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Γεωπόνος – Τεχνολόγος Τροφίμων, MSc, PhD

Διεύθυνση: Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, Ιόνιο Πανεπιστήμιο, Αργοστόλι, 28100, Κεφαλονιά, Ελλάδα

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## Εκπαίδευση

- 2014 - 2018**     **PhD** στις Γεωπονικές Επιστήμες  
Τμήμα Επιστήμης Τροφίμων και Διατροφής του Ανθρώπου, Γεωπονικό Πανεπιστήμιο Αθηνών.
- 2011 - 2013**     **MSc** στη «**Διατροφή του Ανθρώπου**»,  
Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, Γεωπονικό Πανεπιστήμιο Αθηνών.
- 2004 - 2010**     **Πτυχίο Γεωπόνου** – Τεχνολόγου Τροφίμων  
Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, Γεωπονικό Πανεπιστήμιο Αθηνών.

## Επαγγελματική εμπειρία

- 2021 - παρόν**     **Επίκουρη Καθηγήτρια** με γνωστικό αντικείμενο Επεξεργασία και Βιοδιεργασίες Τροφίμων  
Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, Ιόνιο Πανεπιστήμιο
- 2017 - 2021**     **Επιστημονικός συνεργάτης και Μεταδιδακτορική ερευνήτρια** στο Εργαστήριο Χημείας Τροφίμων και Βιομηχανικών Ζυμώσεων  
Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, Ιόνιο Πανεπιστήμιο
- 2013 - 2019**     **Επιστημονικός συνεργάτης και Μεταδιδακτορική ερευνήτρια** στο Εργαστήριο Μηχανικής και Επεξεργασίας Τροφίμων  
Τμήμα Επιστήμης Τροφίμων και Διατροφής του Ανθρώπου, Γεωπονικό Πανεπιστήμιο Αθηνών

## Διδακτική εμπειρία

### *Πρόγραμμα προπτυχιακών σπουδών*

*Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, Ιόνιο Πανεπιστήμιο*

- 2023 - παρόν**     Επεξεργασία Τροφίμων I
- 2023 - παρόν**     Επεξεργασία Τροφίμων II
- 2021 - παρόν**     Ανάλυση Τροφίμων
- 2019 - παρόν**     Βιοτεχνολογία Τροφίμων
- 2019 - 2021**     Βιοτεχνολογία Τροφίμων (ως επιστημονικός συνεργάτης)
- 2019 - 2020**     Ενζυμολογία (ως επιστημονικός συνεργάτης)

### *Πρόγραμμα μεταπτυχιακών σπουδών*

- 2023**             Βιοτεχνολογία Τροφίμων και Διατροφή (μάθημα MSc)  
*Τμήμα Βιολογίας, Εθνικό και Καποδιστριακό Πανεπιστήμιο Αθηνών, Ελλάδα*
- 2018 - 2019**     Μηχανική βιοδιεργασιών και βιοδιυλιστηρίων (μάθημα MSc)  
*Τμήμα Επιστήμης Τροφίμων και Διατροφής του Ανθρώπου, Γεωπονικό Πανεπιστήμιο Αθηνών, Ελλάδα*

**Πρόγραμμα κατάρτισης: “Μεσογειακότητα (Mediterranità): Επιχειρηματικό πλεονέκτημα για την ανάπτυξη και προώθηση προϊόντων των Ιονίων Νήσων”** – Επιστημονικός Υπεύθυνος Γεωπονικό Πανεπιστήμιο Αθηνών

2021	Συνεδρία “Functional foods in real life. A series of successful examples” – Ομιλία “Advancing Food Development: A Focus on Trans Fat Replacement”
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### Συμμετοχή σε επιτροπές και επίβλεψη ερευνητών

2021- παρόν	Μέλος τριμελούς επιτροπής <b>Member of the three-member committee</b> 3 υποψήφιων διδασκτόρων (PhD candidates) στο Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, Ιόνιο Πανεπιστήμιο
2019 - παρόν	<b>Επίβλεψη και μέλος εξεταστικής επιτροπής</b> σε >40 προπτυχιακούς φοιτητές στο Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, Ιόνιο Πανεπιστήμιο
2015 - 2019	<b>Συνεπίβλεψη στην πειραματική διαδικασία</b> 3 PhD και MSc φοιτητών από το Γεωπονικό Πανεπιστήμιο Αθηνών, το University of Cordoba (Ισπανία) και το Universidad Autónoma de Coahuila, Saltillo, (Μεξικό).
2014 - 2018	<b>Επίβλεψη</b> >8 φοιτητών MSc στο Τμήμα Επιστήμης Τροφίμων και Διατροφής του Ανθρώπου, Γεωπονικό Πανεπιστήμιο Αθηνών.

