Βιογραφικό Σημείωμα

Προσωπικά Στοιχεία

Όνομα Κωνσταντίνος Π. Κουτσουμανής

Διεύθυνση Εργαστήριο Υγιεινής και Μικροβιολογίας Τροφίμων, Τομέας Επιστήμης & Τεχνολογίας Τροφίμων, Σχολή Γεωπονίας, Αριστοτέλειο Πανεπιστήμιο Θεσσαλονίκης, Θεσσαλονίκη, 54124,
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Σύνοψη

Ο Κώστας Κουτσουμανής είναι Καθηγητής, Διευθυντής του Εργαστηρίου Μικροβιολογίας και Υγιεινής Τροφίμων και Διευθυντής του Τομέα Επιστήμης & Τεχνολογίας Τροφίμων του τμήματος Γεωπονίας του Α.Π.Θ. Σπούδασε στο Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων του Γεωπονικού Πανεπιστημίου Αθηνών όπου αποφοίτησε το 1997. Συνέχισε τις σπουδές του στο ίδιο τμήμα από όπου πήρε διδακτορικό δίπλωμα το 2000. Στη συνέχεια πραγματοποίησε μεταδιδακτορική έρευνα στο τμήμα Animal Science του Colorado State University. Επέστρεψε στην Ελλάδα και το 2002 διορίστηκε στη βαθμίδα του Λέκτορα στον Τομέα Επιστήμης και Τεχνολογίας Τροφίμων της Γεωπονικής Σχολής του Α.Π.Θ με γνωστικό αντικείμενο «Ποιοτικός Έλεγχος και διασφάλιση Ποιότητας». Το 2007 εξελίχθηκε στη βαθμίδα του Επίκουρου Καθηγητή το 2013 στη Βαθμίδα του Αν. Καθηγητή και το το 2017 στη Βαθμίδα του Καθηγητή. Από το 2011 είναι μέλος, από το 2015 αντιπρόεδρος και από το 2018 Πρόεδρος της επιτροπής Βιολογικών κινδύνων της Ευρωπαϊκής Αρχής Ασφάλειας Τροφίμων (EFSA). Είναι επίσης μέλος της ομάδας Joint FAO/WHO Expert Meeting
on Microbiological Risk Assessment (JEMRA). Είναι βοηθός συντάκτη στο περιοδικό Frontiers in Microbiology και μέλος των συντακτικών επιτροπών των περιοδικών Journal of Food Protection, International Journal of Food Microbiology, Food Microbiology και Current Opinion in Food Science. Ως επιστημονικός υπεύθυνος έχει λάβει χρηματοδοτήσεις άνω του 3 εκατομυρίων ευρώ από ευρωπαϊκά και εθνικά προγράμματα. Τα ερευνητικά του ενδιαφέροντα περιλαμβάνουν την μελέτη και βελτίωση της μικροβιολογικής ποιότητας και ασφάλειας των τροφίμων, την ανάπτυξη εργαλείων ποσοτικής μικροβιολογίας (μαθηματικά μοντέλα) και προσδιορισμού επικινδυνότητας, την ανάπτυξη στοχαστικών προσεγγίσεων στην ποιότητα και ασφάλεια των τροφίμων, την ανάπτυξη και εφαρμογή χρονο-θερμοκρασιακών δεικτών και καινοτόμων συσκευασιών των τροφίμων κλπ. Τα αποτελέσματα της έρευνάς του έχουν δημοσιευθεί σε περισσότερες από 100 ερευνητικές εργασίες σε διεθνή επιστημονικά περιοδικά του SCI, 15 κεφάλαια σε βιβλία και 150 πρακτικά επιστημονικών συνεδρίων ενώ το δημοσιευμένο έργο του έχει περισσότερες από 6000 αναφορές και δείκτη h=47.

Σπουδές

1. Πτυχίο Γεωπονίας, Γ.Π.Α, Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, 1997.

