

ΒΙΟΓΡΑΦΙΚΟ ΣΗΜΕΙΩΜΑ

ΓΕΩΡΓΙΟΣ ΡΟΖΟΣ

του Ιωάννη και της Ευτυχίας

ΚΤΗΝΙΑΤΡΟΣ

ΒΙΟΓΡΑΦΙΚΑ ΣΤΟΙΧΕΙΑ

ΠΡΟΣΩΠΙΚΑ ΣΤΟΙΧΕΙΑ

ΕΠΙΘΕΤΟ: Ρόζος

ΟΝΟΜΑ: Γεώργιος

ΟΝΟΜΑ ΠΑΤΕΡΑ Ιωάννης

ΟΝΟΜΑ ΜΗΤΕΡΑΣ: Ευτυχία

ΗΜΕΡΟΜΗΝΙΑ ΓΕΝΝΗΣΗΣ: 15 Οκτωβρίου 1965

ΟΙΚΟΓΕΝΕΙΑΚΗ ΚΑΤΑΣΤΑΣΗ: Άγαμος

ΔΙΕΥΘΥΝΣΗ ΜΟΝΙΜΗΣ ΚΑΤΟΙΚΙΑΣ: Επισκοπειον, Σύρος, Κυκλάδες, ΤΚ 84100

ΔΙΕΥΘΥΝΣΗ ΕΡΓΑΣΙΑΣ: Περιφέρεια Νοτίου Αιγαίου– Αντιπεριφέρεια Κυκλάδων

Δ/ση Κτηνιατρικής Κυκλάδων

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1.ΤΙΤΛΟΙ ΣΠΟΥΔΩΝ

1.1 Σπουδές Μέσης Εκπαίδευσης

Απολυτήριο Λυκείου: Κολλέγιο Αθηνών, Ιούνιος 1984

1.2 Πανεπιστημιακές Σπουδές: Πτυχίο Πανεπιστημίου: Πτυχίο Κτηνιατρικής Σχολής του Αριστοτελείου Πανεπιστημίου Θεσσαλονίκης, Βαθμός πτυχίου 6,55 (Λίαν Καλώς). Σεπτέμβριος 1991

1.3 Μεταπτυχιακές Σπουδές:

1.3.1. Μεταπτυχιακό Δίπλωμα Ειδίκευσης Δημόσιας Υγείας: Κατεύθυνση I «Λειτουργία Δημόσιας Υγείας» με βαθμό «ΑΡΙΣΤΑ», από την Εθνική Σχολή Δημόσιας Υγείας Αθηνών, με θέμα διπλωματικής εργασίας «Φαινότυποι μικροβιακής αντοχής 15 ειδών του γένους LACTOBACILLUS απομονωθέντων από τα παραδοσιακά τυριά της Μυκόνου «Κοπανιστή» και «Τυροβολιά» », Απρίλιος 2008.

1.3.2. Διδακτορικό Δίπλωμα του Δημοκρίτειου Πανεπιστημίου Θράκης. Διδακτορική διατριβή στην ΜΙΚΡΟΒΙΟΛΟΓΙΑ ΚΑΙ ΥΓΙΕΙΝΗ ΤΡΟΦΙΜΩΝ, με βαθμό «ΑΡΙΣΤΑ» από το Τμήμα Αγροτικής Ανάπτυξης του Δημοκρίτειου Πανεπιστημίου Θράκης (Εργαστήριο Μικροβιολογίας, Βιοτεχνολογίας

και Υγιεινής , Τομέας Επιστήμης και Τεχνολογίας Τροφίμων) με θέμα: «Ανίχνευση αντιβιοάντοχων στελεχών μικροοργανισμών σε παραδοσιακά ζυμωμένα γαλακτοκομικά προϊόντα» Ιούνιος 2014.

