 **Curriculum vitae**

# **Dr. Ioannis Giavasis, Assistant Professor**

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Date of Birth:24/01/1975

**Studies-Academic profile**

## 10/1998-7/2003 PhD studies in Food Biotechnology and Αpplied Microbiology, University of Strathclyde, Dept. of Bioscience and Biotechnology, Glasgow, UK. Ph.D. Thesis title: Physiological studies on the synthesis of gellan gum by *Sphingomonas paucimobilis.*

9/1992-3/1998 **BSc in Food Science,** Department of Food Science Technology, School of Agriculture, Aristotle University of Thessaloniki (5.5 years of study). BSc Thesis title: Study of technological, microbiological and chemical characteristics of Paskitan traditional cheese.

**Professional experience (2004-today)**

* Academic experience as a tutor/contract lecturer from 2004-2008 (teaching Food Microbiology and Hygiene, Dairy and Meat Science, Biochemistry, etc.).
* Lecturer in Food Microbiology (2008) and Assistant Professor in Food Microbiology and Microbial Fermentations (2014) at the Technological Educational Institute of Thessaly. Head and founder of the Lab of Food Microbiology and Biotechnology.
* Invited lecturer in MAICH (Mediterranean Agronomical Institute of Chania), Crete, teaching "Food Microbiology" as part of the international MSc program "Food Quality Management & Chemistry of Natural Products".
* Invited lecturer at the University of Thessaly, Dept. Biochemistry & Biotechnology (for the MSc course "Nutritional and Environmental Biotechnology").
* Seminal lecturer in Food Quality and Safety for CYCERT (Cyprus Certification Organization, 2010-11), Dairy Microbiology (“Triptolemos” Seminars for Training of Professionals, TEI of Thessaly 2014), Food Quality and Safety (Center for Lifelong Learning, Thessaly, 2014-15)

**Research Experience as Post-Doc Researcher/ Research Assistant (1997), (2012-2013), (2014-2015)**

* Professional industrial experience as Research Assistant in AlpenLandische Milchwirtschaft-Dairy Technology Institute, Austria, 1997.
* Research Associate in Pedigree-Masterfoods S.A. and Univ. of Strathclyde, UK 2012-13. Post-doctoral research in fermentation process optimization)
* Research Associate in PELEKAN S.A.- R & D, Greece 2014-15. Industrial Post-Doc in the canned food industry working on the design and production of low-processed ready to eat meals.

**Research interests and activities**

Food Biotechnology and Microbial Fermentations, Bioprocess Control, Microbial Physiology, Microbial Polysaccharides, Food Microbiology and Hygiene, Hurdle Technology and Low-Processed Foods, Production and Applications of Bacteriocins, Natural Bioactive/Antimicrobial/Antioxidant phytochemicals, Use of Predator Organisms in Food Preservation and Safety, Pharmaceutical Mushrooms, Probiotics, Functional (bioactive) foods.

**Scientific Record**

Dr. Giavasis has participated in more than **50 research programs or industrial R&D contracts** with a total budget above 1 million euros (of which **in 23 as the scientific co-ordinator**), and holds **3 patents** on the applications of olive polyphenols isolated from olive fruit/olive mill waste as novel antimicrobials/antioxidants in food, or as stimulants of microbial fermentations, as well as on the production of bioactive, cholesterol-lowering yogurt dessert containing oat β-glucans and olive polyphenols. He has published **25 articles/book chapters** in scientific peer-reviewed journals/books **with 546 references** to his work and an **h-index=10** (Scholar Google, April 2018), as well **60 conference presentations** (mostly international). He is a **co-editor in two scientific book editions** (one national, one international), invited **reviewer in 10 scientific journals**, **member of Editorial Board** in 2 scientific Microbiology journals, **scientific evaluator/reviewer** for the Greek General Sectretariat of Research and Technology (GSRT) as well as the National Scholarships Foundation (IKY), and **member of the scientific committee or Invited Chairman** in 4 international conferences. He has been the **supervisor of over 90 experimental and 40 bibliographic dissertations** of undergraduate students, while he is/has been also **supervisor/co-supervisor of 3 M.Sc. and 2 Ph.D. Thesis**.

