

# **CURRICULUM VITAE**

**Agapi I. Doulgeraki**

**Assistant Research Scientist  
Food Microbiology  
Hellenic Agricultural Organization - DIMITRA**

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## **Personal information**

<b>NAME</b>
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Agapi I. Doulgeraki

## **Education, Experience & Scientific Information**

<b>EDUCATION</b>
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- Agricultural University of Athens (08.10.2001-06.02.2007), Food Science and Technology (M.SC in Agricultural Engineering, M.SC in Agricultural Science)
- Cranfield University (31.01.2007-18.04.2011) PhD in Food Microbiology
- Agricultural University of Athens (19.04.2011- 30.04.2017) Post-Doctoral Studies in Food Microbiology/Molecular Microbiology

<b>CURRENT POSITION</b>
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02.05.2017-till now ..... Hellenic Agricultural Organization – DEMETER  
Institute of Technology of Agricultural Products  
Assistant Research Scientist  
Research Field Food Microbiology

<b>WORK EXPERIENCE</b>
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2006 – 2017 Agricultural University of Athens, Department of Food Science and Technology, Laboratory of Microbiology and Biotechnology of Foods

- TRUEFOOD – Traditional United Europe Food: 6<sup>th</sup> European Framework Programme (01.11.2006-31.12.2006)
- ProSafeBeef -Advancing Beef Safety and Quality through Research and Innovation: European Framework Programme 6 (01.03.2007-31.12.2007, 01.03.2008-30.09.2008, 01.03.2009- 28.02.2012)
- SYMBIOSIS-EU - A Scientific sYnergisM of nano-Bio-Info-cOgni Science for an Integrated system to monitor meat quality and Safety during production, storage, and distribution in the European Union: European Framework Programme 7 (01.10.2008-31.03.2010)
- Probiolives - Table olive fermentation with selected strains of probiotic lactic acid bacteria. Towards a new functional food: European Framework Programme 7 (01.10.2010-30.09.2011, 01.03.2012-28.02.2013)
- Quafety - Comprehensive Approach to Enhance Quality and Safety of Ready to Eat Fresh Products - European Framework Programme 7 (01.10.2010-30.09.2011, 01.03.2012-30.09.2013)
- BIOFILM (Thalis) - “Biological Investigation Of the Forces that Influence the Life of pathogens having as Mission to Survive in various Lifestyles; BIOFILMS”, falls under the Operational Programme (OP) "Education and Lifelong Learning (EdLL)" and is co-financed by the European Social Fund (ESF) and National Resources (01.03.2013-30.09.2014)
- NOVEL-EYE - Efficacy of NOVEL analytical techniques to prEdict the quality and safetY of newly developed pErishable food products (Synergasia 2011) (01.08.2013-16.10.2014)
- Monitoring the antimicrobial and antibiofilm potential of surface nano-coatings against pathogenic microorganisms – Research Projects 2015 founded by John S. Latsis Public Benefit Foundation (January 2015 – December 2015)

- Molecular analysis for APT project (1.11.2016-31.12.2016)
- PhasmaFOOD, EU-funded H2020 project (1.2.2017-30.04.2017)
- Responsible teacher for Technology of products of animal origin, (21.03.2017-28.04.2017)

2014-2016 Hellenic Agricultural Organization – DEMETER (Institute of Technology of Agricultural Products

- Cretan Rethemnian Apaki - from tradition to quality and safety (CretApaki) - *‘Research & Technology Development Innovation Projects’*-AgroETAK, MIS 453350, in the framework of the Operational Program *‘Human Resources Development’*. It is co-funded by the European Social Fund through the National Strategic Reference Framework (Research Funding Program 2007-2013) (November 2014 – November 2015)
- Investigation and Evaluation of the quality characteristics of milk in the competence areas of EEPG Western Greece & Peloponnese ( Patras ) (07.04.2016-10.10.2016)

#### **PROJECT LEADER**

- Cretan Rethemnian Apaki - from tradition to quality and safety (CretApaki) - *‘Research & Technology Development Innovation Projects’*-AgroETAK, MIS 453350, in the framework of the Operational Program *‘Human Resources Development’*. It is co-funded by the European Social Fund through the National Strategic Reference Framework (Research Funding Program 2007-2013) coordinated by the Hellenic Agricultural Organization – DEMETER (Institute of Technology of Agricultural Products) (November 2014 – November 2015) (47066,66€)
- Monitoring the antimicrobial and antibiofilm potential of surface nano-coatings against pathogenic microorganisms – Research Projects 2015 founded by John S. Latsis Public Benefit Foundation (January 2015 – December 2015) (12000€)

#### **UNIVERSITY EXPERIENCE**

Contract teacher – Lecturer position (P.D 407/80) – Technology and quality of animal origin products in the Department Food Science and Nutrition (University of the Aegean, Limnos, Greece) (22 October 2012 – 30 June 2013)

- Responsible teacher in lectures of the course namely Food Safety and Quality, 7<sup>th</sup> semester of undergraduate studies
- Responsible teacher in lectures of the course namely Food Technology II (Technology of Meat and Meat products), 7<sup>th</sup> semester of undergraduate studies
- Responsible teacher in laboratory exercises of the course Food Technology II (Technology of Meat and Meat products), 7<sup>th</sup> semester of undergraduate studies
- Responsible teacher in lectures of the course namely Food Legislation, 8<sup>th</sup> semester of undergraduate studies
- Responsible teacher in lectures of the course namely Special issues of Food Science and Nutrition (Milk and Milk products), 8<sup>th</sup> semester of undergraduate studies

Research and Teaching Assistant in the Laboratory of Microbiology and Biotechnology of Foods (Agricultural University of Athens, Food Science and Technology Department, Athens, Greece)

- Contribution in laboratory exercises of the course namely Food Microbiology I, 7<sup>th</sup> semester of undergraduate studies (2007 – till now)
- Contribution in laboratory exercises of the course namely Food Microbiology II, 8<sup>th</sup> of undergraduate studies (2007 – till now)
- Contribution in the lecture “Molecular biology and Food Microbiology” of the course

namely Food Microbiology II, 8<sup>th</sup> of undergraduate studies (2010 – till now)

