



**GEORGE - JOHN E. NYCHAS**

**PROFESSOR EMERITUS**

**CURRICULUM VITAE**

**AGRICULTURAL UNIVERSITY OF ATHENS**

**DEPT. OF FOOD SCIENCE & HUMAN NUTRITION**

**LAB. OF MICROBIOLOGY & BIOTECHNOLOGY OF FOODS**

[REDACTED]

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**Latest metrics (29/09/2023)**

Scopus; Publications 327; h-index 77; citations 19974

Google Scholar; Publications 475; h-index 93; citations ca 31736

**NAME:**

George-John E. Nychas

**PLACE & DATE OF BIRTH:**

████████████████████

**STATUS**

████████████████████

**EDUCATION:**

- Agricultural University of Athens (10/1973-1/1979), B.Sc in Agriculture
- University of Bath, UK (10/1981-10/1984); Ph.D in Food Microbiology
- Post-doctoral studies; University of Bath, UK., (11/1988-11/1990) on food-poisoning bacteria (*St. aureus*)

**SCHOLARSHIPS - GRANTS - RESEARCH FELLOW**

- Greek Scholarship Foundation (1981-1984)
- EU grant (DGXII-F3) (11/1988-11/1990)
- Colorado State University, USA – Research Fellow (July 2007: 1 month)

**AWARDS & DISTINCTIONS**

- 2014- Listed among the 1% of Scientists who have published {Uninterrupted Continuous Presence (UCP)} at least one article in each and every year in a 16-year period (1996-2011) PLoS July 2014 V9, e101698
- 2016- Listed among the Most Cited Scientists from Greece [<http://food-science.agro.auth.gr/GR/iframe/Most%20cited%20Greek%20scientists%202.pdf>]
- 2016 - Member of the National Agricultural Academy <http://www.haa.aua.gr/en/members.aspx?t=1>
- 2017 - International Leadership Award (International Association for Food Protection - IAFP) -USA
- 2018 - Listed among the Highly Cited Researchers (0.1%) (Source: Clarivate Analytics) [https://hcr.clarivate.com/?utm\\_campaign=EM\\_Highly\\_Cited\\_Researchers\\_Product\\_SAR\\_Global\\_2018\\_Email\\_1&utm\\_medium=email&utm\\_source=Eloqua#freeText%3Dnychas](https://hcr.clarivate.com/?utm_campaign=EM_Highly_Cited_Researchers_Product_SAR_Global_2018_Email_1&utm_medium=email&utm_source=Eloqua#freeText%3Dnychas))
- 2019 – Listed among the 1% of highly cited researchers [Uninterrupted Continuous Presence (UCP)] at least 5 articles in a 22-year period (1996-2018) PLoS Biol17(8): e3000384]
- 2019 – Awarded the Degree of DOCTOR OF SCIENCE [DSc] from University of Bath, UK
- 2020 – Listed among the 1% of highly cited researchers [Uninterrupted Continuous Presence (UCP)] at least 5 articles in a 22-year period (1996-2019) [https://doi.org/10.1162/qss\\_a\\_00136](https://doi.org/10.1162/qss_a_00136)
- 2022 - Awarded the Fellow Award (International Association for Food Protection - IAFP) -USA
- 2023 - Visiting Professor, Shandong Agriculture University, Tai'an, China

**UNIVERSITY EXPERIENCE:**

- Research Assistant in the lab of Food Microbiology in the University of Bath, School of Biological Sciences, Bath, UK
- Visiting Professor in Technological Educ. Foundation of Athens; Dept of Food Technology (1994 - 1995)
- Reader (Associate Professor) of Food Microbiology, in the Agricultural University of Athens, Dept. Food Sciences & Technology, Lab. of Microbiology & Biotechnology of Foods (3/4/1994- 13/11/1997)
- Professor of Food Microbiology, in the Agricultural University of Athens, Dept. Food Sciences & Technology, Lab. of Microbiology & Biotechnology of Foods (since 13-3-1998[FEK])
- Dean of School of Biotechnology, Food and Development [Nov 2017-Aug 2019]
- Dean of Scholl of Food and Nutritional Science [Sept 2019 – Apr 2020]
- Member of the Hellenic (National) Authority for Higher Education (HAHE) since April 2020 <https://www.ethaae.gr/en/about-hahe/evaluation-and-certification-council>
- Member of the Hellenic Research Foundation, since April 2021 <https://www.elidek.gr/en/governing-bodies/scientific-council/>

**Lectures-teaching**

**Nychas G-J.E.** (1994-2022) "Introduction to Food Microbiology". Lectures for the BSc students of the 7<sup>th</sup> semester of Department of Food Science & Technology

**Nychas G-J.E.** (1999-2022) "Food Microbiology II" Lectures for the BSc students of the 8<sup>th</sup> semester of Department of Food Science & Technology

**Nychas G-J.E.** (1999 - 2022) Advanced Food Microbiology; M.Sc course at the Agricultural University of Athens, Dep. Food Science & Technology

**Nychas G-J.E.** (2012-2022) Rapid Methods in Food Microbiology; MSc course at the Agricultural University of Athens, Dep. Food Science & Technology

## **Supervision/co-Supervisor/ External examiner for B.Sc- M.SC/M.Ph- Ph.D**

### **Ph.D**

#### Supervisor in AUA (Greece)

1. **Dr. Koutsoumanis, K.**, (2000) Fish Spoilage
2. Dr. Tsigarida, E. (2000) Meat spoilage and preservation with vp/map
3. **Dr. Skandamis, P.** (2001) The use of Essential oil for preservation of foods
4. Dr. Tryfinopoulou, P., (2002) Characterization of fish spoilage bacteria
5. **Dr. Panagou E.**, (2002) Fermentation and Preservation of green and black olives
6. **Dr. Giaouris E.** (2008) – Biofilms in the food sector
7. Dr. Nisiotou, A., (03/2008) Yeasts; contribution in food spoilage – emphasis in wine industry
8. Dr. Gounadaki A. (03/2008) Risk analysis of Traditional sausages
9. **Dr. Mahgoub, S.**, (2004- 2009); Safety of Ethnic foods
10. Dr. Saravanos, E. (2005-16/12/ 2009) Potential use of Probiotics in Olives
11. Dr. Papadopoulou Olga (2008 – 31/10/2013) Biochemical indexes to characterize Pork quality
12. Dr. Ghana, E (June 2016) Cross contamination studies
13. Dr. Ropodi, A., (Dec 2012 – June 2017) Meat quality & safety - Image analysis
14. **Dr. Pavli F.** (Jan 2014- Feb 2020) Probiotics & Emerging Technologies
15. Dr. Lytou A., (Jul 2015 – May 2020) Marinates, metabolomics, mathematical modelling
16. Dr. Fengou, L., (June 2017 – June 2020] Potential use of sensors in tandem with data analytics
17. Dr. Pavlidis, D., (Jan 2013 – Feb 2021) metabolomics as tool for safety/quality of meat products
18. Dr. Manthou, E. (Jun 2017- Apr 21) Characterization of vegetables with NGS & sensors
19. Dr. Katsouri Eva (June 18 – May 2022)

### **Σε εξέλιξη**

1. Froudis, G (Oct 2020- infant foods)
2. Vitsou-Anastasiou, M., (Nov 21 – probiotics)
3. Schina, E. (June 18 – marine biology, biofouling, biofilms, QS)

### **Co-Supervisor (PhD - abroad)**

1. Dr. John Arkoudilos, (1992) Microbial association of Greek meat with special emphasis on fermented sausages. Ph.D Thesis, Univ. Bath, UK
2. Dr. Chrysoula Tassou\* (1993) Microbiology of olives with emphasis on the antimicrobial activity of phenolic compounds. Ph.D Thesis Univ. of Bath, UK
3. Dr. Kyriaki Lampropoulou (1999) The effect of varying parameters and specific pre-treatments in whole fish and prepared fish fillets Ph.D Thesis, University of Lincolnshire and Humberside, UK
4. Dr. Dimitra Dourou (2005 – May 2009) Pathogen responses in foods: underestimated ecophysiological factors Cranfield University; co-Supervisor Prof Magan "Modelling pathogen growth on minced meat"
5. Dr. Nia Xyraphi (associate supervisor to PhD candidature – In Surrey University – School of Life Science; Prof. M. Adams, E. Drosinos and Prof. Nychas Supervisors)
6. Dr. Anthi Argyri\* (May 2007 till March 2011) Quantifying meat spoilage with an array of biochemical indicators; Cranfield University; co-Supervisor N Magan
7. **Dr. Agapi Doulgeraki\*** (May 2007 till March 2011) Monitoring the succession of bacterial communities during storage of raw meat; Cranfield University co-Supervisor N. Magan
8. Dr. Vicky Blana (May 2011) Quorum sensing: understanding the role of bacteria in meat spoilage Co-supervisor with prof N. Magan, Cranfield University