**List of Publications**

1. I. Kafantaris, D. Stagos, B. Kotsampasi, A. Hatzis, A. Kypriotakis1, K. Gerasopoulos,S. Makri, N. Goutzourelas, C. Mitsagga, **I. Giavasis**, K. Petrotos, S. Kokkas, P. Goulas,V. 2018. Whey protein concentrate improves antioxidant capacity, fecal microbiota and fatty acid profile of growing piglets. Journal of Agricultural Science. Submitted for publication.
2. I. Kafantaris, D. Stagos, B. Kotsampasi, A. Hatzis, A. Kypriotakis1, K. Gerasopoulos,S. Makri, N. Goutzourelas, C. Mitsagga, **I. Giavasis**, K. Petrotos, S. Kokkas, P. Goulas,V. Christodoulou and D. Kouretas (2017). Grape pomace improves performance, antioxidant status, fecal microbiota and meat quality of piglets. Animal. July 2017, 1-10. Impact Factor 1,92.
3. Skenderidis, P., Mitsagga, C., Giavasis, I., Hadjichristodoulou, C., Leontopoulos, S., Petrotos, K., & Tsakalof, A. (2017). Assessment of Antimicrobial Properties of Aqueous UAE Extracts of Goji Berry Fruit and Pomegranate Fruit Peels in vitro. In *International Conference on Food and Biosystems Engineering* (Vol. 1, p. 04).
4. Prodromos Skenderidis, Kostantinos Petrotos, **Ioannis Giavasis**, Christos Hadjichristodoulou, Andreas Tsakalof, 2017. Optimization of ultrasound assisted extraction of of goji berry (Lycium barbarum) fruits and evaluation of extracts' bioactivity. *Journal of Food Process Enginnering*, 40(5), 1-12. Impact Factor 0.745.
5. Vaia Tivikeli and **Ioannis Giavasis** 2017. Improving safety and storability of fresh pork escallops packed in MAP and treated with Lactobacillus curvatus suspensions, sodium lactate and EDTA solutions. *Fermentation* (Special Issue “Microbiology and Food Hygiene”). Submitted after personal invitation from the Editor. Accepted for publication.
6. Ioannis Kafantaris, Eleftheria Kokka, Paraskevi Kouka, Zoi Terzopoulou, Konstantinos Gerasopoulos, Dimitrios Stagos, Basiliki Kotsampasi, Vladimiros Christodoulou, Chrysanthi Mitsagga, **Ioannis Giavasis,** Konstantinos Petrotos, Dimitrios Kouretas 2017. Grape pomace improves antioxidant capacity and fecal microflora of lambs. *Journal of Animal Physiology and Animal Nutrition*, 101(5). Impact Factor 1,406.
7. Georgakouli, K., Mpesios, A., Kouretas, D., Petrotos, K., Mitsagga, C., **Giavasis, I.,** & Jamurtas, A. Z. 2016. The Effects of an Olive Fruit Polyphenol-Enriched Yogurt on Body Composition, Blood Redox Status, Physiological and Metabolic Parameters and Yogurt Microflora. *Nutrients*, *8*(6), 344. Impact Factor 3.759.
8. Leontopoulos, S. V., Petrotos, K. B., Kokkora, M. I., **Giavasis, I.**, & Papaioannou, C. 2016. In vivo evaluation of liquid polyphenols obtained from OMWW as natural bio-chemicals against several fungal pathogens on tomato plants. *Desalination and Water Treatment*, 1-15. Ιmpact factor 1.272.
9. **Giavasis, I.**, & Petrotos, K 2016. Biovalorization of Olive Mill Waste Water for the Production of Gellan Gum from Sphingomonas paucimobilis. *British Biotechnology Journal*, 11(2): 1-15.
