

## CURRICULUM VITAE

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### EDUCATION

- **September 2005-October 2010:** MSc (5-years Integrated Master) Diploma in Agricultural Engineering (7.25/10), Department of Food Science and Technology, Agricultural University of Athens, Greece. Final semester led to the submission of dissertation in “Simulation using computational fluid dynamics in thermal processing of canned peaches”.
- **June 2011-July 2016:** PhD, Department of Food Science and Human Nutrition, Agricultural University of Athens, Greece. “Microbial production of poly(hydroxyalkanoates) and biorefinery development using by-product streams from sunflower-based biodiesel production processes”. (Under the supervision of: Assistant Professor Apostolos Koutinas, Associate Professor Seraphim Papanikolaou and Associate Professor Ioannis Kookos).

### EMPLOYMENT- PARTICIPATION IN RESEARCH PROJECTS

1. Title: *Biorefinery development for the production of biodegradable polymers and value-added products from by-products of biodiesel production processes - Acronym: Bioref* (General Secretariat for Research and Technology, Greece). Partners: Argo SA, Agricultural University of Athens, FORTH/ICE-HT, Chimar Hellas SA, Pavlos N. Pettas SA. Project Coordinator: Argo SA. Scientific coordinator for AUA: Dr A. Koutinas. (November 2012- December 2014). PhD research
2. Title: *Production of hydrolase enzymes and bifunctional monomers (1,3-PDO, 2,3-BDO and fumaric acid) in order to produce petrochemicals* (project funded by Petrobras, Brazil). Project co-ordinator Professor Denise Maria Guimarães Freire (Universidade Federal do Rio de Janeiro, Brazil) Scientific coordinator for AUA: Dr A. Koutinas. (September 2015-June 2016). Research and supervision
3. Title: *New tailor-made biopolymers produced from lignocellulosic sugars waste for highly demanding fire-resistant applications* (European Union’s Seventh Framework Programme for research, technological development and demonstration) Project co-ordinator (AIMPLAS, Spain) Scientific co-ordinator for AUA: Dr A. Koutinas (April 2016-July 2016). Research and supervision

4. Title: *Design of novel prebiotics to selectively stimulate the growth of Lactobacillus rhamnosus*. Project leader: Dr Sofia Kolida (Optibiotix), Scientific supervisor for UoR: Professor Robert A. Rastall (October 2016-May 2019). Post-doctoral research assistant in UoR.
5. Title: *Research Infrastructure on food Bioprocessing Development and Innovation Exploitation*, Scientific co-ordinator for Ionian University: Dr N. Kopsahelis, (February 2019-October 2021). Post-Doctoral research assistant.
6. Title: "INVALOR: Research infrastructure for waste valorization and sustainable management of resources" Scientific co-ordinator for AUA: Dr A. Koutinas. Post-doctoral Research.
7. Title: "Smart digital applications and tools for the effective promotion and enhancement of the Ionian Islands bio-diversity". Scientific co-ordinator for IU: Dr P. Mylonas, Post-doctoral Research.
8. Title: "Microbiome Applications in Food Systems, FOODBIONES". Scientific co-ordinator for Ionian University: Dr N. Kopsahelis, (October 2021-present), Post-doctoral Research.

### TEACHING EXPERIENCE

1. Visit to Henan University of Technology (17-21 December 2018, P.R. China): Invited teacher on business meeting on Food Science and Nutrition Programme under the joint educational programme between Henan University of Technology and University of Reading to deliver lectures on Cell Engineering.
2. Delivery of specific presentations in the Master course of the Department of Food Science and Human Nutrition, at the Agricultural University of Athens.
3. Individual Teaching of the courses: Food Analysis, Biorefinery development, Functional foods, Enzymology in the Department of Food Science and Technology, Ionian University for the academic years: 2019-2020, 2020-2021, 2021-2022, 2022-2023.

### RESEARCH VISITS AND TRAINING IN VARIOUS RESEARCH GROUPS

1. **Placement under the Erasmus+ programme (Duration: 4 months)** carried out in AIMPLAS, Instituto Tecnológico del Plástico, Valencia, Spain under the supervision of Chelo Escrig Rondán in the extrusion department. Outcome: Joint publication, Kachrimanidou et al. (2016), *Food and Bioprocess Technology*, 100: 323-334.
2. **Short term scientific mission (Duration: 1 month):** "Re-utilisation of used biopolymers as feedstock for chemical production via pyrolysis" carried out in Green Chemistry Centre of Excellence, University of York under the supervision of Professor James Clark within the Cost Action: *Food waste valorisation for sustainable chemicals, materials & fuels (EUBis)* (FA Cost Action TD1203). Partners: Research groups from 26 countries. Action chair: Professor James Clark (University of York, UK). Outcome: Joint publication, Kachrimanidou et al. (2014), *Bioresource Technology* 172:121-130.

