

Curriculum Vitae

Dimitra Alimpoumpa

PERSONAL DETAILS

Surname	Alimpoumpa
Name	Dimitra
e-mail	alimpoumpa.dimitra@gmail.com, d.alimpoumpa@ionio.gr
Tel.	6970394866
Date of Birth	24/2/1996, Thessaloniki

EDUCATION

11.2022 - Now	PhD Candidate Ionian University, Department of Food Science and Technology PhD Thesis: "Valorization of cheese whey towards the production of high added value products for the development of novel and functional food products"
10.2019- 09.2022	MSc Degree Agricultural University of Athens, Department of Food Science and Human Nutrition, MSc in Food Science & Technology with specialization in: "Processing, Preservation, and Biotechnological Processes in Foods - Development of Bio-Economy Products" <i>Grade: 8.65 (Excellent)</i> MSc Thesis: "Lactic acid bacteria biosurfactant production through the utilization of by-products from the food industry" Agricultural University of Athens, Department of Food Science and Human Nutrition
10.2014- 10.2018	Diploma Food Technology, Technological University of Ionian Islands, Department of Food Technology, <i>Grade: 8.6 (Excellent)</i>

Thesis: "Isolation of *S. cerevisiae* strains from grapes of Zakynthos, Lefkada, and Corfu"

PUBLICATIONS

- 2024** 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 & Antimicrobials Prot.* (2024) <https://doi.org/10.1007/s12602-024-10239-x>
- 2023** Kachrimanidou, V., Alexandri, M., **Alimpoumpa, D.**, Lappa, I.K., Papadaki, A., Kopsahelis, N. (2023). Chapter 17 - Biosurfactants production by LAB and emerging applications. In: *Lactic Acid Bacteria as Cell Factories*, Applied Biotechnology Reviews, Montet, D., Ray, R.C., De Carvalho Azevedo, V.A., Paramithiotis, S., (Eds.), Woodhead Publishing, pp. 335-366, ISBN 9780323919302, <https://doi.org/10.1016/B978-0-323-91930-2.00001-8>
- 2022** 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(10), 517, <https://doi.org/10.3390/fermentation8100517>
- 2022** 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>
- 2020** Eriotou, E., Kopsahelis, N., Lappa, I., **Alimpoumpa, D.**, Diamanti, V., Koulougliotis, D. (2020). Identification of Indigenous Yeast Strains from Spontaneous Vinification of Grapes from the Red Variety *Avgoustiatis Zakynthou* (Ionian Islands, Greece) and Antioxidant Activity of the Produced Wine, *Journal of Food Chemistry & Nanotechnology*, 6(2), 48-55, <https://doi.org/10.17756/jfcn.2020-083>

CONFERENCES/WORKSHOPS/ETC**Oral and Poster Presentations**

2023	Alimpoumpa, D. , Lappa, I.K., Papadaki, A., Kopsahelis, N. (2023). <i>Development of edible films as protective carriers of a novel Lacticaseibacillus paracasei strain isolated from Kefalonian feta-type cheese</i> (2023). 10 th International Conference on Sustainable Solid Waste Management, 21-24 June, Chania, Greece (oral presentation)
2022	Kachrimanidou, V., Alimpoumpa, D. , Alexandri, M., Papadaki, A., Kopsahelis, N. (2022). <i>Biosurfactant Production Using GRAS Lactobacilli: Process Optimization and Food Product Development</i> , 30 th International Conference of FFC, Mediterranean Diet, Functional Foods and Bioactive Compounds: Science and Practice, 23-25 September, Lemnos, Greece (oral presentation)
2022	Lappa, I., Alimpoumpa, D. , Natsia, A., Papadaki, A., Kopsahelis N. (2022). <i>Profiling of wild-type LAB isolated from Feta-type cheese of Kefalonia island as candidate probiotic starters</i> , 30 th International Conference of FFC, Mediterranean Diet, Functional Foods and Bioactive Compounds: Science and Practice, 23-25 September, Lemnos, Greece (poster presentation)
2022	Kachrimanidou, V., Alimpoumpa, D. , Trantou, E., Topalidou, P., Alexandri, M., Papadaki, A., Kopsahelis, N. (2022). <i>Implementation of novel lactobacilli isolates from diversified sources for biosurfactants production</i> . 41 st International Congress of the Society for Microbial Ecology in Health and Disease (SOMED), 14-16 June, Alexandroupolis, Greece (oral presentation)
2022	Lappa, I., Albani, N., Natsia, A., Alimpoumpa, D. , Papadaki, A., Kopsahelis, N. (2022). <i>Putative probiotic features of wild type LAB isolated from Feta- Type cheese of Kefalonia island</i> . 41 st International Congress of the Society for Microbial Ecology in Health and Disease (SOMED), 14-16 June, Alexandroupolis, Greece (oral presentation)
2021	Alimpoumpa, D. , Kachrimanidou, V., Papadaki, A., Lappa, I.K., Eriotou, E., Kopsahelis, N. (2021). <i>Evaluation of diversified bioprocessing schemes for biosurfactants production from Lactobacillus strains using cheese whey</i> . 8 th International Conference on Sustainable Solid Waste Management, 23-25 June, Thessaloniki, Greece (oral presentation)