2. Διδακτορική Διατριβή (Ph.D), Γ.Π.Α, Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, 2000, «Μικροβιακή αλλοίωση των ιχθυηρών και πρόβλεψη της διάρκειας ζωής»

Απασχόληση

2000-2001:	Έμμισθος Επιστημονικός Συνεργάτης, Εργαστήριο Μικροβιολογίας και Βιοτεχνολογίας Τροφίμων, Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, Γ.Π.Α Ίδρυμα Κρατικών Υποτροφιών, Μεταδιδακτορική Υποτροφία με θέμα «Φυσικά αντιμικροβιακά», (Ι.Κ.Υ) Εργαστήριο Μικροβιολογίας και Βιοτεχνολογίας Τροφίμων, Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, Γ.Π.Α
2002:	Research scientist (Post-Doc), Dept. of Animal Sciences, Colorado State University, Ft. Collins, Colorado,USA
2002- 2007	Λέκτορας, Τομέας Επιστήμης & Τεχνολογίας Τροφίμων, Τμήμα Γεωπονίας, Α.Π.Θ. με γνωστικό αντικείμενο «Ποιοτικός έλεγχος και διασφάλιση της ποιότητας των τροφίμων»
2007- 2013	Επίκουρος Καθηγητής, Τομέας Επιστήμης & Τεχνολογίας Τροφίμων, Τμήμα Γεωπονίας, Α.Π.Θ. με γνωστικό αντικείμενο «Ποιοτικός έλεγχος και διασφάλιση της ποιότητας των τροφίμων»
2013- 2017	Αναπληρωτής Καθηγητής, Τομέας Επιστήμης & Τεχνολογίας Τροφίμων, Τμήμα Γεωπονίας, Α.Π.Θ. με γνωστικό αντικείμενο «Ποιοτικός έλεγχος και διασφάλιση της ποιότητας των τροφίμων»
2017-	Καθηγητής, Τομέας Επιστήμης & Τεχνολογίας Τροφίμων, Τμήμα Γεωπονίας, Α.Π.Θ. με γνωστικό αντικείμενο «Ποιοτικός έλεγχος και διασφάλιση της ποιότητας των τροφίμων»

Διδασκαλία-Εκπαίδευση

Κατά τη θητεία μου ως Λέκτορας από το ακαδημαϊκό έτος 2002-2003 έως σήμερα διδάσκω τη θεωρία και τα εργαστήρια/φροντιστήρια των παρακάτω προπτυχιακών και μεταπτυχιακών μαθημάτων του Τομέα Επιστήμης και Τεχνολογίας Τροφίμων:

Κωδικός	**Τίτλος**	**Διδάσκοντες**
	Προπτυχιακά Μαθήματα	
539Υ	Ποιοτικός Έλεγχος και Διασφάλιση της Ποιότητας των Τροφίμων	Κουτσουμανής Κ.
020Ε	Γενική Μικροβιολογία	Κουτσουμανής Κ.
518Υ	Σεμινάρια	Μπιλιαδέρης Κ. Κουτσουμανής Κ.
532Υ	Εφαρμοσμένη Στατιστική στην Επιστήμη	Κουτσουμανής Κ.

	Τροφίμων	Κατσανίδης Ε.
	Μεταπτυχιακά Μαθήματα	
ΤΧ707	Ποσοτική Μικροβιολογία και Προσδιορισμός Επικινδυνότητας	Κουτσουμανής Κ.
ΤΧ717	Σεμινάρια Μεταπτυχιακού κύκλου σπουδών	Κουτσουμανής Κ.

Ερευνητικά Ενδιαφέροντα

Τα ερευνητικά ενδιαφέροντα αφορούν σε ένα ευρύ φάσμα θεμάτων της επιστήμης Τροφίμων που αφορούν τις διεργασίες συντήρησης, τη φυσικοχημεία, τη μικροβιολογία, τη συσκευασία, την ασφάλεια και την ποιότητα των τροφίμων.

