



MYRSINI KAKAGIANNI

Curriculum Vitae

1. PERSONAL INFORMATION

Nationality	Greek
Date of Birth:	4 th May 1985 (Athens)
Marital Status:	Married, 1 child
Home Address:	Ikarias 56, 41335, Larissa, Greece
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E- mail:	mirsinikak@gmail.com, mkakagianni@uth.gr
ORCID iD	https://orcid.org/0000-0003-2278-8882
ResearchGate	https://www.researchgate.net/profile/Myrsini-Kakagianni
LinkedIn	https://www.linkedin.com/in/mirsini-kakagianni-97034978/

2. EDUCATION

- **Doctor of Philosophy (Ph.D.) 2013-2018.** Department of Food Science and Technology, School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki.
Rating: 10/10
Thesis entitled: "Development and application of predictive models for the growth of thermophilic spore – forming bacteria in foods".
Supervisor: Prof. Konstantinos Koutsoumanis.
- **Master of Science (MSc) in Food Science and Technology 2008-2010.** Department of Food Science and Technology, School of Agriculture, Aristotle University of Thessaloniki.
Rating: 8.92/10
Thesis entitled: "Estimation of growth of *Escherichia coli* O157:H7 in ground beef during storage and distribution in Greek chill chain".
Supervisor: Associate Prof. Konstantinos Koutsoumanis
- **Bachelor in Biology (BSc) 2003-2008.** Department of Molecular Biology, Genetics and Biotechnology, School of Biology, Faculty of Sciences, Aristotle University of Thessaloniki.
Rating: 7.16/10
Thesis entitled: "Determination of immunostimulatory responses of various strains of lactic acid bacteria in the dorsal air pouch of mice and rats".
Supervisor: Prof. Minas Yiangou.

3. RESEARCH ACHIEVEMENTS - SCHOLARSHIPS

[3.1] INTERNATIONAL

- Participation, after proposal submission and selection, in the στην 6th campaign “Spin your Thesis! – 2015” of the European Sapce Agency, held at the European Space Research and Technology Center (ESTEC) in Noordwijk (Netherlands). Team MAH (Microbiology And Hygiene Group) (Aspridou Zafeiro, **Kakagianni Myrsini**, Dimakopoulou-Papazoglou Dafni), under the supervision of Assoc. Prof. Konstantinos Koutsoumanis entitled “Effect of hypergravity on microbial heat resistance” (07-18/09/15) (Award of Excellence from Aristotle University of Thessaloniki). 5.000€
- Inclusion of microbial growth data in Combase (<https://browser.combase.cc>) (07/03/2019) for the published paper «**Kakagianni, M. (et al.), 2016: Development and application of *Geobacillus stearothermophilus* growth model for predicting spoilage of evaporated milk. Food Microbiology. 57:28-35**» (74 εγγραφές: ID: *Gs_TSB_37.5C_Dil1 - Gs_TSB_37.5C_Dil6, Gs_TSB_40C_Dil1 - Gs_TSB_40C_Dil4, Gs_TSB_42.5C_Dil1 - Gs_TSB_42.5C_Dil4, Gs_TSB_45C_Dil1 - Gs_TSB_45C_Dil5, Gs_TSB_50C_Dil1 - Gs_TSB_50C_Dil9, Gs_TSB_52.5C_Dil1 - Gs_TSB_52.5C_Dil5, Gs_TSB_55C_Dil1 - Gs_TSB_55C_Dil8, Gs_TSB_57C_Dil1 - Gs_TSB_57C_Dil5, Gs_TSB_59C_Dil1 - Gs_TSB_59C_Dil8, Gs_TSB_64C_Dil1 - Gs_TSB_64C_Dil5, Gs_TSB_65C_Dil1 - Gs_TSB_65C_Dil3, Gs_TSB_66C_Dil1 - Gs_TSB_66C_Dil6, Gs_TSB_67C_Dil1 - Gs_TSB_67C_Dil6*).
- Inclusion of microbial growth data in Combase (<https://browser.combase.cc>) (07/03/2019) for the published paper «**Kakagianni, M (et al.), 2018: Development and validation of predictive models for the effect of storage temperature and pH on the growth boundaries and kinetics of *Alicyclobacillus acidoterrestris* ATCC 49025 in fruit drinks. Food Microbiology. 74:40-49**» (125 εγγραφές: ID: *Aa_Kbroth_pH3.03_R1 - Aa_Kbroth_pH3.03_R6, Aa_Kbroth_pH3.32_R1 - Aa_Kbroth_pH3.32_R6, Aa_Kbroth_pH3.6_R1 - Aa_Kbroth_pH3.6_R6, Aa_Kbroth_pH3.78_R1 - Aa_Kbroth_pH3.78_R6, Aa_Kbroth_pH3.99_R1 - Aa_Kbroth_pH3.99_R6, Aa_Kbroth_pH4.32_R1 - Aa_Kbroth_pH4.32_R6, Aa_Kbroth_pH4.52_R1 - Aa_Kbroth_pH4.52_R6, Aa_Kbroth_pH4.8_R1 - Aa_Kbroth_pH4.8_R6, Aa_Kbroth_pH5.04_R1 - Aa_Kbroth_pH5.04_R6, Aa_Kbroth_pH5.29_R1 - Aa_Kbroth_pH5.29_R6, Aa_Kbroth_pH5.53_R1 - Aa_Kbroth_pH5.53_R6, Aa_Kbroth_25C_R1 - Aa_Kbroth_25C_R6, Aa_Kbroth_27C_R1 - Aa_Kbroth_27C_R6, Aa_Kbroth_30C_R1 - Aa_Kbroth_30C_R6, Aa_Kbroth_35C_R1 - Aa_Kbroth_35C_R6, Aa_Kbroth_40C_R1 - Aa_Kbroth_40C_R6, Aa_Kbroth_45C_R1 - Aa_Kbroth_45C_R6, Aa_Kbroth_48C_R1 - Aa_Kbroth_48C_R6, Aa_Kbroth_50C_R1 - Aa_Kbroth_50C_R6, Aa_Kbroth_53C_R1 - Aa_Kbroth_53C_R5, Aa_Kbroth_55C_R1 - Aa_Kbroth_55C_R6*).

