

Curriculum vitae

Dr. Papadopoulou Olga, Agronomist- Food Scientist and Technologist

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Current position: “Senior researcher” at Institute of Technology of Agricultural Products, HAO DIMITRA

1. Education

03.2009 – 11.2013	Agricultural University of Athens, School of Food and Nutritional Sciences, Department of Food Science and Human Nutrition, Lab. of Food Microbiology and Biotechnology. PhD in Agricultural Science- Food Science and Technology – Food Microbiology: “Assessment of meat spoilage with novel techniques” (grade: Excellent, 10)
09.2005 - 11.2007	University of Ioannina, School of Sciences, Department of Chemistry Master of Science at Chemistry department: “ Food Science and Nutrition ” with specialization at Food Chemistry and Technology (grade: Very good, 8.39)
09.1999 - 07.2005	Aristotle University of Thessaloniki, School of Agriculture, Faculty of Agriculture Forestry and Natural Environment Integrated master’s degree at School of Agriculture, sector of Food Science and Technology (grade: Very good, 6.53)

2. Research experience

- ✓ Participation in National (6) and European (8) Research Projects.
- ProSafeBeef-Advancing Beef Safety and Quality Through Research and Innovation. (European Union, FP6: Food-CT-2006-36241). Academic associate at Agricultural University of Athens, Greece (2008)
- Traditional United Europe Food- (TRUEFOOD) (FP6: FOOD -CT-2006-016264). Academic associate at Institute of Technology of Agricultural Products, HAO DIMITRA, Greece (2008)
- SYMBIOSIS- A Scientific sYnergisM of nano-Bio-Info-cOgni Science for an Integrated system to monitor meat quality and Safety during production, storage, and distribution in the European Union. SYMBIOSIS-EU, funded by EU (FP7: 211638). Academic associate at Institute of Technology of Agricultural Products, HAO DIMITRA, Greece (2008-2012)
- ProBioDairyMeat: Functional dairy and meat products of high added value, fermented or enriched with new probiotic organisms isolated from traditional Greek products. Project supported by National and European funds. Post-doctoral researcher at Institute of Technology of Agricultural Products, HAO DIMITRA, Greece (2014-2015)
- Production of functional traditional cheeses of mountainous and island Greece, enriched with probiotic microorganisms isolated from traditional Greek foods. Elaboration of plans for Research & Technological Development Innovation projects (AgroETAK, MIS 453350). Post-doctoral researcher (Principal Investigator) at Institute of Technology of Agricultural Products, HAO DIMITRA, Greece (2015)
- Investigation and evaluation of the quality characteristics of milk in the areas of responsibility of the EEPG of Western Greece & Peloponnese, Post-doctoral researcher at Institute of Technology

of Agricultural Products, HAO DIMITRA, Greece (2016-2017)