- Contribution in the lecture “The application of molecular techniques in Food Microbiology” of the course namely Food Microbiology of master degree “Food Science and Technology and Human Nutrition” (2011 – till now)
- Contribution in thesis of undergraduate (6), Msc (2) and PhD students (2) (experimental design, training for laboratory skills, thesis review)

Responsible teacher for Technology of products of animal origin, Agricultural University of Athens, Department of Food Science and Human Nutrition, Athens, Greece – Lectures and Laboratory exercises (21.03.2017-28.04.2017)

### THESIS SUPERVISION

#### Msc Students

- Elisa Garroni, co-supervisor of MsC thesis (running) “Characterisation of indigenous microbial starter cultures in the Maltese dairy industry”, Master of Science in Food Studies and Environmental Health, University of Malta, Msida, Malta

### COST – STSM (Short Term Scientific Mission)

10/1/2016 – 12/3/2016

Maltese Milk Microbiota and their antibiofilm potential - STSM of COST Action FA1202: BacFoodNet “A European Network For Mitigating Bacterial Colonisation and Persistence On Foods and Food Processing Environments” University of Malta Msida, Malta

### TRAINING - WORKSHOPS

2007 Moorepark Food Research Centre (Ireland)

Short term visit for training in molecular techniques namely **PCR and PFGE** (Duration 31.10.07-30.11.07)

2009 Università Degli Studi di Napoli Federico II - Dipartimento di Scienza Degli Alimenti (Italy)

Short term visit for training in molecular technique namely **PCR-DGGE** (Duration 02.06.09-23.06.09)

2010 University of Ioannina - Department of Environmental and Natural Resources Management (Agrinio, Greece)

Workshop ‘Mikrobiokosmos and **DNA microarrays**: from theory to application’ supported by the EU project ‘MicrobeGR: Supporting Environmental Microbiology and Biotechnology Research Potential in Western Greece’ (Duration 24.03.10-26.03.10)

2010 Università Degli Studi di Napoli Federico II - Dipartimento di Scienza Degli Alimenti (Italy)

Short term visit for training in molecular technique namely **Real-time PCR** (Duration 08.11.10-04.12.10)

2011 National Institute for Public Health and the Environment (RIVM) - Laboratory for Zoonoses and Environmental Microbiology (The Netherlands)

Short term visit for training in molecular technique namely **Microarrays** (Duration 19.09.11-14.10.11)

2012 Hellenic Centre for Marine Research (HCMR) (Crete, Greece)

Workshop on **Next-Generation Sequencing** technologies and Informatics tools for studying Marine Biodiversity and Adaptation (Duration 01.10.12-03.10.12)

- 2014 Agricultural University of Athens (Athens, Greece)  
Workshop on «Predictive modeling software tool(s) to predict safety, quality and shelf life of ready to eat fresh cut and deli salads» (27.02.14)
- 2015 University of Malta (Msida, Malta)  
BacFooNet Training School – Programme (Novel) physical Intervention technologies for controlling food stability (**UV, plasma, Ultrasounds, High pressure**) (21-24.04.15)
- 2016 ILSI Europe’s Microbiological Food Safety Task force (Athens, Greece)  
Workshop on Next Generation MRA (Microbiological Risk Assessment): Integration of Omics Data into **Risk Assessment - Metagenomic** working group. Organised by IAFP, ICFMH and ILSI Europe’s Microbiological Food Safety Task force (13-14.05.2016)
- 2016 ELGO – DIMITRA (Athens, Greece)  
2nd Training Programme entitled: "Testing & Certification of PDO / PGI Products of plant origin – Sampling" (23.06.2016)
- 2016 European Food Safety Authority - EFSA (Parma, Italy)  
Parma summer school, One-day summer school *in silico/in vitro* approaches for food safety (09.09.2016)

<b>PUBLICATIONS</b>
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**THESIS**

- **Doulgeraki, A.I. (2010)**. Monitoring the succession of bacterial communities during storage of raw meat, PhD thesis, Cranfield Health, Cranfield University.
- **Doulgeraki, A.I. (2007)**. Microbiology of pork meat products. B.sc Thesis, (University degree), Agricultural University of Athens

**SCIENTIFIC PAPERS in Journals of Science Citation Index**

1. **Doulgeraki, A.I.,** Paramithiotis, S., Kagkli, D-M. and Nychas, G-J.E. (2010). Lactic acid bacteria population dynamics during minced beef storage under aerobic or modified atmosphere packaging conditions. *Food Microbiology* 27, 1028-1034.
2. **Doulgeraki, A.I.,** Paramithiotis, S., and Nychas, G-J.E. (2011). Characterization of the *Enterobacteriaceae* community that developed during storage of minced beef under aerobic or modified atmosphere packaging conditions. *International Journal of Food Microbiology* 145, 77-83.
3. Blana V.A., **Doulgeraki A.I.,** and Nychas, G-J.E. (2011). Autoinducer-2-like activity in lactic acid bacteria isolated from minced beef packaged under modified atmospheres. *Journal of Food Protection* 74, 631-635.
4. Chatzifragkou, A., Papanikolaou, S., Dietz, D., **Doulgeraki, A. I.,** Nychas, G-J. E. and Zeng A.-P. (2011). Production of 1,3-propanediol by *Clostridium butyricum* growing on biodiesel-derived crude glycerol through a non-sterilized fermentation process. *Applied Microbiology and Biotechnology* 91, 101-112.
5. Argyri, A.A., **Doulgeraki, A.I.,** Blana V.A., Panagou, E.Z. and Nychas, G-J.E. (2011). Potential of a simple HPLC-based approach for the identification of the spoilage status of minced beef stored at various temperatures and packaging systems. *International Journal of Food Microbiology* 150, 25-33.
6. **Doulgeraki, A.I.,** Hondrodinou, O., Heliopoulos, V., Panagou, E.Z. (2012). Lactic acid

