

CURRICULUM VITAE

Dr. Alexandra Lianou

Patras, Greece

January 2021

1. PERSONAL INFORMATION

Name: **Alexandra Lianou**

Nationality: Greek

Born: 28th April, 1979 (Athens)

Marital status: Married, 1 child

Home address: Keryneias 15, 26441, Patras, Greece

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2. EDUCATION

- **Ph.D., 2013**, Department of Food Science and Technology, School of Agriculture, Aristotle University of Thessaloniki, Greece
Grade: Excellent with honors
Ph.D. thesis: “Study of the strain variability of the behavior of *Salmonella enterica*”
- **M.Sc., 2006**, Department of Animal Sciences (Meat Science and Food Safety Program), College of Agricultural Sciences, Colorado State University, USA
Grade Point Average: 4.00/4.00
M.Sc. thesis: “*Listeria monocytogenes* strain variation in culture broth and fate in delicatessen meat and poultry products”
- **B.Sc. in Agriculture, 2003**, Department of Agricultural Biotechnology, Agricultural University of Athens, Greece. Grade: 9.01/10.00

3. AWARDS-SCHOLARSHIPS

3.1 INTERNATIONAL

- “2012 Journal of Food Protection Most Cited Review Publication Award” for the article “A review of the incidence and transmission of *Listeria monocytogenes* in ready-to-eat products in retail and food service environments” (Alexandra Lianou and John N. Sofos). International Association for Food Protection (IAFP) 2012 Annual Meeting, 22-25 July, Providence, Rhode Island, USA
- Student poster award – 2nd place, 22nd International Committee on Food Microbiology and Hygiene Symposium, Food Micro 2010, 30 August-3 September 2010, Copenhagen, Denmark
- Travel grant awarded by the Rocky Mountain Institute of Food Technologists for attending the international conference “Annual Meeting of the Institute of Food Technologists”, 24-28 June 2006, Orlando, Florida, USA

3.2 NATIONAL (GREEK)

- Scholarship of Ph.D. candidates' excellence 2010, Research Committee of the Aristotle University of Thessaloniki
- Award, State Scholarships Foundation (IKY), academic year: 2002-2003
- Award for recognition of high academic performance in the Department of Agricultural Biotechnology, Agricultural University of Athens, academic year: 2001-2002
- Scholarship and award, State Scholarships Foundation (IKY), academic years: 2000-2002
- Scholarship in the memory of professor Konstantinos A. Niavis, Agricultural University of Athens, academic year: 2000-2001

4. POSITIONS HELD

- **November 2020-Present. Assistant Professor.** Division of Genetics, Cell Biology and Development, Department of Biology, University of Patras, Rio, 26504, Patras, Greece
- **February 2013-November 2020. Postdoctoral researcher/Research associate.** Laboratory of Microbiology and Biotechnology of Foods, Department of Food Science and Human Nutrition, Agricultural University of Athens, Iera Odos 75, 11855, Athens, Greece
- **February 2017-March 2020. Scientific editor/R&D consultant.** Agroknow/FOODAKAI (Research and Development in Engineering and Technology), Pentelis 110, 15126, Marousi, Athens, Greece
- **November 2007-February 2012. Research assistant.** Laboratory of Food Microbiology and Hygiene, Department of Food Science and Technology, School of Agriculture, Aristotle University of Thessaloniki, University Campus, 54124, Thessaloniki, Greece
- **November 2006-October 2007. Research associate.** Dairy Research Institute, National Agricultural Research Foundation (NAGREF, now Hellenic Agricultural Organization "DEMETER"), Ethnikis Antistaseos 3, 45221, Katsikas, Ioannina, Greece
- **January 2004-June 2006. Graduate research assistant.** Center for Red Meat Safety, Department of Animal Sciences, Colorado State University, Fort Collins, Colorado 80523, USA

5. TRAINING

- European Food Safety Authority (EFSA) Summer School – "Risk-benefit in food safety and nutrition". 11-13 June 2019, Parma, Italy
- Summer School of the Hellenic Scientific Society of Mikrobiokosmos – "The role of microbiome in ecosystem functioning, food security, human health and environmental protection". 24-28 June 2018. Monastery Paou, Argalasti, Pelion, Greece

- ComBase for Risk Assessment Workshop. 12 November 2008, Food & Health Network, Predictive Microbiology & Risk Analysis Cluster, Institute of Food Research, Norwich, United Kingdom
- Training in “flow chamber microscopy” which, in tandem with image analysis, allows for the description of the growth kinetics of individual bacterial cells. 11 November-16 December 2008, Laboratory of Pathogen’s Physiology and Predictive Ecology, Institute of Food Research, Norwich, United Kingdom

6. TEACHING EXPERIENCE

- Supervised college teaching (teaching assistant) of the course “Meat Safety, HACCP, and TQM” (AN 567), Department of Animal Sciences, Colorado State University (academic year: 2004-2005). Instructor: Dr. John N. Sofos
- Participation in guidance and supervision of B.Sc. and M.Sc. theses projects in the
 - Department of Food Science and Technology, Aristotle University of Thessaloniki (Laboratory of Food Microbiology and Hygiene, academic years: 2008-2012). Supervisor: Dr. Konstantinos Koutsoumanis
 - Department of Food Science and Human Nutrition, Agricultural University of Athens (Laboratory of Microbiology and Biotechnology of Foods, academic years: 2014-2018). Supervisors: Dr. Efstathios Panagou, Dr. George-John Nychas
- Autonomous teaching of the undergraduate course “Food Microbiology II” (Theory and Laboratory), Department of Food Science and Human Nutrition, Agricultural University of Athens (academic year: 2016-2017, spring semester), as Academic Scholar in the context of the action “Acquisition of academic teaching experience by young scientists holding a doctorate degree” (business plan “Development of Human Resources, Education and Lifelong Learning”). Co-funding by Greece and the European Union, Partnership Agreement for the Development Framework 2014-2020
- Autonomous teaching of the undergraduate course “Quantitative Food Microbiology” (Laboratory), Department of Food Science and Human Nutrition, Agricultural University of Athens (academic year: 2017-2018, spring semester), as Assistant Professor under the provisions of the Hellenic Presidential Decree 407/1980
- Autonomous teaching of the post-graduate course “General Issues in Food Technology” of the MBA program “Food and Agribusiness”, Agricultural University of Athens (academic years: 2016-2020, winter semester)

7. RESEARCH EXPERIENCE

Dr. Alexandra Lianou has participated (paid employment) in the following competitive research projects (eight international and two Greek national projects):

[7.1] “*Listeria monocytogenes* in ready-to-eat meat products: risks, controls and education for prevention”

Funding source: United States Department of Agriculture, National Institute of Food and Agriculture (formerly, United States Department of Agriculture, Cooperative State Research, Education and Extension Service) (Agreement: 2004-51110-02160)

Implementation institution: Colorado State University, Department of Animal Sciences (01.01.2004-14.09.2005)

[7.2] “Understanding and controlling *Listeria monocytogenes* transmission through ready-to-eat meat products from processing plant to consumers”

