CURRICULUM VITAE

Marina Papadelli

Professor

Department of Food Science and Technology

University of Peloponnese

1. PERSONAL INFORMATION

Name:	**Marina Papadelli**
Date of birth:	14.9.1969
Place of birth:	Athens
Nationality:	Greek
Address:	Antikalamos, 24 100, Kalamata
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2. EDUCATION

1995-1999: Ph.D. in Agricultural Sciences, Agricultural University of Athens, Department of Agricultural Biotechnology. Ph.D. thesis: "Biochemical and molecular characterization of nitrogen fixing bacteria isolated from soil treated with oil mill waste water".

1987-1993: B.Sc. in Agricultural Sciences, Agricultural University of Athens, Department of Food Science and Technology.

3. ACADEMIC POSITION

Professor in "Microbiology of Food Industry Products and Byproducts", Department of Food Science and Technology, University of Peloponnese

4. PROFESSIONAL AND TEACHING EXPERIENCE

01/11/2023 – today : Professor in Microbiology of Food Industry Products and Byproducts, Department of Food Science and Technology, University of Peloponnese.

07/5/2019 – 30/10/2023: Associate Professor in Microbiology of Food Industry Products and Byproducts, Department of Food Science and Technology, University of Peloponnese (after the integration of the Technological Educational Institute of Peloponnese to the University of Peloponnese).

09/03/2015 - 6/5/2019: Associate Professor in Microbiology of Food Industry Products and Byproducts, Department of Food Technology, Technological Educational Institute of Peloponnese (former Technological Educational Institute of Kalamata).

22/3/2010 – 08/03/2015: Assistant Professor in Microbiology of Food Industry Products and Byproducts, Department of Food Technology, Technological Educational Institute of Kalamata.

23/12/2003 – 21/3/2010: Lecturer in Food Microbiology, Department of Agricultural Products Technology (later changed to the Department of Food Technology), Technological Educational Institute of Kalamata. Teaching of the courses General Microbiology and Food Microbiology (theory and laboratory exercises) as well as the course of Scientific Writing.

27/2/2002 - 23/12/2003: Agronomist in the Department of Agricultural Development, Prefectural Government of Messinia, Greece.

4/1993 – 2/2002: Scientific fellow (researcher) in Agricultural University of Athens. Research activity in the Research Projects (European and Greek ones) listed in the next section of "Research Experience".

10/2000 – 22/12/2003: Scientific fellow in Technological Educational Institute of Kalamata. Teaching of the courses General Microbiology, Food Microbiology and Genetics (theory and laboratory exercises).

5. RESEARCH EXPERIENCE

In the frame of the following Research Projects:

a) European Union projects

1. Molecular Analysis and Mechanistic Elucidation of the Functionality of Probiotics and Prebiotics in the Inhibition of Pathogenic Microorganisms to Combat Gastrointestinal Disorders and to Improve Human Health (QLRT-01179, 2002-2005). Agricultural University of Athens, Department of Food Science and Technology.
2. Enterococci in food fermentations - Functional and safety aspects (FAIR 1997-2000). Agricultural University of Athens, Department of Food Science and Technology.
3. Improving of the quality of European hard cheeses by controlling interactions between lactic acid bacteria and propionibacteria (FAIR, 1996-1999). Agricultural University of Athens, Department of Food Science and Technology.
4. Bioremediation of olive-mill wastes for use as fertilizer (EC Third Framework. Environment Programme, 1993-1995). Agricultural University of Athens, Department of Agricultural Biotechnology.
5. «The biochemistry and archestructure of fruit and vegetable tissue as quality predictors for optimizing storage and processing regimes: Basic research leading to applicable models and rules» (AIR1-CT92-0278, 1993). Agricultural University of Athens, Department of Food Science and Technology.

