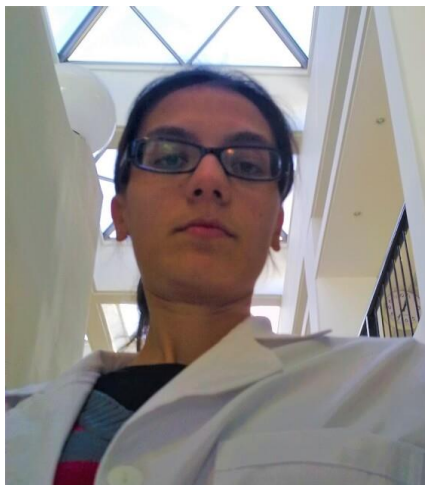


Curriculum Vitae



Personal data



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Academic Studies

B.Sc. in Chemistry, Department of Chemistry, School of Natural Sciences, University of Patras, Greece.

B.Sc. in Food Technology, Department of Food Technology, TEI of Peloponnese, Greece.

Diploma in Oenology, Department of Chemistry, School of Natural Sciences, University of Patras, Greece.

M.Sc. in Food Biotechnology, Department of Chemistry, School of Natural Sciences, University of Patras, Greece.

M.Sc. in Environmental Analysis, Department of Chemistry, School of Natural Sciences, University of Patras, Greece.

M.A. in Continuing Education and Lifelong Learning, Open University of Cyprus, Cyprus.

Ph.D. in Chemistry, Department of Chemistry, School of Natural Sciences, University of Patras, Greece.

Training/Placement:

09/2012

One month training at the University of Belgrade, Institute of Food Technology and Biochemistry, Faculty of Agriculture (supervision Prof. V. Nedović, Assistant Prof. T. Petrović) and the Department of Biochemical Engineering and Biotechnology, Faculty of Technology and Metallurgy, (supervision Prof. S. Dimitrijević-Branković) in the field of microencapsulation of probiotics and other active ingredients, with emphasis on extrusion & spray drying techniques.

Work Experience:

02/2021 – today

Assistant Professor, Department of Food Science & Technology, Ionian University.

01/10/2016 – 31/03/2017

Internship *QSDC «Quality & Sustainable Development Consultants»*, Kalamata, Greece.

01/08/2009 – 31/10/2009 Internship in Quality assurance in ACHAIA CLAUSS winery, Patras, Greece.
04/2006 – 02/2021 Freelancer "Chemistry Research Services".

Participation in Funded Research Programs:

04/2006 – 03/2008 Production of dried starter cultures using whey as raw material for use in food production. Funding: Greek State/EU Grant; University of Patras; Researcher.

02/2012 – 01/2015 Production of novel probiotic food products: Investigation of anticancer properties LS9 (3456); Funding: GSRT; Democritus University of Thrace; Principal Investigator.

03/2015 – 10/2015 Cellulose nano- and micro-biotechnology: Fermentations at extremely low temperatures for food production; Funding: Greek State/EU Grant; University of Patras; Post-Doctoral Researcher.

02/2019 – 10/2021 Research Infrastructure on Food Bioprocessing Development & Innovation Exploitation-Food Innovation RI (MIS 5027222); Funding: Min. of Education/GSRT; University of Patras; Post-Doctoral Researcher.

04/2019 – 09/2019 iFUNFoods - Innovative Functional Foods: Development, Production, Characterization, Properties (T1EDK-03846). Funding: Greek State/EU Grant. Democritus University of Thrace; Post-Doctoral Researcher.

02/2020 – 03/2022 Innovative immobilized functional starter cultures: Characterization and application in production of novel foods with health-promoting potential using agricultural wastes - iFUNcultures. Funding: H.F.R.I.. Democritus University of Thrace; Researcher.

Teaching Experience:

02/2021-today Dept. of Food Science & Technology, Ionian University
Undergraduate courses: Quantitative Chemical Analysis, Dairy Science and Technology, Meat and Fish Science and Technology.

02/2023-today Dept. of Medicine, Democritus University of Thrace, Postgraduate courses in MSc Food, Nutrition and Microbiome.

10/2018 – 09/2020 Academic Scholar – Sensory Evaluation of Foods, Food Chemistry II, Water and Waste Management of Food Industries, Food Analysis, Dept. of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece.

