

Curriculum Vitae



Name: **Magdalini Chatzikamari**
Affiliation: **Laboratory Teaching Staff,
M.Sc., Ph.D.**
Specialization: Food Microbiology
Family status: Married, two children
Work address: Lab. of Food Microbiology and Hygiene
Dpt. Of Food Science and Technology,
Faculty of Agriculture, Aristotle University
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Education:

- 1991:** B. Sc., Agriculture (specialization in Food Science and Technology), Faculty of Agriculture, Aristotle University of Thessaloniki, Greece. (grade 7,25/10)
1998: M.Sc. in Food Science and Technology, Faculty of Agriculture Aristotle University of Thessaloniki, Greece.
2009: Ph.D. in Food Microbiology. Faculty of Agriculture, Aristotle University of Thessaloniki, Greece. (2009)

Professional experience:

- 1988** Union of Agricultural Cooperatives of Thessaloniki, Gefyra, Thessaloniki.-
Assessor in tomato reception (1/8 till 31/8/1998)
- 1991** Hellenic Industry of Canning, Alexandria, Imathia
-Production control supervisor. (20/7 till 10/9/1991)
- 1995** Milk Industry, NESTLE HELLAS, Platy, Imathia
-Quality Control Dep. (18 /7 till 15/9 /1995)
- 1991-1996:** Lab. of Food Microbiology and Hygiene, Dpt. of Food Science and Technology,
Faculty of Agriculture, Aristotle University of Thessaloniki. Working in research
projects with fixed term employment contracts.
- 1996-1999:** Lab. of Food Microbiology and Hygiene, Dpt. of Food Science and Technology,
Faculty of Agriculture, AUTH. Indefinite term employment contract.
- 1999-today:** Laboratory Teaching Staff in the Lab. of Food Microbiology and Hygiene, Dpt. of
Food Science and Technology, School of Agriculture, Faculty of Agriculture,
Forestry and Natural Environment, AUTH. Permanent employment contract.

Further training:

May 1997: RAPD-PCR for the identification of bacteria. INRA, Station de Recherches en Technologie et Analyses Laitiers S.R.T.A.L., Poligny, France

Continuous attendance of seminars, national and international conferences

Teaching experience:

Undergraduate courses (Co-teaching). Lectures and practicals

- Molecular Biology in Food Science N314Y (2016 – today)
- General Microbiology N024E (2015 – today; lectures)
- Dairy Science N319E (2015-today)
- Dairy Technology N316E (2015-today)
- Laboratory exercises in Oenology and Alcoholic beverages N315Y (2015 – today)
- Laboratory exercises in General Microbiology N302Y (2015-today)
- Dairy Microbiology 512Y (2001-2011, practicals; 2012-2015, lectures and practicals)
- Food Hygiene and Toxicology 515Y (2001-2011, practicals; 2012-201, lectures and practicals)
- Food Plant Sanitation 520E (2001-2011, practicals; 2012-2015, lectures and practicals)

Post graduate courses (Co-teaching)

- Food Microbiology NTP 101 (2019-today)

Research interests:

- Study of the microflora of traditional fermented foods (dairy, wine, vegetables, olives etc.)
- Biochemical properties of Lactic Acid Bacteria (LAB) and other microorganisms
- Probiotic and technological properties of LAB.
- Identification of bacteria with modern techniques (SDS-PAGE, PCR etc).
- Antimicrobial activities of natural substances

Research projects:

Participation in 16 research projects

Publications:

793 citations, h-index=18. (Scopus, Author ID: 6507583020, January 2026)

I. In peer-reviewed scientific journals:

1. **Tzanetakis, N., Hatzikamari, M. and Litopoulou-Tzanetaki, E. (1996).**Yeasts of the surface microflora of Feta , a traditional Greek cheese. Proceedings of the Symposium: “Yeasts in the Dairy Industry: Positive and negatives aspects”, organised by Group F47, FIL-IDF, Copenhagen, 2-3 September, 1996.