[3.2] NATIONAL (GREEK)

- Scholarship from Greek Scholarships Foundation (IKY) for the 3rd order success in School of Biology of Faculty of Science, Aristotle University of Thessaloniki (2012 – 2013).

4. POSITION HELD

- **April 2021-Present. Assistant Professor** in Technology, Quality and Safety of Foods of Animal Origin, Department of Food Science and Nutrition, School of Agricultural Sciences, University of Thessaly, Temponera str. 43100, Karditsa, Greece.
- **March 2019-April 2021. Postdoctoral researcher/Research associate.** Laboratory of Plant and Environmental Biotechnology, Department of Biochemistry and Biotechnology, School of Health Sciences, University of Thessaly, Viopolis, 41500, Larissa, Greece
- **November 2010-February 2017. Research assistant.** Laboratory of Food Microbiology and Hygiene, Department of Food Science and Technology, School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki, Farm area of the Aristotle University of Thessaloniki (in Thermi), 57001, Greece.

5. TRAINING

- **Microbiome Data Analyses Workshop** (Virtual event, **20-23/04/2021**), 30 hours of professional learning in the form of lectures and hands-on training organized by Hasselt University - Campus Diepenbeek, Belgium.
- **Microscopy training seminars** organized by the Institute of Nanoscience and Nanotechnology of NCSR "Demokritos" through the research project "Innovation-EL" (**10-31/03/2021**).
- **ELSA** (Earth and Life Systems Alliance) **Metagenomics Workshop 2 (Virtual event) (10/02/2021)** organized by Norwich Research Park.
- **Innovative Dairy Science education material development, focused on Products, Processes, Quality, Safety & Entrepreneurship, using Information and Communication Technologies (ICTs) and Open Educational Resources (OER): "Train the Trainers" (Virtual event) (05/02/2021)**, organized by the consortium partners of InnoDairyEdu project and co-funded by the Erasmus+ Programme by European Union.
- **PARMA SUMMER SCHOOL 2020 "ONE HEALTH": Virtual event** (09-10/06/2020), organized by EFSA and the School of Advanced Studies on Food and Nutrition of the University of Parma, in collaboration with the Catholic University Sacro Cuore of Piacenza.
- **Certified Lifelong Learning Adult Education Program** of the Center for Further Education and Lifelong Learning (KEDIBIM) of Aristotle University of Thessaloniki. Blended Learning Program of Contemporary, Asynchronous e - Learning & Living Learning (155 hours duration) (2nd March – 29th April 2018).
- **Quantitative Tools for Sustainable Food and Energy in the food chain (Q-Safe)** within «*Strategic Partnerships*» *Erasmus+*, funded by Commission of the European Communities – Research Directorate General, General Secretariat of Research and Technology with funds of the 6th Framework Programme. Coordinator: Dr Vasilis Valdramidis, University of Malta Department of Food Studies and Environmental Health, Faculty of Health Sciences, Mater Dei Hospital, Malta (23rd March – 3rd April 2015).

- Workshop during FoodMicro 2014 conference, Nantes – France: **“Tools for risk assessment”** (1st September 2014).
- Lifelong Learning Programme, Erasmus Intensive Programmes (IP), **Predictive Modelling and Risk Assessment**, Coordinator: Dr Enda Cummins, University of Dublin, (UCD), School of Biosystems Engineering, Agriculture and Food Science Centre, Ireland. Host Partner: Dr Vasilis Valdramidis, University of Malta, Department of Food Studies and Environmental Health, Faculty of Health Sciences, Mater Dei Hospital, Malta (24th March – 6th April 2013).

