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Professor

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Education

- 1996-2000 Ph.D. Food Microbiology, University of Surrey, UK.
1995-1996 MSc. Food Science, University of Leeds, UK.
1990-1995 Integrated Master. Agriculture and Food Science & Technology, Agricultural University of Athens, Greece.

Academic and Professional experience

- 2019- Professor, Dept. of Ichthyology & Aquatic Environment, School of Agricultural Sciences, University of Thessaly, Greece.
2019-2021 Head of the Department of Food Science and Nutrition, School of Agricultural Sciences, University of Thessaly, Greece.
2015-2019 Associate Professor, Dept. of Ichthyology & Aquatic Environment, School of Agricultural Sciences, University of Thessaly, Greece.
2018 Visiting Scientist. Sabbatical leave from 1/2 to 31/7 2018, Seafood Research & Education Center, Oregon State University, Astoria, Oregon, USA.
2006–2015 Assistant Professor, Dept. of Ichthyology & Aquatic Environment, School of Agricultural Sciences, University of Thessaly, Greece.
2002-2006 Post-doctoral fellow of Dept. of Food Science & Technology, Agricultural University of Athens.
2005-2006 External Advisor. 'Checkpoint'. Athens, Greece. Consultancy and training related to Food Safety Management Systems (HACCP, ISO 22000) and Quality Management Systems (ISO 9001).
2002-2005 External Advisor on Food Safety and Sanitation of potable and recreational water supply. Environmental Protection Engineering S.A. Piraeus. Greece
2000-2002 Military Service, Second Lieutenant (reserve) of Logistic Corp, Hellenic Army

Other relevant activities

- 2006-today Assessor of Hellenic Accreditation Body (**ESYD**). Evaluation of Food Safety Management System (ISO 22000 & FSSC 22000) Certification Bodies conformance according to ISO 17021 and ISO/TS 22003
2004-today Instructor of Hellenic Food Authority (EFET).

Memberships

- Member of the Management Board of Hellenic Technological Platform for Aquaculture (HETEPA)
- International Association for Food Protection, USA
- Member of Hellenic Initiative Mikrobiokosmos
- Member of the Geotechnical Chamber of Greece.

Recent Research projects

- 2019- Principal Investigator in : 'Minimally processed value-added products from European sea bass (valueSeabass)' – Funded by Hellenic Government and European Union
- 2018- Principal Investigator in : 'Rapid Fish Freshness Assessment. (ReFFRAME)'- Hellenic Ministry of Agriculture -The European fisheries fund (EFF) (2014-2020).
- 2018-2022 Partner in "Cardioprotective properties of farming gilthead sea bream enriched with biologically active lipids from olive oil by-products (ELAIOTSIPOURA)" – Funded by Hellenic Government and European Union
- 2019-2021 Principal Investigator in: 'Microbiological spoilage and quality determination of chilled stored meagre (*Argyrosomus regius*) using modern molecular and analytical techniques' - Funded by Hellenic Government and European Union
- 2017-2020 Partner in "Curriculum Development for Sustainable Seafood and Nutrition Security / SSNS" Erasmus+ CBHE ref. number 585924-EPP-1-2017-1-TH-EPPKA2-CBHE-JP
- 2016-2021 Partner in specific agreement No 2 "Risk characterization of ciguatera food poisoning in Europe", of "Determination of the incidence and epidemiological characteristics of ciguatera cases in Europe" European Food Safety Authority.

