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Prof. Dr. **Parthena Kotzekidou** is Professor of Food Microbiology at the *Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece*. She received a B.S. from the *Faculty of Agriculture of the Aristotle University of Thessaloniki, Greece*, in 1976 and a Ph.D. degree in Food Microbiology from the *Technical University of Munich, Germany* in 1980. During her graduate studies she received a scholarship of the German Academic Exchange Service – DAAD (1/10/1978-30/6/1980). She returned to Greece and she was appointed Lecturer in 1981 and Professor of Food Microbiology at the *Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece* in 1998. She was visiting research scientist at the Department of Bioscience and Biotechnology, University of Strathclyde, Glasgow, UK (05.1986-10.1986); the Institute of Bacteriology, Technical University of Munich, Weihenstephan, Germany (09.1988-12.1988 & 02.1992-05.1992); and the Institute for Food Science and Technology, University of Washington, Seattle, USA (05.1997-09.1997). Her research interests include taxonomy of bacteria, yeasts and moulds; detection of foodborne pathogens by Real-Time PCR; microbiology of fermented foods; starter cultures in food fermentations; and microbial production of organic acids, enzymes and carotenes. She has published over 51 papers in peer-reviewed scientific journals and has more than 2600 citations. She is the author or co-author of several chapters in international books, as well as the editor of a book entitled “Food Hygiene and Toxicology in Ready-to-Eat Foods” published by Academic Press (2016). She holds two patents in the fields of carotenes production by microorganisms of the Greek Patent Office. She is a member of the editorial board of the scientific journals “Food Biotechnology” and “Italian Journal of Food Safety”. She has participated in several externally-funded research projects and has two patents of the Greek Patent Office. Her teaching activities include teaching of Food Microbiology to the students of the *Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece*; Advanced Food Microbiology in *Postgraduate Studies Programm in Food Science & Technology* and Wine Microbiology in *Postgraduate Studies Programm in Oenology & Viticulture, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece*.

## Publications

### Peer-reviewed articles

- 1 Roukas, T., **Kotzekidou, P.** 2020. Pomegranate peel waste: a new substrate for citric acid production by *Aspergillus niger* in solid-state fermentation under non-aseptic conditions. *Environmental Science and Pollution Research*, **27**: 13105–13113
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- 3 Chranioti, C., **Kotzekidou, P.**, Gerasopoulos, D. 2018. Effect of starter cultures on fermentation of naturally and alkali-treated cv. Conservolea green olives. *LWT-Food Science and Technology*, **89**: 403-408
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- 13 Baka A.M., Papavergou E.J., Pragalaki T., Bloukas J.G., **Kotzekidou P.** 2011. Effect of selected autochthonous starter cultures on processing and quality characteristics of Greek fermented sausages. *LWT - Food Science and Technology*, 44: 54-61
- 14 Varzakakou, M., Roukas, T., Papaioannou, E., **Kotzekidou, P.** and Liakopoulou-Kyriakides M. 2011. Autolysis of *Blakeslea trispora* during carotene production from cheese whey in an airlift reactor. *Preparative Biochemistry and Biotechnology*, 41:7-21
- 15 Roukas, T., Niavi, P., **Kotzekidou, P.** 2011. A new medium for spore production of *Blakeslea trispora* using response surface methodology.

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- 17 Varzakakou M, Roukas T, **Kotzekidou P.**, Giamoustaris A. 2010 Effect of non-ionic surfactants and beta-ionone on the morphology of *Blakeslea trispora* and carotenoids production from cheese whey in submerged aerobic growth: A statistical approach. *Food Biotechnology*, 24:197-214
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- 29 Mantzouridou, F., Roukas, T. and **Kotzekidou, P.** 2002. Optimization of  $\beta$ -carotene production from synthetic medium by *Blakeslea trispora* in a stirred tank reactor and relationship between morphological changes and pigment formation. *Food Biotechnology*, 16: 167-187.
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- 32 Roukas, T. and **Kotzekidou, P.** 1998. Lactic acid production from deproteinized whey by mixed cultures of free and coimmobilized *Lactobacillus casei* and *Lactococcus lactis* cells using fed-batch culture. *Enzyme and Microbial Technology*, 22 : 199-204
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- 37 **Kotzekidou, P.** 1997. Heat resistance of *Byssochlamys nivea*, *Byssochlamys fulva* and *Neosartorya fischeri* isolated from canned tomato paste. *Journal of Food Science*, 62 : 410-412, 437.
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- 45 **Kotzekidou, P.** and Lazarides, H. 1991. Microbial stability and survival of pathogens in an Intermediate Moisture meat product. *LWT - Food Science and Technology*, 24: 419-423.
- 46 **Kotzekidou, P.** 1990. Some properties of polygalacturonase produced by *Byssochlamys fulva*. *LWT - Food Science and Technology*, 23: 328-330.
- 47 **Kotzekidou, P.** and Roukas, T. 1987. Fermentation characteristics of lactobacilli in okra ( *Hibiscus esculentus* ) juice. *Journal of Food Science*, 52: 487-488, 490.
- 48 Roukas, T. and **Kotzekidou, P.** 1987. Influence of some trace metals and stimulants on citric acid production from brewery wastes by *Aspergillus niger*. *Enzyme and Microbial Technology*, 9: 291-294.
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*Technology*, 20: 300-304.

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- 51 Roukas, T. and **Kotzekidou, P.** 1986. Production of citric acid from brewery wastes by surface fermentation using *Aspergillus niger*. *Journal of Food Science*, 51: 225-226,228.

### **Patents**

Roukas, T., Mantzouridou, F., Theodosiou, E., **Kotzekidou, P.** and Liakopoulou-Kyriakides, M. “A new method for  $\beta$ -carotene production”, Greek patent, OBI 1004614/25-6-2004.

Roukas, T., **Kotzekidou, P.** and Varzakakou, M. “A new method for carotene production from cheese whey”, Greek patent, OBI 1006949/3-9-2010.

### **Chapters in books**

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Yildiz, F., **Kotzekidou, P.**, Milaelidou, M.-A., Nocella, G. 2007. Functional Foods in Mediterranean and Middle Eastern Countries: History, Scope and Dietary Habits. In: *Anti-Angiogenic Functional and Medicinal Foods*, Eds. J.N. Losso, F. Shahidi & D. Bagchi. p. 177-212, CRC Press, Boca Raton, FL.

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**Kotzekidou, P.** 1999. *Byssochlamys*. In : *Encyclopedia of Food Microbiology*, Eds. R. Robinson, C. Batt & P. Patel. p. 328-333 Academic Press, London

## **Books**

**Kotzekidou, P.** (Ed.), 2016. "Food Hygiene and Toxicology in Ready to Eat Foods", Academic Press, p. 474 (ISBN : 9780128020081).

**Kotzekidou, P.** 2016. "Food Microbiology & Microbiological Analysis of Foods", Published by S. Giahoudis & Co., Thessaloniki, p.350  
(ISBN: 978-960-6700-31-6).

**Kotzekidou, P.** 2009. "Food Microbiology", Published by S. Giahoudis & Co., Thessaloniki, (ISBN: 978-960-6700-31-6).

**Kotzekidou, P.** 2010. "Microbiological Analysis of Foods", Published by S. Giahoudis & Co., Thessaloniki (ISBN: 978-960-6700-50-7).