6. TEACHING EXPERIENCE

[6.1] SUPERVISION OF THESES PROJECTS

- **Participation in the organization of experiments, guidance and supervision of B.Sc. theses projects** in the School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Department of Food Science and Technology, Aristotle University of Thessaloniki (Laboratory of Food Microbiology and Hygiene, academic year 2010-2015). Supervisor: Prof. Konstantinos Koutsoumanis

- **Supervision of bibliographic B.Sc. theses projects:**

-“Application of predictive models for the safety and shelf-life of ground beef” (Eleni Tsiokou, completed in April 2021), School of Agricultural Technology, Department of Food Technology University of Applied Sciences of Thessaly, TEI of Thessaly.

-“Microencapsulation of probiotic bacteria for their incorporation into foods for the improvement of their viability” (Konstantinos Reggis, completed in May 2019) School of Agricultural Technology, Department of Food Technology University of Applied Sciences of Thessaly, TEI of Thessaly.

-“Application of Time-Temperature Indicators in Food Quality and Safety Control” (Dimitrios Kostellos, start in 2019), School of Agricultural Technology, Department of Food Technology University of Applied Sciences of Thessaly, TEI of Thessaly.

[6.2] ACADEMIC TEACHING EXPERIENCE

- **Autonomous teaching** of the undergraduate course **“Introduction to Food Science and Technology”** (Theory and Laboratory), Department of Food Science and Nutrition, University of Thessaly (academic year 2019-2020, 1st semester) as Academic Scholar in the context of the action “Acquisition of academic teaching experience by young scientists holding a doctorate degree” (business plan “Development of Human Resources, Education and Lifelong Learning”). Co-funding by Greece and the European Union, Partnership Agreement for the Development Framework 2014-2020.

- **Co-teaching** of the undergraduate course **“Food Biotechnology-Microbial Fermentations”** (Laboratory). Department of Food Technology, School of Agricultural Technology, University of Applied Sciences of Thessaly, TEI of Thessaly (2018-2019, 4th Semester) as Academic Scholar.

- **Autonomous teaching** of the undergraduate course “**Professional Ethics and Food Legislation**” (Theory) Department of Food Technology, School of Agricultural Technology, University of Applied Sciences of Thessaly, TEI of Thessaly (2018-2019, 5th Semester) as Academic Scholar.
- **Co-teaching** of the undergraduate course “**Food Microbiology**” (Laboratory). Department of Food Technology, School of Agricultural Technology, University of Applied Sciences of Thessaly, TEI of Thessaly (2018-2019, 3rd Semester) as Academic Scholar.

[6.3] OTHER TEACHING EXPERIENCE

- **Autonomous teaching** entitled "Quantitative assessment of shelf-life and microbial food safety" and "Case Study of Quality Control and Food Safety" and production of training material within the training project "Food Quality Control - Methods of quality control and quality assessment, shelf-life and food safety" from the Centre of Continuing Education and Lifelong Learning (KEDIVIM) of the University of Thessaly, April-May (15 hours) 2021.
- Training 3 Kosovar inspectors through the project TAIEX: “Study Visit on Shelf Life of Food Products” organised in co - operation with Hellenic Food Authority and Aristotle University of Thessaloniki (21 – 25/01/2019) (venue: Department of Food Science and Technology, Aristotle University of Thessaloniki, Greece). Training objective: “**Hands-on training on shelf-life assessment of dairy products using PMP**” (25/01/2019).

7. RESEARCH INTERESTS

Research interests cover a wide range of Food Science topics related to preservation processes, microbiology, food safety and quality:

Food Quality. Study of the kinetics of changes (microbiological, physicochemical, organoleptic) that contribute to the deterioration or loss of quality and nutritional value of foods.

Food Safety. Study of the presence and development of methods for control of microbiological, chemical and physical hazards in foods. Study of the effect of processing methods and preservation conditions on the presence and concentration of hazards in food.

Predictive Microbiology. Study of the effect of endogenous and exogenous factors such as temperature, water activity, pH, gas partial pressure, concentration of antimicrobials on the growth of pathogenic and spoilage microorganisms and development of mathematical models to optimize food safety and quality. Integration of mathematical models into user-friendly software for easy use by the food industry.

Microbial risk analysis. Risk assessment, risk management and risk communication. Identification of the important parameters for the food safety and identification of the most effective interventions for its improvement.

Next generation of microbiological risk assessment in foods

Microbiome assessment using next-generation sequencing tools.

Technology and Development of New Products of Animal Origin with biofunctional properties.

8. RESEARCH EXPERIENCE

Dr. Myrsini Kakagianni has participated (paid employment) in the following competitive research projects (2 international and 6 Greek national projects):

[8.1] “Beneficial Microbes to Optimize pest control in Sustainable Tomato production” (BeMOST)

Funding: Hellenic Foundation for Research & Innovation (ELIDEK).