b) Greek projects

1. «Expanding the molecular toolbox of Listeria monocytogenes for advanced genetic manipulation and genome editing: Application to study the adaptation mechanisms of the bacterium in milk through functional multi-omics approaches» (HFRI 2022-Funding New Researchers). Agricultural University of Athens, Department of Food Science and Human Nutrition.
2. «Development of a scientific infrastructure for the study, maintenance and exploitation of the biodiversity of microbial communities of traditional fermented foods και wines of Peloponnese» (Regional Excellence Support 2019, in the frame of "Competitiveness, Entrepreneurship & Innovation" (EPAnEK)). University of Peloponnese, Department of Food Science and Technology.
3. «Complementing and expanding the research infrastructures of the Department of Food Science and Technology of UOP to develop novel tools to certify the authenticity of agricultural products and foods in the Region of Peloponnese» (Enhancement of the upgrade, completion and/or expansion and/or creation of research infrastructures in the Peloponnese, mainly for the service of the development objectives of the Region, 2020 in the frame of "Peloponnese 2014-2020"). University of Peloponnese, Department of Food Science and Technology.
4. «Contribution of Mycorrhizae to the sustainability of marginal Mediterranean ecosystems – development of mycorrhizal inocula» (THALIS 2012-2015). Agricultural University of Athens, Department of Natural Resources and Agricultural Engineering.
5. «Fermented Kalamon olives: an unexplored ecosystem, a pool of novel lactic acid bacteria starters» (John S. Latsis Public Benefit Foundation, 2009-2010). Technological Educational Institute of Kalamata. *Coordinator: M. Papadelli.*
6. «Study of *Pancratium maritimum* (Amaryllidaceae) plant growth ecosystem and protocol development for the conservation of the genetic material by tissue culture and traditional methods» (ARCHIMEDES II, 2004-2006). Technological Educational Institute of Kalamata.
7. «Biosynthesis and regulation of the lantibiotic macedocin of Streptococcus macedonicus. Molecular and technological approach» (PYTHAGORAS 2004-2006), Agricultural University of Athens, Department of Food Science and Technology.
8. «Microbiological quality of fresh salads in modified atmosphere packaging» (ARCHIMEDES I, 2003-2005). Technological Educational Institute of Kalamata.
9. «Selection of wild yeast strains for the improvement of wine making» (EPET II, 1999-2001). Agricultural University of Athens, Department of Food Science and Technology.

10. «Application of molecular biology techniques for the quantification of nitrogen fixing bacteria in soils and olive oil mill wastes» (funded by the Research Account of the Agricultural University of Athens, 1997-1999). *Coordinator: M. Papadelli.*
11. «Improvement of industrial production of dehydrated sausages by using, as starters, microbial strains isolated from naturally fermented products» (EPET II, 1995-1997). Agricultural University of Athens, Department of Food Science and Technology.

Other research activity/interests:

- Study of kefir fermentation with gradual replacement of milk from sugar solution or fruit juices (water kefir).
- Study of radish fermentation in brine
- *In vitro* and *in vivo* safety evaluation of the LAB strain *Streptococcus macedonicus* ACA-DC 198, known to produce the lantibiotic macedocin.
- Specific detection and identification of the LAB *Streptococcus macedonicus* in artificial nutrient broth or in milk, by the use of PCR and DNA-DNA hybridization.
- Investigation of the mode of induction of the biosynthesis of the lantibiotic macedocin.
- Identification of the genes encoding for the enzyme aminopeptidase Pep-X produced by the LAB *Streptococcus macedonicus* and *Streptococcus thermophilus*, both isolated from dairy products.
- Study of the effect of phenolic substances from different types of tea on the growth of pathogenic microorganisms, using rapid microbial detection methods (Malthus 2000 instrument)

6. PUBLICATIONS

a) PhD thesis

Papadelli M. (1999) Biochemical and molecular characterization of nitrogen fixing bacteria isolated from soil treated with oil mill waste water. PhD Thesis, Department of Agricultural Biotechnology, Agricultural University of Athens.

b) In international peer reviewed scientific journals

1. Tsoungos A., Pemaj V., Slavko A., Kapolos J., **Papadelli M.** and Papadimitriou K. (2023) The Rising Role of Omics and Meta-Omics in Table Olive Research. Foods, 12, 13783. https://doi.org/10.3390/foods12203783

2. Papadimitriou K., Kapolos J. and **Papadelli M**. (2023) Novel Beverages and Novel Technologies for Their Production. *Beverages*, 9, 57. https://doi.org/10.3390/beverages9030057

3. Stathas I.G., Sakellaridis A.C., **Papadelli M**., Kapolos J., Papadimitriou K., Stathas G.J. (2023) The Effects of Insect Infestation on Stored Agricultural Products and the Quality of Food. *Foods, 12, 2046*. https://doi.org/10.3390/ foods12102046

