED
- Production of naturally aged meat products from wild animals fed on acorns «NUtFED
- Refinement and heat treatment of a new olive paste product from fresh olive drupe
- Installation of a system to monitor the survival of probiotic microorganisms in fruit juices.
- Production of white Epirus brine cheeses using Ultra High Pressure technology: improvement of quality and safety, extension of shelf life and reduction of necessary ripening time. (91550.11 €)
- Natural fruit juices enriched with probiotic bacteria and other biofunctional constituents in encapsulated form «FunJuice» (2021-2023) (WP leader)
- Production of an innovative yogurt dessert product using microalgae with an acronym «FicoYog»
- 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
- Using organic LED in intelligent food packaging for quality monitoring of meat products - OLED_Lumin_FoodPack (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)
 - Application of innovative olive drupe processing methods and technologies for the high-efficiency production of olive oil and olive paste with improved quality and nutritional characteristics

TRAINER WORKSHOPS

- CretApaki, from tradition to safety and quality – Good Manufacturing and Hygiene Practices – Food Legislation and rules for protection of origin. Workshop «Cretan Apaki, from tradition to safety and quality». 11/11/2015, Heraklion, Crete, Organizer & presenter
- New approaches and tools for food safety, Farmer Training Seminars in the context of the project entitled: "Preservation of Priority Forests and Forest Openings in the Oitis National Park and Mount Kallidromos of Central Greece». 24-27/10/2019
- «MikroBioKosmos workshop “How to write a scientific paper: From writing to publishing», Thessaloniki, Auth 31/1/2020
- «MikroBioKosmos workshop “How to write a scientific paper: From writing to publishing», Chania, Technical University of Crete, 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

PUBLICATIONS

International Journals

1. **Doulgeraki, A.I.**, Paramithiotis, S., Kagkli, D-M. and Nychas, G-J.E. (2010). Lactic acid bacteria population dynamics during minced beef storage under aerobic or modified atmosphere packaging conditions. *Food Microbiology* 27, 1028-1034. <https://doi.org/10.1016/j.fm.2010.07.004>
2. **Doulgeraki, A.I.**, Paramithiotis, S., and Nychas, G-J.E. (2011). Characterization of the *Enterobacteriaceae* community that developed during storage of minced beef under aerobic or modified atmosphere packaging conditions. *International Journal of Food Microbiology* 145, 77-83. <https://doi.org/10.1016/j.ijfoodmicro.2010.11.030>
3. Blana V.A., **Doulgeraki A.I.**, and Nychas, G-J.E. (2011). Autoinducer-2-like activity in lactic acid bacteria isolated from minced beef packaged under modified atmospheres. *Journal of Food Protection* 74, 631-635.

