

## BRIEF BIOGRAPHICAL DATA



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### Education

- B.Sc.in Chemistry, University of London, London, UK.,1982.
- MSc in Analytical Chemistry, University of London, London, UK.,1983.
- Ph.D. in Chemistry/Microbiology, University of London, London, Department of Microbiology, UK., 1990. Dissertation Title: Interactions of Metal Ions and Microbial Cell Surfaces.

### Academic Posititons

- Professor (September 2020-present, University of Sharjah, UAE)
- Visiting Professor (January 2018-June 2018, Qatar University, Qatar)
- Visiting Professor (September 2015-February 2017, American University of Beirut, Lebanon)
- Professor (July 2015-August 2020, University of Ioannina)
- Associate Professor (June 2009-June 2015, University of Ioannina)
- Assistant Professor (January/2000–May 2009, University of Ioannina)
- Lecturer of General Microbiology (12/1993 to – 12/1999).

### **Other Positions**

- University Hospital of Ioannina, Ioannina, Greece (April 1991–November 1993).

### **Visiting Professor**

- Visiting Professor, Qatar University, Qatar (January 2018-June 2018)
- Visiting Professor, American University of Beirut, Lebanon (September 2015-February 2017)
- Visiting Professor, University of Guelph, Canada (June 1994-November 1994).

### **Collaborations with Middle East Universities**

1. American University of Beirut, School of Agricultural and Food Sciences, Dr. Imad Toufeili, Dr. Mohamed Abiad
2. Notre Dame University, Department of Food Science, Dr. Layal Karam
3. King Saud University, Department of Food Microbiology, Dr. Hany M. Yehia
4. University of Irbid, School of Agricultural Sciences, Dr. Tareq Osaili
5. Qatar University, College of Health Sciences, Dr. Tahra El-Obeid, Dr. V. Ganji

### **Other Collaborations with Universities**

1. University of Joao Pessoa, Brazil, Professor Marciane Magnani
2. University of Pernambuco, Brazil, Professor Thayza Stamford
3. Yerevan State University, Armenia, Professor Armen Martiryan
4. University of Wageningen, Netherlands, Dr. Ulphard Van Velzev
5. University of Malta, Dr. Vasileios Valdramidis
6. Cukurova University, Turkey, Fatih Ozogul
7. University of Teramo, Italy, Rosanna Tofalo

### **Visiting Scientist – Research Posts**

- Professor G.I. Nychas, Department of Food Science and Technology, National Agricultural University of Athens, Athens, Greece (July-September 1999).
- Professor G.I. Nychas, Department of Food Science and Technology, National Agricultural University of Athens, Athens, Greece (July-September 2000).
- Professor C. Romond, Department of Microbiology, School of Pharmacy, University of Lille, Lille, France (November 1998). Affiliations
- Professor Edna Hardoim, University of Mato Grosso, Cuiaba, Brazil, (November 1998, invited speaker). Society for Applied Microbiology, (Sfam, UK)
- Professor L.C.S. Mendonca-Haggler, Department of Microbiology, University of Rio de Janeiro (UFRJ), Brazil (August 1997). International Association for Food Protection (IAFP)
- Professor J.T. Trevors, Department of Environmental Biology, University of Guelph, Guelph, Canada (July-October 1994).

### **Professional Membership/Associations**

- Society for General Microbiology (SGM, UK).
- Hellenic Association of Food Scientists and Technologists (ELETET)
- Institute of Food Technologists (IFT, USA)
- International Association of Food Protection (IAFP)
- American Society for Microbiology (ASM)
- Greek Society for Food Science and Technology
- Romanian Society of Food Safety

### **Areas of Expertise**

- Food Safety
- Food Microbiology
- Food Chemistry
- Food Analysis
- Food Assurance
- Food Quality Management
- Food Security
- Food Preservation
- Food Microbiology

### **List Of Publications**

Around 90 peer-reviewed publications have appeared to date in established peer-reviewed Journals. A full list is given below.