10. **Giavasis, I.**, & Petrotos, K. 2016. Biovalorization of Olive Mill Waste Water for the Production of Single Cell Protein from Saccharomyces cerevisiae, Candida utilis and Pleurotus. *British Biotechnology Journal*, 11(2): 1-16.
11. S.V. Leontopoulos, **I. Giavasis,** K. Petrotos and Ch. Makridis 2015**.** Effect of Different Formulations of Polyphenolic Compounds Obtained from OMWW on the Growth of Several Fungal Plant and Food Borne Pathogens. Studies *in vitro* and *in vivo****.*** *Agriculture and Agricultural Science Procedia*, 4: 327 – 337.
12. Kantas, D., Papatsiros, V. G., Tassis, P. D., **Giavasis, I.,** Bouki, P., & Tzika, E. D. (2015). A feed additive containing Bacillus toyonensis (Toyocerin®) protects against enteric pathogens in postweaning piglets. *Journal of Applied Microbiology,* Vol. 118 (3), 727-738. Ιmpact factor 2.156.
13. **Ioannis Giavasis** 2014. Bioactive fungal polysaccharides as potential functional ingredients in food and neutraceuticals. *Current opinion in Biotechnology*, 26:162–173. Impact Factor 8.314.
14. **I. Giavasis**, A. Apostolopoulou, A. Deirmentzoglou and E. Katsanidis 2014. Combined hurdle effects of process parameters on biochemical, microbiological and sensory attributes of trout fillets. *Journal of Food Processing and Preservation*. 38 (2014) 466–476. Impact Factor 0,894.
15. Athanasios Manouras, **Ioannis Giavasis**, Konstantinos Petrotos and Athanasia F. Karatsa 2013. Variation of the Chemical and Physical Parameters of the Groundwater in Central Thessaly (Trikala; Greece) as a Function of Geographical Areas and Season Periods in the Last Four Years. *Asian Journal of Agriculture and Food Sciences,* 1(4):139-150.
16. Konstantinos B. Petrotos, Fani K. Karkanta, Paschalis E. Gkoutsidis, **Ioannis Giavasis**, Konstantinos N. Papatheodorou, Alexandros C. Ntontos 2012. Production of Novel Bioactive Yogurt Enriched with Olive Fruit Polyphenols. *World Academy of Science, Engineering and Technology* 64: 867-872.
17. **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, 2012. In *Microbes in Applied Research:Current Advances and Challenges.*World Scientific Publishing Group, p. 308-312.
18. **Ioannis Giavasis**, Linda M. Harvey and Brian McNeil, 2006. The effect of agitation and aeration on the synthesis and molecular weight of gellan in batch cultures of *Sphingomonas paucimobilis*. *Enzyme and Microbial Technology*, 38:101-108. Impact Factor 2,624.
19. **Ioannis Giavasis**, Linda M. Harvey and Brian McNeil, 2003. Simultaneous and rapid monitoring of biomass and biopolymer production by *Sphingomonas paucimobilis* using Fourier-transform near infrared spectroscopy. *Biotechnology Letters*, 25: 957-979. Impact Factor 1,639.
20. Eleni Mangina and **Ioannis Giavasis**. The theoretical framework of agent based monitoring for use in the production of gellan gum in a microbial fermentation system. *J Systemics, Cybernetics and Informatics*, 2003, 1(3):51-56.
21. **Ioannis Giavasis**, Linda M. Harvey and Brian McNeil, 2000. Gellan Gum. *Critical Reviews in Biotechnology,* 20 (3): 177-211. Impact Factor 7.510.