### Υποτροφίες – Διακρίσεις - Βραβεύσεις

2023	<b>ECOTROPHELIA 2023</b> Μέλος της ομάδας συμμετοχής με το προϊόν “ProbiYogi”, το οποίο συμμετείχε στη δεύτερη φάση του διαγωνισμού
2022	<b>TROPHY CHALLENGE 2022</b> Μέλος της ομάδας συμμετοχής με το προτεινόμενο προϊόν “ProbiOAT” στην ενότητα Food-Tech Idea, το οποίο βρέθηκε στις έξι καλύτερες προτάσεις μετά από διαγωνισμό τριών φάσεων..
2022	<b>1° βραβείο για την καλύτερη παρουσίαση</b> η οποία πραγματοποιήθηκε από την υποψήφια διδάκτορα Αικατερίνη Νάτσια με τίτλο “Hempseed biorefinery: a perspective towards the development of food products in the bioeconomy era”, στα πλαίσια του διεθνούς συνεδρίου 30th International Conference of Functional Food Center-Mediterranean Diet, Functional Foods and Bioactive Compounds: Science and Practice, 23-25 September 2022, Lemnos, Greece.
2022	<b>3° βραβείο για την καλύτερη προφορική παρουσίαση</b> η οποία πραγματοποιήθηκε από τη Δρ Βασιλική Καχριμανίδου, με τίτλο “Implementation of novel lactobacilli isolates from diversified sources for biosurfactants production” στα πλαίσια του διεθνούς συνεδρίου 1 <sup>st</sup> International Congress of the Society for Microbial Ecology in Health and Disease, 14-16 June 2022, Alexandroupolis, Greece.
2021	<b>3° βραβείο για την καλύτερη ανάρτηση poster</b> της προπτυχιακής φοιτήτριας Παναγιώτας Τζώρα με τίτλο “Circular valorization of cheese whey and spent coffee grounds for the development of edible films”, στα πλαίσια του συνεδρίου 8th International Conference on Sustainable Solid Waste Management - e-Conference, 23-26 June 2021, Thessaloniki, Greece.
2019	<b>Χορήγηση χρηματοδότησης από τη δράση COST Action TD1203 “Food Waste Valorisation for Sustainable Chemicals, Materials &amp; Fuels (EUBis)” για μετάβαση και μετεκπαίδευση</b> στο LNEG “Laboratorio Nacional de Energia e Geologia” στη Λισαβόνα, Πορτογαλία.
2018 - 2019	<b>Υποτροφία από το Ίδρυμα Κρατικών υποτροφιών (I.K.Y.)</b> για την απόκτηση του Μεταπτυχιακού Διπλώματος Ειδίκευσης στο Γεωπονικό Πανεπιστήμιο Αθηνών.

### Αξιολογητής επιστημονικών δημοσιεύσεων

2014 – παρόν	<b>Αξιολογήτρια επιστημονικών δημοσιεύσεων σε πληθώρα επιστημονικών περιοδικών με το σύστημα των κριτών π.χ.</b> <i>Food Research International, Sustainable Chemistry and Pharmacy, Carbon Resources Conversion, Food Hydrocolloids, LWT, Bioresource Technology, Biochemical Engineering</i>
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### Συμμετοχή σε ερευνητικά προγράμματα

- 2020 - 2023**      **MIS 5047291 – FOODBIOMES**, Infrastructure of Microbiome Applications in Food Systems, co-financed by Greece and the European Union (European Regional Development Fund). Scientific Coordinator: Assoc. Prof. N. Kopsahelis
- 2022-2023**      **Macedonian Gourmet**, Development of innovative packaging using edible films, sub contracted by Aristotle University of Thessaloniki. Scientific Coordinator: Assoc. Prof. N. Kopsahelis
- 2021**              Training Program: “Mediterraninity. A business advantage for the production and promotion of traditional and innovative products in the Ionian islands”. Coordinator: Prof. M. Kapsokefalou Agricultural University of Athens
- 2020**              **MIS 5033680 – PANAS**, Monumental forests of the Ionian Islands as resource areas of biodiversity and high added-value mushrooms: mapping, recording, evaluation, networking, preservation and sustainable exploitation, funded by the Operational Programme “Ionian Islands 2014-2020” and co-financed by Greece and the European Union (European Regional Development Fund). Scientific Coordinator: Assoc. Prof. N. Kopsahelis
- 2019 - 2022**      **MIS 5027222 - Food Innovation RI**, Research Infrastructure on Food Bioprocessing Development and Innovation Exploitation, co-financed by Greece and the European Union (European Regional Development Fund). Scientific Coordinator: Assoc. Prof. N. Kopsahelis
- 2018 - 2020**      **MIS 5007020 – Whey4Value**, Valorization of cheese dairy wastes for the production of high added-value products, funded by the Operational Programme “Ionian Islands 2014-2020” and co-financed by Greece and the European Union (European Regional Development Fund). Scientific Coordinator: Assoc. Prof. N. Kopsahelis
- 2017 - 2021**      **MIS 5006880**, Zante currants: Beneficial properties, new products development and by products utilization in order to create added-value, funded by the Operational Programme “Ionian Islands 2014-2020” and co-financed by Greece and the European Union (European Regional Development Fund). Scientific Coordinator: Assoc. Prof. A. Kampioti
- 2017 - 2019**      **LIFE16 ENV/IT/000179 - LIFECAB**, Biogas and digestate with controlled ammonia content by a virtuous biowaste cycle with integrated biochemical processes. Scientific Coordinator: Prof. A. Koutinas
- 2013 - 2017**      **Project funded by Petrobras (Brazil)**, Production of hydrolase enzymes and bifunctional monomers (1,3-PDO, 2,3-BDO and fumaric acid) in order to produce petrochemicals. Scientific Coordinator: Prof. A. Koutinas
- 2017**              **Horizon 2020/BBI-JU - PERCAL**, Chemical building blocks from versatile MSW biorefinery (Topic: BBI-2016-R08). Scientific Coordinator: Prof. A. Koutinas
- 2017 - 2018**      **LIFE13 ENV/GR/000958 - LIFE FOODPRINT**, Development of an integrated strategy for reducing the carbon footprint in the food industry sector. Scientific Coordinator: Prof. A. Koutinas
- 2015**              **19SMEs2009**, Valorization of cheese dairy and winery wastes for the production of high added-value products. Funding body: General Secretariat for Research and Technology (Greece). Scientific Coordinator: Prof. A. Koutinas

### Δημοσιεύσεις σε διεθνή επιστημονικά περιοδικά αναγνωρισμένου κύρους με κριτές

1. Sereti, F., Alexandri, M., **Papadaki, A.**, Papapostolou, H., **Kopsahelis, N.** (2024). Carotenoids production by *Rhodospiridium paludigenum* yeasts: Characterization of chemical composition, antioxidant and antimicrobial properties. *Journal of Biotechnology*, 386, 52-63.
2. **Papadaki, A.**, Lappa, I.K., Manikas, A.C., Pastore-Carbone, M.G., Natsia, A., Kachrimanidou, V., **Kopsahelis, N.** (2024). Grafting bacterial cellulose nanowhiskers into whey protein/essential oil film composites: Effect on structure, essential oil release and antibacterial properties of films. *Food Hydrocolloids*, 147, 109374.