- bacteria and yeast heterogeneity during storage of natural black Conservolea olives in different packaging conditions. *Food Control* 26, 49-57.
7. Paramithiotis, S., **Doulgeraki, A.I.**, Tsilikidis, I., Nychas, G-J.E, Drosinos, E.H. (2012). Fate of *Listeria monocytogenes* and *Salmonella* Typhimurium during cauliflower fermentation. *Food Control* 27, 178-183.
  8. **Doulgeraki, A.I.**, Ercolini, D., Villani, F. and Nychas, G-J.E. (2012). Spoilage microbiota associated to the storage of raw meat in different conditions. *International Journal of Food Microbiology* 157, 130-141.
  9. Papadopoulou, O.S., **Doulgeraki, A.I.** Botta, C., Cocolin, L. and Nychas, G-J.E. (2012). Genotypic characterization of *Brochothrix thermosphacta* isolated during storage of minced pork under aerobic or modified atmosphere packaging conditions. *Meat Science* 92, 735-738.
  10. **Doulgeraki, A.I.**, Pramateftaki, P., Argyri, A.A., Nychas, G-J.E., Tassou, C.C. and Panagou, E.Z. (2013). Molecular characterization of lactic acid bacteria isolated from industrially fermented Greek table olives. *LWT- Food Science and Technology* 50, 353-356.
  11. **Doulgeraki, A.I.** and Nychas, G-J.E. (2013). Monitoring the succession of the biota grown on a selective medium for pseudomonads during storage of minced beef with molecular-based methods. *Food Microbiology* 34, 62-69.
  12. **Doulgeraki, A.I.**, Paraskevopoulos, N., Nychas, G-J.E. and Panagou, E.Z. (2013). An *in vitro* study of *Lactobacillus plantarum* strains for the presence of plantaricin genes and their potential control of the table olive microbiota. *Antonie van Leeuwenhoek Journal of Microbiology* 103, 821-832.
  13. Giaouris, E., Chorianopoulos, N., **Doulgeraki, A.I.**, Nychas G-J.E (2013) Co culture with *Listeria monocytogenes* within a dual-species biofilm community strongly increases resistance of *Pseudomonas putida* to benzalkonium chloride. *PLOS ONE* 8 (10): e77276
  14. Paramithiotis, S., **Doulgeraki, A.I.**, Karahasani, A., Drosinos, E.H.D., (2014). Microbial population dynamics during spontaneous fermentation of *Asparagus officinalis* L. young sprouts. *European Food Research and Technology* 239, 297-304
  15. Pateraki, C., Paramithiotis S., **Doulgeraki, A.I.**, Kallithraka S, Kotseridis, G., Drosinos E.H., (2014). Effect of sulfur dioxide addition in wild yeast population dynamics and polyphenolic composition during spontaneous red wine fermentation from *Vitis vinifera* cultivar Agiorgitiko. *European Food Research and Technology* 239, 1067-1075,
  16. Argyri, A.A, Nisiotou, A.A, Pramateftaki, P., **Doulgeraki, A.I.**, Panagou, E.Z., Tassou, C.C., (2015). Shelf life of green table olives fermented with lactic acid bacteria with probiotic potential in modified atmosphere packaging at 4 and 20°C. *LWT- Food Research and Technology*, 62, 783–790
  17. Grounta, A., **Doulgeraki, A.I.**, Panagou E.Z., (2015) Quantification and characterization of microbial biofilm community attached on the surface of fermentation vessels used in green table olive processing. *International Journal of Food Microbiology* 203, 41-48.
  18. Mohareb, F., Iriondo, M., **Doulgeraki, A.I.**, van Hoek, A., Aart, H., Bessant, C., Nychas G-J.E (2015). Identification of meat spoilage gene biomarkers in *Pseudomonas putida* using gene profiling. *Food Control* 57,152-160
  19. Giaouris, E, Heir, E., Desvaux, M., Hébraud, M., Møretrø, T., Langsrud, S., **Doulgeraki, A.**, Nychas, G-J., Kačániová, M., Czaczuk, K., Ölmez, H., Simões, M. (2015) Intra- and inter-species interactions within biofilms of some important foodborne bacterial pathogens: underlying mechanisms and impact. *Frontiers in Microbiology* 6:841.
  20. **Doulgeraki, A.I.**, Papaioannou, M., Nychas, G-J.E (2016) Targeted gene expression study of *Salmonella enterica* during biofilm formation on rocket leaves. *LWT- Food Science and Technology* 65, 254-260

21. Grounta, A., **Doulgeraki, A.I.**, Nychas, G-J.E., Panagou E.Z., (2016) Biofilm formation on Conservolea natural black olives during single and combined inoculation with a functional *Lactobacillus pentosus* starter culture. Food Microbiology 56, 35-44.
22. Karampoula, F., Giaouris, E., Deschamps, J., **Doulgeraki, A.I.**, Nychas, G-J.E., Dubois-Brissonnet, F. (2016). Hydrosol of *Thymbra capitata* is a highly efficient biocide against biofilms of *Salmonella* Typhimurium: real-time visualization of bacterial inactivation by CLSM. Applied and Environmental Microbiology 82, 5309-5319.
23. Paramithiotis S., **Doulgeraki A.I.**, Vrelli A., Nychas G-J.E, Drosinos E.H. (2016) Evolution of the microbial community during traditional fermentation of globe artichoke immature inflorescence. Journal of Clinical & Medical Microbiology 1:117. doi: <https://doi.org/10.15344/2456-4028/2016/117>
24. **Doulgeraki A.I.**, Di Ciccio P.A., Ianieri, A., Nychas, G-J.E. (2017). Methicillin Resistant food-related *Staphylococcus aureus*: A review of current knowledge and biofilm formation for future studies and applications. Research in Microbiology 168, 1-15
25. Gkana, E., Giaouris, E., **Doulgeraki, A.I.**, Kathariou, S., Nychas, G-J. E. (2017). Biofilm formation by *Salmonella* Typhimurium and *Staphylococcus aureus* on stainless steel under either mono- or dual-species multi-strain conditions and resistance of sessile communities to sub-lethal chemical disinfection. Food Control 73, 838-846
26. Gkana E., **Doulgeraki A.I.**, Nychas G-J.E, (2017). Survival and transfer efficacy of mixed strain *Salmonella enterica* ser. Typhimurium from beef burgers to abiotic surfaces and determination of individual strain contribution. Meat Science 130, 58-63
27. **Doulgeraki, A.I.**, Efthimiou, E., Paramithiotis, S., Pappas, K., Typas, M., Nychas, G-J.E. (2017). Effect of rocket extract on MRSA growth and proteome: metabolic adjustments in plant-based media. Frontiers in Microbiology 8, 782
28. Gkana E., **Doulgeraki, A.I.**, Chorianopoulos N.G., Nychas, G-J.E. (2017). Anti-adhesion and anti-biofilm potential of organosilane nanoparticles against foodborne pathogens. Frontiers in Microbiology 8, 1295
29. Cocolin, L., Mataragas, M., Bourdichon, F., **Doulgeraki, AI.**, Pilet, M.F, Jagadeesan,B., Rantsiou, K., Phister, T., (submitted for publication) Meta-Omics and Microbial Risk Assessment: the next need for integration. International Journal of Microbiology
30. Karampoula, F., **Doulgeraki, A.I.**, Fotiadis, C., Tampakaki, A., Nychas, G-J.E., (submitted for publication). *Salmonella* bioreporters as a tool to monitor biofilm formation and microbial interactions that may occur during a contamination incident of a water bottling plant. Food Control