- Sensing Food for Safety-PhasmaFOOD, European Union, Horizon 2020. Post-doctoral researcher at Agricultural University of Athens, Greece (2018)
 - Intelligent management system for integrated multi-trophic aquaculture- IMPAQT. European Union, Horizon 2020. Post-doctoral researcher at Agricultural University of Athens, Greece (2018)
 - Development of new biofunctional foods and improvement of the overall quality of traditional milk products by appropriate management of their microbial ecology- BIOTRUST. BIOTRUST project was co-financed by the EU and Greek national funds through the operational Program Competitiveness, Entrepreneurship and Innovation, RESEARCH-CREATE- INNOVATE. Post-doctoral researcher at Institute of Technology of Agricultural Products, HAO DIMITRA, Greece (2019-2021)
 - Use of natural antimicrobial substances and lactic acid bacteria with probiotic potential to develop new cheese products with high added value by applying innovative technologies. Scholarship for Post Doctorate Research from State Scholarship Foundation. Post-doctoral researcher (Principal Investigator) at Institute of Technology of Agricultural Products, HAO DIMITRA, Greece (2020-2021)
 - Natural fruit juices enriched with probiotic bacteria and other biofunctional ingredients in encapsulated form. FUNJUICE project was co-financed by the EU and Greek national funds through the operational Program Competitiveness, Entrepreneurship and Innovation, RESEARCH-CREATE- INNOVATE (MIS 5129410). Post-doctoral researcher at Institute of Technology of Agricultural Products, HAO DIMITRA, Greece (2022-2023)
 - European Union's Horizon Europe research and innovation program project FoodGuard, grant number 101136542. Microbiome applications and technological hubs as solutions to minimize food loss and waste. Starting date: 1st January 2024, Duration: 36 months, Coordinator: George-John Nychas, AUA, Consortium: 19 partners from 11 European countries. Senior Researcher at Institute of Technology of Agricultural Products, HAO DIMITRA, Greece (2024-2027).
 - European Union's Horizon Europe research and innovation program project FunShield4Med grant Agreement No 101079173. Senior Researcher at Institute of Technology of Agricultural Products, HAO DIMITRA, Greece (2023-2026).
 - THEROS project has received funding under grant agreement No 101083579. An integrated toolbox for improved verification and prevention of adulterations and non-compliances in organic and geographical indications food supply chain
- ✓ Research interests: Food microbiology, Food Science and Technology, Food quality and safety, Probiotic microorganisms, Rapid technologies (FTIR, GC-MS, Raman, HPLC), Metabolomics, Molecular biology, Essential oils.

3. Teaching experience

- Academic Associate (as assistant professor) during the spring semester of 2021-2022. Lesson: Science and Technology of meat and neat products (theory and laboratory) at School of Food Sciences, Department of Food Science and Technology, University of West Attica.

- Academic Associate (as assistant professor) during the spring semester of 2020-2021. Lesson: Food Microbiology (theory and laboratory) at School of Health Sciences, Department of Nutrition and Dietetics, University of Peloponnese.
- Academic Fellow (as contract lecturer) during the winter semester of 2017-2018 & 2018-2019. Lesson: Food Microbiology (theory and laboratory) at Department of Food Science and Human Nutrition, Agricultural University of Athens
- Academic Fellow (as contract lecturer) during the spring semester of 2016-2017. Lesson: Food Microbiology, at School of Public Health, TEI of Athens.
- Academic Associate during the spring semester of 2021-2022. Lessons: Milk and dairy products Science and Technology, and Science and Technology of Meat and products, at Department of Food Science and Technology, University of West Attica
- Supervisor (2) or member (8) of a three-member graduate thesis committee at School of Food Sciences, Department of Food Science and Technology, University of West Attica.
- Supervisor (3) or member (4) of a three-member postgraduate thesis committee at MSc: Food innovation quality and safety, Department of Food Science and Technology, School of Food Sciences, University of West Attica.
- Member (1) of a three-member PhD thesis committee at Department of Agriculture, Aristotle University of Thessaloniki.
- Academic Associate (as invited lecturer) at Department of Food Science and Technology of postgraduate education at Master of Science: “Food innovation quality and safety”, at School of Food Sciences, University of West Attica.

4. Publications

- 99 total publications in international journals, national and international conferences
- 27 research articles in peer review journals with impact factor with **858** citations in 712 articles according to SCOPUS (**h index: 14**)
- 22 oral presentations in international (13) and national (9) conferences
- 48 poster presentations in international (45) and national (3) conferences
- 1 *Editorial* article
- 2 *Proceedings* articles

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Research articles in international journals

- **O. Papadopoulou**, E.Z. Panagou, C.C. Tassou, G-J. E. Nychas (2011). Contribution of Fourier transform infrared (FTIR) spectroscopy data on the quantitative determination of minced pork meat spoilage. *Food Research International*, 44 (10), pp. 3264-3271
- **Olga S. Papadopoulou**, Chrysoula C. Tassou, Luigi Schiavo, George-John E. Nychas, Efstathios Z. Panagou (2011). Rapid assessment of meat quality by means of an electronic nose and support