Funding source: United States Department of Agriculture, National Institute of Food and Agriculture (formerly, United States Department of Agriculture, Cooperative State Research, Education and Extension Service) (Agreement: 2005-51110-03278)

Implementation institution: Colorado State University, Department of Animal Sciences (15.09.2005-30.06.2006)

[7.3] “Traditional United Europe Food, TRUEFOOD”

Funding source: European Commission, 6th Framework Programme for RTD (6FP-IP Contract No.: 016264-2)

Implementation institution: National Agricultural Research Foundation (NAGREF), Dairy Research Institute (06.11.2006-05.11.2007)

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

Funding source: European Commission, 6th Framework Programme (6FP, FOOD-CT-2006-36241)

Implementation institution: Aristotle University of Thessaloniki, Department of Food Science and Technology, Laboratory of Food Microbiology and Hygiene (08.11.2007-28.02.2012 and 01.07.2012-31.07.2012)

[7.5] “Comprehensive Approach to Enhance Quality and Safety of Ready to Eat Fresh Products, QUAFETY”

Funding source: European Commission, 7th Framework Programme (2012-289719)

Implementation institution: Agricultural University of Athens, Department of Food Science and Human Nutrition, Laboratory of Food Quality Control and Hygiene (01.02.2013-30.09.2013)

[7.6] “Efficacy of NOVEL analytical techniques to predict the quality and safety of newly developed perishable food products, NOVEL-EYE”

Funding source: Ministry of Development, General Secretariat for Research and Technology (11ΣΥΝ_2_1528)

Implementation institution: Agricultural University of Athens, Department of Food Science and Human Nutrition, Laboratory of Microbiology and Biotechnology of Foods (01.10.2013-31.05.2015)

[7.7] “Portable miniaturized smart system for on-the-spot food quality sensing, PhasmaFOOD”

Funding source: European Union, Horizon 2020 research and innovation programme (grant agreement no. 732541)

Implementation institution: Agricultural University of Athens, Department of Food Science and Human Nutrition, Laboratory of Microbiology and Biotechnology of Foods (01.02.2017-31.12.2018)

[7.8] “A Model Smart Quality Assurance and Safety System for Fresh Poultry Products, QAPP”

Funding source: European Union and Greek national funds through the Operational Program Competitiveness, Entrepreneurship and Innovation, under the call RESEARCH-CREATE-INNOVATE (T1EDK-04344)

Implementation institution: Agricultural University of Athens, Department of Food Science and Human Nutrition, Laboratory of Microbiology and Biotechnology of Foods (02.01.2019-17.08.2020)

[7.9] “IMPAQT-Intelligent Management Systems for Integrated Multi-Trophic Aquaculture”

Funding source: European Union, Horizon 2020 research and innovation programme (grant agreement no. 774109)

Implementation institution: Agricultural University of Athens, Department of Food Science and Human Nutrition, Laboratory of Microbiology and Biotechnology of Foods (02.01.2020-10.11.2020)

[7.10] “BigDataGrapes-Big Data to Enable Global Disruption of the Grapevine-powered industries”

Funding source: European Union, Horizon 2020 research and innovation programme (grant agreement no. 780751)

Implementation institution: Agroknow I.K.E. (01.07.2019-31.03.2020)

8. RESEARCH PROPOSALS

- “Effectiveness of chemical decontamination interventions in the control of pathogenic bacteria in fresh agricultural products, ACT-FRESH” (Code: 3531/174) – Submitted under the action AgroETAK “Research and Technology Development Innovation projects”, implemented by the Hellenic Agricultural Organization “DEMETER”. Grade: 82.5/100
- “Assessing the effect of STEVIOL glycosides on the growth, stress resistance and virulence potential of foodborne PATHogens, STEVIOPATH” (Proposal ID: 1300) – Submitted under the action “2nd Call for H.F.R.I. Research Projects to Support Post-Doctoral Researchers”, (Scientific Area 4: Agricultural Sciences – Food Science & Technology), Hellenic Foundation for Research and Innovation. 1st evaluation phase results: Eligible proposal (Score: A). 2nd evaluation phase results: Overall score: 87/100 (Evaluation of Principal Investigator: 94/100, evaluation of research proposal: 84/100).

9. PUBLICATIONS

9.1 THESES

[9.1.1] B.Sc. thesis (2003): “Study of the microflora of the bee mite *Varroa jacobsoni*”, Laboratory of General and Agricultural Microbiology, Department of Agricultural Biotechnology, Agricultural University of Athens

[9.1.2] M.Sc. thesis (2006): “*Listeria monocytogenes* strain variation in culture broth and fate in delicatessen meat and poultry products”, Center for Red Meat Safety, Department of Animal Sciences, College of Agricultural Sciences, Colorado State University

[9.1.3] Ph.D. thesis (2012): “Study of the strain variability of the behavior of *Salmonella enterica*”, Laboratory of Food Microbiology and Hygiene, Department of Food Science and Technology, School of Agriculture, Aristotle University of Thessaloniki

9.2 ARTICLES IN PEER-REVIEWED INTERNATIONAL JOURNALS

***h-index*: 14, Citations (excluding self-citations): 913, Source: Scopus**

[9.2.1] Tzagou, V., Lianou, A., Lazarakis, D., Emmanouel, N., Aggelis, G., 2004. Newly isolated bacterial strains belonging to Bacillaceae (*Bacillus* sp.) and Micrococcaceae accelerate death of the honey bee mite, *Varroa destructor* (*V. jacobsoni*), in laboratory assays. *Biotechnology Letters*, 26, 529-532. **DOI:** 10.1023/B:BILE.0000019563.92959.0e

[9.2.2] Lianou, A., Stopforth, J.D., Yoon, Y., Wiedmann, M., Sofos, J.N., 2006. Growth and stress resistance variation in culture broth among *Listeria monocytogenes* strains of various serotypes and origins. *Journal of Food Protection*, 69, 2640-2647. **DOI:** 10.4315/0362-028X-69.11.2640

[9.2.3] Lianou, A., Geornaras, I., Kendall, P.A., Belk, K.E., Scanga, J.A., Smith, G.C., Sofos, J.N., 2007. Fate of *Listeria monocytogenes* in commercial ham, formulated with or without antimicrobials, under conditions simulating contamination in the processing or retail environment and during home storage. *Journal of Food Protection*, 70, 378-385. **DOI:** 10.4315/0362-028X-70.2.378

[9.2.4] Lianou, A., Geornaras, I., Kendall, P.A., Scanga, J.A., Sofos, J.N., 2007. Behavior of *Listeria monocytogenes* at 7°C in commercial turkey breast, with or without antimicrobials, after simulated contamination for manufacturing, retail and consumer settings. *Food Microbiology*, 24, 433-443. **DOI:** 10.1016/j.fm.2006.11.002

[9.2.5] Lianou, A., Sofos, J.N., 2007. A review of the incidence and transmission of *Listeria monocytogenes* in ready-to-eat products in retail and food service environments. *Journal of Food Protection*, 70, 2172-2198. **DOI:** 10.4315/0362-028X-70.9.2172 – **2012 Journal of Food Protection Most Cited Review Publication Award**

[9.2.6] Giannou, E., Lianou, A., Kakouri, A., Kallimanis, A., Drainas, C., Samelis, J., 2009. Identification and biopreservation potential of *Enterococcus* spp. isolated from fully ripened Graviera, a traditional hard Greek cheese. *Italian Journal of Food Science*, 21, 135-147.

