

CURRICULUM VITAE

GEORGE - JOHN E. NYCHAS

PROFESSOR

AGRICULTURAL UNIVERSITY OF ATHENS

DEPT. OF FOOD SCIENCE & TECHNOLOGY

LAB. OF MICROBIOLOGY & BIOTECHNOLOGY OF FOODS

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NAME :

George-John E. Nychas

PLACE & DATE OF BIRTH:

Athens 16 November 1954

STATUS

Married with 3 children

EDUCATION:

- Agricultural University of Athens (10/1973-1/1979), B.Sc in Agriculture
- University of Bath, UK (10/1981-10/1984); Ph.D in Food Microbiology
- Post-doctoral studies; University of Bath, U.K., (11/1988-11/1990) on food-poisoning bacteria (*Staphylococcus aureus*)

GRANTS & SCHOLARSHIPS

- Greek Scholarship Foundation (1981-1984)
- EU grant (DGXII-F3) (11/1988-11/1990)

UNIVERSITY EXPERIENCE:

- Research Assistant in the laboratory of Food Microbiology in the University of Bath, School of Biological Sciences, Bath. UK
- Visiting Professor in Technological Educ. Foundation of Athens; Dept of Food Technology (1994 - 1995)
- Reader (Associate Professor) of Food Microbiology, in the Agricultural University of Athens, Dept. Food Sciences & Technology, Lab. of Microbiology & Biotechnology of Foods (3/4/1994-13/11/1997)
- Professor of Food Microbiology, in the Agricultural University of Athens, Dept. Food Sciences & Technology, Lab. of Microbiology & Biotechnology of Foods (since November 1997)

Lectures -teaching

Nychas G-J.E. (1994-till now) Introduction to Food Microbiology. Lectures for the BSc students of the 7th semester of Department of Food Science & Technology

Nychas G-J.E. (1999-till now) "Food Microbiology II' Lectures for the BSc students of the 8th semester of Department of Food Science & Technology

Nychas G-J.E. (1999 - till now) Advanced Food Microbiology; M.Sc course at the Agricultural University of Athens, Dep. Food Science & Technology

Supervision/External examiner for B.Sc- M.SC/M.Ph- Ph.D**Ph.D**

1. Arkoudilos, J. (1992) Microbial association of Greek meat with special emphasis on fermented sausages. Ph.D Thesis, Univ. Bath (supervisor)
2. Tassou, Ch. (1993) Microbiology of olives with emphasis on the antimicrobial activity of phenolic compounds. Ph.D Thesis Univ. of Bath (supervisor)
3. Lampropoulou K., (1999) The effect of varying parameters and specific pre-treatments in whole fish and prepared fish fillets Ph.D Thesis, University of Lincolnshire and Humberside, UK (supervisor)
4. Koutsoumanis, K., (2000) Fish Spoilage Ph.D Agricultural University of Athens (supervisor)

5. Tsigarida, E. (2000) Meat spoilage and preservation with vp/amp, Ph.D Agricultural University of Athens (supervisor)
6. Skandamis, P. (2001) The use of Essential oil for preservation of foods (supervisor)
7. Tryfinopoulou, P., (2002) Characterization of fish spoilage bacteria (supervisor)
8. Panagou E., (2002) Fermentation and Preservation of green and black olives (supervisor)

In progress

9. Yagnisi M. (200?) Microbiology of marine species (in collaboration with Marine Biolog of Athens) (supervisor)
10. Giaouris E. - Biofilms (2006) (supervisor)
11. Samir Mahgoub (2004- 200?) Ethnic foods (supervisor)
12. Dourou Dimitra (2005 -) Modelling pathogen growth on minced meat

In the 3 member committes of candidates for PhD

13. Dr. S. Paramithotis; The use of wild yeasts in making bread (2002)
14. Dr. Panagiotis Sarantinopoulos; Bacteriocins from probiotics (2001)
15. Mr. N. Chorianopoulos N. (External Examiner in AUA -internal committee; Dept Of Gen. Science, Agric. Univers. Athens - main supervisor Prof. Serco Charoutounian)

