

Curriculum Vitae

Dr Foteini F. Parlapani

Assistant Professor

Molecular Microbiology, Safety and Quality of Seafood

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Education

2013 PhD *Seafood Microbiology, Safety & Quality*, University of Thessaly (UTH), Greece.

2009 MSc *Sustainable Management of Aquatic Environment*, UTH Greece.

2006 BSc *Fisheries and Aquaculture Technology*. Alexander Technological Educational Institute of Thessaloniki, Greece (+ECTS in Biochemistry & Biotechnology, UTH).

Other training activities

Visiting Scientist. Microbiology and Food Technology Sector, DISAFA, University of Torino, Turin, Italy (2019).

Visiting Scientist. OSU Seafood Research and Education Center, Oregon State University, Astoria, Oregon, USA (2018).

Certificate of HACCP course: (1) HACCP Training Curriculum developed by the National Seafood HACCP Alliance (USA), and (2) FDA Fish and Fishery Products Hazards and Controls Guidance. Association of Food & Drug Officials (AFDO), Toledo, Oregon, USA. [07/2018].

Certificate of Sanitation & Environmental Monitoring, Food safety, USDA-NIFA, Everett, Washington, USA [04/2018].

Positions - current and previous

2021-present Assistant Professor in Molecular Microbiology, Quality and Safety of Seafood, Department of Ichthyology & Aquatic Environment, School of Agricultural Sciences, University of Thessaly, Greece.

2015-2021 Post-doctoral Researcher and Adjunct Professor, Department of Ichthyology & Aquatic Environment, School of Agricultural Sciences, University of Thessaly, Greece

[including research as 1) Visiting Scientist. Microbiology and Food Technology Sector, DISAFA, University of Torino, Turin, Italy [3 months] and 2) Visiting Scientist. OSU Seafood Research and Education Center, Oregon State University, Astoria, Oregon, USA (3 months)].

2014-2015 National Agricultural Research Foundation, Fisheries Research Institute, Kavala, Greece.

Project experience (Research and Teaching)

2021-present Coordinator of two training programs for professionals and citizens 1) *Food Technology, Tasting & Marketing in Catering and Leisure: Seafood & accompanying Drinks* and 2) *Hygiene & Food Safety in professional kitchens, bars and leisure facilities*

2017-2019 Grant (Individual project). *'Bacterial communities composition and their effect on quality of blue crab (Callinectes sapidus), mussels (Mytilus galloprovincialis) and shrimp (Parapeneus longirostris) by novel molecular and analytical techniques'*. Greek Scholarship Foundation. European Union and Greek National funds.

2014-2015 Grant (Individual project). *'Microbiological spoilage and quality of Sea Bream (Sparus aurata) monitored by molecular and analytical techniques'*. This research project was funded under the Project *'Research & Technology Development Innovation Projects'*-AgroETAK, MIS 453350, in the framework of the Operational Program *'Human Resources Development'*. It is co-funded by the European Social Fund through the National Strategic Reference Framework (Research Funding Program 2007-2013) coordinated by the Hellenic Agricultural Organization – DEMETER.

2014-2021 Eight (8) national and international projects as Postdoctoral researcher

2009 – 2021 Seven (7) programs for teaching.

2010-2013 Fellowship. Three years funding as PhD candidate. European Union (European Social Fund - ESF) and Greek national funds through the Operational Program "Education and Lifelong Learning" of the National Strategic Reference Framework (NSRF) - Research Funding Program: Heracleitus II. Investing in knowledge society through the European Social Fund.

Scientific publications (70)

Publications in Peer reviewed journals (29) [2013-today, Scopus: > **600** citations, **h-index 12**, Google Scholar citations: **900**, **h-index 14** και i10-index **18**].