- <https://doi.org/10.4315/0362-028X.JFP-10-276>
4. Chatzifragkou, A., Papanikolaou, S., Dietz, D., **Doulgeraki, A. I.**, Nychas, G-J. E. and Zeng A.-P. (2011). Production of 1,3-propanediol by *Clostridium butyricum* growing on biodiesel-derived crude glycerol through a non-sterilized fermentation process. *Applied Microbiology and Biotechnology* 91, 101-112. <https://doi.org/10.1016/j.ejbt.2014.10.001>
 5. Argyri, A.A., **Doulgeraki, A.I.**, Blana V.A., Panagou, E.Z. and Nychas, G-J.E. (2011). Potential of a simple HPLC-based approach for the identification of the spoilage status of minced beef stored at various temperatures and packaging systems. *International Journal of Food Microbiology* 150, 25-33. <https://doi.org/10.1016/j.ijfoodmicro.2011.07.010>
 6. **Doulgeraki, A.I.**, Hondrodinou, O., Heliopoulos, V., Panagou, E.Z. (2012). Lactic acid bacteria and yeast heterogeneity during storage of natural black Conservolea olives in different packaging conditions. *Food Control* 26, 49-57. <https://doi.org/10.1016/j.foodcont.2012.01.006>
 7. Paramithiotis, S., **Doulgeraki, A.I.**, Tsilikidis, I., Nychas, G-J.E, Drosinos, E.H. (2012). Fate of *Listeria monocytogenes* and *Salmonella* Typhimurium during cauliflower fermentation. *Food Control* 27, 178-183. <https://doi.org/10.1016/j.foodcont.2012.03.022>
 8. **Doulgeraki, A.I.**, Ercolini, D., Villani, F. and Nychas, G-J.E. (2012). Spoilage microbiota associated to the storage of raw meat in different conditions. *International Journal of Food Microbiology* 157, 130-141. <https://doi.org/10.1016/j.ijfoodmicro.2012.05.020>
 9. Papadopoulou, O.S., **Doulgeraki, A.I.**, Botta, C., Cocolin, L. and Nychas, G-J.E. (2012). Genotypic characterization of *Brochothrix thermosphacta* isolated during storage of minced pork under aerobic or modified atmosphere packaging conditions. *Meat Science* 92, 735-738. <https://doi.org/10.1016/j.meatsci.2012.06.030>
 10. **Doulgeraki, A.I.**, Pramateftaki, P., Argyri, A.A., Nychas, G-J.E., Tassou, C.C. and Panagou, E.Z. (2013). Molecular characterization of lactic acid bacteria isolated from industrially fermented Greek table olives. *LWT- Food Science and Technology* 50, 353-356. <https://doi.org/10.1016/j.lwt.2012.07.003>
 11. **Doulgeraki, A.I.** and Nychas, G-J.E. (2013). Monitoring the succession of the biota grown on a selective medium for pseudomonads during storage of minced beef with molecular-based methods. *Food Microbiology* 34, 62-69. <https://doi.org/10.1016/j.fm.2012.11.017>
 12. **Doulgeraki, A.I.**, Paraskevopoulos, N., Nychas, G-J.E. and Panagou, E.Z. (2013). An *in vitro* study of *Lactobacillus plantarum* strains for the presence of plantaricin genes and their potential control of the table olive microbiota. *Antonie van Leeuwenhoek Journal of Microbiology* 103, 821-832 <https://doi.org/10.1007/s10482-012-9864-2>
 13. Giaouris, E., Chorianopoulos, N., **Doulgeraki, A.I.**, Nychas G-J.E (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 <https://doi.org/10.1371/journal.pone.0077276>
 14. Paramithiotis, S., **Doulgeraki, A.I.**, Karahasani, A., Drosinos, E.H.D., (2014). Microbial population dynamics during spontaneous fermentation of *Asparagus officinalis* L. young sprouts. *European Food Research and Technology* 239, 297-304 <https://doi.org/10.1007/s00217-014-2222-z>
 15. Pateraki, C., Paramithiotis S., **Doulgeraki, A.I.**, Kallithraka S, Kotseridis, G.,