\* Part time; Lecturer or Assistant Professors in various Greek or EU Universities (e.g. Aegean, AUA, Cranfield)

### **Member of internal (3member) committee for PhD candidates (Internal Committees in AUA)**

1. Dr. Panagiotis Sarantinopoulos (2001); Bacteriocins from probiotics (External examiner – member of the internal committee- supervisor prof Tsakalidou)
2. Dr. Spyros Paramithotis (2002) The use of wild yeasts in making bread (External examiner – member of the internal committee- supervisor prof Kalatzopoulos)
3. **Dr. Nikos Chorianopoulos\*** (2007) (co-supervised & External Examiner in AUA -internal committee – co-supervised Prof. Serco Charoutounian) 09/01/2007
4. Dr Maria Anastasiadi\* (2007) (External Examiner in AUA -internal committee; Dept of Gen. Science, Agric. University. Athens – main supervisor Prof. Serco Charoutounian) 9/01/2007
5. Dr. Kostas Papadimitriou (External examiner; Prof Effie Tsakalidou Supervisor)
6. Dr. Nikos Andritsos (2008 – May 2012) biodiversity and quantification of *Listeria monocytogenes* in fresh meat and meat products (External examiner; supervisor Prof. Drosinos)
7. Dr. Antonis Psomas (2012) Development of mathematical models for spoilage evaluation (External examiner; supervisor Prof. Charoutounian)
8. Dr. Chara Belesi (2014) Studies on physiological characteristics of *Listeria monocytogenes* strains isolated from Dairy Industries (member of internal committee- External examiner; Prof. P. Skandamis main supervisor)
9. Dr. Zelelidou (2016) Biofilms (member of internal committee- External examiner; Prof. P. Skandamis main supervisor)
10. Dr. Athina Grounta (2016) Table Olives (member of internal committee- External examiner; Prof. E. Panagou main supervisor)
11. Dr. Efstathia Kogkaki (2013-2018) Ochratoxin A; Greek vineyards
12. Dr. Sophia Poimenidou (2010 Oct – Jan 2017) Biofilms in plants (safety issues)
13. Dr. Stavroula Alexandraki (2015- Oct. 2020) Lactic acid Bacteria Geonomics

\* Part time; Lecturer or Assistant Professors in various Greek or EU Universities (e.g., Aegean, AUA, Cranfield)

**Eight (8)** of the above-mentioned PhD students have been elected and are members of the Academic Community in Greek Universities [Koutsoumanis, Skandamis, Panagou, Giaouris, Chorianopoulos and Doulgeraki] and in abroad (Egypt) [Mahgoub] and Pavli Fotini (Univ of Malta)

### **In progress**

#### **External Examiner – University - candidate (ABROAD) (19)**

1. External examiner in Catholike University of Porto (Portugal) Dr. Vas Pires (6/1996)
2. External examiner in Wageningen Uni (The Netherlands); Dr A Amanatidou (3/1998)
3. External Examiner in Univ Politecnica De Cartagena, (Spain) Dr M V Selma Garcia (3/1999)
4. External Examiner in Ulster University (Belfast, UK) Dr J Kennedy (11/2005)
5. External Examiner in Louven University (Belgium) Dr V Valdramiris (1/06)
6. External Examiner in Catholike University of Porto (Portugal) Dr. Elizabete Tome (11/2006)
7. External Examiner in Dublin UCD, Dr. Brian Byrne (01/2007)
8. External Examiner in Gent University (Belgium) Dr Vermuelen – (01/08)
9. External Examiner in Ulster University (Belfast, UK) Dr K Kinsella (05/2008)
10. External Examiner in Oslo University (Oslo, Norway) Dr. Bjørn Schirmer (6 Oct 2009)
11. External Examiner in Cranfield University (MSc Courses in Food Science) 2009-2012
12. External examiner in Dublin UCD (PhD) Dr. D. Alexandrakis 25/01/2011
13. External Examiner in Ulster University Belfast (PhD) Dr. Karen Crowley (14.02.2011)
14. External Examiner in Dublin UCD (PhD) Dr. Isabelle Palgan (10/05/2012)
15. External Examiner in Gent University (Belgium) Dr Bert Nosedá (25/06/2012)
16. External Examiner international PhD award (Spain- Norway) Dr. Daniel Vázquez-Sánchez,
17. External Examiner in Gent University (Belgium) Dr Vasiliios Pothakos (2/04/2014)
18. External Examiner in University of Helsinki (Finland) Dr. Riitta Rahkila (30/3/2015)
19. External Examiner in University of Padova (Italy) Dr. Andreani (May 2016)
20. External Examiner in University of UCD (Ireland) Dr. Rachel Reid (May 2016)
21. External Examiner in University of MALTA (Malta) Dr. Sardella Davide (Jan 2018)
22. External Examiner in University of Ghent (Belgium-Finland) Dr. Kuuliala Lotta (Oct. 2018)
23. External Examiner in University of Reading (UK) Dr. Marcia Boura (April 2019)
24. External Examiner in University of Tasmania (AUs) Dr. Mohnisa (July 2020)

25. External Examiner in University of Cyprus (CY) Dr. Anagnostopoulos (June 2020)
26. External Examiner in University of Turku (Fin) Dr. Markinen (Oct 2021)
27. External Examiner in University of Tasmania (Aus) Dr. Lood (Jan 2022)

### **M.Sc/M.Ph (supervisor)**

1. Lambropoulou, K. (1994) The role of glucose in meat. M.Sc project Univ. Humberside
2. Kakouri, A. (1996) Microbiological and physicochemical attributes of poultry and its products stored under vp/map conditions. M.Ph., Univ. of Bath
3. M. Katsarou, (2000) Agricultural University of Athens
4. B. Ntatsika, (2000) The formation of biogenic amines in fish; M.Sc Thesis Agr. Univ. Athens
5. M. Anastasiadi; Modelling the survival/growth of *Listeria monocytogenes* under different environmental factors (KCl, NaCl, T, nisin and essential oils); MSc Thesis March 2003
6. Giaouris E., "Biofilms" Dec 2004
7. Michail Kalomoiris "Characteristics of Biofilms formation by Salmonella" Dec 2005
8. Rossis Y. (2006) Risk assessment of chocolate
9. Maria Tsantouli (2006) Risk Assessment of vegetable products
10. Pantelis Natskoulis (2006) Risk Assessment; production of ochratoxin A from strains isolated from Greece of *Aspergillus carbonarius*.
11. Niki Fasoulaki (2007) Risk assessment of traditional dairy products
12. Papadopoulos D. (2007) Risk assessment in campylobacter; poultry
13. Vossou, Ath (2007) Risk assessment in drinking water
14. Moutzouri G. (2008) sausages
15. Iliopoulos V. (2010) meat spoilage
16. Chondordimou O., (2009) Olives
17. Papaioannou M. (2009) Microbial Physiology
18. Kanda
19. Gigrogianni, E (2014) Molecular tools for differentiation of non-Sacharomyces Yeasts
20. Vlahaki, I. (2013) molecular tools for yeasts identification in wines
21. Papadopoulou, M., (2014) Microbial attachment in green leaves
22. Karaboula Fotini (2015) Biofilms in bottle water
23. Mavroidis Iraklis (2015) Image analysis in the food sector
24. Kovaiou Ioanna (2016) High Pressure in meat products
25. Antouva Athina (2016) Cronobacterium sp.; Biofilms
26. Athanasopoulou A. (2016) Safety of infant foods; rapid methods
27. Kandaraki Rena (2016) Interaction of Streptococcus macedonicus with pathogens (Biofilms)
28. Papapostolou, N (2018) Sweet peels
29. Katsari V., (2016)
30. Tasoula V., (2016) olives
31. Aska I. (2017) fruit juices
32. Verdos G. (2017) biofilms
33. Froutis, G (2019) FTIR
34. Kamarinou, C. (2017)
35. Spyrelli, E (2017) sensors
36. Theothanoudis P., (2017) (Oenology)
37. Raftopoulou, R. (2018) rapid FTIR
38. Sarris, N. (2019) FTIR
39. Kefalloniti V. (2019) oenology biofilm
40. Fousteri, E. (2019) cell phones and pathogens
41. Loulouda, A. (2010) rapid methods in Fish
42. Illiadis, J. (2019) FTIR, marine products
43. Evangelos Dages (2019) Pineapples
44. Choulioumi M., (2020) meat non-destructive
45. Papantonopoulos K., (2021) labels
46. Tsoliakou D. (2021) Non-destructive
47. Tsekos G. (2021) non -destructive
48. Pampoukis G. (2021) rapid methods
49. Misisis G. (2021) non – destructive
50. Dimou C. (2021) sweeters
51. Petropoulea B. (2021) sweeters

### **Co-supervisor (MSc – Abroad)**

52. Stamatou A. (associate supervisor to PhD candidateship – In Surrey University – School of Life Science; Dr. M. Adams and Prof. Nychas Supervisors)