**Book Chapters**

1. **Ioannis Giavasis, Brian McNeil, Robert Seviour 2018.** "Fungal Bioproducts", in "Advances in Food Bioproducts and Bioprocessing Technologies", CRC Taylor and Francis. Book chapter under preparation, after invitation from publisher. To be submitted in June 2018.
2. **Ioannis Giavasis** 2014. Polysaccharides from Medicinal Mushrooms for Potential Use as Nutraceuticals. Ιn: *Polysaccharides: Natural Fibers in Food and Nutrition*. Noureddine Benkeblia (Ed.), CRC Press (Taylor & Francis Group), Florida.
3. **Ioannis Giavasis** 2013. Production of microbial polysaccharides for use in food (chapter 16). In: “*Microbial production of food ingredients, enzymes and nutraceuticals”,* by Brian McNeil, Ioannis Giavasis, David Archer and Linda Harvey (Eds). Woodhead Publishing, London.
4. Brian McNeil, Linda M. Harvey, Neil J. Rowan and **Ioannis Giavasis** 2013. Monitoring microbial processes for the production of food ingredients (chapter 6)**.** In: “*Microbial production of food ingredients, enzymes and nutraceuticals”*, by Brian McNeil, Ioannis Giavasis, David Archer and Linda Harvey (Eds). Woodhead Publishing, London.
5. **Ioannis Giavasis** and Costas Biliaderis, 2006. Microbial polysaccharides. In: “*Functional Food Carbohydrates. Part 1”*, Chapter 8, p.167-213. Edited by Biliaderis C. and Izydorczyk M. Published by CRC Press, Florida, USA.
6. **Ioannis Giavasis,** Linda M. Harvey and Brian McNeil, 2002. Scleroglucan. In: “*Biopolymers”,* Vol.8., p. 37-60. Edited by Alexander Steinbuchel, Munster, Germany. Published by Wiley-VCH Verlag GmbH, Weinheim, Germany.