4. Dalakleidi K.V., **Papadelli M**., Kapolos I. and Papadimitriou K. (2022) Applying Image-Based Food-Recognition Systems on Dietary Assessment: A Systematic Review. *Advances in Nutrition, nmac 078,* https://doi.org/10.1093/advances/nmac078

5. Tzavaras D., **Papadelli M**. and Ntaikou I. (2022) From milk kefir to water kefir: assessment of fermentation processes, microbial changes and evaluation of the produced beverage. *Fermentation, 8: 135.*

6. Syrokou M.K., **Papadelli M**., Ntaikou I., Paramithiotis S. and Drosinos E.H. (2019) *Sugary kefir: microbial identification and biotechnological properties. Beverages, 5 (4): 61.*

7. Paramithiotis S., **Papadelli M.,** Pardali E., Mataragas M. and Drosinos E.H. (2019) Evaluation of Plantaricin Genes Expression During Fermentation of *Raphanus sativus* Roots with a Plantaricin-Producing *Lactobacillus plantarum* Starter. *Current Microbiology, 76: 909–916.*

8. Pappa S., **Papadelli M**., Paramithiotis S., Daferera D., Polissiou M.G. and Drosinos E.H. (2018) Effect of herb addition on spontaneous fermentation of radish (*Raphanus sativus* L.) roots in brine and the fate of L. monocytogenes and *E. coli* O157:H7. *Journal of Medicinal Plants Studies, 6 (2): 32-39.*

9. Zoumpopoulou G., Tzouvanou A., Mavrogonatou E., Alexandraki V., Georgalaki M., Anastasiou R., **Papadelli M**., Manolopoulou E., Kazou M., Kletsas D., Papadimitriou K., Tsakalidou E. (2018) Probiotic Features of Lactic Acid Bacteria Isolated from a Diverse Pool of Traditional Greek Dairy Products Regarding Specific Strain-Host Interactions. *Probiotics and Antimicrobial Proteins, 10:313-322.*

10. Georgalaki M., Zoumpopoulou G., Mavrogonatou E., Van Driessche G., Alexandraki V., Anastasiou R., **Papadelli M**., Kazou M., Manolopoulou E., Kletsas D., Devreese B., Papadimitriou K., Tsakalidou E. (2017) Evaluation of the antihypertensive angiotensinconverting enzyme inhibitory (ACE-I) activity and other probiotic properties of lactic acid bacteria isolated from traditional Greek dairy products. *International Dairy Journal*, *75: 10-21.*

11. Pardali E., Paramithiotis S., **Papadelli M**., Mataragas M., Drosinos E.H. (2017) Lactic acid bacteria population dynamics during spontaneous fermentation of radish (*Raphanus sativus* L.) roots in brine. *World Journal of Microbiology and Biotechnology, 33:110.*