1. 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, 666.
2. Anagnostopoulos D.A., **Parlapani F.F.**, Boziaris IS (2022). The evolution of knowledge on seafood spoilage microbiota from the 20st to the 21st century: have we finished or just begun? *Trends in Food Science & Technology* 120, 236-247.
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, 103959.
4. Syropoulou, F.; **Parlapani, F.F.**; Anagnostopoulos, D.A.; Stamatiou, A.; Mallouchos, A.; Boziaris, I.S. (2021). Spoilage Investigation of Chill Stored Meagre (*Argyrosomus regius*) Using Modern Microbiological and Analytical Techniques. *Foods*, 10, 3109.
5. Boziaris IS, **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* 74, 102811.
6. **Parlapani F.F.** (2021). Microbial Diversity of Seafood. *Current Opinion in Food Science*, 37, 45-51. [IF: 4.577]. [*Invited manuscript*].
7. Syropoulou, F., **Parlapani, F.F.**, Kakasis, S., Nychas, G.-J.E., Boziaris, I.S. (2021). Primary Processing and Storage Affect the Dominant Microbiota of Fresh and Chill-Stored Sea Bass Products. *Foods*, 10, 671.
8. Govari, M., Tryfinopoulou, P., **Parlapani, F.F.**, Boziaris, I.S., Panagou, E.Z., Nychas, G.-J.E. (2021). Quest of Intelligent Research Tools for Rapid Evaluation of Fish Quality FTIR Spectroscopy and Multispectral Imaging Versus Microbiological Analysis. *Foods* 10, 264.
9. Kotsanopoulos KV, Exadactylos A, Gkafas GA, Martsikalis PV, **Parlapani FF**, Boziaris IS, Arvanitoyannis IS (2021). The use of molecular markers in the verification of fish and seafood authenticity and the detection of adulteration. *Comprehensive Reviews in Food Science and Food Safety* 20, 1584-1654.
10. **Parlapani F.F.** et al (2021). Shelf-life, microbiological changes and nutritional value of ice-stored thicklip grey mullet (*Chelon labrosus*). *Journal of aquatic food product technology*. <https://doi.org/10.1080/10498850.2021.1900968>.
11. **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, 109057 [IF: 3.579].

12. 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, 108658 [IF: 4.006].
13. 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, 1981 [IF:3.060]
14. **Parlapani F.F.***, Syropoulou F., Tsiartsafis A., Ekonomou S., Madesis P., Exadactylos A., Boziaris I.S. (2020). HRM analysis as a tool to facilitate identification of bacteria from mussels during storage at 4°C. *Food Microbiology* 85, 103304 [IF: 4.090].
15. **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 Microbiology* 82, 325-333 [IF: 4.090].
16. **Parlapani F.F.**, Boziaris I.S, Meziti A., Michailidou S., Haroutounian SA, Argiriou A., Karapanagiotidis IT. (2019) Microbiological status based on 454-pyrosequencing and volatilome analysis of gilthead seabream (*Sparus aurata*) fed on diets with hydrolyzed feather meal and poultry by-product meal as fishmeal replacers. *Eur. Food Res. Technol.* <https://doi.org/10.1007/s00217-1919> [IF: 1.919].
17. **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 [IF: 4.402].
18. **Parlapani F.F.***, Michailidou S. Pasentsis K., Argiriou A., Krey, G., Boziaris I. S. (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 [IF: 3.451].
19. **Parlapani F.F.**, S. Michailidou, D.A. Anagnostopoulos, A.K. Sakellariou, K. Pasentsis, F. Psomopoulos, A. Argiriou, S.A. Haroutounian, Boziaris I.S. (2018). Microbial spoilage investigation of thawed common cuttlefish (*Sepia officinalis*) stored at 2 °C using next generation sequencing and volatilome analysis. *Food Microbiol.* 76 518–525 [IF: 4.090].
20. **Parlapani F.F.**, Malouchos A., Haroutounian S.A., Boziaris I.S. (2017). Microbial and non-microbial origin volatile organic compounds produced on model fish substrate inoculated or not with gilt-head sea bream spoilage bacteria. *LWT - Food Science and Technology* 78, 54-62 [IF: 2.71]

