

# CURRICULUM VITAE

## **Efstathios Z. PANAGOU**

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## **1. STUDIES**

- 16.2.1998 - 26.6.2002**     **AGRICULTURAL UNIVERSITY OF ATHENS**  
Ph.D. degree, Department of Food Science and Technology, Laboratory of  
Microbiology and Biotechnology of Foods
- 11.9.1997 - 13.2.1998**     **PEDAGOGICAL TECHNICAL INSTITUTE FOR TEACHERS**  
Teachers Certificate
- 8.10.1990 - 30.9.1991**     **CRANFIELD UNIVERSITY, Silsoe College, UK**  
M.Sc. degree in “*Post-Harvest Technology*”
- 4.2.1983 - 13.1.1988**     **AGRICULTURAL UNIVERSITY OF ATHENS**  
B.Sc. degree (with honours, 8.60/10)

## **2. EMPLOYMENT**

- 10.3.18 – present**     **AGRICULTURAL UNIVERSITY OF ATHENS – DEPARTMENT OF  
FOOD SCIENCE AND HUMAN NUTRITION**  
Associate Professor in Quantitative Food Microbiology, Laboratory of  
Microbiology and Biotechnology of Foods
- 17.3.12 – 09.3.18**     **AGRICULTURAL UNIVERSITY OF ATHENS – DEPARTMENT OF  
FOOD SCIENCE AND HUMAN NUTRITION**  
Assistant Professor in Quantitative Food Microbiology, Laboratory of  
Microbiology and Biotechnology of Foods
- 24.4.07 – 16.3.12**     **AGRICULTURAL UNIVERSITY OF ATHENS – DEPARTMENT OF  
FOOD SCIENCE AND HUMAN NUTRITION**  
Lecturer in Quantitative Food Microbiology, Laboratory of Microbiology and  
Biotechnology of Foods
- 16.2.98 – 23.4.07**     **NATIONAL AGRICULTURAL RESEARCH FOUNDATION  
INSTITUTE OF TECHNOLOGY OF AGRICULTURAL PRODUCTS**  
Scientific personnel, participation in the research activities of the Institute
- 4.4.94 - 15.2.98**     **NATIONAL AGRICULTURAL RESEARCH FOUNDATION  
CENTRAL ADMINISTRATION**  
Employee in the Department of International Relations

### **3. PARTICIPATION IN RESEARCH PROJECTS**

- 3.1 **Title:** Quality optimization of table olives packaged in flexible multilayer packaging under modified atmospheres (OLIVEMAP) (*Coordinator*)  
**Funding authority:** General Secretariat for Research and Technology, Operational Programme “Competitiveness-Entrepreneurship-Innovation” (T1EDK-04110)  
**Duration:** May 2018-February 2021
- 3.2 **Title:** A model smart quality assurance and safety system for fresh poultry products (QAPP) (*Member of research team*)  
**Funding authority:** General Secretariat for Research and Technology, Operational Programme “Competitiveness-Entrepreneurship-Innovation” (T1EDK-04344)  
**Duration:** July 2018-July 2021
- 3.3 **Title:** Intelligent management systems for integrated multi-trophic aquaculture (IMPAQT) (*Member of research team*)  
**Funding authority:** EU – Horizon2020 (project ID 774109)  
**Duration:** May 2018-April 2021
- 3.4 **Title:** Exploitation of new natural microbial flora from Greek origin amenable for the production of high quality wines (Oenovation) (*Member of research team*)  
**Funding authority:** General Secretariat for Research and Technology, Operational Programme “Competitiveness-Entrepreneurship-Innovation” (T1EDK-4747)  
**Duration:** July 2018-July 2021
- 3.5 **Title:** Rapid quality determination of fish (ReFFRAME) (*Member of research team*)  
**Funding authority:** Ministry of Agriculture, Operational Programme “Fisheries and Sea”  
**Duration:** October 2018-March 2022
- 3.6 **Title:** Portable photonic miniaturized smart system for the on-the-spot food quality sensing (PhasmaFOOD) (*Member of research team*)  
**Funding authority:** EU – Horizon2020 (project ID 732541)  
**Duration:** January 2017-December 2019
- 3.7 **Title:** Development and adaptation of traditional greek olive based products to Chinese dietary and culinary preferences (GRECHIN OLIV) (*Team leader of AUA*)  
**Funding authority:** General Secretariat for Research and Technology, Bilateral Scientific Cooperation between China and Greece  
**Duration:** October 2012-October 2015
- 3.8 **Title:** Efficacy of novel analytical techniques to predict the quality and safety of newly developed perishable food products (Novel-Eye) (*Coordinator*)  
**Funding authority:** General Secretariat for Research and Technology (project ‘COOPERATION 2011’)  
**Duration:** April 2013-October 2015
- 3.9 **Title:** Development and optimization of innovative non-thermal technologies for processing, packaging, distribution and storage of high quality and safety foods (*Member of research team*)  
**Title:** Ministry for Education, Life-Long Learning and Religious Affairs, (Project ‘THALES’)  
**Duration:** October 2011-October 2015
- 3.10 **Title:** Design and development of innovative tools for the detection of ochratoxigenic fungi in wine

