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PERSONAL INFORMATION

Date of Birth: 26th January, 1964

Place of Birth: Athens, Greece

Nationality: Greek

Gender: Male

Native Language: Greek

Other Languages: English

EDUCATION AND ACCOMPLISHMENT

Agricultural University of Athens, Athens, Greece

10/1983-09/1988

BSc in Agricultural – Food Science

Dissertation: Fermentation of small green pepper in brine, supervised by Professor G. D. Balatsouras, Department of Agricultural Industries.

University of Bath, Bath, United Kingdom

04/1991-05/1994

Ph.D. in Biology and Biochemistry

Thesis: *Microbial associations of minced lamb and their ecophysiological attributes*, Ph.D. Thesis, supervised by Professor R. G. Board, School of Biology and Biochemistry, University of Bath, U.K.

SCHOLARSHIPS

State Scholarship Foundation

04/1991-03/1994

WORK EXPERIENCE

Agricultural University of Athens, Athens, Greece

10/1995-today

External collaborator

(05/1994-12/2000)

Lecturer in Food Safety and Quality Management Systems

(01/2001)

Assistant Professor

(06/2004)

Associate Professor

(10/2009)

Professor

(10/2015)

Teaching courses: Food Safety and Quality Management Systems, Technology of Foods of Animal Origin, Food Legislation.

National Agricultural Research Foundation, Lycovrysi, Greece

05/1994 - 10/1995

Research officer

ADMINISTRATIVE EXPERIENCE

Head of Laboratory of Food Quality Control and Hygiene,
Agricultural University of Athens since 2006

Vice-president of the Dept of Food Science & Technology (2011-2013)

Director of Postgraduate Programmes (Food Science and Human Nutrition, Viticulture-Oenology)

Member of Erasmus Committee

Member of the University Quality Assurance Unit (MODIP)

Internal Member of the University Council

PROFESSIONAL RESEARCH EXPERIENCE

European research projects

Improving the safety and quality of meat products by modified atmospheres and assessment by novel methods. (FLAIR, Project n° 89055).

Natural Antimicrobial Systems: new technologies for food safety, quality and environmental protection. (FLAIR, project n° 89057).

Rapid quality determination, standardised sensory method for multi purpose use in the Food Fish Sector (FAR UP, project n° 2.452).

Physiology of food poisoning micro-organisms, (project n° AAIR-PL920630).

Improving the quality and safety of whole fish, (project n°. AIR2-CT94-1496).

Predictive modeling of shelf life of fish and meat products, (project n°. AIR3-CT93-1251).

Safety of traditional fermented sausages: Research on protective cultures and bacteriocins (INCO-DEV) (2002-2005).

Assessment and improvement of safety of traditional dry sausages from producers to consumers (2003-2006).

Pathology and ecology of the genus Clostridium in humans, animals and foodstuffs: Identification, epidemiology and prophylaxis (Genus Clostridium), European concerted action, (2001-2004),

Control and prevention of emerging and future pathogens at cellular and molecular level throughout the food chain. European Integrated Project. PathogenCombat (2005-2010).

Comprehensive approach to enhance quality & safety of ready-to-eat fresh products. QUAFETY (2012-2015).

Scientific committees

Member of Editorial Board of Food Microbiology (2010-today)

Member of the Scientific Committee of the Hellenic Food Authority (2010)