Implementation: Laboratory of Plant and Environmental Biotechnology, Department of Biochemistry and Biotechnology, School of Health Sciences, University of Thessaly, (13/11/2020 - 31/03/2021).

Work Packages: WP3: Regulatory pathways involved in tomato-microbe-herbivore interactions – WP3.1: study of gene expression triggered by beneficial microbes (BM) against pests as a component of direct induced resistance – WP3.3: verification of BM-induced resistance phenotypes as expressed in herbivore performance on different tomato genotypes. WP5: Evaluation of biological pest control with beneficial microbes in the greenhouse – WP5.1: evaluation of selected BM to induce effective resistance against herbivores in the field. WP6: Dissemination and Communication – WP.6.3: coordination of communication activities aiming at the scientific community and stakeholders. WP7: Project Management – WP7.2: management of communication within the research group and external partners ensuring effective collaboration

[8.2] “National Emblematic Action "ROADS OF OLIVE”

Funding: Greek national funds through the Public Investments Program (PIP) of General Secretariat for Research & Technology (GSRT).

Implementation: Laboratory of Plant and Environmental Biotechnology Department of Biochemistry and Biotechnology, Faculty of Health Sciences, University of Thessaly (4/3/2019 - 29/10/2020).

Work Packages: WP3 Subproject 1: Application of transcriptomic, proteomic, metabolomic, ionomic and transgenomic analysis to emblematic olive varieties (microbiome identification using Next Generation Sequencing-NGS on emblematic olive varieties, as well as the effect of important biotic and abiotic factors on it).

[8.3] “Quantitative Tools for Sustainable Food and Energy in the food chain (Q-Safe)”

Funding: Commission of the European Communities – Research Directorate General, General Secretariat of Research and Technology with funds of the 6th Framework Programme.

Implementation: Laboratory of Food Microbiology and Hygiene, Department of Food Science and Technology, Faculty of Agriculture, Forestry and Natural Environment, School of Agriculture, Aristotle University of Thessaloniki.

Work Packages: Preparation of course material and finalization of teaching programme, Revision and preparation of course material and finalization of teaching programme of the 2nd year, E-learning course on Predictive Modelling, Quantitative Risk Assessment and Life Cycle Analysis in Food Science and Bioscience/Coordination of the results of Q-safe outputs, Production of proceedings book and online availability (01/07-31/12/2015, 01-31/08/2017)

[8.4] “Functional dairy and meat products with high added value fermented or enriched with new probiotic microorganisms isolated from Greek traditional products”. ProbioDairyMeat

Funding: European Regional Development Fund (ERDF) of the European Union.

Co-Funding: Greek National Resources through the Operational Program Competitiveness and Entrepreneurship (OPCE II) under the Action "COOPERATION 2011" – Partnerships of Production and Research Institutions in Focused Research and Technology Sector.

Implementation: Laboratory of Food Microbiology and Hygiene, Department of Food Science and Technology, Faculty of Agriculture, Forestry and Natural Environment, School of Agriculture, Aristotle University of Thessaloniki.

Work Packages: Microencapsulation of probiotic cultures for use in dairy and meat products (11/01-10/11/2014, 26/02-30/06/2015, 29/07-31/10/2015)

[8.5] “THALIS: Development, mathematical description and optimal design of novel non-thermal technologies for processing, packaging, distribution and storage for the improved food safety and quality”

Funding: Operational Program for Education and Lifelong Learning.

Co-Funding: European Regional Development Fund (ERDF) of the European Union and Greek National Resources.

Implementation: Laboratory of Food Microbiology and Hygiene, Department of Food Science and Technology, Faculty of Agriculture, Forestry and Natural Environment, School of Agriculture, Aristotle University of Thessaloniki

Work Packages: Study of the effect of osmotic dehydration, active packaging, antimicrobial films on pathogenic and spoilage microorganisms of foods of animal and plant origin, Kinetic study of enzymatic and original microbial integrators response, Development of mathematical models of the effect of high hydrostatic pressure on endogenous enzymes and food quality characteristics, of osmotic dehydration on spoilage and pathogenic microorganisms, design of high hydrostatic pressure and osmotic dehydration processes - selection of optimal processing conditions for the production of foods with improved quality and safety, development of an algorithm for correlation of active packaging and antimicrobial films with the microbial growth rate during storage of packaged foods, Development of an algorithm for correlating the response of enzyme and microbiological integrators with the remaining shelf-life of foods at all stages of the chill chain (12/03/2013-30/11/2015)

[8.6] “Understanding the impact of production processes in the ecology of microcontaminants that alter milk products (ESL, evaporated milk) and fresh juices - Development of molecular methods and mathematical models to predict their shelf - life”

Funding: European Regional Development Fund (ERDF) of the European Union.

Co-Funding: Greek National Resources through the Operational Program Competitiveness and Entrepreneurship (OPCE II) under the Action "COOPERATION" – Partnerships of Production and Research Institutions in Focused Research and Technology Sector.