### **B.Sc**

So far (June 2023) more than 110 (65 main supervisor) projects for the B.Sc degree have been completed under my supervision/ instruction

## **PROFESSIONAL RESEARCH & ADMINISTRATIVE EXPERIENCE**

### **ADMINISTRATIVE EXPERIENCE**

1. Director of the Department of International Relations & Informatics of the National Agricultural Research Foundation, (N.Ag.Re.F) [March 91-March 93].
2. Head Research Scientist (4/1992 - 3/1994), Institute of Technology of Agricultural Products, of NAgReF
3. General Director (3/94-10/94) of NAgReF
4. Head of Laboratory of Microbiology & Biotechnology of Foods, Agricultural University of Athens since 1994
5. Vice-president of the Dept of Food Science & Technology (1997-2001)
6. President (chairman) of the Executive Board of the Hellenic Food Authority (EFET) (9<sup>th</sup> March 2010-8/8/2011)
7. Dean of the School of Biotechnology, Foods & Development (11/2017-8/2019)
8. Dean of the School of Food and Nutritional Sciences (9/2019 -)

### **PROFESSIONAL EXPERIENCE**

#### **Participation in Scientific ‘ad-hoc’ and other decision-making EU and National Bodies**

1. National Representative in Standing Committee for Agriculture Research (SCAR), in European Union (EU), [March 91-Nov.92, Apr. 94]
2. Independent consultant of EU related to research policy priorities of 4<sup>th</sup> FrameWork Programme (July 94; DGVI)
3. Independent expert of Greece, for the Agricultural Policy in Greece (NAGREF- Feb 1995)
4. Member of the food sub-group of the FAIR Programme Committee [1995-1999], of EU
5. Participation in EU groups either as Independent expert or member of the food sub-group of EU, decision making policies e.g. to set research priorities for food biotechnology and fish sector (1998-1999)
6. ex-Member of the political section (ESPET) of National Authority of Food Inspection (Enieos Foreas Elegxou Trofimon) (2002-2006)
7. Expert of the Greek delegation for the 6<sup>th</sup> FP (EU)
8. Heading the Greek Delegation of the 7<sup>th</sup> FP (2007-2013)

#### **Participation in Scientific Committees related to Food Safety (European Food Safety Authority -EFSA, DG-SANCO of European Community, EU Parliament & National Committees)**

1. Member of EFSA (Biohazard Group) [May 03 – June 06]
2. Member of the Biohazard Group of the European Food Safety Authority (EFSA) –expert in mathematical Modelling- Risk Assessment –Food Microbiology
3. Member of the Working Group (WG) of EFSA on nitrites-nitrates
4. Member of the WG of the infant food (*Enterobacter sakazakii*) of the Biohazard Group (EFSA)
5. Member of the WG for washing eggs (EU)
6. Participation in EU/USA workshops for the Scientific collaboration between these two regions (December 2003; Washington DC, USA) as Independent expert
7. Member of the WG (in national level) for *Listeria monocytogenes*
8. Member of EFSA WG on Microbiological criteria, FSO, etc
9. Member of the panel “FOOD SAFETY PANEL –PREVENTION AND CONTROL OF BSE/TSE AND OF OTHER BIOLOGICAL HAZARDS” for the European Parliament (2006-2007)
10. Member of the pool of scientific advisors on risk assessment for DG SANCO (assignment Feb 2009 till now)
11. Member of the Advisory Forum of EFSA (May 2010 – Aug 2011)
12. Member of External Review Working Group (ERWG) of EFSA (since May 2012)
13. Member of Workshop on a “foresight study - Delivering on EU food safety and nutrition in 2050 – future

challenges and policy preparedness”organized by JRC (EU) (18-19/3/2015)

14. Member of the EFSA’s reserved list of Scientists for BIOHAZARD & CONTAM panel (since 2013)

15. Chairman of the Task Force for food safety in National Committee (2014 - 2018 )

16. Chairman of Scientific Working Group of European Technological Platform (Nov 2105 – )

### **Expert/Evaluator/Reviewer**

1. Member of the Group of Experts in Milk and Dairy Products of EEC (period 1/1986-12/1988)

2. Independent expert of EU for the evaluation of (17-28 February 1992) the Agriculture Agro-Industry Research Projects (AAIR).

3. Independent expert of EU, for the evaluation (20-30 September 1992, of the PECO research projects; Cooperation with Eastern and Central European Countries in Science & Technology

4. Independent evaluator of EU for the evaluation of STD3 research projects (10-14/01/94).

5. Independent expert for NATO research Grants

6. Independent expert of EU, for the evaluation of FAIR research projects (16-20 October 1995)

7. Independent expert of EU, for the evaluation of QoL research projects (May 1999)

8. Independent expert of EU, for the evaluation of QoL (Marie Curie) research projects (May 2000)

9. Independent expert of EU, 7<sup>th</sup> FP (3<sup>rd</sup> week of Jan 2012)

10. Participation in the group for the identification of fraudulent replacements in meat, fish and other products, BCR Meetings (January 1996).

11. National Contact Person for AAIR programme

12. Evaluation (referee) of submitted scientific papers in various International and National Journals (Food Microbiology; International Journal of Food Microbiology, Journal of Agriculture and Food Chemistry; Grasas y Aceites; Italian J. of Food Sci. & Technol.; Agricultural Research; International J. of Food Science & Technology)

13. Invited referee for the Evaluation of candidateship of University members, for higher positions (e.g. from Reader to Full professorship) across EU (Ireland, Belgium) or America (West Indies)

14. Evaluator / Reviewer in international research projects; invited from FRANCE (Agence nationale de la recherche (ANR) 2011 & 2012), PORTUGAL (The Portuguese Foundation for Science and Technology (FCT) 2012) FINLAND (Finnish Academy Jan 2013) and CYPROUS (2011 & 2012), CSEK republic (2015), Brazil (2016)

15. Reviewer / Evaluator for Irish Governmental Agency, Research & Innovation Division, Enterprise IR (EI) (2015)

### **Member of Editorial Board (Scientific Journals of SCI)**

16. Member of the editorial Board of Scientific American Journal “*Journal of Food Protection*” (1<sup>st</sup> /00)

17. Member of the editorial Board of the *Journal of Applied Microbiology* (10<sup>th</sup> /05

(<http://onlinelibrary.wiley.com/journal/10.1111/%28ISSN%291365-2672/homepage/EditorialBoard.html> )

18. Member of the editorial Board of the *Letter in Applied Microbiology* (10<sup>th</sup>/05)

19. Member of the editorial Board of *Food Microbiology* (1<sup>st</sup> /10) (<http://www.journals.elsevier.com/food-microbiology/editorial-board/> )

20. Member of the editorial Board of *Frontiers in Food Microbiology (OA)* (1<sup>st</sup>/10)

[http://community.frontiersin.org/people/George\\_JohnNychas/24842](http://community.frontiersin.org/people/George_JohnNychas/24842)

21. Member of the editorial Board of *Frontiers in Microbial physiology and Metabolism* (From March 2012)

([http://www.frontiersin.org/Microbial\\_Physiology\\_and\\_Metabolism/editorialboard](http://www.frontiersin.org/Microbial_Physiology_and_Metabolism/editorialboard))

22. Member of the editorial Board of *Food BioScience* (5<sup>th</sup>/12) (<http://www.journals.elsevier.com/food-bioscience/editorial-board/>)

23. Member of the editorial Board of *American Journal of Current Microbiology (OA)* (8<sup>th</sup> /13)

<http://ivyunion.org/index.php/ajcmicrob/about/editorialTeam>

24. Member of the Academic Board of *PloS One* <http://www.plosone.org/static/edboard>

25. Ex-Member of the editorial Board of the *Applied Environmental Microbiology* (American Society for Microbiology) (2004-2012)

26. Member of the editorial board of International Journal of Food Microbiology (8<sup>th</sup> / 2016)

### **MEMBER OF ORGANIZING – SCIENTIFIC COMMITTEES / CHAIRMAN**

1 Member of the organizing and Scientific Committee of the 2<sup>nd</sup> National Conf. on Food Science

2 Member of the organizing Committee of the 4<sup>th</sup> National Conference on Food Science

3 Organizing the 4<sup>th</sup> Workshop of the FLAIR CA-630 (13-16 Nov 1995)

4 Organizing the 6<sup>th</sup> Workshop of the FLAIR CA-3-2283 (May 1996)

5 Organizing the 3<sup>rd</sup> Workshop of the AIR 3935 (3-5 May 1999)

6 Chairman in session of the Conference hold in Portugal (Porto) 20-23<sup>rd</sup> Sept 1993 «Process optimization and Minimal Processing of Food”

7 Chairman in session of the WEFTA Conference hold in Netherlands 13-16<sup>th</sup> of Nov 1995 “Seafood from

producer to consumer, integrated approach to quality” Noordwijkerhout, The Netherlands

