

MYRSINI KAKAGIANNI

Curriculum Vitae

1. PERSONAL DATA

<i>Date of Birth:</i>	4 th May 1985
<i>Place of Birth</i>	Athens, Greece
<i>Marital Status:</i>	Married with one child
<i>Nationality:</i>	Greek
<i>Phone Number:</i>	00306979339612
<i>E- mail:</i>	mirsinikak@gmail.com, mkakagianni@uth.gr
<i>ORCID iD</i>	https://orcid.org/0000-0003-2278-8882

2. EDUCATION

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

3. ACHIEVEMENTS

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

4. AWARDS

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

5. RESEARCH EXPERIENCE

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

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

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

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

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

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

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

Implementation: Lab of Food Microbiology and Hygiene, Department of Food Science and Technology, Faculty of Agriculture, Forestry and Natural Environment, School of Agriculture, Aristotle University of Thessaloniki (Development of quantitative predictive tools (mathematical models) of microbial behavior and shelf-life of food products).

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

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

Funding: Operational Program for Education and Lifelong Learning.

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

Implementation: Lab of Food Microbiology and Hygiene, Department of Food Science and Technology, Faculty of Agriculture, Forestry and Natural Environment, School of Agriculture, Aristotle University of Thessaloniki (12/03/2013-30/11/2015)

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

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

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

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

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

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

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

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

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

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

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

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

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

Work Packages: EE3 Subproject 1: Application of transcriptomic, proteomic, metabolomic, ionomic and transgenomic analysis to emblematic olive varieties (microbiome identification using Next Generation Sequencing-NGS on emblematic olive varieties, as well as the effect of important biotic and abiotic factors on it).

6. SHORT TERM SCIENTIFIC MISSION

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

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

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

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

7. TRAINEESHIP

- **February-March 2007. Traineeship:** Hematological Laboratory of Cancer Hospital “THEAGENEIO” (Thessaloniki). (Supervisor: Yiannaki E.). Thesis entitled: “B- Chronic Lymphocytic Leukemia using Flow Cytometry”. Supervisor: Prof. Minas Yiangou.

8. ACADEMIC EXPERIENCE

- Participation in the organization of experiments, mentoring and supervision of undergraduate theses (Christina Daboudi, Angeliki Choraiti, Olympia Charimiadou,

Athinoula Achlada, Fotini Bobola, Fani Tsina, Maria Repa, Maria Tsilfidou). Department of Agriculture, Faculty of Agriculture, Forestry and Natural Environment, Food Science and Technology, Aristotle University of Thessaloniki (Laboratory of Food Microbiology and Hygiene, academic year 2010-2015). Supervisor: Prof. Konstantinos Koutsoumanis

- Supervision of bibliographic theses:
 - "Microencapsulation of probiotic bacteria for their incorporation into foods for the improvement of their viability" (Konstantinos Reggis, 2019 Department of Food Technology of the School of Agriculture and Food Technology of the University of Thessaly
 - "Development of predictive models for the safety and shelf-life of ground beef" (Eleni Tsiokou, 2019), Department of Food Technology of the School of Agriculture and Food Technology of the University of Thessaly
 - "Application of Time-Temperature Indicators in Food Quality and Safety Control" (Dimitrios Kostellos, 2019), Department of Food Technology, Faculty of Agriculture and Food Technology, University of Thessaly
- Training 3 Kosovar inspectors through the project TAIEX: "Study Visit on Shelf Life of Food Products" organised in co - operation with Hellenic Food Authority and Aristotle University of Thessaloniki (21 – 25/01/2019) (venue: Department of Food Science and Technology, Aristotle University of Thessaloniki, Greece). Training objective: **"Hands-on training on shelf life assessment of dairy products using PMP"** (25/01/2019).
- Contract Lecturer in "Food Microbiology" (Laboratory). Department of Food Technology, University of Applied Sciences of Thessaly, (former Technological Educational Institute of Thessaly) (2018-2019, 3rd Semester).
- Contract Lecturer in "Professional Ethics and Food Legislation" (Theory). Department of Food Technology, University of Applied Sciences of Thessaly, (former Technological Educational Institute of Thessaly) (2018-2019, 5th Semester).
- Contract Lecturer in "Food Biotechnology – Microbial Fermentations" (Laboratory). Department of Food Technology of the School of Agriculture and Food Technology of the University of Thessaly (former Technological Educational Institute of Thessaly) (2018-2019, 4th Semester).
- Contract Lecturer of undergraduate course "Introduction to Food Science and Technology" (Theory and Tutorial) of the Department of Food Science and Nutrition of the University of Thessaly (academic year 2019-2020, 1st semester). "Academic Teaching Experience for Young Scientists with PhD 2019-2020 at the University of Thessaly" of the Operational Program "Human Resource Development, Education and Lifelong Learning", co-funded by Greece and the European Union, NSRF 2014-2020.