### SKILLS

- Design, development and optimisation of microbial bioconversion processes (from microplate cultures to 5L bioreactors)
- Experience in fermentation technology, feedstock preparation, enzymes, fungi, yeast, bacteria, extraction of value-added products, development of integrated biorefinery, downstream processing, techno economic evaluation, gut microbiota, targeted prebiotics, probiotics, anaerobic cultures, lactic acid bacteria.
- Life cycle analysis (participation in short course)
- Advance instrumentation and analytical techniques (HPLC, GC, LC-MS)
- Data analysis, presentation and report
- Documentation and maintenance of standard operating procedures (SOP)

## GRANT

1. Research Travel Grant received from the University of Reading for the participation in *14<sup>th</sup> International Conference on Renewable Resources and Biorefineries*. Ghent, Belgium.

## AWARDS AND PRIZES

1. Best poster presentation and winning prize in the 4<sup>th</sup> International Conference on Sustainable Solid Waste Management, Limassol, Cyprus Kantifedaki, A., **Kachrimanidou, V.**, Papanikolaou, S., Mallouchos, A., C.S.K. Lin, Koutinas, A.A. 2016. Biotechnological production of pigments from residues of orange processing using the filamentous fungi *Monascus purpureus* and *Penicillium purpurogenum*.
2. FEMS Microbiology Letters Poster Prize on the occasion of 14<sup>th</sup> International Conference on Renewable Resources and Biorefineries, 30 May-1 June 2018, Ghent, Belgium: **Kachrimanidou, V.**, Heng, Y.M., Kantifedaki, A., Koutinas, A., Rastall, R.A. 2018. Food waste valorization for the production of bio-based pigments with *Penicillium purpurogenum*. *14<sup>th</sup> International Conference on Renewable Resources and Biorefineries*. Ghent, Belgium.
3. Winning Abstract at the event Scientific Frontiers Session in PROBIOTA 2018, Barcelona Conference: **Kachrimanidou, V.**, Kolida, S., Mohajeri, M.H., Steinert, R.E., Prudence, K., Hernandez, O., Rastall, R.A. An *in-vitro* evaluation of different carbohydrates on the selective fermentation of *Lactobacillus rhamnosus* ATCC 53103.
4. Winning poster (3<sup>rd</sup> place) in the 8<sup>th</sup> International Conference on Sustainable Solid Waste Management for the poster Tzora, P., Papadaki, A., **Kachrimanidou, V.**, Lappa, I., Eriotou, E., Kopsahelis N. Circular valorization of cheese whey and spent coffee grounds for the development of edible films.
5. Award of excellent oral presentation by the International Journal of Environmental Research & Public Health, during the 41<sup>st</sup> SOMED Conference, for the oral presentation: **Kachrimanidou, V.**, Alimpoumpa, D., Alexandri, M., Papadaki, A., Kopsahelis, N. Implementation of novel Lactobacilli isolates from diversified sources for biosurfactants production.

## **OUTREACH ACTIVITIES:**

- Participation in outreach activity for 8-10 year old students targeting to familiarize them with the world of microorganisms, the profession of a scientist and the application of the scientific method.
- Participation in summer school activities for 17 year old students teaching them about prebiotics, probiotics and cholesterol reduction.
- Participation in the Host Bacteria Interaction Symposium 2018 organized in the University of Reading. Part of the organizing committee and delivery of workshop on *in vitro* fermentation.

## **OTHER ACADEMIC QUALIFICATIONS**

1. Section co-editor with Dr Carol Sze Ki Lin for the special issue of *Current Opinion in Green and Sustainable Chemistry* entitled "Biofuels and Bioenergy" (Elsevier).
2. Guest editor with Dr Nikolaos Kopsahelis for the special issue of *Foods* entitled "*Advances in Food and By-Products Processing Towards a Sustainable Bioeconomy*" (MDPI).
3. Reviewer in: *Journal of Cleaner Production*, *Bioresource Technology*, *Science of the Total Environment*, *Biochemical Engineering Journal*, *Journal of Biotechnology*, *Engineering in Life Sciences*, and *Waste and Biomass Valorization*.