### **BOOK CHAPTERS**

1. **Doulgeraki, A.I.**, Panagou E.Z, Nychas G-J.E. (2016) Rapid methods for microbial analysis of meat and meat products, In E. Cummins & J. Lyng (Eds.), Emerging Technologies in Meat Processing, Wiley , pp 323-344

### **PROCEEDINGS**

#### **Oral presentations in Conferences**

1. **Doulgeraki, A. I.** Nisiotou, A., Nychas, G-J. (2008). The influence of package and storage temperature of meat on lactic acid bacteria population. Meat and meat products, 10-12 October, Athens, Greece
2. **Doulgeraki, A. I.** Blana, V., Panagou, E., Nychas, G-J. (2008). The role of lactic acid bacteria and Quorum Sensing phenomenon in beef spoilage. Meat and meat products, 10-

12 October, Athens, Greece

3. **Doulgeraki, A. I.**, Paramithiotis, S., Nychas, G-J. E. (2009). Genomic analysis of lactic acid bacteria isolated during the spoilage process of minced beef stored under different conditions. 3rd Pan-Hellenic conference of Biotechnology and Technology of foods, 15 – 17 October, Rethymno, Crete, Greece
4. **Doulgeraki, A.I.**, Nychas, G-J.E. (2010). A modified pulsed - field gel electrophoresis method to prevent DNA degradation of *Enterobacteriaceae*. 3<sup>rd</sup> Pan – Hellenic of Interdisciplinary Society of Food Hygiene assurance, 4- 6 of June, 2010, Thessaloniki, Greece
5. **Doulgeraki, A.I.**, Paramithiotis, S., Nychas G-J.E. (2010). Identification with molecular tools of *Enterobacteriaceae* isolates recovered from meat. 3<sup>rd</sup> Pan – Hellenic of Interdisciplinary Society of Food Hygiene assurance, 4- 6 of June, 2010, Thessaloniki, Greece
6. Bigwood T., Argyri, A. A., **Doulgeraki, A. I.**, Blana, V. A, Papadopoulou O., Tassou C., Panagou, E. Z., Nychas, G-J. E. (2010). The fate of *Escherichia coli* on beef fillets with the presence of the *E. coli* T4 bacteriophage and of the volatile compounds of oregano essential oil. 3<sup>rd</sup> Pan – Hellenic of Interdisciplinary Society of Food Hygiene assurance, 4- 6 of June, 2010, Thessaloniki, Greece
7. Argyri, A. A., **Doulgeraki, A. I.**, Blana, V. A, Panagou, E. Z., Nychas, G-J. E. (2010). The potential of HPLC analysis of organic acids on predicting the shelf life of minced beef stored under conventional and active packaging conditions 3<sup>rd</sup> National Conference of Interdisciplinary Society of Food Hygiene Assurance, 4-6 June 2010, Thessaloniki, Greece
8. Bigwood T., Argyri, A. A., **Doulgeraki, A. I.**, Blana, V. A, Papadopoulou O., Tassou C., Panagou, E. Z., Nychas, G-J. E. (2010). The effect of the *Escherichia coli* T4 bacteriophage and of the volatile compounds of oregano essential oil on the *E.coli* growth on beef fillets. 22<sup>nd</sup> International ICFMH Symposium Food Micro 2010, Copenhagen 30<sup>th</sup> August- 3<sup>rd</sup> September, Denmark
9. **Doulgeraki, A.I.**, Nychas, G-J.E. (2010). Monitoring the succession of microbiota during storage of beef fillets under different temperature conditions. 2<sup>nd</sup> Hellenic Congress on meat and meat products thereof «from stable to table», 24-26 September, Athens, Greece
10. **Doulgeraki, A.I.**, Pramateftaki, P., Argyri, A.A., Blana, V.A., Panagou E.Z., Tassou C.C. (2011). Molecular characterization of lactic acid bacteria isolated from fermented Greek table olives. 4<sup>th</sup> Mikrobiokosmos Conference, 21-23 October, Ioannina, Greece
11. **Doulgeraki, A.I.**, Paraskevopoulos N., Panagou E.Z., Nychas G-J.E. (2011). A study of *Lactobacillus plantarum* strains isolated from table olive fermentation for the presence of genes with technological interest and their expression under various conditions. 4<sup>th</sup> HVMS Food Conference, 11-13 November, Thessaloniki, Greece
12. **Doulgeraki, A.I.**, Nychas G-J.E. (2011). Monitoring the succession of the microbiota of a selective growth medium for pseudomonads with different approaches. 4<sup>th</sup> HVMS Food Conference, 11-13 November, Thessaloniki, Greece
13. Papadopoulou, O.S., **Doulgeraki, A.I.**, Cocolin, L., Nychas, G-J.E., (2012). Characterization of *Brochothrix thermosphacta* strains with Rep and Sau-PCR that developed during storage of minced pork under aerobic or modified atmosphere packaging conditions. FoodMicro2012, 3-7 September, Istanbul, Turkey
14. **Doulgeraki, A.I.**, Proiou A., Panagou E.Z., Nychas G-J.E. (2012). Inhibition of the microbiota isolated from table olive fermentation from *Lactobacillus plantarum* strains' mono-cultures and co-cultures. 5<sup>th</sup> Mikrobiokosmos Conference, 13-15 December, Athens, Greece
15. Giaouris, E., Chorianopoulos N., **Doulgeraki A.I.**, Nychas G-J.E, (2013). Agriculture