02/2018 – 06/2018 Scientific Associate – Assistant Professor (part-time) – Food Chemistry, Dept. of Food Technology, Technological Educational Institute of Peloponnese, Greece.

10/2006 – 06/2012 Lab Associate, Training of undergraduate students in Laboratory exercises in the frame of undergraduate program, Dept. of Chemistry, University of Patras, Greece.

03/2010 – 08/2010 Lecturer (part-time) – Applied Biotechnology, Dept. of Molecular Biology and Genetics, Democritus University of Thrace, Greece.

10/2005 – 05/2009 Lab Associate, MSc in Food Biotechnology, “Advanced Exercises of Food Chemistry and Biotechnology I” and “Advanced Exercises of Food Chemistry and Biotechnology II”, Dept. of Chemistry, University of Patras, Greece.

LIST OF PUBLICATIONS

34 Publications in peer-reviewed journals, 6 Chapters in Books, 45 Presentations in scientific conferences.

International Scientific Journals (34)

1. **Dimitrellou, D.**, Kourkoutas, Y., Banat, I.M., Marchant, R., Koutinas, A.A. (2007). Whey cheese production using freeze-drying kefir co-culture as a starter. *Journal of Applied Microbiology*, 103, 1170 – 1183. <https://doi.org/10.1111/j.1365-2672.2007.03337.x>
2. Tsaousi, K., **Dimitrellou, D.**, Koutinas, A.A. (2008). Low-temperature thermal drying of *Saccharomyces cerevisiae* starter culture for food production. *Food Chemistry*, 110, 547 – 553. <https://doi.org/10.1016/j.foodchem.2008.02.041>
3. **Dimitrellou, D.**, Tsaousi, K., Kourkoutas, Y., Panas, P., Kanellaki, M., Koutinas, A.A. (2008). Fermentation efficiency of thermally-dried immobilized kefir on casein as starter culture. *Process Biochemistry*, 43, 1323 – 1329. <https://doi.org/10.1016/j.procbio.2008.07.017>
4. **Dimitrellou, D.**, Kandyliis, P., Kourkoutas, Y., Koutinas, A.A., Kanellaki, M. (2009). Evaluation of thermally-dried *Kluyveromyces marxianus* as baker's yeast. *Food Chemistry*, 115, 691 – 696. <https://doi.org/10.1016/j.foodchem.2008.12.050>
5. Koutinas, A.A., Papapostolou, H., **Dimitrellou, D.**, Kopsahelis, N., Katechaki, E., Bekatorou, A. Bosnea, L.A. (2009). Whey valorization: a complete and novel technology development for dairy industry starter culture production. *Bioresource Technology*, 100, 3734 – 3739. <https://doi.org/10.1016/j.biortech.2009.01.058>
6. **Dimitrellou, D.**, Kourkoutas, Y., Koutinas, A.A., Kanellaki, M. (2009). Thermally-dried immobilized kefir on casein as starter culture in dried-whey cheese production. *Food Microbiology*, 26, 809 – 820. <https://doi.org/10.1016/j.fm.2009.05.006>
7. Koutinas, A.A., Bekatorou, A., Katechaki, E., **Dimitrellou, D.**, Kopsahelis, N., Papapostolou, H., Panas, P., Sideri, K., Kallis, M., Bosnea, L.A., Koliopoulos, D., Sotiropoulos, P., Panteli, A., Kourkoutas, Y., Kanellaki, M., Soupioni, M. (2010). Scale-up of thermally dried kefir production as starter culture for hard-type cheese making: an economic evaluation. *Applied Biochemistry and Biotechnology*, 160, 1734 – 1743. <https://doi.org/10.1007/s12010-009-8645-5>
8. **Dimitrellou, D.**, Kandyliis, P., Mallouchos, A., Komaitis, M., Koutinas, A.A., Kourkoutas, Y. (2010). Effect of freeze-dried kefir culture on proteolysis in Feta-type and Whey-cheeses. *Food Chemistry*, 119, 795 – 800. <https://doi.org/10.1016/j.foodchem.2009.06.052>
9. Kandyliis, P., **Dimitrellou, D.**, Koutinas, A.A. (2012). Winemaking by barley supported yeast cells. *Food Chemistry*, 130, 425-431. <https://doi.org/10.1016/j.foodchem.2011.07.060>
10. Sidira, M., Saxami, G., **Dimitrellou, D.**, Santarmaki, V., Galanis, A., Kourkoutas, Y. (2013). Monitoring survival of *Lactobacillus casei* ATCC 393 in probiotic yoghurts using an efficient molecular tool. *Journal of Dairy Science*, 96, 3369-3377. <https://doi.org/10.3168/jds.2012-6343>
11. Kandyliis, P., **Dimitrellou D.**, Lymnaiou P., Koutinas, A.A. (2014). Freeze dried *Saccharomyces cerevisiae* cells immobilized on potato pieces for low-temperature winemaking. *Applied Biochemistry Biotechnology*, 173, 716-730. <https://doi.org/10.1007/s12010-014-0885-3>
12. **Dimitrellou, D.**, Kandyliis, P., Sidira, M., Koutinas, A.A., Kourkoutas, Y. (2014). Free and immobilized *Lactobacillus casei* ATCC 393 on whey protein as starter cultures for probiotic Feta-type cheese production. *Journal of Dairy Science*, 97, 4675-4685. <https://doi.org/10.3168/jds.2013-7597>