9. EDUCATIONAL SEMINARS - WORKSHOPS

- **Certified Lifelong Learning Adult Education Program** of the Center for Further Education and Lifelong Learning (KEDIBIM) of Aristotle University of Thessaloniki. Blended Learning Program of Contemporary, Asynchronous e - Learning & Living Learning (155 hours duration) (2nd March – 29th April 2018).
- Seminar entitled: "**Comprehensive Management of Medicinal and Aromatic Plants**" within the program Lifelong Learning. Scientific Coordinator: Dr. Helen Vogiatzi-Kamvoukou, Institute of Lifelong, School of Agricultural Technology, Department of Agricultural Engineering Technologists, Laboratory of Medicinal and Aromatic Plants, TEI of Thessaly (25th February – 6th March 2016).
- **Quantitative Tools for Sustainable Food and Energy in the food chain (Q-Safe)** within «*Strategic Partnerships*» *Erasmus+*, funded by Commission of the European Communities – Research Directorate General, General Secretariat of Research and Technology with funds of the 6th Framework Programme. Coordinator: Dr Vasilis Valdramidis, University of Malta Department of Food Studies and Environmental Health, Faculty of Health Sciences, Mater Dei Hospital, Malta (23rd March – 3rd April 2015).
- Workshop during FoodMicro 2014 conference, Nantes – France: "**Tools for risk assessment**" (1st September 2014).
- Lifelong Learning Programme, Erasmus Intensive Programmes (IP), **Predictive Modelling and Risk Assessment**, Coordinator: Dr Enda Cummins, University of Dublin, (UCD), School of Biosystems Engineering, Agriculture and Food Science Centre, Ireland. Host Partner: Dr Vasilis Valdramidis, University of Malta, Department of Food Studies and Environmental Health, Faculty of Health Sciences, Mater Dei Hospital, Malta (24th March – 6th April 2013).

10. PUBLICATION LIST

10.1 SCIENTIFIC PAPERS IN PEER-REVIEWED INTERNATIONAL SCIENTIFIC JOURNALS

[10.1.1] Kourelis A., Zinonos I., **Kakagianni M.**, Christidou A., Christoglou N., Yiannaki E., Testa T., Kotzamanidis C., Litopoulou-Tzanetaki E., Tzanetakis N. and Yiangou M. (2010). Validation of the dorsal air pouch model to predict and examine immunostimulatory responses in the gut. *Journal of Applied Microbiology*, 108(1), 274-284. <https://doi.org/10.1111/j.1365-2672.2009.04421.x>. (IF=2.16)

[10.1.2] **Kakagianni M.**, Gougouli M. and Koutsoumanis K.P. (2016). Development and application of *Geobacillus stearothermophilus* growth model for predicting spoilage of evaporated milk. *Food Microbiology*, 57, 28-35. <https://doi.org/10.1016/j.fm.2016.01.001>. (IF=4.090)