**Conference Presentations**

1. Chrysanthi Mitsagga, Ioannis Vounisios, Konstantinos Petrotos, **Ioannis Giavasis** 2017. Beneficial Effects of Olive Polyphenols on the Growth, Fecal Microflora and Lipid Oxidation in Farmed Broilers. Oral presentation. International Conference on Food and Biosystems Engineering, 01-04 June 2017, Rhodes island, Greece.
2. Prodromos Skenderidis, Chrisanthi Mitsagga, **Ioannis Giavasis**, Stefanos Leontopoulos, Konstantinos 2017. Assessment of Antimicrobial Properties of Water and Methanol UAE Extracts of Goji Berry Fruit and Pomegranate Fruit Peels in vitro. Oral presentation. International Conference on Food and Biosystems Engineering, 01-04 June 2017, Rhodes island, Greece.
3. Chrysanthi Mitsagga, Ioannis Vounisios, Alexandros Ntontos, Konstantinos Petrotos, **Ioannis Giavasis** 2017. Production of Pasteurized Sausages Free of Nitrites with Natural Antimicrobials/antioxidants and application of Thermal Versus High-Pressure Pasteurization. Oral presentation. International Conference on Food and Biosystems Engineering, 01-04 June 2017, Rhodes island, Greece.
4. Eleni Florodimitri, Lida Ketsili, Chrysanthi Mitsagga , Konstantinos Petrotos, **Ioannis Giavasis** 2017. Stimulatory Effects of Olive Polyphenols on the Growth and Lactate Production of Bifidobacterium Species During Submerged Cultivation in Synthetic Media. Poster Oral presentation. International Conference on Food and Biosystems Engineering, 01-04 June 2017, Rhodes island, Greece.
5. Alexandra Roussou, Katerina Pyrovolou, Georgios Ntalos, **Ioannis Giavasis** 2017. The Role of Natural Disinfectants, the Type of Wood and its Cutting Method on the Survival of Food Pathogens and Spoilage Bacteria on Wood Surfaces. Oral presentation. International Conference on Food and Biosystems Engineering, 01-04 June 2017, Rhodes island, Greece.
6. Mitsagga Ch., **Giavasis I.** , Choremi Κ. , Vidalis K., Vasilaki Α., Grigorakis K., Athanasopoulou F., Nathanailides C 2016. Quality Control of Wild and Farmed Gilthead Sea Bream during chilled storage. HydroMediT 2016. 2nd International Congress on Applied Ichthyology & Aquatic Environment November 10-12, Messolonghi, Greece.
7. Chrysanthi Mitsagga, Marios Kandylakis, Maria Ioakimidou, Dimitrios Sylivridis, Alexandros Ntontos, Konstantinos Petrotos and **Ioannis Giavasis** 2016. Encapsulated olive polyphenol-based formulations as novel natural antimicrobials and antioxidants in vitro, in dairy and meat products. **1st International Multidisciplinary Conference on Nutraceuticals and Functional Foods,** [Kalamata Greece](http://www.foodandnutritionjournal.org/conference/kalamata-conference-venue/)**, July 7-9 2016.** Oral presentation.
8. Prodromos Skenderidis, Eleftheria Karkanta, Dimitrios Stagos, Demetrios Kouretas, Petrotos Kostantinos, Christos Hadjichristodoulou, **Ioannis Giavasis**, Andreas Tsakalof 2016. Assessment of the antioxidant activity using in vitro and molecular methods in ultrasound aqueous extracts of Greek origin goji berries. International Conference on Nutraceuticals and Functional Foods,  [Kalamata Greece](http://www.foodandnutritionjournal.org/conference/kalamata-conference-venue/)**, July 7-9 2016.** Oral presentation.
9. Anna-Maria Haidini, Konstantinos Petrotos and **Ioannis Giavasis** 2016. Antimicrobial properties of water and methanol extracts of pomegranate fruit peels in vitro and in fresh yogurt and meat products. **1st International Multidisciplinary Conference on Nutraceuticals and Functional Foods,** [Kalamata Greece](http://www.foodandnutritionjournal.org/conference/kalamata-conference-venue/)**, July 7-9 2016**. Poster presentation.
10. Efthimia Chinou, Ioanna Karaiskou, Basiliki Kona, Chrysanthi Mitsagga and **Ioannis Giavasis** 2016. Prebiotic properties of edible mushrooms towards probiotic species of Bifidobacterium and Lactobacillus. **1st International Multidisciplinary Conference on Nutraceuticals and Functional Foods,** [Kalamata Greece](http://www.foodandnutritionjournal.org/conference/kalamata-conference-venue/)**, July 7-9 2016.** Poster presentation.
11. **Ioannis Giavasis**, Vasiliki Mitrou, Eugenia Margarita Karageorgi, Angela Gabriella D’Alessandro, Konstantinos Petrotos, and Giovanni Martemucci 2015. Investigation of the potential antimicrobial effects of donkey milk powder alone or in combination with olive polyphenols towards *Helicobacter pylori* as well as their stimulatory effects towards probiotic bacteria. FABE 2015 (International Food & Biosystems Engineering Congress, Mykonos, 28-31 March 2015). Poster presentation.