8 Member of the scientific advisory board of the 2<sup>nd</sup> Balkan Conference of Microbiology, Thessaloniki, November 22-24, 2001

9 Organizing the 3<sup>rd</sup> Workshop of the EU-RAIN (12-14 May 2004)

10 Organizer of the 5<sup>th</sup> WORLD CONFERENCE on Predictive Modelling (2007)

<http://pmf2007.chemeng.ntua.gr/main.php?committees>

11 Acting Head (Chairman) of the Professional Development Group of Predictive Modelling IAFP; 2008-10

12 Chairman in two sessions (fish & predictive modelling); Int. Conf on Food Microbiology Aberdeen 2008.

13 Member of the 6<sup>th</sup> International Conference on Predictive Modelling in Foods Washington DC 2009 Sept 9-12

14 Member of the Scientific Committee of ISOPOL Conference, May 2010 Porto, Portugal,

15 Member of the 7<sup>th</sup> International Conference on Predictive Modelling in Foods Dublin (Ireland) Sept 2011

16 Member of the Scientific Committee of International Conference: Spoiler 2013, 1-3 July 2013, Quimbe, France

[http://www.adria-foodsafety.com/index.php?rub=spoilers2013\\_presentation](http://www.adria-foodsafety.com/index.php?rub=spoilers2013_presentation) )

17 Member of the Scientific Committee of IAFP (EU Conference, Budapest 3-5 May 2014)

18 Member of the Scientific Committee of the International Food Congress entitled "*Novel Approaches in Food Industry*" Kusadasi, TURKEY, May 26-29, 2014 <http://www.nafi2014.com/scientific-committee.html>

19 Member of the Scientific Committee of IAFP (EU Conference, Cardiff, UK, 20--22 April 2015)

20 Member of the Scientific Committee of 9<sup>th</sup> ICPMF (Brazil) <http://www.icpmf9.com/conference-committee.asp>

21 Member of the organizing and Scientific committee of EFFOST conference (Nov 2015)

<http://www.fffostconference.com/>

22 Co-chair of the organizing and Scientific Committee of IAFP (EU Conference, Athens, Gr, 11-13 May 2016)

## MEMBER OF SCIENTIFIC – (Participation in) EDUCATION SOCIETIES

- Society for Applied Bacteriology (UK)
- Int Association for Food protection (USA)
- Member of the Greek Inst. of Food Technologists (General Secretary; period 1986-1988).
- Working Party (participation only once) on ACADEMIC EDUCATION IN FOOD MICROBIOLOGY (WPAEFM)-4<sup>th</sup> meeting
- Contact person for Food Microbiology, for the Society for Microbiology in Greece [International Committee on Food Microbiology and Hygiene (ICFMH) of the IUMS]
- Member of the **Hellenic (Greek) Agricultural Academy** for agriculture, food & environment [since April 2014]

## RESEARCH EXPERIENCE

1. Researcher for new products in the Dairy Factory 'Synergal' of 'Sodima-Yoplait' Shimatari- Biotia (11/84-3/85)
2. Research Scientist (1985-1992), Institute of technology of Agricultural Products, Ministry of Agriculture
3. Heading the research team of Laboratory of Microbiology and Biotechnology of Foods of AUA, since 1994









## PARTICIPATION IN RESEARCH PROJECTS











**PARTICIPATION IN RESEARCH PROJECTS**
**ΠΙΝΑΚΑΣ ΜΕ ΕΘΝΙΚΑ ΚΑΙ ΔΙΕΘΝΗ ΑΝΤΑΓΩΝΙΣΤΙΚΑ ΕΡΓΑ [συντονιστής, επιστημονικός υπεύθυνος φορέα, μέλος επιστημονικής ομάδας]**

Τίτλος έργου	Φορέας χρηματοδότησης	Θέση στο πρόγραμμα				Προϋπολογισμός (€)			Αριθμός νέων* ερευνητών
		Συντονιστής	ΕΥ Φορέα	ΕΥ ΠΕ	Μέλος ΕΟ	Σύνολο	Για τον φορέα	Για το Εργαστήριο	
<b>ΕΘΝΙΚΑ ΠΡΟΓΡΑΜΜΑΤΑ ως ΣΥΝΤΟΝΙΣΤΗΣ</b>									
1- Rapid detection of <i>Pseudomonas</i> spp., in milk as quality index;	Υπ. Γεωργίας 1986 (ν.1150/86, contract YI/5378/86 EN Min. Agriculture);	☐				3,000.00€	3,000.00€	3,000.00€	0
2-Microbial evaluation of meat and meat products; (1986-1988)	Υπ. Γεωργίας	☐				15,000.00€	15,000.00€	15,000.00€	1
3-Study of microbial association of olive fruits; (1987-1989)	Funded from General Secretariat of Research & Technology(GSRT);	☐				15,000.00€	15,000.00€	15,000.00€	1
4-The use of vp/map for the extension of shelflife of various commodities;	Funded from GSRT – YPER –contract	☐				39,000.00€	39,000.00€	39,000.00€	2
5-Study of the natural preservative (phenolics-essential oils) in combination with bio preservation to improve the safety of new and traditional products; (1996-1998)	Funded from GSRT of Ministry of Development- PENED α/α 870;	☐				24,000.00€	24,000.00€	24,000.00€	2
6-Development of model to predict fish shelf life (1999-01)	Funded from GSRT - PAVE 99-be-252	☐				3,000.00€	3,000.00€	3,000.00€	1
7-Safety of fish products; (1999-01)	Funded from GSRT PAVE 99-be-	☐				30,000.00€	30,000.00€	30,000.00€	2
8-Εφαρμογή Τροποποιημένων ατμοσφαιρών στη βιομηχανία τροφίμων	Υπουργείο Παιδείας (ΗΡΑΚΛΕΙΤΟΣ)	☐				45,000.00€	45,000.00€	45,000.00€	1
9-BIOLIST	ΓΓΕΤ, Διακρατικό με Γαλλία	☐				60,000.00€	26,000.00€	26,000.00€	1
10-Χρήση Προβλεπτικής Μικροβιολογίας για την εκτίμηση του χρόνου ζωής &	Διακρατικό ΓΓΕΤ Ελλάδα - Αλβανία	☐				12,000.00€	12,000.00€	12,000.00€	1

ασφάλειας προϊόντων ζωικής προέλευσης									
Listeria monocytogenes (Biofilms)	ΓΓΕΤ (διακρατική συνεργασία με Γαλλία)					20,000.00€	20,000.00€	20,000.00€	2
11-Predictive modelling of growth of food spoilage organisms, the effect of phenolics and chelator	ΓΓΕΤ Bilateral project UK and GR					10,000.00€	3,000.00€	3,000.00€	1
12-Βιολογική ολιστική προσέγγιση της δΥναμικής Μορφής Επιβίωσης παθογόνων βακτηριακών σχηματισμών -	“Thalis” project funded from the Ministry of Education					600,000.00€	600,000.00€	260,000.00€	5
13-Προσδιορισμός της ποιότητας του κρέατος μέσω ευφυούς συστήματος βασισμένο σε πολλαπλούς αισθητήρες iMeatSense	Υπ. Παιδείας, Έργο στο πλαίσιο ΑΡΙΣΤΕΙΑ					350,000.00€	350,000.00€	350,000.00€	6
14-Ασφάλεια και Ποιότητα Φρέσκων Προϊόντων Πουλερικών	ΈΣΠΑ – ΕΠΑνΕΚ							2220,000.00	
<b>ΕΘΝΙΚΑ ΠΡΟΓΡΑΜΜΑΤΑ – συμμετοχή ως ΕΥ ΦΟΡΕΑ</b>									
Fermented meat products; (1988-2000)	Υπ. Γεωργίας					18,000.00€	18,000.00€	18,000.00€	1
Fermented vegetable (green paper); (1987-1989)	Υπ. Γεωργίας					9,000.00€	9,000.00€	9,000.00€	0
Study of traditional cheese of Island of Tinos (1988) (	Υπ. Γεωργίας 633/88 Contract No.69);					3,100.00€	3,100.00€	3,100.00€	0
Effect of lipolytic microorganisms on the milk quality; (1989)	Funded from Ministry of Agriculture;					4,500.00€	4,500.00€	4,500.00€	0
Preservation and Processing of fish and fish products;	GSRT of Ministry of Development; Ekvan contract 21						123,000.00€	123,000.00€	4
Traditional Greek salads –	GSRT of Ministry of Development; EPET II						24,000.00€	24,000.00€	2
Αναγκαιότητα εφαρμογής συσκευασίας (ΤΑ & ΑΕ) για τη καλύτερη αξιοποίηση του χρόνου ζωής του νωπού μοσχαρίσιου κρέατος	ΓΓΕΤ					7,000.00€	7,000.00€	7,000.00€	1