2. **Hatzikamari, M., Litopoulou-Tzanetaki, E. and Tzanetakis, N. (1999).** Microbiological characteristics of Anevato: a traditional Greek cheese. *Journal of Applied Microbiology* 87: 595-601.
3. **Xanthopoulos, V., Hatzikamari, M., Adamidis, T., Tsakalidou, E., Tzanetakis, N. and Litopoulou-Tzanetaki, E. (2000)** Heterogeneity of *Lactobacillus plantarum* isolates from Feta cheese throughout ripening. *Journal of Applied Microbiology* 88: 1056-1064 .
4. **Mama, V., Hatzikamari, M., Lomardi, A., Tzanetakis, N. and Litopoulou-Tzanetaki, E. (2002).** *Lactobacillus paracasei* subsp. *paracasei* heterogeneity: the diversity among strains isolated from traditional Greek cheeses. *Italian Journal of Food Science*. 14: 351-362.
5. **Ambadoyiannis, G., Hatzikamari, M., Litopoulou-Tzanetaki, E. and Tzanetakis, N. (2004)** Probiotic and technological properties of enterococci isolates from infants and feces. *Food Biotechnology*, 18: 307-325.
6. **Kalavrouzioti, I. Hatzikamari, M., Litopoulou-Tzanetaki, E. and Tzanetakis, N. (2005)** Production of hard cheese from caprine milk by the use of two types of probiotic cultures as adjuncts. *International Journal of Dairy Technology*, 58: 30-38.
7. **Hatzikamari, M., Kyriakides, D.A., Tzanetakis, N., Biliaderis, C.G. and Litopoulou-Tzanetaki, E. (2007)** Biochemical changes during a submerged chickpea fermentation used as a leavening agent for bread production. *European Food Research and Technology*, 224,715-723.
8. **Hatzikamari, M., Yiangou, M., Tzanetakis, N. and Litopoulou-Tzanetaki, E. (2007)** Changes in numbers and kinds of bacteria during a chickpea submerged fermentation used as a leavening agent for bread production *International Journal of Food Microbiology*, 116:37-43.
9. **Voulgari, K., Hatzikamari, M., Delepoglou, A., Georkakopoulos, P., Litopoulou-Tzanetaki, E. and Tzanetakis N. (2010)** Antifungal activity of non-starter lactic acid bacteria isolates from dairy products. *Food Control*, 21:136-142.
10. **Pavlidou, S., Bozoudi, D., Hatzikamari, M., Tzanetakis, N., and Litopoulou-Tzanetaki, E. (2011)** Differentiation of Lactococci from 2 Greek Cheeses with Protected Designation of Origin by Phenotypic Criteria and RAPD-PCR. *Journal of Food Science*, 76:175-183
11. **Floros, G., Hatzikamari, M., Litopoulou-Tzanetaki, E. and Tzanetakis, N. (2012)** Probiotic and technological properties of facultatively heterofermentative lactobacilli from Greek traditional cheeses. *Food Biotechnology*, 26:85-105.
12. **Papanikolaou, Z., Hatzikamari, M, Georgakopoulo, P., Yiangou, M, Litopoulou-Tzanetaki, E. and Tzanetakis, N. (2012)** Selection of Dominant NSLAB from a Mature Traditional Cheese According to their Technological Properties and Probiotic Potential. *Journal of Food Science*, 77:298-306
13. **Papatsaroucha, E., Pavlidou, S., Hatzikamari, M., Lazaridou, A., Torriani, S., Gerasopoulos, D., and Evanthia Litopoulou – Tzanetaki. (2012)** Preservation of pears in water in the presence of *Sinapis arvensis* seeds: A Greek tradition. *International Journal of Food Microbiology*, Υπό δημοσίευση.
14. **Bozoudi, D., Kozamanidis, Ch., Hatzikamari, M., Tzanetakis, N., Menexes, G. and Litopoulou-Tzanetaki, E. (2015)** A comparison for acid production, proteolysis, autolysis and inhibitory properties of lactic acid bacteria from fresh and mature Feta PDO Greek cheese, made at three different mountainous areas. *International Journal of Food Microbiology*, 200: 87-96