- Drosinos E.H., (2015). Effect of sulfur dioxide addition in wild yeast population dynamics and polyphenolic composition during spontaneous red wine fermentation from *Vitis vinifera* cultivar Agiorgitiko. European Food Research and Technology <https://doi.org/10.1007/s00217-014-2303-z>
16. Argyri, A.A., Nisiotou, A.A., Pramateftaki, P., **Doulgeraki, A.I.**, Panagou, E.Z., Tassou, C.C., (2015). Preservation of green table olives fermented with lactic acid bacteria with probiotic potential under modified atmosphere packaging. LWT-Food Research and Technology, 62, 783–790 <https://doi.org/10.1016/j.lwt.2014.11.046>
 17. Grounta, A., **Doulgeraki, A.I.**, Panagou E.Z., (2015) Quantification and characterization of microbial biofilm community attached on the surface of fermentation vessels used in green table olive processing. International Journal of Food Microbiology 203, 41-48. <https://doi.org/10.1016/j.ijfoodmicro.2015.03.001>
 18. Mohareb, F., Iriondo, M., **Doulgeraki, A.I.**, van Hoek, A., Aart, H., Bessant, C., Nychas G-J.E (2015). Identification of meat spoilage gene biomarkers in *Pseudomonas putida* using gene profiling. Food Control 57,152-160 <https://doi.org/10.1016/j.foodcont.2015.04.007>
 19. Giaouris, E, Heir, E., Desvaux, M., Hébraud, M., Møretro, T., Langsrud, S., **Doulgeraki, A.**, Nychas, G-J., Kačániová, M., Czaczyk, K., Ölmez, H., Simões, M. (2015) Intra- and inter-species interactions within biofilms of some important foodborne bacterial pathogens: underlying mechanisms and impact. Frontiers in Microbiology 6:841. <https://doi.org/10.3389/fmicb.2015.00841>
 20. **Doulgeraki, A.I.**, Papaioannou, M., Nychas, G-J.E (2016) Targeted gene expression study of *Salmonella enterica* during biofilm formation on rocket leaves. LWT- Food Science and Technology 65, 254-260 <https://doi.org/10.1016/j.lwt.2015.08.017>
 21. Grounta, A., **Doulgeraki, A.I.**, Nychas, G-J.E., Panagou E.Z., (2016) Biofilm formation on Conservolea natural black olives during single and combined inoculation with a functional *Lactobacillus pentosus* starter culture. Food Microbiology 56, 35-44. <https://doi.org/10.1016/j.fm.2015.12.002>
 22. Karampoula, F., Giaouris, E., Deschamps, J., **Doulgeraki, A.I.**, Nychas, G-J.E., Dubois-Brissonnet, F. (2016). Hydrosol of *Thymbra capitata* is a highly efficient biocide against biofilms of *Salmonella* Typhimurium: real-time visualization of bacterial inactivation by CLSM. Applied and Environmental Microbiology 82, 5309-5319. <https://doi.org/10.1128/AEM.01351-16>
 23. Paramithiotis S., **Doulgeraki A.I.**, Vrelli A., Nychas G-J.E, Drosinos E.H. (2016) Evolution of the microbial community during traditional fermentation of globe artichoke immature inflorescence. International Journal of Clinical & Medical Microbiology 1:117. doi: <https://doi.org/10.15344/2456-4028/2016/117> (εκτός SCI)
 24. **Doulgeraki A.I.**, Di Ciccio P.A., Ianieri, A., Nychas, G-J.E. (2017). Methicillin Resistant food-related *Staphylococcus aureus*: A review of current knowledge and biofilm formation for future studies and applications. Research in Microbiology 168, 1-15 <https://doi.org/10.1016/j.resmic.2016.08.001>
 25. Gkana, E., Giaouris, E., **Doulgeraki, A.I.**, Kathariou, S., Nychas, G-J. E. (2017). Biofilm formation by *Salmonella* Typhimurium and *Staphylococcus aureus* on stainless steel under either mono- or dual-species multi-strain conditions and resistance of sessile communities to sub-lethal chemical disinfection. Food Control 73, 838-846 <https://doi.org/10.1016/j.foodcont.2016.09.038>
 26. Gkana E., **Doulgeraki A.I.**, Nychas G-J.E, (2017). Survival and transfer efficacy

