

Dr Aikaterini Papadaki

Agronomist - Food Scientist, MSc, PhD

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Education

- 2014 - 2018** **PhD** in Agricultural Sciences
Department of Food Science and Human Nutrition, Agricultural University of Athens
- 2011 - 2013** **MSc** in Human Nutrition,
Department of Food Science and Technology, Agricultural University of Athens
- 2004 - 2010** **Diploma** in Agricultural Engineering – Food Science
Department of Food Science and Technology, Agricultural University of Athens

Career Summary

- 2021 - present** **Assistant Professor** in Food Processing and Bioprocessing
Department of Food Science and Technology, Ionian University
- 2017 - 2021** **Research Associate and Post-Doc researcher** at the Laboratory Food Chemistry and Industrial Fermentations
Department of Food Science and Technology, Ionian University
- 2013 - 2019** **Research Associate and Post-Doc researcher** at the Laboratory Food Process Engineering
Department of Food Science and Human Nutrition, Agricultural University of Athens

Teaching Experience

BSc Program

Department of Food Science and Technology, Ionian University

- 2023 - present** Food Processing I
- 2023 - present** Food Processing II
- 2021 - present** Food Analysis
- 2019 - present** Food Biotechnology
- 2019 - 2021** Food Biotechnology (as academic fellow)
- 2019 - 2020** Enzymology (as academic fellow)

MSc Program

- 2023** Food Biotechnology and Nutrition (MSc course)
Department of Biology, National and Kapodistrian University of Athens, Greece
- 2018 - 2019** Engineering of bioprocesses and biorefineries (MSc course)
Department of Food Science and Human Nutrition, Agricultural University of Athens, Greece

Training Program: *“Mediterraneity. A business advantage for the production and promotion of traditional and innovative products in the Ionian islands” – Leader Agricultural University of Athens*

- 2021** Session “Functional foods in real life. A series of successful examples” – Lecture “Advancing Food Development: A Focus on Trans Fat Replacement”

Examination committee, supervision and co-supervision of researchers

2021- present	Member of the three-member committee of 3 PhD candidates at the Department of Food Science and Technology, Ionian University
2019 - present	Supervision and member of the examination committee of more than 40 undergraduate students at the Department of Food Science and Technology, Ionian University
2015 - 2019	Co-supervision in the experimental work of 3 PhD and MSc students from Agricultural University of Athens, University of Cordoba (Spain), Universidad Autónoma de Coahuila, Saltillo, (México).
2014 - 2018	Supervision of more than 8 MSc students at the Department of Food Science and Human Nutrition, Agricultural University of Athens

Fellowships – Awards - Distinctions

2023	ECOTROPHELIA 2023 Team member of the product “ProbiYogi”, which advanced to the second phase of the competition
2022	TROPHY CHALLENGE 2022 Team member of the Food-Tech Idea “ProbiOAT”, which ranked among the top six ideas after a three-round competition.
2022	1st prize of best oral presentation performed by the PhD candidate Aikaterini Natsia, “Hempseed biorefinery: a perspective towards the development of food products in the bioeconomy era”, 30th International Conference of Functional Food Center-Mediterranean Diet, Functional Foods and Bioactive Compounds: Science and Practice, 23-25 September 2022, Lemnos, Greece.
2022	3rd prize of best oral presentation performed by the Post-Doc Vasiliki Kachrimanidou, “Implementation of novel lactobacilli isolates from diversified sources for biosurfactants production”, 1st International Congress of the Society for Microbial Ecology in Health and Disease, 14-16 June 2022, Alexandroupolis, Greece.
2021	3rd prize of best poster of the undergraduate student Mrs. Panagiota Tzora, “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 2021, Thessaloniki, Greece.
2019	Research visit fellowship at LNEG “Laboratorio Nacional de Energia e Geologia” in Lisbon, Portugal granted by the COST Action TD1203 “Food Waste Valorisation for Sustainable Chemicals, Materials & Fuels (EUBis)”.
2018 - 2019	Funding Grant from the State Scholarship Foundation of Greece (IKY) for my participation in the MSc program at the Agricultural University of Athens.

Reviewer

2014 - present	Reviewer of scientific articles in several peer-reviewed scientific journals, e.g. <i>Food Research International, Sustainable Chemistry and Pharmacy, Carbon Resources Conversion, Food Hydrocolloids, LWT, Bioresource Technology, Biochemical Engineering Journal, Biotechnology Research and Innovation, FEMS Microbiology, Foods, Sustainability, Fermentation, Catalysts, Molecules, Frontiers in Microbiology</i> etc.
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Participation in Research Programs

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: “Mediterranrity. A business advantage for the production and promotion of traditional and innovative products in the Ionian islands”. Coordinator: Prof. M. Kapsokfalou 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. Kampiotti
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

Publications in peer-reviewed scientific journals

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 β -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 β -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 γ -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. Aguiéiras 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., Aguiéiras 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.**, Androutsopoulos 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.

Book chapters:

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.

Presentations in International and National Conferences:

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. *1st 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. *3rd 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^ο 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. *3rd 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. 7th 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. 7th 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. 7th International Conference on Sustainable Solid Waste Management, 26 - 29 June, Heraklion, Greece.
27. **Papadaki A.**, Agueiras 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. 4th 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. 4th 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. 4th 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. 7th 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. 6th 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. 6th 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. 6th 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. 6th 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. 6th 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. 5th 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. 38th 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. 12th 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. 6th 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. 3rd 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. 3rd 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*. 6th 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. 3rd Iberoamerican Congress on Biorefineries (CIAB), 4th Latin American Congress on Biorefineries, and 2nd 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*. 6th 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. 11th 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. 5th International Congress of Mikrobiokosmos, 13 - 15 December, Athens, Greece.