## PUBLICATIONS IN PEER REVIEWED JOURNALS

1. **Kachrimanidou, V.**, Kopsahelis, N., Chatzifragkou, A., Papanikolaou, S., Yanniotis, S., Kookos, I., Koutinas, A.A. 2013. Utilisation of by-products from sunflower-based biodiesel production processes for the production of fermentation feedstock. *Waste and Biomass Valorisation* 4:529-537.
2. Chatzifragkou, A., Papanikolaou, S., Kopsahelis, N., **Kachrimanidou, V.**, Dorado, M.P., Koutinas, A.A. 2014. Biorefinery development through utilization of biodiesel industry by-products as sole fermentation feedstock for 1,3-propanediol production. *Bioresource Technology* 159:167-175.
3. **Kachrimanidou, V.**, Kopsahelis, N., Papanikolaou, S., Kookos, I.P., De Bruyn, M., Clark, J.H., Koutinas, A.A. 2014. Sunflower-based biorefinery: Poly(3-hydroxybutyrate) and poly(3-hydroxybutyrate-co-3-hydroxyvalerate) production from crude glycerol, sunflower meal and levulinic acid. *Bioresource Technology* 172:121-130.
4. **Kachrimanidou, V.**, Kopsahelis, N., Alexandri, M., Strati, A., Gardeli, C., Papanikolaou, S., Komaitis, M., Kookos, I.K., Koutinas, A.A. 2015. Integrated sunflower-based biorefinery for the production of antioxidants, protein isolate and poly(3-hydroxybutyrate). *Industrial Crops and Products* 71:106-113.
5. Haque, A. Md., **Kachrimanidou, V.**, Koutinas, A., Lin, C.S.K. 2016. Valorization of bakery waste for biocolorant and enzyme production by *Monascus purpureus*. *Journal of Biotechnology*, 231:55-64.
6. **Kachrimanidou, V.**, Kopsahelis, N., Vlysidis, A., Papanikolaou, S., Kookos, I.K., Monje Martinez, B., Escrig Rondan, M.C., Koutinas, A.A. 2016. Downstream separation of poly(hydroxyalkanoates) using crude enzyme consortia produced via solid state fermentation integrated in a biorefinery concept. *Food and Bioproducts Processing*, 100: 323-334.
7. Tsouko, E., **Kachrimanidou, V.**, Fragoso, A., Vitorino Lima, M.E., Machado, A., Freire, D.M.G., Koutinas, A.A. 2017. Valorization of by-products from palm oil processing for the production of generic fermentation media for microbial oil synthesis. *Applied Biochemistry and Biotechnology*, 181 (4): 1241-1256.
8. Maina, S., **Kachrimanidou\*, V.**, Koutinas, A.A. 2017. From waste to bio-based products: A roadmap towards a circular and sustainable economy. *Current Opinion in Green and Sustainable Chemistry*, 8:18-23.
9. Zabaniotou, A., Kamaterou, P., **Kachrimanidou, V.**, Vlysidis, A., Koutinas, A. 2018. Taking a reflexive TRL3-4 approach to sustainable use of sunflower meal for the transition from a mono-process pathway to a cascade biorefinery in the context of Circular Bioeconomy. *Journal of Cleaner Production*, 172: 4119-4129.
10. Kantifedaki, A., **Kachrimanidou\*, V.**, Mallouchos, A., Papanikolaou, S., Koutinas, A.A. 2018. Citrus processing waste valorization for the production of bio-based pigments using the fungal strains *Monascus purpureus* and *Penicillium purpurogenum*. *Journal of Cleaner Production*, 185: 882-890.
11. Ferreira-Lazarte, A., **Kachrimanidou, V.**, Villamiel, M., Rastall, R.A., Moreno, F.J. 2018. *In vitro* fermentation properties of pectins and enzymatic-modified pectins obtained from different renewable bioresources. *Carbohydrate Polymers*, 199: 482-491.
12. Lin, C.S.Z., **Kachrimanidou, V.** 2018. Editorial overview: From waste to bioenergy and biofuels. *Current Opinion in Green and Sustainable Chemistry*, 14:96-98.