Implementation: Laboratory of Food Microbiology and Hygiene, Department of Food Science and Technology, Faculty of Agriculture, Forestry and Natural Environment, School of Agriculture, Aristotle University of Thessaloniki.

Work Packages: Development of predictive tools (mathematical models) in prediction of microbial behavior and the shelf – life of food products (01/12/2011-30/11/2012)

[8.7] “Improving the Quality and Safety of Beef and Beef Products for the Consumer in Production and Processing, ProSafeBeef”

Funding: European Commission Research Directorate General, General Secretariat for Research and Technology GSRT/EYDE-RTDI Ministry of Education with funds from the 6th Framework Programme (6FP, FOOD-CT-2006-36241).

Implementation: Laboratory of Food Microbiology and Hygiene, Department of Food Science and Technology, Faculty of Agriculture, Forestry and Natural Environment, School of Agriculture, Aristotle University of Thessaloniki.

Work Packages: Draft risk assessment models for vtec, *Campylobacter*, *Listeria monocytogenes*, *Salmonella* (qualitative or quantitative models) depending on the epidemiological data on their importance on fresh beef products and selected beef products, Data on effect of marination as new processing method on beef safety/spoilage stored at refrigeration/abuse temperatures, dissemination of results, Risk Assessment (01/07/2011-30/11/2011, 16/05/2011-30/06/2011, 01/02/2011-31/03/2011, 01-31/07/2010).

9. SHORT TERM SCIENTIFIC MISSION

[9.1] “Quantitative Tools for Sustainable Food and Energy in the food chain (Q-Safe)”

Funding: Commission of the European Communities – Research Directorate General, General Secretariat of Research and Technology with funds of the 6th Framework Programme.

Implementation: Department of Food Studies and Environmental Health, Faculty of Health Sciences, University of Malta (Student Placement within «Strategic Partnerships» Erasmus+).

Student Placement: Department of Food Studies and Environmental Health, Faculty of Health Sciences, University of Malta («Strategic Partnerships» Erasmus+) (30/09-28/11/2015). Supervisor: Vasilis Valdramidis

10. FUNDING

Participation in the submission of proposals for funding of research projects and a partner of the research team:

[10.1] «Development and application of formulated endophytic fungi for novel plant growth strategies » (FORFUN) (2020-2022)

Funding: General Secretariat of Research and Technology, Operational Programme Competitiveness, Entrepreneurship and Innovation 2014-2020 (EPAnEK), RESEARCH-CREATE-INNOVATE call.

Coordinator for University of Thessaly: Kalliope Papadopoulou (U.Th. 42.000€)

11. ADMINISTRATIVE - ORGANIZATIONAL EXPERIENCE

[11.1] Participation in the Organizing Committee of Q-Safe International conference of Predictive Modelling, Quantitative Risk Assessment and Life Cycle Analysis in Food Science and Biosciences, April 10-12 2017, Syros Island, Greece.

[11.2] “Quantitative Tools for Sustainable Food and Energy in the food chain (Q-Safe)”

Funding: Commission of the European Communities – Research Directorate General, General Secretariat of Research and Technology with funds of the 6th Framework Programme.

Implementation: Laboratory of Food Microbiology and Hygiene, Department of Food Science and Technology, Faculty of Agriculture, Forestry and Natural Environment, School of Agriculture, Aristotle University of Thessaloniki.

Work Packages: Coordination of the results of Q-safe outputs, administrative and financial management within WP: “Course development of intensive programme” (01/07-31/12/2015)

12. PUBLICATIONS

12.1 THESES

[12.1.1] PhD Thesis (2018): «Development and application of predictive models for the growth of thermophilic spore - forming bacteria in foods». Department of Food Science and Technology, School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki. Supervisor: Prof. Konstantinos Koutsoumanis

[12.1.2] MSc Thesis (2010): «Assessment of *Escherichia coli* O157:H7 growth in ground beef in the Greek chill chain» Department of Food Science and Technology, School of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Aristotle University of Thessaloniki. Supervisor: Prof. Konstantinos Koutsoumanis

[12.1.3] BSc Thesis (2008): «Determination of immunomodulatory activity of various strains of Lactic Acid Bacteria in the dorsal air pouch mice and rats» School of Biology, Faculty of Sciences, Aristotle University of Thessaloniki. Supervisor: Prof. Minas Yiangou

12.2 ARTICLES IN PEER-REVIEWED INTERNATIONAL JOURNALS

(h-index: 5, Citations: 76, Source: Google)

[12.2.1] Kourelis A., Zinonos I., **Kakagianni M.**, Christidou A., Christoglou N., Yiannaki E., Testa T., Kotzamanidis C., Litopoulou-Tzanetaki E., Tzanetakakis N. and Yiangou M. (2010). Validation of the dorsal air pouch model to predict and examine immunostimulatory responses in the gut. *Journal of Applied Microbiology*, 108(1), 274-284. <https://doi.org/10.1111/j.1365-2672.2009.04421.x>. (IF=2.683)

