



MYRSINI KAKAGIANNI

Curriculum Vitae

1. PERSONAL INFORMATION

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| Nationality | Greek |
| Date of Birth: | 4 th May 1985 (Athens) |
| Marital Status: | Married, 2 children |
| Home Address: | Ikarias 56, 41335, Larissa, Greece |
| Contact telephone numbers: | +30 6979339612 |
| E- mail: | mirsinikak@gmail.com, mkakagianni@uth.gr |
| Website | https://food.uth.gr/mursini-kakagiannh/ |
| ORCID iD | https://orcid.org/0000-0003-2278-8882 |
| Scopus ID | https://www.scopus.com/authid/detail.uri?authorId=36016825700 |
| GoogleScholar | https://scholar.google.com/citations?user=rZxC8zIAAAAJ&hl=el |
| ResearchGate | https://www.researchgate.net/profile/Myrsini-Kakagianni |
| Web of Science | https://www.webofscience.com/wos/author/record/2416199 |
| LinkedIn | https://www.linkedin.com/in/mirsini-kakagianni-97034978/ |

2. EDUCATION

1. **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.

2. **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

3. **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

Before as an Assistant Professor

4. Participation, after proposal submission and selection, in the 6th campaign “Spin your Thesis! – 2015” of the European Space 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€

5. 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*).

6. 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*).

7. Scholarship from Greek Scholarships Foundation (IKY) for the 3rd order success in School of Biology of Faculty of Science, Aristotle University of Thessaloniki (2002 – 2003).

4. POSITION HELD

- **February 2021-today. 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 (FEK Appointment: 753/Γ'/26.03.2021, Pregnancy leave for 2 months: 21500/21/ΓΠ1_11.11.2021, Sergeant's leave for 3 months: 1000/22/ΓΠ1_20.01.2022, Parenting leave duration of 9 months: 7646/22/ΓΠ1_11.04.2022, FEK Revocation of Appointment: 673/Γ'/13.03.2023, FEK Retroactive appointment from 26.03.2021: 89/Γ'/17.01.2024)
- **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

- **PARMA SUMMER SCHOOL 2024 "Shaping the Future of Food Systems: Today's Applications and Future Perspectives of Artificial Intelligence": Virtual event** (23-25/09/2024), organized by European Food Safety Authority (EFSA), the University of Parma and the Catholic University Sacro Cuore of Piacenza.
- **Webinar in IAFP's Evidence for Updating Assessments of Listeriosis Risks Considering Codex Principles (09/05/2024)** organized by International Association for Food Protection (IAFP)
- **21-hour Basic Learning Cycle Seminar (CTL103) (11/3-20/5/2024)** organized by KEDIMA (Center for Support and Teaching and Learning of the University of Thessaly. <https://elearn.ctl.uth.gr/openeclass/courses/CTL103/>
- **Conference entitled "Food of Animal Origin - Developments, challenges and prospects" (30/03/2024)** at the Ichthyology Amphitheater, organized by the Interdepartmental Postgraduate Program "Technology, Quality and Safety of Foods of Animal Origin". Collaborating Departments of the University of Thessaly: Department of Agriculture, Ichthyology and Aquatic Environment, Department of Food Science and Nutrition
- **Coursera RJKYAZJGMBUC-Introduction to Systematic Review and Meta-Analysis (2024)** Online non-credit course authorized by Johns Hopkins University and offered through Coursera. <https://www.coursera.org/account/accomplishments/verify/RJKYAZJGMBUC>
- **Webinar in Modelling cross-contamination for quantitative microbiological risk assessment (24/01/2024)** organized by the EU Erasmus+ project e-SafeFood *Make Food Safety Yours* and ACTIA (France).

- **Workshop in Predictive Mycology & Quantitative Mycological Exposure Assessment (QMEA) (28-29/11/2023)** organized by research project FunShield4Med Securing Food in the Department of Chemistry in NKUA Campus, Athens.
- **Coursera B24WF7HQ4R9Q-Whole genome sequencing of bacterial genomes-tools and applications (2023).** Online non-credit course authorized by Technical University of Denmark (DTU) and offered through Coursera. <https://coursera.org/verify/B24WF7HQ4R9Q>
- **EQVEGAN conference: Challenges & Opportunities for the Plant-based Food Industry: EQVEGAN Project, (Virtual Event, 04/10/2023)** organized by ACTAE (Basque Association of Food Science & Technology) and ISEKI-Food Association, in collaboration with the Faculty of Pharmacy (UPV/EHU).
- **IAFP's Don't Be Shellfish! Use Next Generation Sequencing to Improve Seafood Safety and Quality Webinar (Virtual event, 27/06/2023)** organized by the International Association for Food Protection (IAFP)
- **Dairy Science and Technology Symposium 2022: Delivering with dairy: From primary production to primary purpose (Virtual event, 13-16/06/2022)** organized by Food Aarhus University.
- **Webinar: A Beginner's Guide to DNA-seq Bioinformatics Analysis (Virtual event, 21/04/2022)** organized by Novogene Europe
- **IAFP's Software Fair Series Part 1 - Bioinactivation & Biogrowth Webinar (Virtual event, 17/03/2022)** organized by the IAFP Microbial Modeling and Risk Assessment PDG and the ICMPF Committee
- **Innovative Dairy Science education material development, focused on Products, Processes, Quality, Safety & Entrepreneurship, using Information and Communication Technologies and Open Educational Resources:** Dissemination of the project results, **30/09/2021**, University of Thessaly, Gaiopolis, Department of Agrotechnology, Larissa, Greece.
- **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

Undergraduate theses (6)

As an Assistant Professor

- Papoutsakis Georgios (2025 – ongoing). Title: *Prediction of the interaction behaviors of Lactic Acid Bacteria and Listeria monocytogenes in xinotyri (soft cheese) from unpasteurized goat milk*, Department of Food Science and Nutrition, School of Agricultural Sciences, University of Thessaly.
- Anagnostou Odysseas – Oikonomou Konstantinos (2025 – ongoing). Title: *Impact of the sustainability and the circular economy on food safety*, Department of Food Science and Nutrition, School of Agricultural Sciences, University of Thessaly.
- Chaitoglou Georgia (2024). Title: *A quantitative survey-based analysis on consumers' attitudes, preferences, and motivations towards alternative plant-based foods*, Department of Food Science and Nutrition, School of Agricultural Sciences, University of Thessaly. Grade: 10.

Before as an Assistant Professor

- Tsokou Eleni (2021), "*Application of predictive models for the safety and shelf-life of ground beef*", Study Program of the Department of Foods Technology of the TEI of Thessaly (Karditsa). Grade: 10
- Reggis Konstantinos (2019), "*Microencapsulation of probiotic bacteria for their incorporation into foods for the improvement of their viability*", Study Program of the Department of Foods Technology of the TEI of Thessaly (Karditsa). Grade: 10

- Kostellos Dimitrios (2019), "*Application of Time-Temperature Indicators in Food Quality and Safety Control*", Study Program of the Department of Foods Technology of the TEI of Thessaly (Karditsa).

