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EDUCATION

1983 : Diploma in Agricultural Science, Faculty of Food Science and Technology, Agricultural University of Athens

1999 : PhD in Dairy Microbiology, Agricultural University of Athens
1991-1992 : T.N.O.-C.I.V.O. FOOD ANALYSIS INSTITUTE, Zeist, The Netherlands, 1 year Grant from European Grants Program "Sectoral Grants" at "**Senior level**" in the frame of BRIDGE Program.

(2007) Training Seminar on "European Food Safety Policy, IT-based Risk Analysis and Best Practices in Europe" Maastricht, The Netherlands.

PROFFESIONAL EXPERIENCE

1986-2000 : Research associate in the Laboratory of Dairy Research, Agricultural University of Athens.

2000-2009 : Research associate and teaching assistant in the Department of Food Science and Technology, Agricultural University of Athens.

Sept. 2009 - : Lecturer in Dairy microbiology in the Department of Food Science and Technology, Agricultural University of Athens.

Teaching Experience

1993-2009 : Dairy Microbiology, Laboratory lessons

2009- : In Dairy Microbiology, Dairy Science, Technology of Animal Origin Products : theory and practical lessons in Undergraduate and Postgraduate courses.

2014- : Teaching in MBA Food and Agribusiness Postgraduate Degree Programme; Lectures in "Food Technology Issues"

2010- : Teaching in Postgraduate Degree Programme on "Integrated Dairy Production management of Milk and Dairy products" Lectures on "Dairy Science"

2018 : Teaching in Seminars of Stavros Niarchos Foundation titled "NEW AGRICULTURE FOR A NEW GENERATION: RECHARGING YOUTH TO REVITALIZE THE AGRICULTURE & FOOD SECTOR OF THE GREEK ECONOMY"

Main Research interests

On lactic acid bacteria, with emphasis on physiology, metabolism, taxonomy and technological performance, fermentations in batch and continuous bioreactor systems, bacteriocins and their applications on food systems.

PUBLICATIONS

phD Thesis

Aktypis A. (1999) Production of antimicrobial substances by lactic acid bacteria strains isolated from traditional Greek dairy products. (*Agricultural University of Athens*)

Journal Papers

1. **A. Aktypis**, G. Kalantzopoulos (1996). Study on bacteriocins produced by lactic cultures. *Medical Microbiol. Lett.* 1996, 5 (SUPPL. 1), pp. S35.
2. **A. Aktypis**, G. Kalantzopoulos, J.H.J Huis in't Veld and Bart ten Brink (1998). Purification and characterization of *Thermophilin T*, a novel bacteriocin produced by *Streptococcus thermophilus* ACA-DC 0040. *Journal of Applied Microbiology.* 1998, 84, 568-576.
3. **A. Aktypis**, G. Kalantzopoulos (2003). Purification and Characterization of *Thermophilin 1*, a novel bacteriocin produced by *Streptococcus thermophilus* ACA-DC 0001. *Le Lait* 2003, 83, 365-378.
4. E. Manolopoulou, P. Sarantinopoulos, E. Zoidou, **A. Aktypis**, E. Moschopoulou, I. Kandarakis, E. Anifantakis (2003). Evolution of Feta cheese microbial flora, during traditional manufacture and ripening. *Int. J. of Food Microbiol.* 2003, 82, 153-161
5. Georgala E, Moschopoulou A., **Aktypis A.**, Massouras T., E. Zoidou, Kandarakis I., Anifantakis E. (2004). Evolution of lipolysis during the ripening of traditional Feta cheese. *Food Chemistry* 2005, 39, (1), 73-80.
6. Manolopoulou E., S. Gioulatos, **A. Aktypis**, E. Tsakalidou, and G. Kalantzopoulos (2006) The contribution of Culture Collections in the maintenance of biodiversity. The example of the ACA-DC Collection. *Greek Journal of Dairy Science and Technology*, Issue 1, 46-58
7. Poirazi P, Leroy F., Georgalaki M., **Aktypis A.**, Vuyst L. and Tsakalidou F. (2007). Use of Artificial Neural Networks and a Gamma-Concept-Based Approach to Model Growth of and Bacteriocin production by *Streptococcus macedonicus* ACA-DC 198 under simulated conditions of Kasseri Cheese Production. *Applied and Environmental Microbiology* 2007, 73, 768-776.
8. **A. Aktypis**, M. Tychowski, G. Kalantzopoulos, G. Aggelis (2007). Studies on bacteriocin production by *Streptococcus thermophilus* ACA-DC 0040 in batch and fed-batch fermentations modes. *Antonie van Leeuwenhoek* 2007, 92:207-220.
9. Rania Anastasiou, **Anastasios Aktypis**, Marina Georgalaki, Marina Papadelli, Luc De Vuyst and Effie Tsakalidou (2009) Inhibition of *Clostridium tyrobutyricum* by *Streptococcus macedonicus* ACA-DC 198 under conditions mimicking Kasseri cheese production and ripening. *International Dairy Journal* 19, 330-335.
10. Georgalaki M., M. Papadelli, E. Chassioti, R. Anastasiou, **A. Aktypis**, G. Van Driessche, B. Devreese, J. Van Beeumen L. De Vuyst and E. Tsakalidou (2011) Milk protein fragments induce the biosynthesis of macedocin, the lantibiotic produced by *Streptococcus macedonicus* ACA-DC 198. *Applied and Environmental Microbiology*, 76, 1143-1151.
11. Kaminarides S., **Aktypis A.**, Koronios G, Masouras T., Papanikolaou S (2017) Effect of fermented ovine milk by the bacteriocinogenic strain *Streptococcus thermophilus* ACA-DC 0040 on the microbiological and physicochemical characteristics of Myzithra whey cheese. *International Journal of Dairy Technology*, 70,
12. A Manolopoulou E., **Aktypis A.**, Matara C., Tsiomi P., Konstantinou E., Mountzouris K. (2017) **An overview of sheep farming features and management practices in the region of south western Peloponnese and how they reflect on microbial load.** *J Hellenic Vet Med Soc*
13. **Aktypis A.**, Panagopoulou E., Manolopoulou E. (2017) Biocontrol of *Listeria welshimeri* in yoghurt by *in situ* bacteriocin production from *Streptococcus thermophilus* ACA-DC 0040. *Journal of Food Protection* (Submitted)
14. **A. Aktypis**, E. Despina Christodoulou, E. Manolopoulou, A. Georgala, D. Daferera and M. Polysiou (2017) Fresh ovine cheese supplemented with saffron (*Crocus sativus L.*): Impact on

