CURRICULUM VITAE

Dr. Ioannis Giavasis, Associate Professor
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Studies-Academic profile

1998-2003 **PhD in Food Biotechnology and Applied Microbiology,** University of Strathclyde, Dept. of Bioscience and Biotechnology, Glasgow, UK. Ph.D. Thesis title: **"**Physiological studies on the synthesis of gellan gum by *Sphingomonas paucimobilis"*.

1997 **Two-month training** in the Institute of Alpine Dairy Technology (Alpenlaendische Milchwirtschaft), Rotholz, Austria in the fields of Dairy Biochemistry and (Molecular) Microbiology, Hygiene and Dairy Technology.

1992-1998 **BSc with Integrated Masters in Food Science (5-year study program),** Dept. of Food Science & Technology, School of Agriculture, Aristotle University of Thessaloniki Greece. BSc Thesis: "Study of technological, microbiological & chemical characteristics of Paskitan cheese".

Research Experience as Research Fellow/ Research Assistant (1997), (2002-2006)

- Research Assistant in Alpine Dairy Technology Institute, Rotholz, Austria, 1997.
- Research Fellow in Pedigree-Masterfoods S.A. and Univ. of Strathclyde, UK 2002-2003. Post-doctoral research in fermentation process optimization for production of microbial polysaccharides and incorporation into food/petfood.
- Research Fellow in PELEKAN S.A.- R & D, Greece 2004-05. Industrial Post-Doc in the canned food industry working on the design and production of low-processed ready to eat meals.
- Research Fellow in the academic research Project "ARCHIMEDES II", 2005-2006, regarding the utilization of bioactive molecules form aromatic plants. Technological Educational Institute of Western Macedonia (Florina, Greece).

Professional Academic Experience (2004-today)

- Associate Prof. (2019) in Food Microbiology & Microbial Fermentations at Univ. of Thessaly (Greece). Head of the Lab of Food Microbiology and Biotechnology. Responsible for the courses: General Microbiology, Food Microbiology, Food Biotechnology and Industrial Microbiology, Fermentation Technology and Fermented Foods.
- Lecturer in Food Microbiology (2008) and Assistant Prof. in Food Microbiology & Microbial Fermentations (2014) at the Technological Educational Institute of Thessaly.
- Invited lecturer at the University of Thessaly, Dept. Biochemistry & Biotechnology for the MSc course "Food, Nutritional and Environmental Biotechnology" (2017-today).
- Invited lecturer at MAICH-Mediterranean Agronomical Institute of Chania, Crete (2008-2009), teaching "Food Microbiology" in the international MSc program "Food Quality Management & Chemistry of Natural Products".
- Academic experience as a contract lecturer from 2004-2008 at the Democritus Universty of Thrace, Technological Institute of Western Macedonia and Technological Instute of Thessaly three, teaching Food Microbiology, Food Hygiene and Public Health, Dairy and Meat Technology and Quality, Biochemistry, etc.).
- Invited lecturer in several Food Quality and Safety Seminars (Cyprus Certification Organization, 2010-11), Dairy Microbiology ("Triptolemos" Training Seminars, TEI of Thessaly 2014), Food Quality and Safety (Center for Lifelong Learning, Thessaly, 2014-15), and Food Microbiology for the food industry (FM Group Ltd, 2019).

Academic/Scientific Record as permanent member of staff

Dr. Giavasis has participated in 2 European and 11 national research programs and more than 44 industrial R&D contracts, with a total budget ~4 million euros (of which he was the scientific co-ordinator in 1 European, 3 National, and 34 Industrial Research Programs), and holds 4 patents on bioactive molecules, natural antimicrobials/antioxidants and nutraceuticals, from which two industrial products have been introduced to the market: a natural antimicrobial based on plant polyphenols/flavonoids for use in food, and a novel additive free (and preservative free) fermented salami, which utilizes plant based antioxidants and stimulants of protective bacterial cultures. He has published >40 research and review articles and book chapters in scientific peer-reviewed journals/books with >1100 references (h-index=17), and 73 conference presentations. He is a co-editor in 3 book editions, invited reviewer in ~20 scientific journals, Editorial Board member in 2 Microbiology journals, scientific reviewer for the Greek Sectretariat of Research & Technology and the National Scholarships Foundation (IKY) and member of scientific committee/invited chairman in 5 international conferences. He has supervised over 90 experimental and 40 bibliographic undergraduate dissertations, 3 M.Sc. and 4 Ph.D. Thesis (2 of which as the Principal Supervisor). Full List of Publications is shown here: https://scholar.google.com/citations?user=26vsXOIAAAAJ&hl=en&oi=ao