12. **Papadelli M.,** Zoumpopoulou G., Georgalaki M., Anastasiou R., Manolopoulou E., Lytra I., Papadimitriou K. and Tsakalidou E. (2015) Evaluation of two lactic acid bacteria starter cultures for the fermentation of natural black table olives (*Olea europaea* L cv Kalamon). *Polish Journal of Microbiology, 64(3): 265–271.*
13. Alexandraki V., Georgalaki M., Papadimitriou K., Anastasiou R., Zoumpopoulou G., Chatzipavlidis I., **Papadelli M.**, Vallis N., Moschochoritis K. and Tsakalidou E. (2014) Determination of triterpenic acids in natural and alkaline-treated Greek table olives throughout the fermentation process. *LWT Food Science and Technology, 58: 609-613.*
14. **Papadelli M.** and Ntougias S. (2014) Microbial community structure and disposal issues of table olive wastewaters generated from the fermentation of the olive cultivar Kalamon. *Annals of Microbiology, 64(4): 1483-1492.*
15. Georgalaki M., **Papadelli M.**, Chassioti E., Anastasiou R, Aktypis A, De Vuyst L., Van Driessche G., Devreese B., and Tsakalidou E. (2010) Milk protein fragments induce the biosynthesis of macedocin, the lantibiotic produced by *Streptococcus macedonicus* ACA-DC 198. *Applied and Environmental Microbiology, 76: 1143-1151.*
16. Maragkoudakis P., **Papadelli M**., Georgalaki M., Panayotopoulou E.G., Martinez-Gonzalez B., **Mentis A.F., Petraki K., Sgouras D.N. and Tsakalidou E. (2009) In vitro and in vivo safety evaluation of the bacteriocin producer *Streptococcus macedonicus* ACA-DC 198.** *International Journal of Food Microbiology, 133: 141-147.*
17. Anastasiou R., Aktypis A., Georgalaki M., **Papadelli M.**, De Vuyst L. and Tsakalidou E. (2009) Inhibition of *Clostridium tyrobutyricum* by *Streptococcus macedonicus* ACA-DC 198 under conditions simulating Kasseri cheese production. *International Dairy Journal*, *19:330-335.*
18. Georgalaki M, Manolopoulou E., Anastasiou R., **Papadelli M**., and Tsakalidou E. (2009) Detection of *Streptococcus macedonicus* in Greek cheeses. *International Dairy Journal, 19:96-99*.
19. **Papadelli M**., Kartsioti A., Anastasiou R., Georgalaki M. And Tsakalidou E. (2007) Characterization of the gene cluster involved in the biosynthesis of macedocin, the lantibiotic produced by *Streptococcus macedonicus*. *FEMS Microbiology Letters, 272(1):75-82*.
20. **Papadelli M**., Manolopoulou E., Kalantzopoulos G. and Tsakalidou E. (2003) Rapid detection and identification of *Streptococcus macedonicus* by species-specific PCR and DNA hybridization. *International Journal of Food Microbiology, 81: 231-239.*
21. Georgalaki M., **Papdelli M.**, Anastasiou R., Kalantzopoulos G. and Tsakalidou E. (2002) Purification and characterization of the X-prolyl-dipeptidyl aminopeptidase (PepX) from *Streptococcus macedonicus* and cloning of the *pepX* gene. *Le Lait, 82: 657-671*

22. Anastasiou R., **Papadelli M.**, Georgalaki M., Kalantzopoulos G. and Tsakalidou E. (2002) Cloning and sequencing of the gene encoding X-prolyl-dipeptidyl aminopeptidase (PepX) from *Streptococcus thermophilus* strain ACA-DC 4. *Journal of Applied Microbiology, 92: 1-8.*
23. Metaxopoulos I., Samelis I. and **Papadelli M**. (2001). Technological and microbiological evaluation of traditional processes as modified for the industrial manufacturing of dry fermented sausage in Greece. *Italian Journal of Food Science, 13 (1): 3-18.*
24. **Papadelli M**., Roussis A., Papadopoulou K., Chatzipavlidis I., Katinakis P. and Ballis K. (1996). "Biochemical and molecular characterization of an *Azotobacter vinelandii* strain with respect to its ability to grow and fix nitrogen in Oil Mill Wastes" *International Biodeterioration and Biodegradation, 38: 179-181*.

c) Book chapters

1. Govari M., Kafentzi M-C., Pavlidis D., Tsouggou N., Pemaj V., Slavko A., Drosinos E., Koliadima A., Skandamis P., Kapolos J., **Papadelli M.** and Papadimitriou K. (2023) Book Chapter entitled: «Antimicrobial proteins and peptides as a promising weapon to promote food safety under the One Health approach» in Book series «Encyclopedia of Food Safety» 2nd edition. Editor in Chief: Dr. Geoffrey Smithers (Elsevier Publishing Company).

d) International Conferences

1. Dalakleidi K.V., Theodoropoulou I., **Papadelli M**., Papadimitriou K. and Kapolos J. (2023) Application of Machine Learning Algorithms on FT-IR and NIR Spectra for the Discrimination of the Geographical Origin of Greek Olive Oils. *3rd Food Chemistry Conference: Shaping a healthy and sustainable food chain through knowledge, Dresden, Germany.*
2. Tsouggou N., Slavko A., Kapolos J., **Papadelli M**. and Papadimitriou K. (2023) Studying the microbiome and the volatile profile of the Greek PDO cheese Sfela. *14th Lactic Acid Bacteria Symposium, Egmond aan Zee, The Netherlands.*
3. Govari M., Tsoliakou D., Gkerekou M.A., Skandamis P.N., Kapolos J., Papadimitriou K. **and Papadelli M.** (2023) Assesment Of The Microbial Ecosystem Of The Greek PDO Cheese Anevato With Metagenomics. *14th Lactic Acid Bacteria Symposium, Egmond aan Zee, The Netherlands.*
4. Sakellaridis A-K, Stathas I., Koliadima A., **Papadelli M.,** Kapolos J. and Papadimitriou K. (2023) A study of the lactic acid bacteria community of the Nemea PDO wine (cv. "Agiorgitiko"). *14th Lactic Acid Bacteria Symposium, Egmond aan Zee, The Netherlands.*
5. Tsoungos A., Pavlidis D., Panousopoulos K., **Papadelli M.,** Kapolos J. And Papadimitriou K. (2023) Microbial diversity in table olive brines assessed through next generation