- University of Athens, Athens, Greece Evaluation of Resistance and Adaptability of Mono-species and Dual-species Biofilms of *Pseudomonas putida* and *Listeria monocytogenes* against Sublethal Concentration of Benzalkonium Chloride. 2013 IAFP European Symposium on Food Safety, 15-17 May, Marseille, France
16. **Doulgeraki, A.I.**, Heliopoulos, V., Georgiou, K., Panagou, E.Z., Nychas, G-J.E, (2013). Monitor the growth of *Salmonella* Typhimurium on a laboratory medium and rocket extract at 20°C. 4<sup>th</sup> Pan-Hellenic conference of Biotechnology and Technology of foods, 11-13 October, Athens, Greece
  17. **Doulgeraki A.I.** Chorianopoulos N.G., (2015). Cretan Rethemnian Apaki - from tradition to quality and safety. PanHellenic Congress on meat and meat products thereof «from stable to table», 27, 28 February – 1 March, Thessaloniki, Greece
  18. Gkana, E., **Doulgeraki, A.I.**, Nychas, G-J.E (2015). Determination of strain variability of *Salmonella enterica* ser. Typhimurium mixed strain community during cross contamination of abiotic surfaces from beef burgers. PanHellenic Congress on meat and meat products thereof «from stable to table», 27, 28 February – 1 March, Thessaloniki, Greece
  19. **Doulgeraki, A.I.**, Gkana, E., Giaouris, E., Kathariou, S., Nychas, G-J.E (2015). Resistance of biofilm cells of *Salmonella* Typhimurium and *Staphylococcus aureus* under mono- and dual-species conditions to sub-lethal concentrations of benzalkonium chloride, paracetic acid and sodium hypochlorite. 6<sup>th</sup> Mikrobiokosmos Conference, 3-5 April, Athens, Greece
  20. Bikouli, V., **Doulgeraki A.I.**, Skandamis P.N., (2015). Qualifying gilthead seabream freshness using microbial indicators. 6<sup>th</sup> Mikrobiokosmos Conference, 3-5 April, Athens, Greece
  21. Bikouli, V., **Doulgeraki A.I.**, Skandamis P.N., (2015). Qualifying gilthead seabream freshness with microbiological indicators. 11th IAFP European Symposium on Food Safety, 20-22 April 2015 in Cardiff, Wales
  22. **Doulgeraki A.I.** Chorianopoulos N.G., (2015). Cretan Apaki - from tradition to quality and safety., 2nd International Conference on Food & Biosystems Engineering FaBE 2015 Mykonos, Greece
  23. **Doulgeraki A.I.** Chorianopoulos N.G., (2016). Effect of local herbs on the quality and safety of a traditional Cretan meat product. 1st Intl. Multidisciplinary CONFERENCE on Nutraceuticals and Functional Foods. 6-9 July, Kalamata, Greece

## Poster Presentations in Conferences

1. **Doulgeraki, A.I.**, Tryfinopoulou P.A., Heliopoulos V., Nychas G-J.E. (2007) Microbiology of pork meat products, 2nd Pan-Hellenic Conference of Biotechnology and Technology of Foods, Athens
2. Ammor M.S., Michaelidis C., **Doulgeraki A.I.**, Blana V., Nychas G.-J. E. (2007) Autoinducer-2-like activity in lactic acid bacteria isolated from modified atmosphere packaged minced beef held from freshness to spoilage at 0, 5, 10 and 15°C, CBL 2007, 13-15 November 2007, Rennes, France
3. **Doulgeraki, A.I.**, Argyri, A, Blana, V., Nychas, G.-J.E. (2008) Potential use of Essential oils for Beef preservation, Natural Products, 1-8 August, Athens, Greece
4. **Doulgeraki A.I.**, Blana V., Argyri A, Ammor S., Sofos J., Nychas G.-J.E. (2008) The Role of Lactic Acid Bacteria and AI-2 Like Activity In Spoilage of Modified Atmosphere Packaged Meat Potential use. Food Micro 2008, "Evolving Microbial Food Safety and Quality" 1-4 September, Scotland-Aberdeen
5. **Doulgeraki, A.I.**, Hayes J., Kagkli D.-M., Jordan K., Nychas G.-J. E. (2008) Dynamics