3. Lappa, I.K., Natsia, A., Alimpoumpa, D., Stylianopoulou, E., Prapa, I., Tegopoulos, K., Pavlatou, C., Skavdis, G., **Papadaki, A.**, Kopsahelis, N. (2024). Novel Probiotic Candidates in Artisanal Feta-Type Kefalonian Cheese: Unveiling a Still-Undisclosed Biodiversity. *Probiotics and Antimicrobial Proteins*, <https://doi.org/10.1007/s12602-024-10239-x>.
4. Sereti, F., Alexandri, M., **Papadaki, A.**, Papapostolou, H., Kopsahelis, N. (2024). Natural lycopene and  $\beta$ -carotene synthesis by *R. kratochvilovae* yeasts: sustainable production, chemical characterization and antioxidant properties. *Food Bioscience*, 57:103425.
5. Sereti, F., **Papadaki, A.**, Alexandri, M., Kachrimanidou, V., Kopsahelis, N. (2023). Exploring the potential of novel *R. kratochvilovae* red yeasts towards the sustainable synthesis of natural carotenoids. *Sustainable Chemistry and Pharmacy*, 31, 100927.
6. Papapostolou, H., Kachrimanidou, V., Alexandri, M., Plessas, S., **Papadaki, A.**, Kopsahelis, N. (2023). Natural Carotenoids: Recent Advances on Separation from Microbial Biomass and Methods of Analysis. *Antioxidants*, 12(5):1030.
7. **Papadaki, A.**, Alexandri, M., Kachrimanidou, V., Tzora, P., Kopsahelis, N. (2023). Enhancing hydrophobic and antioxidant properties of whey protein films through the inclusion of oil and oleogel sourced from spent coffee grounds. *Sustainable Chemistry and Pharmacy*, 36, 101293.
8. Kachrimanidou, V., Alexandri, M., Papapostolou, H., **Papadaki, A.**, Kopsahelis, N. (2023). Valorization of Grape Pomace for *Trametes versicolor* Mycelial Mass and Polysaccharides Production. *Sustainability*, 15(20), 15080.
9. Kachrimanidou, V., **Papadaki, A.**,\* Papapostolou, H., Alexandri, M., Gonou-Zagou, Z., Kopsahelis, N. (2023). *Ganoderma lucidum* Mycelia Mass and Bioactive Compounds Production through Grape Pomace and Cheese Whey Valorization. *Molecules*, 28 (17), 6331. (\*equal contribution as first author)
10. Kachrimanidou, V., **Papadaki, A.**,\* Alexandri, M., Poullos, V., Gonou-Zagou, Z., Kopsahelis, N. (2023). *Sepedonium* sp. and *Phellinus* sp. Novel Isolates: Growth Pattern and Production of Polysaccharide-Protein Complexes on Conventional and Grape Pomace Substrates. *Waste and Biomass Valorization*, 14, 3315–3326. (\*equal contribution as first author)
11. **Papadaki, A.**, Manikas, A.C., Papazoglou, E., Kachrimanidou, V., Lappa, I., Galiotis, C., Mandala, I., Kopsahelis, N. (2022). Whey protein films reinforced with bacterial cellulose nanowhiskers: Improving edible film properties via a circular economy approach. *Food Chemistry*, 385, 132604.
12. Tsouko, E., **Papadaki, A.**, Carmona-Cabello, M., Dorado, M.P., Freire D.M.G., Papanikolaou, S., Koutinas, A.A. (2022). Bioconversion of Agro-Residues into Microbial Oil-Based Oleochemicals Employing Packed Bed Bioreactor. *Sustainability*, 14, 14135.
13. Kachrimanidou, V., Alexandri, M., Nascimento, M.F., Alimpoumpa, D., Faria, N.T., **Papadaki, A.**, Ferreira, F.C., Kopsahelis, N. (2022). Lactobacilli and *Moesziomyces* Biosurfactants: Toward a Closed-Loop Approach for the Dairy Industry. *Fermentation*, 8(10), 517.
14. Alexandri, M., Kachrimanidou, V., Papapostolou, H., **Papadaki, A.**, Kopsahelis, N. (2022). Sustainable Food Systems: The Case of Functional Compounds towards the Development of Clean Label Food Products. *Foods*, 11(18), 2796.
15. Lappa, I.K., Kachrimanidou, V., Alexandri, M., **Papadaki, A.**, Kopsahelis, N. (2022). Novel probiotic/bacterial cellulose biocatalyst for the development of functional dairy beverage. *Foods*, 11(17), 2586.
16. **Papadaki, A.**, Kachrimanidou, V., Lappa, I.K., Andriotis, H., Eriotou, E., Mandala, I., Kopsahelis, N. (2022). Tuning the physical and functional properties of whey protein edible films: Effect of pH and inclusion of antioxidants from spent coffee grounds. *Sustainable Chemistry and Pharmacy*, 27, 100700.
17. **Papadaki, A.**, Lappa, I.K., Kachrimanidou, V., Gonou-Zagou, Z., Kopsahelis, N. (2022). *Trametes versicolor* as a natural source of bioactive compounds for the production of whey protein films with functional properties: A holistic approach to valorize cheese whey. *Waste and Biomass Valorization*, 13, 3989–3998.
18. Kachrimanidou, V., Alimpoumpa, D., **Papadaki, A.**, Lappa, I., Alexopoulos, K., Kopsahelis, N. (2022). Cheese whey utilization for biosurfactant production: evaluation of bioprocessing strategies using novel *Lactobacillus* strains. *Biomass Conversion and Biorefinery*, <https://doi.org/10.1007/s13399-022-02767-9>
19. Kachrimanidou, V., **Papadaki, A.**, Lappa, I., Papastergiou, S., Kleisiari, D., Kopsahelis, N. (2022). Biosurfactant Production from Lactobacilli: an Insight on the Interpretation of Prevailing Assessment Methods *Applied Biochemistry and Biotechnology*, 194(2), 882-900.