• **Assistance to director in the lab in the organization of experiments, guidance and supervision of 10 B.Sc. 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

Postgraduate theses (6)

As an Assistant Professor

- Peratikos Pantelis (2024 - ongoing). Title: «*A systematic review and meta-analysis on the prevalence of pathogens in cheeses*», Interdepartmental Postgraduate Programme in Technology, Quality and Safety of Foods of Animal Origin, Collaborating Departments of the University of Thessaly: Department of Agriculture, Ichthyology and Aquatic Environment and Department of Food Science and Nutrition.

- Kagkara Dorothea (2024 - 2025). Title: «*Development of a quantitative deterministic dietary mycotoxin zearalenone (ZEA) exposure assessment in meat alternatives*», Interdepartmental Postgraduate Programme in Technology, Quality and Safety of Foods of Animal Origin, Collaborating Departments of the University of Thessaly: Department of Agriculture, Ichthyology and Aquatic Environment and Department of Food Science and Nutrition. Grade: 10

- Leoudi Eirini (2024 - 2025). Title: «*Quantitative determination of microbiological hygiene indicators in fish and seafoods*», Interdepartmental Postgraduate Programme in Technology, Quality and Safety of Foods of Animal Origin, Collaborating Departments of the University of Thessaly: Department of Agriculture, Ichthyology and Aquatic Environment and Department of Food Science and Nutrition. Grade: 8

- Bertsimas Dimitrios (2024). Title: «*Food safety incidents associated with foodborne Clostridium genera and their control strategies: a systematic review and meta-analysis*», Interdepartmental Postgraduate Programme in Technology, Quality and Safety of Foods of Animal Origin, Collaborating Departments of the University of Thessaly: Department of Agriculture, Ichthyology and Aquatic Environment and Department of Food Science and Nutrition. Grade: 10

- Papavasileiou Konstantinos (2023). Title: «*A systematic review to predict pathogens's behaviour in poultry meat under different temperature storage conditions*», Interdepartmental Postgraduate Programme in Technology, Quality and Safety of Foods of Animal Origin, Collaborating Departments of the University of Thessaly: Department of Agriculture, Ichthyology and Aquatic Environment and Department of Food Science and Nutrition. Grade: 10

- Pazarakioti Aikaterini (2023). Title: «*A systematic review to predict the behaviour of spoilage bacteria in raw milk*», Interdepartmental Postgraduate Programme in Technology, Quality and Safety of Foods of Animal Origin, Collaborating Departments of the University of

Thessaly: Department of Agriculture, Ichthyology and Aquatic Environment and Department of Food Science and Nutrition. Grade: 10

Doctoral theses (1)

As an Assistant Professor

- Chatzimpyrou Natalia (2025 - ongoing). Title: "Development and application of predictive models for the growth of psychrotrophic pathogenic/spoilage (endospore-forming) bacteria and fungi in fermented plant-based dairy analogues", Department of Food Science and Nutrition, School of Agricultural Sciences, University of Thessaly.

Participation as a member of the three-member examination committee of undergraduate theses (23)

Participation as a member of the three-member examination committee of postgraduate theses (11)

As an Assistant

- Zavali Paraskevi (2025). Title: "Innovations in mild processing methods of products of food of animal origin", Supervisor: Georgopoulos Theofanis, Interdepartmental Postgraduate Programme Technology, Quality and Safety of Foods of Animal Origin, Collaborating Departments of the University of Thessaly: Department of Agriculture, Ichthyology and Aquatic Environment and Department of Food Science and Nutrition. Grade: 9.
- Leivaditou Chrysoula (2024). Title: "Effect of functional edible packages on quality and shelf-life of chicken fillets", Supervisor: Boziaris Ioannis, Interdepartmental Postgraduate Programme in Technology, Quality and Safety of Food of Animal Origin, Collaborating Departments of the University of Thessaly: Department of Agriculture, Ichthyology and Aquatic Environment and Department of Food Science and Nutrition. Grade: 10.
- Risvas Panagiotis (2024). Title: "Meta-analysis of studies on the presence of *Campylobacter jejuni* in poultry and their products", Supervisor: Boziaris Ioannis, Interdepartmental Postgraduate Programme in Technology, Quality and Safety of Food of Animal Origin, Collaborating Departments of the University of Thessaly: Department of Agriculture, Ichthyology and Aquatic Environment and Department of Food Science and Nutrition. Grade: 10.
- Chatzimpyrou Natalia (2024). Title: "Development of new added value seafood products stored in edible packaging", Supervisor: Parlapani Foteini, Interdepartmental Postgraduate Programme in Technology, Quality and Safety of Food of Animal Origin, Collaborating Departments of the University of Thessaly: Department of Agriculture, Ichthyology and Aquatic Environment and Department of Food Science and Nutrition. Grade: 10.
- Marmagelou Theodora (2024). Title: "Antibiotic-resistant nosocomial pathogens and their impact on public health with emphasis on children", Supervisor: Parlapani Foteini, University of Thessaly, Department of Ichthyology and Aquatic Environment and Department of Special Education, Joint Postgraduate programme «Education for sustainability and the environment». Grade: 9.

- Tsioga Dimitra (2024). Title: "Antibiotic residues and antibiotic-resistant pathogens in milk. Impacts on human health with emphasis on children". Effects on human health with emphasis on children", Supervisor: Parlapani Fotini, University of Thessaly, Department of Ichthyology and Aquatic Environment and Department of Special Education, Joint Postgraduate programme «Education for sustainability and the environment». Grade: 9.5.
- Eleftheriadis Ioannis (2024). Title: "The role of leguminous and cereal components in the quality characteristics of plant-based meat analogues", Supervisor: Georgopoulos Theofanis, Interdepartmental Postgraduate Programme in Technology, Quality and Safety of Food of Animal Origin, Collaborating Departments of the University of Thessaly: Department of Agriculture, Ichthyology and Aquatic Environment and Department of Food Science and Nutrition. Grade: 10.
- Tsara Evangelia (2024). Title: "Behavior of *Listeria monocytogenes* under stresses imposed by seafood processing conditions", Supervisor: Boziaris Ioannis, Interdepartmental Postgraduate Programme in Technology, Quality and Safety of Food of Animal Origin, Collaborating Departments of the University of Thessaly: Department of Agriculture, Ichthyology and Aquatic Environment and Department of Food Science and Nutrition. Grade: 10.
- Kiritopoulos Georgios (2023). Title: "Recording and analysis of cases of biological hazards in dairy products declared in EU countries. in recent years - Reporting and analysis of cases of biological hazards in dairy products declared in EU countries in the recent years", Supervisor: Giavasis Ioannis, Interdepartmental Postgraduate Programme in Technology, Quality and Safety of Food of Animal Origin, Collaborating Departments of the University of Thessaly: Department of Agriculture, Ichthyology and Aquatic Environment and Department of Food Science and Nutrition. Grade: 9.67.
- Gkania Afroditi (2023). Title: "Reporting and analysis of cases of biological hazards in meat and meat products declared in EU countries in the recent years", Supervisor: Giavasis Ioannis, Interdepartmental Postgraduate Programme in Technology, Quality and Safety of Food of Animal Origin, Collaborating Departments of the University of Thessaly: Department of Agriculture, Ichthyology and Aquatic Environment and Department of Food Science and Nutrition. Grade: 10.
- Tsiafitsas Georgios (2023). Title: "Functional properties of milk proteins and their effect on quality characteristics in foods", Supervisor: Georgopoulos Theofanis, Interdepartmental Postgraduate Programme in Technology, Quality and Safety of Foods of Animal Origin, Collaborating Departments of the University of Thessaly: Department of Agriculture, Ichthyology and Aquatic Environment and Department of Food Science and Nutrition. Grade: 8.33.