Publications

1. **Drosinos, E.H.** and Board, R.G. (1994) Growth of *Listeria monocytogenes* in meat juice under a modified atmosphere at 4 °C with or without members of a microbial association from chilled lamb under a modified atmosphere. *Letters in Applied Microbiology*, 19, 134-137.
2. **Drosinos, E.H.** and Board, R.G. (1994) Metabolic activities of pseudomonads in batch cultures in extract of minced lamb. *Journal of Applied Bacteriology*, 77, 613-620.
3. **Drosinos, E.H.** and Board, R.G. (1995) Microbial and physicochemical attributes of minced lamb: Sources of contamination with pseudomonads. *Food Microbiology*, 12, 189-197.
4. **Drosinos, E.H.** and Board, R.G. (1995) Attributes of microbial associations of meat growing as xenic batch cultures in a meat juice at 4°C. *International Journal of Food Microbiology*, 26, 279-293.
5. **Drosinos, E.H.** and Board, R.G. (1995) In modifizierten Atmosphären verpacktes gehacktes Lammfleisch Überblick. *Fleischwirtschaft*, 75, 327-330. (Drosinos, E.H. and Board, R.G. (1995) A Survey of minced lamb packaged in modified atmospheres. *Fleischwirtschaft*, 75, 281-284.) Στην Αγγλική αναδημοσιεύτηκε δύο φορές στο περιοδικό *Fleischwirtschaft International*, September 1995, p.p. 11-15 και November 1995, p.p. 34-37.
6. Tassou, C.C., **Drosinos, E.H.** and Nychas, G.J.E. (1995) Effects of essential oil from mint (*Mentha piperita*) on *Salmonella enteritidis* and *Listeria monocytogenes* in model food systems at 4 and 10 °C. *Journal of Applied Bacteriology*, 78, 593-600.
7. **Drosinos, E.H.** and Nychas, G.J.E. (1996) *Brochothrix thermosphacta*, a dominant microorganism in Mediterranean fresh fish (*Sparus aurata*) stored under modified atmosphere. *Italian Journal of Food Science*, 4, 323-330.
8. Lambropoulou, K.A., **Drosinos, E.H.** and Nychas, G.J.E. (1996) The effect of glucose supplementation on the spoilage microflora and chemical composition of minced beef stored aerobically or under a modified atmosphere at 4°C. *International Journal of Food Microbiology*, 30, 281-291.
9. Tassou, C.C., **Drosinos, E.H.** and Nychas, G.J.E. (1996) Inhibition of resident microbial flora and pathogen inocula on cold fresh fish fillets in olive oil, oregano, and lemon juice under modified atmosphere or air. *Journal of Food Protection*, 59, 31-34.
10. Tassou, C.C., **Drosinos, E.H.** and Nychas, G.-J.E. (1997) Weak antimicrobial effect of carob (*Ceratonia siliqua*) extract against food-related bacteria in culture media and model food systems. *World Journal of Microbiology and Biotechnology*, 13, 479-481.
11. **Drosinos, E.H.** and Nychas, G.J.E. (1997) Production of acetic acid in relation to glucose content during modified atmosphere storage of gilt-head seabream (*Sparus aurata*) at 0±1 °C. *Food Research International*, 30, 711-717.

12. Kakouri, A., **Drosinos, E.H.** and Nychas, G.-J.E. (1997) Storage of Mediterranean fresh fish (*Boops boops* and *Sparus aurata*) under modified atmospheres or vacuum at 3 and 10 °C. In: Seafood from producer to consumer, integrated approach to quality: proceedings of the International Seafood Conference on the occasion of the 25th anniversary of the West European Fish Technologist's Association (WEFTA), Noordwijkerhout, The Netherlands, 13-16 November 1995 (J.B. Luten, T. Børresen and J. Oehlenschläger, eds), pp. 171-178. Amsterdam: Elsevier.
13. **Drosinos, E.H.**, Lambropoulou, K., Mitre, E. and Nychas, G.-J.E. (1997) Attributes of fresh gilt-head seabream (*Sparus aurata*) fillets treated with potassium sorbate, sodium gluconate and stored under a modified atmosphere at 0±1 °C. *Journal of Applied Microbiology*, 83, 569-575.
14. **Drosinos, E.H.**, Tassou, C., Kakiomenou, K. and Nychas, G.-J.E. (2000) Microbiological, physico-chemical and organoleptic attributes of a country tomato salad and fate of *Salmonella enteritidis* during storage under aerobic or modified atmosphere packaging conditions at 4 °C and 10 °C. *Food Control*, 11, 131-135.
15. Koutsoumanis K.P., Taoukis, P.S., **Drosinos, E.H.** and Nychas, G.-J.E. (2000) Applicability of an Arrhenius model for the combined effect of temperature and CO₂ packaging on the spoilage microflora of fish. *Applied and Environmental Microbiology*, 66, 3528-3534.
16. Tryfinopoulou, P., **Drosinos, E.H.** and Nychas, G.-J.E. (2001) Performance of *Pseudomonas* CFC-selective medium in the fish storage ecosystems. *Journal of Microbiological Methods*, 47, 243-247.
17. Anifantaki, K., Metaxopoulos, J., Kammenou, M., **Drosinos, E.H.** and Vlassi, M. (2002) The effect of smoking, packaging and storage temperature on the bacterial greening of frankfurters caused by *Leuconostoc* subsp. *mesenteroides*. *Italian Journal of Food Science*, 14, 135-144 & 316.
18. Mataragas, M., Metaxopoulos, J. and **Drosinos, E.H.** (2002) Characterization of two bacteriocins produced by *Leuconostoc mesenteroides* L124 and *Lactobacillus curvatus* L442, isolated from dry fermented sausages. *World Journal of Microbiology & Biotechnology* 18, 847-856.
19. Metaxopoulos, J., Mataragas, M. and **Drosinos, E.H.** (2002) Microbial interaction in cooked cured meat products under vacuum or modified atmosphere at 4°C. *Journal of Applied Microbiology*, 93, 363-373.
20. Pexara, E.S., Metaxopoulos, J. and **Drosinos, E.H.** (2002) Evaluation of shelf life of cured, cooked, sliced turkey fillets and cooked pork sausages -'piroski'- stored under vacuum and modified atmospheres at +4° and +10°C. *Meat Science*, 62, 33-43.
21. Kammenou, M., Metaxopoulos, J., **Drosinos, E.H.** (2003) Microbiological quality of minced beef from butcher shops and supermarkets. *Italian Journal of Food Science*, 15, 95-104.