### **Languages**

Greek (native language): Excellent

English: Excellent

Portuguese: Basic

Italian: Basic and Understanding (Written and Oral)

### **INVITED SPEAKER**

1. As a speaker invited by the Department of Chemistry, Yerevan State University, to give a talk on Food Safety global issues, Feb. 11-14<sup>th</sup>, 2020.
2. As a guest (plenary) speaker invited by the College of Health Sciences, Department of Human Nutrition, Qatar University to give a talk on Biogenic Amines in Meat and Meat Products, at a Workshop on “Public Health Implications of Dietary Amines, held at Doha, Qatar, May 9-10<sup>th</sup>, 2018.
3. As a guest (plenary) speaker invited by the College of Agricultural and Marine Sciences Sultan Qaboos University to give a talk on Food Safety Risks related to Ready to Eat Foods of School Canteens in Northern Greece, held at Muscat, Oman, April 2018.
4. As a guest (plenary) speaker invited by the College of Agricultural and Marine Sciences Sultan Qaboos University to give a talk on Traditional Foods and Safety, held at Muscat, Oman, April 2016.
5. As a guest (plenary) speaker invited by the Arab Beverage Association to give a talk on New Technologies to reduce Microbial Juice and Dairy Spoilage at the 6<sup>th</sup> Arab Beverage Conference and Exhibition, held at Amman, Jordan, September, 2016.

6. As a guest (plenary) speaker invited by the Arab German Young Association, to give a talk on Challenges in Food Safety as part of Food Security, held at Athens, Greece, December 2016.
7. As a guest speaker invited the Brazilian Society of Microbiology, to give a talk on Metal-Microbe Interactions., held in Cuiaba, Mato Grosso, Brazil, January 1998.

## **COMMITTEES**

Served an Interfaculty Committee member (Sep. 2015-Jan. 2017) of the Food Security of the American University of Beirut.

## **EXTERNAL FACULTY EVALUATION MEMBER**

I served as an external faculty committee of academic promotion staff of:

1. King Saud University (KSA) - 2017
2. Sultan Qaboos University (Oman) - 2021

## **TEACHING**

### **I) UNIVERSITY OF SHARJAH**

Sep. 2020-present. Department of Environmental Health Sciences, College of Health Sciences.

#### UNDERGRADUATE

- Introduction to Environmental Health
- Environmental Pollution and Pesticides
- Petroleum Pollution and Environment
- Food Safety and Quality

#### GRADUATE

- Food Microbiology
- Food Chemistry and Food Analysis
- Food Quality and Food Safety Management
- Food Toxicology
- Epidemiology of Food-borne Illnesses
- Food Laws and Regulations
- Seminar in Environmental Health Sciences (invited researchers)

### **II) TEACHING AT OTHER UNIVERSITIES**

- Feb. 2018-Jun. 2018. *Qatar University*. As a Visiting Professor of Qatar University, (College of Health Sciences, Department of Human Nutrition) I taught the following

courses: 1) Food Chemistry; 2) Food Safety and 3) Research Methods in Human Nutrition. Additionally, I supervised both seminars, literature surveys, as well as short practical research projects of students, required as being part of their course credits.

- Aug. 2015-Jan. 2017. *American University of Beirut, Lebanon*. As a Visiting Professor of the American University of Beirut (Faculty of Agriculture and Food Sciences (FAFS)), I taught the following courses: 1) Food Analysis and Food Chemistry; 2) Food Toxicology; 3) Food Microbiology I; 4) Food Microbiology II (Laboratory, Theory) and 5) Food Quality Management. Additionally, I organized seminars, supervised literature surveys, as well as, short practical research projects of graduate students, required as per their course credit requirements.
- Apr. 1993-present. *University of Ioannina, Greece*. As a Faculty Staff of the Department of Chemistry, University of Ioannina, I have taught the following courses:
  - ✓ General Microbiology
  - ✓ Medical Microbiology and Human Microbial Ecology
  - ✓ Food Analysis and Food Technology (practical laboratory course)
  - ✓ Food Analysis
  - ✓ Food Chemistry
  - ✓ Food Microbiology
  - ✓ Food Safety
  - ✓ Food Preservation

Since my return from my sabbatical leave recently (Jan. 2017) for my Department, I am actively involved in the above listed courses.

- As previously, stated above at the American University of Beirut (AUB), I taught a series of Advanced Graduate courses on: Food - Chemical Toxicology and Food Safety (Nutrition and Food Science Department, Faculty of Agriculture, American University of Beirut).