13. **Dimitrellou, D.,*** Kandyliis, P., Kourkoutas, Y., Koutinas, A.A., Kanellaki, M. (2015). Cheese production using kefir culture entrapped in milk proteins. *Applied Biochemistry Biotechnology*, 176, 213-230. <https://doi.org/10.1007/s12010-015-1568-4>
14. Tiptiri-Kourpeti, A., Spyridopoulou, K., Santarmaki, V., Aindelis, G., Tompoulidou, E., Lamprianidou, E., Saxami, G., Ypsilantis, P., Simopoulos, C., Kotsianidis, I., Galanis, A., Kourkoutas, Y., **Dimitrellou, D.**, Chlichlia, K. (2016). *Lactobacillus casei* exerts antiproliferative effects accompanied by apoptotic cell death and upregulation of TRAIL in colon carcinoma cells. *PLoS One*. 11(2): e0147960. <https://doi.org/10.1371/journal.pone.0147960>
15. **Dimitrellou, D.,*** Kandyliis, P., Kourkoutas, Y. (2016). Effect of cooling rate, freeze-drying, and storage on survival of free and immobilized *Lactobacillus casei* ATCC 393. *LWT-Food Science and Technology*, 69, 468-473. <https://doi.org/10.1016/j.lwt.2016.01.063>
16. **Dimitrellou, D.,*** Kandyliis, P., Petrović, T., Dimitrijević-Branković, S., Lević, S., Nedović, V., Kourkoutas, Y. (2016). Survival of spray dried microencapsulated *Lactobacillus casei* ATCC 393 in simulated gastrointestinal conditions and fermented milk. *LWT-Food Science and Technology*, 71, 169-174. <https://doi.org/10.1016/j.lwt.2016.03.007>
17. Marinaki, E., Kandyliis, P., **Dimitrellou, D.**, Zakyntinos, G., Varzakas, T. (2016) Probiotic yogurt production with *Lactobacillus casei* and prebiotics. *Current Research in Nutrition and Food Science*, 4, 48-53. <http://dx.doi.org/10.12944/CRNFSJ.4.Special-Issue-October.07>
18. Terpou, A., Gialleli, A-I., Bekatorou, A., **Dimitrellou, D.**, Ganatsios, V., Barouni, E., Koutinas, A.A., Kanellaki, M. (2017). Sour milk production by wheat bran supported probiotic biocatalyst as starter culture. *Food and Bioprocess Technology*, 101, 184-192. <https://doi.org/10.1016/j.fbp.2016.11.007>
19. Gialleli, A-I., Ganatsios, V., Terpou, A., Kanellaki, M., Bekatorou, A., Koutinas, A.A., **Dimitrellou, D.** (2017). Technological development of brewing in domestic refrigerator using freeze-dried raw materials. *Food Technology and Biotechnology*, 55(3), 325-332. <https://doi.org/10.17113%2Fftb.55.03.17.4907>
20. **Dimitrellou, D.,*** Kandyliis, P., Kourkoutas, Y., Kanellaki, M. (2017). Novel probiotic whey cheese with immobilized lactobacilli on casein. *LWT*, 86, 627-634. <https://doi.org/10.1016/j.lwt.2017.08.028>
21. **Dimitrellou, D.,*** Salamoura, C., Kontogianni, A., Katsipi, D., Kandyliis, P., Zakyntinos, G., Varzakas, T. (2019). Effect of milk type on the microbiological, physicochemical and sensory characteristics of probiotic fermented milk. *Microorganisms*, 7(9), 274. <https://doi.org/10.3390/microorganisms7090274>
22. **Dimitrellou, D.,*** Kandyliis, P., Lević, S., Petrović, T., Ivanović, S., Nedović, V., Kourkoutas, Y. (2019). Encapsulation of *Lactobacillus casei* ATCC 393 in alginate capsules for probiotic fermented milk production. *LWT*, 116, 108501. <https://doi.org/10.1016/j.lwt.2019.108501>
23. **Dimitrellou, D.,*** Kandyliis, P., Kourkoutas, Y. (2019). Assessment of freeze-dried immobilized *Lactobacillus casei* as probiotic adjunct culture in yogurts. *Foods*, 8(9), 374. <https://doi.org/10.3390/foods8090374>
24. **Dimitrellou, D.**, Solomakou, N., Kokkinomagoulos, E., Kandyliis, P. (2020). Yogurts supplemented with juices from grapes and berries. *Foods*, 9(9), 1158. <https://doi.org/10.3390/foods9091158>
25. Kandyliis, P., Bekatorou, A., **Dimitrellou, D.**, Plioni, I., Giannopoulou, K. (2021). Health promoting properties of cereal vinegars. *Foods*, 10, 344 <https://doi.org/10.3390/foods10020344>
26. **Dimitrellou, D.**, Kandyliis, P., Kokkinomagoulos, E., Hatzikamari, M., Bekatorou, A. (2021). Emmer-based beverage fortified with fruit juices. *Applied Sciences*, 11, 3116 <https://doi.org/10.3390/app11073116>
27. Kandyliis, P., **Dimitrellou, D.**, Moschakis, T. (2021). Recent applications of grapes and their derivatives in dairy