13. La Rosa, S.L., **Kachrimanidou, V.**, Buffetto, F., Pope, P.B., Pudlo, N.A., Martens, E.C., Rastall, R.A., Gibson, G., Westereng, B. 2019. Wood-derived dietary Fibres promote beneficial human gut microbiota. *mSphere*, 4:e00554-18.
14. Maina, S., **Kachrimanidou, V.**, Ladakis, D., Papanikolaou, S., Machado de Castro, A., Koutinas, A. 2019. Evaluation of 1,3-propanediol production by two *Citrobacter freundii* strains using crude glycerol and soybean cake hydrolysate. *Environmental Science and Pollution Research*, <https://doi.org/10.1007/s11356-019-05485-4>
15. 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, 1591.
16. Papadaki, A., **Kachrimanidou, V.**, Diamantopoulou, P., Papanikolaou, S., Philippoussis, A. 2019. Upgrading grape pomace through *Pleurotus* sp. cultivation for the production of enzymes and mushrooms. *Microorganisms SI: Yeast and Fungal Metabolites*, 7 (7):207
17. 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 doi:10.3390/foods8080300
18. Lappa, I.K., 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, 347, doi:10.3390/foods8080347
19. Kopsahelis\*, N., **Kachrimanidou\*, V.** 2019. Advances in Food and byproducts processing towards a sustainable bioeconomy. *Foods* 8(9), <https://doi.org/10.3390/foods8090425>
20. **Kachrimanidou, V.**, Vlysidis, A., Kopsahelis, N., Kookos, I. K. 2020. Increasing the volumetric productivity of fermentative ethanol production using a fed-batch vacuform process. *Biomass Conversion and Biorefinery*. <https://doi.org/10.1007/s13399-020-00673-6>
21. Lappa, I.K., **Kachrimanidou, V.**, Pateraki, C., Koulougliotis, D., Eriotou, E., Kopsahelis, N. 2020. Indigenous yeasts: emerging trends and challenges in winemaking. *Current Opinion Food Science* 32:133-143.
22. **Kachrimanidou#, V.**, Ioannidou, S.M., Ladakis, D., Papapostolou, H., Kopsahelis, N., Koutinas, A.A., Kookos, I.K. 2021. Techno-economic evaluation and life-cycle assessment of poly(3-hydroxybutyrate) production within a biorefinery concept using sunflower-based biodiesel industry by-products, *Bioresource Technology*, 36, 124711
23. Papadaki, A., **Kachrimanidou#\*, V.**, Lappa, I., Kampioti, A., Eriotou, E., 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, 1605
24. 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.

25. **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, 882-900.
26. 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.
27. Papadaki, A., **Kachrimanidou, V.**, Lappa, I., 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.
28. **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* 12, 4621-4635. <https://doi.org/10.1007/s13399-022-02767-9>
29. Muñoz-Labrador, A.M., Lebrón-Aguilar, R., Quintanilla-López, J.E., Galindo, P., Kolida, S., **Kachrimanidou, V.**, Garcia-Cañas, V., Methven, Li., Rastall, R., Moreno, F.J., Hernandez-Hernandez, O. 2022. Prebiotic potential of a new sweetener based on galactooligosaccharides and modified mogrosides. *Journal of Agricultural and Food Chemistry*, 70, 29, 9048-9056 <https://doi.org/10.1021/acs.jafc.2c01363>
30. Papadaki, A., Lappa, I., **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. <https://doi.org/10.1007/s12649-022-01874-y>
31. 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, 2586. <https://doi.org/10.3390/foods11172586>
32. 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, 2796. <https://doi.org/10.3390/foods11182796>
33. **Kachrimanidou, V.\*.**, Alexandri, M., Nascimento, M.F., Alimpoumpa, D., Faria, N.T., Papadaki, A., Ferreira, F.C., Kopsahelis, N. 2022. Lactobacilli and *Moesziomyces* derived biosurfactants: Conceptualization of a bio-circular approach for the dairy industry, *Fermentation* 8, 517. <https://doi.org/10.3390/fermentation8100517>
34. 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. <https://doi.org/10.1016/j.scp.2022.100927>
35. **Kachrimanidou#\*, V.**, Papadaki, A., Alexandri, M., Poulis, 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*. <https://doi.org/10.1007/s12649-022-02017-z>