External Supervisor/Examiner

16. (External examiner/supevisor in AUA) (*External examiner* in Catholike University of Porto (Portugal) Dr. Vas Pires (Porto 29-30/6/1996)
17. External examiner in Wageningen University; Candidate Athena Amanatidou (The Netherlands)
18. External Examiner in Maria Victoria Selma Garcia Universidad Politecnica De Cartagena, Spain
19. Stamatiou A. (associate supervisor to PhD candidateship - In Surrey University - School of Life Science; Dr. M. Adams and Prof. Nychas Supervisors)
20. Nia Xyraphi (associate supervisor to PhD candidateship - In Surrey University - School of Life Science; Dr. M. Adams, E. Drosinos and Prof. Nychas Supervisors)

M.Sc/M.Ph

21. Lambropoulou, K. (1994) The role of glucose in meat. M.Sc project Univ. Humberside
22. Kakouri, A. (1996) Microbiological and physicochemical attributes of poultry and its products stored under vp/map conditions. M.Ph., Univ. of Bath
23. M. Katsarou, (2000) Agr. Univ. Athens
24. B. Ntatsika, (2000) The formation of biogenic amines in fish; M.Sc Thesis Agr. Univ. Athens
25. Maria Anastasidi; Modelling the survival/growth of *Listeria monocytogenes* under diferrent environemental foactors (KCl, NaCl, T, nisin and essential oils); MSc Thesis March 2003

B.Sc

So far (June 2004) more than 30 projects for the B.Sc degree have been completed under my instruction/supervision

PROFESSIONAL RESEARCH & ADMINISTRATIVE EXPERIENCE
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ADMINISTRATIVE EXPERIENCE

1. Director of the Department of International Relations & Informatics of the National Agricultural Research Foundation, (N.Ag.Re.F) [March 91-March 93].
2. Head Research Scientist (4/1992 - 3/1994), Institute of Technology of Agricultural Products, of NAgReF
3. General Director (3/94-10/94) of NAgReF

4. Head of Laboratory of Microbiology & Biotechnology of Foods, Agricultural University of Athens since 1994
5. Vice-president of the Dept of Food Science & Technology (1997-2001)

PROFESSIONAL EXPERIENCE

Participation in Scientific 'ad-hoc' and other decision making/taking EU and National Committies

1. National Representative in Standing Committee for Agriculture Research (SCAR), in European Union (EU), [March 91-Nov.92, Apr. 94]
2. Independent consultant of EU related to research policy priorities of 4th FrameWork Programme (July 94; DGVI)
3. Independent expert of Greece, for the Agricultural Policy in Greece (NAGREF- February 1995)
4. Member of the food sub-group of the FAIR Programme Committee [1995-1999], of EU
5. Participation in EU workshops either as Independent expert or member of the food sub-group of EU, to specify list of relevant research priorities for food biotechnology and fish sector (1998-1999)
6. Member of the political section (ESPET) of National Authority of Food Inspection (Enieos Foreas Elegxou Trofimon) (2002-2007)
7. Member of EFSA (Biohazard Group)
8. Expert of the Greek delegation for the 6th FP (EU)

Participation in Scientific Committes related to Food Safety (EU & National Committies)

9. Member of the Biohazard Group of the European Food Safety Authority (EFSA) -expert in mathematical Modelling- Risk Assessment -Food Microbiology
10. Member of the Working Group of EFSA on nitrites-nitrates
11. Member of the working group of the infant food (*Enterobacter sakazakii*) of the Biohazard Group (EFSA)
12. Member of the working group for washing eggs (EU)
13. Participation in EU/USA workshops for the Scientific collaboration between these two regions (December 2003; Washington DC, USA) as Independent expert
14. Member of the working group (in national level) for *Listeria monocytogenes*

Expert/Evaluator/reviewer

15. Member of the Group of Experts in Milk and Dairy Products of EEC (period 1/1986-12/1988)
16. Independent expert of EU for the evaluation of (17-28 February 1992) the Agriculture Agro-Industry Research Projects (AAIR).
17. Independent expert of EU, for the evaluation (20-30 September 1992, of the PECO research projects; Cooperation with Eastern and Central European Countries in Science & Technology
18. Independent evaluator of EU for the evaluation of STD3 research projects (10-14/01/94).
19. Independent expert for NATO research Grants
20. Independent expert of EU, for the evaluation of FAIR research projects (16-20 October 1995)
21. Independent expert of EU, for the evaluation of QoL research projects (May 1999)
22. Independent expert of EU, for the evaluation of QoL (Marie Curie) research projects (May 2000)
23. Participation in the group for the identification of fraudulent replacements in meat, fish and other products, BCR Meetings (January 1996).
24. National Contact Person for AAIR programme
25. Evaluation (referee) of submitted scientific papers in various International and National