20. Lappa, I.K., Kachrimanidou, V., **Papadaki, A.**, Stamatiou, A., Ladakis, D., Eriotou, E., Kopsahelis, N. (2021). A comprehensive bioprocessing approach to foster cheese whey valorization: On-site  $\beta$ -galactosidase secretion for lactose hydrolysis and sequential bacterial cellulose production. *Fermentation*, 7(3), 184.
21. Tsouko, E., **Papadaki, A.**, Papanikolaou, S., Danezis G.P., Georgiou, C.A., Freire, D.M.G., Koutinas, A. (2021). Enzymatic production of isopropyl and 2-ethylhexyl esters using  $\gamma$ -linolenic acid rich fungal oil produced from spent sulphite liquor. *Biochemical Engineering Journal*, 169, 107956.
22. Carmona-Cabello, M., García, I.L., **Papadaki, A.**, Tsouko, E., Koutinas, A., Dorado, M.P. (2021). Biodiesel production using microbial lipids derived from food waste discarded by catering services. *Bioresource Technology*, 323, 124597.
23. Villegas-Méndez, M.Á., **Papadaki, A.**, Pateraki, C., Balagurusamy N., Montañez, J., Koutinas, A.A., Morales-Oyervides, L. (2021). Fed-batch bioprocess development for astaxanthin production by *Xanthophyllomyces dendrorhous* based on the utilization of *Prosopis* sp. pods extract. *Biochemical Engineering Journal*, 166,107844.
24. **Papadaki, A.**, Kachrimanidou, V., Lappa, I.K., Eriotou, E., Sidirokastritis, N., Kampioti, A., Kopsahelis, N. (2021). Mediterranean raisins/currants as traditional superfoods: Processing, health benefits, food applications and future trends within the bio-economy era. *Applied Sciences*, 11(4), 1605, 1-2.
25. **Papadaki, A.**, Kopsahelis, N., Freire, D.M.G., Mandala, I., Koutinas, A.A. (2020). Olive oil oleogel formulation using wax esters derived from soybean fatty acid distillate. *Biomolecules*, 10(1), 106.
26. Schoina, V., Terpou, A., **Papadaki, A.**, Bosnea, L., Kopsahelis, N., Kanellaki, M. (2020). Enhanced aromatic profile and functionality of cheese whey beverages by incorporation of probiotic cells immobilized on *pistacia terebinthus* resin. *Foods*, 9(1), 13.
27. Tsouko E., **Papadaki A.\***, Papapostolou H., Ladakis D., Natsia A., Koutinas A., Kampioti A., Eriotou E., Kopsahelis N. (2020). Valorization of Zante currants' side-streams for the production of phenolic rich extract and bacterial cellulose: A novel biorefinery concept. *Journal of Chemical Technology and Biotechnology*, 95(2), 427-438. (\*equal contribution as first author)
28. Boviatsi E., **Papadaki A.**, Efthymiou M.-N., Nychas G.-J.E., Papanikolaou S., da Silva J.A.C., Freire D.M.G., Koutinas A. (2020). Valorisation of sugarcane molasses for the production of microbial lipids via fermentation of two *Rhodospiridium* strains for enzymatic synthesis of polyol esters. *Journal of Chemical Technology and Biotechnology*, 95(2), 402-407.
29. Lappa K.I., **Papadaki A.\***, Kachrimanidou V., Terpou A., Koulougliotis D., Eriotou E., Kopsahelis N. (2019). Cheese whey processing: integrated biorefinery concepts and emerging food applications. *Foods*, 8(8), 8080347. (\*equal contribution as first author)
30. **Papadaki A.**, Kopsahelis N., Mallouchos A., Mandala I., Koutinas A.A. (2019). Bioprocess development for the production of novel oleogels from soybean and microbial oils. *Food Research International*, 126, 108684.
31. **Papadaki A.**, Eliane P.C., Aguiéiras E.C.G., Pinto M.C.C., Kopsahelis N., Freire D.M.G., Mandala I., Koutinas A.A. (2019). Development of microbial oil wax-based oleogel with potential application in food formulations. *Food and Bioprocess Technology*, 12, 899-909.
32. Tsakona S., **Papadaki A.**, Kopsahelis N., Kachrimanidou V., Papanikolaou S., Koutinas A.A. (2019). Development of a circular oriented bioprocess for microbial oil production using diversified mixed confectionery side-streams, *Foods*, 8, 300.
33. Terpou A., **Papadaki A.**, Lappa I.K., Kachrimanidou V., Bosnea L.A., Kopsahelis, N. (2019). Probiotics in food systems: Significance and emerging strategies towards improved viability and delivery of enhanced beneficial value. *Nutrients*, 11(7), 1591.
34. **Papadaki A.**, Kachrimanidou V., Papanikolaou S., Philippoussis A., Diamantopoulou P. (2019). Upgrading grape pomace through *Pleurotus* spp. cultivation for the production of enzymes and fruiting bodies. *Microorganisms*, 7(7), 207.
35. Terpou A., **Papadaki A.**, Bosnea L., Kanellaki M., Kopsahelis, N. (2019). Novel frozen yogurt production fortified with sea buckthorn berries and probiotics. *LWT – Food Science and Technology*, 105, 242-249.
36. **Papadaki A.**, Diamantopoulou P., Papanikolaou S., Philippoussis A. (2019). Evaluation of biomass and chitin production of *Morchella* mushrooms grown on starch-based substrates. *Foods*, 8(7), 239.