36. 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, 1030. <https://doi.org/10.3390/antiox12051030>
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## BOOK CHAPTERS

1. **Kachrimanidou, V.**, Kopsahelis, N., Webb, C., Koutinas, A.A. 2014. *Invited Contribution*. Bioenergy technology and food industry waste valorisation for integrated production of polyhydroxyalkanoates. In: Bioenergy research: Advances and applications. Gupta, V.K., Kubicek, C.P., Saddler, J., Xu, F., Tuohy, M. (editors), Elsevier.
  2. Machado, A., dos Santos, A.F., **Kachrimanidou, V.**, Koutinas, A.A., Freire, D.M.G. 2018. *Invited Contribution*. Solid-state fermentation for the production of proteases and amylases and their application in nutrient medium production. In: Current Developments in Biotechnology and Bioengineering, Volume X, Current Advances in Solid State Fermentation. Elsevier.
  3. Maina, S., Papadaki, A., **Kachrimanidou, V.**, Kopsahelis, N. *Invited Contribution*. 2019. Raw materials and pretreatment methods for vinegar production. In: Advances in Vinegar Production, Taylor and Francis.
  4. Pateraki, C., **Kachrimanidou, V.**, Papadaki, A., Koutinas. *Invited Contribution*. 2019. Biorefinery Engineering In: Comprehensive Biotechnology 3<sup>rd</sup> Edition, Volume 2, pp: 879-892, Elsevier. <https://doi.org/10.1016/B978-0-444-64046-8.00107-5>
  5. Kourmentza, K., **Kachrimanidou, V.**, Psaki, O., Pateraki, C., Ladakis, D., Koutinas, A.A. . *Invited Contribution*. 2020. Competitive Advantage and Market Introduction of PHA Polymers and Potential Use of PHA Monomers. In: The Handbook of Polyhydroxyalkanoates: Postsynthetic Treatment, Processing and Application (1st ed.) Koller, M. (editor), CRC Press. <https://doi.org/10.1201/9781003087663>
  6. **Kachrimanidou, V.**, Alexandri, M., Alimpoumpa, D., Lappa, I.K., Papadaki, A., Kopsahelis, N. Biosurfactants production by LAB and Emerging Applications. Accepted for publication in *Lactic Acid Bacteria as Microbial Cell Factories: Synthetic Biology and Metabolic Engineering*. Elsevier.
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## PARTICIPATION IN INTERNATIONAL CONFERENCES AND WORKSHOPS

1. Dimou, C., Tsakona, S., **Kachrimanidou, V.**, Kopsahelis, N., Papanikolaou, S., Koutinas, A. 2012. Evaluation of PHA production from industrial waste streams. *8<sup>th</sup> International Conference on Renewable Resources and Biorefineries*. Toulouse, France. (**poster presentation**).
2. **Kachrimanidou, V.**, Kopsahelis, N., Papanikolaou, S., Komaitis, M., Koutinas, A. 2012. Valorisation of by-products from sunflower-based biodiesel production processes. *4<sup>th</sup> International Conference on Engineering for Waste and Biomass Valorisation*. Porto, Portugal. (**oral presentation**).
3. Kopsahelis, N., **Kachrimanidou, V.**, Gardeli, C., Strati, A.n Papanikolaou, S., Komaitis, M., Koutinas, A.A. 2013 Advanced sunflower-based biorefinery. 2-CIAB. *2<sup>nd</sup> Iberoamerican Congress on Biorefineries*. Jaén-Spain. (**invited oral presentation by Dr Koutinas**).
4. **Kachrimanidou, V.**, Kopsahelis, N., Papanikolaou, S., Yanniotis, S., Koutinas, A.A. 2013. Utilisation of biodiesel industry by-products and levulinic acid for the production of poly(3-hydroxybutyrate-co-3-



hydroxyvalerate). *9<sup>th</sup> International Conference on Renewable Resources and Biorefineries*. Antwerp, Belgium. (oral presentation).