Journals (Food Microbiology; International Journal of Food Microbiology, Journal of Agriculture and Food Chemistry; Grasas y Aceites; Italian J. of Food Sci. & Technol.; Agricultural Research; International Journal of Food Science & Technology)

26. Invited referee for the Evaluation of candidatures of University members, for higher positions (e.g. from Reader to Full professorship) across EU (Ireland, Belgium)

Member of Editorial Board (Scientific Journals of SCI)

27. Member of the editorial board of Scientific American Journal "*Journal of Food Protection*" since 2000

28. Member of the editorial board of the Applied Environmental Microbiology (American Society for Microbiology) since 2004

MEMBER OF ORGANIZING - SCIENTIFIC COMMITTEES / CHAIRMAN

1 Member of the organizing and Scientific Committee of the 2nd National Conference on Food Science

2 Member of the organizing Committee of the 4th National Conference on Food Science

3 Organizing the 4th Workshop of the FLAIR CA-630 (13-16 Nov 1995)

4 Organizing the 6th Workshop of the FLAIR CA-3-2283 (May 1996)

5 Organizing the 3rd Workshop of the AIR 3935 (3-5 May 1999)

6 Chairman in session of the Conference held in Portugal (Porto) 20-23rd Sept 1993 «Process optimization and Minimal Processing of Food»

7 Chairman in session of the WEFTA Conference held in Netherlands 13-16th of Nov 1995 "Seafood from producer to consumer, integrated approach to quality" Noordwijkerhout, The Netherlands

8 Member of the scientific advisory board of the 2nd Balkan Conference of Microbiology, Thessaloniki, November 22-24, 2001

9 Organizing the 3rd Workshop of the EU-RAIN (12-14 May 2004)

10 Organizer of the 5th WORLD CONFERENCE on Predictive Modelling (2006)

MEMBER OF SCIENTIFIC - (Participation in) EDUCATION SOCIETIES

X Society for Applied Bacteriology (U.K)

X Member of the Greek Inst. of Food Technologists (General Secretary; period 1986-1988).

X Working Party (participation only once) on ACADEMIC EDUCATION IN FOOD MICROBIOLOGY (WPAEFM)- 4th meeting

RESEARCH EXPERIENCE

1. Researcher for new products in the Dairy Factory 'Synergol' of 'Sodima-Yoplait' Shimatari-Biotia (11/84-3/85)

2. Research Scientist (1985-1992), Institute of technology of Agricultural Products, Ministry of Agriculture

3. Leader of the research team of Laboratory of Microbiology and Biotechnology of Foods of AUA, since 1994

PARTICIPATION IN NATIONAL RESEARCH PROJECTS

coordinator

1. Rapid detection of *Pseudomonas* spp., in milk as quality index; (1986) (v.1150/86, contract

- YI/5378/86 EN Min. Agriculture); Budget 1,000,000 drs (ca. 3,000 Euros)
2. Microbial evaluation of meat and meat products; (1986-1988) Funded from Ministry of Agriculture; Budget 5,000,000 drs (ca. 15,000 euros)
 3. Study of microbial association of olive fruits; (1987-1989) Funded from General Secretariat of Research & Technology (GSRT) of Min. Development; Budget 5,000,000 drs (15,000 euros)
 4. The use of vp/map for the extension of shelflife of various commodities; Funded from GSRT of Ministry of Development - YPER -contract 21 Budget 13,500,000 drs (39,000 euros)
 5. Study of the natural preservative (phenolics-essential oils) in combination with biopreservation to improve the safety of new and traditional products; (1996-1998) Funded from GSRT of Ministry of Development- PENED a/a 870; Budget 8,000,000 drs (24,000 euros)
 6. Development of model to predict fish shelf life (1999-01) Funded from GSRT of Ministry of Development- PAVE 99-be-252 Budget 10,000,000 drs (3,000 euros)
 7. Safety of fish products; (1999-01) Funded from GSRT of Ministry of Development- PAVE 99-be- ..., Budget 10,000,000 drs (30,000 euros)