Selected Recent Journal Publications

-Citations (Science Citation Index) **1620**, **h index: 22**, Last accessed 31-05-2022

1. Anagnostopoulos, D. A., Parlapani, F. F., & **Boziaris, I. S.*** (2022). The evolution of knowledge on seafood spoilage microbiota from the 20th to the 21st century: Have we finished or just begun? *Trends in Food Science and Technology*, 120, 236-247. doi:10.1016/j.tifs.2022.01.004
2. Anagnostopoulos, D. A., Parlapani, F. F., Mallouchos, A., Angelidou, A., Syropoulou, F., Minos, G., & **Boziaris, I. S.*** (2022). Volatile organic compounds and 16S metabarcoding in ice-stored red seabream *Pagrus major*. *Foods*, 11(5) doi:10.3390/foods11050666
3. Ekonomou, S. I., Parlapani, F. F., Kyritsi, M., Hadjichristodoulou, C., & **Boziaris, I. S.*** (2022). Preservation status and microbial communities of vacuum-packed hot smoked rainbow trout fillets. *Food Microbiology*, 103 doi:10.1016/j.fm.2021.103959
4. Syropoulou, F., Parlapani, F. F., Anagnostopoulos, D. A., Stamatou, A., Mallouchos, A., & **Boziaris, I. S.*** (2021). Spoilage investigation of chill stored meagre (*Argyrosomus regius*) using modern microbiological and analytical techniques. *Foods*, 10(12) doi:10.3390/foods10123109
5. **Boziaris I.S.***, Parlapani F.F., DeWitt C.M. (2021). High Pressure Processing at ultralow temperatures: Inactivation of food-borne bacterial pathogens and quality changes in frozen fish fillets. *Innovative Food Science and Emerging Technologies* <https://doi.org/10.1016/j.ifset.2021.102811>

