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Prof. Dr. **Parthena Kotzekidou** is Professor of Food Microbiology at the *Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece*. She received a B.S. from the *Faculty of Agriculture of the Aristotle University of Thessaloniki, Greece*, in 1976 and a Ph.D. degree in Food Microbiology from the *Technical University of Munich, Germany* in 1980. During her graduate studies she received a scholarship of the German Academic Exchange Service – DAAD (1/10/1978-30/6/1980). She returned to Greece and she was appointed Lecturer in 1981 and Professor of Food Microbiology at the *Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece* in 1998. She was visiting research scientist at the Department of Bioscience and Biotechnology, University of Strathclyde, Glasgow, UK (05.1986-10.1986); the Institute of Bacteriology, Technical University of Munich, Weihenstephan, Germany (09.1988-12.1988 & 02.1992-05.1992); and the Institute for Food Science and Technology, University of Washington, Seattle, USA (05.1997-09.1997). Her research interests include taxonomy of bacteria, yeasts and moulds; detection of foodborne pathogens by Real-Time PCR; microbiology of fermented foods; starter cultures in food fermentations; and microbial production of organic acids, enzymes and carotenes. She has published over 52 papers in peer-reviewed scientific journals and has more than 3700 citations (h-index 32). She is the author or co-author of several chapters in international books, as well as the editor of a book entitled “Food Hygiene and Toxicology in Ready-to-Eat Foods” published by Academic Press (2016). She holds two patents in the fields of carotenes production by microorganisms of the Greek Patent Office. She is a member of the editorial board of the scientific journals “Food Biotechnology” and “Italian Journal of Food Safety”. She has participated in several externally-funded research projects and has two patents of the Greek Patent Office. Her teaching activities include teaching of Food Microbiology to the students of the *Department of Food Science and Technology, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece*; Advanced Food Microbiology in *Postgraduate Studies Programm in Food Science & Technology* and Wine Microbiology in *Postgraduate Studies Programm in Oenology & Viticulture, Faculty of Agriculture, Aristotle University of Thessaloniki, Greece*.

## Publications

### Peer-reviewed articles

- 1 Roukas, T., **Kotzekidou, P.** 2022. From food industry wastes to second generation bioethanol: a review. *Reviews in Environmental Science and Biotechnology*, **21**: 299–329
- 2 Roukas, T., **Kotzekidou, P.** 2020. Pomegranate peel waste: a new substrate for citric acid production by *Aspergillus niger* in solid-state fermentation under non-aseptic conditions. *Environmental Science and Pollution Research*, **27**: 13105–13113
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- 13 Filotheou, A., Nanou, K., Papaioannou, E., Roukas, T., **Kotzekidou, P.**, Liakopoulou-Kyriakides M. 2012. Application of response surface methodology to improve carotene production from synthetic medium by *Blakeslea trispora* in submerged fermentation. *Food and Bioprocess Technology*, 5:1189–1196
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- 15 Varzakakou, M., Roukas, T., Papaioannou, E., **Kotzekidou, P.** and Liakopoulou-Kyriakides M. 2011. Autolysis of *Blakeslea trispora* during carotene production from cheese whey in an airlift reactor. *Preparative*

- 16 Roukas, T., Niavi, P., **Kotzekidou, P.** 2011. A new medium for spore productin of *Blakeslea trispora* using response surface methodology. *World Journal of Microbiology and Biotechnology*, 27:307-317
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- 46 **Kotzekidou, P.** and Lazarides, H. 1991. Microbial stability and survival of pathogens in an Intermediate Moisture meat product. *LWT - Food Science and Technology*, 24: 419-423.
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- 48 **Kotzekidou, P.** and Roukas, T. 1987. Fermentation characteristics of lactobacilli in okra ( *Hibiscus esculentus* ) juice. *Journal of Food Science*, 52: 487-488, 490.
- 49 Roukas, T. and **Kotzekidou, P.** 1987. Influence of some trace metals and stimulants on citric acid production from brewery wastes by *Aspergillus*

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## Patents

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Roukas, T., **Kotzekidou, P.** and Varzakakou, M. "A new method for carotene production from cheese whey", Greek patent, OBI 1006949/3-9-2010.

## Chapters in books

**Kotzekidou, P.** 2020. Improved Traditional Fermented Foods of the Mediterranean Region–Health Benefits as Functional Foods. In: *Functional Foods and Biotechnology: Biotransformation and Analysis of Functional Foods and Ingredients*. Eds. K. Shetty, D. Sarkar, pp. 135-150, CRC Press, Boca Raton, FL.

**Kotzekidou, P.**, 2014. *Bacillus: Geobacillus stearothermophilus* (Formerly *Bacillus stearothermophilus*). In: Batt, C.A., Tortorello, M.L. (Eds.), *Encyclopedia of Food Microbiology*, vol 1, pp. 129–134, Elsevier Ltd, Academic Press.

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**Kotzekidou, P.** 1999. *Byssochlamys*. In : *Encyclopedia of Food Microbiology*, Eds. R. Robinson, C. Batt & P. Patel. p. 328-333 Academic Press, London

## **Books**

**Kotzekidou, P.** (Ed.), 2016. "Food Hygiene and Toxicology in Ready to Eat Foods", Academic Press, p. 474 (ISBN : 9780128020081).

**Kotzekidou, P.** 2016. "Food Microbiology & Microbiological Analysis of Foods", Published by S. Giahoudis & Co., Thessaloniki, p.350  
(ISBN: 978-960-6700-31-6).

**Kotzekidou, P.** 2009. "Food Microbiology", Published by S. Giahoudis & Co., Thessaloniki, (ISBN: 978-960-6700-31-6).

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