Integrated Quality control system for temperature-sensitive food handling and distribution Q-SENSIFO	EPAN-GSRT					85,000.00€	85,000.00€	4
Σύγχρονες εφαρμογές στην συσκευασία κρέατος & μεγιστοποίηση του χρόνου ζωής του ναπού μοσχαρίσιου κρέατος	EPAN-GSRT				400,000.00€	82,000.00€	82,000.00€	3
ΘΑΛΗΣ- ΕΜΠ: Ανάπτυξη, μαθηματική περιγραφή και άριστος σχεδιασμός καινοτόμων μη θερμικών τεχνολογιών για την επεξεργασία, συσκευασία, διακίνηση και αποθήκευση τροφίμων βελτιωμένης ποιότητας και ασφάλειας»	Υπουργείο Παιδείας“Thalis” project funded from the Ministry of Education				600.000,00€		108.200,00€	2
REFRAME	Υπουργείο Γεωργίας				515.193,33€	240.718,96€	240.718,96€	3
FOODSENSES	ΕΣΠΑ-ΕΠΑνΕΚ				999.159,20€	70.000,00€	70.000,00€	1
<b>ΕΘΝΙΚΑ ΠΡΟΓΡΑΜΜΑΤΑ – συμμετοχή ως ΕΥ ΠΕ ή Μέλος ΕΟ</b>								
Μελέτη για τη ζύμωση του φυσικά ώριμου ελαιοκάρπου ποικιλίας Κονσερβολιά σε άλμη .... προϊόντος με καινοτόμες μεθόδους (MAP)	Περιφέρεια Στ. Ελλάδος				45,000.00€	45,000.00€	45,000.00€	3
«προσδιορισμός των τεχνικών μείωσης των παραγόμενων αποβλήτων και την επαναχρησιμο-ποίηση της μητρικής άλμης στη διαδικασία παραγωγής επιτραπέζιας ελιάς»	ΠΕΜΕΤΕ				35,000.00€	35,000.00€	35,000.00€	1
«Table olive fermentation with selected strains of probiotic	Probiolives					296,000.00€	296,000.00€	5

lactic acid bacteria. Towards a new functional food»									
Ανάπτυξη Ελληνικών παραδοσιακών προϊόντων ελιάς και προσαρμογή τους στις Κινεζικές διατροφικές και γευστικές προτιμήσεις (με κωδικό 12CHIN324)	ΓΓΕΤ Διακρατικό Ελλάδα - Κίνα					434.000,00€	86.000,00€	86.000,00€	1
Μύηση και υποστήριξη της νέας γενιάς για την ανάπτυξη του αγροτροφικού τομέα με στόχο την ανόρθωση της ελληνικής οικονομίας	Ιδρυμα Σταύρου Νιάρχου					20.000,00€	20.000,00€	20.000,00€	2
«Σχεδιασμός και ανάπτυξη καινοτόμων εργαλείων για την ανίχνευση ωχρατοξινογόνων μυκήτων σε οινοποιήσιμα και επιτραπέζια σταφύλια 242»	ΓΓΕΤ,ΑΡΙΣΤΕΙΑ					400.000,00€	400.000,00€	400.000,00€	5
Αποτελεσματικότητα καινοτόμων αναλυτικών τεχνικών στην πρόβλεψη της ποιότητας και της ασφάλειας νέων ευαλλοιώτων τροφίμων	ΕΥΔΕ – ΕΤΑΚ Συνεργασία 2011					1.600.000,00€	375.000,00€	375.000,00€	8
ΜΕΛΕΤΗ προσαρμογής και δημιουργίας Panel Test επιτραπέζιων ελιών	ΠΕΜΕΤΕ					15.000,00€	15.000,00€	15.000,00€	1
OENOVASION	ΕΣΠΑ-ΕΠΑνΕΚ					985.574,46€	300.000,00€	300.000,00€	2
Βελτίωση της ποιότητας της Ελιάς	ΕΣΠΑ-ΕΠΑνΕΚ					199.800,00€	93.500,00€	93.500,00€	1

<b>ΔΙΕΘΝΗ ΕΡΕΥΝΗΤΙΚΑ ΕΡΓΑ ως ΣΥΝΤΟΝΙΣΤΗΣ</b>									
1-Improving the safety and the quality of meat and meat products by Modified and assessment by novel methods"	Funded by European Union, Food Linked Agro-Industrial Research (FLAIR,					400,000.00€	100,000.00€	100,000.00€	3

	project No.89055; DGXII); GR; UK; IR;								
2-Modified atmospheres: a 'new' approach for the safety and the quality of fresh fish and fish products"	FAR- project No. UP-2-515; DGXIV) GR; UK.					220,000.00€	80,000.00€	80,000.00€	3
3- <i>Escherichia coli</i> 0157:H7 rpoS site-directed mutants: ability to compete and survive in food	Marie-Curie 2000-2098					118,000.00€	118,000.00€	118,000.00€	1
4-Bio-control of olive fermentation; Microbiological and sensory studies for the improvement of safety, quality and acceptability of the final product"	FAIR 9526 project; GR, B, SP, NL (Total Budget 1,5k euros) EU, 5 <sup>th</sup> FP					1,500,000.00€	130,000.00€	130,000.00€	4
5- SYMBIOSIS –EU	DG-12 EU, 7 <sup>th</sup> FP					2,280,000. 00€	491,000.00€	491,000.00€	14
6-DiTECT – Digital Technologies as an enabler for continuous transformation of food safety system	HORIZON (21 partners from EU & 12 China)					4,098,000.00€	787,000.00€	410,000.00€	12
<b>ΔΙΕΘΝΗ ΕΡΕΥΝΗΤΙΚΑ ΕΡΓΑ ΩΣ ΕΥ ΦΟΡΕΑ</b>									
Natural Antimicrobial Systems: new technologies for food safety, quality and environmental protection"	EU-DG12 FLAIR Project 89057,.						100,000.00€	100,000.00€	3
Improvement of the safety and quality of refrigerated ready to eat foods using novel mild preservation techniques"	EU-DG12, AAIR-125;						120,000.00€	120,000.00€	3
Improving the quality and safety of whole fresh fish"	EU-DG12; AIR2-1496 project;						130,000.00€	130,000.00€	3
Predictive modelling of fish and meat products"	EU-DG12 Fair-1251 project;						70,000.00€	70,000.00€	2
Novel combinations of natural antimicrobials systems for the improvement of quality of agro-industrial products"	EU-DG12, FAIR-95-1066						100,000.00€	100,000.00€	3
Development, modelling and application of time temperature	EU-DG12, FAIR-95-1090						130,000.00€	130,000.00€	4

integrator systems to monitor chilled fish quality"									
Development and implementation of natural antimicrobial agents from plants for food preservation	EU-DG12 'cipa-ct-1000'						30,000.00€	30,000.00€	1
Microbiological quality monitoring of sterilized milk using innovative electrical, magnetic and optical technologies for rapid reliable and sensitive detection of the total spoilage –	EU-DG12; Microqual-QLK1-1036 (FR, NL, UK, GR)						130,000.00€	130,000.00€	5
Assessment and improvement of safety of traditional dry sausages from producers to consumers	EU-DG12; QoL 2240 DG12						185,000.00€	185,000.00€	4
Rapid quality determination; Standardised sensory Method for multi purpose use in the Food Fish Sector"	EU-DG12; FAR Project No.Up-2-452						70,000.00€	70,000.00€	2
Development and Application of a TT Safety Monitoring and Assurance System (SMAS) for Chilled meat products	EU-DG12, QoL 2545, EU 5 <sup>th</sup> FP						250,000.00€	250,000.00€	5
TrueFood (IP)	DG12, 6 <sup>th</sup> FP					3.200.000,00€	400,000.00€	400,000.00€	15
ProSafeBeef (IP)	DG12, 6 <sup>th</sup> FP					10.500.000,00€	940,000.00€	940,000.00€	25
BioTracer						11.000.000,00€	266,000.00€	266,000.00€	5
PhasmaFOOD	Horizon 2020, EU					3.095.825,00€	261,750.00€	261,750.00€	4
IMPAqT	HORIZON 2020, EU					5.883.180,00€	315.000,00€	315.000,00€	4
SWEET	HORIZON, 2020, EU					8.987.579,00€	88.125,00€	88.125,00€	1
<b>ΔΙΕΘΝΗ ΕΡΕΥΝΗΤΙΚΑ ΕΡΓΑ – συμμετοχή ως ΕΥ ΠΕ ή Μέλος ΕΟ</b>									
Pathogen combat (IP)	DG12, 6 <sup>th</sup> FP						70,000.00€	70,000.00€	1
PREMISES	DG12, 6 <sup>th</sup> FP						30,000.00€	30,000.00€	1
QUAFETY	DG12, 6 <sup>th</sup> FP					2.933.000,00€	265,500.00€	85,000.00€	6