6. Syropoulou, F., Parlapani, F. F., Kakasis, S., Nychas, G-J. E., and **I S. Boziaris*** (2021). Primary processing and storage affect the dominant microbiota of fresh and chill-stored sea bass products, *Foods* 10(3):671 doi:10.3390/foods10030671
7. Govari, M., Tryfinopoulou, P., Parlapani, F. F., **Boziaris, I. S.**, Panagou, E. Z., & Nychas, G. -. E. (2021). Quest of intelligent research tools for rapid evaluation of fish quality: FTIR spectroscopy and multispectral imaging versus microbiological analysis. *Foods*, 10(2) doi:10.3390/foods10020264
8. Ekonomou, S. I., & **Boziaris, I. S.*** (2021). Non-thermal methods for ensuring the microbiological quality and safety of seafood. *Applied Sciences* (Switzerland), 11(2), 1-30. doi:10.3390/app11020833
9. Parlapani F.F., Ferrocino I., Michailidou S., Argiriou A., Haroutounian S.A., Kokokiris L., Rantsiou K., **Boziaris I.S.** (2020). Microbiota and volatilome profile of fresh and chill-stored deepwater rose shrimp (*Parapenaeus longirostris*), *Food Research International* 132, doi.org /10.1016/ j.foodres.2020.109057.
- 10.Ekonomou, S. I., Bulut, S., Karatzas, K. A. G., **Boziaris, I.S.** (2020). Inactivation of *Listeria monocytogenes* in raw and hot smoked trout fillets by high hydrostatic pressure processing combined with liquid smoke and freezing. *Innovative Food Science & Emerging Technologies*, 64, 102427. [https://doi.org/10.1016/j.ifset.2020.102427].
- 11.Syropoulou F., Parlapani, F.F., Bosmali I., Madesis P., **Boziaris I.S.*** (2020). HRM and 16S rRNA gene sequencing reveal the cultivable microbiota of the European seabass during ice storage. *International Journal of Food Microbiology* 327, [https://doi.org/10.1016/j.ijfoodmicro.2020.108658].
- 12.Kritikos A., Aska I., Economou S., Mallouchos A., Parlapani F.F., Haroutounian S.A., **Boziaris I.S.** (2020). Volatilome of chill-stored European seabass and Atlantic salmon products under modified atmosphere packaging. *Molecules* 25, [https://doi.org/10.3390/molecules25081981].
- 13.Parlapani F.F., F. Syropoulou, A. Tsiartsafis, S. Ekonomou, P. Madesis, A. Exadactylos, **I.S. Boziaris** (2019). HRM analysis as a tool to facilitate identification of bacteria from mussels during storage at 4°C, *Food Microbiology* 85, [https://doi.org/10.1016/j.fm.2019.103304].
- 14.Parlapani F.F., Anagnostopoulos D.A., Koromilas S., Kios K., Michailidou S., Pasentsis K., Psomopoulos F., Argiriou A., Haroutounian S.A., **Boziaris I.S.** (2019) Bacterial communities and potential spoilage markers of whole Blue Crab (*Callinectes sapidus*) stored under commercial simulated conditions. *Food Microbiol.*, 82, 325-333
- 15.Parlapani F.F., Kyritsi M., Sakka M., Chatzinikolaou K., Donos S., **Boziaris I.S.**, Hadjichristodoulou C., Athanassiou C.G. (2019). Matrix-assisted laser desorption ionization–time of light mass spectrometry reveals *Enterococcus* and *Enterobacter* spp. in major insect species involved in food security with resistance to common antibiotics. *Journal of Pest Science* 93, 159-170 [https://doi.org/10.1007/s10340-019-01125-5].
- 16.Foteini F. Parlapani, Sofia Michailidou, Konstantinos Pasentsis, Anagnostis Argiriou, Grigorios Krey and **Ioannis S. Boziaris** (2018). A meta-barcoding approach to assess and compare the storage temperature-dependent bacterial diversity of gilt-head sea bream (*Sparus aurata*) originating from fish farms from two geographically distinct areas of Greece. *International Journal of Food Microbiology*. 278, 36-43
- 17.Eleni Papaioannou, Efsthios D. Giaouris, Panagiotis Berillis, **Ioannis S. Boziaris** (2018) Dynamics of biofilm formation by *Listeria monocytogenes* on stainless steel under mono-species and mixed-culture simulated fish processing conditions and chemical disinfection challenges. *International Journal of Food Microbiology*. 267, 9–19
- 18.Parlapani F. F., Malouchos A., Haroutounian S. A. & **I. S. Boziaris*** (2017). Volatile organic compounds of microbial and non-microbial origin produced on model fish substrate un-inoculated and inoculated with gilt-head sea bream spoilage bacteria. *LWT-Food Science and Technology*, 78, 54-62.
- 19.Foteini. F. Parlapani **Ioannis S. Boziaris*** (2016). Monitoring of spoilage and determination of microbial communities based on 16S rRNA gene sequence analysis of whole sea bream stored at various temperatures. *LWT-Food Science and Technology*, 2016, Pages 553–559

20. Foteini F. Parlapani, Serkos A. Haroutounian, George-John E. Nychas, **Ioannis S. Boziaris*** (2015). Microbiological spoilage and volatiles production of gutted European sea bass stored under air and commercial modified atmosphere package at 2°C. *Food Microbiology*, 50, 44-53