- *Ποιότητα των τροφίμων.* Μελέτη της κινητικής των μεταβολών (μικροβιολογικών, φυσικοχημικών, οργανοληπτικών) που συντελούν στην αλλοίωση ή στην απώλεια ποιότητας και διατροφικής αξίας των τροφίμων.
- *Ασφάλεια των τροφίμων.* Μελέτη της παρουσίας και ανάπτυξη μεθόδων ελέγχου των μικροβιολογικών, χημικών και φυσικών κινδύνων στα τρόφιμα. Μελέτη της επίδρασης των μεθόδων επεξεργασίας και των συνθηκών συντήρησης στην παρουσία και συγκέντρωση των κινδύνων στα τρόφιμα
- *Νομοθεσία τροφίμων.* Παρακολούθηση και καταγραφή των εξελίξεων στην Ελληνική και Ευρωπαϊκή Νομοθεσία τροφίμων. Ανάπτυξη, φιλικών προς το χρήστη, ηλεκτρονικών βάσεων δεδομένων Νομοθεσίας τροφίμων.
- Συστήματα διασφάλισης της ποιότητας των τροφίμων. Μελέτη της ανάπτυξης, εφαρμογής και διατήρησης συστημάτων διασφάλισης ποιότητας στη βιομηχανία τροφίμων
- *Ποσοτική Μικροβιολογία*. Μελέτη της επίδρασης στην ανάπτυξη παθογόνων και αλλοιογόνων μικροοργανισμών ενδογενών και εξογενών παραγόντων όπως η θερμοκρασία, η ενεργότητα του νερού του τροφίμου, το pH, η μερική πίεση αερίων συσκευασίας ελεγχόμενης ατμόσφαιρας, η συγκέντρωση αντιμικροβιακών ουσιών και μαθηματική περιγραφή των επιδράσεων αυτών με στόχο την ανάπτυξη δραστικών εργαλείων (μαθηματικά μοντέλα) για την αριστοποίηση της ασφάλειας και ποιότητας των τροφίμων. Ενσωμάτωση των μαθηματικών μοντέλων σε φιλικά προς το χρήστη λογισμικά για την εύκολη χρήση από τη βιομηχανία τροφίμων.
- *Εφαρμογή των μαθηματικών μοντέλων* πρόβλεψης της συμπεριφοράς των αλλοιογόνων και παθογόνων μικροοργανισμών στα τρόφιμα μέσω της ανάπτυξης των κατάλληλων αλγορίθμων για τη δημιουργία καινοτόμων συστημάτων διαχείρισης με στόχο τη βελτίωση της ποιότητας και ασφάλειας των τροφίμων.
- *Μελέτη και ανάπτυξη της χρήσης των Χρονοθερμοκρασιακών Δεικτών* σαν ελεγκτές διατηρησιμότητας των προϊόντων τροφίμων για την βελτίωση της διακίνησης τους και την δυνατότητα αντικατάστασης των ημερομηνιών λήξης με μια «δυναμική» ένδειξη.
- *Ανάλυση επικινδυνότητας*. Προσδιορισμός επικινδυνότητας, διαχείριση και επικοινωνία των κινδύνων. Εντοπισμός των σημαντικών παραμέτρων για την ασφάλεια των τροφίμων και αναγνώριση των δραστικότερων παρεμβάσεων για τη βελτίωσή της.

Υποτροφίες-Διακρίσεις

Συμμετοχή σε επιτροπές Διεθνών Οργανισμών

- Από το 2018 είμαι πρόεδρος της επιτροπής Βιολογικών κινδύνων της Ευρωπαϊκής Αρχής Ασφάλειας Τροφίμων (EFSA)

- Από το 2015 είμαι αντιπρόεδρος της επιτροπής Βιολογικών κινδύνων της Ευρωπαϊκής Αρχής Ασφάλειας Τροφίμων (EFSA)

- Από το 2011 είμαι της επιτροπής Βιολογικών κινδύνων της Ευρωπαϊκής Αρχής Ασφάλειας Τροφίμων (EFSA)