microbiological, physicochemical, antioxidant, color and sensory characteristics during storage. Small Ruminant Research (Submitted)

Books

1. **Aktypis A.**, Manolopoulou E, Kotouza E and Oikonomou D. (1999) "Self-employed Food Production and Processing" OEDB Eds, Athens, Greece.

Chapters in Books

1. Kandarakis E., Kamparaki E. and **Aktypis A.** (1992) "Production and preservation of Lactic Acid Cultures" pp. 105-112, in: " THE LACTIC ACID CULTURES IN DAIRY MANUFACTURING" National Dairy Committee Eds, Athens, Greece.

INTERNATIONAL SYMPOSIUM

1. **A. Aktypis**, E. Tsakalidou, G.kalantzopoulos (1991) *Partial purification and characterization of an extracellular antimicrobial compound from Lactococcus lactis subsp. lactis ACA-DC 121 strain*. Bridge Programme, Meeting of Contractors, Estoril, Portugal.
2. **A. Aktypis**, G. Kalantzopoulos and B. ten Brink (1991) Antimicrobial activity of two thermophilic strains; some physiological and partial characterization. *1st Meeting of "Antimicrobials leaf" of the E.C. BRIDGE T-Project on Lactic Acid Bacteria Nov. 29, 1991, De Bilt, The Netherlands*.
3. **A. Aktypis**, B. ten Brink & Huis int' Veld, (1992) Production of Antimicrobial Compounds by TNO thermophilic strains. *2nd Meeting of Contractors of the E.C. BRIDGE T-Project on Lactic Acid Bacteria, 23-27 May 1992, Cork, Irland, in: p. 108 'Book of Abstracts'*.
4. **A. Aktypis**, G. kalantzopoulos, (1993) «Biotechnology of Lactic Acid Bacteria». *3rd Meeting of Contractors of the E.C. BRIDGE T-Project on Lactic Acid Bacteria 3rd Meeting of Contractors in Athens, 1993*.
5. **A. Aktypis**, G. Kalantzopoulos, B. ten Brink, J.H.J. Huis int' Veld, (1994) Inhibition of Food spoilage microorganisms by bacteriocin producing strains of Str. thermophilus and the bacteriocin produced by them.. *4th Meeting of Contractors of the Bridge T-Project, 19-23 Oct., 1994, Oviedo, Spain, In : p. 64 Biotechnology of Lactic Acid Bacteria 'Book of Abstracts'*.
6. G. Kalantzopoulos, E. Zoidou, E. Manolopoulou, E. Tsakalidou, **A. Aktypis**, T. Massouras and C. Georgala (1994) Isolation and identification of lactic acid bacteria from sheeps' milk and cheese. Meeting of ÉCLAIR Programme (European Collaborative Linkage of Agriculture and Industry through Research) με τίτλο 'Isolation of new starter strains of lactic acid bacteria from cheese and fermented milks'.
7. G. Kalantzopoulos, E. Tsakalidou, **A. Aktypis**, E. Manolopoulou, O. Anastasiou, A. Georgala, Kabaraki (1996) Study of the 'Wild Microflora' of the traditional Greek fermented Dairy products. *2nd Plenary*