sequencing and culture-based approaches. *14th Lactic Acid Bacteria Symposium, Egmond aan Zee, The Netherlands.*

6. Papadimitriou K., Pavlidis D., Panousopoulos K., Kafentzi M-Ch., Koliadima A., **Papadelli M.** and Kapolos J. (2023) Implications of the quality of table olive brines in supermarkets assessed by metagenomic analysis. *ACS FALL 2023, Harnessing the Power of Data. San Francisco, CA, USA.*
7. Papadimitriou K., Govari M., Tsoliakou D., Gkerekou M.A., Skandamis P., **Papadelli M.,** Kapolos J. (2023) Capturing the quality and functional characteristics of the Greek PDO Cheese Anevato through its microbiome. *ACS FALL 2023, Harnessing the Power of Data. San Francisco, CA, USA.*
8. Govari M., Tsoliakou D., Gkerekou M.A., Skandamis P.N., Kapolos J., **Papadelli M.** and Papadimitriou K. (2023) Assesment Of The Microbial Ecosystem Of The Greek PDO Cheese Anevato With Metagenomics. *10th Congress of European Microbiologists, Hamburg, Germany.*
9. Tsouggou N., Tsipidou O., Slavko A., Kafentzi M-C., Koliadima A., **Papadelli M.,** Papadimitriou K. and Kapolos J. (2023) Evaluation of the Microbial Composition and Safety Evaluation of Greek PDO Cheese Sfela and its Artisanal Variants. *10th Congress of European Microbiologists, Hamburg, Germany.*
10. Pavlidis D., **Papadelli M.**, Kapolos J. and Papadimitriou K. (2023) Supplementation of cheeses with non-starter lactic acid bacteria by the addition of traditional animal rennets. *10th Congress of European Microbiologists, Hamburg, Germany.*
11. Papadimitriou K., **Papadelli M**. and Kapolos J. (2023) Application of Metagenomics to Study the Microbiome of White Brined Cheeses. *2nd Global Summit on Food Science and Technology (GSFST2023), Rome, Italy.*
12. Kapolos, J., **Papadelli, M**., Papadimitriou, K., Farmakis, L., Moschovitis, K., Koliadima, A. (2023) Kinetic Study of Cells Proliferation of Yeast Strains Isolated from the Region of Peloponnese. *2nd Global Summit on Food Science and Technology (GSFST2023), Rome, Italy*.
13. Kafentzi M-C., Pavlidis D., Panousopoulos K., **Papadelli M**., Koliadima A., Kapolos J., Papadimitriou K. (2023) Assessment of the microbiota of table olives brines at retail through MALDI-TOF MS and shotgun metagenomics. *1st Forum on Fermented Foods, Lyon, France.*
14. Govari M., Tsoliakou D., Skandamis P., Kapolos J., Papadimitriou K. and **Papadelli M.** (2023) Assessment of the Microbial Ecosystem of the Greek PDO Cheese Anevato with Metagenomic Analysis. *2023 European Symposium on Food Safety, Aberdeen, U.K.*
15. Pavlidis D.E., Panousopoulos K., Kafentzi M.C., **Papadelli M.**, Papadimitriou K. and Kapolos J. (2023) Metagenomic Analysis in Supermarket Brines of Table Olives DiscloseMicrobial Composition and Support Next-Generation Microbiological Risk Assessment. *2023 European Symposium on Food Safety, Aberdeen, U.K.*