and table grapes (*Coordinator*)

**Funding authority:** Ministry for Education, Life-Long Learning and Religious Affairs, (Project ‘ARISTEIA-I’)

**Duration:** June 2012-September 2015

- 3.11 **Title:** Table olive fermentation with selected strains of probiotic lactic acid bacteria. Towards a new functional food (PROBIOLIVES) (*Team leader of AUA*)  
**Funding authority:** EU, 7<sup>th</sup> Framework Programme (contract number 243471)  
**Duration:** March 2010-March 2013
- 3.12 **Title:** 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 (SYMBIOSIS) (*Member of research team*)  
**Funding:** EU, 7<sup>th</sup> Framework Programme (contract number 211638)  
**Duration:** October 2008-October 2011
- 3.13 **Title:** Traditional United Europe Food (TRUEFOOD) (*Member of research team*)  
**Funding authority:** EU, 6<sup>th</sup> Framework Programme (contract number FOOD-CT-2006-016264)  
**Duration:** May 2006-May 2010
- 3.14 **Title:** Green olive fermentation with probiotic lactic acid bacteria (probiotic olives) – Towards a new functional food. (*Team leader*)  
**Funding authority:** General Secretariat for Research and Technology (GSRT) – Bilateral cooperation Greece-Tunisia  
**Duration:** October 2006-March 2008
- 3.15 **Title:** Setting-up a network of Technology Dissemination Centers to optimize SMEs in the olive and olive oil sector (TDC-OLIVE) (*Team leader*)  
**Funding authority:** EU (contract number FOOD-CT-2004-505524)  
**Duration:** February 2004-February 2006
- 3.16 **Title:** Effect of modified atmosphere packaging in combination with natural antimicrobial systems (essential oils) on the evolution of the spoilage and pathogenic microbiota of selected foods in order to extend their shelf-life and safety (*Member of research team*)  
**Funding authority:** Ministry for Education – project ‘PYTHAGORAS II’  
**Duration:** October 2005-December 2007
- 3.17 **Title:** Improvement of green olive fermentation with the use of probiotic lactic acid bacteria as starter cultures (*Member of research team*)  
**Funding authority:** General Secretariat for Research and Technology (project ‘PENED’)  
**Duration:** June 2005-June 2008
- 3.18 **Title:** Integrated approach to sustainable olive oil and table olive production (INASOOP) (*Member of research team*)  
**Funding authority:** EU (contract number COLL-CT2003-500467)  
**Duration:** February 2004-February 2007
- 3.19 **Title:** Control of Ochratoxin A (OTA) in Greek wines (*Member of research team*)  
**Funding authority:** General Secretariat for Research and Technology (project ‘EPAN’)  
**Duration:** May 2004-October 2006
- 3.20 **Title:** Ecological, biological, silvicultural and economical management for optimization of chestnut

wood and alimentary production within a sustainable development frame (MANCHEST) (*Member of research team*)