Selected Recent International Conferences

1. Natoudi Stamatia, Faidra Syropoulou, Foteini F. Parlapani, Dimitrios A. Anagnostopoulos, **Ioannis S. Boziaris*** (2021). Microbial communities of fish from Lake Karla, 9th conference of Mikrobiokosmos, 16-18 Dec 2021, Athens, Greece.
2. Faidra Syropoulou¹, Foteini F. Parlapani¹, Dimitrios A. Anagnostopoulos¹, George-John. E. Nychas and **Ioannis S. Boziaris*** (2021) Microbial communities succession of sea bream fillets stored under various conditions. 9th conference of Mikrobiokosmos, 16-18 Dec 2021, Athens, Greece.
3. Syropoulou F., Parlapani F.F., Mallouchos A., **Boziaris I.S.*** (2021). Microbial spoilage and shelf-life of iced-stored meagre (*Argyrosomus regius*). Hydromedit 2021. 4-5 Nov 2021, Virtual. Greece.
4. Foteini F. Parlapani, **Ioannis S. Boziaris**, and Christina M. DeWitt. Inactivation of *Listeria monocytogenes* in frozen cooked shrimps by High Pressure Processing. IAFP 2019, Louisville, Kentucky USA 21-14 July 2019
5. **Boziaris, IS**, Parlapani F.F. & DeWitt, C.M. (2018). Upcoming preservation practices for improving quality and safety of seafood. 3th International Congress on Applied Ichthyology and Aquatic Environment, HydroMedit 2018, 8-11 November, Volos, Greece.
6. Tsartsiafis A., Parlapani F.F., **Boziaris I.S.** (2018). Microbiological changes in sea water and mussel tissue during farming period in North Greece. 3th International Congress on Applied Ichthyology and Aquatic Environment, HydroMedit2018, 8-11 November, Volos, Greece.
7. Foteini F. Parlapani, Sofia Michailidou, Anagnostis Argiriou and **Ioannis S. Boziaris** (2018). Use of NGS to explore seafood microbiota. A case study of microbiota evolution of Blue Crab (*Callinectes sapidus*) stored at refrigeration temperatures. 69th Pacific Fisheries Technologists Conference, Girdwood, Alaska; February 5-7, 2018.
8. Foteini F. Parlapani, Sotirios I. Ekonomou, Maria Kiritsi, Christos Hadjichristodoulou and **Ioannis S. Boziaris** (2017). Rapid determination of spoilage bacteria by MALDI-TOF mass spectrometry of Greek mussels stored at 4°C. 6th International Conference on Food Technology. Current Trends and Future Perspectives in the Food sector: From novel concepts to industrial applications. 18-19 March 2017, Athens, Greece.
9. Parlapani F. and **Boziaris I.S.** (2016). Exploration of microbiological quality of fish using –omics technology, Hydromedit 2016, 2nd International Congress on Applied Ichthyology & Aquatic Environment conference, 10-12 Nov. 2016 Messolonghi, Greece. Pp 153-155
10. Parlapani F. F. & **I. S. Boziaris** (2014). Phylotypes similarity of spoilage bacteria originated from whole and filleted sea bream. FOOD MICRO Nantes, France 1-4 September, p. 275.
11. Parlapani F. F., Haroutounian S.A. & **I. S. Boziaris** (2014). Metabolic activity of spoilage bacteria isolated from sea bream fillets. FOOD MICRO Nantes, France 1-4 September, p. 276.
12. Parlapani F. F., Verdos G. I., Haroutounian S.A. & **I. S. Boziaris** (2014). Volatiles profile of gutted sea bream (*Sparus aurata*) stored under air and MAP at 2°C. FOOD MICRO Nantes, France 1-4 September, p. 277.

Edited books

Seafood Processing. Technology, Quality & Safety. Edited by I.S. Boziaris. IFST Advances in Food Science Series. Wiley-Blackwell, (2014).

Novel Food Preservation and Microbial Assessment Techniques. Edited by I.S. Boziaris. Taylor & Francis (2014)