- Meeting of the Air Programme (The influence of native flora on the characteristics of cheeses with 'appellation d' origine protégée' (AOP) made from raw milk), Joint meeting with COST Action 95, 30 Nov.–2 Dec. 1995, Consejo, Regulador Denominacion de Origen Queso ;Idiazabal;, Granja Modelo de Arkaute, Vitoria, Spain.
8. **A. Aktypis**, G. Kalantzopoulos (1996) Study on bacteriocins produced by lactic cultures. *4th Scientific Meeting of European Society of Chemotherapy Infectious Diseases (FSC), 23 May, 1996, Athens, Greece.*
 9. G. Kalantzopoulos, E. Manolopoulou, **A. Aktypis**, E. Tsakalidou (2001) The ACA-DC Greek Collection of microorganisms. *'European Culture Collections' (ECCO) Organization Congress, 15-16 Oct. 2001, Crete, Greece.*
 10. M.Georgalaki, **A. Aktypis**, E. van den Berghe, J. Demeyere, B. Tsilia, N. Papadopoulos, L. De Vuyst, E. Tsakalidou (2004) *Streptococcus macedonicus* ACA-DC 198. Growth and bacteriocin production under conditions simulating Kasserli cheese technology. *Ripening Characterization & Technology, IDF Symposium on Cheese, 21-25 March 2004, Prague, Czech Republic.*
 11. Georgalaki M.D., **A. Aktypis**, E. Manolopoulou, A. Gavriel, M. Papadelli and E. Tsakalidou (2005) Induction of macedocin biosynthesis, a lantibiotic produced by *Streptococcus macedonicus* ACA-DC 198. *8th FEMS Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands.*
 12. T. Massouras, I. Kandarakis, E. Zoidou, **Aktypis A.**, E. Anastasaki, E. Anyfantakis (2005) Study of physicochemical composition and nutrient profile of traditional 'Arseniko' cheese of Naxos. *Me Diet 2nd International Conference on Traditional Mediterranean Diet: Past, Present and Future, 20-22 Apr., Athens, Greece.*
 13. M. Georgalaki, Y. Poirazi, F. Leroy, **A. Aktypis**, L. De Vuyst and E. Tsakalidou (2005) Modelling of growth and bacteriocin production by *S. macedonicus* ACA-DC 198 under conditions simulating Kasserli cheese technology. *FEMS 8th Symposium on Lactic Acid Bacteria, Egmond aan Zee, The Netherlands.*
 14. E. Manolopoulou, M.Georgalaki, Rania Anastasiou ,M. Papadelli, **A. Aktypis**, G. Zoumpopoulou, P. Maragudakis, I. Asteri, K. Papadimitriou, G. Kalantzopoulos, E. Tsakalidou (2007) The ACA-DC Greek Collection of Microorganisms. *11th International Conference on Cultural Collections,7-11 Oct., 2007, Goslar, Germany.*
 15. Manolopoulou E., M. Georgalaki, R. Anastasiou, M. Papadeli, **A. Aktypis**, G. Zoumpopoulou, P. Maragoudakis, I. Asteri, K. Papadimitriou, G. Kalantzopoulos and E. Tsakalidou (2012) The ACA-DC Greek Collection of microorganisms. *1st International Conference of the Worldwide Traditional Cheeses Association, Ragusa, Italy*
 16. Manolopoulou E., M. Georgalaki, R. Anastasiou, M. Papadeli, **A. Aktypis**, G. Zoumpopoulou, P. Maragoudakis, I. Asteri, K. Papadimitriou, G. Kalantzopoulos and E. Tsakalidou (2012) The ACA-DC Greek Collection of microorganisms. *31st Annual Meeting of the European Culture Collections' Organization, Braga, Portugal*
 17. P. Geronikos, E. Manolopoulou, **A. Aktypis**, S. Rozakis, E. Tsakalidou, N.G. Stoforos (2014) The effect of the probiotic starter *Lactobacillus fermentum* ACA-DC 179 on the self-life and safety of the PDO Greek fresh cheese "Katiki Domokou" *3rd ISEKI_Food 2014 Conference in Athens*
 18. **Aktypis A.**, A. Katsioulis., E. Georgala, E. Manolopoulou, K. Papadimitriou and E. Tsakalidou (2015) Effect of *Lactobacillus rennini* ACA-DC 565, as adjunct culture, on microbiological, physicochemical and sensory characteristics of Graviera cheese. *IDF International Symposium on Sheep, Goat and other non-Cow Milk, Limassol, Cyprus*
 19. Manolopoulou E., **A. Aktypis**, C. Matara, P. Tsiomi, E. Konstantinou, K. Mountzouris, S. Klonaris and E. Tsakalidou (2015) Exploring Sheep Farmers' Knowledge Regarding aspects of Integrated