22. Metaxopoulos, J., Kritikos, D. and **Drosinos, E.H.** (2003) Examination of microbiological parameters relevant to the implementation of GHP and HACCP system in Greek meat industry in the production of cooked sausages and cooked cured meat products. *Food Control*, 14, 323-332.
23. Mataragas, M., **Drosinos, E.H.** and Metaxopoulos, J. (2003) Antagonistic activity of lactic acid bacteria against *Listeria monocytogenes* in sliced cooked cured pork shoulder stored under vacuum or modified atmosphere at 4±2°C. *Food Microbiology*, 20, 259-265.
24. Mataragas, M., Metaxopoulos, J., Galiotou, M. and **Drosinos, E.H.** (2003) Influence of pH and temperature on growth and bacteriocin production by *Leuconostoc mesenteroides* L124 and *Lactobacillus curvatus* L442. *Meat Science*, 64, 265-271.
25. Vlachou S, Zoiopoulos P. E., **Drosinos E.H.** (2004) Assessment of some hygienic parameters of animal feeds in Greece. *Animal Feed Science and Technology*, 117, 331-337.
26. Mataragas M., **Drosinos E.H.**, Tsakalidou E. and Metaxopoulos J. (2004) Influence of nutrients on growth and bacteriocin production by *Leuconostoc mesenteroides* L124 and *Lactobacillus curvatus* L442. *Antonie van Leeuwenhoek*, 85, 191-198.
27. **Drosinos, E.H.**, Gialitaki M., Paramithiotis S. and Metaxopoulos J. (2005). A survey of the microbiological quality of some food catering services in Greece. *Italian Journal of Food Science*, 17, 469-476.
28. **Drosinos, E.H.**, M. Mataragas, P. Nasis, M. Galiotou & Metaxopoulos J. (2005) Growth and bacteriocin production kinetics of *Leuconostoc mesenteroides* E131. *Journal of Applied Microbiology*, 99, 1314-1323.
29. Rantsiou, K., **Drosinos, E.H.**, Gialitaki, M., Urso, R., Krommer, J. Gasparik-Reichardt, J., Tóth, S., Metaxopoulos, I., Comi, G., Cocolin, L. (2005). Molecular characterization of *Lactobacillus* species isolated from naturally fermented sausages produced in Greece, Hungary and Italy. *Food Microbiology*, 22, 19-28.
30. **Drosinos, E.H.**, Mataragas, M., Xiraphi, N., Moschonas, G., Gaitis F. and Metaxopoulos J. (2005) Characterization of the microbial flora from a traditional Greek fermented sausage. *Meat Science*, 69, 307-317.
31. Paramithiotis S, Melissari I and **Drosinos, E.H.** (2006). In vitro assessment of properties associated with the survival through the gastro-intestinal tract of staphylococci isolated from traditional sausage fermentation. *Food Microbiology*, 23, 663-671.
32. Xiraphi N, Georgalaki M, Van Driessche G, Devreese B, Van Beeumen J, Tsakalidou E, Metaxopoulos J and **Drosinos, E.H.** (2006). Purification and characterization of curvaticin L442, a bacteriocin produced by *Lactobacillus curvatus* L442. *Antonie van Leeuwenhoek*, 89, 19-26.
33. **Drosinos E.H.**, Mataragas M., Vesković-Moračanin S, Gasparik-Reichardt J, Hadžiosmanović M, Alagić D. (2006) Quantifying nonthermal inactivation of *Listeria*