Συμμετοχή σε συντακτικές ομάδες Επιστημονικών Περιοδικών και επιστημονικές επιτροπές Διεθνών Συνεδρίων

- Από το 2006, μετά από πρόσκληση του συντάκτη, είμαι μέλος του Editorial Board του διεθνούς επιστημονικού περιοδικού Journal of Food Protection

- Από το 2008, μετά από πρόσκληση των συντακτών, είμαι μέλος του Editorial Board του διεθνούς επιστημονικού περιοδικού International Journal of Food Microbiology (IF=2.753)
- Μέλος της επιστημονικής επιτροπής του 6th International Conference Predictive Modeling in Foods IC PMF 2009 Fundamentals, State of the Art and New Horizons, 8-12 September 2009, Washington DC, USA
- Μέλος της επιστημονικής επιτροπής του 5th International Conference Predictive Modeling in Foods IC PMF 2007 Fundamentals State of the Art and New Horizons September 16-19, 2007 Athens, Greece

Προσκλήσεις για κεντρικές ομιλίες σε Διεθνής Επιστημονικά Συνέδρια

- Food, 8-12 September, Rio de Janeiro, Brazil. Title: Towards behavioral and molecular noise in individual cell growth and death.

- Invitation for keynote lecture in the 29th EFFoST International Conference Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society, 10-12 November, Athens, Greece. Title: The role of microbial risk assessment in EU food safety regulation (Keynote Lecture).

- Invitation for keynote lecture in *EFSA's 2nd Scientific Conference, Shaping the Future of Food Safety, Together*, 14-16 October, Milan, Italy. Title: Methodology and uncertainty impact on risk ranking of microbiological hazards: present and future

- Invitation for a keynote lecture in the 4th International Workshop in Food Safety organized by UFSC SENAI/SC in Florianapolis, Brazil, 24-26 June, 2015. Title: Predictive Microbiology in Risk Assessment in Food Safety Management.

- Invitation to participate as lecturer in the short course "Advances in Predictive Modeling and Quantitative Microbial Risk Assessment of Foods", coordinated by Prof. Bernadette Dora Gombossy de Melo Franco, from University of Sao Paulo, São Paulo, Brazil, funded by the State of Sao Paulo Research Foundation (FAPESP) for creation of São Paulo Schools of Advanced Sciences, São Paulo, 2013, May 20-25, Brazil. Title: "From QMRA studies to food regulation:EFSA's risk assessment role on microbiological hazards

- Invitation for a keynote lecture in the international symposium on 'Risk ranking in the food chain' organised Belgian Food Safety Agency in Brussels on the 29th November 2013.Title: "Ranking of microbiological risks"

- Invitation for a keynote lecture in the XVIII Spanish Symposium on Food Microbiology organized by the Spanish Society of Microbiology that will take place in Logrono (LaRioja), Spain 25-28th September 2012. Title:Probabilistic modelling: Sources of variability in microbial growth

- Invitation for an opening lecture in the 11th International Congress on Engineering and Food (ICEF11) 22-26 May 2011, Athens, Greece Title:"Stochastic models of microbial growth as a tool for a risk-based management of food quality and safety

- Invitation for a keynote lecture 4th International Congress on Food and Nutrition and the 3rd SAFE Consortium International Congress on Food Safety 12 - 14th October, 2011 İstanbul, Turkey. Title: Food Microbiology in Food Shelf Life: Microbial Behaviour in Food Spoilage

- Invitation for a keynote lecture in the SAFE consortium/AZTI-Tecnalia Seminar "Advanced Tools for Shelf-Life and Safety Prediction in the Food Chain" held on 25 October 2010 in Bilbao Spain Title: "Predictive microbiology tools for food safety management"

- Invitation for a plenary lecture in the 6th International Conference Predictive Modeling in Foods IC PMF 2009 Fundamentals, State of the Art and New Horizons, 8-12 September 2009, Washington DC, USA, Presentation Title: Behavioural noise and colonial growth dynamics of single microbial cells

- Invitation for a keynote lecture in the International Conference Advancing Beef Safety through research and innovation, An international conference organised by ProSafeBeef, 25-26- March, 2009, Dublin, Ireland. Presentation Title: The use of Predictive Microbiology in Risk Assessment.