- products. *Trends in Food Science & Technology*, 114, 696-711. <https://doi.org/10.1016/j.tifs.2021.05.029>
28. Kandyliis, P., **Dimitrellou, D.**, Gousi, M., Kordouli, E., Kanellaki, M. (2021). Effect of immobilization support and fermentation temperature on beer and fermented milk aroma profiles. *Beverages*, 7, 47. <https://doi.org/10.3390/beverages7030047>
 29. Nelios, G., Santarmaki, V., Pavlatou, C., **Dimitrellou, D.**, & Kourkoutas, Y. (2022). New wild-type *Lacticaseibacillus rhamnosus* strains as candidates to manage type 1 diabetes. *Microorganisms*, 10(2), 272. <https://doi.org/10.3390/microorganisms10020272>
 30. Kalogeropoulou, A., Plioni, I., **Dimitrellou, D.**, Soupioni, M., Nigam, P. S., Kanellaki, M., & Koutinas, A. A. (2022). Biosynthesis of fuel-grade ethanol from cellobiose by a cell-factory of non-GMO *Saccharomyces cerevisiae*/starch-gel-cellulase. *Fuel*, 313, 122986. <https://doi.org/10.1016/j.fuel.2021.122986>
 31. Plioni, I., Kalogeropoulou, A., **Dimitrellou, D.**, Kandyliis, P., Kanellaki, M., Nigam, P. S., Koutinas, A. A. (2022). Effect of cellulose crystallinity modification by starch gel treatment for improvement in ethanol fermentation rate by non-GM yeast cell factories. *Bioprocess and Biosystems Engineering*, 45, 783-790. <https://doi.org/10.1007/s00449-022-02706-y>
 32. Kalogeropoulou, A., Plioni, I., **Dimitrellou, D.**, Nigam, P. S. N., Kanellaki, M., & Koutinas, A. (2022). One-step hydrolysis ethanol fermentation of cellobiose and pinewood-cellulose by cell factories of non-GMO *saccharomyces cerevisiae* using kissiris and γ -alumina as support. *BAOJ Microbiology*, 6(1), 1-8.
 33. Bontzolis, C., Plioni, I., **Dimitrellou, D.**, Boura, K., Kanellaki, M., Nigam, P. S., & Koutinas, A. (2022). Isolation of antimicrobial compounds from aniseed and techno-economic feasibility report for industrial-scale application. *International Journal of Food Science & Technology*, 57(8), 5155-5163. <https://doi.org/10.1111/ijfs.15824>
 34. Plioni, I., Kalogeropoulou, A., **Dimitrellou, D.**, Kandyliis, P., Nigam, P. S., Kanellaki, M., & Koutinas, A. A. (2023). Ethanol from cellulose and cellobiose of woody-substrates in a single stage of 3-combined-bioprocesses employing a non-GM yeast cell-factory. *Biocatalysis and Agricultural Biotechnology*, 50, 102733. <https://doi.org/10.1016/j.bcab.2023.102733>