16. Tsouggou N., Tsipidou O., Slavko A., Koliadima A., Kapolos J., **Papadelli M.** and Papadimitriou K. (2023) Sfela a Greek PDO Cheese and Its Artisanal Variants: A First Study of Their Microbial Compositionand Safety As Assessed By Amplicon Sequencing and Shotgun Metagenomics. *2023 European Symposium on Food Safety, Aberdeen, U.K.*
17. Kousoulou P., Vamvakas S., Kapolos J., **Papadelli M**., Papadimitriou K. and Koliadima A. (2022) Evaluation of genetically modified yeast strains for their ability to ethanol production. *FEMS Conference on Microbiology, Belgrade, Serbia.*
18. Kousoulou P., Kapolos J., **Papadelli M**., Papadimitriou K. and Koliadima A. (2022) Kinetic study of fig syrup fermentation by genetically modified *S. cerevisiae* yeast stains*. FEMS Conference on Microbiology, Belgrade, Serbia.*
19. Tsipidou O., Slavko A., Kapolos J., **Papadelli M.,** and Papadimitriou K. (2022) Amplicon and shotgun metagenomics to unravel the microbiome of the Greek cheese Sfela. *FEMS Conference on Microbiology, Belgrade, Serbia.*
20. Tsouggou N., Tsipidou O., Slavko A., Kapolos J., **Papadelli M**. and Papadimitriou K. (2022) A primary investigation of the microbial ecosystem of the Greek PDO cheese Sfela and Sfela touloumotiri. *Food Micro 2022, Next Generation Challenges in Food Microbiology, Athens, Greece.*
21. Kafentzi M.C., Tsouggou N., Papandreou N., Ikonomidou V., Kapolos J., **Papadelli M.** and Papadimitriou K. (2022) In silico meta-analysis of the current peptidome datasets related to yogurt fermentation. *Food Micro 2022, Next Generation Chalenges in Food Microbiology, Athens, Greece.*
22. Pavlidis D., Sakellaridis A., Stathas J., Kafentzi M.C., Tsouggou N., Papandreou N., Ikonomidou V., **Papadelli M.,** Kapolos J. and Papadimitriou K. (2022) A meta-analysis of the wine proteome and peptidome deriving from must fermentation microorganisms and beyond. *Food Micro 2022, Next Generation Challenges in Food Microbiology, Athens, Greece.*
23. Katsou P., Papadimitriou K., **Papadelli M**., Kapolos J., Koliadima A. (2022) Surface characterization of hydrocolloids of plant origin by determining physicochemical parameters as a function of time by inverse gas chromatography. *5th Food Structure and Functionality Symposium*, *Cork, Ireland.*
24. Kapolos J., Papadimitriou K., Tsouggou N., Tsipidou O., Slavko A., Pemaj V**., Papadelli M**., Koliadima A. (2022) An investigation of the microbial ecosystem of industrial Greek PDO cheese Sfela and the artisanal Sfela touloumotiri and Xerosfeli. *4th International Conference on Applied Microbiology and Beneficial Microbes*, *Paris, France.*
25. Georgalaki M., Zoumpopoulou G., Mavrogonatou E., Van Driessche G., Anastasiou R., Alexandraki V., Kazou M., **Papadelli M**., Manolopoulou E., Papadimitriou K., Kletsas D., Devreese B. and E. Tsakalidou (2016) Production of bioactive peptides and probiotic

potential of lactic acid bacteria isolated from traditional Greek dairy products. *IAFP 12th European Symposium on Food Safety, Athens, Greece.*