Book chapters

1. **Bozaris I.S** (2014). Introduction to seafood processing-assuring quality and safety of seafood In: Seafood Processing. Technology, Quality & Safety. Edited by I.S. Bozaris. IFST Advances in Food Science Series Wiley- Blackwell, pp 1-8.
2. **Bozaris I.S*** & F.F. Parlapani (2014). Microbiological examination of seafood. In: Seafood Processing. Technology, Quality & Safety. Edited by I.S. Bozaris. IFST Advances in Food Science Series Wiley-Blackwell, pp 387-418
3. Nisiotou, A., Parlapani, F.F., Kormas, K. & **I.S. Bozaris*** (2014). Old Targets, New Weapons: Food Microbial Communities Revealed With Molecular Tools, In: Novel Food Preservation and Microbial Assessment Techniques. Edited by I. S. Bozaris. Taylor & Francis, CRC Press. pp 277-312.
4. **Bozaris I.S*** and Parlapani F.F (2016). Specific Spoilage Organisms (SSO) in Fish. In : The Microbiological Quality of Food: Foodborne Spoilers. Edited by A. Bevilacqua, M. R. Corbo and M. Sinigaglia. Elsevier Woodhead Publishing, pp 60-98
5. Parlapani F.F., **Bozaris, I.S**, DeWitt, C.M. (2022). "Chapter 33: Pathogens and their sources in freshwater fish, sea finfish, shellfish, and algae" In: Present Knowledge in Food Safety, A Risk-Based Approach Through the Food Chain, edited by Michael Knowles, Lucia Anelich, Alan Boobis, Bert Poppin, Elsevier,
6. K. Kios, S. Kakasis, F. Syropoulou, and **I. S. Bozaris***. Chapter 10, Seafood, In: Functional Foods and their Implications for Health Promotion, Edited by Ioannis Zabetakis, Ronan Lordan, Alexandros Tsoupras, Dipak Ramji, Elsevier,

Editorial boards

1. **Food Microbiology** -Elsevier
2. **Foods** -MDPI
3. **Journal of Aquatic Food Product Technology** -Wiley
4. **Frontier in Marine Biotechnology** –Frontiers

Reviewer in Scientific Journals (more than 25)

Invited speaker in International events and conferences

1. **I. S. Bozaris**. Seafood safety and quality research and practical applications. Past, present and future trends. Aquaculture. Twin Event COST/EUREKA. Strategic Workshop and Brokerage Event. Science Park Patras, Greece. 11-12 June 2007.
2. **I. S. Bozaris**. Seafood processing research. Trends and practical applications. (Application of Marine compounds). Nutramara Conference. Harnessing Marine Bioresources for Innovations in the Food Industry. Dublin Ireland 28-30 July 2015
3. **I. S. Bozaris**: 'Seafood HACCP Segment 2 Course with USDC Certification Exam' Pacific Seafoods Group, Inc. Portland Oregon, USA, 16-17 March 2018.
4. **I. S. Bozaris**: 'Exploration of microbiological spoilage of seafood – Practical implications' Department of Food Science and Technology, Oregon State University, Corvallis, Oregon, USA, 30 April 2018.
5. **I. S. Bozaris**: '2018 Better Seafood Processing School' Seafood Research & Education Center, Oregon State University, Astoria, Oregon, USA. 9-11 May 2018.

Member of International Conferences organising committees

1. European Symposium on Food Safety. IAFP's Europe, 11-13 May 2016, Athens, Greece
2. 2nd International Congress on Applied Ichthyology & Aquatic Environment conference, Hydromedit 2016, 10-12 Nov 2016 Messolonghi, Greece
3. 2018 Seafood Processing Wastewater Workshop' Seafood Research and Education Center, Oregon State University, Astoria, Oregon State, USA, 20-23 March 2018.
4. Food Micro 2022, National Scientific & Organizing Committee, Athens, Greece 28-31 August 2022

Member of International Conferences Scientific committees

1. 4th International Symposium on Hydrobiology and Fisheries, Volos, Greece 9-11 June 2011.
2. 1st International Congress of Applied Ichthyology & Aquatic Environment 'Hydromedit', 13-15 November, 2014, Volos, Greece,
3. 2nd International Conference on Food & Biosystems Engineering FABE 2015, 28-31 May Mykonos, Greece
4. 3rd International Conference on Food & Biosystems Engineering FABE 2017, 1-4 June, Rhodes, Greece
5. 6th International Congress on Food Technology, 18-19 March 2017, Athens Greece
6. 3rd International Congress on Applied Ichthyology and Aquatic Environment, HydroMedit 8-11 November, 2018, Volos, Greece
7. Food Micro 2020, National Scientific & Organizing Committee, Athens, Greece 7-10 September 2020