Research interests and fields of research activities

Food Microbiology and Biotechnology, Food Quality, Spoilage and Safety, Food Formulation, Functional (Bioactive) Foods, Food Waste Utilization, Shelf-life determination, Probiotics and Prebiotics, Pharmaceutical Mushrooms, Bioprotection-Bacteriocins-Predatory Bacteria-Bacteriophages, Natural Antimicrobials/Antioxidants, Novel/Active Food Packaging and Food Coatings, Hurdle Technology and Low-Processed Foods, Fermentation Technology, Microbial Physiology, Bioprocess Control & Optimization, Microbial Polysaccharides, Mycoprotein & Single Cell Protein.

Recent Research Programs (supervisor of entire program or group leader)

- "FUNGIWOOD-Utilization of mushroom cultivation substrates and inoculated wood, straw and agricultural/forest byproducts, as alternatives to plastic and wood" (2021-2022). National-EU funded project under the framework of the Green Fund. Budget: 50.000 euros.
- NANOBIOPACK-"Production and validation of biopolymer-based antimicrobial biodegradable packaging films and edible coatings for improved food preservation and safety" (2020-2023). National & EU co-funded project "Novel Industrial Materials". Budget 600.000 euros.
- "Strain selection and optimization of substrate and fermentation conditions for production of probiotic bacteria and yeasts in lab and pilot scale STR bioreactors" (2020-2021). Privately funded program by Unipharma S.A., Greece. Budget : 200.000 euros.
- INNOVAPOULTRY-"Utilization of olive polyphenols from olive mill waste as novel antioxidants/antimicrobial in animal feed and evaluation of their effect on poultry productivity and meat quality and safety" (2020-2022). National project of the Ministry of Agriculture and Food. Budget: 200.000 euros
- INNOTRITION-"Production and use of novel fermented silage utilizing food waste / by-products and its effects on meat quality and safety and animal gut health and microbiota" (2019-2022). EU funded project "INTERREG". Budget: 600.000 euros
- POLY_ECO_NATURAL-"Production of novel antioxidants, prebiotics and antimicrobials from olive mill waste and fruit pulp, using (green extraction technology) and evaluation of their antioxidant, antimicrobial and prebiotic activity". National and EU co-funded project "Research-Create-Innovate". Budget: 200.000 euros.
- "Fermentative production of gellan gum from cheese whey (dairy by-product) and utilization as alternative gelling agent/stabilizer (2018-2021). Privately funded, Latochema S.A.
- "Fermentative production of tuber mushrooms via submerged culture and bioprocess optimization" (2018-2019). Privately funded, Latochema S.A.
- "Development of novel bioactive feed for breeding sheep and pigs, based on cheese and wine making by-products and study of their bioactivity" (2014-2015). National and EU co-funded project "AGROETAK".
- "Monitoring the Quality of Farmed fish in West Greece" (2011-2014). Budget: 100.000 euros. National and EU co-funded project "Archimedes III".
- "Development of a method of total utilization of olive mill waste for the production of bioactive compounds of high added value (2011-2014). National and EU co-funded project "Archimedes III".
- "Production of preservative-free salads spreads and sauces using natural antimicrobials and hurdle technology" (2010-2011). National funded project "Innovation vouchers".
- Supervision of >30 industrial projects for new product development, microbial fermentations, food safety and spoilage prevention, substitution of preservatives with natural antimicrobials, etc (2008-today).