**Funding authority:** EU (contract number QLRT-2000-00029)

**Duration:** September 2001-September 2004

3.21 **Title:** Improvement of processing (fermentation/preservation) of natural black table olives and new product development (*Member of research team*)

**Funding authority:** General Secretariat for Research and Technology (project PAVE-99BE262)

**Duration:** November 1999-May 2001

3.22 **Title:** Technological improvements in the fermentation and preservation of green table olives (*Member of research team*)

**Funding authority:** General Secretariat for Research and Technology (project PAVE-99BE309)

**Duration:** November 1999-May 2001

3.23 **Title:** Improvement of texture characteristics of some European olive fruit varieties suitable for table olive purposes (OLITEXT) (*Member of research team*)

**Funding authority:** EU (contract number FAIR-C97-3053)

**Title:** September 1997 – September 2000

3.24 **Title:** Natural fermentation of green olives with the use of selected strains of lactic acid bacteria resistant to phenolic compounds (*Member of research team*)

**Funding authority:** Bilateral collaboration between NAGREF and the British Council

**Duration:** March 2000-March 2002

#### **4. PROJECTS FUNDED BY OTHER ENTITIES (PRIVATE SECTOR, ASSOCIATIONS)**

4.1 **Title:** Development of a taste panel for sensory assessment of table olives (*Coordinator*)

**Funding authority:** Panhellenic Association of Table Olive Processors, Packers and Exporters (PEMETE) (Directive[EU] 1220/11)

**Duration:** June 2013-March 2015

4.2 **Title:** Implementation of modified atmosphere packaging in combination with the use of essential oils to extend the shelf-life of beef minced meat (*Coordinator*)

**Funding authority:** General Secretariat for Research and Technology (project ‘Innovation vouchers for SMEs’)

**Duration:** November 2011 (4 months)

4.3 **Title:** Fermentation of natural black olives cv. Conservolea in low salt brines and preservation of the final product using innovative packaging methods (modified atmospheres) (*Coordinator*)

**Funding authority:** Prefecture of Fthiotoda, Central Greece

**Duration:** September 2009-January 2011

4.4 **Title:** Study on waste minimization and brine re-use during table olive processing (*Coordinator*)

**Funding authority:** Panhellenic Association of Table Olive Processors, Packers and Exporters (PEMETE) (Directive[EU] 867/08)

**Duration:** September 2009-March 2010

4.5 **Title:** Study on microbiological spoilage and shelf-life determination of pasteurized vanilla cream using image analysis (Videometer A/S) (*Coordinator*)