[12.2.2] **Kakagianni M.**, Gougouli M. and Koutsoumanis K.P. (2016). Development and application of *Geobacillus stearothermophilus* growth model for predicting spoilage of

evaporated milk. *Food Microbiology*, 57, 28-35. <https://doi.org/10.1016/j.fm.2016.01.001>. (IF=4.089)

[12.2.3] **Kakagianni M.**, Aguirre J.S., Lianou A. and Koutsoumanis K.P. (2017). Effect of storage temperature on the lag time of *Geobacillus stearothermophilus* individual spores. *Food Microbiology*, 67, 76-84. <https://doi.org/10.1016/j.fm.2017.04.009>. (IF=4.089)

[12.2.4] **Kakagianni, M.**, Kalantzi, K., Beletsiotis, E., Ghikas, D., Lianou, A. and Koutsoumanis, K.P. (2018). Development and validation of predictive models for the effect of storage temperature and pH on the growth boundaries and kinetics of *Alicyclobacillus acidoterrestris* ATCC 49025 in fruit drinks. *Food Microbiology*, 74, 40-49. <https://doi.org/10.1016/j.fm.2018.02.019>. (IF=4.089)

[12.2.5] **Kakagianni, M.** and Koutsoumanis, K.P. (2018). Mapping the risk of evaporated milk spoilage in the Mediterranean region based on the effect of temperature conditions on *Geobacillus stearothermophilus* growth. *Food Research International*, 111, 104-110. <https://doi.org/10.1016/j.foodres.2018.05.002>. (IF=3.579)

[12.2.6] **Kakagianni, M.** and Koutsoumanis, K.P. (2019). Assessment of *Escherichia coli* O157:H7 growth in ground beef in the Greek chill chain. *Food Research International*, 123, 590-600. <https://doi.org/10.1016/j.foodres.2019.05.033>. (IF=3.579)

[12.2.7] **Kakagianni, M.** Chatzitzika, C. Koutsoumanis, K.P. and Valdramidis, V. (2020). The impact of high-power ultrasound for controlling spoilage by *Alicyclobacillus acidoterrestris*: a population and a single spore assessment. *Innovative Food Science and Emerging Technologies*. <https://doi.org/10.1016/j.ifset.2020.102405> (IF=4.477) (Invited to Special Issue).

12.3 BOOK CHAPTERS

[12.3.1] **Kakagianni, M.N.** (2020). Spoilage Organisms: *Geobacillus stearothermophilus*. Reference Module in Food Science (*Encyclopedia of Dairy Sciences*). <https://doi.org/10.1016/B978-0-08-100596-5.22967-3>.

12.4 ABSTRACTS IN THE PROCEEDINGS OF INTERNATIONAL CONFERENCES

[12.4.1] Gougouli, M., **Kakagianni, M.** and Koutsoumanis K. (2014). Evaluation of heat, acid and osmotic resistance of probiotic *Lactobacillus*. 24th International ICFMH Conference, Food Micro 2014, September 01-04, Nantes, France (Poster presentation, pp. 650).

[12.4.2] **Kakagianni, M.**, Gougouli, M. and Koutsoumanis K. (2014). Development and application of a predictive model for *Geobacillus stearothermophilus* growth as a tool to assess risk of evaporated milk spoilage. 24th International ICFMH Conference, Food Micro 2014, September 01-04, Nantes, France (Poster presentation, pp. 285).

[12.4.3] **M. Kakagianni** and K.P. Koutsoumanis (2015). Development and application of a predictive model for *Alicyclobacillus acidoterrestris* growth as a tool to assess risk of fruit juice spoilage. ICPMF 9th International Conference on Predictive Modelling in Food, September 08-12, Rio de Janeiro, Brazil (Poster presentation, P.066).

[12.4.4] **M. Kakagianni** and K.P. Koutsoumanis (2015). A predictive model for *Alicyclobacillus acidoterrestris* growth as a tool to assess risk of fruit juice spoilage. EFSA's 2nd Scientific Conference: Shaping the Future of Food Safety, Together, October 14-16, Milan, Italy (Poster presentation, P. 179).

[12.4.5] **M. Kakagianni** and K.P. Koutsoumanis (2017). Development and application of *Geobacillus stearothermophilus* predictive growth model as a tool to assess risk of evaporated milk spoilage. Q-Safe International conference of Predictive Modelling, Quantitative Risk Assessment and Life Cycle Analysis in Food Science and Biosciences, April 10-12, Syros island, Greece (Oral Presentation).

[12.4.6] **M. Kakagianni**, C. Chatzitzika, K. Koutsoumanis and V. Valdramidis (2019). Assisted ultrasound to control the germination and outgrowth of *Alicyclobacillus acidoterrestris* at population and single spore level. 33rd EFFoST International Conference 2019, November 12-14, Rotterdam, The Netherlands (Accepted as Oral Presentation).