### **III) TEACHING IN GREECE**

- Apr. 1993-June 2015. *University of Ioannina, Greece*. As a Faculty Staff of the Department of Chemistry, University of Ioannina, I have taught the following courses:
  - General Microbiology
  - Food Microbiology
  - Advanced Food Safety
  - Advanced Food Preservation
  - Advanced Food Hygiene and
  - Food Toxicology (part of Advanced Food Safety)

### **IV) TEACHING IN CANADA**

During my sabbatical visit, I taught for the College of Environmental Biology, courses related to General and Environmental Microbiology.

### **COMMITTEES WITHIN UNIVERSITY OF SHARJAH**

1. Academic Promotion Committee Member for Faculty evaluation of the College of Health Sciences (Sep. 2020-present).
2. Research and Conference Committee Member for Faculty evaluation of the College of Health Sciences (Sep. 2020-2021).
3. Student Affairs and Academic Advising Committee (Sep. 2021-present).

### **SUPERVISION OF MSc and PhD THESIS**

- A) University of Sharjah (Sep. 2021-present)  
Under the newly launched MSc graduate program of the Department of Environmental Health Sciences, and in the context of the Food Safety Management Track, I am currently supervising 2 graduate students (see below).
- B) American University of Beirut (Jan. 2016-Sep. 2017)  
I supervised 2 students in collaboration with Dr. Layal Karam, Associate Professor of Notre Dam Lelouise University, Lebanon.
- C) University of Ioannina  
I have successfully todate supervised approximately 30 MSc postgraduate and 3 PhD Thesis students, that lead to the award of the respective postgraduate Degrees. Currently, I am supervising 2 MSc students.  
Additionally, I have been involved as a Committee examining member in numerous MSc as well as PhD Thesis of colleagues, involved in Food related research projects and have been as a result a co-author in peer-reviewed publications susch as those listed in my CV (not listed here).  
Names of PhD Students supervised:
1. Dr. Vasiliki Giatrakou, PhD awarded (2012)
  2. Dr. Athina Tzimani, PhD awarded (2012)
  3. Dr. Maria Tsiraki, PhD awarded (2014)

### **SUPERVISION OF MSc students (University of Sharjah)**

1. Ms Rameez Al-Daour, currently under my supervision, research project completed.
2. Ms Sarra Harrabi, currently under my supervision, research project under way

### **EXTERNAL MSc AND PhD THESES EXAMINER**

- As a Visiting Professor at the American University of Beirut. I was involved in the advising graduate comittees of 2 MSc graduate students, and one manuscript has been published (Aug 2015 - Jan 2017) from the Thesis data.
- I was appointed external examiner (PhD Thesis and oral exam defense) of the candidate Israa Mohamed El-Nemr for the Doctor of Philosophy, of Biomedical Sciences and Environmental Sciences of the College of Engineering of Qatar

University, entitled “A Microbiological Risk Assessment at the Fresh Produce Wholesale Market in Doha” (Apr 2019).

### **FUNDED RESEARCH PROJECTS**

A) University of Sharjah, UAE

Seed grant (Jan. 2021 to present) – Budget: AED: 40.000

B) American University of Beirut, Lebanon

Grant (New Faculty Staff, Jan. 2016-Feb. 2017) – Budget: L.P.: 10.000

C) Univesity of Ioannina, Greece

### **FUNDED AND NON FUNDED RESEARCH POROJECTS**

- Preservation and Microbiological Safety of Poultry using Active Methods of Packaging, research project between Greece-Romania (2003-2005), funded by Gen. Secr. of Research and Development, Hellenic Ministry of Development.
- “Improving the Microbiological Quality and Safety of Ethnic Prepared Meals by low dose Irradiation”. (Research Contract No. 12771), CRP project of (International Atomic Energy Agency, Vienna), 2004-2006.
- Preservation and Microbiological Safety of Traditional Food Products – Effects of Methods of Packaging in Combination with Essential Oils, bilateral research project between Greece-Albania (2005-2007), funded by General Secretariat of Research and Development, Hellenic Ministry of Development.
- DOUBLE FRESH”. (Research Contract No. 023182, 2007-2009). Improving the quality and safety of ready-to-eat products and semi-prepared foodstuffs by the exploitation of new and innovative technologies, Towards a new generation of healthier and tastier ready-to-eat meals with fresh ingredients. [SEP]
- American University of Beirut, Jan. 2016-Dec. 2017. Microbiological and Quality Evaluation of Lebanese – Marinated Poultry Prodcuts, research funded by the Faculty of Food and Agricultural Sciences.