Participant

8. Fermented meat products; (1988-2000) Funded from General Secretariat of Research & Technology of Ministry of Development; Budget 6,000,000 drs (18,000 euros)
9. Fermented vegetable (green peper); (1987-1989) Funded from Ministry of Agriculture Budget 3,000,000 drs (9,000)
10. Study of traditional cheese of Island of Tinos (1988) (633/88 Contract No.69); Budget 1,200,000 drs (3,100 euros)
11. Effect of lipolytic microorganisms on the milk quality; (1989) Funded from Ministry of Agriculture; Budget 1,500,000 drs (4,500 euros)
12. Preservation and Processing of fish and fish products; GSRT of Ministry of Developmen; Ekvan contract 21 - Budget 42,000,000 drs (123,000 euros)
13. Traditional Greek salads - GSRT of Ministry of Developmen; EPET II, - Budget 8,000,000 drs (24,000 euros)
14. Integrated Quality control system for temperature-sensitive food handling and distribution Q-SENSIFO (EPAN-GSRT) budget 85,000€

PARTICIPATION IN INTERNATIONAL RESEARCH PROJECTS

International coordinator

15. "Improving the safety and the quality of meat and meat products by Modified and assessment by novel methods" Funded by European Union, Food Linked Agro-Industrial Research (FLAIR, project No.89055; DGXII); GR; UK; IR; Budget 100,000 euros
16. "Modified atmospheres: a 'new' approach for the safety and the quality of fresh fish and fish products" (FAR- project No. UP-2-515; DGXIV) GR; UK. Budget 80,000 euros
17. "Predictive modelling of growth of food spoilage organisms, the effect of phenolics and chelator" Bilateral project UK and GR, Budget 3,000 euros
18. "Bio-control of olive fermentation; Microbiological and sensoric studies for the improvement of safety, quality and acceptability of the final product" FAIR 9526 project; GR, B, SP, NL Budget 130,000 euros;

National coordinator

19. "Natural Antimicrobial Systems: new technologies for food safety, quality and environmental protection" FLAIR Project 89057, GR; UK; FR. Budget 100,000 euros
20. "Rapid quality determination; Standardised sensory Method for multi purpose use in the Food Fish Sector" FAR Project No.Up-2-452, ; NL, DK, UK and GR. Budget 70,000 euros
21. "Improvement of the safety and quality of refrigerated ready to eat foods using novel mild

- preservation techniques" AAIR-125; participants: UK, NL, FR, GR, IR Budget 120,000 euros
22. "Improving the quality and safety of whole fresh fish" AIR2-1496 project; participants P, UK, NL, GR, UK. Budget 130,000 euros.
23. "Predictive modelling of fish and meat products" Fair-1251 project; participants DK, NL, SW, IC, GR. Budget 70,000 euros
24. "Novel combinations of natural antimicrobials systems for the improvement of quality of agro-industrial products" FAIR-95-1066 (UK, IRL, FR, GR, SWT, NL) Budget 100,000 euros
25. "Development, modelling and application of time temperature intergrator systems to monitor chilled fish quality" FAIR-95-1090 (GR, DK, FR) Budget 130,000 euros
26. "Development and implementation of natural antimicrobial agents from plants for food preservation 'cipa-ct-1000' NL, GR, RO, LT, POL; Budget 30,000 euros
27. *Escherichia coli* 0157:H7 rpoS site-directed mutants: ability to compete and survive in food Marie-Curie 2000-2098 Budget 118,000 euros
28. "Microbiological quality monitoring of sterilized milk using innovative electrical, magnetic electromagnetic and optical technologies for rapid reliable and sensitive detection of the total spoilage - Microqual- QLK1-1036 (FR, NL, UK, GR) Budget 130,000 euros
29. Assessment and improvement of safety of traditional dry sausages from producers to consumers (Fr, Hu, It, Gr, Sp, Sl,) budget for AUA 185,000 €
30. Development and Application of a TT Safety Monitoring and Assurance System (SMAS) for Chilled meat products (Gr, Ir, UK, Sw, N,) budget for AUA 250,000€

CONCERTED ACTION - COST ACTIONS

31. "Physiology of Food poisoning microorganisms". AAIR-630 DGXII of EU
32. "Evaluation of fish freshness" Air3-2283
33. "Microbial Control in the Meat Industries"
34. "Process Optimisation and Minimal Processing of Foods" ct-94-0195
35. The preservation of Frozen food quality and safety throughout the distribution chain
36. Verotoxigenic *Escherichia coli* in Europe ct98-3935
37. Predictive modelling of microbial growth and survival in foods - cost914
38. Shelf life Prediction of foods Copernicus (CIPA-0120)
39. Pathogenic microorganisms in poultry and eggs- cost action97
40. Prevention and control of potentially pathogenic microorganisms in poultry and poultry meat processing flair -6
41. Genus Clostridium- QoLk2-1267
42. Fish Quality Labelling and Monitoring EU-FAIR PL98-4174
43. Introduction of quality index method (QIM) in the European fishery chain
44. EuRain European Union - Risk Analysis Information Network (Qol 2178)
45. e-ComBase combined database on microbial responses to food environment (QLAM 513)