vector machines. *Procedia Food Science* 1, pp. 2003 – 2006

- **O. S. Papadopoulou**, N.G. Chorianopoulos, E.N. Gkana, A.V. Grounta, K.P. Koutsoumanis, G.-J.E. Nychas (2012). Transfer of foodborne pathogen bacteria to non-inoculated beef fillets through meat mincing machine. *Meat Science*, 90, pp. 865-869
- **Olga S. Papadopoulou**, Agapi I. Doulgeraki, Cristian Botta, Luca Cocolin, George-John E. Nychas (2012). Genotypic characterization of *Brochothrix thermosphacta* isolated during storage of minced pork under aerobic or modified atmosphere packaging conditions. *Meat Science*, 92, pp. 735-738
- **Olga S. Papadopoulou**, Efstathios Z. Panagou, Fady R. Mohareb, George-John E. Nychas (2013). Sensory and microbiological quality assessment of beef fillets using a portable electronic nose in tandem with support vector machine analysis. *Food Research International* 50 (1), pp. 241–249
- Bjørn Skovlund Dissing, **Olga S. Papadopoulou**, Chrysoula Tassou, Bjarne Kjaer Ersbøll, Jens Michael Carstensen, Efstathios Z. Panagou, George-John Nychas (2013). Using multispectral imaging for spoilage detection of pork meat. *Food and Bioprocess Technology*, 6 (9), pp. 2268-2279
- Panagou, E.Z., **Papadopoulou, O.**, Carstensen, J.M., Nychas, G.J.E. (2014). Potential of multispectral imaging technology for rapid and non-destructive determination of the microbiological quality of beef filets during aerobic storage. *International Journal of Food Microbiology*, 174, pp. 1-11
- Georgia Saxami, **Olga S. Papadopoulou**, Nikos Chorianopoulos, Yiannis Kourkoutas, Chrysoula C. Tassou and Alex Galanis (2016). Molecular detection of two potential probiotic lactobacilli strains and evaluation of their performance as starter adjuncts in yogurt production. *International Journal of Molecular Science*, 17, (5), 668
- Fady Mohareb, **Olga Papadopoulou**, Efstathios Panagou, George-John Nychas, Conrad Bessant. (2016). Ensemble-based support vector machine classifiers as an efficient tool for quality assessment of beef fillets from electronic nose data. *Analytical Methods* 18, pp. 3711-3721 DOI: 10.1039/C6AY00147E
- **Olga S. Papadopoulou** and Nikos G. Chorianopoulos (2016). Production of a functional fresh cheese enriched with the probiotic strain *Lb. plantarum* T571 isolated from traditional Greek product. *Current Research in Nutrition and Food Science* 4 (SpecialIssue2), pp. 169-181.
- Foteini G. Pavli, Anthoula A. Argyri, Olga S. Papadopoulou, George-John E. Nychas, Nikos G. Chorianopoulos and Chrysoula C. Tassou (2016). Probiotic potential of lactic acid bacteria from traditional fermented dairy and meat products: Assessment by in vitro tests and molecular characterization. *Journal of Probiotics and Health*, 4:3, DOI:10.4172/2329-8901.1000157
- Marianthi Sidira, Valentini Santarmaki, Mikis Kiourtzidis, Anthoula A. Argyri, **Olga S. Papadopoulou**, Nikos Chorianopoulos, Chrysoula Tassou, Serafim Kaloutsas, Alex Galanis, Yiannis Kourkoutas (2017). Evaluation of immobilized *Lactobacillus plantarum* 2035 on whey protein as adjunct probiotic culture in yoghurt production. *LWT—Food Science and Technology*, 75, pp. 137-146.
- Anthoula A. Argyri, **Olga S. Papadopoulou**, Aspasia Nisiotou, Chrysoula C. Tassou and Nikos Chorianopoulos (2018). Effect of high-pressure processing on the survival of *Salmonella* Enteritidis and shelf-life of chicken fillets. *Food Microbiology*, 70, pp. 55-64
- **Olga S. Papadopoulou**, Anthoula A. Argyri, Evangelos E. Varzakis, Chrysoula C. Tassou, and Nikos G. Chorianopoulos (2018). Greek functional Feta cheese: enhancing quality and safety using a

