



Ioannis S. Boziaris (MSc, PhD)

Professor

Lab. of Marketing & Technology of

Aquatic Products & Foods (Lab Director)

Department of Ichthyology & Aquatic Environment

School of Agricultural Sciences, University of Thessaly

Fitokou street, 38446, Nea Ionia, Volos, Greece

Tel.: +30 24210 93153

+30-6972282989

Fax.: +30-24210-93157

E-mail: boziaris@uth.gr

i_boziaris@yahoo.gr

Education

1996-2000 Ph.D. Food Microbiology, University of Surrey, UK.

1995-1996 MSc. Food Science, University of Leeds, UK.

1990-1995 B.Sc. 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.

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 Hellenic Aquaculture Technology and Innovation Platform (HATiP)

International Association for Food Protection, USA

Member of Hellenic Initiative Mikrobiokosmos

Member of the Geotechnical Chamber of Greece.

Research projects

- 2019- 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
- 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- 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
- 2017- 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- 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.
- 2016-2018 Principal Investigator in: ' Quality and Safety of processed products form sea bass'. Kefalonia Fisheries SA, Greece.
- 2015-2016 Principal Investigator in: ' Development of seafood products based on sea bream and sea bass'. Kefalonia Fisheries SA, Greece.
- 2013-2015 Work Package Leader in 'The use of processed animal proteins in aquafeeds for gilt-head sea bream (*Sparus aurata*)'. Operational Programme "Fisheries 2007-2013", Act 3.5, Code 185372-086/8. Funded by: Hellenic Ministry of Reconstruction of Production, Environment and Energy. Co-funded (75%) by The European fisheries fund (EFF) (2007-2013).
- 2010-2013 Principal Investigator in: 'Specific spoilage organisms and their effect on quality and fate of pathogenic bacteria in fish products'. HERACLITUS (NSRF 2007-2013, Hellenic Republic Ministry of Education- European Union).
- 2012 Principal Investigator in ' Spoilage and Shelf life of gutted fish stored at low temperatures'. Kefalonia Fisheries SA, Greece.
- 2011 Principal Investigator in: ' Spoilage and Shelf life of fish products stored under MAP' DIAS Aquacultures SA, Greece.
- 2010 Principal Investigator in: ' Spoilage and Shelf life of fish while stored in ice' DIAS Aquacultures SA, Greece.

Selected Recent Journal Publications (out of 40)

-Citations (Science Citation Index) **1109**, **h index: 18**, Last accessed 25-09-2019

1. 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, in press

2. 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
3. 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>
4. George I. Verdos, Alexandros Makrigrannis, Evagelos Tsigaras, **Ioannis S. Boziaris*** (2018). Survival of food-borne bacterial pathogens in traditional Mediterranean anchovy products. *Journal of Food Safety*, 1-7
5. F.F. Parlapani, S. Michailidou, D.A. Anagnostopoulos, A.K. Sakellariou, K. Pasentsis, F. Psomopoulos, A. Argiriou, S.A. Haroutounian, I.S. Boziaris (2018). Microbial spoilage investigation of thawed common cuttlefish (*Sepia officinalis*) stored at 2 °C using next generation sequencing and volatilome analysis. *Food Microbiology*, 76 518–525
6. 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
7. Eleni Papaioannou, Efstathios 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
8. 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.
9. 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
10. Foteini. F. Parlapani, Konstantinos Ar. Kormas and **Ioannis S. Boziaris*** (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
11. Foteini F. Parlapani, George I. Verdos, Serkos A. Haroutounian, **Ioannis S. Boziaris** (2015). The dynamics of *Pseudomonas* and volatilome during the spoilage of gutted sea bream stored at 20C, *Food Control*, 55, 257-265
12. 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 20C. *Food Microbiology*, 50, 44-53

Selected Recent International Conferences

1. Foteini F. Parlapani, **Ioannis S. Boziaris***, and Christina M. DeWitt. Inactivation of *Listeria monocytogenes* in frozen cooked shrimps by High Pressure Processing. AFP 2019, Louisville, Kentucky USA 21-14 July 2019