Production Management of Milk and Dairy Products. *IDF International Symposium on Sheep, Goat and other non-Cow Milk, Limassol, Cyprus*

20. **Aktypis A.**, Baklagi S., Georgalaki M., Manolopoulou E. (2016) Inhibition of *Clostridium sporogenes* by *Streptococcus thermophilus* ACA-DC 0040 under conditions simulating Gruyere cheese production and ripening. International Association of Food Protection (IAFP) Congress, Athens, Greece.

NATIONAL SYMPOSIUM

1. Tsoumpri A., Georgala E., Tsakalidou E. and **Aktypis A** (2012) Effect of *Lactobacillus rennini* ACA-DC 565 as adjunct on the microbiological, physicochemical and sensory characteristics of Feta cheese. *5th National MicroBioKosmos (MBK) Conference, Athens, Greece*
2. **Aktypis A.** (2012) The adjunct cultures in cheese manufacturing. *Scientific Meeting in the frame of LEADER Programme "Exploitation of Milk Products produced from ewe and goat milk originated from Mediteranean Region" Elassona, Greece (Invited lecture)*
3. Evaggelia Zoidou, Theophilos Massouras, **Anastasios Aktypis**, Ioannis Kandarakis, Emmanuel Anifantakis (2011) Microbiological and physicochemical characteristics of Tinos traditional cheese "Tiraki". *4th National Food Congress, Thessaloniki, Greece*
4. **Aktypis A.**, Evaggelia Zoidou, Eugenia Manolopoulou, Theophilos Massouras, Ioannis Kandarakis (2011) Microbiological characteristics of Greek Traditional cheeses "Kefalotyri Kefalonias", "Ladotyri Zakynthou" and "Arseniko Naxou". *4th National Food Congress, Thessaloniki, Greece*
5. Panagopoulou E., **Aktypis A.** and Drosinos E. (2010) Biocontrol of *Listeria welshimeri* in yoghurt by *in situ* bacteriocin production from *Streptococcus thermophilus* ACA-DC 0040. *3rd National MicroBioKosmos (MBK) Conference, Thessaloniki, Greece*
6. Vassiliadis A., **Aktypis A.**, Hatziloukas E.1 and Afendra A.-S. (2010) Transformation of a *Streptococcus thermophilus* strain with an appropriate expression vector for the study of the region responsible for the production of thermophilin. *3rd National MicroBioKosmos (MBK) Conference, Thessaloniki, Greece*
7. A. Vassiliadis, **A. Aktypis**, E. Hatziloukas & A. S. Afendra (2009) Study on the expression of *blp* region for thermophilin production by the lactic acid bacterium *Streptococcus thermophilus* ACA-DC 0040. *2nd National MicroBioKosmos (MBK) Conference, Athens, Greece*
8. Zotou A., Nikas E., **Aktypis A.**, Moschopoulou A. and Kandarakis I. (2009) Microbiological quality of a fresh soft cheese named 'Galotyri' produced from microfiltrated cow milk. *2nd National MicroBioKosmos (MBK) Conference, Athens, Greece*
9. **Aktypis A.**, Manolopoulou E. (2008) Lactic acid bacteria in Feta cheese manufacturing. *Scientific Meeting in the frame of LEADER Programme "Exploitation of Milk Products produced from ewe and goat milk originated from Mediteranean Region" Elassona, Greece (Invited lecture)*
10. **Aktypis A.**, Bakoulas D., Massouras T. and Kandarakis I. (2008) Study of the effect of the bacteriocin-producing strain *Str. Thermophilus* ACA-DC 0040 on the microbiological,

physicochemical and rheological characteristics of traditional manufacturing sheep yoghurt. *1st Greek Congress on Milk and Dairy Products, Athens, Greece*