21. Kazi M., **Parlapani F.F.**, Boziaris I.S., Vellios E.K., Lykas C. (2017). Effect of ozone on the microbiological status of five dried aromatic plants. *Journal of the Science of Food and Agriculture* [IF: 2.08].
22. **Parlapani F.F.**, Boziaris I.S. (2016). Monitoring of spoilage status 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* 66, 553–559 [IF: 2.55].
23. Bouletis A.D., Arvanitoyannis I.S., Hadjichristodoulou C., Neofitou C., **Parlapani F.F.**, Gkagtzis D.C. (2016). Quality changes of cuttlefish stored under various atmosphere modifications and vacuum packaging. *Journal of the Science of Food and Agriculture*, DOI 10.1002/jsfa.7459 [IF: 1.88].
24. **Parlapani F.F.**, Haroutounian S.A., Nychas G-J.E, Boziaris I.S. (2015). Microbiological spoilage and volatiles production of gutted European sea bass stored under air and commercial modified atmosphere package at 20C. *Food Microbiology* 50, 44-53. [IF: 3.37].
25. **Parlapani F.F.**, Kormas K. Ar., Boziaris I.S. (2015). Microbiological changes, shelf life and identification of initial and spoilage microbiota of sea bream fillets stored under various conditions using 16S rRNA gene analysis. *Journal of the Science of Food and Agriculture* 95, 2386–2394 [IF: 1.88].
26. **Parlapani F.F.***, Verdos G.I., Haroutounian S.A., Boziaris I.S. (2015). The dynamics of *Pseudomonas* and volatile during the spoilage of gutted sea bream stored at 2°C. *Food Control* 55, 257-265. [IF: 2.82].
27. **Parlapani F.F.**, Neofitou C., Boziaris I.S. (2014). Microbiological quality of raw and processed wild and cultured edible snails. *Journal of the Science of Food and Agriculture* 94, 768-772. [IF: 1.88].
28. **Parlapani F.F.**, Malouchos A., Haroutounian S.A., Boziaris I.S. (2014). Microbiological spoilage and investigation of volatile profile during storage of sea bream fillets under various conditions. *International Journal of Food Microbiology* 189, 153–163. [IF: 3.16].
29. **Parlapani F.F.**, Meziti A., Kormas Ar.K., Boziaris I.S. (2013). Indigenous and spoilage microbiota of farmed sea bream stored in ice identified by phenotypic and 16S rRNA gene analysis. *Food Microbiology* 33, 85-89. [IF: 3.37].

Book Chapters (4)

1. **Parlapani F.F.**, Boziaris, IS, DeWitt, C.M. (2021). Pathogens & Their Sources in Freshwater Fish, Sea Finfish, Shellfish & Algae. In: *Present Knowledge in Food Safety*. Elsevier.
2. Boziaris I.S., **Parlapani F.F.** (2017). Specific Spoilage Organisms (SSO) in Fish. In: *Microbiological Quality of Food: Foodborne Spoilers*. Edited by A. Bevilacqua, M.R. Corbo, M. Sinigaglia, Sykes R. **Elsevier**, Woodhead Publishing, pp 60-98.
3. Boziaris I.S., **Parlapani F.F.** (2014). Microbiological examination of seafood. In: *Seafood Processing. Technology, Quality & Safety*. Edited by I.S. Boziaris. **Wiley-Blackwell**, IFST Advances in Food Science Series. pp. 387-418.

4. Nisiotou A., **Parlapani F.F.**, Kormas K., Boziaris I.S. (2014). Old Targets, New Weapons: Food Microbial Communities Revealed With Molecular Tools. In: Novel Food Preservation and Microbial Assessment Techniques. Edited by I. S. Boziaris. **Taylor & Francis**, CRC Press. pp. 277-312.