**Funding authority:** GIOTIS S.A.

**Duration:** July 2010-November 2010

## **5. PUBLICATIONS**

### **5.1 Scientific Papers in International Journals of the Science Citation Index (SCI)**

1. Tsakanikas, P., Karnavas, P., **Panagou, E.Z.**, Nychas, G.-J.E. (2020) A machine learning workflow for raw food spectroscopic classification in a future industry. *Scientific Reports* 10, 11212.
2. Manthou, E., Lago, S.L., Darges, E., Lianou, A., Tsakanikas, P., **Panagou, E.Z.**, Anastasiadi, M., Mohareb, F., Nychas, G.-J.E. (2020) Application of spectroscopic and multispectral imaging technologies on the assessment of ready-to-eat pineapple quality: A performance evaluation study of machine learning models generated from two commercial data analytics tools. *Computers and Electronics in Agriculture* 175, 105529.
3. Papadopoulou, O.S., Iliopoulos, V., Mallouchos, A., **Panagou, E.Z.**, Chorianopoulos, N., Tassou, C.C., Nychas, G.-J.E. (2020) Spoilage potential of *Pseudomonas* (*P. fragi*, *P. putida*) and LAB (*Leuconostoc mesenteroides*, *Lactobacillus sakei*) strains and their volatilome profile during storage of sterile pork meat using GC/MS and data analytics. *Foods* 9, 633.
4. Kazou, M., Tzamourani, A., **Panagou, E.Z.**, Tsakalidou, E. (2020) Unraveling the microbiota of natural black cv. Kalamata fermented olives through 16S and ITS metataxonomic analysis. *Microorganisms* 8, 672.
5. 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.
6. Christofi, S., Malliaris, D., Katsaros, G., **Panagou, E.Z.**, Kallithraka, S. (2020) Limit SO<sub>2</sub> content of wines by applying High Hydrostatic Pressure. *Innovative Food Science and Emerging Technologies* 62, 102342.
7. Lytou, A.E., Renieri, C.T., Doulgeraki, A., Nychas, G.-J.E., **Panagou, E.Z.** (2020) Assessment of the microbiological quality and safety of marinated chicken products from Greek retail outlets. *International Journal of Food Microbiology* 320, 108506.
8. Tryfinopoulou, P., Chourdaki, A., Nychas, G.-J.E., **Panagou, E.Z.** (2020) Competitive yeast action against *Aspergillus carbonarius* growth and ochratoxin A production. *International Journal of Food Microbiology* 317, 108460.
9. Pavli, F., Gkana, E., Adebambo, O., Karatzas, K.A., **Panagou, E.Z.**, Nychas, G.-J.E. (2019) *In vitro* screening of  $\gamma$ -aminobutyric acid and autoinducer-2 signalling in lactic acid bacteria exhibiting probiotic potential isolated from natural black Conservolea olives. *Foods* 8, 640.
10. Lytou, A.E., **Panagou, E.Z.**, Nychas, G.-J.E. (2019) Volatilomics for food quality and authentication. *Current Opinion in Food Science* 28, 88-95.
11. Lianou, A., Mencattini, A., Catini, A., Di Natale, C., Nychas, G.-J.E., **Panagou, E.Z.** (2019) Online feature selection for robust classification of the microbiological quality of traditional vanilla cream by means of multispectral imaging. *Sensors* 19, 4071.
12. Fengou, L.C., Spyrelli, E., Lianou, A., Tsakanikas, P., **Panagou, E.Z.**, Nychas, G.-J.E. (2019) Estimation of minced pork microbiological spoilage through Fourier transform infrared and visible spectroscopy and multispectral vision technology. *Foods* 8, 238.
13. Manthou, E., Tarlak, F., Lianou, A., Ozdemir, M., Zervakis, G., **Panagou, E.Z.**, Nychas, G.-J.E. (2019) Prediction of indigenous *Pseudomonas* spp. growth on oyster mushrooms (*Pleurotus ostreatus*) as a function of storage temperature. *LWT-Food Science and Technology* 111, 506-512.
14. Lytou, A.E., Tzortzinis, K., Skandamis, P.N., Nychas, G.-J.E., **Panagou, E.Z.** (2019) Investigating the influence of organic acid marinades, storage temperature and time on the survival/inactivation interface of *Salmonella* on chicken breast fillets. *International Journal of Food Microbiology* 299, 47-57.