Publications

-Thesis

Nychas G-J.E. (1979). Use of whey as a substrate for microbial growth of *Sacharomyces lactis*. B.Sc Thesis, (University Degree) Agricultural College of Athens (in Greek).

Nychas G-J.E. (1984). Microbial growth in minced meat. Ph.D Thesis, University of Bath, Bath, England.

-Scientific Papers

In Journals of Science Citation Index

1. Banks J.G. H. Dalton, **Nychas G.J.E.** & Board R.G.,(1985) Sulphite an elective agent in the microbiological and chemical changes occurring in uncooked comminuted meat products. *Journal of Applied Biochemistry* **7**, 161-179.
2. **Nychas G-J.E.**, Dillon D.M. Board R.G (1988) Glucose: a Key substrate in microbial spoilage of meat and meat products. *Biotechnology and Applied Biochemistry* **10**, 203-231.
3. **Nychas G-J.E.** & Arkoudelos J.S (1990) Microbiological and Physicochemical changes of minced meat under carbon dioxide, nitrogen or air at 3°C. *International Journal of Food Technology* **25**,389-398
4. **Nychas G.J.E.** & Arkoudelos J.S (1990) Staphylococci: their role in fermented sausages, In: Staphylococci, Eds D. Jones, R.G. Board and C. Collins, Symposium Series No. 19, Society for Applied Bacteriology, London: Blackwell Scientific Publishers. *Journal of Applied Bacteriology* **67**, 130S
5. **Nychas G-J.E.**, Ch. Ch.Tassou & R.G. Board (1990) Phenolic extract from olives: inhibition of *Staphylococcus aureus* S-6. *Letters in Applied Microbiology* **10**; 217-220
6. **Nychas, G-J.E.**, Robinson, A. & Board, R.G (1991) Microbiological and physicochemical evaluation of ground beef from retail shops. *Fleischwirtschaft* **71**(9) 1057-1059 (see also *International Fleischwirtschaft* 1991, 49-53)
7. Tassou, C.C, **Nychas, G-J.E** & Board, R.G (1991) Effect of phenolic compounds and oleuropein on germination of *Bacillus cereus* T spores. *Biotechnology and Applied Biochemistry* **13**, 231-237
8. **Nychas G-J.E.**, Tranter, Rosalyn D, Brehm & R.G. Board (1991) *Staphylococcus aureus* S-6; Factors affecting its growth toxin production and exoprotein formation. *Journal of Applied Bacteriology*, **70** (4) 344-350
9. **Nychas G-J.E** & Board, R.G (1991) Enterotoxin B production and physico-chemical changes in extracts from different turkey muscles during the growth of *Staphylococcus aureus* S-6. *Food Microbiology* **8**, 105-117
10. Radford, S.A., C.C. Tassou, **Nychas, G-J.E.** & Board, R.G (1991). The effect of different oils on the death rate of *Salmonella enteritidis*. *Letters in Applied Microbiology* **12**, 125-128
11. Tranter, H.S., C.C.Tassou, & **Nychas, G-J.** (1993) Effect of the olive phenolic compound, oleuropein on enterotoxin B production by *Staphylococcus aureus* S-6. *Journal of Applied Bacteriology* **74**, 253-260.
12. Kakouri, A., & **G-J.E Nychas** (1994) Storage of poultry meat under modified atmospheres or vacuum packs; possible role of microbial metabolites as indicator of spoilage. *Journal of Applied Bacteriology* **76**, 163-172
13. Tassou Ch.Ch. & **Nychas G-J.E** (1994) Inhibition of *Staphylococcus aureus* by Olive phenolics in broth and in Food Model System. *Journal of Food Protection* **57**, 120-124.
14. Arkoudelos J.S, & **Nychas G-J.E** (1995) Comparative studies of the growth of *Staphylococcus carnosus* with or without glucose. *Letters in Applied Microbiology* **20**, 19-24
15. Tassou, Ch. Ch & **Nychas G-J.E** (1995) Inhibition of *Salmonella enteritidis* by oleuropein in broth and in a model Food system. *Letters in Applied Microbiology* **20**, 120-124
16. . Tassou, C.C., Drosinos, E.H. & **Nychas, G-J.E** (1995) Effects of essential oil from mint (*Mentha piperita*) on *Salmonella enteritidis* and *Listeria monocytogenes* in model food systems at 4 and 10EC *Journal of Applied Bacteriology* **78**, 593-600
17. Garcia de Fernando, G.D., **Nychas, G-J.E.**, Peck, M.W., & Ordenez, J.A. (1995) Growth/