[12.4.7] Tsiknia M., Ariannas D., Skiada V., **Kakagianni M.**, Vasileiadis S., Karpouzas D.G., Papadopoulou K.K. and Ehaliotis C. (2020). Drivers of the biogeographical patterns of the endophytic fungal community in the roots of the Greek olive tree variety Koroneiki. 15th European Conference on Fungal Genetics, February 17-20, Rome, Italy (Accepted as Oral Presentation).

[12.4.8] Mourtiadou S., Arampatzis T., **Kakagianni M.**, Feka M., Papadopoulou K., Broufas G. and Pappas M. (2020). Plant-mediated effects of beneficial soil microbes against arthropod pests. Entomology 2020 Virtual Annual Meeting, Entomological Society of America (ESA), November 11-25 (Oral Presentation).

12.5 FULL PAPERS IN THE PROCEEDINGS OF INTERNATIONAL CONFERENCES

[12.5.1] Gougouli, M., **Kakagianni, M.**, Aspidou, Z., Moschakis, T., Biliaderis C., Koutsoumanis, K. (2015). Microencapsulation of probiotic cultures for use in dairy and meat products. 2nd International Conference on Food and Biosystem Engineering, May 27-31, Mykonos, Greece (Poster presentation, P. 86).

[12.5.2] **M. Kakagianni**, M. Gougouli, Z. Aspidou, T. Vasileiadis, T. Moschakis, C.G. Biliaderis and K.P. Koutsoumanis (2015). Microencapsulation of probiotics in novel delivery systems for their application in food products. 29th EFFoST International Conference Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society, November 10-12, Athens, Greece (Poster presentation, P2. 152, Ref. No. 0466).

[12.5.3] **M. Kakagianni** and K.P. Koutsoumanis (2015). Modelling the effect of temperature and pH on *Alicyclobacillus acidoterrestris* growth as a tool to assess the risk of spoilage in fruit juices. 29th EFFoST International Conference Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society, November 10-12, Athens, Greece (Poster presentation, P1.152, Ref. No. 0319).

[12.5.4] **M. Kakagianni**, M. Gougouli, T. Moschakis and K.P. Koutsoumanis (2015). Use of antimicrobials for controlling mould growth. 29th EFFoST International Conference Food Science Research and Innovation: Delivering sustainable solutions to the global economy and society, November 10-12, Athens, Greece (Poster presentation, P2. 070, Ref. No. 0324).

[12.5.5] Z. Aspidou, **M. Kakagianni**, D. Dimakopoulou-Papazoglou and K. Koutsoumanis (2015). Effect of Hypergravity on bacterial motility and heat resistance. 1st Symposium on Space Educational Activities, December 09-12, Padova, Italy (Oral presentation).

[12.5.6] **M. Kakagianni**, Koutsoumanis K. and Valdramidis V. (2016). Effect of ultrasound on recovery kinetics of *Alicyclobacillus acidoterrestris* spores. 9th biennial FOODSIM' 2016, April 03-07, Ghent, Belgium (Oral presentation).

12.6 ABSTRACTS IN THE PROCEEDINGS OF GREEK NATIONAL CONFERENCES

[12.6.1] **Kakagianni M.**, Zinonos E., Giannaki E., Kourelis A., Tzanetakis N., Litopoulou-Tzanetaki E., Yiangou M. (2007). Immunostimulatory action of *Lactobacillus paracasei subsp. paracasei* in the dorsal air pouch and the intestine of mice. 29th Scientific Congress, Greek Society of Biological Sciences, May 17-19, Kavala, Greece (Oral presentation, pp. 132-133).

[12.6.2] Eleytheriadis Th., Kartsios X., Giannaki E., Kazila P., Antoniadis G., **Kakagianni M.**, Liakopoulos V., Markala D. (2007). Chronic inflammation and reduced expression of z-chain in T- lymphocytes of hemodialysis patients. 7th National Congress of Immunology, Immune, Greek Society of Immunology, December 12-15, Thessaloniki, Greece (Poster presentation pp. 218).

[12.6.3] **Kakagianni M.**, Koutsoumanis K. (2010). Effect of type and extent of natural microflora of ground beef in growth-survival of *Escherichia coli* O157:H7. 3rd National Congress of Interdisciplinary Society of Food Hygiene Assurance: Modern conceptions of food safety and quality: the convergence of science, June 04-06, Thessaloniki, Greece (Poster presentation P-17).

[12.6.4.] **Kakagianni M.**, Charismiadou O., Koutsoumanis K.P. (2011). Study of the kinetic behavior of *Geobacillus stearothermophilus* and its effect on the shelf-life of evaporated milk. 4th HVMS Food Congress: Modern Approach of Food Hygiene and Safety, November 11-13, Thessaloniki, Greece (Poster presentation P08).