### **COST NATIONAL REPRESENTATIVE (GREECE)**

I have been as listed above under COST Projects (non funded) represented as national representative in the Management Committee (MC) of Greece. These projects were related to Food Toxicology (Biogenic Amines, Food Allergens), Functional Foods, Metabolomics and

Instrumentation in Food Quality and Food Safety, as related to Plant Pathogenic Microorganisms.

- COST 922 Action (2003-2006), of European Union, related to “Health Implications of Dietary Amines, Biogenic Amines and Food Safety”.
- COST FA1001 Action (2010-2014) of European Union, related to “Application of Innovative Fundamental Food-structure-property Relationships to the Design of Foods for Health, Wellness and Pleasure”. [LSEP]
- COST FA 1402 Action (2013-2018), of European Union, related to “Improving Allergy Risk Assessment Strategy for new food proteins (ImpARAS)”.
- COST CA 15209 Action (2016-present) of European Union, related to “Application of Nuclear Magnetic Resonance – Relaxometry”.
- COST CA 16110 Action (2016-present), of European Union, related to “Control of Human Pathogenic Micro-organisms in Plant Production Systems”. [LSEP]
- COST CA 18113 Action (2019-present), of European Union, related to “Understanding and exploiting the impact of low pH on microorganisms”

### **WORKSHOP ORGANIZATION**

I organized a Workshop on “Public Health Implications of Dietary Amines, held in Doha, Qatar, May 9-10<sup>th</sup>, 2018. I was president of the Scientific Committee and was also involved in the speakers, and as a Chair of a round table discussion. <http://www.qu.edu.qa/conference/dietary-amines/committee>

### **PROFESSIONAL EXPERIENCE**

- I have acted as a Consultant for Governements of Egypt and Lebanon as well cooperatated with Universities in the MENA and Gulf regions (Jordan, Qatar, Morocco, etc.). I have also been acting as a business Consultant for various European Companies related to the Food Sector.
- I have organized workshops in Greece (Food Irradiation Workshop, 1<sup>st</sup> Conference in the Mediterranean region).
- Country (Greece) as a National Representative of COST Action projects in various thematic areas, including: Biogenic Amines (2003-3004), Functional Foods (2007-2008), Food Allergens (2014 to present), Food Plant Pathogens (2016 to present) and Nuclear Magnetic Resonance Methods in Food Analysis (2016 to present).
- As a project reviewer of national and European funded research projects (2003 to present).