[6.2] ACADEMIC TEACHING EXPERIENCE

Undergraduate Programs

Teaching Courses:

As an Assistant Professor

1. **Technology and Quality Control of Milk and its Products** ME-711 (Course responsible) (Academic Year 2024-2025, 7th Semester)

2. **Food Hygiene, Safety and Risk Assessment** ME-713 (Course responsible) (Academic Year 2024-2025, 7th Semester)
3. **New Trends in Food Science and Nutrition (Seminar)** ME-917 (Course Instructor, 2 Lectures) (Academic Year 2024-2025, 9th Semester)
4. **Quality control and food – Safety management systems** ME-613 (Course responsible) (academic year 2023-2024, 2024-2025, 6th Semester)
5. **Technology and Quality Control of Meat and Fish** ME-813 (Course responsible) (academic year 2022-2023, 2023-2024, 2024-2025, 8th Semester)
6. **Food Law and Nutrition Policy** ME-814 (Course responsible) (academic year 2022-2023, 8th Semester)
7. **General Microbiology** BP-313 (Course responsible) (academic year 2021-2022, 3rd Semester)

Before as an Assistant Professor

1. **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 framework 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.
2. **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.
3. **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.
4. **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.

Postgraduate Programs

Teaching Courses:

As an Assistant Professor

1. Lecture entitled: "**Risk assessment and Food Safety**" (06/02/2023, 23/01/2024) in the context of the postgraduate course "Law and Quality Management Systems and Safety of Foods of Animal Origin" of the Interdepartmental PMS "Technology, Quality and Safety of Foods of Animal Origin" of the Department of Agriculture, Ichthyology and Aquatic Environment and the Department of Food Science and Nutrition of the University of Thessaly

2. Lecture entitled: **"Modern and molecular methods for the identification of microorganisms - Applications in foods"** (13/12/2023, 11/12/2024) in the context of the postgraduate course "Quality and Safety Control of Foods of Animal Origin" of the Interdepartmental PMS "Technology, Quality and Safety of Foods of Animal Origin" of the Department of Agriculture, Ichthyology and Aquatic Environment and the Department of Food Science and Nutrition of the University of Thessaly

[6.3] OTHER TEACHING EXPERIENCE

As an Assistant Professor

1. Lectures entitled: **"Linking dietary exposure and risk assessment of mycotoxins"** and **"Hands-on training on quantitative mycotoxin exposure assessment: case study on bread products"** within the framework of the 2nd Summer School organized by the European (Horizon) research program FunShield4Med (Food Safety Mycotoxins & Climate change) and hosted at the Agricultural University of Athens (13/06/2024)

2. **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.

Before as an Assistant Professor

1. Training 3 Kosovar inspectors through the project TAEX: "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 quantitative microbial risk assessment

Quantitative Chemical Risk Assessment of mycotoxins in food

Identification of the food microbiome using Next-Generation Sequencing tools.

Technology and Development of New Food Products of Animal Origin with Biofunctional Properties.

8. RESEARCH EXPERIENCE

Dr. Myrsini Kakagianni has participated (paid employment) as a Scientific Associate or as a Postdoctoral Researcher in the following competitive research projects (2 international and 5 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. SUBMISSION OF RESEARCH PROPOSALS

As an Assistant Professor

As a coordinator (3)

[10.1] «Integration of ‘Omics’-based technologies into Quantitative Microbial Risk Assessment using *Listeria monocytogenes* as a case study» (QList) (Proposal’s Number:) - Submitted proposal in the framework of the Hellenic Foundation for Research and Innovation (HFRI) call "3rd Call for HFRI’s Research Projects to Support Faculty Members & Researchers", funded by the European Union - Next Generation EU. Grade: rating A by 16th descending total score according to the Final Ranking Table of Runner-Up Proposals.

[10.2] «‘Omics’-based technologies in the development of a quantitative microbial risk assessment of *Listeria monocytogenes*» (LOTUS) (Proposal’s Number: 14896) – Submitted proposal in the framework of the Hellenic Foundation for Research and Innovation (HFRI) call "Basic Research Financing (Horizontal support for all Sciences), Sub-action 1: Funding New Researchers, National Recovery and Resilience Plan (Greece 2.0)", funded by the European Union - Next Generation EU. Grade: rating A by 16th descending total score according to the Final Ranking Table of Runner-Up Proposals.

[10.3] «Safety and microbiological risk analysis in whey cheeses from Thessaly (THESSCHEESE)» (ID: 343) – Submitted proposal in the context of no. 16188/21/ΓΠ/10-09-2021 to the Research, Innovation and Excellence Structure of the University of Thessaly (DEKA) under the framework of the “Call for supporting the research of new faculty members of the University of Thessaly”. Grade: 74.67/100 (rejected)

As a Research Team Member (and participation in the writing of research proposals) (10)

[10.1] "Microbial repository development highlighting Thessaly's microbial diversity focused on agri-food and environmental applications (MicroBank) (MIS: 6018564, Bulletin ID: 40470)" as a member of the Scientific Team – Scientific Director: Chrysanthi Pateraki (University of Thessaly). Proposal submitted (02/12/2024) in the context of the call for proposals Strengthening the research infrastructure and equipment of public research institutions based in Thessaly, in the priority areas of RIS3 2024. Rating: Pending.

[10.2] “Beyond Cows: High-Value Dairy from Minor Animal Species (HARMONISE)” as a Secondary Proposer (Cyprus University of Technology, Photis Papademas: Coordinator) (Proposal Reference: OC-2024-1-28088) - Proposal submitted under the OC-2024-1 Call for Proposals COST European Cooperation In Science and Technology. Rating: Pending.