[10.1.3] Kakagianni M., Aguirre J.S., Lianou A. and Koutsoumanis K.P. (2017). Effect of storage temperature on the lag time of *Geobacillus stearothermophilus* individual spores. *Food Microbiology*, 67, 76-84. <https://doi.org/10.1016/j.fm.2017.04.009>. (IF=4.090)

[10.1.4] Kakagianni, M., Kalantzi, K., Beletsiotis, E., Ghikas, D., Lianou, A. and Koutsoumanis, K.P. (2018). Development and validation of predictive models for the effect of storage temperature and pH on the growth boundaries and kinetics of *Alicyclobacillus acidoterrestris* ATCC 49025 in fruit drinks. *Food Microbiology*, 74, 40-49. <https://doi.org/10.1016/j.fm.2018.02.019>. (IF=4.090)

[10.1.5] Kakagianni, M. and Koutsoumanis, K.P. (2018). Mapping the risk of evaporated milk spoilage in the Mediterranean region based on the effect of temperature conditions on *Geobacillus stearothermophilus* growth. *Food Research International*, 111, 104-110. <https://doi.org/10.1016/j.foodres.2018.05.002>. (IF=3.520)

[10.1.6] Kakagianni, M. and Koutsoumanis, K.P. (2019). Assessment of *Escherichia coli* O157:H7 growth in ground beef in the Greek chill chain. *Food Research International*, 123, 590-600. <https://doi.org/10.1016/j.foodres.2019.05.033>. (IF=3.520)

10.2 COMPLETE STUDIES IN INTERNATIONAL SCIENTIFIC CONFERENCE PROCEEDINGS

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

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

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

[10.2.4] M. Kakagianni, M. Gougouli, T. Moschakis and K.P. Koutsoumanis (2015). Use of antimicrobials for controlling mould growth. 29th EFFoST International Conference Food Science Research and Innovation: Delivering sustainable solutions

to the global economy and society, November 10-12, Athens, Greece (Poster presentation, P2. 070, Ref. No. 0324).

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

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

10.3 ABSTRACTS IN INTERNATIONAL SCIENTIFIC CONFERENCE PROCEEDINGS

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

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

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

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

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

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

10.4 COMPLETE STUDIES IN NATIONAL SCIENTIFIC CONFERENCE PROCEEDINGS

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

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

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

10.5 ABSTRACTS IN NATIONAL SCIENTIFIC CONFERENCE PROCEEDINGS

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

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

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

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

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

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

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

[10.5.8] Tsiknia M., Ariannas D., **Kakagianni M.**, Skiada V., Vasileiadis S., Karpouzas D.G., Papadopoulou K.K., Ehaliotis C. (2019). Determinants of intraradical arbuscular mycorrhizal fungi diversity in Greek olive tree cultivars. 8th Conference of the Scientific Society Microbiokosmos, April 18-20, Rio, Patras, Greece (Poster presentation).

10.6 INVITED SPEAKER TO NATIONAL CONFERENCES

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

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

11 INVITED REVIEWER IN INTERNATIONAL SCIENTIFIC JOURNALS

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

12. LANGUAGES

- **Greek:** mother tongue
- **Αγγλικά:** Proficient
- **Γαλλικά:** Intermediate

13. COMPUTER SKILLS

- Excellent knowledge of computers (PC) in Windows environment (Word, Excel, PowerPoint, Internet)
- Certificate Basic Skills H/Y – GlobalCert
- Minitab, DMFit, GlnaFit, Pathogen Modeling Program (PMP), Combase, TableCurve, CCalc, @RISK.

14. LABORATORY EXPERIENCE

- Automated turbidimetric system Bioscreen C, phase – contrast and fluorescent microscopy, flow cytometry, plate count method, ultrasound probe system, molecular biological techniques (genomic DNA isolation from environmental matrices, PCR, microbial (bacteria and fungi) growth techniques

15. OTHER

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