[9.2.7] Lianou, A., Koutsoumanis, K.P., 2009. Evaluation of the effect of defrosting practices of ground beef on the heat tolerance of *Listeria monocytogenes* and *Salmonella* Enteritidis. *Meat Science*, 82, 461-468. **DOI:** 10.1016/j.meatsci.2009.02.018

[9.2.8] Samelis, J., Giannou, E., Lianou, A., 2009. Assuring growth inhibition of listerial contamination during processing and storage of traditional Greek Graviera cheese: Compliance with the new European Union regulatory criteria for *Listeria monocytogenes*. *Journal of Food Protection*, 72, 2264-2271. **DOI:** 10.4315/0362-028X-72.11.2264

[9.2.9] Samelis, J., Lianou, A., Kakouri, A., Delbes, C., Rogelj, I., Matijašić, B.B., Montel, M.-C., 2009. Changes in the microbial composition of raw milk induced by thermization treatments applied prior to traditional Greek hard cheese processing. *Journal of Food Protection*, 72, 783-790. **DOI:** 10.4315/0362-028X-72.4.783

- [9.2.10] Lianou, A., Koutsoumanis, K.P., 2011. Effect of the growth environment on the strain variability of *Salmonella enterica* kinetic behavior. Food Microbiology, 28, 828-837. DOI: 10.1016/j.fm.2010.04.006
- [9.2.11] Lianou, A., Koutsoumanis, K.P., 2011. A stochastic approach for integrating strain variability in modeling *Salmonella enterica* growth as a function of pH and water activity. International Journal of Food Microbiology, 149, 254-261. DOI: 10.1016/j.ijfoodmicro.2011.07.001
- [9.2.12] Lianou, A., Koutsoumanis, K.P., 2012. Strain variability of the biofilm-forming ability of *Salmonella enterica* under various environmental conditions. International Journal of Food Microbiology, 160, 171-178. DOI: 10.1016/j.ijfoodmicro.2012.10.002
- [9.2.13] Lianou, A., Koutsoumanis, K.P., 2013. Evaluation of the strain variability of *Salmonella enterica* acid and heat resistance. Food Microbiology, 34, 259-267. DOI: 10.1016/j.fm.2012.10.009
- [9.2.14] Koutsoumanis, K.P., Lianou, A., 2013. Stochasticity in colonial growth dynamics of individual bacterial cells. Applied and Environmental Microbiology, 79, 2294-2301. DOI: 10.1128/AEM.03629-12 – **Articles of significant interest selected from this issue by the Editors**
- [9.2.15] Lianou, A., Koutsoumanis, K.P., 2013. Strain variability of the behavior of foodborne bacterial pathogens: a review. International Journal of Food Microbiology, 167, 310-321. DOI: 10.1016/j.ijfoodmicro.2013.09.016
- [9.2.16] Lianou, A., Samelis, J., 2014. Addition to thermized milk of *Lactococcus lactis* subsp. *cremoris* M104, a wild, novel nisin A-producing strain, replaces the natural antilisterial activity of the autochthonous raw milk microbiota reduced by thermization. Journal of Food Protection, 77, 1289-1297. DOI: 10.4315/0362-028X.JFP-13-521
- [9.2.17] Samelis, J., Lianou, A., Pappa, E., Bogovic-Matijasic, B., Parapouli, M., Kakouri, A., Rogelj, I., 2014. Behavior of *Staphylococcus aureus* in culture broth, raw and thermized milk, and during processing and storage of traditional Greek Graviera cheese in the presence and absence of *Lactococcus lactis* subsp. *cremoris* M104, a wild, novel nisin A-producing raw milk isolate. Journal of Food Protection, 77, 1703-1714. DOI: 10.4315/0362-028X.JFP-14-105
- [9.2.18] Blana*, V.A., Lianou*, A., Nychas, G.-J.E., 2015. Assessment of the effect of a *Salmonella enterica* ser. Typhimurium culture supernatant on the single-cell lag time of foodborne pathogens. International Journal of Food Microbiology, 215, 143-148. DOI: 10.1016/j.ijfoodmicro.2015.09.009
* **These authors contributed equally to this study**
- [9.2.19] Dimakopoulou-Papazoglou, D., Lianou, A., Koutsoumanis, K.P., 2016. Modelling biofilm formation of *Salmonella enterica* ser. Newport as a function of pH and water activity. Food Microbiology, 53, 76-81. DOI: 10.1016/j.fm.2015.09.002
- [9.2.20] Gkana, E., Lianou, A., Nychas, G.-J. E., 2016. Transfer of *Salmonella enterica* serovar Typhimurium from beef to tomato through kitchen equipment and the efficacy of intermediate decontamination procedures. Journal of Food Protection, 79, 1252-1258. DOI: 10.4315/0362-028X.JFP-15-531