[10.3] “Sustainable Exploitation and Application of Wild Invasive Seaweeds Network (SEAWISE)” as a Secondary Proposer (Associated Laboratory for Green Chemistry (LAQV) of the Network of Chemistry and Technology (REQUIMTE), University of Porto, Clara Grosso: Coordinator) (Proposal Reference: OC-2024-1-27733) - Proposal submitted under the OC-2024-1 Call for Proposals COST European Cooperation In Science and Technology. Rating: Pending.

[10.4] “Strategic alliance for the prevention of microbial risks and the shielding of the safety of Greek cultured shellfish (ShellSafe) (YP42_958724)” as a member of the Scientific Team - Scientific Manager: Fotini Parlapani (University of Thessaly). Proposal submitted (21/06/2024) in the context of the announcement ACTION II: COLLABORATIONS OF RESEARCHERS FROM DIFFERENT UNIVERSITIES - SUB4: “Trust Your Stars” (OPS code: TA 5180519). Rating: Pending.

[10.5] «Minimising climate impact on aquaculture: mitigation and adaptation solutions for future climate regimes (AquaClime)» as a Team Member (University of Thessaly) - Proposal submitted under Call: HORIZON-CL6-2024-FARM2FORK-01 (Fair, healthy and environmentally friendly food systems from primary production to consumption), Topic: HORIZON-CL6-2024-FARM2FORK-02-7-two-stage, Type of Action: HORIZON-IA. Rating: Pending.

[10.6] «TRANSFORMATIVE TECHNOLOGIES FOR PRODUCING FUNCTIONAL AND SUSTAINABLE MINIMALLY PROCESSED FOOD PRODUCTS FROM LEGUMES (ULTRAFRACTION)» as a Team Member and Secondary Proposer (University of Thessaly (Parlapani Foteini: Coordinator)) (Proposal Number: 101181207) - Proposal submitted under Call: HORIZON-CL6-2024-FARM2FORK-01 (Fair, healthy and environmentally-friendly food systems from primary production to consumption), Topic: HORIZON-CL6-2024-FARM2FORK-01-2, Type of Action: HORIZON-RIA. Score: 14/15, Rejected.

[10.7] “Thessaly surface and groundwater microbiological and chemical risk assessment after the recent floods using the One-Health approach” (THES-WATER-1-HEALTH) as a member of the Scientific Team (Proposal’s Number: 23546) – Scientific Responsible: Theofilos Papadopoulos (ELGO-DIMITRA). Proposal submitted in the context of the no. prot. 70402/28-07-2023 announcement “3rd Announcement of Research Projects ELIDEK. for the support of Faculty Members and Researchers”, which is financed by resources from the Recovery and Resilience Fund in the context of the Approval of the annual programming of actions and allocation of resources of the Hellenic Foundation for Research and Innovation (ELIDEK) for the year 2023. Rating: rating A by 17th descending total score according to the Provisional Ranking Table of Shortlisted Proposals).

[10.8] «Rapid early warning and monitoring systems for mycotoxin contamination along the whole production chain of key cereals and dairy products in Africa - RASFFRICA» as a Team Member (University of Thessaly (Parlapani F.): Coordinator) (Proposal Number: 101136683) – Proposal submitted under Call: HORIZON-CL6-2023-FARM2FORK-01 (Fair, healthy and environmentally-friendly food systems from primary production to consumption), Topic: HORIZON-CL6-2023-FARM2FORK-01-20, Type of Action: HORIZON-RIA. Grade: **11/15** (rejected).

[10.9] «Non-cow milk chain: From agricultural heritage to high value end products - NoC MiNe - Non cow milk network» as a Secondary Proposer (University of Thessaly (Malissiova E.): Coordinator) (Proposal Reference: OC-2021-1-25546, OC-2022-1-25925, OC-2023-1-26635) - Proposal submitted under OC-2021-1 and OC-2022-1 Announcement COST European Cooperation In Science and Technology. Grade: OC-2021-1-25546: 33/50 (rejected), OC-2022-1-25925: 43/50 (rejected), OC-2023-1-26635: 35/50 (rejected)

[10.10] «Harmonising microbiome studies and metadata curation for monogastric livestock and food production - MGBiomS-PLUS» as a Secondary Proposer (University of Hohenheim (Amélia Camarinha Silva: Coordinator) (Proposal Reference: OC-2023-1-26397) – Proposal

submitted under OC-2023-1 Announcement COST European Cooperation In Science and Technology. Grade: 33/50 (rejected)

11. FUNDING OF RESEARCH PROPOSALS

As an Assistant Professor

As a Research Team Member (participation in the writing of proposals for funding of research projects) (7)

[11.1] «Flavour, oDour and tExture improvements of pLant-based dalry produCts using microbial fermentatiOn prodUctS (DELICIOUS)» as a Team Member (RISE PROCESSUM AB (Charilaos Xiros: Coordinator)) (Proposal Number: 101181822) - Proposal submitted under the Call: HORIZON-CL6-2024-FARM2FORK-01 (Fair, healthy and environmentally-friendly food systems from primary production to consumption), Topic: HORIZON-CL6-2024-FARM2FORK-01-9, Type of Action: HORIZON-IA. Approved (20/06/2024),

Start: 01/11/2024. (UTh 225,000€)

[11.2] «Heterologous synthesis of exopolysaccharides from Lactic Acid Bacteria» (KE: 7742)
Funding: Funding from Company Name: "Vemico Ltd" a company registered in England and Wales, of Amelia House, Crescent Road, Worthing, West Sussex, BN11 1RL, United Kingdom.

Start: 19-03-2024. UTh Coordinator: Theodoros Goulas, **Deputy Scientific Project Manager: Myrsini Kakagianni** (UTh 12,000€)

[11.3] «Transfer of antibiotic resistance genes between foodborne bacteria in aquaculture facilities and seafood - TranSeafood» (ID 16591 – Subproject 1 (MIS: 5163923))

Funding: Funding for Basic Research (Horizontal support to all Sciences) (Subproject 1 (MIS: 5163923)), National Recovery and Resilience Plan (Greece 2.0), Sub-Action 1: Funding for Young Researchers», which is financed by resources of the Recovery and Resilience Fund within the framework of the Action «Strengthening Basic and Applied Research» and Implementing Agency the Hellenic Research and Development Fund.

Start: 23/04/2024. Coordinator of the University of Thessaly: Foteini Parlapani (UTh 170,000€)

[11.4] “Excellence hub in green technologies: Introducing innovation ecosystems in the Mediterranean food value chain” (EXCEL4MED)

Funding: European Union’s Horizon Europe Research and Innovation Programme (Grant agreement ID: 101087147)

Implementation: Laboratory of Food Chemistry, Department of Sciences, Department of Chemistry, National and Kapodistrian University of Athens (UoA) (01/10-30/11/2023, 01/01-31/01/2024, 16/03-15/09/2024). UoA Coordinator: Vasilis Valdramidis

Work Packages: WP2 - Interpretation of living lab activities outcomes in relation to consumer perceptions, WP3 - Joint R&I project consolidating academia business linkages (production of novel added-value food products by proposing novel strategies for the green extraction of pomegranate and citrus and their by-products and establishment of green technologies for

juice sugar breakdown conversion, review of quantitative methods to optimise the extraction for identifying the optimal conditions to increase their yield).