26. Zoumpopoulou G., Alexandraki V., Kazou M., **Papadelli M.**, Tzouvanou A., Manolopoulou E., Anastasiou R., Georgalaki M., Mavrogonatou E., Kletsas D., Papadimitriou K. and Tsakalidou E. (2015) Greek traditional dairy and meat products: A biological reservoir for new probiotic strains. *FEMS 6th Congress of European Microbiologists*, *Maastricht, the Netherlands.*
27. Georgalaki M., Kazou M., Alexandraki V., Manolopoulou E., Anastasiou R., Zoumpopoulou G., Papadimitriou K., **Papadelli M.**, Van Driessche G., Devreese B. and Tsakalidou E. (2015) Production of ACE-inhibitory peptides by lactic acid bacteria isolated from traditional Greek dairy products. *FEMS 6th Congress of European Microbiologists*, *Maastricht, the Netherlands.*
28. Georgalaki M., Manolopoulou E., Anastasiou R., Zoumpopoulou G., Alexandraki V., Kazou M., Papadimitriou K., **Papadelli M.**, Van Driessche G., Devreese B. and E. Tsakalidou (2015) Production of ACE-Inhibitory peptides by lactic acid bacteria isolated from Greek traditional yogurt and fermented milk samples. 7th *IDF International Symposium on Sheep, Goat and other non-Cow Milk*, *Limassol, Cyprus.*
29. Zoumpopoulou G., **Papadelli M**., Tzouvanou A., Alexandraki V., Kazou M., Manolopoulou E., Anastasiou R., Georgalaki M., Papadimitriou K. and Tsakalidou E. (2015) *In vitro* screening for probiotic potential of lactic acid bacteria isolated from Greek traditional dairy and meat products. *7th IDF International Symposium on Sheep, Goat and other non-Cow Milk, Limassol, Cyprus.*
30. **Papadelli M**., Zoumpopoulou G., Georgalaki M., Anastasiou R., Manolopoulou E., Lytra I., Papadimitriou K. and E. Tsakalidou (2014) Use of lactic acid bacteria for the fermentation of cv. Kalamon olives processed by the Greek-style method. *International Conference on Global Trends in the Agro-food Sector, Kalamata, Greece.*
31. Georgalaki M., Manolopoulou E., Anastasiou R., Zoumpopoulou G., Alexandraki V., Kazou M., Papadimitriou K., **Papadelli M**. and Tsakalidou E. (2014) ACE-Inhibitory activity and technological potential of lactic acid bacteria isolated from Greek traditional yogurt and fermented milk samples. *11th Symposium on Lactic Acid Bacteria, Egmond aan Zee, the Netherlands.*
32. Papadimitriou K., **Papadelli M.**, Zoumpopoulou G., Georgalaki M., Anastasiou R., Manolopoulou E., Lytra I. and Tsakalidou E. (2014) Use of lactic acid bacteria for the fermentation of cv. Kalamon olives processed by the Greek-style method. *11th Symposium on Lactic Acid Bacteria, Egmond aan Zee, the Netherlands.*
33. Zoumpopoulou G., **Papadelli M**., Tzouvanou A., Alexandraki V., Kazou M., Manolopoulou E., Anastasiou R., Georgalaki M., Papadimitriou K, and Tsakalidou E. (2014) Probiotic Traits

of Lactic Acid Bacteria Isolated from Greek Traditional Dairy and Meat Products. *International Scientific Conference Probiotics and Prebiotics, 24-26 June, Budapest, Hungary.*

34. Georgalaki M., Alexandraki V., Anastasiou R., Zoumpopoulou G., Chatzipavlidis I., **Papadelli M.**, Vallis N. and Tsakalidou E. (2013) Does the treatment affect the Triterpenic Acid content in Table Olives? *International Workshop on Bioactive Compounds from Olea Europaea: Chemistry and Biology, Athens, Greece*.
35. Manolopoulou E., Georgalaki M., Anastasiou R., **Papadelli M.**, Aktypis A., Zoumpopoulou G., Maragoudakis P., Asteri I., Papadimitriou K. and Tsakalidou E. (2012) The ACA-DC Greek Collection of microorganisms. *1st International Conference of the Wordwide Traditional Cheeses Association, Ragusa, Italy.*
36. Manolopoulou E., Georgalaki M., Anastasiou R., **Papadelli M.**, Aktypis A., Zoumpopoulou G., Maragoudakis P., Asteri I., Papadimitriou K. and Tsakalidou E. (2012) The ACA-DC Greek Collection of microorganisms. *31st Annual Meeting of the European Culture Collections' Organization, June 2012, Braga, Portugal.*
37. Tsakalidou E., Georgalaki M., **Papadelli M.**, Zoumpopoulou G., Anastasiou R. and Papadimitriou K. (2012) *Streptococcus macedonicus* ACA-DC 198 produces multiple lantibiotics – A promising protective starter in dairy fermentations. *1st International Dairy Biotechnology Conference, 24-25 September, Shanghai, China*. (invited lecture).
38. Tsakalidou E., Anastasiou R., **Papadelli M.**, Zoumpopoulou G., Maragkoudakis P., Papadimitriou K. and Georgalaki M. (2011) *Streptococcus macedonicus* produces the lantibiotic Macedocin when grown in milk - From biosynthesis to applications. *1st International Conference on Microbial Diversity: Environmental Stress and Adaptation, 26-28 October, Milan, Italy*. (Invited lecture). Proceedings of the Congress, p. 70-74.
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