15. Tryfinopoulou, P., Fengou, L., **Panagou, E.Z.** (2019) Influence of *Saccharomyces cerevisiae* and *Rhodotorula mucilaginosa* on the growth and ochratoxin A production of *Aspergillus carbonarius*. *LWT-Food Science and Technology* 105, 66-78.
16. Pavlidis, D.E., Mallouchos, A., Ercolini, D., **Panagou, E.Z.**, Nychas, G.-J.E. (2019) A volatilomics approach for off-line discrimination of minced beef and pork meat and their admixture using HS-SPME GC/MS in tandem with multivariate data analysis. *Meat Science* 151, 43-53.
17. Fengou, L., Lianou, A., Tsakanikas, P., Gkana, E.N., **Panagou, E.Z.**, Nychas, G.-J.E. (2019) Evaluation of Fourier transform infrared spectroscopy and multispectral imaging as means of estimating the microbiological spoilage of farmed sea bream. *Food Microbiology* 79, 27-34.
18. Xanthopoulou, A., Ganopoulos, I., Tryfinopoulou, P., **Panagou, E.Z.**, Osathanunkul, M., Madesis, P., Kizis, D. (2019) Rapid and accurate identification of black aspergilli from grapes using high-resolution melting (HRM) analysis. *Journal of the Science of Food and Agriculture* 99, 309-314.
19. Tsakanikas, P., Fengou, L., Manthou, E., Lianou, A., **Panagou, E.Z.**, Nychas, G.-J.E. (2018) A unified spectra analysis workflow for the assessment of microbial contamination of ready-to-eat green salads: Comparative study and application of non-invasive sensors. *Computers and Electronics in Agriculture* 155, 212-219.
20. Lappa, I.K., Mparampouti, S., Lanza, B., **Panagou, E.Z.** (2018) Control of *Aspergillus carbonarius* in grape berries by *Lactobacillus plantarum*: A phenotypic and gene transcription study. *International Journal of Food Microbiology* 275, 56-65.
21. Bonatsou, S., Karamouza, M., Zoumpopoulou, G., Mavrogonatou, E., Kletsas, D., Papadimitriou, K., Tsakalidou, E., Nychas, G.-J.E., **Panagou, E.Z.** (2018) Evaluating the probiotic potential and technological characteristics of yeasts implicated in cv. Kalamata natural black olive fermentation. *International Journal of Food Microbiology* 271, 48-59.
22. Natskoulis, P.I., Lappa, I.K., **Panagou, E.Z.** (2018) Evaluating the efficacy of turbidimetric measurements as a rapid screening technique to assess fungal susceptibility to antimicrobial compounds as exemplified by the use of sodium metabisulfite. *Food Research International* 106, 1037-1041.
23. Bonatsou, S., Paramithiotis, S., **Panagou, E.Z.** (2018) Evolution of yeast consortia during the fermentation of Kalamata natural black olives upon two initial acidification treatments. *Frontiers in Microbiology* 8, 2673.
24. Lytou, A.E., Nychas, G.-J.E., **Panagou, E.Z.** (2018) Effect of pomegranate based marinades on the microbiological, chemical and sensory quality of chicken meat: A metabolomics approach. *International Journal of Food Microbiology* 267, 42-53.
25. Lianou, A., Moschonas, G., Nychas, G.-J.E., **Panagou, E.Z.** (2018) Growth of *Listeria monocytogenes* in pasteurized vanilla cream pudding as affected by storage temperature and the presence of cinnamon extract. *Food Research International* 106, 1114-1122.
26. Ropodi, A.I., **Panagou, E.Z.**, Nychas, G.-J.E. (2018) Rapid detection of frozen-then-thawed minced beef using multispectral imaging and Fourier transform infra-red spectroscopy. *Meat Science* 135, 142-147.
27. Lianou, A., Malavazos, C., Triantafyllou, I., Nychas, G.-J.E., **Panagou, E.Z.** (2017) Rapid assessment of the microbiological quality of pasteurized vanilla cream by means of Fourier transform infrared spectroscopy in tandem with support vector machine analysis. *Food Analytical Methods* 11, 840-847.
28. Lappa, I.K., Kizis, D., **Panagou, E.Z.** (2017) Monitoring the temporal expression of genes involved in ochratoxin A production of *Aspergillus carbonarius* under the influence of temperature and water activity. *Toxins* 9(10), 296.
29. Kogkaki, E.A., Sofoulis, M., Natskoulis, P., Tarantilis, P., Pappas, C.S., **Panagou, E.Z.** (2017) Differentiation and identification of grape-associated black aspergilla using Fourier transform infrared (FT-IR) spectroscopic analysis of mycelia. *International Journal of Food Microbiology* 259, 22-28.