37. Agueiras E.C.G., **Papadaki A.\***, Mallouchos A., Mandala I., Sousa H., Freire D.M.G., Koutinas A.A. (2019). Enzymatic synthesis of bio-based wax esters from palm and soybean fatty acids using crude lipases produced on agricultural residues. *Industrial Crops and Products*, 139, 111499. (\*equal contribution as first author)
38. Koutinas M., Vasquez M.I., Nicolaou E., Pashali P., Kyriakou E., Loizou E., **Papadaki A.**, Koutinas A.A., Vyrides I. (2019). Biodegradation and toxicity of emerging contaminants: Isolation of an exopolysaccharide-producing *Sphingomonas* sp. for ionic liquids bioremediation. *Journal of Hazardous Materials*, 365, 88-96.
39. **Papadaki A.**, Fernandes K.V., Chatzifragkou A., Agueiras E.C.G., da Silva J.A.C., Fernandez-Lafuente R., Papanikolaou S., Koutinas A.A., Freire D.M.G. (2018). Bioprocess development for biolubricant production using microbial oil derived via fermentation from confectionery industry waste. *Bioresource Technology*, 267, 31-318.
40. Fernandes K.V., **Papadaki A.**, da Silva Cavalcanti J.A., Fernandez-Lafuente R., Koutinas A.A., Freire D.M.G. (2018). Enzymatic esterification of palm fatty acids distillate for the production of polyol esters with biolubricant Properties. *Industrial Crops and Products*, 116, 90-96.
41. **Papadaki A.**, Papapostolou H., Alexandri M., Kopsahelis N., Papanikolaou S., de Castro A.M., Freire D.M.G., Koutinas A.A. (2018). Fumaric acid production using renewable resources from biodiesel and sugarcane production processes. *Environmental Science and Pollution Research*, 25(36), 35960-35970.
42. **Papadaki A.**, Mallouchos A., Efthymiou M.-N., Gardeli C., Kopsahelis N., Papanikolaou S., Koutinas A.A. (2017). Production of wax esters via microbial oil synthesis from food industry waste and by-product streams. *Bioresource Technology*, 245, Part A, 274-282.
43. **Papadaki A.**, Androutopoulos N., Patsalou M., Koutinas M., Kopsahelis N., de Castro A.M., Papanikolaou S., Koutinas A.A. (2017). Biotechnological Production of Fumaric Acid: The effect of morphology of *Rhizopus arrhizus* NRRL 2582. *Fermentation*, 3(3), 33.
44. Kopsahelis N., Dimou C., **Papadaki A.**, Xenopoulos E., Kyraleou M., Kallithraka S., Kotseridis G., Papanikolaou S., Kookos K.I., Koutinas A.A. (2018). Refining of wine lees and cheese whey for the production of microbial oil, polyphenol-rich extracts and value-added co-products. *Chemical Technology and Biotechnology*, 93, 257-268.
45. Dimou C., Kopsahelis N., **Papadaki A.**, Papanikolaou S., Kookos K.I., Mandala I., Koutinas A.A. (2015). Wine lees valorization: Biorefinery development including production of a generic fermentation feedstock employed for poly(3-hydroxybutyrate) synthesis. *Food Research International*, 73, 81-87.

#### Κεφάλαια σε ξένους συλλογικούς τόμους:

1. Maina S., **Papadaki A.**, Kachrimanidou V., Kopsahelis N. Invited Contribution. (2019). Raw materials and pretreatment methods for vinegar production. In: *Advances in Vinegar Production* 1st edition, Becatorou A. (Ed.), CRC Press.
2. Pateraki C., Kachrimanidou V., **Papadaki A.**, Koutinas A.A. Invited Contribution. (2019). Biorefinery Engineering. In: *Comprehensive Biotechnology* 3rd edition, Volume 2, Webb C. (Ed.), Elsevier, pp. 879-892.
3. Lappa I.K., Terpou A., Bosnea L., **Papadaki A.** (2022). Lactic Acid Bacteria and biogenic amines in food: biological importance and human health. In: *Lactic Acid Bacteria in Food Biotechnology: Innovations and Functional Aspects*, Ray R.C., Paramithiotis S., De Carvalho Azevedo V.A., Montet D. (Eds.), Elsevier, pp. 181-190.
4. Kachrimanidou, V., Alexandri, M., Alimpoumpa, D., Lappa, I.K., **Papadaki, A.**, Kopsahelis, N. Biosurfactants production by LAB and Emerging Applications within Bioeconomy. In: *Lactic Acid Bacteria as Microbial Cell Factories: Synthetic Biology and Metabolic Engineering*. Elsevier.

#### Παρουσιάσεις σε Διεθνή και Εθνικά Συνέδρια:

1. Alimpoumpa, D., Lappa, I. K., **Papadaki, A.**, Kopsahelis, N. (2023). Development of edible films as protective carriers of a novel *Lactocaseibacillus paracasei* strain isolated from Kefalonian feta-type cheese. 10th International