5. **Kachrimanidou, V.**, Kopsahelis, N., Papanikolaou, S., Kookos, I., Koutinas, A.A. 2014. Techno-economic evaluation of an integrated biorefinery concept generating polyhydroxyalkanoates and value-added products from biodiesel industry by-products. *36<sup>th</sup> Symposium on Biotechnology for Fuels and Chemicals*. Clearwater Beach, Florida, USA. (oral presentation).
6. Haque, M.A., **Kachrimanidou, V.**, Koutinas, A., Lin, C.S.K. 2015. Valorization of food waste for bio-colorant (*Monascus* dye) production. *11<sup>th</sup> International Conference on Renewable Resources and Biorefineries*. York, United Kingdom. (oral presentation by Mr Haque).
7. **Kachrimanidou, V.**, Kopsahelis, N., Vlysidis, A., Papanikolaou, S., Kookos, I., Koutinas, A.A. 2015. Impact of different bioprocessing strategies for enhanced poly(3-hydroxybutyrate) production. *11<sup>th</sup> International Conference on Renewable Resources and Biorefineries*. York, United Kingdom. (oral presentation).
8. **Kachrimanidou, V.**, Kopsahelis, N., Vlysidis, A., Papanikolaou, S., Kookos, I., Koutinas, A.A. 2015. Integrated biorefinery concept for production and separation of polyhydroxyalkanoates. *WG2 Workshop: "Development of pilot scale or integrated bioprocesses based on refining of food supply chain wastes"*, COST Action TD1203 Food waste valorization for sustainable chemicals, materials & fuels. Potsdam, Germany. (oral presentation).
9. Kamaterou, P., Antoniou, P., **Kachrimanidou, V.**, Vlysidis, A., Koutinas, A.A., Zabaniotou, A. 2015. Zero waste sunflower biorefinery via slow pyrolysis of waste streams. *Novel Methods for Integrated Exploitation of Agricultural By-Products*. Thessaloniki, Greece. (oral presentation).
10. Kamaterou, P., **Kachrimanidou, V.**, Vlysidis, A., Koutinas, A.A., Zabaniotou, A. 2016. Sunflower meal cascade biorefinery for the production of proteins and pyrolysis of solid waste-streams towards biochar production. *International Symposium and Workshop RE-Greece 2016*, Nisyros, Greece. (oral presentation).
11. **Kachrimanidou, V.**, Kopsahelis, N., Vlysidis, A., Papanikolaou, S., Kookos, I., Koutinas, A.A. 2016. Advance sunflower-based biorefinery for the production and separation of polyhydroxyalkanoates, protein isolate and antioxidants. *WG1 Workshop: "Green technologies for future biorefineries"*, COST Action TD1203 Food waste valorization for sustainable chemicals, materials & fuels. Kaunas, Lithuania. (oral presentation).
12. Pateraki, C., **Kachrimanidou, V.**, Maina, S., Papadaki, A., Tsouko, E., Kopsahelis, N., Papanikolaou, S., Koutinas, A.A. 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*. Ghent, Belgium. (poster presentation).
13. Kantifedaki, A., **Kachrimanidou, V.**, Papanikolaou, S., Mallouchos, A., C.S.K. Lin, Koutinas, A.A. 2016. Biotechnological production of pigments from residues of orange processing using the filamentous fungi *Monascus purpureus* and *Penicillium purpurogenum*. *4<sup>th</sup> International Conference on Sustainable Solid Waste Management*, Limassol, Cyprus (poster presentation).
14. **Kachrimanidou, V.**, Kantifedaki, A., Papanikolaou, S., Mallouchos, A., Koutinas, A.A. 2016. Valorisation of orange processing waste for the production of bio-based pigments using the fungal strains *Monascus*

*purpureus* and *Penicillium purpurogenum*. The future of food waste: Challenges and opportunities for valorization in Europe. International Conference organized and sponsored by COST Action TD1203 Food waste valorization for sustainable chemicals, materials & fuels. Wageningen, Netherlands. **(oral presentation)**

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27. Theodosi-Kapsampeli, A.-M., Papadaki, A., Triantafyllou, M., Lappa, I., Magdalinou, E., **Kachrimanidou, V.**, Gonou-Zagou, Z., Kopsahelis N. Cheese whey valorization by *Trametes versicolor* through submerged cultivation. THESSALONIKI 2021 8<sup>th</sup> International Conference on Sustainable Solid Waste Management, 23-25 June 2021, **(poster presentation)**
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35. Kolida, S., **Kachrimanidou, V.**, Stephenson, C., OHara, S.P. Gibson, G.R., Rastall, R.A. Synergistic symbiotic development targeting *Lactobacillus* strains: LP<sub>LDL</sub>®. PROBIOTA 2023, Barcelona, Spain (**poster presentation**)