[11.5] “Research activities for the study of the effect of triterpenes on the response of plants to abiotic stresses”

Funding: FUNDING OF OTHER PROJECTS (E.Y.), various bodies Implementation body: Laboratory of Plant & Environmental Biotechnology, Department of Biochemistry and Biotechnology, School of Health Sciences, University of Thessaly (01/11 - 30/11/2023), UTh Coordinator: Kalliopi Papadopoulos

Work packages: Participation in the evaluation of terpenes on the activity of *Nitrobacter* bacterial strains

[11.6] «Improving animal nutrition, health and productivity and meat quality through the use of natural antioxidant-antimicrobial polyphenols in animal nutrition » - INNOVAPOULTRY (M16ΣYN2-00322)

Funding: Metro 16 "Cooperation" (Sub-Measure 16.1-16.2, Operational Action Plan 2: Implementation of the Operational Plan (project) of the ESK Operational Groups for agricultural productivity and sustainability).

Start: 27/05/2022. Coordinator for University of Thessaly: Ioannis Giavasis (U.Th. 79,125€)

[11.7] «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 Papadopoulos (U.Th. 42,000€)

12. ADMINISTRATIVE - ORGANIZATIONAL EXPERIENCE

As an Assistant Professor

[12.1] Participation in the Strategy Mapping of the Department of Food Science and Nutrition of the School of Agricultural Sciences of the University of Thessaly (Assembly 11th - 8-7-2021)

[12.2] Participation in the OMEA committee of the Department of Food Science and Nutrition of the School of Agricultural Sciences of the University of Thessaly (GA Minutes No. 3/29-02-2024).

[12.3] Participation as an Alternate Member in the ethics, internship and Erasmus committees of the Department of Food Science and Nutrition of the School of Agricultural Sciences of the University of Thessaly (GA Minutes No. 3/29-02-2024).

[12.4] Participation in the Promotion and Publicity Group of the Department of Food Science and Nutrition (website management, linkedin) of the School of Agricultural Sciences of the University of Thessaly (Assembly 11th – 8-7-2021, GA Minute No. 3/29-02-2024)

[12.5] Participation in the Allocation of Expenditures and the Committee for the Evaluation of the Use and Operation of Infrastructure and Laboratory Equipment of the Department of Food Science and Nutrition of the School of Agricultural Sciences of the University of Thessaly (Assembly 11th – 8-7-2021).

[12.6] Participation in the Allocation of Course Leaders of the Department of Food Science and Nutrition of the School of Agricultural Sciences of the University of Thessaly (Assembly 11th – 8-7-2021).

[12.7] Participation in the Assignment of Courses for Placement Exams of the Department of Food Science and Nutrition of the School of Agricultural Sciences of the University of Thessaly (GA Minutes No 3/29-02-2024).

[12.8] Participation in the Evaluation Committee for Teaching Candidates for the Acquisition of Academic Teaching Experience at the University of Thessaly for the academic years 2021-2022 and 2024-2025 (Assembly 11th – 8-7-2021, GA Minutes No. 4/14-03-2024, GA Minutes No. 12/05-09-2024, GA Minutes No. 13/09-09-2024, GA Minutes No. 16/07-10-2024, GA Minutes No. 22/13-12-2024, GA Minutes No. 1/07-01-2025, GA Minutes No. 2/16-01-2025).

[12.9] Participation in the Evaluation Committee for Teaching Candidates P.D. 407/80 for the Winter Semester of the Academic Year 2021-2022 (9th Assembly – 01-06-2021).

[12.10] Participation in the Evaluation Committee for Teaching Candidates for the Spring Semester of the Academic Year 2023-2024 and 2024-2025 (GA Minutes No. 3/29-02-2024, GA Minutes No. 5/13-02-2025).

[12.11] Participation in the Examination Ranking Evaluation Committee for the academic year 2024-2025 (GA Minutes No. 12/05-09-2024)

Before as an Assistant Professor

[12.12] 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.

[12.13] “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)

13. PUBLICATIONS (60)

Scopus citations: 146, h-index 7 (2016 - present)

Google Scholar citations: 211, h-index: 8, and i10-index 8 (2016 - present)

Scimago Journal & Country Rank: Q1 for 9/12 journal publications

13.1 THESES (4)

[13.1.1] 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

[13.1.2] 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

[13.1.3] 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

[13.1.4] Practical Work (2007): "Immunophenotyping of white blood cells and diagnosis of B-Chronic Lymphocytic Leukemia (B-CLL)" Hematology Laboratory, Theageneio Hospital of Thessaloniki.

13.2 ARTICLES IN PEER-REVIEWED INTERNATIONAL JOURNALS (15/1 submitted)

[13.2.1] Kourelis A., Zinonos I., **Kakagianni M.**, Christidou A., Christoglou N., Yiannaki E., Testa T., Kotzamanidis C., Litopoulou-Tzanetaki E., Tzanetakis 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=4.0, Q2)

[13.2.2] 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=5.3, Q1)

[13.2.3] 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=5.3, Q1)

[13.2.4] 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=5.3, Q1)

[13.2.5] 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=8.1, Q1)

[13.2.6] **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=8.1, Q1)

[13.2.7] **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*, 64, 102405. <https://doi.org/10.1016/j.ifset.2020.102405> (IF=6.6, Q1) (Invited to Special Issue).

[13.2.8] Konstantinos P. Koutsoumanis, Ourania D. Misiou and **Myrsini N. Kakagianni** (2022). Climate change threatens the microbiological stability of non-refrigerated foods, *Food Research International*, 162(A), 111990. <https://doi.org/10.1016/j.foodres.2022.111990> (IF=8.1, Q1).

[13.2.9] **Myrsini Kakagianni**, Myrto Tsiknia, Maria Feka, Sotirios Vasileiadis, Kleopatra Leontidou, Nektarios Kavroulakis, Katerina Karamanoli, Dimitrios G. Karpouzas, Constantinos Ehaliotis, Kalliope K. Papadopoulou (2023). Above- and below-ground microbiome in the annual developmental cycle of two olive tree varieties, *FEMS Microbes*, 4 xtad001. <https://doi.org/10.1093/femsmc/xtad001> (New research journal with reviewers).

[13.2.10] Konstantinos Samaras, Soultana Mourtziadou, Theodoros Arampatzis, **Myrsini Kakagianni**, Maria Feka, Felix Wäckers, Kalliope K. Papadopoulou and George D. Broufas & Maria L. Pappas (2023). Plant-mediated effects of beneficial microbes and a plant strengthener against spider mites in tomato, *Plants* 12(4), 938. <https://doi.org/10.3390/plants12040938> (IF=4.5, Q1).