Lactobacillus plantarum strain with probiotic potential. Food Microbiology, 74, pp. 21-33

- **Olga S. Papadopoulou**, Anthoula A. Argyri, Evangelos E. Varzakis, Marianthi Sidira, Yiannis Kourkoutas, Alex Galanis, Chrysoula C. Tassou, and Nikos G. Chorianopoulos (2019). Use of lactobacilli strains with probiotic potential in traditional fermented milk and their impact on quality and safety related to *Listeria monocytogenes*. International Dairy Journal, 98, 44-53
- Anthoula A. Argyri, **Olga S. Papadopoulou**, Patra Sourri, Nikos Chorianopoulos and Chrysoula C. Tassou (2019). Quality and safety of fresh chicken fillets after high pressure processing: survival of indigenous *Brochothrix thermosphacta* and inoculated *Listeria monocytogenes*. Microorganisms, 7, 520; doi:10.3390/microorganisms7110520
- **Olga S. Papadopoulou**, Vasilis Iliopoulos, Athanasios Mallouchos, Efstathios Z. Panagou, Nikos Chorianopoulos, Chrysoula C. Tassou, George-John E. Nychas (2020). Spoilage Potential of Pseudomonas (*P. fragi*, *P. putida*) and LAB (*Leuconostoc mesenteroides*, *Lactobacillus sakei*) Strains and Their Volatilome Profile During Storage of Sterile Pork Meat Using GC/MS and Data Analytics. Foods, 9 (5), 633
- **Olga S. Papadopoulou**, Anthoula A. Argyri, Varvara Kounani, Chrysoula C. Tassou and Nikos Chorianopoulos (2021). Use of Fourier transform infrared spectroscopy for monitoring the shelf life and safety of yogurts supplemented with a *Lactobacillus plantarum* strain with probiotic potential. Frontiers in Microbiology, 12:678356. doi: 10.3389/fmicb.2021.678356
- Christina Kamarinou, **Olga S. Papadopoulou**, Agapi Doulgeraki, Chrysoula C. Tassou, Alex Galanis, Nikos Chorianopoulos, and Anthoula A. Argyri. Mapping The Key Technological and Probiotic Characteristics Of Indigenous Lactic Acid Bacteria Isolated From Greek Traditional Dairy Products. Microorganisms, 2022, 10, 246, <https://doi.org/10.3390/microorganisms10020246>
- **Olga S. Papadopoulou***, Anthoula A. Argyri, Vasiliki C. Bikouli, Eleni Lambrinea and Nikos Chorianopoulos. Evaluating the Quality of Cheese Slices Packaged with Na-alginate Edible Films Supplemented with Functional Lactic Acid Bacteria Cultures after High-Pressure Processing. Foods, 2022, 11, 2855. <https://doi.org/10.3390/foods11182855>
- Zoe Gounari; Stamatoula Bonatsou; Ilario Ferrocino; Luca Cocolin; **Olga S. Papadopoulou** and Efstathios Z. Panagou. Exploring yeast diversity of dry-salted naturally black olives from Greek retail outlets with culture dependent and independent molecular methods. *International Journal of Food Microbiology* (Elsevier) Volume 398, 110226, doi: 10.1016/j.ijfoodmicro.2023.110226.
- Nikolaos Zacharodimos, Christina Athanasaki, Stamatia Vitsou-Anastasiou, **Olga S. Papadopoulou**, Natalia Moniaki, Agapi I. Doulgeraki, George-John E. Nychas, Chrysoula C. Tassou, and Emilia Papakonstantinou (2023). Short-term effects of fruit juice enriched with vitamin D3, n-3 PUFA, and probiotics on glycemic responses: A randomized controlled clinical trial in healthy adults. *Metabolites* 2023, 13(7), 791; <https://doi.org/10.3390/metabo13070791> (MDPI).
- Christina S. Kamarinou, **Olga S. Papadopoulou**, Agapi I. Doulgeraki, Chrysoula C. Tassou, Alex Galanis, Nikos G. Chorianopoulos and Anthoula A. Argyri. Application of multi-functional lactic acid bacteria strains in a pilot scale Feta cheese production. Frontiers in Microbiology, 14:1254598. doi: 10.3389/fmicb.2023.1254598 (Frontiers).
- Ge Sun, Jun Yang, Benjamin W.B. Holman, Chrysoula C. Tassou, **Olga S. Papadopoulou**, Xin Luo, Lixian Zhu, Yanwei Mao, Yimin Zhang. Exploration of the shelf-life difference between chilled