2. ΣΕΜΙΝΑΡΙΑ – ΜΕΤΕΚΠΑΙΔΕΥΣΗ

2.1 Παρακολούθηση σεμιναρίου της Ευρωπαϊκής Ένωσης (Food safety) με αντικείμενο τον έλεγχο των μετακινήσεων μικρών ζώων συντροφιάς (Control of movements of dogs and cats). Αθήνα, 5-8 Νοεμβρίου 2019 (**Επισυναπτόμενο αρ. 1**)

2.2. Παρακολούθηση εκπαιδευτικού Προγράμματος Κατάρτισης εξ Αποστάσεως με θέμα «Μικροβιολογία Υδάτινου Περιβάλλοντος - Μικροβιολογία του Νερού» από το Εργαστήριο Υγιεινής (Μονάδα Περιβαλλοντικής Μικροβιολογίας) του Ιατρικού Τμήματος του Πανεπιστημίου Πατρών και το Τμήμα Ωκεανογραφίας και Θαλασσιών Βιοεπιστημών, της Σχολής Περιβάλλοντος του Πανεπιστημίου Αιγαίου. Η χρονική διάρκεια του Προγράμματος είναι τέσσερις (4) μήνες, Μάρτιος 2021 έως και Ιούλιο 2021. Οι θεματικές ενότητες που διδάχτηκαν προσφέρουν γνώσεις οι οποίες: ΕΙΣΑΓΩΓΗ 1. Εξοπλίζουν με ουσιαστική αντίληψη των ζητημάτων που αφορούν στην ανίχνευση της μικροβιολογικής ποιότητας του νερού που προέρχεται από διαφορετικά περιβάλλοντα και προορίζεται για διαφορετικές χρήσεις. 2. Επιτρέπουν την ολιστική αντίληψη των τρόπων διαχείρισης της ποιότητας του νερού. 3. Προσφέρουν πρακτικές γνώσεις τόσο για ανίχνευση μικροοργανισμών – δεικτών μικροβιακής ποιότητας νερού και παθογόνων όσο και για εφαρμογές αρχών Γεωγραφικών Συστημάτων Πληροφοριών (GIS) σε αποτελέσματα μικροβιολογικών αναλύσεων (**Επισυναπτόμενο αρ. 2**).

3. ΞΕΝΕΣ ΓΛΩΣΣΕΣ

3.1 Αγγλικά. Άριστη γνώση (Proficiency Michigan University) (**Επισυναπτόμενο αρ. 3**)

3.2 Γερμανικά. Καλή γνώση (Zertificat, Goethe Institut) (**Επισυναπτόμενο αρ. 4**)

4. ΕΠΑΓΓΕΛΜΑΤΙΚΗ ΔΡΑΣΤΗΡΙΟΤΗΤΑ

4.1 Ιδιώτης Κτηνίατρος με έδρα τη Σύρο και δραστηριότητα στο νομό Κυκλάδων με αντικείμενο μεγάλα ζώα (παραγωγικά ζώα), ιπποειδή καθώς και μικρά ζώα (ζώα συντροφιάς) (Ιούνιος 1997-Νοέμβριος 2006) (**Επισυναπτόμενο αρ. 5**)

4.2 Φορέας Απασχόλησης. Νομαρχιακή Αυτοδιοίκηση Κυκλάδων. **Θέση:** Συμβασιούχος με οκτάμηνη σύμβαση ιδιωτικού δικαίου στο Αγροτικό Κτηνιατρείο Μυκόνου (Ιανουάριος 2006-Νοέμβριος 2006) (**Επισυναπτόμενο αρ. 6**)

4.3 Φορέας Απασχόλησης Περιφέρεια Νοτίου Αιγαίου. **Θέση:** Από τον Ιούνιο του 2008, κτηνίατρος της Δ/σης Κτηνιατρικής Κυκλάδων της Περιφέρειας Νοτίου Αιγαίου, τοποθετημένος αρχικά στο Αγροτικό Κτηνιατρείο Μυκόνου, στη συνέχεια από το 2013 τοποθετημένος στη Δ/ση Κτηνιατρικής Κυκλάδων και από το 2014 Προϊστάμενος του Τμήματος Υγείας των Ζώων της ίδιας Δ/σης, με παράλληλα καθήκοντα ως προϊστάμενος του Τμήματος Κτηνιατρικής Δημόσιας Υγείας (**Επισυναπτόμενο αρ. 7 & 8**). Κύρια καθήκοντα:

- Εποπτεία και έλεγχος έλεγχος της εξυγίανσης του ζωικού κεφαλαίου των Κυκλάδων με έμφαση σε νοσήματα τα οποία απειλούν τη ζωική παραγωγή ή την Δημόσια Υγεία (άμεσα ή μέσω της τροφικής αλυσίδας) όπως πχ η Βρουκέλλωση των βοοειδών, ο Μελιταίος Πυρετός των μικρών μηρυκαστικών, οι Σπογγώδεις Εγκεφαλοπάθειες των μηρυκαστικών, η Φυματίωση, η Λύσσα, οι σαλμονελώσεις των ορνίθων κλπ.
- Επιθεωρήσεις εγκαταστάσεων παραγωγής γαλακτοκομικών προϊόντων (τυροκομεία, μικρές εγκαταστάσεις, εγκαταστάσεις ιδιοπαραγωγής) και των παραγόμενων τελικών προϊόντων.
- Επιθεωρήσεις τεμαχιστηρίων κρέατος, κρεοπωλείων και παρασκευαστηρίων κρεοπωλείων και των παραγόμενων τελικών προϊόντων.
- Επιθεωρήσεις σφαγιοτεχνικών εγκαταστάσεων και Κρεοσκοπία στα σφαγεία Σύρου, Τήνου, Μυκόνου, Κέας, Άνδρου Σίφνου, Αμοργού, Πάρου και Νάξου.
- Επιθεωρήσεις αλιευτικών σκαφών, ιχθυοπωλείων και αλιευμάτων.
- Επιθεωρήσεις τυποποιητήριων-συσκευαστηρίων μελιού και επιθεώρηση τελικών προϊόντων.
- Επιθεωρήσεις ωοσκοπικών κέντρων και αβγών.
- Επιθεωρήσεις ψυκτικών αποθηκών.
- Επιθεωρήσεις οχημάτων μεταφοράς τροφίμων ζωικής προέλευσης.
- Αστυκτηνιατρικές επιθεωρήσεις σε όλη την εφοδιαστική αλυσίδα (χοντρεμπόριο τροφίμων ζωικής προέλευσης, καταστήματα λιανικής πώλησης, καταστήματα μαζικής εστίασης).
- Έλεγχος και υποδείξεις για τροποποιήσεις και διορθώσεις σε μελέτες που κατατίθενται στην Υπηρεσία για αδειοδοτήσεις ή/και καταχωρήσεις εγκαταστάσεων τροφίμων ζωικής προέλευσης.
- Συμβουλές σε εμπόρους, σε παραγωγούς και σε κτηνοτρόφους σε θέματα τροφίμων ζωικής προέλευσης, εντός των υπηρεσιακών πλαισίων.
- Δειγματοληψίες για τον έλεγχο καταλοίπων φαρμάκων και ρυπαντών σε τρόφιμα ζωικής προέλευσης στα πλαίσια του Εθνικού Προγράμματος.

5. ΣΥΜΜΕΤΟΧΗ ΣΕ ΕΠΙΣΤΗΜΟΝΙΚΕΣ Ή ΕΠΑΓΓΕΛΜΑΤΙΚΕΣ ΟΡΓΑΝΩΣΕΙΣ

Είμαι μέλος των παρακάτω επιστημονικών ή επαγγελματικών σωματείων.

- 5.1.** Γεωτεχνικό Επιμελητήριο Ελλάδας
- 5.2.** Πανελλήνιος Κτηνιατρικός Σύλλογος
- 5.3.** Ελληνική Κτηνιατρική Εταιρεία.