2018	Eriotou, E., Kopsahelis, N., Alimpoumpa, D. , Diamanti, V., Kampioti, A., Koulougliotis, D. (2018). <i>Kefalonian Olive Oils: Oleocanthal and Oleacin Abundance and Antioxidant Activity</i> . IFT18, 15-18 July, Chicago, USA (poster presentation)
2018	Koulougliotis, D., Kopsahelis, N., Alimpoumpa, D. , Diamanti, V., Eriotou, E. (2018). <i>Wild Yeast Isolation and Wine Production from Grapes of the Local Variety “Kakotrygis” Grown in Corfu Island (Greece)</i> . IFT18, 15-18 July, Chicago, USA (poster presentation)
2023	<u>Invited oral presentation</u> Alimpoumpa, D. (2023). <i>Biosurfactant Production from Lactobacillus strains Trough the Valorization of Dairy Industry Side Streams: Development of a Closed- Loop Process</i> . Webinar “Microbe Innovations for Functional and Sustainable Food Systems”, 20 January, webinar organized by Applied Sciences Journal
<u>Workshops</u>	
2023	Alimpoumpa, D. (2023). Cheese whey utilization for the production of edible films as encapsulation carriers for lactic acid bacteria. Workshop at the Ionian University within the framework of the Foodbiomes Infrastructure titled “Sustainable food systems: Back to the future”, June 2, Argostoli, Kefalonia (oral presentation)

PRIZES

3rd Prize of excellent oral presentation during the 41st International Congress of the Society for Microbial Ecology in Health and Disease (SOMED): “Kachrimanidou V., **Alimpoumpa D.**, Trantou E., Topalidou P., Alexandri M., Papadaki A., Kopsahelis N., *Implementation of novel lactobacilli isolates from diversified sources for biosurfactants production*. 41st International Congress of the Society for Microbial Ecology in Health and Disease (SOMED) 22 14-16 June, Alexandroupolis, Greece

PARTICIPATION IN RESEARCH PROJECTS

2021-	“Microbiome Applications in Food Systems, FOODBIOMES”.
2023	Scientific co-ordinator for Ionian University: Dr N. Kopsahelis
07.2019-	“Chemical building blocks from versatile MSW biorefinery – [PERCAL]”,
09.2019	Agricultural University of Athens, Scientific co-ordinator: A. Koutinas

07.2017- 12.2019	<p>“Quality upgrade of local wines of the Ionian Islands using native yeasts” (MIS: 5006342), Technological University of Ionian Islands, Scientific co-ordinator: Dr D. Koulougliotis</p>
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LANGUAGE AND COMPUTER SKILLS

English, Level B2 (University of Michigan)
ECDL, Microsoft Office (Word, Excel, PowerPoint)

OTHER

2022 Organizing Committee

"Bio-economy and the development of innovative products for the food industry," within the research program Food Innovation RI, Department of Food Science and Technology, Ionian University, June 10, Argostoli, Kefalonia

Summer Schools

2018 *Agricultural University of Athens "Valorization of agro-industrial residues and side streams for the development of a sustainable bio-economy", 28-29 May, Athens, Greece*

Participation in Competitions

ECOTROPHELIA 2023 Product Description: Strained yogurt 2% and fava bean vegetable dessert with bacterial culture and plant extracts promoting consumer health, in eco-friendly packaging with an edible coating made of whey protein and industrial hemp protein, respectively

Laboratory Supervision of Undergraduate Thesis Projects

Ionian University, Department of Food Science and Technology, Laboratory supervision of thesis projects in the Laboratory of Food Chemistry and Industrial Fermentations