- [9.2.21] Koutsoumanis, K.P., **Lianou, A.**, Gougouli, M., 2016. Latest developments in foodborne pathogens modeling. *Current Opinion in Food Science*, 8, 89-98. DOI: 10.1016/j.cofs.2016.04.006
- [9.2.22] Rodríguez, M.R., Aguirre, J.S., **Lianou, A.**, Parra-Flores, J., García de Fernando, G.D., 2016. Analysis of the variability in microbial inactivation by acid treatments. *LWT-Food Science and Technology*, 66, 369-377. DOI: 10.1016/j.lwt.2015.10.056
- [9.2.23] Kakagianni, M., Aguirre, J.S., **Lianou, A.**, Koutsoumanis, K.P., 2017. Effect of storage temperature on the lag time of *Geobacillus stearothermophilus* individual spores. *Food Microbiology*, 67, 76-84. DOI: 10.1016/j.fm.2017.04.009
- [9.2.24] **Lianou, A.**, Kakouri, A., Pappa, E.C., Samelis, J., 2017. Growth interactions and antilisterial effects of the bacteriocinogenic *Lactococcus lactis* subsp. *cremoris* M104 and *Enterococcus faecium* KE82 strains in thermized milk in the presence or absence of a commercial starter culture. *Food Microbiology*, 64, 145-154. DOI: 10.1016/j.fm.2016.12.019
- [9.2.25] **Lianou, A.**, Nychas, G.-J.E., Koutsoumanis, K.P., 2017. Variability in the adaptive acid tolerance response phenotype of *Salmonella enterica* strains. *Food Microbiology*, 62, 99-105. DOI: 10.1016/j.fm.2016.10.011
- [9.2.26] Samelis, J., Giannou, E., Pappa, E.C., Bogović-Matijašić, B., **Lianou, A.**, Parapouli, M., Drainas, C., 2017. Behavior of artificial listerial contamination in model Greek Graviera cheeses manufactured with the indigenous nisin a-producing strain *Lactococcus lactis* subsp. *cremoris* M104 as costarter culture. *Journal of Food Safety*, 37, e12326. DOI: 10.1111/jfs.12326
- [9.2.27] Vandera, E., **Lianou, A.**, Kakouri, A., Feng, J., Koukou, A.-I., Samelis, J., 2017. Enhanced control of *Listeria monocytogenes* by *Enterococcus faecium* KE82, a multiple enterocin-producing strain, in different milk environments. *Journal of Food Protection*, 80, 74-85. DOI: 10.4315/0362-028X.JFP-16-082
- [9.2.28] **Lianou, A.**, Malavazos, C., Triantafyllou, I., Nychas, G.-J.E., Panagou, E.Z., 2018. Rapid assessment of the microbiological quality of pasteurized vanilla cream by means of Fourier transform infrared spectroscopy in tandem with support vector machine analysis. *Food Analytical Methods*, 11, 840-847. DOI: 10.1007/s12161-017-1063-3
- [9.2.29] Kakagianni, M., Kalantzi, K., Beletsiotis, E., Ghikas, D., **Lianou, A.**, 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. DOI: 10.1016/j.fm.2018.02.019
- [9.2.30] **Lianou, A.**, Moschonas, G., Nychas, G.-J.E., Panagou, E.Z., 2018. Growth of *Listeria monocytogenes* in pasteurized vanilla cream pudding as affected by storage temperature and the presence of cinnamon extract. *Food Research International*, 106, 1114-1122. DOI: 10.1016/j.foodres.2017.11.027
- [9.2.31] Tsakanikas, P., Fengou, L.-C., Manthou, E., **Lianou, A.**, Panagou, E.Z., Nychas, G.-J.E., 2018. A unified spectra analysis workflow for the assessment of microbial contamination of ready-to-eat green salads: Comparative study and application of non-invasive sensors. *Computers and Electronics in Agriculture*, 155, 212-219. DOI: 10.1016/j.compag.2018.10.025

- [9.2.32] Fengou, L.-C., **Lianou, A.**, Tsakanikas, P., Gkana, E.N., Panagou, E.Z., Nychas, G.-J.E., 2019. Evaluation of Fourier transform infrared spectroscopy and multispectral imaging as means of estimating the microbiological spoilage of farmed sea bream. *Food Microbiology*, 79, 27-34. **DOI:** 10.1016/j.fm.2018.10.020
- [9.2.33] Manthou, E., Tarlak, F., **Lianou, A.**, Ozdemir, M., Zervakis, G.I., Panagou, E.Z., Nychas, G.-J.E., 2019. Prediction of indigenous *Pseudomonas* spp. growth on oyster mushrooms (*Pleurotus ostreatus*) as a function of storage temperature. *LWT-Food Science and Technology*, 111, 506-512. **DOI:** 10.1016/j.lwt.2019.05.062
- [9.2.34] Fengou, L.-C., Spyrelli, E., **Lianou, A.**, Tsakanikas, P., Panagou, E.Z., Nychas, G.-J.E., 2019. Estimation of minced pork microbiological spoilage through Fourier transform infrared and visible spectroscopy and multispectral vision technology. *Foods*, 8, 238. **DOI:** 10.3390/foods8070238.
- [9.2.35] **Lianou, A.**, Mencattini, A., Catini, A., Di Natale, C., Nychas, G.-J.E., Martinelli, E., Panagou, E.Z., 2019. Online feature selection for robust classification of the microbiological quality of traditional vanilla cream by means of multispectral imaging. *Sensors*, 19, 4071. **DOI:** 10.3390/s19194071.
- [9.2.36] Fengou, L.-C., Mporas, I., Spyrelli, E., **Lianou, A.**, Nychas, G.-J.E., 2020. Estimation of the microbiological quality of meat using rapid and non-invasive spectroscopic sensors. *IEEE Access*, 8, 106614-106628. **DOI:** 0.1109/ACCESS.2020.3000690.
- [9.2.37] **Lianou, A.**, Nychas, G.-J.E., Koutsoumanis, K.P., 2020. Strain variability in biofilm formation: A food safety and quality perspective. *Food Research International*, 137, 109424. **DOI:** 10.1016/j.foodres.2020.109424.
- [9.2.38] Manthou, E., Lago, S.-L., Dages, E., **Lianou, A.**, Tsakanikas, P., Panagou, E.Z., Anastasiadi, M., Mohareb, F., Nychas, G.-J.E., 2020. Application of spectroscopic and multispectral imaging technologies on the assessment of ready-to-eat pineapple quality: A performance evaluation study of machine learning models generated from two commercial data analytics tools. *Computers and Electronics in Agriculture*, 175, 105529. **DOI:** 10.1016/j.compag.2020.105529.
- [9.2.39] Moschonas, G., **Lianou, A.**, Nychas, G.-J.E., Panagou, E.Z., 2021. Spoilage potential of *Bacillus subtilis* in a neutral-pH dairy dessert. *Food Microbiology*, 95, 103715. **DOI:** 10.1016/j.fm.2020.103715.

The articles 9.2.10-9.2.13 (n=4) were published as part of the Ph.D. thesis of Dr. Alexandra Lianou.

9.3 RESEARCH REPORTS

- [9.3.1] **Lianou, A.**, Stopforth, J.D., Yoon, Y., Sofos, J.N., 2005. Growth and heat resistance variation of *Listeria monocytogenes* strains. Animal Science Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 3p.
- [9.3.2] **Lianou, A.**, Geornaras, I., Kendall, P.A., Belk, K.E., Scanga, J.A., Smith, G.C., Sofos, J.N., 2006. Behavior of *Listeria monocytogenes* in commercial turkey breast during aerobic storage at 45°F under two contamination scenarios. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 4 p.

[9.3.3] Lianou, A., Geornaras, I., Kendall, P.A., Belk, K.E., Scanga, J.A., Smith, G.C., Sofos, J.N., 2006. Fate of *Listeria monocytogenes* in commercial ham under conditions simulating contamination at the processing or retail environment and home storage. Animal Sciences Research Report, Department of Animal Sciences, Colorado State University, Fort Collins, CO. 4 p.

9.4 BOOK CHAPTERS

[9.4.1] Lianou, A., Sofos, J.N., 2010. Interventions for hazard control in retail-handled ready-to-eat foods. In: Juneja, V.K., Sofos, J.N. (Eds.), Pathogens and Toxins in Foods: Challenges and Interventions. ASM Press, Washington, D.C., pp. 411-435.

[9.4.2] Lianou, A., Koutsoumanis, K.P., Sofos, J.N., 2012. Organic acids and other chemical treatments for microbial decontamination of food. In: Demicri, A., Ngadi, M.O. (Eds.), Microbial Decontamination in the Food Industry: Novel Methods and Applications. Woodhead Publishing Ltd., Cambridge, pp. 592-664.