survival of psychrotrophic pathogens on meat packaged under modified atmospheres.

International Journal of Food Microbiology **28**, 221-232

18. C.C. Tassou, & G.J.E. Nychas (1995) Antimicrobial activity of the essential oil of mastic gum (*Pistachia lentiscus* var. *chia*) on Gram-positive and Gram-negative bacteria in broth and in model food system. *International Bioteterioration & Biodegradation* **36**, 411-420.
19. Nychas G-J.E & Tassou Ch. Ch. (1996) Growth/survival of *Salmonella enteritidis* on fresh poultry and fish stored with vp/map. *Letters in Applied Microbiology* **23**, 115-119
20. Lambropoulou, K., Drosinos, El. & Nychas, G-J.E (1996). The effect of the addition of glucose to normal and high pH meat. *International Journal of Food Microbiology* **30**, 281-291
21. Tassou, C.C., Drosinos, E.H., & Nychas, G-J.E (1996) Inhibition of resident microbial flora and pathogen inocula on cold fresh fish fillets in olive oil, oregano and lemon juice stored under a modified atmosphere or air *Journal of Food Protection* **59**, 31-34
22. N, Kakiomenou, C.C. Tassou & Nychas, G-J.E (1996) Storage of shredded carrots with modified atmospheres: possible role of microbial metabolites as indicator(s) of spoilage. *International Journal of Food Science & Technology* **31**, 359-366
23. Drosinos, E. & Nychas, G-J.E (1996) *Brochothrix thermosphacta*, the climax micro-organism on Greek fish tsipoura (*Sparus aurata*) and gopa (*Boops boops*) stored under a modified atmosphere at 0-4°C *Italian Journal of Food Science & Technology* (**4**), 323-330
24. C.C. Tassou, E.H. Drosinos & G-J.E. Nychas (1997) Antimicrobial effect of carob (*Ceratonia siliqua*) extract against food related bacteria in culture media and model food systems. *World Journal of Microbiology and Biotechnology* **13**, 479-481.
25. Arkoudilos, J., Nychas, G-J. E, & Samaras, F (1997) The occurrence of staphylococci in Greek fermented sausages *Fleischwirtschaft* **77**, 571-574
26. Nychas, G-J.E & Tassou, Ch.Ch (1997) Spoilage process and proteolysis in chicken as noted by HPLC method *Journal of Science of Food and Agriculture* **74**, 199-208
27. Drosinos, El., Lambropoulou, K., Mitre, El. & Nychas, G-J.E (1997) Attributes of fresh gilt-head seabream (*Sparus aurata*) fillets treated with potassium sorbate, sodium gluconate and stored under a modified atmosphere at 0+1°C *Journal of Applied Microbiology*, **83**, 569-575
28. Drosinos, & Nychas, G-J.E. (1997). Production of acetic acid in relation to the content of glucose during storage of gilt-head seabream (*Sparus aurata*) under modified at 0+1° C *Food Research International*, **30**, 711-717
29. Kakiomenou, K., Tassou, C. & Nychas, G-J.E (1998) Survival of *Salmonella enteritidis* and *Listeria monocytogenes* on salad vegetables *World Journal of Microbiology and Biotechnology* **14**, 383-387
30. Koutsoumanis, K. Tassou, C.C., Taoukis, P. & Nychas, G-J.E. (1998) Modelling the effectiveness of a natural antimicrobial on *Salmonella enteritidis* as a function of concentration, temperature and pH, using conductance measurements *Journal of Applied Microbiology* **84**, 911-918
31. Koutsoumanis, K., & Nychas, G-J.E. (1999) Chemical and sensory changes associated with microbial flora of Mediterranean boque (*Boops boops*) stored aerobically at 0, 3, 7 and 10°C. *Applied and Environmental Microbiology* **65**, 698-706
32. Koutsoumanis, K., Lambropoulou, K., & Nychas, G-J., E., (1999) Biogenic and Sensory Changes Associated with the Microbial Flora of Mediterranean gilt-head seabream (*Sparus aurata*) stored aerobically at 0, 8, and 15 °C. *Journal of Food Protection* **62**, 392-402
33. Koutsoumanis, K., Lambropoulou, K., & Nychas, G-J. E., (1999) A predictive model for the non-thermal inactivation of *Salmonella enteritidis* in a Food Model System supplemented with a natural antimicrobial *International Journal of Food Microbiology* **49**, 63-74
34. Taoukis, P. S. , Koutsoumanis, . K. & Nychas, G-J.E (1999) Use of time-temperature intergrator and predictive modelling for shelf life control of chilled fish under dynamic storage conditions. *International Journal of Food Microbiology* **53**, 21-31