5.4. Society for Microbial Ecology and Disease (SOMED).

6. ΔΗΜΟΣΙΕΥΜΕΝΟ ΕΡΓΟ

Συνολικά είκοσι (21) δημοσιεύσεις σε διεθνή επιστημονικά περιοδικά, δύο (2) μονογραφίες & (24) Ανακοινώσεις / δημοσιεύσεις σε Διεθνή και Ελληνικά επιστημονικά συνέδρια με πλήρη πρακτικά ή /και περιλήψεις.

6.1 ΜΟΝΟΓΡΑΦΙΕΣ

6.1.1 Ρόζος Γ. Διπλωματική εργασία (βαθμός ΑΡΙΣΤΑ) στην Εθνική Σχολή Δημόσιας Υγείας με θέμα «Φαινότυποι μικροβιακής αντοχής 15 ειδών του γένους LACTOBACILLUS απομονωθέντων από τα παραδοσιακά τυριά της Μυκόνου «Κοπανιστή» και «Τυροβολιά» », Απρίλιος 2008.

6.1.2 Ρόζος Γ. Διδακτορική διατριβή στην ΜΙΚΡΟΒΙΟΛΟΓΙΑ ΚΑΙ ΥΓΙΕΙΝΗ ΤΡΟΦΙΜΩΝ, με βαθμό «ΑΡΙΣΤΑ» από το Τμήμα Αγροτικής Ανάπτυξης του Δημοκρίτειου Πανεπιστημίου Θράκης (Εργαστήριο Μικροβιολογίας, Βιοτεχνολογίας και Υγιεινής , Τομέας Επιστήμης και Τεχνολογίας Τροφίμων) με θέμα: «Ανίχνευση αντιβιοάντοχων στελεχών μικροοργανισμών σε παραδοσιακά ζυμωμένα γαλακτοκομικά προϊόντα» Ιούνιος 2014.

6.2 ΔΗΜΟΣΙΕΥΣΕΙΣ ΣΕ ΔΙΕΘΝΗ ΠΕΡΙΟΔΙΚΑ ΜΕ ΚΡΙΤΕΣ

6.2.1 Influence of naproxen on the zinc, copper, magnesium and calcium content of guinea pig tissues. V-P Kotsaki-Kovatsi, E. Alexaki-Tzivanidou, G. Batzias, **G. Rozos**, A. Koxatsis. J. Vet. Med. A (μετονομασμένο σε Transboundary and Emerging Diseases) 40, 555-558 (1993).

IF:4.188 , Ετεροαναφορές: Scopus (4), Google scholar (7)

Περίληψη: The effect of the administration of chronic doses of naproxen on the zinc, copper, magnesium and calcium concentrations in guinea pig tissues was studied. One hundred mg naproxen/kg body weight/week were administered intraperitoneally to adult female guinea pigs in two doses twice a week for eight weeks. A statistically significant decrease was found of the zinc content in the brain, lung, heart, liver, kidney, spleen and adrenals, of the copper content in the liver, kidney and adrenal and of the magnesium content in the spleen and heart. A significant increase was observed of the calcium content in the adrenals, heart, spleen and uterus of the treated animals, while no significant changes were observed in the thigh bone concentrations of the various ions tested.

6.2.2 Influence of tolmetin on the zinc, copper and magnesium content of guinea pig tissues. V-P Kotsaki-Kovatsi, **G. Rozos**, G. Batzias, A. Vafiadou, A. Kovatsis. J. Vet. Pharmacol. Therap. 17, 396-398 (1994).

IF: 1.473, Ετεροαναφορές: Scopus (4), Google scholar (10)

Περίληψη: Tolmetin (1-methyl-5-p-toluoylpyrrole-2-acetic acid) is a common non-steroidal anti-inflammatory drug (NSAID) which inhibits the enzyme cyclo-oxygenase and thus decreases inflammation mediated by prostaglandins. Tolmetin forms in vitro mononuclear and binuclear complexes with copper ions (Dendrinou-Samara *et al.*, 1990). Tolmetin also forms a complex compound with zinc in vitro. which has been reported to be more potent as an anti-inflammatory agent than tolmetin itself (Rao *et al.*, 1990).