1. Angela Gabriella D’Alessandro, **Ioannis Giavasis**, Paraskevi Bouki, Konstantinos Petrotos, Panagiotis Goulas, Giovanni Martemucci 2015. Evaluation of the microbial quality of donkey milk powder as a function of the method of drying and the lactation period. FABE 2015 (International Food & Biosystems Engineering Congress, Mykonos, 28-31 March 2015). Poster presentation.
2. Fani Karkanta, Chrysanthi Mitsagga, Paraskevi Bouki, Sergios Touchikian, Konstantinos Petrotos, Ioannis S. Boziaris and **Ioannis Giavasis** 2015. Study of the antibacterial and antifungal properties of olive polyphenols and citrox® encapsulated powders in vitro and in food samples. FABE 2015 (International Food & Biosystems Engineering Congress, Mykonos, 28-31 March 2015). Oral presentation.
3. Aris Miron, Eleftheria Kyrlaki, Giakoumi Georgia and **Ioannis Giavasis** 2015. Recent studies on the optimization of growth and polysaccharide production by the pharmaceutical mushroom *Ganoderma lucidum* in submerged cultures and solid substrates. FABE 2015 (International Food & Biosystems Engineering Congress, Mykonos, 28-31 March 2015). Oral presentation.
4. Skenderidis Prodromos, Petrotos Kostantinos, **Giavasis Ioannis**, Hadjichristodoulou Christos, Tsakalof Andreas 2015. Optimization of ultrasound assisted extraction of goji berries and evaluation of extracts’ phytochemistry. FABE 2015 (International Food & Biosystems Engineering Congress, Mykonos, 28-31 March 2015). Oral presentation.
5. Γιαβάσης Ιωάννης, Κανδυλάκης Μάριος, Μιτσάγγα Χρυσάνθη, Τσαούση Κωσταντίνα, Αργύρη Ειρήνη-Ελένη, Πετρωτός Κωνσταντίνος 2015. Καινοτόμες εφαρμογές πολυφαινολών ελιάς ως φυσικά αντιοξειδωτικά και αντιμικροβιακά συστατικά σε προϊόντα κρέατος, και ως υποκατάστατα των νιτρωδών αλάτων σε ζυμούμενα αλλαντικά. Πανελλήνιο Συνέδριο «Το κρέας και τα προϊόντα του», στα πλαίσια της έκθεσης DETROP, 28/2/2015-1/3/2015, Θεσσαλονίκη. Προφορική παρουσίαση.
6. Γιαβάσης Ι. και Πετρωτός Κ. 2015. Αξιοποίηση πολυφαινολών ελιάς από κατσίγαρο στην ανάπτυξη και συντήρηση καινοτόμων γαλακτοκομικών προϊόντων και αλλαντικών. Επιστημονική Ημερίδα ΤΕΙ Θεσσαλίας «Καινοτόμες Εφαρμογές στον Αγροδιατροφικό και Περιβαλλοντικό Τομέα», στα πλαίσια της 10ης Πανελλήνιας Γεωργικής-Κτηνοτροφικής-Περιβαλλοντικής Έκθεσης, Λάρισα 14/2/2015. Προφορική παρουσίαση.
7. S.V. Leontopoulos, I. Giavasis, K. Petrotos and Ch. Makridis 2014. Effect of Different Formulations of Polyphenolic Compounds Obtained from OMWW on the Growth of Several Fungal Plant and Food Borne Pathogens. Studies *in vitro* and *in vivo.* [IRLA2014 International Symposium, 26-28 November 2014, Patras, Greece](http://irla2014.irrigation-management.eu/) (προφορική παρουσίαση).
8. Γιαβάσης Ι. 2014. Καινοτόμες χρήσεις πολυφαινολών ελιάς ως φυσικά αντιοξειδωτικά-αντιμικροβιακά συστατικά και ως ενισχυτές ζύμωσης σε γαλακτοκομικά προϊόντα και αλλαντικά. Ημερίδα της Πανελλήνιας Ένωσης Τεχνολόγων Τροφίμων (ΠΕΤΕΤ) με θέμα «**Τεχνολογία & καινοτομία στην επεξεργασία κρεατοσκευασμάτων & γαλακτοκομικών», στα πλαίσια της Έκθεσης**MEAT DAYS, 2/11/2014 (προφορική παρουσίαση μετά από τιμητική πρόσκληση του προέδρου της ΠΕΤΕΤ).
9. Konstantinos B. Petrotos, Fani K. Karkanta, Stefanos P. Zaoutsos, Paschalis E. Gkoutsidis, **Ioannis Giavasis**, Alexandros C. Ntontos 2014. Use of Diferential Scanning Calorimetry to Test the Encapsulation Efficiency of Natural Olive Fruit Polyphenols to be used for Production of Bioactive Food Products. 6o Πανελλήνιο Συνέδριο Θερμικής Ανάλυσης και Θερμιδομετρίας , Λάρισα 26-28 Σεπτεμβρίου 2014 (προφορική παρουσίαση).
10. **Γιαβάσης Ι.** 2014. Ελληνικά γαλακτοκομικά προϊόντα και καινοτόμες τεχνολογίες παραγωγής. Eπιστημονική Ημερίδα της ΠΕΤΕΤ στα πλαίσια της Έκθεσης FoodExpo με τίτλο «Παραδοσιακά ελληνικά τρόφιμα και τεχνολογία τροφίμων μια αρμονική συνύπαρξη», 16/3/2014, Αθήνα (προφορική παρουσίαση μετά από τιμητική πρόσκληση του προέδρου της ΠΕΤΕΤ).