[9.4.3] Koutsoumanis, K.P., Lianou, A., Sofos, J.N., 2014. Food safety: emerging pathogens. In: Van Alfen, N.K. (Ed.), Encyclopedia of Agriculture and Food Systems, 2nd ed. (Vol. 3). Academic Press, Elsevier Inc., London, pp. 250-272.

[9.4.4] Lianou, A., Panagou, E.Z., Nychas, G.-J.E., 2016. Microbiological spoilage of foods and beverages. In: Subramaniam, P. (Ed.), The Stability and Shelf Life of Food, 2nd ed. Woodhead Publishing, Elsevier Ltd., Duxford, pp. 3-42.

[9.4.5] Blana, V.A., Lianou, A., Nychas, G.-J.E., 2017. Quorum sensing and microbial ecology of foods. In: de Souza Sant'Ana, A. (Ed.), Quantitative Microbiology in Food Processing: Modeling the Microbial Ecology. John Wiley & Sons Ltd., pp. 616-632.

[9.4.6] Lianou, A., Panagou, E.Z., Nychas, G.-J.E., 2017. Meat safety: I Foodborne pathogens and other biological issues. In: Toldrá, F. (Ed.), Lawrie's Meat Science, 8th ed. Woodhead Publishing, Elsevier Ltd., Duxford, pp. 521-552.

[9.4.7] Lianou, A., Papakonstantinou, M., Nychas, G.-J.E., Stoitsis, J., 2020. Fraud in meat and poultry products. In: Hellberg, R.S., Everstine, K., Sklare, S.A. (Eds.), Food fraud: A global threat with public health and economic consequences. Academic Press, Elsevier Inc., pp. 85-108.

9.5 ABSTRACTS IN THE PROCEEDINGS OF INTERNATIONAL CONFERENCES

[9.5.1] Lianou, A., Stopforth, J.D., Yoon, Y., Wiedmann, M., Sofos, J.N., 2005. Growth and stress resistance variation of *Listeria monocytogenes* strains from clinical, food, animal and environmental sources. 92nd Annual Meeting of the International Association for Food Protection. 14-17 August, Baltimore, Maryland, USA. Abstract No. P1-04.

[9.5.2] Lianou, A., Geornaras, I., Kendall, P.A., Sofos, J.N., 2006. Fate of *Listeria monocytogenes* in commercial ham under conditions simulating contamination at the processing or retail environment and home storage. Annual Meeting of the Institute of Food Technologists. 24-28 June, Orlando, Florida, USA. Abstract No. 0390H-10.

- [9.5.3] **Lianou, A.**, Geornaras, I., Kendall, P.A., Belk, K.E., Scanga, J.A., Smith, G.C., Sofos, J.N., 2006. Effect of antimicrobials, point of inoculation and home storage conditions on *Listeria monocytogenes* growth on commercial uncured turkey breast. 93rd Annual Meeting of the International Association for Food Protection. 13-16 August, Calgary, Alberta, Canada. Abstract No. P5-28.
- [9.5.4] Sofos, J.N., **Lianou, A.**, Geornaras, I., 2006. Behavior of *Listeria monocytogenes* in delicatessen meat and poultry products under two contamination scenarios. 20th International ICFMH (International Committee on Food Microbiology and Hygiene) Symposium, Food Micro 2006. 29 August-2 September, Bologna, Italy.
- [9.5.5] **Lianou, A.**, Giannou, E., Samelis, J., 2008. Antilisterial activity of bacteriocin-producing lactic acid bacteria in thermized Graviera cheese milk in the presence or absence of a commercial starter. EFFoST First European Food Congress. 4-9 November, Ljubljana, Slovenia. Abstract No. P153.
- [9.5.6] **Lianou, A.**, Koutsoumanis, K., 2009. Effect of thawing practices of ground beef on the heat tolerance of *Listeria monocytogenes* and *Salmonella* Enteritidis. ProSafeBeef (European Commission Research Project, FOOD-CT-2006-36241) Safety Conference. 25-26 March, Dublin, Ireland. Abstract No. P17.
- [9.5.7] **Lianou, A.**, Koutsoumanis, K.P., 2009. Effect of the growth environment on the strain variability of *Salmonella enterica* kinetic behavior. 6th International Conference, Predictive Modelling in Foods. 8-12 September, Washington D.C., USA.
- [9.5.8] Koutsoumanis, K., **Lianou, A.**, 2010. Population dynamics of single bacterial cells: applications to predictive microbiology and risk assessment. 22nd International ICFMH (International Committee on Food Microbiology and Hygiene) Symposium, Food Micro 2010. 30 August-3 September, Copenhagen, Denmark. Abstract No. PEC1.43.
- [9.5.9] **Lianou, A.**, Koutsoumanis, K., 2010. Strain variability of *Salmonella enterica* kinetic behavior. 22nd International ICFMH (International Committee on Food Microbiology and Hygiene) Symposium, Food Micro 2010. 30 August-3 September, Copenhagen, Denmark. Abstract No. PEB2.41.
- [9.5.10] **Lianou, A.**, Samelis, J., 2010. Addition to thermized milk of bacteriocin-producing lactic acid bacteria restores natural antilisterial activity of raw milk reduced by thermization. 22nd International ICFMH (International Committee on Food Microbiology and Hygiene) Symposium, Food Micro 2010. 30 August-3 September, Copenhagen, Denmark. Abstract No. PEA2.35.
- [9.5.11] Kakouri, A., **Lianou, A.**, Samelis, J., 2012. Antilisterial activity of wild, novel nisin-producing *Lactococcus lactis* subsp. *cremoris* strains in synthetic culture media and different dairy foods. 23rd International ICFMH (International Committee on Food Microbiology and Hygiene) Symposium, Food Micro 2012. 3-7 September, Istanbul, Turkey. Abstract No. P573.
- [9.5.12] **Lianou, A.**, Moschonas, G., Panagou, E.Z., Nychas, G.-J.-E., 2014. Assessment of the efficacy of Fourier transform infrared spectroscopy in estimating the microbiological quality of pasteurized vanilla cream. International Association for Food Protection's European Symposium. 7-9 May, Budapest, Hungary. Abstract No. P2-19.