Several studies (Hamilton & Bidlack, 1980; Cantilena & Klaasen, 1982) have shown that drugs which are potentially capable of forming complex compounds with metal ions, and especially those which are chronically administered, can cause translocation and/or elimination of these ions from the living organism. The aim of this study was to determine whether the chronic administration of tolmetin may cause a drug-induced zinc, copper and magnesium deficiency in guinea pig tissues. We chose to study the translocation and/or elimination from the organism of these particular metal ions because it is known (Dendrinou-Samara *et al.*, 1990; Rao *et al.*, 1990) that tolmetin can form complexes with copper and zinc ions in vitro and there is a strong possibility, from the chemical point of view, that similar complexes with magnesium ions may be formed.

6.2.3 Experimental study of biocompatibility of four root canal sealers and their influence on the zinc and calcium content of several tissues. N. Economides, V-P Kotsaki-Kovatsi, A. Pouloupoulos, I. Kolokuris, **G. Rozos**, R. Shore. Journal of endodontics Mar;21(3):122-7. doi: 10.1016/s0099-2399(06)80436-x.(1995).

IF: 4.171, Ετεροαναφορές: Scopus (51), Google scholar (152)

Περίληψη: Four root canal sealers (AH-26, Roth 811, CRCS, and Sealapex) were tested for tissue biocompatibility in rat connective tissue. Each sealer was placed in Teflon tubes and implanted subcutaneously in Wistar-Furth rats. The implants were removed after 7, 14, and 21 days, fixed, and histologically prepared for microscopical evaluation. Brain, liver, kidneys, and uterus were removed from the animals killed at the first experimental period (7 days) and analyzed for zinc and calcium concentration by flame atomic absorption spectrophotometry.

In total, 100 specimens were examined. At the seventh day, the most irritant material was seen to be AH-26, but this inflammatory reaction decreased with time. Roth 811 and Sealapex caused moderate-to-severe inflammatory reaction, whereas CRCS caused mild to moderate. CRCS and Roth 811 induced redistribution of zinc, whereas AH-26 induced changes in calcium content in some organs.

6.2.4 Fluctuation of zinc, copper, magnesium and calcium concentrations in guinea pig tissues after administration of captopril (SQ 14225). V-P Kotsaki-Kovatsi, G. Koeller-Samouilidis, A. Kovatsis, **G. Rozos**. J. Trace Elements Med. Biol. Vol. II, pp. 32-36 (1997).

IF: 3.755, Ετεροαναφορές: Scopus (17), Google scholar (28)

Περίληψη: The effect of the administration of captopril on Zn (zinc), Cu (copper), Ca (calcium) and Mg (magnesium) concentrations in guinea pig tissues was studied. For nine weeks 2 mg captopril per kg b.w. were administered daily to adult male guinea pigs intraperitoneally. The concentrations of the studied metals were determined in several tissues. Captopril significantly decreased Zn concentration in liver, Cu concentration in liver, adrenals, jejunum, urine and hair and Mg concentrations in blood and urine. A significant increase was observed in testicular and epididymal Zn, in heart, epididymal and fecal Cu, in Mg concentration of lung, kidney, adrenals, jejunum, epididymis and hair and in Ca concentrations in brain, heart, lung, kidney, spleen and stomach. No significant changes were observed in the colon and the thigh bone concentrations of the various elements tested. In conclusion Captopril treatment can produce translocation and/ or elimination of Zn, Cu, Mg and Ca ions in various tissues of guinea pigs

6.2.5 Influence of zinc oxide and eugenol sealer on concentration of zinc, calcium and copper in rat tissues. Kolokouris I, Kotsaki-Kovatsi V-P, Economides N, Pouloupoulos A, **Rozos G**, Vlemmas I. Endodontics and dental traumatology (μετονομασμένο σε Dental Traumatology), 14: 210-213 (1998).