Publications in proceeding of International conferences (28)

1. **Parlapani FF**... IS Boziaris (2022). The use of qPCR for the rapid assessment of seafood freshness. Food Micro 2022, Athens, Greece. (Submitted)
2. **Parlapani FF**... IS Boziaris (2022). Succession of microbial communities during chilled storage of whole and gutted sea bass. Food Micro 2022, Athens, Greece. (Submitted)
3. **Parlapani FF**... IS Boziaris (2022). Microbial changes of sea bass fillets stored under air and MAP at various temperatures using 16S metabarcoding. Food Micro 2022, Athens, Greece. (Submitted)
4. Natoudi S., Syropoulou F., **Parlapani FF**, Anagnostopoulos DA, IS Boziaris (2021). Microbial communities of fish from Lake Karla, 9th conference of Mikrobiokosmos, 16-18 Dec 2021, Athens, Greece.
5. Syropoulou F., **Parlapani FF**, Anagnostopoulos DA, Nychas G.-J. E., I.S. Boziaris (2021). Microbial communities succession of sea bream fillets stored under various conditions. 9th conference of Mikrobiokosmos, 16-18 Dec 2021, Athens, Greece.
6. DeWitt, C.M., **Parlapani F.F.**, Boziaris, IS (2020). Ultralow Temperature High Pressure Processing for Inactivation of *Listeria monocytogenes* in Frozen Ready-to-Eat Shrimp. 71st Pacific Fisheries Technologists Conference, March 1-4, **Long Beach, California, USA**.
7. **Parlapani F.F.**, Boziaris, IS, DeWitt, C.M. (2018). Inactivation of *Listeria monocytogenes* in Frozen Cooked Shrimp By High Pressure Processing. International Association for Food Protection-IAFP Annual meeting, 21-24 July, **Kentucky, USA**.
8. 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.
9. **Parlapani F.F.**, Kokokiris L.E., Haroutounian S.A., Boziaris I.S. (2018). Volatile organic compounds of chill-stored deepwater rose shrimp *Parapenaeus longirostris* (Lucas, 1846) 3th International Congress on Applied Ichthyology and Aquatic Environment, HydroMedit 2018, 8-11 November, Volos, Greece.
10. Kelepouri A.B, **Parlapani F.F.**, Kokokiris L.E., Boziaris I.S. (2018). Microbiological changes of the thicklip grey mullet *Chelon labrosus* (Risso, 1827) stored in ice. 3th International Congress on Applied Ichthyology and Aquatic Environment, HydroMedit 2018, 8-11 November, Volos, Greece.
11. 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.

12. **Parlapani F.F.**, Michailidou S., Argiriou A., I.S. Bozaris (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' - PFT conference, 5-7th February, **Girdwood, Alaska, USA**.
13. **Parlapani F.F.**, Ekonomou S.I., Kiritsi M., Hadjichristodoulou C., Bozaris I.S. (2017). Rapid determination of spoilage bacteria by MALDI-TOF mass spectrometry of Greek mussels stored at 4°C, 6th International Congress on Food Technology, 18-19 March, Athens, Greece.
14. Kazi M., **Parlapani F.F.**, Bozaris I.S., Vellios E.K., Lykas C. (2017). Use of ozone to decrease the microbial load in dried aromatic plant material, 6th International Congress on Food Technology, 18-19 March, Athens, Greece.
15. **Parlapani F.F.**, Bozaris I.S. (2016). Exploration of microbiological quality of fish using –omics technology, Hydromedit 2016, 2nd International Congress on Applied Ichthyology & Aquatic Environment conference, Messolonghi, Greece, 10-12 November.
16. Spyrtos C., **Parlapani F.F.**, Aggelidis P., Bozaris I.S. (2016). Microbiological quality and shelf-life of mussel flesh stored at low temperature. 2nd International Congress on Applied Ichthyology & Aquatic Environment conference, Messolonghi, Greece, 10-12 November.
17. **Parlapani F.F.**, Verdos G.I., Bozaris I.S. (2014). Succession of microbiota grown on CFC agar during storage of gutted sea bream (*Sparus aurata*) at 2°C. **FOOD MICRO Nantes, France**, 1-4 September.
18. **Parlapani F.F.**, Verdos G. I., Haroutounian S.A., Bozaris I.S. (2014). Volatiles profile of gutted sea bream (*Sparus aurata*) stored under air and MAP at 2°C. **FOOD MICRO Nantes, France**, 1-4 September.
19. **Parlapani F.F.**, Haroutounian S.A., Bozaris I.S. (2014). Metabolic activity of spoilage bacteria isolated from sea bream fillets. **FOOD MICRO Nantes, France**, 1-4 September.
20. **Parlapani F.F.**, Bozaris I.S. (2014). Phylotypes similarity of spoilage bacteria originated from whole and filleted sea bream. **FOOD MICRO Nantes, France**, 1-4 September.
21. Bozaris I.S., **Parlapani F.F.** (2014). Volatile metabolites as potential chemical spoilage indices of Greek aquacultured fish species. 10 International Congress of Applied Ichthyology & Aquatic Environment 'Hydromedit', Volos, Greece, 13-15 November.
22. Christodoulou C-E.P., **Parlapani F.F.**, Bozaris I.S. (2014). Interaction between fish spoilage and pathogen *Yersinia enterocolitica* in sea bream and model substrates. 10 International Congress of Applied Ichthyology & Aquatic Environment 'Hydromedit', Volos, Greece, 13-15 November.
23. **Parlapani F. F.**, Kormas Ar. K., Bozaris I.S. (2012). Use of 16S rRNA gene analysis for the identification of dominant microbiota in sea-bream fillets stored at various conditions. **FOOD MICRO Conference, Istanbul, Turkey**, 3-7 September.