## LIST OF PUBLICATIONS (Aug. 2022)

1. Savvaidis, I., Nobar, A.M., Hughes, M.N. and Poole, R.K. (1990). Displacement of surface-bound cationic dyes: A method for the rapid and semi-quantitative assay of metal-binding to microbial cell surfaces. *J. Microbiol. Meth.* 11: 95-106.
2. Savvaidis, I., Hughes, M.N. and Poole, R.K. (1992). Differential Pulse Polarography: A method of measuring uptake of metal ions by live bacteria without separation of biomass and medium. *FEMS Microbiol. Letts.* 92: 181-186.
3. Panagiou, A., Savvaidis, I., Theodorou, D. and Bezirtzoglou, E. (1995). Influence of light on the presence of *Clostridium perfringens* in caves. *Clin. Infec. Dis.* 20(2): 380-381.
4. Bezirtzoglou, E., Panagiou, A., Savvaidis, I., Theodorou, D., Tsolas, O. and Antoniadis, G. (1995). A new and rapid method for identification of *Clostridium perfringens* in cave waters. *Microecol. Therapy* 23: 188-194.
5. Bezirtzoglou, E., Golegou, S., Savvaidis, I., Bezirtzoglou, C., Beris, A. and Xenakis, T. (1996). A relationship between serum gentamicin concentrations and minimal inhibitory concentrations. *Drugs under Exper. Clin. Res.* XXII (2): 57-60.
6. Panagiou, A., Savvaidis, I. and Bezirtzoglou, E. (1997). Effect of chlorination upon frequency of *Clostridium perfringens* in polluted lake environments. In: *Anaerobe pathogens*, (Eds: A.R. Eley & K.W. Bennett), Sheffield Academic Press, pp. 465-469.
7. Bezirtzoglou, E., Panagiou, A., Savvaidis, I., Maipa, V. and (1997). Distribution of *Clostridium perfringens* in polluted lake environments. *Anaerobe* 3: 169-172.
8. Savvaidis, I. (1998). Recovery of gold from thiourea solutions using microorganisms. *Biomaterials* 11: 145-151.
9. Dalekos, G.N., Ringstad, J., Savvaidis, I., Seferiadis, K.I. and Tsianos, E.V. (1998). Zinc, copper and immunological markers in the circulation of well nourished patients with ulcerative colitis. *Eur. J. Gastroenterol. Hepatol.* 10: 331-337.
10. Savvaidis, I., Kegos, Th., Papagiannis, C., Voidarou, C., Tsiotsias, A., Maipa, B., Kalfakakou, B., and Evangellou, A. (2001). Bacterial indicators and metal ions in high mountain lake waters. *Microb. Ecol. Health Dis.* 13: 147-152.
11. Savvaidis, I.N., Skandamis, K., Riganakos, R., Panagiotakis, N. and Kontominas, M.G. (2002). Control of natural microbial flora and *Listeria monocytogenes* in vacuum packaged trout at 4 °C and 10 °C using low dose irradiation. *J. Food Protection* 65: 515-522.
12. Tsotsias, A., Vassila, A., Savvaidis, I.N., Kontominas, M.G. and Kotzekidou, P. (2002). Control of *Listeria monocytogenes* by low dose irradiation in combination with refrigeration in soft whey cheese Anthotyros. *Food Microbiology*, 19: 117-126.
13. Vassila, A., Badeka, A., Kondyli, E., Savvaidis, I.N. and Kontominas, M.G. (2002). Chemical and microbiological changes in fluid milk as affected by packaging conditions. *Int. Dairy Journal*, 12: 715-722.

14. Savvaidis, I.N., Hughes, M.N, and Poole, R.K. (2003) Copper biosorption by *Pseudomonas cepacia* and other strains. *World J. Microbiol. Biotechnol.*, 19: 117-121.
15. Papadopoulos, V., Chouliara, I., Badeka, A., Savvaidis, I.N. and Kontominas, M.G. (2003). Effect of gutting on microbiological, chemical, and sensory properties of aqua-cultured sea bass (*Dicentrarchus labrax*) stored in ice. *Food Microbiology*, 20: 411-420.
16. Hughes M. N, and R. K. Poole, R. K., and Savvaidis, I.N. (2003). Differential Pulse Polarography: a method for the study of competition of metal ions for metal-binding on bacterial cell surfaces. *Antonie van Leeuwenhoek Journal*, 84: 99- 109.
17. Taliadourou, D., Papadopoulos, V., Savvaidis, I.N. and Kontominas, M.G. (2003). Microbiological, Chemical and Sensory Changes of Whole and Filleted Ice Stored Mediterranean Aqua-cultured Sea Bass (*Dicentrarchus labrax*). *Journal of the Science of Food and Agriculture*, 83: 1373-1379.
18. Samelis, J., Kakouri, A., Rogga, K., Savvaidis, I.N. and Kontominas, M.G. (2003). Nisin treatments to control *L. monocytogenes* post processing contamination in Anthotyros a traditional Greek whey cheese, stored at 4°C in vacuum packages. *Food Microbiology*, 20: 661-669.
19. Paleologos, E.K., Chytiri, S.D., Savvaidis, I.N. and Kontominas, M.G. (2003). Determination of biogenic amines as their benzoyl derivatives after cloud point extraction with micellar liquid chromatographic separation. *Journal of Chromatography A*, 1010: 217-224.
20. Chytiri, S.D., Chouliara, I., Savvaidis, I.N. and Kontominas, M.G. (2004). Microbiological, chemical and sensory assessment of iced whole and filleted aqua cultured rainbow trout. *Food Microbiology*, 21: 157-165.
21. Chouliara, I., Savvaidis, I.N., Panagiotakis, N. and Kontominas, M.G. (2004). Preservation of salted, vacuum-packaged, refrigerated sea bream (*Sparus aurata*) fillets by irradiation: Microbiological, chemical and sensory attributes. *Food Microbiology*, 21: 351-359.
22. Paleologos, E.K., Savvaidis, I.N. and Kontominas, M.G. (2004). Biogenic amines formation and its relation to microbiological and sensory attributes in ice-stored whole, gutted and filleted Mediterranean sea bass (*Dicentrarchus labrax*). *Food Microbiology*, 21: 549-557.
23. Chytiri, S.D., Paleologos, E.K., Savvaidis, I.N. and Kontominas, M.G. (2004). Relation of biogenic amines to microbial and sensory changes of whole and filleted freshwater rainbow trout (*Onchorynchus mykiss*) stored in ice. *Journal of Food Protection*, 67: 960-965.
24. Moyssiadi, T., Badeka, A., Kondyli, E., Vakirtzi, Th., Savvaidis, I.N. and Kontominas, M.G. (2004). Effect of light transmittance and oxygen permeability of various packaging materials on keeping quality of low fat pasteurized milk: Chemical and sensory aspects. *International Dairy Journal*, 14: 429-436.