15. Tsafraikidou, P., Bozoudi, D., Pavlidou, S., Kotzamanidis, Ch., Hatzikamari, M., Zdragas, A. and Litopoulou-Tzanetaki, E. (2016) Technological, phenotypic and genotypic characterization of lactobacilli from Graviera Kritis PDO Greek cheese manufactured at two traditional dairies. *LWT-Food Science and Technology* 68:681-189
16. Bozoudi, D., Kondyli., E., Claps., S., Hatzikamari, M., Michaelidou, A., Biliaderis, C. and Litopoulou-Tzanetaki, E. (2018) Compositional characteristics and volatile organic compounds of traditional PDO Feta cheese made in two different mountainous areas of Greece. *International Journal of Dairy Technology*, 71:1-10.
17. Dimopoulou, M., Hatzikamari, M., Masneuf-Pomarede, I. and Albertin, W. (2019) Sulfur dioxide response of *Brettanomyces bruxellensis* strains isolated from Greek wine. *Food Microbiology* 78:155-163
18. Vasilaki, A., Chatzikamari, M., Stagos Gewrgiadis, A., Goula, A. and Ioannis Mourtzinis (2019) A natural approach in food preservation: Propolis extract as sorbate alternative in non-carbonated beverage. *Food Chemistry*, 298. 125080
19. Nanis, I., Hatzikamari, M., Katharopoulos, E., Boukouvala E., Loukia Ekateriniadou, Litopoulou-Tzanetaki, E., Gerasopoulos, D. (2020) Microbiological and physicochemical changes during fermentation of solid residue of olive mill wastewaters: Exploitation towards the production of an olive paste – type product, *LWT*, 117, 108671
20. Stagkos-Georgiadis, A., Masoura, M., Hatzikamari, M., Mourtzinis, I., Gkatzionis, K. (2021) Synergistic antifungal activity and substitution of sorbate with cyclodextrin-based aqueous extracts of propolis bioactives. *Journal of Food Processing and Preservation*, 45:e 15145
21. Dimitrellou, D., Kandyli, P., Kokkinomagoulos, E., Hatzikamari, M., Bekatorou, A. (2021) Emmer-Based Beverage Fortified with Fruit Juices. *Appl. Sci.*, 11, 3116. <https://doi.org/10.3390/app11073116>
22. Tsitlakidou, P., Papachristoforou, A., Tasopoulos, N., Matzara, M., Hatzikamari, M., Karamanoli, K., Mourtzinis I. (2022) Sensory analysis, volatile profiles and antimicrobial properties of *Origanum vulgare* L. essential oils. *Flavour Fragr J*, 37:43–51. <https://doi.org/10.1002/ffj.3680>
23. Rizou, E., Kalogiouri, N., Bisba, M., Papadimitriou, A., Kyrila, G., Lazou, A., Andreadis, S., Hatzikamari, M., Mourtzinis, I. & Touraki M. (2021) Amelioration of growth, nutritional value, and microbial load of *Tenebrio molitor* (Coleoptera: Tenebrionidae) through probiotic supplemented feed. *European Food Research and Technology*, 248:727–739. <https://doi.org/10.1007/s00217-021-03925-5>
24. Mygdalia, A.S.; Nouska, C.; Hatzikamari, M.; Biliaderis, C.G.; Lazaridou, A. (2022) A sourdough process based on fermented chickpea extract as leavening and anti-staling agent for improving the quality of gluten-free breads. *Food Res. Int.* 2022, 159, 111593
25. Christaki, S., Moschakis, T., Hatzikamari, M., Mourtzinis, I. (2022). Nanoemulsions of oregano essential oil and green extracts: Characterization and application in whey cheese. *Food Control*, 141, 109190. doi: <https://doi.org/10.1016/j.foodcont.2022.109190>
26. Gidari-Gounaridou C, Nouska C, Hatzikamari M, Kotsiou K, Biliaderis G.C, and Lazaridou A. (2023) Impact of a dry sourdough based on fermented chickpea extract on quality characteristics and shelf life of gluten-free bread. *Food Bioscience*, 102780. <https://doi.org/10.1016/j.fbio.2023.102780>

27. **Christaki, S., Kelesidou R., Pargana V, Tzimopoulou V., Hatzikamari M. and Ioannis Mourtzinis. (2023)** Inclusion Complexes of β -Cyclodextrin with *Salvia officinalis* Bioactive Compounds and Their Antibacterial Activities. 12, 2518. <https://doi.org/10.3390/plants12132518>
28. **Nouska, C., Hatzikamari, M., Matsakidou , A., Biliaderis, G.C., and Lazaridou, A. (2023)** Enhancement of Textural and Sensory Characteristics of Wheat Bread Using a Chickpea Sourdough Fermented with a Selected Autochthonous Microorganism. *Foods* 2023, 12, 3112. <https://doi.org/10.3390/foods12163112>
29. **Bouloumpasi, E., Hatzikamari., M., Christaki., S., Lazaridou, A., Chatzopoulou, P., Biliaderis, C.G., Irakli, M. (2024)** Assessment of Antioxidant and Antibacterial Potential of Phenolic Extracts from Post-Distillation Solid Residues of Oregano, Rosemary, Sage, Lemon Balm, and Spearmint. *Processes* 2024, 12, 140. <https://doi.org/10.3390/pr12010140>
30. **Keramari, S., Nouska, C., Hatzikamari, M., Biliaderis, C. G., & Lazaridou, A. (2024).** Impact of Sourdough from a Commercial Starter Culture on Quality Characteristics and Shelf Life of Gluten-Free Rice Breads Supplemented with Chickpea Flour. *Foods*, 13: 2300. <https://doi.org/10.3390/foods13142300>