- of mixed strain *Salmonella enterica* ser. Typhimurium from beef burgers to abiotic surfaces and determination of individual strain contribution. *Meat Science* 130, 58-63 <https://doi.org/10.1016/j.meatsci.2017.04.006>
27. **Doulgeraki, A.I.**, Efthimiou, E., Paramithiotis, S., Pappas, K., Typas, M., Nychas, G-J.E. (2017). Effect of rocket extract on MRSA growth and proteome: metabolic adjustments in plant-based media. *Frontiers in Microbiology* 8, 782 <https://doi.org/10.3389/fmicb.2017.00782>
 28. Gkana E., **Doulgeraki, A.I.**, Chorianopoulos N.G., Nychas, G-J.E. (2017). Anti-adhesion and anti-biofilm potential of organosilane nanoparticles against foodborne pathogens. *Frontiers in Microbiology* 8, 1295 <https://doi.org/10.3389/fmicb.2017.01295>
 29. Cocolin, L., Mataragas, M., Bourdichon, F., **Doulgeraki, A.I.**, Pilet, M.F, Jagadeesan, B., Rantsiou, K., Phister, T., (2018) Next generation microbiological risk assessment meta-omics: The next need for integration. *International Journal of Food Microbiology* 287, 10-17 <https://doi.org/10.1016/j.ijfoodmicro.2017.11.008>
 30. Sourri P., **Doulgeraki A.I.**, Tassou C.C., Nychas G-J.E. (2019) A single enzyme PCR-RFLP assay targeting V1-V3 region of 16S rRNA gene for direct identification of *Alicyclobacillus acidoterrestris* from other *Alicyclobacillus* species. *Journal of Applied Genetics* 60, 225-229 <https://doi.org/10.1007/s13353-019-00498-8>
 31. Karampoula F., **Doulgeraki A.I.**, Fotiadis C., Tampakaki A., Nychas GJE. (2019) Monitoring biofilm formation and microbial interactions that may occur during a *Salmonella* contamination incident across the network of a water bottling plant. *Microorganisms* Vol 7, I 8, 236 <https://doi.org/10.3390/microorganisms7080236>
 32. Spyrelli E., Stamatiou A., Tassou C., Nychas G-J.E, **Doulgeraki A.I.** (2020). Microbiological and metagenomic analysis to assess the effect of container material on the microbiota of feta cheese during ripening. *Fermentation* 6, 12 <https://doi.org/10.3390/fermentation6010012>
 33. Lytou A., Renieri C., **Doulgeraki A.I.** Nychas G-J.E. Panagou E. (2020) Assessment of the microbiological quality and safety of marinated chicken products from Greek retail outlets. *International Journal of Food Microbiology* 320, 108506 <https://doi.org/10.1016/j.ijfoodmicro.2019.108506>
 34. Spyrelli E.D., **Doulgeraki A.I.**, Argyri A.A., Tassou C.C., Panagou E.Z. Nychas G-J.E. (2020). Implementation of Multispectral Imaging (MSI) for microbiological quality assessment of poultry products. *Microorganisms*, 8, 552; <https://doi.org/10.3390/microorganisms8040552>
 35. Garroni, E., **Doulgeraki, A.I.**, Pavli, F., Spiteri D., Valdramidis, V.P (2020) Characterization of indigenous lactic acid bacteria in the Maltese cow milk: a geographical and seasonal assessment. *Microorganisms* 8, 812; <https://doi.org/10.3390/microorganisms8060812>
 36. Argyri, K., **Doulgeraki, A.I.**, Manthou, E., Grounta, A., Argyri, A.A., Nychas, G-J.E., Tassou C.C. (2020) Microbial diversity of fermented Greek table olives of Halkidiki and Konservolia varieties from different regions as revealed by metagenomic analysis. *Microorganisms*, 8, 1241; <https://doi.org/10.3390/microorganisms8081241>
 37. **Doulgeraki, A.I.**, Bikouli, V., Argyri, A.A. Chorianopoulos, N., Mitre, E., Charvourou, G., Sourri, P. Tassou, C.C., Oikonomou, A. (2020). Exploring the Bacterial Communities of the Kaiafas Thermal Spring Anigrades Nymphes in Greece Prior to Rehabilitation Actions. *Int. J. Environ. Res. Public Health* 17, 23,