25. Zygoura, P., Moyssiadi, T., Badeka, A., Kondyli, E., Savvaidis, I.N. and Kontominas, M.G. (2004). Shelf life of whole pasteurized milk in Greece: Effect of packaging material. *Food Chemistry*, 87: 1-9.
26. Rogga, K., Kakouri, A., Katsiari, M.C., Savvaidis, I.N. and Kontominas, M.G. and Samelis, J. (2005). Survival of *Listeria monocytogenes* in commercial manufactured and laboratory-scale prepared Galotyri, a traditional Greek soft acid-curd cheese, stored aerobically at 4 and 12°C. *International Dairy Journal*, 15: 59-67.
27. Chouliara, I., Savvaidis, I.N., Riganakos, K. and Kontominas, M. G. (2005). Shelf-life extension of vacuum-packaged sea bream (*Sparus aurata*) fillets by combined  $\gamma$ -irradiation and refrigeration: Microbiological, chemical and organoleptic changes. *Journal of Science of Food and Agriculture*, 85: 779-784.
28. Manousaridis, G., Nerantzaki, A., Paleologos, E.K., Savvaidis, I.N., and Kontominas, M.G. (2005). Effect of ozonation on the preservation of shackled vacuum packaged, refrigerated mussels: Microbiological, chemical and sensory attributes. *Food Microbiology*, 22: 1-9.
29. Goulas, A.E., Chouliara, I., Nessi, E., Kontominas, M.G. and Savvaidis, I.N. (2005). Microbiological, biochemical, and sensory assessment of mussels (*Mytilus Galloprovincialis*) stored under modified atmosphere packaging at 4°C. *Journal of Applied Microbiology*, 98: 752-760.
30. Samelis, J, Kakouri, A, Savvaidis, I.N., Riganakos, K. and Kontominas, M.G. (2005). Use of ionizing radiation doses of 2 and 4 kGy to control *Listeria* spp. and *Escherichia coli* O157:H7 on frozen meat trimmings used for dry fermented sausage production. *Meat Science*, 70: 189-195.
31. Neratzaki, A., Tsiotsias, A., Paleologos, E.K., Savvaidis, I.N., Bezirtzoglou, E. and Kontominas, M.G. (2005). Effect of ozonation on microbiological, chemical and sensory attributes of vacuum-packaged rainbow trout stored at 4°C. *European Food Research and Technology*, 221: 675-683.
32. Pournis, N., Papavergou, A., Badeka, A., Kontominas, M.G. and Savvaidis, I.N. (2005). Shelf-Life extension of refrigerated Mediterranean mullet (*Mullus Surmuletus*) using modified atmosphere packaging. *Journal of Food Protection*, 68: 2201-2207.
33. Patsias, A., Chouliara, I., Savvaidis, I. and Kontominas, M.G. (2006). Shelf-life of a chilled precooked chicken product stored in air and under modified atmospheres: Microbiological, chemical, sensory characteristics. *Food Microbiology*, 23: 423-429.
34. Patsias, A., Chouliara, I., Paleologos, E., Savvaidis, I. and Kontominas, M.G. (2006). Relation of biogenic amines to microbial and sensory changes of precooked chicken meat stored aerobically and under modified atmosphere packaging at 4°C. *European Food Research and Technology*, 223: 683-689.
35. Balamatsia, C.C., Paleologos, E.K., Kontominas, M.G. and Savvaidis, I.N. (2006). Correlation between microbial flora, sensory changes and biogenic amines formation in fresh

chicken meat stored aerobically or under modified atmosphere packaging at 4°C: Possible role of biogenic amines as spoilage indicators. *Antonie van Leeuwenhoek Journal*, 89: 9-17