- of Lactic Acid Bacteria Population in minced beef. Food Micro 2008, "Evolving Microbial Food Safety and Quality" 1-4 September, Scotland-Aberdeen
6. **Doulgeraki, A.I.**, Nisiotou, A., Nychas, G-J. (2008). The influence of package and storage temperature of meat on lactic acid bacteria population. Microbiokosmos 12-14 December, Athens, Greece
  7. **Doulgeraki, A.I.**, Blana, V., Panagou, E., Nychas G-J (2008) The role of lactic acid bacteria and Quorum Sensing phenomenon in beef spoilage, Microbiokosmos 12-14 December, Athens, Greece
  8. **Doulgeraki A.I.**, Blana V., Argyri A, Kuriakopoulou, A.-V. and Nychas G.-J.E. (2010) Effectiveness of volatile compounds of oregano essential oil on *Listeria monocytogenes* in vitro and in meat. ISOPOL XVII, 5-8 May, Porto, Portugal
  9. **Doulgeraki, A. I.**, Paramithiotis, S., Nychas, G-J. E. (2010). Spoilage dynamics of lactic acid bacteria strains during minced beef storage under aerobic or modified atmosphere packaging conditions. 3<sup>rd</sup> Pan – Hellenic of Interdisciplinary Society of Food Hygiene assurance, 4- 6 of June, 2010, Thessaloniki, Greece
  10. **Doulgeraki, A. I.**, Blana, V. A., Argyri, A. A., Kuriakopoulou, A-V., Panagou, E., Nychas, G-J. E. (2010). Effectiveness of volatile compounds of oregano essential oil on *Listeria monocytogenes* in vitro and in meat. 3<sup>rd</sup> Pan – Hellenic of Interdisciplinary Society of Food Hygiene assurance, 4- 6 of June, 2010, Thessaloniki, Greece
  11. **Doulgeraki, A. I.**, Paramithiotis, S., Tassou, C.C., Nychas, G- J. E. (2010). Contribution of *Enterobacteriaceae* Community to Minced Beef Spoilage. 22nd International ICFMH Symposium Food Micro 2010, Copenhagen 30th August- 3rd September, Copenhagen, Denmark
  12. Kaggli, D., Iliopoulos, V., Nisiotiou, A., **Doulgeraki A.I.**, Nychas, G-J.E. (2010). Evolution of lactic acid bacteria in katiki cheese stored at different temperatures. 22nd International ICFMH Symposium Food Micro 2010, Copenhagen 30th August- 3rd September, Copenhagen, Denmark
  13. Argyri, A., **Doulgeraki, A.**, Blana, V., Panagou, E.Z., Nychas G.-J. E. (2011). A simple HPLC-based approach to quantify spoilage of minced beef stored in different temperatures and packaging systems. Food Metabolomics, 9-11 October, Max Rubner Conference, Karlsruhe, German
  14. Argyri, A.A., Zoumpopoulou, G., **Doulgeraki, A.I.**, Blana, V.A., Damaskinou A., Tsakalidou, E., Panagou E.Z., Tassou C.C. (2011). Probiotic potential of lactic acid bacteria from fermented Greek table olives. 4<sup>th</sup> Mikrobiokosmos Conference, 21-23 October, Ioannina, Greece
  15. Papadopoulou, O.S., **Doulgeraki, A.I.**, Panagou, E.Z., Nychas, G-J.E. (2012). Genotypic characterization of *Brochothrix thermosphacta* strains that developed during storage of minced pork under aerobic or modified atmosphere packaging conditions. IAFP 2012, July 22-25 in Providence, Rhode Island
  16. Argyri, A.A., Zoumpopoulou, G., **Doulgeraki, A.I.**, Karatzas, A., Tsakalidou, E., Nychas, G-J.E., Panagou, E.Z., Tassou C.C. (2012) Probiotic potential of lactic acid bacteria isolated from fermented Greek table olives. IAFP 2012, July 22-25 in Providence, Rhode Island
  17. **Doulgeraki, A.I.**, Paraskevopoulos, N., Panagou, E.Z., Nychas, G-J.E., (2012). An *in vitro* study of *Lactobacillus plantarum* strains' potential to control the microbiota of olives. FoodMicro2012, 3-7 September, Istanbul, Turkey
  18. Blana, V., **Doulgeraki, A.I.**, Grounta, A., Argyri, A.A., Panagou, E.Z., Tassou, C.C., Nychas, G-J.E (2012). Functional table olives: fermentation process of Spanish-style green olives with selected strains of lactic acid bacteria characterized by in vitro probiotic potential. FoodMicro2012, 3-7 September, Istanbul, Turkey