- monocytogenes in European fermented sausages using bacteriocinogenic lactic acid bacteria or their bacteriocins: a case study for risk assessment. *Journal of Food Protection*, 69, 2648-2663.
34. Mataragas M., **Drosinos, E.H.**, Siana P., Skandamis P. and Metaxopoulos I. (2006). Determination of the growth limits and kinetic behavior of *Listeria monocytogenes* in a sliced cooked cured meat product: validation of the predictive growth model under constant and dynamic temperature storage conditions. *Journal of Food Protection*, 69, 1312-1321.
 35. **Drosinos, E.H.**, Mataragas, Metaxopoulos I. (2006) Modeling of growth and bacteriocin production by *Leuconostoc mesenteroides* E131. *Meat Science* 74, 690-696.
 36. **Drosinos, E.H.**, Mataragas, M. Kampani, A. Kritikos, D. Metaxopoulos I. (2006) Inhibitory effect of organic acid salts on spoilage flora in culture medium and cured cooked meat products under commercial manufacturing conditions. *Meat Science* 73, 75-81.
 37. Bata D., **Drosinos, E.H.**, Athanasopoulos P., and Spathis P. (2006) Cost of GHP improvement and HACCP adoption of an airline catering company. *Food Control*, 17, 414-419.
 38. Mataragas M. **Drosinos E.H.**, Vaidanis A. and Metaxopoulos. I. (2006) Development of a predictive model for spoilage of cooked cured meat products and its validation under constant and dynamic temperature storage conditions. *Journal of Food Science*, 71, M157-M167.
 39. Rantsiou, K., **Drosinos, E.H.**, Gialitaki, M., Metaxopoulos, I., Comi, G., Cocolin, L. (2006). Use of molecular tools to characterize *Lactobacillus* spp. isolated from Greek traditional fermented sausages. *International Journal of Food Microbiology*, 112, 215-222.
 40. Georgakopoulos, P., Foteinopoulou, E., Athanasopoulos, P., **Drosinos, E.H.**, Skandamis, P. (2007). Recoveries of four representative organophosphorus pesticides from 18 plant products belonging to different botanical categories: implications for matrix effects. *Food Additives and Contaminants*, 24, 360-368.
 41. Mataragas M. and **Drosinos E.H.** 2007 Shelf life establishment of a sliced, cooked, cured meat product based on quality and safety determinants *Journal of Food Protection*, 70, 1881-1889.
 42. Gounadaki A.S., Skandamis, P.N., **Drosinos, E.H.** and Nychas G.-J.E. (2007) Effect of packaging and storage temperature on the survival of *Listeria monocytogenes* inoculated postprocessing on sliced salami. *Journal of Food Protection* 70, 2313-2320.
 43. Aggelogiannopoulos, D., **Drosinos, E.H.** and Athanasopoulos, P. (2007). Implementation of a quality management system (QMS) according to the ISO 9000 family in a Greek small-sized winery: a case study. *Food Control*, 18, 1077-1085.
 44. Mataragas M., Skandamis, P.N., Nychas, G.-J.E. & **Drosinos E.H.** (2007) Modeling and predicting spoilage of cooked, cured meat product by multivariate analysis *Meat Science* 77, 348-356.