- Invitation for a keynote lecture in the International Conference FOODSIM 2008, June 26-28, 2008, University College Dublin, Dublin, Ireland. Presentation Title: Predictive Microbiology Tools for Evaluating the Compliance of RTE Foods with the New European Union Safety Criteria for Listeria monocytogenes

  Invitation for a keynote lecture in the Annual Meeting of the Italian Society for Veterinary Diagnostics (SIDILV), Alghero, Sardinia 22-24 October 2008. Presentation Title: Predictive food microbiology as a tool in risk assessment

Προσκλήσεις σε Επιστημονικές ομάδες Εργασίας

- Πρόσκληση για συμμετοχή στην ομάδα εργασίας της Ευρωπαϊκής Αρχής για την ασφάλεια των τροφίμων (EFSA) για την έκδοση γνώμης σχετικά με την επικινδυτότητα της Listeria monocytogenes σε έτοιμα προς κατανάλωση τρόφιμα «Request for updating the former SCVPH opinion on Listeria monocytogenes risk related to ready-to-eat foods and scientific advice on different levels of Listeria monocytogenes in ready-to-eat foods and the related risk for human illness», 2007
- Πρόσκληση για συμμετοχή στην ομάδα εργασίας της Ευρωπαϊκής Αρχής για την ασφάλεια των τροφίμων (EFSA) για την έκδοση γνώμης σχετικά με το ισοδύναμο τον Ευρωπαϊκών και Αυστραλιανών μικροβιολογικών κριτηρίων «Request for an assessment of the equivalence of the Australian monitoring programme to requirement in regulation EC 2073/2005 on microbiological criteria on foodstuffs», 2008

- Πρόσκληση για συμμετοχή στην ομάδα εργασίας της Ευρωπαϊκής Αρχής για την ασφάλεια των τροφίμων (EFSA) για την ανάπτυξη μοντέλου εκτίμησης των μικροβιολογικών κριτηρίων της Salmonella σε κοτόπουλο «Working group on Model-based assessment of Microbiological criteria on Salmonella in poultry meat», 2009
- Πρόσκληση για συμμετοχή στην ομάδα εργασίας της Ευρωπαϊκής Αρχής για την ασφάλεια των τροφίμων (EFSA) για την έκδοση γνώμης σχετικά με τη χρήση του ανακυκλωμένου ζεστού νερού ως τεχνική εξυγείανσης των σφάγειων κρέατος «working group on the use of recycled hot water as a decontaminationtechnique for meat carcasses», 2009

Επίβλεψη φοιτητών επιπέδου PhD και Master

- **Επίβλεψη PhD**

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

- **Επίβλεψη Master**

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

12. Papagianeli S. D. (2020). Development and validation of a predictive model for the thermal inactivation of *Legionella pneumophila* in water.
13. Didos S. (2020). Investigation of the effect of temperature on the inactivation of *Legionella pneumophila* biofilms
14. Theodoropoulos E. (2020). A study on formation and inactivation of *Legionella pneumophila* biofilms