- [9.5.13] Blana, V., Kotzia, A., Pavli, F., **Lianou, A.**, Nychas, G.-J., 2014. Effect of cell-free culture extract containing autoinducer-2 signal molecules on the growth kinetic behavior of *Salmonella enterica* individual cells. International Association for Food Protection's European Symposium. 7-9 May, Budapest, Hungary. Abstract No. T1-03.
- [9.5.14] Blana, V., **Lianou, A.**, Nychas, G.-J., 2014. Study of the growth kinetic behavior of *Salmonella* Typhimurium and methicillin-resistant *Staphylococcus aureus* single cells in the absence and presence of quorum sensing compounds. 24th International ICFMH (International Committee on Food Microbiology and Hygiene) Conference, Food Micro 2014. 1-4 September, Nantes, France. Abstract No. O58.
- [9.5.15] Samelis, J., **Lianou, A.**, Parapouli, M., Kakouri, A., 2014. Antistaphylococcal, nisin A activity of a wild *Lactococcus* subsp. *cremoris* strain in culture broth, raw milk, thermized cheese milk, and Greek Graviera cheese during ripening. 24th International ICFMH (International Committee on Food Microbiology and Hygiene) Conference, Food Micro 2014. 1-4 September, Nantes, France. Abstract No. P137.
- [9.5.16] Moschonas, G., **Lianou, A.**, Doulgeraki, A., Nychas, G.-J., Panagou, E., 2014. Monitoring of microbial and chemical changes during storage of pasteurized vanilla cream. 24th International ICFMH (International Committee on Food Microbiology and Hygiene) Conference, Food Micro 2014. 1-4 September, Nantes, France. Abstract No. P265.
- [9.5.17] Dimakopoulou-Papazoglou, D., **Lianou, A.**, Koutsoumanis, K., 2014. Modelling biofilm formation of *Salmonella enterica* ser. Newport as a function of pH and water activity. 24th International ICFMH (International Committee on Food Microbiology and Hygiene) Conference, Food Micro 2014. 1-4 September, Nantes, France. Abstract No. P492.
- [9.5.18] **Lianou, A.**, Grigoropoulou, P., Kolka, E., Koutsoumanis, K., 2014. Variability in the acid tolerance response phenotype among *Salmonella enterica* strains. 24th International ICFMH (International Committee on Food Microbiology and Hygiene) Conference, Food Micro 2014. 1-4 September, Nantes, France. Abstract No. P576.
- [9.5.19] Blana, V.A., **Lianou, A.**, Nychas, G.-J. E., 2014. Single-cell growth kinetic behavior of pathogenic bacteria in the presence of microbial supernatants containing autoinducer-2 signal compounds. International Joint PROMISE and BacFoodNet Conference – Persistent lifestyles of food-borne pathogens and its consequence. 17-19 November, Vienna, Austria.
- [9.5.20] **Lianou, A.**, Moschonas, G., Triantafyllou, I., Nychas, G.-J.E., Panagou, E.Z., 2015. Fourier transform infrared spectroscopy and multispectral image analysis as means of assessing the microbiological quality of vanilla cream. 29th International Forum Process Analytical Technology, IFPAC 2015. 25-28 January, Washington D.C., USA. Abstract No. I-096.
- [9.5.21] Vandera, E., **Lianou, A.**, Kakouri, A., Koukkou, A.I., Samelis, I., 2015. Biodiversity, enterocin-producing ability and antilisterial activity in milk of enterococci isolated from traditional Greek Graviera cheese. International Association for Food Protection's European Symposium. 20-22 April, Cardiff, Wales. Abstract No. P1-09.
- [9.5.22] **Lianou, A.**, Ntoulari, P., Moschonas, G., Nychas, G.-J.E., Panagou, E.Z., 2015. Fate of *Listeria monocytogenes* in vanilla cream with or without cinnamon extract under different

isothermal conditions. International Association for Food Protection's European Symposium. 20-22 April, Cardiff, Wales. Abstract No. P1-21.

[9.5.23] Lianou, A., Nychas, G.-J.E., Panagou, E.Z., 2015. Modelling the effect of temperature on *Listeria monocytogenes* growth in vanilla cream with or without cinnamon extract. 29th EFFoST International Conference. Food Science and Innovation: Delivering sustainable solutions to the global economy and society. 10-12 November, Athens, Greece. Abstract No. P1.172.

[9.5.24] Antouva, A., Gkana, E., **Lianou, A.,** Nychas, G.-J.E., 2016. Assessment of the biofilm formation interactions between *Cronobacter sakazakii* and *Bacillus subtilis*. International Association for Food Protection's European Symposium. 11-13 May, Athens, Greece. Abstract No. T7-01.

[9.5.25] Kandaraki, E., Lianou, A., Gkana, E., Tsakalidou, E., Nychas, G.-J.E., 2016. Biofilm formation of *Streptococcus macedonicus* under monospecies and dual-species (with foodborne pathogens) conditions. International Association for Food Protection's European Symposium. 11-13 May, Athens, Greece. Abstract No. P2-48.

[9.5.26] Lianou, A., Panagou, E.Z., Nychas, G.-J.E., 2017. Growth of *Listeria monocytogenes* in pasteurized vanilla cream as affected by storage temperature and the presence of cinnamon extract. Q-Safe International Conference, 10-12 April, Ermoupoli, Syros, Greece.

[9.5.27] Fengou, L., Lianou, A., Tsakanikas, P., Panagou, E.Z., Nychas, G.-J.E., 2017. Detection of food spoilage using spectroscopy- and multispectral imaging-based sensors. 8th International Symposium on RECENT ADVANCES IN FOOD ANALYSIS, RAFA 2017, 7-10 November, Prague, Czech Republic.

[9.5.28] Fengou, L.-C., Spyrelli, E., **Lianou, A.,** Tsakanikas, P., Nychas, G.-J.E., 2018. Estimation of the microbiological quality of minced pork using Fourier transform infrared spectroscopy and multispectral imaging. International Association for Food Protection's European Symposium on Food Safety. 25-27 April, Stockholm, Sweden. Abstract No. P1-36.

[9.5.29] Manthou, E., Dargres, V., **Lianou, A.,** Nychas, G.-J.E., 2018. Microbiological spoilage of cut ready-to-eat pineapple during storage under different temperature conditions. International Association for Food Protection's European Symposium on Food Safety. 25-27 April, Stockholm, Sweden. Abstract No. P1-37.

[9.5.30] Verdos, G., Lianou, A., Chorianopoulos, N., Tassou, C., Nychas, G.-J.E., 2018. Evaluation of the antibiofilm activity of maleic acid against *Listeria monocytogenes*. International Association for Food Protection's European Symposium on Food Safety. 25-27 April, Stockholm, Sweden. Abstract No. P2-09.

[9.5.31] Tarlak, F., Manthou, E., Dargres, V., **Lianou, A.,** Ozdemir, M., Nychas, G.-J.E., 2018. Modelling the growth kinetics of *Pseudomonas* spp. on *Pleurotus ostreatus* mushrooms under non-isothermal conditions. 26th International ICFMH (International Committee on Food Microbiology and Hygiene) Conference, Food Micro 2018. 3-6 September, Berlin, Germany. Abstract No. P4.48.

[9.5.32] Fengou, L.-C., Spyrelli, E., **Lianou, A.,** Panagou, E.Z., Nychas, G.-J.E., 2018. Infrared spectroscopy and multispectral imaging as means of assessing the microbiological spoilage of

minced pork stored under modified atmosphere packaging. 26th International ICFMH (International Committee on Food Microbiology and Hygiene) Conference, Food Micro 2018. 3-6 September, Berlin, Germany. Abstract No. P5.82.