45. Talon, R., Lebert, I., Lebert, A., Leroy, S., Garriga, M., Aymerich, T., **Drosinos, E.H.**, Zanardi, E., Ianieri, A., Fraqueza, M.J., Patarata, L., & Lauková, A. (2007). Traditional dry fermented sausages produced in small-scale processing units in Mediterranean countries and Slovakia. 1. Microbial ecosystems of processing environments. *Meat Science* 77, 570-579.
46. **Drosinos, E.H.**, Paramithiotis, S. Kolovos, G. Tsikouras, I., Metaxopoulos I. (2007) Phenotypic and technological diversity of lactic acid bacteria and staphylococci isolated from traditionally fermented sausages in Southern Greece. *Food Microbiology* 24, 260-270.
47. Trianti, I., **Drosinos, E.H.**, Zoiopoulos P.E. (2008) Establishing a HACCP system in a small-scale traditional meat processing enterprise. *Italian Journal of Food Science*, 20, 427-432.
48. Paramithiotis S., Kagkli D.-M., Blana V., Nychas G.-J.E., and **Drosinos E.H.** (2008) Identification and characterisation of *Enterococcus* sp. in Greek spontaneous sausage fermentation. *Journal of Food Protection*, 71, 1244-1247.
49. Belessi C.-I.A., Papanikolaou S., **Drosinos E.H.**, and Skandamis P.N. (2008) Survival and acid resistance of *Listeria innocua* in Feta cheese and yoghurt, in the presence or absence of fungi. *Journal of Food Protection*, 71, 742-749.
50. Kozačinski L., **Drosinos E.**, Caklovica F., Cocolin L., Gasparik-Reichardt J. and Vesković S. (2008) Investigation of microbial association of traditionally fermented sausages. *Food Technol. Biotechnol.* 46, 93–106.
51. Xiraphi P., Georgalaki M, Rantsiou K., Cocolin L., Tsakalidou E, and **Drosinos E.H.** (2008) Purification and characterization of a bacteriocin produced by *Leuconostoc mesenteroides* E131. *Meat Science* 80, 194-203.
52. Tsola E., **Drosinos E.H.**, Zoiopoulos P. (2008) Impact of poultry slaughter house modernization and updating of food safety management systems on the microbiological quality and safety of products. *Food Control* 19, 423-431.
53. Gounadaki A.S., Skandamis, P.N., **Drosinos, E.H.** and Nychas G.-J.E. (2008) Microbial ecology of food contact surfaces and products of small-scale facilities producing traditional sausages. *Food Microbiology*, 25, 313-323.
54. Koutsoumanis K.P., Stamatiou A.P., **Drosinos E.H.**, Nychas G.-J.E. (2008) Control of spoilage microorganisms in minced pork by a self-developed modified atmosphere induced by the respiratory activity of meat microflora. *Food Microbiology* 25, 915-921.
55. Mataragas M., Skandamis P.N., **Drosinos E.H.** 2008. Risk profiles of pork and poultry meat and risk ratings of various pathogen/product combinations. *International Journal of Food Microbiology* 126, 1-12.
56. Latorre-Moratalla, M.L., Veciana-Nogués, T., Bover-Cid, S., Garriga, M., Aymerich, T., Zanardi, E., Ianieri, A., Fraqueza, M.J., Patarata, L., **Drosinos, E.H.**, Lauková, A., Talon, R., Vidal-Carou, M.C. (2008) Biogenic amines in traditional fermented sausages produced in selected European countries, *Food Chemistry* 107, 912-921.