Book chapters (6)

1. Kandyliis, P., **Dimitrellou, D.**, Kourkoutas, Y. (2008). Microbial implications in production of safe and high-quality cheese products with emphasis to traditional Greek cheeses. In *Microbial Implication for Safe and Qualitative Food Products* ed. Psarianos, C. and Kourkoutas, Y. pp. 35–50. Trivandrum, Kerala, India: Research Signpost.
2. **Dimitrellou, D.**, Kandyliis, P., Bezirtzoglou, E., Koutinas, A.A., Kanellaki, M., Kourkoutas, Y. (2009). Evaluation of thermally-dried immobilized kefir on casein as starter culture for the production of dried whey cheese. Democritus University of Thrace: Scientific Annals of the Department of Forestry and Management of the Environment and Natural Resources, Volume II (pp. 35–50). Kyriakidis Bros. Publications S.A..
3. Sidira, M., **Dimitrellou, D.**, Kanellaki, M., Kourkoutas, Y. (2010). Volatile compounds of probiotic fermented sausages produced using immobilized *L. casei* on wheat. In: Ho, C-T.; Mussinan, C.J., Shahidi, F., Tratras Contis, E. Recent advances in food and flavor chemistry. Food flavors and encapsulation, health benefits, analytical methods and molecular biology of functional foods, RSC Publishing, Cambridge, UK, (pp.178-184).
4. **Dimitrellou, D.**, Sidira, M., Charalampopoulos, D., Ypsilantis, P., Galanis, A., Simopoulos, C., Kourkoutas, Y. (2015). Effect of cell immobilization on properties of presumptive probiotics. Chapter 14 in the book “Emerging and Traditional Technologies for Safe, Healthy and Quality Food”. Ed. V. Nedović, P. Raspor, J. Lević, V. Tumbas Šaponjac, G. V. Barbosa-Cánovas, pp 257-268, Springer International Publishing Switzerland.

5. Varzakas, T., Kandyliis, P., **Dimitrellou, D.**, Salamoura, C., Zakyntinos, G., & Proestos, C. (2018). Innovative and fortified food: Probiotics, prebiotics, GMOs, and superfood. In Preparation and Processing of Religious and Cultural Foods. Ed. Eaqab Ali & Nina Naquiah, Woodhead Publishing. p. 67-129.
6. **Dimitrellou, D.**, Santarmaki, V., Nikolaou, A., Mitropoulou, G., Kandyliis, P., Kourkoutas, Y. (2022). Chapter 9. Encapsulated/Immobilized biocatalysts for production of dairy products. In *Encapsulation in Food Processing and Fermentation*. Eds. Steva Lević, Viktor Nedović, Branko Bugarski, CRC Press. p. 220-254. <https://doi.org/10.1201/9780429324918>

Abstract of papers at international conferences published in international scientific journals (6)