9133 <https://doi.org/10.3390/ijerph17239133>

38. Dourou, D., Grounta, A., Argyri, A.A., Froutis, G., Tsakanikas, P., Nychas, G.-J.E., **Doulgeraki, A.I.**, Chorianopoulos, N.G., 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 <https://doi.org/10.3389/fmicb.2020.623788>
39. Dourou, D., Spyrelli, E.D., **Doulgeraki, A.I.**, Argyri, A.A., Grounta, A., Nychas, G.-J.E., Chorianopoulos, N.G., Tassou, C.C. (2021) Microbiota of chicken breast and thigh fillets stored under different refrigeration temperatures assessed by Next-Generation Sequencing. *Foods*, 10, 765 <https://doi.org/10.3390/foods10040765>
40. Samelis, J., **Doulgeraki, A.I.**, Bikouli, V., Pappas, D., Kakouri, A. (2021) Microbiological and metagenomic characterization of a retail delicatessen galotyri-like fresh acid-curd cheese product. *Fermentation* 2021, 7, 67. <https://doi.org/10.3390/fermentation7020067>
41. Bikouli, V., **Doulgeraki, A.I.**, Skandamis P. (2021) Culture-dependent PCR-DGGE-based fingerprinting to trace fishing origin or storage history of gilthead seabream. *Food Control* 130, 108398 <https://doi.org/10.1016/j.foodcont.2021.108398>
42. Argyri, A.A, **Doulgeraki A.I.**, Varla, E.G., Bikouli, V.C, Natskoulis, P.I., Haroutounian, S., Moulas, G., Tassou C.C., 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* 2021, 9, 1836. <https://doi.org/10.3390/microorganisms9091836>
43. **Doulgeraki, A.I.**, Tassou, C.C. (2021). Food microbial diversity (Editorial). *Microorganisms* 9, 2556 <https://doi.org/10.3390/microorganisms9122556>
44. Kamarinou, C.S., Papadopoulou, O.S., **Doulgeraki, A.I.**, Tassou, C.C., Galanis A., Chorianopoulos, N.G., Argyri, A.A. (2022). Mapping the key technological and probiotic characteristics of indigenous lactic acid bacteria isolated from Greek traditional dairy products. *Microorganisms* 10(2), 246 <https://doi.org/10.3390/microorganisms10020246>
45. Argyri, A.A, **Doulgeraki A.I.**, Tassou, C.C., Hummerjohann, J. (2022). Editorial: Food Biopreservation Technologies: Current Trends and Approaches. *Frontiers in Microbiology* 13:907198. <https://doi.org/10.3389/fmicb.2022.907198>
46. Schoina, E., **Doulgeraki, A.I.**, Miliou H., Nychas, G.-J.E. (2022). Dynamics of water and biofilm bacterial community composition in a Mediterranean Recirculation Aquaculture System. *Aquaculture Journal* 2(2), 164-179; <https://doi.org/10.3390/aquacj2020008>
47. Li, L., Yu, T., Yuan, L., **Doulgeraki, A.**, Iseppi, R. (2022). Editorial: Biofilm formation and quorum sensing of foodborne microorganism. *Frontiers in Microbiology* <https://doi.org/10.3389/fmicb.2022.1107603>
48. Kiouisi, DE, Bucka-Kolendo, J., Wojtczak, A., Sokołowska, B., **Doulgeraki, AI.**, Galanis, A. (2023). Genomic analysis and *in vitro* investigation of the hop resistance phenotype of two novel *Loigolactobacillus backii* strains, isolated from spoiled beer. *Microorganisms* 2023, 11(2), 280; <https://doi.org/10.3390/microorganisms11020280>
49. Papadopoulou, O., **Doulgeraki, A.**, Panagou, E., Argyri, A.A. (2023) Editorial: Recent Advances and Future Perspective in Probiotics isolated from fermented foods. From quality assessment to novel products. *Frontiers in Microbiology*, Volume 14 - 2023, <https://doi.org/10.3389/fmicb.2023.1150175>
50. **Doulgeraki, A.I.**, Kamarinou, C.S., Nychas, G.-J.E, Argyri, A.A. Tassou, C.,

Moulas, G.A., Chorianopoulos N.G. (2023). Role of microbial interactions across food related bacteria on biofilm population and biofilm decontamination by a TiO₂-nanoparticles-based surfactant. *Pathogens* 2023, 12, 573. <https://doi.org/10.3390/pathogens12040573>

51. Zacharodimos, N., Athanasaki, C., Vitsou-Anastasiou, S., Papadopoulou, O.S., Moniaki, N., **Doulgeraki, A.I.**, Nychas, G-J.E., Tassou, C.C., Papakonstantinou E. (accepted 2023) Short-Term Effects of fortified mixed fruit juice enriched with vitamin D3, n-3 PUFA, and probiotics on glycemic responses, blood pressure, and subjective appetite: A randomized clinical trial in healthy adults. *Metabolites* , 13, 791, <https://doi.org/10.3390/metabo13070791>

Book Chapters

1. **Doulgeraki, A.I.**, Panagou E.Z, Nychas G-J.E. (2016) Rapid methods for microbial analysis of meat and meat products, In E. Cummins & J. Lyng (Eds.), *Emerging Technologies in Meat Processing*, Wiley pp. 323-344

Oral presentation in International Conferences

1. Bigwood T., Argyri, A. A., Doulgeraki, A. I., Blana, V. A., Papadopoulou O., Tassou C., Panagou, E. Z., Nychas, G-J. E. (2010). The effect of the Escherichia coli T4 bacteriophage and of the volatile compounds of oregano essential oil on the E. coli growth on beef fillets. 22nd International ICFMH Symposium Food Micro 2010, Copenhagen 30th August- 3rd September, Denmark
2. van Hoek, A., Nisiotou, A., Doulgeraki, A.I., Wijnands, L., Nychas, G-J.E., Aarts, H. (2012). Gene expression profiling of *Pseudomonas putida* grown at different temperature conditions. ProSafeBeef International Conference and Demonstration Day, 7-9 February 2012, Teagasc, Ashtown, Dublin
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

Poster presentation in International Conferences

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., Dagres, 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

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