Ερευνητικά Προγράμματα

- ***Ως Συνεργάτης Ερευνητής***

- "Predictive modelling of fish and meat products" Shared cost project funded from the EU, Fair-1251, συμμετοχή χωρών: DK, HO, SW, IC, GR.
- "Novel combinations of natural antimicrobials systems for the improvement of quality of agro-industrial products" FAIR-95-1066, συμμετοχή χωρών: UK, IRL, FR, GR, SWT, HO
- "Development, modelling and application of time temperature integrator systems to monitor chilled fish quality" FAIR-95-1090, συμμετοχή χωρών: GR, DK, FR
- «Προσθήκη φυσικών συντηρητικών (φαινολικών και αιθέριων ελαίων) σε συνδυασμό με βιολογικές μεθόδους για τη συντήρηση και ασφάλεια των νέων και παραδοσιακών προϊόντων» (ΠΕΝΕΔ)
- «Συντήρηση και μεταποίηση αλιευτικών προϊόντων» (ΕΚΒΑΝ, ΓΓΕΤ)
- «Ανάπτυξη λογισμικού πακέτου (Software) για την πρόβλεψη της εμπορικής διάρκειας ζωής της νωπής Τσιπούρας (*Sparus aurata*)» (ΠΑΒΕ, ΓΓΕΤ)
- «Μελέτη της διάρκειας ζωής μεταποιημένων προϊόντων υψηλής προστιθέμενης αξίας με βάση το ψάρι» (ΠΑΒΕ, ΓΓΕΤ)
- Development and Application of a TTI Based Safety Monitoring and Assurance System (SMAS) for Chilled Meat Products. (QLK1-CT2002-02545) (2003-2006) (GR, IR, SW, NL)
- Assessment and control of the safety of dry sausages manufactured in traditional workshops. 2003-(FR, IT, SP, PO)
- Integrated Quality control system for temperature-sensitive food handling and distribution Q-SENSIFO (EPAN-GSRT)
- "Microbiological quality monitoring of sterilized milk using innovative electrical, magnetic electromagnetic and optical technologies for rapid reliable and sensitive detection of the total spoilage – Microqual- QLK1-1036 (FR, NL, UK, GR)
- «Χρήση «εργαλείων» Ποσοτικής Μικροβιολογίας για την ανάπτυξη και εφαρμογή ενός σύγχρονου συστήματος διαχείρισης της ασφάλειας των τυροκομικών προϊόντων» ΠΑΒΕΤ 2005.

- ***Ως Συντονιστής/Επιστημονικός Υπεύθυνος***

- «Παραγωγή φυσικών αντιμικροβιακών συστημάτων από αρωματικά φυτά», 01 ΠΡΑΞΕ 65, 2003-2004, ΓΓΕΤ.
- «Ολοκληρωμένη μικροβιολογική ασφάλεια στη γαλακτοβιομηχανία:Εφαρμογές σύγχρονων και ταχέων μεθόδων και τεχνικών για την ανίχνευση, καταμέτρηση και ταυτοποίηση αλλοιωτικών και παθογόνων μικροοργανισμών – Μοντελοποίηση της συμπεριφοράς» Κοινοπραξίες Έρευνας και Τεχνολογικής Ανάπτυξης σε τομείς εθνικής προτεραιότητας, 2003-2006, ΓΓΕΤ.