36. Balamatsia, C. C., Rogga, K., Kontominas, M.G., Badeka, A. and Savvaidis, I.N. (2006). Effect of low-dose irradiation on chicken meat quality stored aerobically at 4°C: Microbiological, chemical, sensory characteristics. *Journal of Food Protection*, 69: 1126-1133.

37. Chouliara, I., Samelis, J., Kakouri, A., Badeka, A., Savvaidis, I.N., Riganakos, K. and Kontominas, M.G. (2006). Effect of irradiation of frozen meat/fat trimmings on microbiological and physicochemical quality attributes of dry fermented sausages. *Meat Science*, 74: 303-311.

38. Karatapanis, A.E., Badeka, A.V., Riganakos, K.A., Savvaidis I.N. and Kontominas, M.G. (2006). Changes in flavour volatiles of whole pasteurized milk as affected by packaging material and storage time. *International Dairy Journal*, 16, 750-761.

39. Papaioannou, G., Chouliara, I., Karatapanis, A.E., Kontominas, M.G. and Savvaidis, I.N. (2007). Shelf life of “Anthotyros”, a traditional Greek whey-cheese, under modified atmosphere packaging stored at 4°C and 12°C”. *International Dairy Journal*, 17: 358-364.

40. Kykkidou, S., Pournis, N., Kontominas, M.G. and Savvaidis, I.N. (2007). Combined effect of Nisin and EDTA on lactic and yeast populations of Galotyri, a Greek soft acid-curd cheese, stored aerobically at 4°C: a shelf-life evaluation study. *International Dairy Journal*, 17: 1254-1258.

41. Balamatsia, C.C., Patsias, A., Kontominas, M.G., and Savvaidis, I.N. (2007). Possible Role of Volatile Amines as Quality-indicating Metabolites in Modified Atmosphere-Packed Chicken Fillets: Correlation with Microbiological and Sensory Attributes. *Food Chemistry*, 104: 1622-1628.

42. Chouliara, E., Karatapanis, A., Savvaidis, I.N. and Kontominas, M.G. (2007). Combined effect of oregano essential oil and modified atmosphere packaging on shelf-life extension of fresh chicken breast meat, stored at 4°C. *Food Microbiology*, 24: 607-617.

43. Dermiki, M., Ntzimani, Chouliara, E., A., Badeka, A., Savvaidis, I.N. and Kontominas, M.G. (2008). Shelf life extension of the whey cheese “Myzithra Kalathaki” using modified atmosphere packaging, *LWT Food Science and Technology*, 41: 284-294.

44. Pantazi, D., Papavergou, A., Pournis, N., Kontominas, M.G. and Savvaidis, I.N. (2008). Shelf-life of chilled fresh Mediterranean swordfish (*Xiphias gladius*) stored in air, ice and under vacuum, modified atmosphere: microbiological, biochemical and sensory attributes. *Food Microbiology*, 25: 136-143.

45. Chouliara, E., Badeka, A., Savvaidis, I.N. and Kontominas, M.G. (2008). Combined effect of irradiation and modified atmosphere packaging on the shelf-life extension of chicken breast meat: microbiological, chemical and sensory changes. *European Food Research and Technology*, 226: 877-888.

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### SPECIAL ISSUE EDITOR

Food Natural Antimicrobials, edited Ioannis Savvaidis, Fernando Ayala-Zavala. (2021). <https://www.sciencedirect.com/journal/international-journal-of-food-microbiology/special-issue/10BPGPF8596>

### BOOKS

1. “Chitosan in Novel Food Systems”. Elsevier, in final processing, to be published in Jan. 2023.
2. “Food Safety in the Middle East”. Edited by Ioannis Savvaidis and Tareq Osaili. Elsevier. ISBN: 9780128224175. (In press, Jan. 2022). <https://www.elsevier.com/books/food-safety-in-the-middle-east/savvaidis/978-0-12-822417-5>

### BOOK CHAPTERS

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