19. **Doulgeraki, A.I.**, Nychas, G- J. E. (2012). Population dynamics of *Staphylococcus aureus* in liquid medium, lettuce and rocket extract. 5<sup>th</sup> Mikrobiokosmos Conference, 13-15 December, Athens, Greece
20. **Doulgeraki, A.I.**, Tryfinopoulou, P., Nychas, G- J. E. (2012). Monitoring of the effect of volatile compounds of oregano essential oil on *Brochothrix thermosphacta* diversity during storage of minced beef at chill temperatures. 5<sup>th</sup> Mikrobiokosmos Conference, 13-15 December, Athens, Greece
21. Karahasani A., Paramithiotis S., **Doulgeraki A.I.**, Nychas G-J.E., Drosinos E.H.D. (2012). Microbial population dynamics during spontaneous fermentation of *Asparagus officinalis* young sprouts. 5<sup>th</sup> Mikrobiokosmos Conference, 13-15 December, Athens, Greece
22. Vrelli A., Paramithiotis S., **Doulgeraki A.I.**, Nychas G.J.E., Drosinos E.H.D. (2012). Study of the traditional fermentation of *Cynara cardunculus* unripened flowers. 5<sup>th</sup> Mikrobiokosmos Conference, 13-15 December, Athens, Greece
23. Pateraki C., Paramithiotis S., **Doulgeraki A.I.**, Kallithraka S., Kotseridis G., Drosinos E.H. (2012). Effect of sulfur dioxide in wild yeast population dynamics during red wine fermentation from *Vitis vinifera* cultivar Agiorgitiko. 5<sup>th</sup> Mikrobiokosmos Conference, 13-15 December, Athens, Greece
24. **Doulgeraki, A.I.**, Blana V.A., Nychas, G-J.E. (2013). Population dynamics of *Staphylococcus aureus* and *Salmonella Typhimurium* in a laboratory medium and rocket extract. 2nd International Conference on Microbial Diversity, 23-25 October, Turin, Italy
25. Grounta, A., **Doulgeraki, A.I.**, Tassou, S., Nychas, G-J.E., Panagou, E.Z., (2013). Quantification and characterization of biofilm formation in table olive fermentation vessels. 2nd International Conference on Microbial Diversity, 23-25 October, Turin, Italy
26. Blana, V.A., Drakoti, C., **Doulgeraki, A.I.**, Panagou E.Z., Nychas, G-J.E. (2013). Microbial signal molecules: Effect of the growth kinetic parameters of the spoilage bacteria, *Serratia liquefaciens* and *Pseudomonas putida*. 2nd International Conference on Microbial Diversity, 23-25 October, Turin, Italy
27. **Doulgeraki, A.I.**, Giaouris, E., Nychas, G-J.E. (2013). Ability of *Salmonella enterica* and *Staphylococcus aureus* to develop biofilm community on stainless steel and colonize rocket tissue. 1st Conference of BacFoodNet, 27-28 November, Prague, Czech Republic
28. **Doulgeraki A.I.**, Iliopoulos V., Panagou, E.Z., Nychas G-J.E (2014). Metabolomic analysis during growth of *Salmonella* on rocket medium. European Symposium on Food Safety, IAFP-EU, 7-9 May, Budapest, Hungary
29. **Doulgeraki A.I.**, Papaioannou, M., Nychas G-J.E (2014). Monitoring the expression of genes associated with stress during growth of *Salmonella Typhimurium* on a plant extract. European Symposium on Food Safety, IAFP-EU, 7-9 May, Budapest, Hungary
30. Argyri A.A., Nisiotou, A.A., Pramateftaki P., **Doulgeraki, A. I.**, Panagou, E.Z., Tassou C. C. (2014). Biodiversity and evolution of lactic acid bacteria during fermentation and storage of green table olives inoculated with two potential probiotic *Lactobacillus* strains. XVI International Congress on Molecular Plant-Microbe Interactions (XVI IS- MPMI). 6-10 July, Rhodes, Greece
31. **Doulgeraki A.I.**, Papaioannou, M., Tampakaki A.P., Panagou, E.Z., Nychas G-J.E (2014). Monitoring the growth of *Salmonella enterica* serovar Typhimurium *in silico* and *in situ* with a view in gene expression. XVI International Congress on Molecular Plant-Microbe Interactions (XVI IS- MPMI). 6-10 July, Rhodes, Greece
32. **Doulgeraki A.I.**, Iliopoulos V., Nychas G-J.E (2014). Metabolomic analysis of *Salmonella enterica* cells *in vitro* and *in situ*. XVI International Congress on Molecular Plant-Microbe Interactions (XVI IS- MPMI). 6-10 July, Rhodes, Greece
33. **Doulgeraki, A.I.**, Ntoulati, H., Giaouris, E., Nychas, G.J.E (2014). A targeted gene

- expression analysis during biofilm formation by *Salmonella enterica* on stainless steel surfaces. 24th International ICFMH conference - Food Micro 2014, 1-4 September, Nantes, France
34. Moschonas, G., Lianou, A., **Doulgeraki, A.I.**, Nychas, G-J.E, Panagou, E.Z. (2014) Monitoring of microbial and chemical changes during storage of pasteurized vanilla cream. 24th International ICFMH conference - Food Micro 2014, 1-4 September, Nantes, France
  35. Grounta, A., Iliopoulos, V., **Doulgeraki, A.I.**, Nychas, G-J.E., Panagou, E.Z., (2014). Biofilm formation of *Lactobacillus pentosus* B281 and *Pichia membranifaciens* M3A during fermentation on naturally black conservolea olives. 24th International ICFMH conference - Food Micro 2014, 1-4 September, Nantes, France
  36. **Doulgeraki, A.I.**, Vorgias, A., Lazarou, M., Giaouris, E., Nychas, G-J.E (2014) Interactions encountered inside dual-species biofilms formed by *Salmonella* Typhimurium and autochthonous microbiota recovered from leafy salads on stainless steel. Joint CONFERENCE PROMISE and BacFood Net “Persistent lifestyles of food-borne pathogens and its consequence” 17-19 November, Vienna, Austria
  37. Vienna M., Stergioti, T., Vavoula, K., **Doulgeraki, A.I.**, Nychas, G-J.E, Giaouris, E., (2015). Fate of *Salmonella enterica*, *Listeria monocytogenes* and *Staphylococcus aureus* under mixed-culture conditions in kefir as pre fermentation contaminants. 6<sup>th</sup> Mikrobiokosmos Conference, 3-5 April, Athens, Greece
  38. **Doulgeraki, A.I.**, Giaouris, E., Nychas, G-J.E (2015). Population and resistance patterns of *Salmonella* Typhimurium and *Staphylococcus aureus* biofilms exposed to sublethal chemical disinfection under mono- and dual-species multi-strain conditions. 11th IAFP European Symposium on Food Safety, 20-22 April 2015 in Cardiff, Wales
  39. Bikouli, V., **Doulgeraki A.I.**, Skandamis P.N., (2015). Qualifying gilthead seabream freshness with microbiological indicators. 29th EFFoST International Conference. 10-12 November, Athens, Greece
  40. Gkana, E., **Doulgeraki, A.I.**, Nychas, G-J.E (2015). Evaluation of biofilm formation of 5 foodborne pathogens on glass surfaces coated with silica nanoparticles. 29th EFFoST International Conference. 10-12 November, Athens, Greece
  41. Karampoula, F., Giaouris, E., **Doulgeraki, A.I.**, Nychas, G-J.E., Dubois-Brissonnet, F. (2015). Efficient disinfection of *Salmonella* biofilm with hydrosol of *Thymra capitata*, real-time visualization of bacterial inactivation by time-lapse CLSM. 29th EFFoST International Conference. 10-12 November, Athens, Greece
  42. Karampoula, F., **Doulgeraki, A.I.**, Fotiadis, C., Tampakaki, A., Nychas, G-J.E., (2015). Monitoring biofilm formation in mono- and multi-species cultures of *Salmonella* Typhimurium with mixed bacterial communities isolated from a bottling plant by fluorescence-based bioreporters. 29th EFFoST International Conference. 10-12 November, Athens, Greece
  43. Gkana, E., **Doulgeraki, A.I.**, Nychas, G-J.E., (2015). Evaluation of biofilm formation of 5 foodborne pathogens on stainless surfaces coated with silica nanoparticles. 6th joint congress of Microbiology and Biotechnology: Microbiotec15. 10-12 December, Evora Portugal
  44. **Doulgeraki, A.I.**, Efthimiou, E., Paramithiotis, S., Pappas, K., Typas, M., Nychas, G-J.E. (2016). Effect of Rocket Extract on MRSA Proteome: Metabolic Adjustments in Plant-Based Media and Defense Mechanisms Against Plant-derived Antibacterials. 11-13 May, Athens, Greece
  45. Gkana E., **Doulgeraki, AI**, Nychas, G-J.E. (2017). Anti-adhesion and anti-biofilm potential of organosilane nanoparticles against foodborne pathogens. 7<sup>th</sup> Mikrobiokosmos 2017, 7-9 April, Athens, Greece