IF: 3.333, Ετεροαναφορές: Scopus (8), Google scholar (16)

Περίληψη: A zinc oxide and eugenol root canal sealer (Roth 81 1) and sterile saline solution were injected into the dorsal thoracic midline of 70 male Wistar-Furth rats. Every day for the next 7 days, 10 animals were sacrificed by ether inhalation. The liver, heart, kidneys and brain were removed from the animals and analyzed for zinc, calcium and copper concentrations by flame atomic absorption spectrophotometry. The tissue around the injection site was also surgically removed and prepared for histological evaluation under a microscope. The injection

of Roth 81 1 significantly affected the concentrations of zinc, calcium and copper in some of the examined organs, especially on the 4th and 5th day. The inflammatory reaction adjacent to the material was severe during the first 3 days while on the 7th day the presence of connective tissue with collagen formation was observed.

6.2.6 Chemical and microbiological characterization of artisan inoculants used for the fermentation of traditional dairy products in Epirus area (Greece). Voidarou C., Tzora A., Malamou O., Akrida-Demertzi K., Demertzis P.G., Vassos D., **Rozos G.**, Alexopoulos A., Plessas S., Stavropoulou E., Skoufou M., Bezirtzoglou E., Riganakos G. *Anaerobe*, Vol. 17, Issue 6, p. 354-357 (2011).

IF: 3.331, Ετεροαναφορές: Scopus (4), Google scholar (16)

Περίληψη: The artisan production of a variety of dairy products is a historical tradition since antiquity, which is still practiced nowadays, in the area of Epirus, (northwestern Greece). The common denominator of these products, regardless of the final form of the end product, is the fermentation of raw milk by the use of dried artisan inoculants made of the dehydrated rumen of small ruminants, mainly lambs. The aim of this research project is to study the microbiological parameters as well as certain technological parameters (chymosin activity and lipolytic activity) of these inoculants. The results revealed a wide biodiversity of microorganisms such as Lactobacilli, Lactococci, Leuconostoc, Pediococci, Streptococci, Bifidobacteria, Enterococci, Clostridia and coliforms. Chymosin activity and lipolytic activity were found to be higher in artisan inoculants than in the commercial ones.

6.2.7 Physical, chemical and microbiological quality of ice used to cool drinks and foods in Greece and its public health implications". Gerokomou V., Voidarou C., Vatopoulos A., Velonakis E., **Rozos G.**, Alexopoulos A., Plessas S., Stavropoulou E., Bezirtzoglou E., Demertzis P.G., Akrida-Demertzi K. *Anaerobe*, 17(6), 351-353 (2011).

IF: 3.331, Ετεροαναφορές: Scopus (18), Google scholar (48)

Περίληψη: Ice used for direct human consumption or to preserve foods and cool down drinks can be contaminated with pathogenic microorganisms and may potentially become a vehicle for consumer's infection. To evaluate physical, chemical and microbiological quality of commercial ice and ice used for fish and seafood, 100 ice samples collected at 10 different retail points in the region of Epirus were studied. The following microbiological parameters were determined: Total coliforms, fecal coliforms, *Salmonella* spp., *Shigella* spp., *Yersinia* spp., *Escherichia coli*, *Campylobacter* sp., *Vibrio cholerae*, *Aeromonas* spp., *Pseudom*

onasaeruginosa and *Clostridium perfringens*. *E. coli* was detected in 22% and coliforms were detected in 31% of samples. Samples in which coliforms were detected fail to meet the microbiological criteria specified by the drinking water legislation. *Aeromonas* spp., *Shigella* spp., *Campylobacter* sp. and *V. cholerae* were not detected. Spore forms of *C. perfringens* were prevalent at 35% and the psychotropic bacterium's *P. aeruginosa* and *Yersinia* spp. were found only at three samples each. The presence of large numbers of coliforms as well as of other pathogenic strains suggested that commercial ice and ice used to make cool drinks or in preservation of fish and seafood may represent a potential hazard to the consumer. In view of the results reported herein, it is highly recommended that national regulatory guidelines should be established for the production of ice as long as regular inspections.

