ΥΠΟΜΝΗΜΑ ΕΠΙΣΤΗΜΟΝΙΚΩΝ ΔΗΜΟΣΙΕΥΣΕΩΝ

# ΚΑΙ ΠΑΡΟΥΣΙΑΣΕΩΝ ΣΕ ΣΥΝΕΔΡΙΑ

### **Πρωτότυπες Επιστημονικές Δημοσιεύσεις σε Διεθνή Περιοδικά με Κριτές**

[Συνολικά 117 αναφορές (references) από 6 δημοσιευμένες εργασίες, σύμφωνα με τη βάση δεδομένων “Publish or Perish”]

1. Vaia Tivikeli and Ioannis Giavasis 2012. Improvement of shelf-life of pork escalopes packed in MAP via the antimicrobial activity of Lactobacillus curvatus, EDTA and lactate solutions. *International Journal of Food Microbiology*. To be submitted.
2. I. Giavasis, V. Gogolos, I. Giabouras, P. Goutsidis and K. Petrotos 2012. Production of crude gellan gum from deproteinized whey. *Applied and Environmental Microbiology*. To be submitted.
3. I. Giavasis, A. Apostolopoulou, A. Deirmentzoglou and E. Katsanidis, 2012. Combined hurdle effects of process parameters on biochemical, microbiological and sensory attributes of trout fillets. *Journal of Food Processing and Preservation*. Accepted for publication.
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5. Wogiatzi Eleni, Dalakoura Sofia, Petrotos Konstantinos and Giavasis Ioannis 2011. Study of the chemical and antimicrobial characteristics of essential oils from in-house farmed Salvia triloba (sage). *Journal of the Science of Food and Agriculture*. Submitted for publication.
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### **Κεφάλαια σε Επιστημονικά Βιβλία Διεθνών Εκδόσεων**

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2. Brian McNeil, Neil J. Rowan and Ioannis Giavasis. Monitoring microbial processes for the production of food ingredients**.** In: “*Microbial production of food ingredients, enzymes and nutraceuticals”.* Woodhead Publishing, London. (manuscript submitted and accepted).
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**Παρουσιάσεις σε Επιστημονικά Συνέδρια με Κριτές**

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3. V. Tivikeli and I. Giavasis. Improving safety and storability of fresh escalopes packed in modified atmosphere (MAP) using Lactobacillus curvatus dispersions, sodium lactate and EDTA solutions. BioMicroWorld 2011, IV International Conference on Environmental, Industrial and applied Microbiology, 14-16 September 2011, Terremolinos, Malaga, Spain. Παρουσίαση poster.
4. I. Giavasis, E. Tsante, P. Goutsidis K. Papatheodorouand K. Petrotos. Stimulatory effect of novel polyphenol-based supplements from olive mill waste on the growth and acid production of lactic acid bacteria. BioMicroWorld 2011, IV International Conference on Environmental, Industrial and applied Microbiology, 14-16 September 2011, Terremolinos, Malaga, Spain. Προφορική παρουσίαση.
5. I. Giavasis, V. Gogolos, I. Giabouras, P. Goutsidis and K. Petrotos. Production of crude gellan gum powder from deproteinized whey and use as a novel thickener/viscosifier/stabilizer in solutions and food products. BioMicroWorld 2011, IV International Conference on Environmental, Industrial and applied Microbiology, 14-16 September 2011, Terremolinos, Malaga, Spain. Παρουσίαση Poster.
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2. Ζησοπούλου Αντιγόνη, Φούκης Βασίλειος και Γιαβάσης Ιωάννης. ΒΕΛΤΙΩΣΗ ΥΓΙΕΙΝΗΣ ΚΑΤΑΣΤΑΣΗΣ ΝΩΠΟΥ ΚΡΕΑΤΟΣ ΜΕ ΗΠΙΕΣ ΕΠΕΞΕΡΓΑΣΙΕΣ, 1η Επιστημονική Ημερίδα της ΕΔΥΠΥ (Εταιρία Δημόσιας Υγείας και Περιβαλλοντικής Υγιεινής), Ιατρική Σχολή Παν/μιου Θεσσαλίας, Ιούνιος 2010. Βραβείο καλύτερης εργασίας.
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**Σημείωση 1:** Όλες οι παραπάνω παρουσιάσεις στα **διεθνή** συνέδρια έχουν δημοσιευθεί στα Πρακτικά των αντίστοιχων συνεδρίων (Conference Proceedings), και οι περισσότερες διαλέξεις **(oral presentations)** εκδόθηκαν ως πλήρεις εργασίες μετά από κρίση**.**

**Σημείωση 2:** Ο αριθμός των μέχρι τώρα δημοσιεύσεων είναι

### **Λοιπά Συγγράμματα**

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