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- ΕΠΙΧΕΙΡΗΣΙΑΚΟ ΠΡΟΓΡΑΜΜΑ ΑΝΤΑΓΩΝΙΣΤΙΚΟΤΗΤΑ ΔΗΜΙΟΥΡΓΙΑ ΠΕΡΙΦΕΡΕΙΑΚΩΝ ΠΟΛΩΝ ΚΑΙΝΟΤΟΜΙΑΣ, 2006-2008
- Improving the Quality and Safety of Beef and Beef Products for the Consumer in Production and Processing EU Framework VI programme on Food Quality and Safety, ProSafeBeef "Food-CT-2006-36241", 2007-2011.
- Κατανόηση της επίδρασης των παραγωγικών διαδικασιών στην οικολογία των μικροοργανισμών που αλλοιώνουν-επιμολύνουν προϊόντα γάλακτος (ESL, εβαπορέ) και φρέσκων χυμών φρούτων – Ανάπτυξη μοριακών μεθοδολογιών και μαθηματικών μοντέλων για την πρόβλεψη του χρόνου ζωής τους. ΔΡΑΣΗ ΕΘΝΙΚΗΣ ΕΜΒΕΛΕΙΑΣ:«ΣΥΝΕΡΓΑΣΙΑ», ΠΡΑΞΗ Ι:« Συνεργατικά έργα μικρής και μεσαίας κλίμακας», 2010-2012
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- Μικροβιολογικές αναλύσεις τυροκομικών προϊόντων, ΕΡΓΑ ΠΑΡΟΧΗΣ ΥΠΗΡΕΣΙΩΝ, ΕΡΓΑ ΠΑΡΟΧΗΣ ΥΠΗΡΕΣΙΩΝ ΕΘΝΙΚΑ
- Λειτουργικά γαλακτοκομικά προϊόντα και προϊόντα κρέατος υψηλής προστιθέμενης αξίας, ζυμούμενα ή εμπλουτισμένα με νέους προβιοτικούς μικροοργανισμούς απομονωμένους από παραδοσιακά Ελληνικά προϊόντα, ΕΣΠΑ 2007-2013, ΤΟΜΕΑΚΑ ΕΠΙΧΕΙΡΗΣΙΑΚΑ ΠΡΟΓΡΑΜΜΑΤΑ, ΕΠ ΑΝΤΑΓΩΝΙΣΤΙΚΟΤΗΤΑ & ΕΠΙΧΕΙΡΗΜΑΤΙΚΟΤΗΤΑ (ΕΠΑΕ), ΣΥΝΕΡΓΑΣΙΑ
- Αξιολόγηση του κινδύνου λιστερίωσης που σχετίζεται με την κατανάλωση μη συσκευασμένων έτοιμων -προς- κατανάλωση θερμικά επεξεργασμένων προιόντων κρέατος μετά τον χειρισμό τους σε καταστήματα λιανικής πώλησης στην Ελλάδα, ΕΥΡΩΠΑΪΚΑ 2014-2020, EUROPEAN FOOD SAFETY AUTHORITY (EFSA) GRANTS
- Ανάπτυξη και εφαρμογή ολοκληρωμένου προληπτικού συστήματος έλεγχου της Legionella στα συστήματα νερού ξενοδοχειακών μονάδων της Κρήτης, ΕΣΠΑ 2014-2020, ΕΠ ΑΝΤΑΓΩΝΙΣΤΙΚΟΤΗΤΑ-ΕΠΙΧΕΙΡΗΜΑΤΙΚΟΤΗΤΑ-ΚΑΙΝΟΤΟΜΙΑ, ΕΡΕΥΝΩ - ΔΗΜΙΟΥΡΓΩ - ΚΑΙΝΟΤΟΜΩ 2014-2020
- Πρότυπο έξυπνο σύστημα παρακολούθησης και αξιολόγησης της ποιότητας και της ασφάλειας φρέσκων προϊόντων πουλερικών, ΕΣΠΑ 2014-2020, ΕΠ ΑΝΤΑΓΩΝΙΣΤΙΚΟΤΗΤΑ-ΕΠΙΧΕΙΡΗΜΑΤΙΚΟΤΗΤΑ-ΚΑΙΝΟΤΟΜΙΑ, ΕΡΕΥΝΩ - ΔΗΜΙΟΥΡΓΩ - ΚΑΙΝΟΤΟΜΩ 2014-2020
- Εργαλεία ποσοτικής μικροβιολογίας για την αξιολόγηση της επίδρασης της κλιματικής αλλαγής στην ασφάλεια και στην αλλοίωση των τροφίμων, EU, Horizon 2020, H2020-MSCA-ITN-2018
- TAIEX Επίσκεψη για μελέτη της διάρκειας ζωής των τροφίμων. European Commission-Dg Neighbourhood And Enlargement Negotiations, 2019
- Ψηφιακή πλατφόρμα για την ακεραιότητα και την ανιχνευσιμότητα τροφίμων των αλυσίδων εφοδιασμού της Μεσογείου, EU Programmes 2014-2020, Horizon 2020
- Η ψηφιακή τεχνολογία ως παράγοντας που επιτρέπει τον συνεχή μετασχηματισμό του συστήματος ασφάλειας τροφίμων, EU Programmes 2014-2020, Horizon 2020