- μεταπτυχιακοί, υπ. Διδάκτορες, Μεταδιδάκτορες

## CONCERTED ACTION – COST ACTIONS

1. "Physiology of Food poisoning microorganisms". AAIR-630 DGXII of EU
2. "Evaluation of fish freshness" Air3-2283
3. "Microbial Control in the Meat Industries"
4. "Process Optimisation and Minimal Processing of Foods" ct-94-0195
5. The preservation of Frozen food quality and safety throughout the distribution chain
6. Verotoxigenic *Escherichia coli* in Europe ct98-3935
7. Predictive modelling of microbial growth and survival in foods - cost914
8. Shelf-life Prediction of foods Copernicus (CIPA-0120)
9. Pathogenic microorganisms in poultry and eggs- cost action97
10. Prevention & control of potentially pathogenic microorganisms in poultry and poultry meat processing flair –6
11. Genus Clostridium- QoLk2-1267
12. Fish Quality Labelling and Monitoring EU-FAIR PL98-4174
13. Introduction of quality index method (QIM) in the European fishery chain \
14. EuRain European Union – Risk Analysis Information Network (QoI 2178)
15. e-ComBase combined database on microbial responses to food environment (QLAM 513)
16. Pathogenic *E. coli* Network - PEN (coordinator Declan Bolton, Ireland)
17. COST 2012 BIOFILMS

## Publications

-Thesis

**Nychas G-J.E.** (1979). Use of whey, as a substrate for microbial growth of *Sacharomyces lactis*. B.Sc Thesis, (University Degree) Agricultural College of Athens (in Greek).

**Nychas G-J.E.** (1984). Microbial growth in minced meat. Ph.D Thesis, University of Bath, Bath, England.

-Scientific Papers

### In Journals of Science Citation Index

1. Banks J.G. H. Dalton, **Nychas G.J.E.** & Board R.G.,(1985) Sulphite an elective agent in the microbiological and chemical changes occurring in uncooked comminuted meat products. *Journal of Applied Biochemistry* **7**, 161-179.
2. **Nychas G-J.E.**, Dillon D.M. Board R.G (1988) Glucose: a Key substrate in microbial spoilage of meat and meat products. *Biotechnology and Applied Biochemistry* **10**, 203-231.
3. **Nychas G.J.E.** & Arkoudelos J.S (1990) Staphylococci: their role in fermented sausages, In: Staphylococci, Eds D. Jones, R.G. Board and C. Collins, Symposium Series No. 19, Society for Applied Bacteriology, London: Blackwell Scientific Publishers. *Journal of Applied Bacteriology* **67**, 130S
4. **Nychas G-J.E.**, Ch. Ch.Tassou & R.G. Board (1990) Phenolic extract from olives: inhibition of *Staphylococcus aureus* S-6. *Letters in Applied Microbiology* **10**; 217-220
5. **Nychas G-J.E.** & Arkoudelos J.S (1990) Microbiological and Physicochemical changes of minced meat under carbon dioxide, nitrogen or air at 3°C. *International Journal of Food Technology* **25**,389-398
6. **Nychas, G-J.E.**, Robinson, A. & Board, R.G (1991) Microbiological and physicochemical evaluation of ground beef from retail shops. *Fleischwirtschaft* **71** (9) 1057-1059 (see also *International Fleischwirtschaft* 1991, 49-53)
7. Tassou, C.C, **Nychas, G-J.E** & Board, R.G (1991) Effect of phenolic compounds and oleuropein on germination of *Bacillus cereus* T spores. *Biotechnology and Applied Biochemistry* **13**, 231-237
8. **Nychas G-J.E.**, Tranter, H., D, Brehm & R.G. Board (1991) *Staphylococcus aureus* S-6; Factors affecting its growth toxin production and exoprotein formation. *Journal of Applied Bacteriology*, **70** (4) 344-350
9. **Nychas G-J.E** & Board, R.G (1991) Enterotoxin B production and physico-chemical changes in extracts from different turkey muscles during the growth of *Staphylococcus aureus* S-6. *Food Microbiology* **8**, 105-117
10. Radford, S.A., C.C. Tassou, **Nychas, G-J.E.** & Board, R.G (1991). The effect of different oils on the death rate of *Salmonella enteritidis*. *Letters in Applied Microbiology* **12**, 125-128
11. Tranter, H.S., C.C.Tassou, & **Nychas, G-J.** (1993) Effect of the olive phenolic compound, oleuropein on enterotoxin B production by *Staphylococcus aureus* S-6. *Journal of Applied Bacteriology* **74**, 253-260.
12. Kakouri, A., & **G-J.E Nychas** (1994) Storage of poultry meat under modified atmospheres or vacuum packs; possible role of microbial metabolites as indicator of spoilage. *Journal of Applied Bacteriology* **76**, 163-172
13. Tassou Ch.Ch. & **Nychas G-J.E** (1994) Inhibition of *Staphylococcus aureus* by Olive phenolics in broth and in Food Model System. *Journal of Food Protection* **57**, 120-124.

14. Arkoudelos J.S., & **Nychas G-J.E** (1996) Comparative studies of the growth of *Staphylococcus carnosus* with or without glucose. *Letters in Applied Microbiology* 20, 19-24
15. Tassou, Ch. Ch & **Nychas G-J.E** (1995) Inhibition of *Salmonella enteritidis* by oleuropein in broth and in a model Food system. *Letters in Applied Microbiology* 20, 120-124
16. Tassou, C.C., Drosinos, E.H. & **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
17. Garcia de Fernando, G.D., **Nychas, G-J.E.**, Peck, M.W., & Ordonez, J.A. (1995) Growth/ survival of psychrotrophic pathogens on meat packaged under modified atmospheres. *International Journal of Food Microbiology* 28, 221-232
18. Tassou, C.C & **G.J.E. Nychas** (1995) Antimicrobial activity of the essential oil of mastic gum (*Pistachia lentiscus* var. *chia*) on Gram-positive and Gram-negative bacteria in broth and in model food system. *International Bioteterioration & Bioteegradation* 36, 411-420.
19. **Nychas G-J.E** & Tassou Ch. Ch. (1996) Growth/survival of *Salmonella enteritidis* on fresh poultry and fish stored with vp/map. *Letters in Applied Microbiology* 23, 115-119
20. Lambropoulou, K., Drosinos, El. & **Nychas, G-J.E** (1996). The effect of the addition of glucose to normal and high pH meat. *International Journal of Food Microbiology* 30, 281-291
21. Tassou, C.C., Drosinos, E.H., & **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 stored under a modified atmosphere or air *Journal of Food Protection* 59, 31-34
22. Kakiomenou, N., C.C. Tassou & **Nychas, G-J. E.** (1996) Microbiological, physicochemical and organoleptic changes of shredded carrots under modified atmospheres. *International Journal of Food Science & Technology* 31, 359-366
23. Drosinos, E. & **Nychas, G-J.E** (1996) *Brochothrix thermosphacta*, the climax micro-organism on Greek fish tsipoura (*Sparus aurata*) and gopa (*Boops boops*) stored under a modified atmosphere at 0-4°C *Italian Journal of Food Science & Technology* (4), 323-330
24. Tassou, CC, E.H. Drosinos & **G-J.E. Nychas** (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.
25. Arkoudilos, J., **Nychas, G-J. E**, & Samaras, F (1997) The occurrence of staphylococci in Greek fermented sausages *Fleischwirtschaft* 77, 571-574
26. **Nychas, G-J.E** & Tassou, Ch.Ch (1997) Spoilage process and proteolysis in chicken as noted by HPLC method *Journal of Science of Food and Agriculture* 74, 199-208
27. Drosinos, El., Lampropoulou, K., Mitre, El. & **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
28. Drosinos, & **Nychas, G-J.E.** (1997). Production of acetic acid in relation to the content of glucose during storage of gilt-head seabream (*Sparus aurata*) under modified at 0+1° C *Food Research International*; 30, 711-717
29. Kakiomenou, K., Tassou, C. & **Nychas, G-J.E** (1998) Survival of *Salmonella enteritidis* and *Listeria monocytogenes* on salad vegetables *World Journal of Microbiology and Biotechnology* 14, 383-387
30. Koutsoumanis, K. Tassou, C.C., Taoukis, P. & **Nychas, G-J.E.**(1998) Modelling the effectiveness of a natural antimicrobial on *Salmonella enteritidis* as a function of concentration, temperature and pH, using conductance measurements *Journal of Applied Microbiology* 84, 981-987
31. Koutsoumanis, K.a, Lampropoulou, K. Taoukis, P.S. , **Nychas, G.J.** (1998) Modelling the effect of oregano {*Origanum vulgare*) essential oil on the death/survival of salmonella enteritidis in homemade taramasalad (Article) *Acta Horticulturae* 476,171-178
32. Koutsoumanis, K., & **Nychas, G-J.E.** (1999) Chemical and sensory changes associated with microbial flora of Mediterranean boque (*Boops boops*) stored aerobically at 0, 3, 7 and 10°C. *Applied and Environmental Microbiology* 65,698-706
33. Koutsoumanis, K., Lambropoulou, K., & **Nychas, G-J.,E.,** (1999) Biogenic and Sensory Changes Associated with the Microbial Flora of Mediterranean gilt-head seabream (*Sparus aurata*) stored aerobically at 0, 8, and 15 °C. *Journal of Food Protection* 62,392-402
34. Koutsoumanis, K., Lambropoulou, K., & **Nychas, G-J. E.,** (1999) A predictive model for the non-thermal inactivation of *Salmonella enteritidis* in a Food Model System supplemented with a natural antimicrobial *International Journal of Food Microbiology* 49, 63-74
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#### Invited Speaker