30. Bonatsou, S., Tassou, C.C., **Panagou, E.Z.**, Nychas, G.-J.E. (2017) Table olive fermentation using starter cultures with multifunctional potential. *Microorganisms* 5, 30.
31. Lopez-Estelles, L., Ropodi, A., Pavlidis, D., Fotopoulou, J., Gkousari, C., Peyrodie, A., **Panagou, E.Z.**, Nychas, G.-J.E., Mohareb, F. (2017) An automated ranking platform for machine learning regression models for meat spoilage prediction using multi-spectral and metabolic profiling. *Food Research International* 99, 206-215.
32. Lytou, A.E., **Panagou, E.Z.**, Nychas, G.-J.E. (2017) Effect of different marinating conditions on the evolution of spoilage microbiota and metabolomic profile of chicken breast fillets. *Food Microbiology* 66, 141-149.
33. Bonatsou, S., Iliopoulos, V., Mallouchos, A., Gogou, E., Oikonomopoulou, V., Krokida, M., Taoukis, P., **Panagou, E.Z.** (2017) Effect of osmotic dehydration as pre-fermentation treatment and partial substitution of sodium chloride by monosodium glutamate in the fermentation profile of Kalamata natural black olives. *Food Microbiology*, 63:72-83.
34. Tsakanikas, P., Pavlidis, D., **Panagou, E.Z.**, Nychas, G.-J.E. (2016) Exploiting multispectral imaging for non-invasive contamination assessment and mapping of meat samples. *Talanta*, 161:606-614.
35. Lappa, I.K., Simini, E., Nychas, G.-J.E., **Panagou, E.Z.** (2017) *In vitro* evaluation of essential oils against *Aspergillus carbonarius* isolates and their effects on Ochratoxin A related gene expression in synthetic grape medium. *Food Control*, 73:71-80.
36. Grounta, A., Harizanis, P., Mylonakis, E., Nychas, G.-J.E., **Panagou, E.Z.** (2016) Investigating the effect of different treatments with lactic acid bacteria on the fate of *Listeria monocytogenes* and *Staphylococcus aureus* infection in *Galleria mellonella* larvae. PLoS ONE 11(9):e0161263.
37. Nychas, G.-J.E., **Panagou, E.Z.**, Mohareb, F. (2016) Novel approaches for food safety management and communication. *Current Opinion in Food Science*, 12:13-20.
38. Ropodi, A.I., **Panagou, E.Z.**, Nychas, G.-J.E. (2017) Multispectral imaging: A promising method for the detection of minced beef adulteration with horsemeat. *Food Control*, 73:57-63.
39. Mohareb, F., Papadopoulou, O., **Panagou, E.Z.**, Nychas, G.-J.E., Bessant, C. (2016) Ensemble-based support vector machine classifiers as an efficient tool for quality assessment of beef fillets from electronic nose data. *Analytical Methods*, 8:3711-3721.
40. Ropodi, A.I., **Panagou, E.Z.**, Nychas, G.-J.E. (2016) Data mining derived from food analysis using non-invasive/non-destructive analytical techniques. Determination of food authenticity, quality and safety in tandem with computer science disciplines. *Trends in Food Science and Technology*, 50:11-25.
41. 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. *Food Microbiology*, 56:35-44.
42. Kogkaki, E.A., Natskoulis, P.I., **Panagou, E.Z.** (2016) Modeling the effect of natamycin, pinesin and ecological factors on the growth and OTA production by *A. carbonarius* using response surface methodology. *Food Research International*, 79:19-28.
43. Lytou, A., **Panagou, E.Z.**, Nychas, G.J.E. (2016). Development of a predictive model for the growth kinetics of aerobic microbial population on pomegranate marinated chicken breast fillets under isothermal and dynamic temperature conditions. *Food Microbiology*, 55:25-31.
44. Blana, V.A., Polymeneas, N., Tassou, C.C., **Panagou, E.Z.** (2016) Survival of potential probiotic lactic acid bacteria on fermented green table olives during packaging in polyethylene pouches at 4 and 20°C. *Food Microbiology*, 53:71-75.
45. Kizis, D., Nychas, G.-J.E., **Panagou, E.Z.** (2015) Real-time PCR assay targeting the *veA* gene for quantification of *Aspergillus carbonarius* in grapes. *Journal of Food Protection*, 78:2240-2246.
46. Tryfinopoulou, P., Kizis, D., Nychas, G.-J.E., **Panagou, E.Z.** (2015) Quantification of *Aspergillus carbonarius* in grapes, using a Real Time PCR assay. *Food Microbiology*, 51:139-143.
47. Lappa, I., Kizis, D., Natskoulis, P., **Panagou, E.Z.** (2015) Comparative studies of growth responses and screening of inter-specific OTA production kinetics by *A. carbonarius* isolated from grapes. *Frontiers in Microbiology*, 6:502.