24. **Parlapani F.F.**, Boziaris I.S. (2012). Interaction between *Listeria monocytogenes* and spoilage microorganisms in sea bream fillets and model fish substrate stored in air and MA package at 5°C. FOOD MICRO, **Istanbul, Turkey**, 3-7 September.
25. Pantazis V., **Parlapani F.F.**, Papadimitriou T., Boziaris I.S., Kagalou I. (2012). Evaluation of fecal contamination profile of an urban stream. International conference “Protection and restoration of the environment XI”, Thessaloniki, Greece, 3-6 July.
26. Boziaris S. I., Mente E., **Parlapani F.F.**, A. Stratakos (2011). Comparatative study of quality aspects of conventional and organic *Sparus aurata* stored in ice. European aquaculture society - AQUACULTURE EUROPE – Rhodes, Greece, 18-21 October
27. **Parlapani F.F.**, Haroutounian A.S., Boziaris I.S. (2011). Microbial spoilage association and volatiles production during the storage of sea-bream fillets stored aerobically and under MAP at 0°C. Society for Applied Microbiology, UK — Summer Conference 2011, **Dublin, Ireland**, 4-7 July
28. **Parlapani F.F.**, Meziti A., Kormas Ar. K., Boziaris I.S. (2011). Spoilage microbiota of sea-bream stored in ice identified by phenotypic and 16S rRNA gene analysis. Society for Applied Microbiology, UK — Summer Conference 2011, **Dublin, Ireland**, 4-7 July.

Publications in proceeding of National (Greek) conferences (9)

1. Boziaris I.S. & **Parlapani F.F.** (2017). Application of –omics to determine microbiological quality of seafood. 4th Hellenic Congress, Veterinary Production Animals & Food Hygiene, Volos, 12-14 May.
2. Kritikos A., Aska I., Haroudi A., **Parlapani F.F.** & Boziaris I.S. (2015). Growth kinetics of various *Pseudomonas* species/strains isolated from spoiled fish. 37^o Scientific Conference of Hellenic Association for Biological Sciences, Volos, 21-23 May.
3. Kapodistrias A., **Parlapani F.F.** & Boziaris I.S. (2015). Spoilage potential of fish spoilage bacteria. 6^o Scientific Conference of Hellenic Society MikroBioKosmos, Athens, 3-5 April.
4. **Parlapani F. F.**, Kormas Ar. K. & I. S. Boziaris (2012). Exploration of specific spoilage organisms by culture-depended methods using 16S rRNA gene analysis in whole and sea-bream fillets stored at various conditions. 5^o Scientific Conference of Hellenic Society MikroBioKosmos, Athens, 14-16 December.
5. Theochari M., **Parlapani F.F.**, Hantziioanou M., Neofitou C. & I.S Boziaris.(2011). Hygiene and safety of edible snails. 4th Hellenic Food Congress. Hellenic Veterinary Medical Society, Thessaloniki, 11-13 November.
6. **Parlapani F. F.**, Haroutounian A.S. & I.S. Boziaris (2011).Microbial spoilage association and volatiles production during the storage of sea-bream fillets stored aerobically and under MAP at 5oC. Greek Chemists Association, Athens, 4-5 November.