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- 295.**Nychas, G.-J.** (2012) Microbial Metabolomics in the Service of Quantitative Food Microbiology. In Metabomeeting 2012, at Manchester, The Manchester Conference Centre, Sept 2012
- 296.**Nychas, G-J.** (2012) Metabolomics as potential tools for Quantitative **Metabolomics Workshop, Athens November 2012** (<http://www.metabolomicsworkshop2012.com/> )
- 297.**Nychas G-J.** (2013) Role of Microbial Interactions in Formation and Elimination of Biofilms Formed by Foodborne Bacteria. In Biofilms: Latest Insights in Biofilm Formation, Resistance and Efficient Removal EUROPEAN SYMPOSIUM ON FOOD SAFETY, 15-17 MAY 2013, MARSEILLE, FRANCE Organized by the INTERNATIONAL ASSOCIATION FOR FOOD PROTECTION (IAFP)
- 298.**Nychas, G-J.** (2013) Food Spoilage (indicative title) In Microbial Spoilers in Food – 1<sup>st</sup> to 4<sup>th</sup> of July 2013,Quimper, France (<http://www.spoilers2013.com/>)
- 299.**Nychas, G-J & Panagou, E.** (2013) Assessment of meat spoilage regardless of storage conditions, featuring vibrational spectroscopy and bioinformatics, Campden BRI, UK, 26-27/11/13
- 300.**Nychas G-J & Panagou E.,** (2015) Microbiological spoilage of foods; quantitative determination. 6<sup>th</sup> National Conference <http://mikrobiokosmos6.aua.gr/en/node/12>
- 301.**Nychas, G-J** (2015) to Organize a Workshop on «Use of non invasive tools in tandem with bioinformatics for the implementation of Process Analytical Technology in Food Industry» IAFP, Cardiff, UK <https://www.foodprotection.org/europeansymposium/programs-and-activities/program/>
- 302.**Nychas, G-J** (2019) Plenary Speaker; International Conference, Catania Italy September 2019  
“Implementation of Communication Technologies in Tandem with Bioinformatics and Non-invasive Instruments for the Assessment of Quality, Safety and Authenticity of Food Commodities”

#### In Greek Scientific Journals

303. **Nychas G-J.E & Samaras F.** 1987. Rate of proteolysis in Greek pasteurized milk during storage (3-4° C). *Greek Journal of Dairy Science and Technology* 4,(1), 13-23
- 304.**Nychas G-J.E & Arkoudelos** 1991. The effect of *Brochothrix thermospacta* in minced meat preservation. *Agricultural Research*; 15, 103-115
- 305.**Nychas G-J.E & Arkoudelos** (1991) Effect of CO<sub>2</sub> for the preservation of minced meat Part I *Microbiological changes Agricultural Research* 15, 515-219
306. **Nychas G-J.E & Arkoudelos** (1991) Effect of CO<sub>2</sub> for the preservation of minced meat Part II Physicochemical changes *Agricultural Research* 15, 531-545
- 307.Katsampoxakis, K., Drosinos, E., Mallidis, K., **Nychas, G-J, E.**, Balatsouras, G. & Kakiomenou, N. (1991) Study of the fermentation-preservation of green pepper with the addition of citric acid, benzoic and SO<sub>2</sub>. *Agricultural Research* 15, 499-514
- 308.Katsampoxakis, K., Mallidis, K., **Nychas, G-J,** & Kakiomenou, N. (1991) Effect of NaCl on the fermentation of green pepper and the addition of SO<sub>2</sub> in the organoleptic characteristics of this product during storage *Agricultural Research* 15, 713

#### In Book Chapters (invited articles)

- 309.**Nychas G.J.E** (1994) "Modified Atmosphere Packaging of Meats" *In: Minimal Processing of Foods and Process*

- optimization, An Interface. pp.417-436 Eds R.P. Singh, F.A.R Oliveira, CRC Press, London
310. **Nychas G.J.E** (1995) Chapter 4; Natural Antimicrobials from plants. *In: New Methods of Food Preservation*, Ed G.W. Gould, pp. 58-89, Blackie Academic
311. **Nychas, G.J.E**, Drosinos, E. & Board, R.G (1998) Chapter 9; Chemical changes in stored meat - *In The Microbiology of Meat and Poultry* (eds R.G Board & A.R Davies) Chapman & Hall, pp.288-326
312. **Nychas, G.J.E** & Tassou, C.C (2000) Preservatives: Traditional Preservatives - oils and spices pp.1717-1722 *In; Encyclopaedia of Food Microbiology* (Eds R. Robinson, C. Batt and P. Patel) Academic Press, London
313. **Nychas, G.J.E**, & Drosinos, E. (2000) Meat and poultry spoilage pp. 1253-1259 *In; Encyclopaedia of Food Microbiology* (Eds R. Robinson, C. Batt and P. Patel) Academic Press, London
314. **Nychas, G-J.E**, Tassou, C.C & Skandamis, P., (2003) Chapter 9 Antimicrobials from herbs and spices (eds Roller, S.) in "Natural antimicrobials for the minimal processing of foods" Woodhead Publishers pp. 176-200
315. Tassou, C.C, Skandamis, P., & **Nychas, G-J.E** (2004) Chapter 3; Application of the essential oils in the food industry (eds K. V. Peter.) in "Handbook of herbs and spices Volume 2," Woodhead Publishers pp. 22-40
316. Skandamis, P., & **Nychas, G-J.E**. (2005) Chapter 22 Fresh meat spoilage and modified atmosphere packaging (MAP) *In Improving the safety of fresh meat* Ed J. Sofos Woodhead Publishers pp. 461-502
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420. **Nychas, G-J.E.**, Stafanoudaki, E., Vekiari, E., & Koutsaftaki, A. 1985. Evaluation of oxidation of olive oil during storage. 1<sup>st</sup> National Conference on Pomology, Chania, Island of Crete, 13-15 November, 1985.
421. Vekiari, S., Koutsaftakis, A. & **Nychas, G-J.E** Effect of different olive oil extraction machineries, storage materials and light intensity on quality index hyperoxide values of olive oil 1<sup>st</sup> National Conference on Pomology, Chania, Island of Crete, 13-15 November, 1985.
422. Vekiari, S., Koutsaftakis, A. & **Nychas, G-J.E** Effect of different olive oil extraction machineries, storage materials and light intensity on quality index values K232 & K270 of olive oil, 1<sup>st</sup> National Conference on Pomology, Chania, Island of Crete, 13-15 November, 1985.
423. **Nychas, G-J.E** (1992). "Improving the safety and the quality of meat and meat products by Modified atmospheres and assessment by novel methods" ***Invited paper***; In; "Agro-Industrial and Forestry Research & Technological Days" Brussels 11-13 March 1992
424. Koutsoumanis, K., Taoukis, P.S., C. Tassou, C.C and **Nychas G-J.E.** Predictive modelling of the growth of *Salmonella enteritidis*; the effect of temperature initial pH and oleuropein concentration. American Chemical Society; 9<sup>th</sup> International Flavor Conference 1-4 July 1997, Limnos Island Greece
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426. **Nychas, G-J E., & Board R.G.** (1985) Study of the microbial association of minced meat and effect of CO<sub>2</sub> and SO<sub>3</sub> in preservation of this product. Proceedings of the 1<sup>st</sup> National Conference of Food Science, pp. 402-426, ELETET, 1985, DETROP, Thessaloniki, Greece (in Greek)
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431. Samaras, F. & **Nychas, G-J.E** (1992) Survey of microbial load of pasteurized milk in the area of Athens. Proceedings of 4<sup>th</sup> National Conference of Food Science, Athens 25-27 Nov, 1992
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442. Spyropoulou, K., & **Nychas, G-J.E** 1998 Traditional Fermentation of green olives. Proceedings of the 6<sup>th</sup> National Conference on Food Science & Nutrition, Thessaloniki 19-21 Nov., 1998
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449. Koutsoumanis, K., Lambropoulou, K., & **Nychas, G-J. E.**, 1998 Changes in biogenic amines concentration during the storage of fish at 0,8, 15°. Proceedings of the 6<sup>th</sup> National Conference on Food Science & Nutrition, Thessaloniki, 19-21Nov., 1998
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453. Varzakis, E., Skandamis, P.N., and **Nychas, G-J. E.** (2004) Applicability of Image Analysis in modelling of bacterial growth. In Proceedings of the 3<sup>rd</sup> Hellenic Symposium in Food Hygiene, Safety & Food Quality, 18-19 March 2004, Athens Publisher Hellenic Veterinary Medical Society
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456. Boziaris, I.S., M. Anastasiadi and **G-J. E. Nychas** (2004) Effect of NaCl or KCl on fate of *Listeria monocytogenes* under various pH, temperatures and nisin concentrations in broth. In Proceedings of the 3<sup>rd</sup> Hellenic Symposium in Food Hygiene, Safety & Food Quality, 18-19 March 2004, Athens Publisher Hellenic Veterinary Medical Society
457. Skandamis, P.N., Chorianopoulos, N. Iliopoulos, V. Tsigarida, E. and **Nychas, G-J. E.** (2004) Modelling the effect of temperature and CO<sub>2</sub> packaging on spoilage of fresh meat. In Proceedings of the 3<sup>rd</sup> Hellenic Symposium in Food Hygiene, Safety & Food Quality, 18-19 March 2004, Athens Publisher Hellenic Veterinary Medical Society
458. Stamatiou A., Tsigarida E., & **Nychas G-J.E** (2004) Combined effect of packaging, film permeability and storage temperature on the growth rate and metabolic activity of *Pseudomonas* sp. inoculated on sterile meat fillets. In Proceedings of the 3<sup>rd</sup> Hellenic Symposium in Food Hygiene, Safety & Food Quality, 18-19 March 2004, Athens Publisher Hellenic Veterinary Medical Society
459. Tryfinopoulou, P., Koutsoumanis K., & **Nychas G-J. E** (2004) *Enterobacter sakazakii*: The use of Impedance as rapid test for this pathogen in UHT milk. In Proceedings of the 3<sup>rd</sup> Hellenic Symposium in Food Hygiene, Safety & Food Quality, 18-19 March 2004, Athens Publisher Hellenic Veterinary Medical Society
460. Gounadaki, A., Drosinos E., Metaxopoulos J., & **Nychas G-J** (2004) Hygienic conditions of the Greek Traditional sausages workshops. In Proceedings of the 3<sup>rd</sup> Hellenic Symposium in Food Hygiene, Safety & Food Quality, 18-19 March 2004, Athens Publisher Hellenic Veterinary Medical Society
461. Chorianopoulos N.G., Skandamis P.N., Tsigarida E, **Nychas G.-J.E.** (2004) Fate of *Listeria monocytogenes* in home-made traditional Greek appetizers. In Proceedings of the 3<sup>rd</sup> Hellenic Symposium in Food Hygiene, Safety & Food Quality, 18-19 March 2004, Athens Publisher Hellenic Veterinary Medical Society
462. **Nychas G-J** (2004) Spoilage of Animal Origin foods; new concepts for its Control and Prediction. In Proceedings of the 3<sup>rd</sup> Hellenic Symposium in Food Hygiene, Safety & Food Quality, 18-19 March 2004, Athens Publisher Hellenic Veterinary Medical Society
463. Gounadaki A., Sotiropoulos C., Drosinos, E., Metaxopoulos J., & **Nychas G-J.E** (2004) Survival of *Listeria monocytogenes*, *Staphylococcus aureus* and *Salmonella* Enteritidis on Salami Aeros. In Proceedings of the 3<sup>rd</sup> Hellenic Symposium in Food Hygiene, Safety & Food Quality, 18-19 March 2004, Athens Publisher Hellenic Veterinary Medical Society