35. Drosinos, E.H., Tassou, C.C., Kakiomenou, K. & **Nychas, G-J.E.** (2000) Microbiological, Physico-chemical and Organoleptic attributes of a country tomato salad and fate of *Salmonella enteritidis* during storage under aerobic or modified atmosphere packaging condition at 4 and 10°C. *Food Control* 11, 131-135
36. Skandamis, P., Tsigarida, E. & **Nychas G-J.E** (2000) Differences in the behavior of oregano essential oil on *Salmonella typhimurium* cells in liquid culture and within a gelatin gel. *World Journal of Microbiology & Biotechnology* 16, 31-35
37. Tassou, C., Koutsoumanis, K. and **Nychas G-J.E.** (2000) Modelling the inhibition of *Salmonella enteritidis* and *Staphylococcus aureus* and studies on their metabolic activities in Nutrient Broth with and without the addition of mint essential oil. *Food Research International* 33, 273-280
38. Skandamis, P. & **G-J. E. Nychas** (2000) Development and validation of a model predicting the survival of *Escherichia coli* O157:H7 in home-made eggplant under various temperatures, pH and oregano essential oil concentrations. *Applied Environmental Microbiology* 66, 1646-1653
39. Koutsoumanis, K. P., Taoukis, P., Drosinos, E. H, and **Nychas G-J.E.** (2000) Applicability of an Arrhenius model for the combined effect of temperature and CO₂ packaging on the spoilage microflora of fish *Applied Environmental Microbiology*, 66, 3528-3534
40. Koutsoumanis, K. & **Nychas, G-J. E** (2000) Application of a Systematic Experimental Procedure in Order to Develop a Microbial Model for Rapid Fish Shelf Life Predictions. *International Journal of Food Microbiology* 60, 171-184
41. Tsigarida, E., Skandamis, P., & **Nychas, G-J.E** (2000) Behaviour of *Listeria monocytogenes* and autochthonous flora on meat stored under aerobic, vacuum and modified atmosphere packaging conditions with or without the presence of oregano essential oil at 5°C. *Journal of Applied Microbiology* 89, 901-909
42. Davies, A.R., Capell, C.C., Jehanno, D., **Nychas, G-J.E.** & Kirby, R.M. (2001) Incidence of foodborne pathogens on European fish. *Food Control* 12, 67-71
43. Skandamis, P., Koutsoumanis, K., Fasseas, K & **G-J. E., Nychas** (2001) Evaluation of the inhibitory effect of oregano essential oil on *Escherichia coli* O157:H7, in broth culture with or without EDTA, using viable counts, turbidity and impedance *Italian Journal of Food Science & Technology* 13, 65-75
44. Spyropoulou, K.E, Chorianopoulos., N.G, Skandamis, P. N, and **Nychas, G-J.** (2001) Control of *Escherichia coli* O157:H7 during the fermentation of Spanish-style green table olives (conservolea variety) supplemented with different carbon sources. *International Journal of Food Microbiology* 66, 3-11
45. Tsigarida, E and **Nychas, G-J.E.** (2001) Ecophysiological attributes of *Lactobacillus* sp. and *Pseudomonas* sp. on sterile beef fillets in relation to storage temperature and film permeability. *Journal of Applied Microbiology* 90, 696-705
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CITATION INDEX

Ca. 680 (in SCI -30 March 05) plus ca 120 (in books etc)