57. Paramithiotis S., Pappa A.M., **Drosinos E.H.** and Zoiopoulos P.E. (2009) Microbiological, physico-chemical and safety parameters of cereal-based animal diets. *Quality Assurance and Safety of Crops & Foods* 1, 170-178.
58. Manios S.G., Skiadaresis A.G., Karavasilis K., **Drosinos E.H.**, and Skandamis P.N. (2009) Field-validation of predictive models for the growth of lactic acid bacteria in acidic cheese-based Greek appetizers *Journal of Food Protection* 72, 101-110.
59. Georgakopoulos P., Mylona A., Athanasopoulos P., **Drosinos E. H.**, and P. N. Skandamis P. N. (2009). Evaluation of cost-effective methods in the pesticide residue analysis of non-fatty baby foods. *Food Chemistry*, 115, 1164-1169.
60. Kapetanakou A.E., Panagou E.Z., Gialitaki M., **Drosinos E.H.** and Skandamis P.N. (2009) Evaluating the combined effect of water activity, pH and temperature on Ochratoxin A production by *Aspergillus ochraceus* and *Aspergillus carbonarius* on culture medium and Corinth raisins. *Food Control* 20, 725-732.
61. Tiganitas A, Zeaki N, Gounadaki A S., **Drosinos E H.** and Skandamis P N. (2009) Study of the effect of lethal and sublethal pH and a_w stresses on the inactivation or growth of *Listeria monocytogenes* and *Salmonella* Typhimurium. *International Journal of Food Microbiology* 134, 104-112.
62. Paramithiotis S. & **Drosinos E.H.** (2010) Microbiological quality and aflatoxin B1 content of some spices and additives used in the meat industry. *Quality Assurance and Safety of Crops & Foods* 2, 41-45.
63. Paramithiotis S., Tsiasiotou, S. & **Drosinos E.H.** (2010) Comparative study of spontaneously fermented sourdoughs originating from two regions of Greece: Peloponnesus and Thessaly. *European Food Research and Technology* 231, 883-890.
64. Paramithiotis, S., Hondrodinou O.L, **Drosinos, E.H.** (2010) Development of the microbial community during spontaneous cauliflower fermentation. *Food Research International* 43, 1098–1103.
65. Latorre-Moratalla M. L., Bover-Cid S., Talon R., Aymerich T., Garriga M., Zanardi E., Ianieri A., Fraqueza M. J., Elias M., **Drosinos E.H.**, Laukova´ A., and Vidal-Carou M. C. (2010) Distribution of Aminogenic Activity among Potential Autochthonous Starter Cultures for Dry Fermented Sausages. *Journal of Food Protection*, 73, 524–528.
66. Mataragas M., Zwietering M.H., Skandamis P.N. & **Drosinos E.H.** (2010) Quantitative microbiological risk assessment as a tool to obtain useful information for risk managers – Specific application to *Listeria monocytogenes* and ready-to-eat meat -products. *International Journal of Food Microbiology*, 141, S170-S179.
67. Marc Y. Le, Skandamis P. N., Belessi C. I. A., Merkouri S. I., George S. M., Gounadaki A. S., Schwartzman S., Jordan K., **Drosinos E.H.** and Baranyi J. (2010) Modelling the effect of abrupt acid and osmotic shifts within the growth region and across the growth boundaries on

- adaptation and growth of *Listeria monocytogenes*. *Applied and Environmental Microbiology*, 76, 6555-6563.
68. Latorre-Moratalla, M.L., Bover-Cid, S., Talon, R., Garriga, M., Zanardi, E., Ianieri, A., Fraqueza, M.J., Elias, M., **Drosinos, E.H.**, Vidal-Carou, M.C. (2010) Strategies to reduce biogenic amine accumulation in traditional sausage manufacturing. *LWT - Food Science and Technology* 43, 20-25.
 69. Kousta, M., Mataragas M., Skandamis P.N., **Drosinos E.H.** (2010). Prevalence and sources of cheese contamination with pathogens at farm and processing levels. *Food Control* 21, 805-815.
 70. Belessi C.-I. A., Le Marc Y., Merkouri S.I., Gounadaki A.S., Schwartzman S., Jordan K., **Drosinos E.H.**, and Skandamis P.N. (2011) Investigating the adaptive growth responses of *Listeria monocytogenes* to acid and osmotic shifts above and across the growth boundaries. *Journal of Food Protection*, 74, 78-85.
 71. Metsoviti M, S Paramithiotis, **Drosinos E.H.**, P N. Skandamis, M Galiotou-Panayotou and S Papanikolaou (2011) Biotechnological conversion of low-cost sugars for bacteriocin production by *Leuconostoc mesenteroides* E131. *New Biotechnology*, 28, 600-609.
 72. Milios K., Mataragas M., Pantouvakis A., **Drosinos E.H.** & Zoipoulos P.E. (2011) Evaluation of control over the microbiological contamination of carcasses in a lamb carcass dressing process operated with or without pasteurizing treatment. *International Journal of Food Microbiology*, 146, 170-175.
 73. Mataragas, M., Dimitriou, V.; Skandamis, P., **Drosinos, E.** (2011) Quantifying the spoilage and shelf-life of yoghurt with fruits. *Food Microbiology*, 28, 611-616.
 74. Jacxsens L., Luning P.A., Marcelis W.J., van Boekel T., Rovira J., Osés S., Kousta M., **Drosinos E.**, V. Jasson and M. Uyttendaele (2011) Tools for the performance assessment and improvement of food safety management systems. *Trends in Food Science and Technology*, 22, S80-S89.
 75. Kapetanakou A., Ampavi A., Yanniotis S., **Drosinos E.H.**, Skandamis P. (2011) Development of a model describing the effect of temperature, water activity and (gel) structure on growth and ochratoxin A production by *Aspergillus carbonarius* in vitro and evaluation in food matrices of different viscosity. *Food Microbiology*, 28, 727-735.
 76. Georgakopoulos P., Zachari R., Mataragas M., Athanasopoulos P., **Drosinos E.H.**, Skandamis P N. (2011) Optimization of octadecyl (C18) sorbent amount in QuEChERS analytical method for the accurate organophosphorus pesticide residues determination in low-fatty baby foods with response surface methodology. *Food Chemistry*, 128, 536-542.
 77. Andritsos N.D., Mataragas M., Mavrou E., Stamatiou A., **Drosinos E.H.** (2012) The microbiological condition of minced pork prepared at retail stores in Athens, Greece, *Meat Science*, 91, 486-489.