11. Masouras T., Kandarakis I., **Aktypis A.**, Dimitrakopoulou M., Doudi M. and Hatziemmanurl I. (2008) Microbiological and physicochemical characteristics of traditional “Ladotyri of Zakynthos” cheese. *1st Greek Congress on Milk and Dairy Products, Athens, Greece*
12. **Aktypis A.**, Anastasaki E., Manolopoulou E., and Kandarakis I. (2008) The applicability of a bacteriocin-producing strain *Str. thermophilus* in Feta cheese manufacturing *1st National MicroBioKosmos (MBK) Conference NCSR Demokritos, Athens, Dec. 12-14, 2008*
13. Vasiliadis A., **Aktypis A.**, Chatziloukas E., Afendra A.S. (2008) Enrichment and cloning of region *bip* of lactic acid bacterium *Streptococcus thermophilus* ACA-DC 0040. *1st National Microbiokosmos Conference, NCSR Demokritos, Athens, Dec. 12-14, 2008*
14. Manolopoulou E., Georgalaki M., Anastasiou R., Papadeli M., **Aktypis A.**, Zoumpopoulou G., Maragoudakis P., Asteri I., Papadimitriou K., Kalantzopoulos G. and Tsakalidou E. (2008) The Greek Microorganisms Collection ACA-DC. *1st National Microbiokosmos Conference, NCSR Demokritos, Athens, Dec. 12-14, 2008*
15. **Aktypis A.**, Koronios G., and Kaminaridis S. (2007) Effect of added milk fermented by the bacteriocinogenic strain *Streptococcus thermophilus* ACA-DC 0040 to the microflora of ‘Myzithra’ cheese. *2nd Greek Congress of Biotechnology and Technology of Food, Athens, Greece*
16. Rania Anastasiou, **Anastasios Aktypis**, Marina Georgalaki, Marina Papadelli, Luc De Vuyst and Effie Tsakalidou (2007) Inhibition of *Clostridium tyrobutyricum* by *Streptococcus macedonicus* ACA-DC 198. *59th Pan-Hellenic Conference of the Hellenic Society of Biochemistry and Molecular Biology Athens, Dec 9-12, 2007.*
17. Sileouni B., **Aktypis A.**, Masouras t. and Kandarakis I. (2007) Evolution of microflora of the traditional cheese “Tyraki of Tinos”. *2nd Greek Congress of Biotechnology and Technology of Food, Athens, Greece.*
18. Kalantzopoulos G., and **Aktypis A.** (1988) Study of susceptibility of several antibiotic assays in milk. *2nd Congress of the Hellenic Society of Food Scientists and Technologists, Athens, Greece*

Scientific Activities

a) Research E.U. projects

-**BAP** (Biotechnology Action Program) BAP-0143-GR (1986-1989) Creation of a lactic acid cultures collection. Modelling and control techniques of thermophilic mixed cultures

-**MINE** (Microbial Information Network in Europe) (1988-)

-**BRIDGE** (Biotechnology Research for Innovation, Development and Growth in Europe) LAB-T-Project BIOT-CT91-0263 (1991-1994) Improvement and exploitation of lactic acid bacteria for biotechnology purposes

-**ECLAIR** (European Collaborative Linkage of Agriculture and Industry through Research) AGRE-CT91-0064 (1991-1994) Isolation of new starter strains of lactic acid bacteria from cheese and fermented milks

b) Research Programs of GGET :

- 1- **EPET II** (1995-1998) Standardisation of Greek traditional cheeses
- 2- **PAVE** (1995-1997) Development of new dairy products, using wild lactic acid bacteria strains
- 3- (2013-2014) **“Novelty Vouchers for Smes”** EPAN-II

c) Catalogue of Culture Collection ACA-DC

“Greek Co-ordinated Collection of Microorganisms”(GCCM), Athens, 1993.

Other scientific activities

- Reviewer of scientific papers (15 manuscripts) for the following scientific journals : *International Journal of Dairy Technology, PLOS ONE, Journal of Applied Microbiology, Letters in Applied Microbiology, Ruminant Research Journal and African Journal of Microbiology Research*
- *Expert Member of the Standing Committee (SC) on Residues and Chemical Contaminants (SCRCC) of International Dairy Federation (IDF) from 2006 to 2010.*
- Participation in European Seminar titled *“European Food Safety Policy, IT-based Risk Analysis and Best Practices in Europe” Maastricht, The Netherlands, 26 February- 2 March (2007).*