46. Doulgeraki, A.I., Pavli, F., Garroni, E., V.P. Valdramidis, V.P. (2017). Quantitative assessment of the auto-aggregation properties and antibiofilm potential on pathogens of raw Maltese milk microbiota. International conference of Predictive Modelling, Quantitative Risk Assessment and Life Cycle Analysis in Food Science and Biosciences. 10-12 April, Syros, Greece
47. Garroni, E., Doulgeraki, A.I., Pavli, F., V.P. Valdramidis, V.P. (2017). Sfam Summer Conference, 3-6 July,

#### **Oral presentation in Conferences – Meeting without editorial board**

1. van Hoek, A., Nisiotou, A., **Doulgeraki, A.I.**, Wijnands, L., Nychas, G-J.E., Aarts, H. (2012). Gene expression profiling of *Pseudomonas putida* grown at different temperature conditions. ProSafeBeef International Conference and Demonstration Day, 7-9 February 2012, Teagasc, Ashtown, Dublin
2. **Doulgeraki A.I.**, Nisiotou A. Nychas, G-J.E. (2013). Assessment of food microbial ecology: The LFMB yeast & bacterial culture collection. XXXII Annual Meeting of the European Culture Collections' Organization “Biodiversity: Sustainability vs. Regulations” 12-14 June, Athens, Greece

#### **Poster presentation in Conferences – Meeting without editorial board**

1. **Doulgeraki, A.**, Blana, V., Panagou, E., Sofos, J., Nychas G-J (2009) Quorum Sensing compounds and the role of lactic acid bacteria in beef spoilage Teagasc, Ashtown Food Research Centre
2. **Doulgeraki, A.** Nisiotou, A., Nychas, G-J. (2009) Contribution of lactic acid bacteria population in meat stored under modified atmospheres, Ashtown Food Research Centre, Dublin
3. Argyri A.A, **Doulgeraki A.I.**, Blana V.A., Nychas G-J E (2009) The potential of HPLC analysis of organic acids on predicting the shelf life of minced beef stored under conventional and active packaging conditions. International conference on strategic and targeted controls for microbial pathogens and chemical residues in beef, Teagasc, Ashtown Food Research Centre, Dublin
4. **Doulgeraki, A.I.**, Nychas, G- J. E. (2012). Monitoring the succession of the microbiota during storage of beef fillets under different temperature conditions. ProSafeBeef International Conference and Demonstration Day, 7-9 February 2012, Teagasc, Ashtown, Dublin
5. **Doulgeraki, A.I.**, Nychas, G- J. E. (2012). Monitoring the succession of the microbiota of a selective growth medium for pseudomonads with different approaches. ProSafeBeef International Conference and Demonstration Day, 7-9 February 2012, Teagasc, Ashtown, Dublin

<b>Member of editorial board</b>
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1. International Journal of Microbiology & Advanced Immunology (IJMAI) (from December 2012)
2. American Journal of Current Microbiology (AJCMicrob) - Associate Editorial Board (from 8 September 2013)

### **Member of scientific communities - Actions**

1. COST MC Substitute [FA1202 EL] to COST Action FA1202, BacFoodNet “A European Network For Mitigating Bacterial Colonisation and Persistence On Foods and Food Processing Environments” (October 2013)
2. Invited Member of the International Conference Scientific Committee of «International Conference on Food and Biosystems Engineering (I.C. FaBE 2015)», 28 -31 May, Mykonos Island, Greece
3. Invited Member of the International Conference Scientific Committee of «International Conference on Food and Biosystems Engineering (I.C. FaBE 2017)», 1 - 4 July, Rhodes, Greece

### **Invited reviewer in the following scientific journals**

1. Journal of Applied Microbiology (JAM) (from September 2011)
2. Letter in Applied Microbiology (LAM) (from November 2011)
3. Applied and Environmental Microbiology (AEM) (from January 2013)
4. Journal of Food Processing & Technology (JFPT) (from March 2013)
5. African Journal of Plant Science (AJPS) (from May 2013)
6. African Journal of Agricultural Research (AJAR) (from May 2013)
7. mBio (from November 2013)
8. Food Research International (From January 2014)
9. BioMed Research International (From March 2014)
10. American Journal of Current Microbiology (AJCMicrob) (From April 2014)
11. PLOS one (From February 2015)
12. Journal of Dairy Science (JDS) (From February 2015)
13. Applied Biochemistry and Biotechnology (From September 2015)
14. Malta Journal of Health Sciences (From April 2016)
15. Food Biotechnology (From September 2016)
16. Food Microbiology (From June 2017)
17. Beni-Suef University Journal of Basic and Applied Sciences (From July 2017)

### **Internships**

Creta Farm, Pig Farming Unit (Rethymno, Crete, Greece)

- Food safety and Hygiene department. Training in Physicochemical and microbiological analysis (04.07.2005-31.08.2005)
- Total quality department, Training in microbiological analysis and thermal processing (01.07.2006 – 05.09.2006)

### **Participation in competition**

2<sup>nd</sup> Scholarship for research in Food Science and Technology – Food Safety supported by Aristides Daskalopoulos Foundation

### **Languages**

First Certificate in English (June 1998)

PhD obtained from a United Kingdom University (April 2011)