7. Kakasis S., **Parlapani F. F.** & I.S. Boziaris (2011). Performance and selectivity of media used for the enumeration of bacterial populations on seafood. 33^o Scientific Conference of Hellenic Association for Biological Sciences, Edessa, 19-21 May.
8. **Parlapani F. F.**, Hatzioannou M., Neofitou C. & I.S Boziaris (2009). Microbial flora and hygiene of raw and processed snails. 11th Hellenic Veterinary Congress. Athens, 19-22 March.
9. **Parlapani F.F.** & G. Minos (2007). Length-Weight relationships for eleven commercial fish species from Axios estuaries. 29st Scientific Conference of Hellenic Association for Biological Sciences, Kavala, 17-19 May.

Other relevant professional experiences

Reviewer - International Journals (31)

1. Food Microbiology - Elsevier (IF 4.089)
2. Food Chemistry- Elsevier (IF 5.399)
3. Food Control - Elsevier (IF 4.248)
4. Food Research International - Elsevier (IF 3.579)
5. International Journal of Food Microbiology- Elsevier (IF 4.006)
6. Food Science and Technology/*LWT* - Elsevier (IF 3.714)
7. Journal of Stored Products Research - Elsevier (IF 1.954)
8. Food Bioscience – Elsevier (IF 3.320)
9. Toxicology Reports - Elsevier (IF 2.630)
10. Food Packaging and Shelf Life – Elsevier (IF 4.244)
11. Heliyon – Elsevier (IF 1.65)
12. Scientific Reports – Springer Nature (IF 3.998)
13. Aquaculture International – Springer Nature (IF 2.01)
14. Comprehensive Reviews in Food Science and Food Safety – Wiley (IF 8.738)
15. Journal of Applied Microbiology – Wiley (IF: 2.683)
16. Letters in Applied Microbiology – Wiley (IF 1.805)
17. Journal of the Science of Food and Agriculture - Wiley (IF 2.422)
18. Journal of Food Biochemistry – Wiley (IF 1.58)
19. Reviews in Aquaculture - Wiley (IF 7.772)
20. Microbial Drug Resistance, Mary Ann Liebert (IF 2.397)
21. Journal of Aquatic Food Product Technology-Taylor & Francis (IF 0.673)
22. International Journal of Food Properties - Taylor & Francis (IF 2.000)
23. Italian Journal of Food Science - Chiriotti Editori (IF 0.615)
24. Frontiers in Microbiology-Frontiers (IF 4.259)
25. Frontiers in Marine Science/Marine Biotechnology- Frontiers (IF 3.086)
26. Foods – MDPI (IF 3.011)
27. Microorganisms – MDPI (IF 4.128)
28. Antibiotics – MDPI (IF 2.921)
29. Fishes – MDPI (IF 2.385)
30. International Journal of Environmental Research and Public Health – MDPI (IF 2.468)
31. Food Quality and Safety – Oxford Academic Press

Communication

- Innovation Consultant of Africa - Europe winning team, WorldFoodDay, FAO, 2021.
- Editorial Board: Journal of Aquatic Food Product Technology, Taylor & Francis [Editor], FOODS Journal, MDPI [Topic Editor]
- Reviewer Board: Microorganisms – MDPI (IF 4.128)
- Reviewer of research programs in Europe
- Chairman in Oral session ‘Processing of aquatic products’, ‘HydroMedit2018’, 8-11th November, Volos, Greece.
- Research committee, 3th International Congress on Applied Ichthyology and Aquatic Environment, ‘HydroMedit2018’, 8-11th November 2018, Volos, Greece.
- Coordinator of two training programs for professionals and citizens 1) Food Technology, Tasting & Marketing in tourist facilities and services and 2) Hygiene & Food Safety in tourist facilities and services
- Organization of Workshops & Seminars for training of stakeholders
- Other communication activities