#### Invitations – General Concepts introduced to Greek Conference

464. The last 10 years (2005 till now I have been invited as key speaker in more than 12 National Conferences / Symposia. Indicative there were (1) Nychas G., & Koutsoumanis, K., (2007) Application of Risk Assessment; a modern tool for food safety. Greek Academy of Science 9-10 November 2007, Symposium for Agricultural Policy. (ii) Nychas G-J (2007) Food Safety; Symposium Organized from General Secretariat of Consumers, Ministry of Development, "Quality of life, physical exercise & Nutrition" 23rd of November 2007 (iii) Nychas G-J (2009) Definition and Identification of emerging risks – In One day Conference 'Food Safety in

Europe: Cooperation between EFSA and the Member States” EFSA –SEVT - EFET 16 June 2009 (iv) organized by IAD – SVET – Safety

## Posters

More than 280 posters (Feb 2018) have been presented in various National & Interantional Conferences shown below (indicative from 2005 onwards)

1. NORWICH Soc Appl Microbiology (Jan 2005)
2. EURAIN Dublin 2005 (December 2005)
3. FOOD MICRO 2006 Bologna Italy (30/8 to 2/9)
4. 2<sup>nd</sup> ICBF Patras
5. 3<sup>rd</sup> Conference on Biotehnology (Greece)
6. ASM Biofilm, Congress in Canada.
7. IAFP (USA- summer 2007)
8. 5<sup>th</sup> International conference Predictive modelling Athens 16-19 Sept 2007
9. CBL 2007 Rennes France 13-15 November 2007 (15<sup>th</sup> Colloquies)
10. IAFP (USA- summer 2008)
11. NATURAL PRODUCTS (ATHENS 1-8 Augustu 2008)
12. FOODMICRO (Scotland-Aberdeen Sept 2008)
13. 1<sup>st</sup> Panhellenic Conference MIKROBIOKOSMOS (Athens 12-14 Dec 2008)
14. 1<sup>st</sup> Panhellenic for meat & meat products (Athens 10-12 Oct 2008)
15. 3<sup>rd</sup> National Conference on Food Biotechnology, 15-17 October 2009, Rethimno, Greece
16. INTERNATIONAL CONFERENCE: 'The Ecology of Pathogenic E. coli'. Oslo, Norway, March 5-6<sup>th</sup>, 2009
17. International conference on strategic and targeted controls for microbial pathogens and chemical residues in beef, Teagasc, Ashtown Food Research Centre, Dublin, Ireland on the 25th and 26th of March 2009
18. 2bd International Conference on Food Science & Technology 9<sup>th</sup> April 2009, Greecee
19. ICPMF 2009 - September 8-12, Washington D.C. USA.
20. 3<sup>rd</sup> National Conference on Food Biotechnology, 15-17 October 2009, Rethimno, Greece
21. EFFoST Conference, New Challenges in Food Preservation: Processing - Safety - Sustainability, 11-13 November 2009, Budapest, Hungary
22. 3<sup>rd</sup> Interdisciplinary Society of Food Hygiene Assurance Congress 4 – 6 June 2010 Thessaloniki, Greece
23. International Association for Food Protection (IAFP) Annual Meeting 1 – 4 August 2010 Anaheim, California
24. 22<sup>nd</sup> International ICFMH Symposium Food Micro 2010, Copenhagen 30<sup>th</sup> August- 3<sup>rd</sup> September
25. Meat and meat products 2010, 24-26 September, Athens, Greece
26. Advancing Beef Safety and Quality through Research and Innovation. 6 - 7<sup>th</sup> October 2010 Aberystwyth, Wales UK.
27. 3rd Mikrobiokosmos Conference 16 – 18 December 2010 Thessaloniki, Greece
28. 4<sup>th</sup> MIKROBIOKOSMOS
29. FOODMICRO (Instabul, Turkey Sept 2012)
30. 5<sup>th</sup> MIKROBIOKOSMOS Dec 2012
31. FoodBaCNeT, Prague November 2013
32. Torino, Microbial Diversity October 23-25, 2013
33. IAFP, Budapest May 3-6 , 2014
34. Int. Conference Plant Microbe Interaction June 2014-08-29
35. FoodMicro 2014, Nantes, France
36. IAFP, Cardiff, UK April 2015
37. 5th Mikrobiokosmos, Athens, Greece (2015)
38. 9th ICPMF, Rio De Janeiro, Brazil (2015 Sept 11-13)
39. IAFP (2016) Athens 11-13 May 2016
40. IAFP (2017) Brussels
41. 9th ICPMF (Cordoba, Spain)
42. RAFA Prague (Nov 2017)

## Interviews to media (TV – newspapers)

I have been interviewed numerous times in TV and Radio Stations (e.g. NET, MEGA, ANTENNA, ALPHA, CONTRA channel, ERT-3 etc) for different issues (e.g. E.coli crisis, food Safety; Bottled water; SMAS -TTI, pasteurized Milk problems; smart packaging; biotoxins; natural Antimicrobials – bisphenol A in bottles; food Science education; mayonnaise / drippings; domestic refrigeration; traditional foods) as well as in newspapers