[12.6.5] **Kakagianni M.**, Koutsoumanis K.P. (2012). Study of the kinetic behavior of *Alicyclobacillus acidoterrestris* in broth. 5th Conference of the Hellenic Scientific Society Microbiokosmos, Mikrobiokosmos in the Food Chain: From Biodiversity to Applications, December 13-15, Athens, Greece (Poster presentation p. 231).

[12.6.6] Gougouli M., **Kakagianni M.**, Aspidou Z., Moschakis T., Biliaderis C., Koutsoumanis K. (2015). Microencapsulation: a study on the protective effect on probiotic microorganisms against food stress conditions. 6th Conference of the Hellenic Scientific Society Microbiokosmos, Mikrobiokosmos: New Horizons in the Micro World, April 03-05, Athens, Greece (Poster presentation P. 89).

[12.6.7] **Kakagianni M.**, Koutsoumanis K. (2019). Assessment of the risk of spoilage for evaporated milk exported to the Mediterranean region based on the effect of storage temperature on *Geobacillus stearothermophilus* growth. 8th Conference of the Scientific Society Microbiokosmos, April 18-20, Rio, Patras, Greece (Poster presentation).

[12.6.8] Tsiknia M., Ariannas D., **Kakagianni M.**, Skiada V., Vasileiadis S., Karpouzas D.G., Papadopoulou K.K., Ehaliotis C. (2019). Determinants of intraradical arbuscular mycorrhizal

fungi diversity in Greek olive tree cultivars. 8th Conference of the Scientific Society Microbiokosmos, April 18-20, Rio, Patras, Greece (Poster presentation).

12.7 FULL PAPERS IN THE PROCEEDINGS OF GREEK NATIONAL CONFERENCES

[12.7.1] **Kakagianni M.**, Koutsoumanis K.P. (2011). Effect of type and extent of natural microflora of ground beef in growth-survival of *Escherichia coli* O157:H7. 4th HVMS Food Congress: Modern Approach of Food Hygiene and Safety, November 11-13, Thessaloniki, Greece (Oral presentation, pp. 481-488).

[12.7.2] **Kakagianni M.**, Koutsoumanis K. (2015). Assessment of *Escherichia coli* O157:H7 growth in ground beef during storage in Greek chill chain. 1th National Conference: The meat and its products, February 27 – March 01, Thessaloniki, Greece (Oral presentation, pp. 500-506).

[12.7.3] Gougouli M., **Kakagianni M.**, Aspridou Z., Vasileiadis T., Mygdalia A., Dourvanidis D., Moschakis T., Biliaderis K., Koutsoumanis K. (2015). Microencapsulation of probiotics for applications in meat products. 1th National Conference: The meat and its products, February 27 – March 01, Thessaloniki, Greece (Oral presentation, pp. 494-599).

12.8 INVITED SPEAKER TO NATIONAL CONFERENCES

[12.8.1] **M. Kakagianni**, K. Koutsoumanis (2016). Prediction of the spoilage of the evaporated milk during its export to countries with hot climate. 4th Scientific Dairy and Cheese Meeting, October 01, Athens, Greece.

[12.8.2] **M. Kakagianni**, K. Koutsoumanis (2018). Assessment of the risk of spoilage for evaporated milk exported to the markets of Mediterranean region based on the effect of storage temperature on *Geobacillus stearothermophilus* growth. 1st Hellenic Student Congress of Agricultural Sciences: New Applications and Technologies in Agricultural Sciences, November 10 - 11, KEDEA, Thessaloniki, Greece.

13. REVIEWER IN INTERNATIONAL JOURNALS

- **Food Research International (Elsevier, IF: 3.579)** (2018-present)
- **International Dairy Journal (Elsevier, IF: 2.735)** (2019-present)

14. SCIENTIFIC COMMUNITIES

- **Member of the Hellenic Scientific Society of MikroBioKosmos**

15. LANGUAGE SKILLS

- **Greek** (native language)
- **English** (excellent oral and writing skills)

- First Certificate in English (Lower), University of Cambridge.
- **Français** (Intermediate level)
 - Diplôme D' études en langue Française Delf B2, L' Institut Francais.

16. COMPUTER SKILLS

- Excellent computer skills in Windows environment and knowledge of word processing (Word), spreadsheets (Excel) and presentations (PowerPoint) software and internet services (Internet Explorer, Mozilla Firefox, Google Chrome)
- Certificate Basic Skills H/Y – GlobalCert
- Very good knowledge of data management and statistical analysis software (Minitab)
- Excellent knowledge of the predictive microbiology software tools (DMFit, GlnaFit, Pathogen Modeling Program (PMP), TableCurve, CCalc) and risk assessment software (@RISK)
- Very good knowledge of bioinformatics tools for microbiome (prokaryotic and eukaryotic microbial communities) analysis (R programming language)