- Conference on Sustainable Solid Waste Management, 21-24 June, Chania, Greece (oral presentation by Mrs. Alimpoumpa).
2. Natsia, A., Papapostolou, H., **Papadaki, A.**, Kopsahelis, N. (2023). Developing added-value food products from hempseeds: fractionation, characterization and novel protein-based edible films formation. 10th International Conference on Sustainable Solid Waste Management, 21-24 June, Chania, Greece (oral presentation by Mrs. Natsia).
  3. Sereti, F., Alexandri, M., Tagiou, D., Mpatsolaki, F., **Papadaki, A.**, Kopsahelis, N. (2023). *Rhodospiridium paludigenum* yeasts as a novel biotechnological tool for natural carotenoids production. 10th International Conference on Sustainable Solid Waste Management, 21-24 June, Chania, Greece (oral presentation by Mrs. Sereti).
  4. Kachrimanidou, V., Alimpoumpa, D., Alexandri, M., **Papadaki, A.**, Kopsahelis, N. (2022). Biosurfactant production using GRAS lactobacilli: Process optimization and food product development. 30th International Conference of FFC, Mediterranean Diet, Functional Foods and Bioactive Compounds: Science and Practice, 23-25 September, Myrina, Lemnos, Greece (oral presentation).
  5. Lappa, I.K., Alimpoumpa, D., Natsia, A., **Papadaki, A.**, Kopsahelis, N. (2022). Profiling of wild- type LAB isolated from Feta- type cheese of Kefalonia island as candidate probiotic starters. 30th International Conference of FFC, Mediterranean Diet, Functional Foods and Bioactive Compounds: Science and Practice, 23-25 September, Myrina, Lemnos, Greece (poster presentation).
  6. Natsia, A., **Papadaki, A.**, Kopsahelis, N. (2022). Hempseed biorefinery: a perspective towards the development of food products in the bioeconomy era. 30th International Conference of FFC-Mediterranean Diet, Functional Foods and Bioactive Compounds: Science and Practice, Lemnos, Greece, 23-25 September. \*1<sup>st</sup> prize of best oral presentation
  7. **Papadaki, A.**, Lekka, A., Gianaki, M., Lappa, I.K., Kachrimanidou, V., Kopsahelis, N. (2022) (oral presentation by Mrs. Papadaki). Whey protein edible films grafted with bacterial nanocellulose and essential oil: characterization and application on cheese products. 9th International Conference on Sustainable Solid Waste Management, Corfu, Greece, 15-18 June.
  8. Sereti, F., **Papadaki, A.**, Eriotou, E., Kopsahelis, N. (2022) (oral presentation by Mrs. Sereti). Sustainable carotenoid synthesis from cheese whey: evaluation of key fermentation parameters and carotenoid profile using two novel *Rhodospiridium kratochvilovae* strains. 9th International Conference on Sustainable Solid Waste Management, Corfu, Greece, 15-18 June.
  9. Poullos, V., **Papadaki, A.**, Kachrimanidou, V., Triantafyllou, M., Magdalinou, E., Lappa, I.K., Gonou-Zagou, Z., Kopsahelis, N. (2022) (poster presentation). Mushrooms with medicinal properties isolated from Kefalonia island: Growth behavior on different carbon sources. 9th International Conference on Sustainable Solid Waste Management, Corfu, Greece, 15-18 June.
  10. **Papadaki, A.**, Kachrimanidou, V., Theodosi-Kapsampeli, A.-M., Lappa, I.K., Gonou-Zagou, Z., Kopsahelis N. (2022) (poster presentation). Utilization of *Trametes versicolor* biomass for functional edible films production: a bioprocessing scheme based on cheese whey valorization. 9th International Conference on Sustainable Solid Waste Management, Corfu, Greece, 15-18 June.

11. Kachrimanidou, V., Alimpoumpa, D., Trantou, E., Topalidou, P., Alexandri, M., **Papadaki, A.**, Kopsahelis, N. (2022) (oral presentation by Mrs. Kachrimanidou). Implementation of novel lactobacilli isolates from diversified sources for biosurfactants production. 41st International Congress of the Society for Microbial Ecology in Health and Disease, Alexandroupolis, Greece, 14-16 June. \*3<sup>rd</sup> prize of best oral presentation.
12. Lappa, I., Albani, N., Natsia, A., Alimpoumpa, D., **Papadaki, A.**, Kopsahelis, N. (2022). Putative probiotic features of wild-type LAB isolated from Feta-type cheese of Kefalonia island. 41st International Congress of the Society for Microbial Ecology in Health and Disease, Alexandroupolis, Greece, 14-16 June (oral presentation).
13. **Παπαδάκη, Α.** (2021) (invited oral presentation). Σταφίδα: τα οφέλη της στην υγεία και η συμβολή στην ανάπτυξη βιολειτουργικών τροφίμων. 16<sup>ο</sup> Πανελλήνιο Συνέδριο Διατροφής & Διαιτολογίας – e-conference, 9-12 Δεκεμβρίου.
14. Alimpoumpa, D., Kachrimanidou, V., **Papadaki, A.**, Lappa, I.K., Eriotou, E., Kopsahelis, N. (2021) (oral presentation by Mrs. Kachrimanidou). Evaluation of diversified bioprocessing schemes for biosurfactants production from Lactobacillus strains using cheese whey. 8th International Conference on Sustainable Solid Waste Management - e-Conference, 23-26 June Thessaloniki, Greece.
15. Tzora, P., **Papadaki, A.**, Kachrimanidou, V., Lappa, I., Eriotou, E., Kopsahelis, N. (2021) (poster presentation). Circular valorization of cheese whey and spent coffee grounds for the development of edible films. 8th International Conference on Sustainable Solid Waste Management - e-Conference, 23-26 June Thessaloniki, Greece. \*3<sup>rd</sup> prize of best poster
16. Theodosi-Kapsampeli, A.-M., **Papadaki, A.**, Triantafyllou, M., Lappa, I., Magdalinou, E., Kachrimanidou, V., Gonou-Zagou, Z., Kopsahelis, N. (2021) (poster presentation). Cheese whey valorization by *Trametes versicolor* through submerged cultivation. 8th International Conference on Sustainable Solid Waste Management - e-Conference, 23-26 June Thessaloniki, Greece.
17. Sereti, F., **Papadaki, A.**, Kachrimanidou, V., Lappa, I., Eriotou, E., Kopsahelis, N. (2021) (poster presentation). Evaluation of carotenoids and lipids production by two isolated *Rhodospiridium kratochvilovae* strains using galactose-based media. 8th International Conference on Sustainable Solid Waste Management - e-Conference, 23-26 June Thessaloniki, Greece.
18. **Papadaki, A.**, Vorokliniotis, K., Kachrimanidou, V., Lappa, I., Eriotou, E., Kopsahelis, N. (2021) (poster presentation). Enzymatic production of wax esters from spent coffee grounds' oil and evaluation of their oleogelation properties. 3rd International Conference on Engineering Future Food - e-Conference, 23-26 May, Naples, Italy.
19. Papazoglou, E., **Papadaki, A.**, Kachrimanidou, V., Lappa, I., Eriotou, E., Kopsahelis, N. (2020) (poster presentation). Improved water vapor barrier and mechanical properties of whey protein films through the addition of bacterial cellulose. 10th International Colloids Conference - e-Conference, 07-09 December.
20. **Papadaki, A.**, Vorokliniotis, K., Kachrimanidou, V., Lappa, I., Eriotou, E., Kopsahelis, N. (2020) (poster presentation). Valorization of spent coffee grounds oil for oleogels production using candelilla wax as oleogelator. 10th International Colloids Conference - e-Conference, 07-09 December.
21. Kachrimanidou, V., **Papadaki, A.**, Lappa, I. K., Eriotou, E., Kopsahelis, N. (2020) (poster presentation). Assessment of several screening methods and culture conditions for the production of biosurfactants using *Lactobacillus* strains. 1st International Conference on Biobased Surfactants - e-Conference, 15-16 December.