II. Oral presentation in conferences

1. **Microbiological characteristics of Anevato, a traditional Greek cheese.** M. Hatzikamari, V. Xanthopoulos, N. Tzanetakis, E. Litopoulou-Tzanetaki. 7^{ème} Colloque international sur les fromages d'Alpage, sur le thème general : Conditions de Production et Caractéristiques des Fromages en Montagne, 23-24 Septembre 2005, Vallée de Joux, Suisse
2. **Dimopoulou M *, Hatzikamari M, Albertin W, Soufleros E.H , Biliaderis C.G. (2018)** The origin of *Brettanomyces bruxellensis* in greek wine. "Vine, Wine, Food and Health" International symposium of Unesco in Crete, 22-26 May, 2018.

III. Poster presentations in conferences

1. **Tzanetakis, N. et Hatzikamari M. (1994)** Poster. "La flore lactique superficielle du fromage Feta". Colloque de Societe Francaise de microbiologie: Gestions des populations microbiennes dans les industries agro-alimentaires, Dijon, FRANCE.
2. **Tzanetakis, N., Xanthopoulos, V. and Hatzikamari, M. (1994).** Poster. "Lactobacillus plantarum: Technological, physiological and biochemical properties of isolates from greek traditional dairy products". Symposium, Lactic 94, Caen, Normandie.
3. **Mama, V., Hatzikamari, M., Tzanetakis, N. and Litopoulou-Tzanetaki, E. (2001)** Poster. *Lactobacillus paracasei* subsp. *paracasei* heterogeneity: the diversity among strains isolated from traditional greek cheeses. Congress Organized by Agricultural University of Athens : ECCO XX, Heraklion, Crete.
4. **Bozoudi, D., Hatzikamari, M., Tzanetakis, N., Menexes, G., Kotzamanidis, C., Litopoulou-Tzanetaki, E. (2014)** "A comparison for acid production, proteolysis, autolysis and inhibitory properties of lactic acid bacteria from fresh and mature Feta PDO Greek cheese, made at three different mountainous areas". Rennes, France, Le Lait vecteur de development, 21-23 May 2014

IV. Conference proceedings

1. **Hatzikamari, M., Litopoulou-Tzanetaki, E. and Tzanetakis, N.** (1995) Microbiology of “Anevato” a traditional Greek cheese. 1st meeting (Thien, Italy 10-11 May) and 3rd meeting (Thessaloniki, Greece 10-12 October) of the “Microbial Ecosystem” working group of FLORA-COST ‘95, AIR-CA.
2. **Tzanetakis, N., Hatzikamari, M. and Litopoulou-Tzanetaki, E.** (1996). Yeasts of the surface microflora of Feta , a traditional Greek cheese. Symposium: “Yeasts in the Dairy Industry: Positive and negatives aspects”, organised by Group F47, FIL-IDF, Copenhagen, 2-3 September, 1996.
3. **Bouloumpasi, E., Hatzikamari, M., Lazaridou, A., Chatzopoulou, P., Biliaderis, C.G., Irakli, M.** (2021). Antibacterial and Antioxidant Properties of Oregano and Rosemary Essential Oil Distillation By-Products, in Proceedings of the 2nd International Electronic Conference on Foods - "Future Foods and Food Technologies for a Sustainable World", 15–30 October 2021, MDPI: Basel, Switzerland, doi:10.3390/Foods2021-11020

V. Chapters in Books

1. **Skendi, A., Hatzikamari, M., Papageorgiou, M.** (2023). Eftazymo: A Traditional Greek Bread Leavened with Fermented Chickpeas. In: Garcia-Vaquero, M., Pastor, K., Orhun, G.E., McElhatton, A., Rocha, J.M.F. (eds) Traditional European Breads. Springer, Cham. https://doi.org/10.1007/978-3-031-23352-4_7
2. **Νούσκα, Χ., Χατζηκαμάρη, Μ., Λαζαρίδου, Α. και Μπυλιαδέρης, Κ.** (2023) Η χρήση του προζυμιού στην αρτοποιία: “ΣΙΤΩ. Τα δημητριακά στον πολιτισμό της διατροφής στην αρχαία Ελλάδα και οι μελλοντικές τους προοπτικές”. Σ. Μ. Βαλαμώτη & Α. Λαζαρίδου (Γεν. Επιμέλεια), University Studio Press, Θεσσαλονίκη, σελ. 173-197.

Languages:

- English (Proficiency of International College of London)
- Italian (Diploma dell’ Istituto Italiano di Cultura, Salonicco)
- French (during my basic studies at school)