beef and pork with similar initial levels of bacterial contamination. Meat Science 213 (2024) 109480. <https://doi.org/10.1016/j.meatsci.2024.109480>

- Emilia Papakonstantinou, Nikolaos Zacharodimos, Georgios Georgiopoulos, Christina Athanasaki, Dionysia-Lydia Bothou, Sofia Tsitsou, Foteini Lympaki, Stamatia Vitsou-Anastasiou, **Olga S. Papadopoulou**, Dimitrios Delialis, Evangelos C. Alexopoulos, Eleni Petsiou, Kalliopi Keramida, Agapi I. Doulgeraki, Ismini-Maria Patsopoulou, George-John E. Nychas, Chrysoula C. Tassou. Two-month consumption of orange juice enriched with vitamin D3 and probiotics decreases body weight, insulin resistance, blood lipids and arterial blood pressure in high cardiometabolic risk patients on a westernized type diet. Results from a randomized clinical trial. Nutrients 2024, 16, 1331. <https://doi.org/10.3390/nu16091331> (MDPI)
- Angeliki Doukaki, **Olga S. Papadopoulou**, Chrysavgi Tzavara, Aikaterini-Malevi Mantzara, Konstantina Michopoulou, Chrysoula Tassou, Panagiotis Skandamis, George-John Nychas and Nikos Chorianopoulos (2024). Monitoring the Bioprotective Potential of Lactiplantibacillus pentosus Culture on Pathogen Survival and the Shelf-Life of Fresh Ready-to-Eat Salads Stored under Modified Atmosphere Packaging. Pathogens 2024, 13, 557. <https://doi.org/10.3390/pathogens13070557> (MDPI)
- Angeliki Doukaki, **Olga S. Papadopoulou**, Antonia Baraki, Marina Siapka, Ioannis Ntalakas, Ioannis Tzoumikas, Konstantinos Papadimitriou, Chrysoula Tassou, Panagiotis Skandamis, George-John Nychas and Nikos Chorianopoulos (2024). Effect of the Bioprotective Properties of Lactic Acid Bacteria Strains on Quality and Safety of Feta Cheese Stored under Different Conditions Microorganisms 2024, 12(9), 1870; <https://doi.org/10.3390/microorganisms12091870>

5. Scholarships

State Scholarship Foundation, Scholarship for Post Doctorate Research, Institute of Technology of Agricultural Products, Hellenic Organization DIMITRA, Greece

State Scholarship Foundation, Scholarship for Erasmus Exchange Program, Technische Universität, Berlin, Germany

6. Associate/ Topic Editor/ Reviewer in International Journals

- Associate editor @ Frontiers in Microbiology (Frontiers)
- Molecules (MDPI) @ Journal Topical Advisory Panel, Section Food Chemistry, https://www.mdpi.com/journal/molecules/topic_editors/food_chemistry
- Topic editor @ Frontiers in Microbiology (Frontiers), Special Issue "Recent Advances and Future Perspective in Probiotics Isolated From Fermented Foods: From Quality Assessment to Novel Products", <https://www.frontiersin.org/research-topics/25914/recent-advances-and-future-perspective-in-probiotics-isolated-from-fermented-foods-from-quality-asse>
- Topic editor @ Molecules (MDPI), Special Issue "Food Chemistry in Europe", https://www.mdpi.com/journal/molecules/special_issues/food_chemistry_europe
- Reviewer (after invitation) in 21 Journals (Elsevier, MDPI, Hindawi)