22. Tsouko E., **Papadaki A.**, Freire D.M.G., Koutinas A. (2019) (oral presentation by Mrs. Tsouko). Bioprocess development for biolubricant production using microbial lipids derived via solid state fermentation of protein rich side streams. 8th International Forum on Industrial Bioprocessing (IBA-IFIBiop 2019), 1 – 5 May, Miri, Sarawak, Malaysia.
23. Tsouko E., **Papadaki A.**, Papanikolaou S., Koutinas A. (2019) (oral presentation by Mrs. Tsouko). Microbial oil production using hemicellulose hydrolysate as feedstock. 12th European Congress of Chemical Engineering (ECCE 12) – 5th European Congress of Applied Biotechnology (ECAB 5), 15 - 19 September, Florence, Italy.
24. **Papadaki A.**, Lappa I.K., Kachrimanidou V., Kleisiari D., Efthymiou M.-N., Eriotou E., Kopsahelis N. (2019) (poster presentation). Evaluation of screening methods for biosurfactants production by *Lactobacillus* strains. 7<sup>th</sup> International Conference on Sustainable Solid Waste Management, 26 - 29 June, Heraklion, Greece.
25. Lappa I.K., **Papadaki A.**, Efthymiou M.-N., Koulougliotis D., Eriotou E., Kopsahelis N. (2019) (poster presentation). Freeze dried non-dairy LAB strains as novel starter cultures with potential applications in dairy products. 7<sup>th</sup> International Conference on Sustainable Solid Waste Management, 26 - 29 June, Heraklion, Greece.
26. Palimeri D., Maina S., **Papadaki A.**, Koutinas A., Vlysidis A. (2019) (poster presentation). Design, construction and operation of two anaerobic digestion pilot scale units for the production of biogas from MSW. 7<sup>th</sup> International Conference on Sustainable Solid Waste Management, 26 - 29 June, Heraklion, Greece.
27. **Papadaki A.**, Aguiéiras E.C.G., Kopsahelis N., Papanikolaou S., Freire D.M.G., Mandala I., Koutinas A. A. (2018) (oral presentation). Bioprocess development for the production of oleogels as novel food formulation using oleaginous yeast via the valorization of soybean and sugarcane mills side streams. 4<sup>th</sup> Iberoamerican Conference on Biorefineries (4-CIAB), 22 - 24 October, Jaen, Spain.
28. Tsouko E., **Papadaki A.**, Koutinas A. (2018) (oral presentation by Mrs. Tsouko). Synthesis of isopropyl and 2-ethylhexyl esters from microbial oil rich in gamma-linolenic acid. 4<sup>th</sup> Iberoamerican Conference on Biorefineries (4-CIAB), 22 - 24 October, Jaen, Spain.
29. Carmona-Cabello M., Garcia I.L., Tsouko E., **Papadaki A.**, Koutinas A., Dorado M.P. (2018) (oral presentation by Mr. Carmona-Cabello). Valorization of food-industry wastes through a biodiesel biorefinery approach. 4<sup>th</sup> Iberoamerican Conference on Biorefineries (4-CIAB), 22 - 24 October, Jaen, Spain.
30. **Papadaki A.**, Boviatsi E., Kyriakou M., Nychas G.J., da Silva J.A.C., Freire D.M.G., Koutinas A. A. (2018) (oral presentation). Valorisation of molasses for the production of biolubricants via fermentation using oleaginous yeasts. 7<sup>th</sup> International Conference on Engineering for Waste and Biomass Valorisation. 2 - 5 July, Prague, Czech Republic.
31. **Papadaki A.**, Boviatsi E., Kopsahelis N., Nychas G.J., da Silva J.A.C., Freire D.M.G., Koutinas A. A. (2018) (oral presentation). Biolubricants production via enzymatic conversion of microbial oil produced through the valorisation of sugarcane molasses. 6<sup>th</sup> International Conference on Sustainable Solid Waste Management, 13 - 15 June, Naxos, Greece.
32. Kakouras G., **Papadaki A.**, Pateraki C., Koutinas A. (2018) (oral presentation by Mrs. Pateraki). Brewer's spent grain valorisation for the production of microbial oil via fermentation and extraction of value added co-products through biorefinery development. 6<sup>th</sup> International Conference on Sustainable Solid Waste Management, 13 - 15 June, Naxos, Greece.