- Φυσικοί χυμοί φρούτων εμπλουτισμένοι με προβιοτικά βακτήρια και άλλα βιολειτουργικά συστατικά σε ενθυλακωμένη μορφή ΕΣΠΑ 2014-2020, ΕΠ ΑΝΤΑΓΩΝΙΣΤΙΚΟΤΗΤΑ-ΕΠΙΧΕΙΡΗΜΑΤΙΚΟΤΗΤΑ-ΚΑΙΝΟΤΟΜΙΑ, ΕΡΕΥΝΩ - ΔΗΜΙΟΥΡΓΩ - ΚΑΙΝΟΤΟΜΩ 2014-2020, 2021-2023

Εκπαιδευτική εμπειρία σε Workshops/Σεμινάρια

• Εκπαιδευτής (2 ώρες) στο εκπαιδευτικό πρόγραμμα της EFSA με τίτλο "Basic concepts and methodology of Food Safety Risk assessment", June 2016, Podgorica, Montenegro, Topic: Microbial Risk Assessment.
• Εκπαιδευτής (8 ώρες) "Quantitative Tools for Sustainable Food and Energy in the food chain" Q-Safe, University of Santiago De Compostela, Spain, March 2016 Topic: Stochastic modeling during food storage https://www.um.edu.mt/healthsciences/projects/q-safe)
• Εκπαιδευτής (8 ώρες) "Quantitative Tools for Sustainable Food and Energy in the food chain" Q-Safe, Valetta, Malta , March 2015 Topic: Stochastic modeling during food storage (https://www.um.edu.mt/healthsciences/projects/q-safe)
• Εκπαιδευτής (8 ώρες) "Quantitative Tools for Sustainable Food and Energy in the food chain" Q-Safe, Valetta, Malta , March 2015 Topic: Stochastic modeling during food storage (https://www.um.edu.mt/healthsciences/projects/q-safe)
• Εκπαιδευτής (6 ώρες) στο 4ο Διεθνές Workshop στην Ασφάλεια των Τροφίμων, UFSC SENAI/SC Florianapolis, Brazil, 24-26 June, 2015. Topic: Predictive Microbiology in Risk Assessment in Food Safety Management http://www4.fiescnet.com.br/en/home/76-institutos-senai/noticias/1083-4-international-workshop-in-food-safety)
• Εκπαιδευτής (10 ώρες), Lifelong Learning Programme Erasmus Intensive Programmes (IP) Predictive Modelling and Risk Assessment, Leuven, May 2014, Topic: Use of Predictive Microbiology in Risk Assessment (https://perswww.kuleuven.be/~u0061079/Erasmus_IP/summary.html)
• Εκπαιδευτής (10 ώρες), Lifelong Learning Programme Erasmus Intensive Programmes (IP) Predictive Modelling and Risk Assessment, Valetta, Malta, March 2013, Topic: Use of Predictive Microbiology in Risk Assessment (http://staff.um.edu.mt/vasilis.valdramidis/Erasmus_IP)
• Εκπαιδευτής (2 ώρες) σύντο μάθημα "Advances in Predictive Modeling and Quantitative Microbial Risk Assessment of Foods", coordinated by Prof. Bernadette Dora Gombossy de Melo Franco, from University of Sao Paulo, São Paulo, Brazil, funded by the State of Sao Paulo Research Foundation (FAPESP) for creation of São Paulo Schools of Advanced Sciences, São Paulo, 2013, May 20-25, Brazil. Title: "From QMRA studies to food regulation: EFSA's risk assessment role on microbiological hazards
• Εκπαιδευτής (40 ώρες) στο εκπαιδευτικό πρόγραμμα του ΕΦΕΤ για ελεγκτές από το 2007 μέχρι το 2012. Topic: Microbial Food Safety

Δημοσιευμένο Έργο

Σε Διεθνή Περιοδικά του SCI

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the Microbial Flora of Mediterranean gilt-head seabream (*Sparus aurata*) stored aerobically at 0, 8, and 15 ºC. *Journal of Food Protection* 62,392-402

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