[9.5.33] Tsakanikas, P., Manthou, E., Fengou, L.-C., **Lianou, A.**, Panagou, E.Z., Nychas, G.-J.E., 2018. Spectroscopy-based sensors under a unified feature selection approach for microbial contamination and storage time prediction of ready-to-eat rocket. 26th International ICFMH (International Committee on Food Microbiology and Hygiene) Conference, Food Micro 2018. 3-6 September, Berlin, Germany. Abstract No. P5.87.

[9.5.34] Fengou, L.-C., **Lianou, A.**, Tsakanikas, P., Panagou, E.Z., Nychas, G.-J., 2019. Exploiting multispectral imaging for non-invasive assessment of the microbiological quality and authenticity of food commodities. 4th Conference on Optical Characterization of Materials, OCM 2019. 13-14 March, Karlsruhe, Germany.

[9.5.35] Roumani, D., Fengou, L.-C., **Lianou, A.**, Nychas, G.-J.E., 2019. Microbiological quality of chicken patties during storage at different temperatures. 8th Conference of the Hellenic Scientific Society of Mikrobiokosmos. 18-20 April, FORTH/ICE-HT, Patras, Greece. Abstract No. P103.

[9.5.36] Vorri, S., Fengou, L.-C., **Lianou, A.**, Nychas, G.-J.E., 2019. Microbial spoilage of gilthead seabream during storage under modified atmospheres at different temperatures. 8th Conference of the Hellenic Scientific Society of Mikrobiokosmos. 18-20 April, FORTH/ICE-HT, Patras, Greece. Abstract No. P21.

[9.5.37] Fengou, L.-C., **Lianou, A.**, Tsakanikas, P., Panagou, E.Z., Nychas, G.-J., 2019. Detection of minced beef adulteration by means of multispectral vision technology. International Association for Food Protection's European Symposium on Food Safety. 24-26 April, Nantes, France.

[9.5.38] Fengou, L.-C., **Lianou, A.**, Tsakanikas, P., Panagou, E.Z., Nychas, G.-J., 2019. Rapid assessment of fish microbiological quality with spectroscopy-based sensors. International Association for Food Protection's European Symposium on Food Safety. 24-26 April, Nantes, France.

[9.5.39] Manthou, E., Bakalaki, A., **Lianou, A.**, Tsakanikas, P., Panagou, E.Z., Nychas, G.-J., 2019. Estimation of microbial spoilage of ready-to-eat baby spinach using Fourier transform infrared spectroscopy. International Association for Food Protection's European Symposium on Food Safety. 24-26 April, Nantes, France.

[9.5.40] Fengou, L.-C., **Lianou, A.**, Tsakanikas, P., Panagou, E., Nychas, G.-J., 2019. Multispectral imaging as rapid method to detect adulteration of fresh/ frozen-thawed minced chicken and pork. 2019 IAFP Annual Meeting. 21-24 July, Louisville, Kentucky, USA. Abstract No. T9-07.

[9.5.41] Fengou, L.-C., **Lianou, A.**, Tsakanikas, P., Panagou, E., Nychas, G.-J., 2019. Evaluation of the microbiological quality of minced pork using visible and fluorescence spectroscopy methods in tandem with multivariate analysis. 21-24 July, Louisville, Kentucky, USA. Abstract No. P3-243.

[9.5.42] Manthou, E., **Lianou, A.**, Tsakanikas, P., Dagres, E., Panagou, E., Nychas, G.-J., 2019. Application of fluorescence spectroscopy as a tool for microbial spoilage assessment in fresh-cut pineapple. 21-24 July, Louisville, Kentucky, USA. Abstract No. P3-244.

[9.5.43] Fengou, L.-C., **Lianou, A.**, Tsakanikas, P., Panagou, E.Z., Evangelatos, S., Nychas, G.-J., 2019. Use of the spectroscopy-based PhasmaFOOD sensors for the detection of minced meat adulteration. 9th International Symposium on RECENT ADVANCES IN FOOD ANALYSIS, RAFA 2019, 5-8 November, Prague, Czech Republic.

[9.5.44] Fengou, L.-C., **Lianou, A.**, Tsakanikas, P., Mohareb, F., Panagou, E.Z., Nychas, G.-J., 2020. Detection of pork and chicken adulteration using a spectroscopy-based sensor. 16th Annual Conference of the Metabolomics Society, Metabolomics 2020 Online, 27-29 October. Abstract No. P293.

9.6 FULL PAPERS IN THE PROCEEDINGS OF INTERNATIONAL CONFERENCES

[9.6.1] **Lianou, A.**, Koutsoumanis, K.P., 2011. A stochastic modelling approach integrating strain variability of *Salmonella enterica* growth kinetic behavior. 7th International Conference, Predictive Modelling of Food Quality and Safety. 12-15 September, Dublin, Ireland, pp. 33-36.

[9.6.2] Danias, P., **Lianou, A.**, Koutsoumanis, K.P., 2011. Effect of abrupt temperature shifts on the kinetic behavior of very small populations (2-10 cells) of *Salmonella* Typhimurium. 7th International Conference, Predictive Modelling of Food Quality and Safety. 12-15 September, Dublin, Ireland, pp. 41-44.

[9.6.3] **Lianou, A.**, Nychas, G.-J.E., Koutsoumanis, K.P., 2013. Strain effect on the heterogeneity of individual cell growth kinetics of *Salmonella* Typhimurium. 8th International Conference on Predictive Modelling in Food. 16-20 September, Paris, France, pp. 256-257.

9.7 ABSTRACTS/FULL PAPERS IN THE PROCEEDINGS OF GREEK NATIONAL CONFERENCES

[9.7.1] Giannou, E., **Lianou, A.**, Kakouri, A., Kallimanis, A., Drainas, K., Samelis, J., 2008. Identification and biopreservation potential of enterococci dominating in ripened Graviera cheese manufactured from thermized milk without the use of commercial starter cultures. 1st PanHellenic Scientific Conference for Milk and its Products. Greek National Dairy Committee. 9-10 October, Athens. Published in the conference volume "Milk Science and Technology", pp. 592-595.

[9.7.2] **Lianou, A.**, Koutsoumanis, K., 2008. Effect of defrosting practices of ground beef on the heat resistance of the pathogens *Listeria monocytogenes* and *Salmonella* Enteritidis. 1st Hellenic Congress on Meat and Products thereof, "From stable to table". 10-12 October, Peace and Friendship Stadium. Abstract No. XI.03.

[9.7.3] **Lianou, A.**, Samelis, J., 2008. Assessment of the antilisterial activity of raw and thermized milk, intended to be used for the production of Graviera cheese, in the absence or presence of bacteriocin-producing lactic acid bacteria. 1st Hellenic Scientific Conference for Milk and its Products. Greek National Dairy Committee. 9-10 October, Athens. Published in the conference volume "Milk Science and Technology", pp. 168-180.