78. Milios K., **Drosinos E.H.**, Zoiopoulos P.E. (2012) Factors influencing HACCP implementation in the food industry. *Journal of the Hellenic Veterinary Medical Society*, 63, 283-290.
79. **Drosinos E.H.**, Paramithiotis S. (2012) Nutritional attributes of lactic acid fermented fruits and vegetables. *AGRO Food Industry Hi-Tech*, 23, 46-48.
80. Mataragas M., **Drosinos E.H.**, Tsola E., Zoiopoulos P.E. (2012) Integrating statistical process control to monitor and improve carcasses quality in a poultry slaughterhouse implementing a HACCP system. *Food Control*, 28, 205-211.
81. **Drosinos E.H.**, Paramithiotis S. (2012) Effective strategies towards healthier fermented meat products. *AGRO Food Industry Hi-Tech*, 23, 42-44.
82. Kapetanakou A.E., Kollias J.N., Drosinos E.H., **Skandamis P.N.** (2012) Inhibition of *A. carbonarius* growth and reduction of ochratoxin A by bacteria and yeast composites of technological importance in culture media and beverages. *International Journal of Food Microbiology*, 152, 91-99.
83. Paramithiotis S., Doulgeraki A.I., Tsilikidis I., Nychas G.J.E., **Drosinos E.H.** (2012) Fate of *Listeria monocytogenes* and *Salmonella Typhimurium* during spontaneous cauliflower fermentation. *Food Control*, 27, 178-183.
84. Metsoviti M., Paramithiotis S., **Drosinos E.H.**, Galiotou-Panayotou M., Nychas G.J.E., Zeng A.P., Papanikolaou S. (2012) Screening of bacterial strains capable of converting biodiesel-derived raw glycerol into 1,3-propanediol, 2,3-butanediol and ethanol. *Engineering in Life Sciences*, 12, 57-68.
85. Kanellou G., Paramithiotis S., Mataragas M., **Drosinos E.H.** (2013) Field study on the microbiological quality of pickles in brine and survival of *Salmonella Typhimurium* and *Listeria monocytogenes* during storage at 4 °C. *European Food Research and Technology*, 236, 391-397.
86. Milios K., Zoiopoulos P.E., Pantouvakis A., Mataragas M., **Drosinos E.H.** (2013) Techno-managerial factors related to food safety management system in food businesses. *British Food Journal*, 115, 1381-1399.
87. Cavaiuolo M., Paramithiotis S., **Drosinos E.H.**, Ferrante A. (2013) Development and optimization of an ELISA based method to detect *Listeria monocytogenes* and *Escherichia coli* O157 in fresh vegetables. *Analytical Methods*, 5, 4622-4627.
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