48. 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.
49. Ioannidis, A.G., Kogkaki, E.A., Natskoulis, P.I., Nychas, G.-J.E., **Panagou, E.Z.** (2015) Modelling the influence of temperature, water activity and sodium metabisulphite on the growth and OTA production of *Aspergillus carbonarius* isolated from Greek wine grapes. *Food Microbiology*, 49:12-22.
50. Argyri, A., Nisiotou, 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 Science and Technology*, 62:783-790.
51. Ropodi, A.I., Pavlidis, D.E., Mohareb, F., **Panagou, E.Z.**, Nychas, G.-J.E. (2015) Multispectral image analysis approach to detect adulteration of beef and pork in raw meats. *Food Research International*, 67:12-18.
52. Kogkaki, E.A., Natskoulis, P.I., Nychas, G.-J.E., **Panagou, E.Z.** (2015) Effect of water activity, temperature and mixed fungal spore interactions on OTA production by *Aspergillus carbonarius*. *Journal of Food Protection*, 78:376-382.
53. Argyri, A.A., Mallouchos, A., **Panagou, E.Z.**, Nychas, G.-J.E. (2015) The dynamics of the HS/SPME-GC/MS as a tool to assess the spoilage of minced beef stored under different packaging and temperature conditions. *International Journal of Food Microbiology*, 193:51-58.
54. Kogkaki, E.A., Natskoulis, P.I., Magan, N., **Panagou, E.Z.** (2015) Effect of interaction between *Aspergillus carbonarius* and non-ochratoxigenic grape-associated fungal isolates on growth and Ochratoxin A production at different water activities and temperatures. *Food Microbiology*, 46:521-527.
55. Argyri, A.A., **Panagou, E.Z.**, Nychas, G.-J.E., Tassou, C.C. (2014) Non-thermal pasteurization of fermented green table olives by means of high hydrostatic pressure processing. *BioMed Research International*, vol. 2014, Article ID 515623, 9 pages, doi:10.1155/2014/515623.
56. Bonatsou, S., Benítez, A., Rodríguez-Gómez, F., **Panagou, E.Z.**, Arroyo-López, F.N. (2015) Selection of yeasts with multifunctional features for application as starters in natural black table olive processing. *Food Microbiology*, 46:66-73.
57. Kizis, D., Natskoulis, P., Nychas, G.-J.E., **Panagou, E.Z.** (2014) Biodiversity and ITS-RFLP characterisation of *Aspergillus* section *Nigri* isolates in grapes from four traditional grape-producing areas in Greece. *PLOS ONE*, 9(4): e93923.
58. Grounda, A., **Panagou, E.Z.** (2014) Mono and dual species biofilm formation between *Lactobacillus pentosus* and *Pichia membranifaciens* on the surface of black olives under different sterile brine conditions. *Annals of Microbiology*, 64:1757-1767.
59. **Panagou, E.Z.**, Papadopoulou, O., Carstensen, J.M., Nychas, G.-J.E. (2014) Potential of multispectral imaging technology for rapid and non-destructive determination of the microbiological quality of beef fillets during aerobic storage. *International Journal of Food Microbiology*, 174:1-11.
60. Argyri, A.A., Nisiotou, A.A., Malouchos, A., **Panagou, E.Z.**, Tassou, C.C. (2014) Performance of two potential probiotic *Lactobacillus* strains from the olive microbiota as starters in the fermentation of heat shocked green olives. *International Journal of Food Microbiology*, 171:68-76.
61. Blana, V.A., Grounda, A., Tassou, C.C., Nychas, G.-J.E., **Panagou, E.Z.** (2014) Inoculated fermentation of green olives with potential probiotic *Lactobacillus pentosus* and *Lactobacillus plantarum* starter cultures isolated from industrially fermented olives. *Food Microbiology*, 38:208-218.
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## **6. CITATIONS**

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