[13.2.11] Laura E. Healy, Xianglu Zhu, **Myrsini Kakagianni**, Mahesha M. Poojary, Carl Sullivan, Uma Tiwari, James Curtin, Da-Wen Sun, and Brijesh K Tiwari (2023). Fermentation of brown seaweeds *Alaria esculenta* and *Saccharina latissima* for new product development using *Lactiplantibacillus plantarum*, *Saccharomyces cerevisiae* and kombucha SCOBY. *Algal Research* 74, 103322. <https://doi.org/10.1016/j.algal.2023.103322> (IF=5.1, Q1).

[13.2.12] Lara Inguanez, Xianglu Zhu, Apurva Patange, Jefferson de Oliveira Mallia, Brijesh K. Tiwari*, Vasilis P. Valdramidis*, **Myrsini Kakagianni*** (2024). Microbial characterization of raw biomasses of *Alaria esculenta*, *Chlorella vulgaris*, *Lemna minor*. *The Microbe*, Volume 2, 100053. <https://doi.org/10.1016/j.microb.2024.100053> *(Corresponding author) (New research journal with reviewers). (Corresponding author)

[13.2.13] Mary S. Kalamaki, **Myrsini N. Kakagianni**, and Apostolos S. Angelidis (2024). Shifts in ovine (*Ovis aries*) bulk-tank milk microbiota as a function of cold-storage temperature and duration. *International Dairy Journal*, 158, 106032. <https://doi.org/10.1016/j.idairyj.2024.106032> (IF=3.1, Q1).

[13.2.14] **Myrsini N. Kakagianni***, Enda Cummins and Vasilis P. Valdramidis (2025). Quantitative tools in Food Safety and Risk Assessment to address technological innovations and climate change. *Current Opinion in Food Science*, Vol. 61, 101237. <https://doi.org/10.1016/j.cofs.2024.101237> (IF=8.9, Q1). (Corresponding author)

[13.2.15] **Myrsini N. Kakagianni***, and Vasilis P. Valdramidis* (2025). Quantitative Assessment of Deoxynivalenol Exposure Associated with the Consumption of Unleavened Flatbread

Products in European Countries. Submitted in Food Control, FOODCONT-D-25-01285 (IF=5.6, Q1). (Corresponding author)

13.3 BOOK CHAPTERS (2 from 2022-present)

[13.3.1] **Kakagianni, M.N.** (2022). Spoilage Organisms: *Geobacillus stearothermophilus*. Reference Module in Food Science (*Encyclopedia of Dairy Sciences*), pp. 1-22 <https://doi.org/10.1016/B978-0-08-100596-5.22967-3>. (Corresponding author)

[13.3.2] **Kakagianni, M.***, Giavasis I.* (2023). Chapter 3. The enemy in the dish: Current and projected foodborne biorisks and liabilities. In Book: Biosecurity in the Making: The Threats, the Aspects and the Challenge of Readiness. CRC Press Taylor & Francis group. <https://doi.org/10.1201/9781003293842-3>. (*Co-corresponding author)

13.4 BOOK TRANSLATION (1)

[13.4.1] **Participation in the Greek edition** of the following book, with the work of the editor: **WALSTRA P., WOUTERS J., GEURTS T. DAIRY SCIENCE AND TECHNOLOGY 2e**, Broken Hill Publishers Ltd (2024)

13.5 ABSTRACTS IN THE PROCEEDINGS OF INTERNATIONAL CONFERENCES (20 from 2014 – present)

[13.5.1] 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).

[13.5.2] **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).

[13.5.3] **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).

[13.5.4] **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).

[13.5.5] **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).

[13.5.6] **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 (Oral Presentation).

[13.5.7] 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 (Oral Presentation).

[13.5.8] Mourtziadou 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).

[13.5.9] **Myrsini Kakagianni**, Myrto Tsiknia, Vasiliki Skiada, Constantinos Ehaliotis, Kalliope K. Papadopoulou (2021), Development and application of formulated endophytic fungus for novel plant growth strategies, 9th Conference of Mikrobiokosmos: Beneficial microbes at the heart of Mikrobiokosmos, December 16-18, Agricultural University of Athens, Greece (e-Poster presentation, PP0006).

[13.5.10] **Myrsini Kakagianni**, Myrto Tsiknia, Maria Feka, Sotirios Vasileiadis, Kleopatra Leontidou, Nektarios Kavroulakis, Katerina Karamanoli, Constantinos Ehaliotis, Dimitrios G. Karpouzas, Kalliope K. Papadopoulou (2021), Exploring the effect of plant variety and developmental stage on the composition and diversity of the olive tree microbiome, 9th Conference of Mikrobiokosmos: Beneficial microbes at the heart of Mikrobiokosmos, December 16-18, Agricultural University of Athens, Greece (e-Poster presentation, PP008).

[13.5.11] **Myrsini Kakagianni**, Myrto Tsiknia, Maria Feka, Sotirios Vasileiadis, Kleopatra Leontidou, Nektarios Kavroulakis, Katerina Karamanoli, Constantinos Ehaliotis, Dimitrios G. Karpouzas, Kalliope K. Papadopoulou (2022), Exploring the effect of plant variety and developmental stage on the composition and diversity of the olive tree microbiome, ONE-Health, Environment, Society-Conference 2022, June 21-24, Brussels and online, (e-Poster presentation).

[13.5.12] **Myrsini Kakagianni**, Myrto Tsiknia, Vasiliki Skiada, Constantinos Ehaliotis, Kalliope K. Papadopoulou (2022), Development and application of formulated endophytic fungus for novel plant growth strategies, FoodMicro 2022: Next Generation Challenges in Food Microbiology, August 28-31, Megaron Athens International Conference Centre (MAICC), Greece (Poster presentation, P6.31).

[13.5.13] Ourania Misiou, **Myrsini Kakagianni**, Konstantinos Koutsoumanis (2022), Impact of climate change on the spoilage risk of shelf-stable food products, FoodMicro 2022: Next Generation Challenges in Food Microbiology, August 28-31, Megaron Athens International Conference Centre (MAICC), Greece (Oral presentation, O5.7).

[13.5.14] **Myrsini Kakagianni**, Athina Griangelou, Ioannis Giavasis (2023), Development of novel biomarkers as time-temperature indicators of freshness or spoilage of fresh, vacuum-packed prawns and squid, 10th Conference of Mikrobiokosmos: All microbes for a sustainable future, November 30- December 2, Divani Palace Larissa, Greece (Poster presentation, PP157).