1. Bezirtzoglou, E., Alexopoulos, A., **Dimitrellou, D.**, Theodoridou, I., Koutinas, A., Kourkoutas, Y. (2008). Microbial risk assessment in the beverage industry during experimental exploitation of *Klebsiella oxytoca*. 13th International Congress on Infectious Diseases, Kuala Lumpur, Malaysia, 19-22 June, 2008. *International Journal of Infectious Diseases*, 12s1, e208 – e209.
2. Kandyliis P., **Dimitrellou D.**, Kourkoutas Y. (2012). Evaluation of immobilized *Lactobacillus casei* ATCC 393 on whey protein as starter culture in probiotic Feta-type cheese production. International Conference and Exhibition on Probiotics. San Antonio, USA, 19-21 November 2012. Oral presentation. *Journal of Food Processing and Technology*, 3(10), 73.
3. **Dimitrellou, D.**, Kandyliis, P., Kourkoutas, Y. (2014). Freeze dried apple and casein supported biocatalysts for probiotic dairy products production. European Biotechnology Congress, May 15-18, Lecce, Italy. Poster presentation. *Journal of Biotechnology*, 185S (2014) S78–S79.
4. **Dimitrellou, D.**, Kandyliis, P., Kourkoutas, Y. (2014). Physicochemical and microbiological characteristics of probiotic yogurts produced with immobilized cells. European Biotechnology Congress, May 15-18, Lecce, Italy. Poster presentation. *Journal of Biotechnology*, 185S (2014) S79.
5. Tiptiri Kourpeti, A., Aindelias, G., Spyridopoulou, K., Santarmaki, V., Tompoulidou, E., Saxami, G., Simopoulos, C., Ypsilantis, P., Galanis, A., Kourkoutas, I., **Dimitrellou, D.**, Chlichlia, K. Antiproliferative effects of *Lactobacillus casei* ATCC 393 against colon carcinoma. European Biotechnology Congress, May 7-9, Bucharest, Romania. Poster presentation. *Journal of Biotechnology*, 208 (2015) S83.
6. **Dimitrellou, D.**, Ganatsios, V., Bekatorou, A., Koutinas, A., Kanellaki, M. (2016). Production and characterization of tubular cellulose from solid wastes of food industry for low temperature beer production. 9th Congress of FEBiotec-BAC 2015. July 8-10, 2015, Salamanca, Spain. Poster presentation. *New Biotechnology*, 33, 430.

Conference presentations (45)

1. Kourkoutas, Y., Chorianopoulos, N., **Dimitrellou, D.**, Nychas, G-J.E., Koutinas, A.A. (2006). Incorporation of the bacteriocin producing strain *Leuconostoc mesenteroides* L124 in kefir microflora. 2nd International Congress on Bioprocesses in Food Industries. ICBF-2006. Patras, Greece, 18–21 June, (pp. 143–144). Poster Presentation.
2. **Dimitrellou, D.**, Kandyliis, P., Kanellaki, M., Koutinas, A.A., Kourkoutas, Y. (2007). Evaluation of thermally-dried immobilized kefir on casein as a starter for whey-cheese production. International Conference on New Horizons in Biotechnology (NHBT-2007). Nist, Trivandrum, India. 26-29 November (p. 248). Poster Presentation.
3. Kourkoutas, Y., Alexopoulos, A., **Dimitrellou, D.**, Theodoridou, I., Koutinas, A.A., Bezirtzoglou, E. (2007). Bioconversion of brewer's spent grains to bioethanol using an environmentally isolated strain of *Klebsiella oxytoca*. International Conference on New Horizons in Biotechnology (NHBT-2007). Nist, Trivandrum, India. 26-29

November (p. 138). Poster Presentation.