2. **Boziaris, IS***, Parlapani F.F. & DeWitt, C. . (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.
3. 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.
4. 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.
5. 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.
6. 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
7. 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.
8. 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.
9. 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 20C. FOOD MICRO Nantes, France 1-4 September, p. 277.
10. Parlapani F. F., Verdos G. I. & **I. S. Boziaris*** (2014). Succession of microbiota grown on CFC agar during storage of gutted sea bream (*Sparus aurata*) at 20C. FOOD MICRO Nantes, France 1-4 September, p 318

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. Boziaris 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

2. Boziaris I.S (2014). Introduction to seafood processing-assuring quality and safety of seafood In: Seafood Processing. Technology, Quality & Safety. Edited by I.S. Boziaris. IFST Advances in Food Science Series Wiley- Blackwell, pp 1-8.

3. Boziaris I.S & F.F. Parlapani (2014). Microbiological examination of seafood. In: Seafood Processing. Technology, Quality & Safety. Edited by I.S. Boziaris. IFST Advances in Food Science Series Wiley-Blackwell, pp 387-418

4. Nisiotou, A., Parlapani, F.F., Kormas, K. & I.S. Boziaris (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.

Editorial boards

1. Journal of Aquatic Food Product Technology
2. Foods
3. Frontier in Marine Biotechnology
4. Fisheries & Aquaculture Journal
5. Journal of Fisheries Sciences

Reviewer in Scientific Journals

1. Food Microbiology (Elsevier)
2. Food Control (Elsevier)
3. International Journal of Food Microbiology (Elsevier)
4. Food Research International (Elsevier)
5. Aquaculture (Elsevier)
6. Food packaging and shelf life (Elsevier)
7. Journal of Photochemistry and Photobiology B: Biology (Elsevier)
8. Journal of Food Protection (IAFP)
9. PLOS one
10. Journal of Food Science (IFT-Wiley)
11. Journal of Food Quality (Wiley)
12. Journal of Applied Microbiology (SfAM, Wiley)
13. Letters in Applied Microbiology (SfAM, Wiley)
14. Inter. J. Food Science & Technol. (Wiley)
15. Journal of the Science of Food and Agriculture (Wiley)
16. Journal of Food Processing and Preservation (Wiley)
17. Journal of Aquatic Food Product Technology (Wiley)
18. British Food Journal (EmeraldInsight)
19. BioMed Research International (Hidawi)
20. RSC Advances (Royal Society of Chemistry)
21. Central European Journal of Biology (Springer)
22. Frontiers in Microbiology (Frontiers)

Invited speaker in International events and conferences

1. **I. S. Boziaris.** 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. Boziaris.** 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. Boziaris:** 'Seafood HACCP Segment 2 Course with USDC Certification Exam' Pacific Seafoods Group, Inc. Portland Oregon, USA, 16-17 March 2018.

4. I. S. Boziaris: '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. Boziaris: '2018 Better Seafood Processing School' Seafood Research & Education Center, Oregon State University, Astoria, Oregon, USA. 9-11 May 2018. .

Invited speaker in Greek events and conferences

1. Boziaris I.S. *, Parlapani F.F. Application of –omics to determine microbiological quality of seafood. 4th Hellenic Veterinary conference of productive animals and food hygiene. Volos, Greece, May 12-14 2017

2. Boziaris I.S. Volatile metabolites for the determination of fish freshness. Hellenic Association of Food Technologist. Meeting during the 2nd FOOD-EXPO. Athens, Metropolitan Expo Center, March 15th, 2015

3. oziaris I.S. Potential of using bioactive compounds from marine organisms in food technology and nutrition. 11th Nutrition conference. May 15-17 of June, 2015 Thessaloniki, Greece.

4. oziaris I.S Current Trends on the Study of Microbiological Spoilage of Fresh Fish. Department of Food Science, Agricultural University of Athens (2015)

5. oziaris I.S Microbial spoilage of fresh seafood, New perspectives. Department of Food Science, Agricultural University of Athens (2012).

6. oziaris I.S. New trends in microbiological spoilage of fresh fish. 2 Hellenic conference of Public health and social medicine. 15-17 November 2011, Larisa, Greece.

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 2018.

4. Food Micro 2020, National Scientific & Organizing Committee, Athens, Greece 7-10 September 2020

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