[13.5.15] Panagiotis Vletsos, Ilias Zournatzis, **Myrsini Kakagianni**, Vasiliki Skiada, Constantinos Ehaliotis, Kalliope K. Papadopoulou (2023), Towards the development of a novel biostimulant for use in sustainable cultivation of horticultural crops, 10th Conference of Mikrobiokosmos: All microbes for a sustainable future, November 30- December 2, Divani Palace Larissa, Greece (Poster presentation, PP044).

[13.5.16] Lara Inguanez, **Myrsini Kakagianni**, Xianglu Zhu, Apurva Patange, Brijesh K. Tiwari, Vasilis P. Valdramidis (2023), Characterisation of bacterial contaminants of aquatic plant sources, 10th Conference of Mikrobiokosmos: All microbes for a sustainable future, November 30- December 2, Divani Palace Larissa, Greece (Oral presentation, S6_OP38 (FT)).

[13.5.17] **Myrsini Kakagianni**, Christodoulos Deligeorgakis, Maria Papageorgiou and Vasilis Valdramidis (2024), Development of a quantitative mycotoxin exposure assessment in flat bread products: a case study on DON, 2024 European Symposium on Food Safety, April 30- May 2, Geneva, Switzerland (Poster presentation, P1-62).

[13.5.18] Georgia Chaitoglou, **Myrsini Kakagianni** (2024), A quantitative survey-based analysis on Greek consumers' attitudes, preferences, and motivations towards alternative plant-based foods, 2nd International Conference of Nutritional Sciences and Dietetics, October 11-12, Greece, Porto Palace Hotel, Thessaloniki (Oral presentation, O07).

[13.5.19] **Myrsini Kakagianni**, Francesca Vurro, Antonella Pasqualone and Vasilis Valdramidis (2024), Development of a probabilistic mycotoxin (DON) exposure assessment in flatbreads: a case study of Italy, 38th EFFoST International Conference 2024, November 12-14, Bruges, Belgium (Poster presentation, P1.5.011).

[13.5.20] **Myrsini Kakagianni**, Emmanuella Magriplis, Antonis Zampelas, Sotiria Kotopoulou, and Vasilis Valdramidis (2025), Development of a probabilistic mycotoxin (DON) exposure assessment in pita bread: a case study of Greece, 13th International Conference of Predictive Modelling in Food, September 01-03, Athens, Greece (Poster presentation, submitted).

13.6 FULL PAPERS IN THE PROCEEDINGS OF INTERNATIONAL CONFERENCES (6 from 2015 – present)

[13.6.1] 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 Island, Greece (Poster presentation, P. 86).

[13.6.2] **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).

[13.6.3] **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).

[13.6.4] **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).

[13.6.5] 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).

[13.6.6] **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).

13.7 ABSTRACTS IN THE PROCEEDINGS OF GREEK NATIONAL CONFERENCES (8 from 2007 – present)

[13.7.1] **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).

[13.7.2] 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).

[13.7.3] **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).

[13.7.4] **Kakagianni M.**, Charismiadiou 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). <http://www.tch.gr/default.aspx?lang=el-GR&page=3&season=2011-2012&tcheid=982>

[13.7.5] **Kakagianni M.**, Koutsoumanis K.P. (2012). Study of the kinetic behavior of *Alicyclobacillus acidoterrestris* in broth. 5th Microbiokosmos Conference, December 13-15, Athens (Posted presentation, p. 231).

[13.7.6] Gougouli M., **Kakagianni M.**, Aspidou Z., Moschakis Th., Biliaderis K., Koutsoumanis K. (2015). Microencapsulation: study of protective action in probiotic microorganisms against food stress conditions, 6th Microbiokosmos Conference, April 03-05, Athens (Posted presentation, p. 89).

[13.7.7] **Kakagianni M.**, Koutsoumanis K. (2019). Determination of the risk of spoilage of evaporated milk when exported to the markets of the Mediterranean region based on the

effect of storage temperature on the growth of *Geobacillus stearothermophilus*, 8th Microbiokosmos Conference, April 18-20, Rio, Patras (Poster presentation).

[13.7.8] Tsiknia M., Ariannas D., Vasiliadis S., **Kakagianni M.**, Skiada V., Karpouzas D.G., Papadopoulou K.K., Oichaliotis K. (2019). Determinants of the intra-arid mycorrhizal fungal diversity in Greek olive cultivars, 8th Microbiokosmos Conference, April 18-20, Rio, Patras (Posted presentation).

13.8 FULL PAPERS IN THE PROCEEDINGS OF GREEK NATIONAL CONFERENCES (3 from 2011 – present)

[13.8.1] **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). <http://www.tch.gr/default.aspx?lang=el-GR&page=3&season=2011-2012&tcheid=982>

[13.8.2] **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).

[13.8.3] Gougouli M., **Kakagianni M.**, Aspidou 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).

13.9 INVITED SPEAKER TO NATIONAL CONFERENCES (2 from 2016-present)

[13.9.1] **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.

[13.9.2] **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.

14. REVIEWER IN INTERNATIONAL JOURNALS

- **Food Research International (Elsevier, IF: 7.0)** (2018-2024, 9 reviews)
- **International Journal of Food Microbiology (Elsevier, IF: 5.0)** (2023-2025, 13 reviews)
- **Food Control (Elsevier, IF: 5.6)** (2024, 1 review)
- **Food Microbiology (Elsevier, IF: 4.5)** (2024, 2 reviews)

- **Frontiers in Microbiology - Food Microbiology** (specialty section of Frontiers in Microbiology and Frontiers in Nutrition) (**IF: 4.4**) (2021-present)
- **Journal of Applied Microbiology** (**IF= 3.2**) (2022-present)
- **International Dairy Journal** (Elsevier, **IF: 3.1**) (2019-2021, 7 present)
- **Journal of Aquatic Food Product Technology** (Taylor & Francis, **IF: 1.3**) (2021-present, 10 reviews)
- **The Microbe** (new journal) (2023-present, 17 reviews)
- **npj Science of Food** (Springer Nature, **IF: 6.3**) (2025-present, 1 review)

15. REVIEWER IN RESEARCH PROPOSALS

- Invited reviewer grant proposals for the National Science Center, Poland (2021)

16. REVIEWER IN SCIENTIFIC CONFERENCES

- **5th International Congress on Applied Ichthyology, Oceanography & Aquatic Environment (HydroMedit 2024)**, 30 May - 2 June 2024
- **4th International Congress on Applied Ichthyology, Oceanography & Aquatic Environment (HydroMedit 2021)**, 4-6 November 2021, virtual

17. SCIENTIFIC COMMUNITIES

- Member of the Hellenic Scientific Society of MikroBioKosmos
- Member of Applied Microbiology International (AMI) journal (Full Member, Member Number: 457807)
- Member of International Association for Food Protection (IAFP) (ID Number: 65315)