4. Kourkoutas, Y., **Dimitrellou, D.**, Chorianoopoulos, N., Nychas, G-J.E., Koutinas, A.A. (2007). Effect of microbial association of freeze-dried kefir co-culture and *Leuconostoc mesenteroides* L124 on bacteriocin production. 9^o Συνέδριο Κύπρου-Ελλάδας «Χημεία και Αειφόρος Ανάπτυξη». Κύπρος 28-30 Απριλίου. Poster Presentation.
5. **Dimitrellou, D.**, Tziakou, Z., Kourkoutas, Y., Koutinas, A.A., Kanellaki, M. (2008). Effect of thermally-dried immobilized on casein kefir starter culture on microbial association during maturation of dried whey cheese. 4th International Biotechnology Forum. IGBF-2008. Athens, Greece, 2–3 February. Poster Presentation.
6. **Dimitrellou, D.**, Kandyliis, P., Kourkoutas, Y., Kanellaki, M., Koutinas, A.A. (2008). Valorization of whey through thermal dried whey-cheese kefir starter culture production. 2nd International Conference on Engineering for Waste Valorisation. WasteEng 2008. University of Patras, Greece, 3-5 June. Poster Presentation.
7. Koutinas, A.A., Papapostolou, H., **Dimitrellou, D.**, Bekatorou, A., and Kopsahelis, N. (2008). Whey Valorization: A complete and novel technology development for starter cultures production employed in dairy industry. 2nd International Conference on Engineering for Waste Valorisation. WasteEng 2008. University of Patras, Greece, 3-5 June. Oral presentation.
8. **Dimitrellou, D.**, Kandyliis, P., Kourkoutas, Y., Koutinas, A.A., Kanellaki, M. (2008). Effect of different thermally-dried starter cultures on maturation of dried whey cheese. 1st Greek Scientific Conference for the milk and its products. National Dairy Committee of Greece, Athens, Greece, 9-10 October, (pp. 596). Poster Presentation.
9. **Δημητράλλου, Δ.**, Κουτίνας, Α.Α. Κανελλάκη, Μ., Κουρκουτάς, Ι. (2009). Αξιολόγηση της θερμικά αποξηραμένης ακινητοποιημένης καλλιέργειας kefir σε καζέϊνη ως αρχική καλλιέργεια στην παραγωγή ξηρού τυριού τυρογάλακτος. 2^ος Διεθνής Διαγωνισμός Ερευνητικών Εργασιών σε θέματα Επιστήμη και Τεχνολογία Τροφίμων Ασφάλεια Τροφίμων. Αθήνα. Poster Presentation (Διακρίθηκε στις 20 πρώτες εργασίες).
10. **Dimitrellou D.**, Kandyliis P., Sidira M., Galanis A., Kourkoutas Y., Kanellaki M. (2011). Immobilized *Lactobacillus casei* ATCC 393 on whey protein as starter culture in probiotic Feta-type cheese production with enhanced protein content. IDF-International Symposium on Sheep, Goat & other non-Cow Milk. Athens, Greece, 16-18 May. Poster Presentation.
11. **Dimitrellou D.**, Kandyliis P., Kourkoutas Y., Koutinas A.A. (2011). Evaluation of immobilized kefir on casein and whey protein as starter culture in production of Feta-type cheese with enhanced protein content. IDF-International Symposium on Sheep, Goat & other non-Cow Milk. Athens, Greece, 16-18 May. Poster Presentation.
12. **Dimitrellou, D.**, Sidira, M., Saxami, S., Santarmaki, V., Kanellaki, M., Galanis, A., Kourkoutas, Y. (2012). Probiotic yoghurt production using immobilized *Lactobacillus casei* on prebiotic supports. 6th Central European Congress on Food, CEFood, 23-26 May, Novi Sad, Serbia (p. 428). Poster presentation.
13. **Dimitrellou D.**, Kandyliis P., Kourkoutas Y. (2012). Immobilized *Lactobacillus casei* ATCC 393 on whey protein as starter culture in probiotic Feta-type cheese production. Effect on aroma profile. International Flavour Conference XIII. Porto Cheli, Greece, 29 May – 1 June. Poster Presentation.
14. **Dimitrellou, D.**, Kandyliis, P., Sidira, M., Galanis, A., Koutinas, A.A., Kourkoutas, Y. (2012). Probiotic feta-type cheese production by free or immobilized *Lactobacillus casei* ATCC 393 on whey protein. 5th International Conference on Industrial Bioprocesses, IFIB-2012, Taipei, Taiwan, 7-10 October (p. 316).
15. **Dimitrellou, D.**, Kandyliis, P., Kourkoutas, Y., Kanellaki, M. (2012). Feta-type cheese with kefir entrapped in milk proteins. 5th International Conference on Industrial Bioprocesses, IFIB-2012, Taipei, Taiwan, 7-10 October (p. 334).
16. Tiptiri-Kourpeti, A., Iliaki, S., Simoglou-Karali, C., **Dimitrellou, D.**, Karoutsou, M., Santarmaki, V., Ypsilantis, P.,

- Simopoulos, C., Kourkoutas Y., Chlichlia. K. (2013). Anti-cancer properties of *Lactobacillus casei*: Inhibition of growth of colon adenocarcinoma cells in vitro and in vivo. 35th Scientific Conference of Hellenic Association for Biological Sciences, Nafplio, May 23-25 (p. 350-351). Poster Presentation.
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 33. Plioni I., **Dimitrellou D.**, Kandyliis P., Bekatorou A., Kanellaki M., Koutinas A.A. (2019) A cell factory of *Saccharomyces cerevisiae* without genetic modification to ferment cellobiose. 8th International Forum on Industrial Bioprocessing, Miri, Sarawak, Malaysia, May 1-5. Poster presentation.
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 39. Kandyliis, P., **Dimitrellou, D.** (2021). Yogurts and emmer-based beverages fortified with juices from grapes and berries. International Conference on Biotechnology for Sustainable Agriculture, Environment and Health (BSAEH-2021), Jaipur, India, 04-08 April. Short oral presentation and poster.
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