[9.7.4] Pappa, E.C., **Lianou, A.**, Mallatou, E., Georgalaki, M.D., Tsakalidou, E., Samelis, J., 2008. Changes in the chemical, microbiological and organoleptic characteristics of Graviera cheese during its manufacture and ripening. 1st Hellenic Scientific Conference for Milk and its Products. Greek National Dairy Committee. 9-10 October, Athens. Published in the conference volume "Milk Science and Technology", pp. 567-570.

- [9.7.5] Koutsoumanis, K., **Lianou, A.**, 2010. Study of the growth behavior of single cells of *Salmonella* Typhimurium. 3rd Hellenic Conference of the Interdisciplinary Society of Food Hygiene Assurance. 4-6 June, Thessaloniki. Abstract No. O19.
- [9.7.6] Koutsoumanis, K., **Lianou, A.**, 2010. Behavior of single microbial cells: From classical to statistical microbiology. 3rd Congress of MIKROBIOKOSMOS. 16-18 December, Thessaloniki, p. 61.
- [9.7.7] **Lianou, A.**, Koutsoumanis, K., 2010. Effect of the growth environment on the strain variability of the kinetic behavior of the pathogen *Salmonella enterica*. 3rd Hellenic Conference of the Interdisciplinary Society of Food Hygiene Assurance. 4-6 June, Thessaloniki. Abstract No. P19.
- [9.7.8] **Lianou, A.**, Chatzicharalampous, K., Tsiotra, E., Koutsoumanis, K., 2010. Strain variability of the resistance of the pathogen *Salmonella enterica* under acidic conditions. 3rd Hellenic Conference of the Interdisciplinary Society of Food Hygiene Assurance. 4-6 June, Thessaloniki. Abstract No. P20.
- [9.7.9] Danias, P., **Lianou, A.**, Koutsoumanis, K.P., 2011. Effect of abrupt temperature changes on the kinetic behavior of very low populations (2-10 cells) of the pathogen *Salmonella enterica* ser. Typhimurium. 4th Hellenic Food Conference of the Hellenic Veterinary Medicine Company. 11-13 November, Thessaloniki, Abstract No. O23.
- [9.7.10] **Lianou, A.**, Koutsoumanis, K.P., 2011. Strain variation of microbial behavior. 4th Hellenic Food Conference of the Hellenic Veterinary Medicine Company. 11-13 November, Thessaloniki, Abstract No. O46.
- [9.7.11] Blana, V.A., **Lianou, A.**, Nychas G-J. E., 2015. Effect of microbial supernatants containing autoinducer-2 signal molecules on the growth kinetic behavior of *Salmonella enterica* and methicillin-resistant *Staphylococcus aureus* single cells. 6th Mikrobiokosmos Conference, "New Horizons in the Micro World", 3-5 April, National Hellenic Research Foundation, Athens, p. 33.
- [9.7.12] **Lianou, A.**, Nychas, G.-J.E., 2019. Process analytical technology in the food industry: Potential applications in the manufacture of meat and meat products. 6th Hellenic Congress on Meat and Products thereof, "From stable to table". 1-3 February, Thessaloniki. Abstract No. VII.01.
- [9.7.13] Tsakanikas, P., **Lianou, A.**, Panagou, E.Z., Nychas, G.-J.E., 2019. Adoption and exploitation of new and information technologies into the scheme of Process Analytical Technology in meat industry. 6th Hellenic Congress on Meat and Products thereof, "From stable to table". 1-3 February, Thessaloniki. Abstract No. VII.02.
- [9.7.14] Spyrelli, E.D., Doulgeraki, A.I., Argyri, A.A., Tassou, C., **Lianou, A.**, Panagou, E.Z., Nychas, G.-J.E., 2019. Rapid estimation of shelf life in poultry products using multispectral imaging analysis. 6th Hellenic Congress on Meat and Products thereof, "From stable to table". 1-3 February, Thessaloniki. Abstract No. VIII.03.
- [9.7.15] Fengou, L.-C., Spyrelli, E., **Lianou, A.**, Panagou, E.Z., Nychas, G.-J.E., 2019. Evaluation of the microbiological quality of minced pork using Fourier transform infrared spectroscopy and multispectral imaging. 6th Hellenic Congress on Meat and Products thereof, "From stable to table". 1-3 February, Thessaloniki. Abstract No. VIII.04.

[9.7.16] Fengou, L.-C., Roumani, D., **Lianou, A.**, Tsakanikas, P., Panagou, E.Z., Nychas, G.-J.E., 2019. Multispectral imaging as «tool» for the rapid detection of raw meat adulteration. 6th Hellenic Congress on Meat and Products thereof, “From stable to table”. 1-3 February, Thessaloniki. Abstract No. VIII.05.

[9.7.17] Manthou, E., Dages, E., **Lianou, A.**, Tsakanikas, P., Panagou, E.Z., Nychas, G.-J.E., 2019. Estimation of the microbiological spoilage of ready-to-eat pineapple through Fourier transform infrared spectroscopy and multispectral imaging. 12th Hellenic Scientific Conference on Chemical Engineering. 29-31 May, Athens. Full paper FE0021.

10. LANGUAGE SKILLS

- Greek (native language)
- English (excellent oral and writing skills)
 - “Certificate of Proficiency in English” (Cambridge University)
 - M.Sc. awarded from an American University

11. COMPUTER SKILLS

- Excellent computer skills in Windows environment and knowledge of word processing (Word), spreadsheets (Excel) and presentations (PowerPoint) software and internet services (Internet Explorer, Mozilla Firefox, Google Chrome)
- Certificate “European Computer Driving License (ECDL) Progress”
- Very good knowledge of data management and statistical analysis software (SAS, SPSS, Minitab, STATISTICA, MetaboAnalyst, The Unscrambler)
- Excellent knowledge of the predictive microbiology software tools DMFit, GlnaFit, Pathogen Modeling Program (PMP) and TableCurve, as well as of the risk assessment software @RISK

12. EDITOR/REVIEWER IN INTERNATIONAL JOURNALS

- Academic editor in *PLOS ONE* (Public Library of Science) (2018)
- Editorial board member in *Food Microbiology* (Elsevier) (2020)
- Review editor in *Frontiers in Microbiology* (Frontiers Research Foundation) (2011)
- *Ad hoc* reviewer in the journals:
 - *Journal of Applied Microbiology* (Wiley-Blackwell) (2015)
 - *Letters in Applied Microbiology* (Wiley-Blackwell) (2015)
 - *African Journal of Food Science* (Academic Journals) (2015)

- *Food Microbiology* (Elsevier) (2015)
- *International Journal of Food Microbiology* (Elsevier) (2016)
- *Food Research International* (Elsevier) (2016)
- *Current Opinion in Food Science* (Elsevier) (2016)
- *PLOS ONE* (Public Library of Science) (2016)
- *Journal of Food Protection* (International Association for Food Protection) (2017)
- *Foods* (MDPI) (2020)
- *Annals of Microbiology* (BMC) (2020)

13. SCIENTIFIC COMMUNITIES

- Member of the Agronomist Chamber of Greece (GEOTEE)
- Member of the Hellenic Scientific Society of MikroBioKosmos
- Member of the International Association for Food Protection (IAFP)