18. COOPERATION INSTITUTIONS

GREECE

UNIVERSITY/RESEARCH CENTERS

University of Thessaly, Aristotle University of Thessaloniki, Agricultural University of Athens, National and Kapodistrian University of Athens, National Technical University of Athens, University of West Attica, Democritus University of Thrace, University of Macedonia, University of the Aegean, Institute of Agricultural Products Technology ELGO-DIMITRA, Institute of Veterinary Research ELGO-DIMITRA, Institute of Soil and Water Resources ELGO-DIMITRA

INDUSTRIES/ORGANIZATIONS/COMPANIES

MEVGAL, VIVARTIA, DODONI, PINDOS, NIKAS, MENOKIO, EKPOIZO (Consumer Association - The Quality of Life), Smart Agro Hub - Competence Center in Smart Agriculture, ORA SERVICES (OUT OF ORDINARY AGROSCIENCE AND SERVICES IKE), AGROTIS LTD, R3 KNOWLEDGE SUSTAINABILITY CONSULTANTS Single Member Private Company

ABROAD

UNIVERSITY/RESEARCH CENTERS

University of Malta (Prof. Valdramidis), University College Dublin (Prof. Cummins), SECALIM (SECurité des ALiments et Microbiologie) (UMR1014 INRAE/Oniris) France (Dr. Membré), KU Leuven (Prof. Van Impe), University of Copenhagen (Prof. Bakalis), University of Santiago de Compostela (Prof. Hospido), University of Cordoba (Prof. Rodríguez F.P., Prof. Valero), Ghent University (Prof. Rajkovic), University of Pretoria (Prof. Buys), University of Zimbabwe (Dr. Nyanga), LUANAR (Lilongwe University of Agriculture and Natural Resources) (Dr Matumba) Malawi, NARDI (National Agricultural Research and Development Institute) (Prof. Athlopheng) Botswana, University of Ghana (Dr. Kunadu), Wolkite University (Dr. Gebrehiwot) Ethiopia, EIAR (Ethiopian Institute of Agricultural Research) (Dr. Tadesse), University of Turin (Prof. Berruto), RISE PROCESSUM AB (Charilaos Xiros, Senior Researcher, Research Coordinator Biotech Group), CHALMERS TEKNISKA HOGSKOLA AB (Aleksej Zelezniak) Sweden, AALTO KORKEAKOULUSAATIO SR (Paula Jouhten) Finland, UNIVERSITEIT HASSELT (Prof. Lieve Douce) Belgium, MicrobiomeSupport - Verein zur Förderung der Vermittlung von Forschung, Technologie und Innovation im Bereich Mikrobiome des Lebensmitt (Angela Sessitsch) Austria, AARHUS UNIVERSITET (Prof. Polymeros Chrysochou) Denmark, UNIVERSITA DEGLI STUDI DI BARI ALDO MORO (Prof. Carmine Summo, Prof. Antonella Pasqualone, Prof. Maria De Angelis) Italy, FACULTY OF AGRICULTURE - UNIVERSITY OF BELGRADE (Prof. Viktor Nedović, Prof. Mirjana B. Pešić) Serbia, NATIONAL UNIVERSITY OF IRELAND (Prof. Marco Garcia-Vaquero) Ireland, UNIVERSIDAD DE GRANADA (Dr. Sandra María Martín Peláez) Spain, INSTITUT DE RECERCA I TECNOLOGIA AGROALIMENTARIES (Dr. Sara Bover) Spain, Associated Laboratory for Green Chemistry (LAQV) of the Network of Chemistry and Technology (REQUIMTE), University of Porto (Dr. Clara Grosso)

INDUSTRIES/ORGANIZATIONS/Companies

COVAP (Cooperativa Ganadera del Valle de los Pedroches) (J.A.R. Salas, Director de innovación) Cordoba Spain, Kappa Squared Limited (J. Kourkoutas, Managing Director) Zambia, Nice Products Limited Zambia, BiTEK (BiTEK Industries (Pty) Ltd) South Africa, SAGL (The Southern African Grain Laboratory NPC) (W. Louw), Malawi Bureau of Standards (F. Sikwese), Anelich Consulting (Prof. Lucia Anelich) South Africa, Global Harmonization Initiative (Dr. G. Schleining) Austria, AGES (Austrian Agency for Health and Food Safety) (Dr. T. Valencak), ACTIA (G. Cornuau) France, CHR. HANSEN (Frank Haagensen) Denmark, ASOCIACION CLUSTER FOOD+I (Maria Diaz, Olga de Blas) Spain, NIZO FOOD RESEARCH BV (Nel Zoon) Netherlands, ARBIOM (Marc Chevrel) France, MELT&MARBLE AB (David Florian) Sweden, Vackaqueseria SL (Maxime Boniface) Spain, Kele & Kele d.o.o. (Jana Petelin Zadnik) Slovenia, FUNDACIO ALICIA, ALIMENTACIO I CIENCIA (Elias Sala Franca) Spain, AINIA (María José Sánchez Climent) Spain, SAFE FOOD ADVOCACY EUROPE (Luigi Tozzi) Belgium, Andriani

spa (Luigi Manfredi) Italy, INSTITUTE FOR TECHNOLOGICAL TRANSFER AND INNOVATION (Gancho Kolaksazov) Bulgaria, LABORATORIO DI STUDI RURALI SISMONDI (Prof. Cristina Santini) Italy, PROMEOTNO PROMETNO DRUSTVO SA OGRANICENOM OPOVORNOSCU POLO CACAK (Cane Jovanović) Serbia, Puratos doo (Ivana Jokić) Serbia, VACKA QUESERIA SL VACKA QUESERIA SL (Boniface Maxime)

INTERNATIONAL ORGANIZATIONS

EFSA (European Food Safety Authority) (Prof. Koutsoumanis, Prof. Skandamis, S. Koulouris), ICFMH (International Committee on Food Microbiology and Hygiene (Prof. Rajkovic), Joint FAO/IAEA Center of Nuclear Techniques in Food and Agriculture|Department of Nuclear Sciences and Applications (C. Vlachou) Austria

19. 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.

20. COMPUTER SKILLS

- Excellent knowledge of using a Windows computer, word processing software (Word), spreadsheets (Excel), presentations (PowerPoint) and web services (Internet Explorer, Mozilla Firefox, Google Chrome)
- Certificate of Basic Computer Skills – GlobalCert
- Very good knowledge of numerical data management and statistical analysis software (Minitab)
- Knowledge of bioinformatics tools for microbiome analysis (prokaryotic and eukaryotic microbial communities) (R programming language)
- Excellent knowledge of Quantitative Microbiology software - Mathematical Models for Predicting "Food Safety and Quality": DMFit, GlnaFit, Pathogen Modeling Program (PMP), TableCurve and CCalc, as well as the risk assessment software @RISK and IMPRORISK
- Very good knowledge of bioinformatics tools for microbiome analysis (prokaryotic and eukaryotic microbial communities) (R language programming)