11. Γιαβάσης Ι. "Δια ελιάς και αέρος": μια επιτυχημένη μεταφορά της επιστημονικής καινοτομίας στη βιομηχανία τροφίμων. Επιστημονική Ημερίδα 25ης Διεθνούς Έκθεσης Agrotica με τίτλο «Αγροτική Νεανική Επιχειρηματικότητα», διοργάνωση Υπουργείο Αγροτικής Ανάπτυξης και Τροφίμων, 30/1/2014-2/2/2014, Θεσσαλονίκη. Προφορική παρουσίαση μετά από τιμητική πρόσκληση του Υπουργείου Αγροτικής Ανάπτυξης και Τροφίμων.
12. Γιαβάσης Ι., Δημητράκου Λ., Μπούρος Χ., Ζάρα Π., Ανδριόπουλος Π., Μανούρας Α., Πετρωτός Κ. Αξιοποίηση των υγρών αποβλήτων ελαιουργείων για παραγωγή μονοκυτταρικής πρωτεΐνης.4ο Πανελλήνιο Συνέδριο Βιοτεχνολογίας και Τεχνολογίας Τροφίμων, 11-13 Οκτωβρίου 2013 ΜΕC Παιανίας, Αθήνα (προφορική παρουσίαση).
13. Γιαβάσης Ι., Λεοντόπουλος Σ., Τσαούση Κ., Αργυρίου Ε.Ε., Κανδυλάκης Μ., Κασαπίδου Ε., Μανούρας Α., Πετρωτός Κ. Aντιμικροβιακές και αντιοξειδωτικές ιδιότητες πολυφαινολών απομονωμένων από υγρά απόβλητα ελαιουργείων: Μελέτες in vitro και επιτυχημένες εφαρμογές σε τρόφιμα. 4ο Πανελλήνιο Συνέδριο Βιοτεχνολογίας και Τεχνολογίας Τροφίμων, 11-13 Οκτωβρίου 2013 ΜΕC Παιανίας, Αθήνα. (προφορική παρουσίαση).
14. Γιαβάσης Ι., Δημοπούλου Κ., Νικολάκη Σ., Στεργίου A., Καφετζή Ι., Βουνού Θ., Ιωαννίδου Ν. Μελέτη της φυσιολογίας των βακτηρίων-θηρευτών Bdellovibrio και Bacteriovorax και οι δυνατότητες χρήσης τους ως παράγοντες βιοπροστασίας σε τρόφιμα. 4ο Πανελλήνιο Συνέδριο Βιοτεχνολογίας και Τεχνολογία Τροφίμων, 11-13 Οκτωβρίου 2013, ΜΕC Παιανίας, Αθήνα. (Παρουσίαση σε πόστερ).
15. Ioannis Giavasis, Evaggelia Tsante, Marios Kandylakis, Eythymios Tsimtsirakis and Konstantinos Petrotos.Novel polyphenol-based supplements from olive mill waste as stimulants of growth and lactose metabolism of lactic acid bacteria and probiotic cultures. Poster presentation. SfAM (Society for Applied Microbiology) Summer Conference 2013 1-4/7/2013, Cardiff, Whales.
16. **Ioannis Giavasis**, Vounou Thomais and Ioannidou Natasa 2012. Bacteriovorax stolpii and Bdellovibrio bacteriovorus as effective predator organisms and their use in biological disinfection in vitro and in food matrices. FoodMicro 2012, Istanbul, 3-7 September 2012 (Οral presentation).
17. Anastasia Brinia, Varvara Sedikou, Konstantinos Petrotos and **Ioannis Giavasis**. Use of bioprotective lactic cultures and bacteriocins for controlling the growth of spoilage organisms and pathogens in pasteurized sausages. FoodMicro 2012, Istanbul, 3-7 September 2012 (Poster presentation).
18. Athanasios Manouras, Stathopoulou Maria, Giachou Eleni and **Ioannis Giavasis**. Determination of the microbial and chemical quality of drinking/processing water samples from west/central Thessaly (Greece) as affected by region and season. FoodMicro 2012, Istanbul, 3-7 September 2012 (Poster presentation).
19. **Ioannis Giavasis**, Ioanna Ntasi, Ourania Margaroni and KonstantinosPapaoikonomou. Effects of different stages and degrees of processing upon microbial flora and safety of whey protein concentrate and whey protein powder. FoodMicro 2012, Instanbul, 3-7 September 2012 (Poster presentation).
20. Vaia Tivikeli and **Ioannis Giavasis**. Study on the effect of sodium lactate, EDTA and Lactobacillus curvatus solutions against spoilage and pathogenic microorganisms on pork escalopes under modified atmosphere packaging. 4th Hellenic Food Conference, Hellenic Medical Veterinary Society (HMVS), 11-13 November 2011, Thessaloniki, Greece. Προφορική παρουσίαση.
21. Anastasia Brinia, Violeta Giannakelou and **Ioannis Giavasis**. Replacement of nitrites in vaccum-packed pasteurized sausages with protective cultures of Lactobacillus curvatus, Lactococcus lactis, bacteriocins and natural colourants. 4th Hellenic Food Conference, Hellenic Medical Veterinary Society (HMVS), 11-13 November 2011, Thessaloniki, Greece. Προφορική παρουσίαση.
22. **Γιαβάσης Ι,** Τσαντέ Ε., Γκουτσίδης Π, Παπαθεοδώρου Κ και Πετρωτός Κ. Διεγερτική δράση ενός νέου σκευάσματος πολυφαινολών από υγρά απόβλητα ελαιουργείου στην ανάπτυξη και την παραγωγή γαλακτικού οξέος από γαλακτικά βακτήρια . Πανελλήνιο συνέδριο της επιστημονικής εταιρίας «Μικροβιόκοσμος». Ιωάννινα, 21-23 Οκτωβρίου 2011.
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