33. Diamanti V., **Papadaki A.**, Pateraki C., Papapostolou H., Koulougliotis D., Eriotou E., Kopsahelis N. (2018) (poster presentation). Whey utilization by novel non-dairy industry derived probiotic strains for the production of starter cultures. 6<sup>th</sup> International Conference on Sustainable Solid Waste Management, 13 - 15 June, Naxos, Greece.
34. Natsia A., Tsouko E., Sigianis A., Ladakis D., **Papadaki A.**, Eriotou E., Kampioti A., Kopsahelis N. (2018) (poster presentation). Bacterial cellulose production utilizing Zante currants' side-streams: A preliminary novel biorefinery concept. 6<sup>th</sup> International Conference on Sustainable Solid Waste Management, 13 - 15 June, Naxos, Greece.
35. Vlysidis A., Tsivas D., Maina S., **Papadaki A.**, Koutinas A. (2018) (poster presentation). The LIFECAB project: Biogas and digestate with controlled ammonia content by a virtuous biowaste cycle with integrated biological and chemical processes. 6<sup>th</sup> International Conference on Sustainable Solid Waste Management, 13 - 15 June, Naxos, Greece.
36. **Papadaki A.**, Kopsahelis N., Patsalou M., Koutinas M., Machado de Castro A., Papanikolaou S., Koutinas A. A. (2017) (oral presentation). Fumaric acid production through valorization of molasses and soybean cake derived from biodiesel and sugarcane industries. 5<sup>th</sup> International Conference on Sustainable Solid Waste Management, 21 - 24 June, Athens, Greece.
37. Maina S., Pateraki C., **Papadaki A.**, Paramythiotis S., Drosinos E., Papanikolaou S., Koutinas A. (2016) (poster presentation). Microbial oil production from various carbon sources by newly isolated oleaginous yeasts. Cost Action TD1203. Food waste valorisation for sustainable chemicals, materials & fuels (EUBis) "The future of food waste: challenges and opportunities for valorisation in Europe". 20 - 21 September, Wageningen, Netherlands.
38. **Papadaki A.**, Efthymiou M.-N., Mallouchos A., Gardeli C., Kopsahelis N., Papanikolaou S., Koutinas A.A. (2016) (oral presentation). Wax esters synthesis as innovative application of microbial oil produced from food industry by-products. 38<sup>th</sup> Symposium on Biotechnology for Fuels & Chemicals (SBFC). 25 - 28 April, Baltimore, Maryland, U.S.A.
39. Pateraki C., Kachrimanidou V., Maina S., **Papadaki A.**, Tsouko E., Kopsahelis N., Papanikolaou S., Koutinas A. (2016) (poster presentation). Effect of nutrient supplements derived from various industrial waste and by-products streams on succinic acid production via fermentation. 12<sup>th</sup> International Conference on Renewable Resources and Biorefineries. 30 - 31 May, Ghent, Belgium.
40. Carmona M., **Papadaki A.**, Tsouko E., Lopez Garcia I., Dorado Perez M.P., Koutinas A.A. (2016) (poster presentation). The concept of biorefineries: Valorization of food waste from restaurants. 6<sup>th</sup> International Conference on Engineering for Waste and Biomass Valorisation. May 23 - 26, Albi, France.
41. **Papadaki A.**, Efthymiou M.-N., Xenopoulos E., Mallouchos A., Gardeli C., Kopsahelis N., Papanikolaou S., Koutinas A.A. (2015) (oral presentation). Innovative biorefinery concept: from cheese whey and wine lees to wax esters production. Cost Action WG1, Green technologies for future biorefineries Workshop, 23 - 24 February, Kaunas, Lithuania.
42. **Papadaki A.**, Vlysidis A., Kopsahelis N., Papanikolaou S., Kookos I., Koutinas A. A. (2015) (oral presentation). A techno-economic evaluation of an integrated biorefinery using cheese and winery by-products for the production of microbial oil. 3<sup>rd</sup> International Conference on Sustainable Solid Waste Management, 2 - 4 July, Tinos, Greece.
43. Maina S., **Papadaki A.**, Pateraki C., Kopsahelis N., Papanikolaou S., Koutinas A. (2015) (oral presentation by Mrs. Maina). Microbial oil production by newly isolated yeast strains and novel industrial applications based on

waste and by-product valorization. 3<sup>rd</sup> International Conference on Sustainable Solid Waste Management, 2 - 4 July, Tinos, Greece.

44. **Papadaki A.**, Kopsahelis N., Dimou C., Xenopoulos E., Papanikolaou S. & Koutinas A. A. (2015) (oral presentation). Biorefinery development based on integrated cheese whey and wine lees valorisation. Cost Action WG4, Dairy Waste Valorisation Workshop, 10 - 11 March, Semmering, Austria.
45. Xenopoulos E., **Papadaki A.**, Kopsahelis N., Koutinas A. A. & Papanikolaou S., (2015) (oral presentation by Mr. Xenopoulos). Wine lees and cheese whey as co-substrates for microbial lipid production by *Cryptococcus curvatus*. 6<sup>th</sup> Greek Lipid Forum, 11 - 12 June, National Hellenic Research Foundation, Athens, Greece.
46. **Papadaki A.**, Dionísio A., Branco P.C., Carvalheiro C., Bogel-Lukasik R., Roseiro L.B., Papanikolaou S., Koutinas A., Duarte L.C. (2015) (poster presentation). Biotechnological production of important platform organic acids using carob by-products derived media. 3<sup>rd</sup> Iberoamerican Congress on Biorefineries (CIAB), 4<sup>th</sup> Latin American Congress on Biorefineries, and 2<sup>nd</sup> International Symposium on Lignocellulosic Materials 23 - 25 November, Concepcion, Chile.
47. **Papadaki A.**, Xenopoulos E., Kopsahelis N., Papanikolaou S., Koutinas A.A. (2015) (poster presentation). Biorefining of wine lees and whey lactose for the microbial oil production by *Mortierella ramanniana*. 6<sup>th</sup> Greek Lipid Forum, 11 - 12 June, National Hellenic Research Foundation, Athens, Greece.
48. Androutsopoulos N., **Papadaki A.**, Papanikolaou S., de Castro A.M., Koutinas A.A. (2015) (poster presentation). Assessment of morphology of *Rhizopus arrhizus* NRRL 2582 and its nutritional requirements on fumaric acid production. 11<sup>th</sup> International Conference on Renewable Resources and Biorefineries. 3 - 5 June, York, United Kingdom.
49. Maina S., Dimou C., **Papadaki A.**, Chatzifragkou A., Kopsahelis N., Vlysidis A., Kookos I., Papanikolaou S., Koutinas A.A. (2015) (poster presentation). Wine lees valorization for the production of value added products. Cost action WG4, Manifold approaches to food waste: building a transdisciplinary research agenda, 2 June, York, United Kingdom.
50. Pateraki C., **Papadaki A.**, Chatzifragkou A., Kopsahelis N., Vlysidis A., Kookos I., Papanikolaou S., Koutinas A.A. (2015) (poster presentation). Cheese whey valorization for the production of whey protein concentrate and microbial lipids. Cost action WG4, Manifold approaches to food waste: building a transdisciplinary research agenda, 2 June, York, United Kingdom.
51. **Papadaki A.**, Diamantopoulou P., Roussos S., Papanikolaou S., Philippoussis A. (2012) (poster presentation). Biomass estimation of *Morchella* species in solid-state cultures: effect of mycelia age and morphological state on glucosamine content. 5<sup>th</sup> International Congress of Mikrobiokosmos, 13 - 15 December, Athens, Greece.