6.2.8 Microbial challenges of poultry meat production. Voidarou, C., Vassos, D., Rozos, G., Alexopoulos, A., Plessas, S., Tsinas, A., Skoufou, M., Stavropoulou, E., Bezirtzoglou, E. *Anaerobe*, 17(6), 341-343 (2011).

IF: 3.331, Ετεροαναφορές: Scopus (26), Google scholar (64)

Περίληψη: Food safety and shelf-life are both important microbial concerns in relation to broiler meat production. Focus is mainly placed on the absence or control of potentially pathogenic microbes such as *Salmonella* spp. and *Campylobacter* spp. but, from the commercial point of view, other spoilage bacteria also play a role as potential threats. Regarding food safety, the primary target should be the production of pathogen-free live animals, thus allowing slaughter plants to keep the processing line free of those microorganisms.

Consumers believe that quality of foods from organic production is superior to foods from conventional production. The aim of the present study was to evaluate and compare the bacterial quality of chicken meat from organic and conventional production on the basis of traditional meat quality criteria. Fresh free grazing broiler carcasses were purchased directly from rural households ($n = 80$) and fresh retail chicken parts from conventional broiler carcasses from the local supermarkets in the region of Epirus (Poultry Producers Association. Arta) ($n = 200$). The samples were microbiologically tested for the presence of bacteria such as: *Salmonella* spp., *Listeria monocytogenes*, *Staphylococcus aureus*, Enterobacteriaceae, *Escherichia coli*, *Campylobacter* spp., and *C. perfringens*. Total count of aerobic mesophilic bacteria was also determined. Bacteriological tests were performed by means of standard methods of isolation and identification of individual species of bacteria according to ISO requirements. API-tests (bioMerieux) and Vitek 2 Identification

System (bioMerieux) were used for biochemical determination. High levels of microbial contamination and occurrence of pathogenic bacteria at then fresh free grazing broiler carcasses reflect the poor hygienic quality of the slaughter conditions in the rural households.

6.2.9 Modified Atmosphere Packaging Failure and Its Effect on the Microbiological Quality of the Product. Voidarou C., Rozos R., Alexopoulos A., Plessas S., Stavropoulou E., Demertzis P.G., Akrida-Demertzi K., Bezirtzoglou E. *Journal of Food Science and Engineering*, 2: 336-340 (2011).

IF:- , Επεροαναφορές: Scopus (0), Google scholar (12)

Περίληψη: In the present study, microbiological, physicochemical and sensory analyses have been conducted in order to study the effects of damaged modified atmosphere packaging (MAP) on foods sampled from supermarket refrigerators. The products had not expired and no other lesions were apparent on them, except from the damaged packaging. 80 samples of smoked turkey and 70 samples of smoked pork were analysed for Total Viable Count, Enterobacteriaceae, *Staphylococcus* sp., *Pseudomonas* sp., *Bacillus* sp., *Clostridium perfringens*, Lactic acid bacteria (LAB), *Bronchothrix thermosphacta* and yeasts-moulds. Finally, the changes in the color and the odor were investigated. In each case products with unharmed packaging were used as controls. The safety and stability of food depends on the multiplying microorganisms which initially present being unable to overcome various adverse intrinsic and extrinsic factors to the food, as well as to the contact microflora when rupture of the sealed packaging occurs. Models have been developed to predict the consequences of pack film properties such as the size and number of micro-perforation per pack on gas concentration and to define minimum homogeneity requirements for MAP. Our results indicate that potential hazards exist concerning public health safety, even if the slightest damage of the packaging has occurred.

6.2.10 Biodiversity and Microbial Resistance of Lactobacilli Isolated From the Traditional Greek Cheese Kopanisti. Rozos G., Voidarou C., Stavropoulou E., Skoufos I., Tzora A., Alexopoulos A. and Bezirtzoglou E. *Frontiers in Microbiology*, doi: 10.3389/fmicb.2018.00517 (2018).

IF: 5.259, Επεροαναφορές: Scopus (12), Google scholar (28)

Περίληψη: Kopanisti is a Greek artisan cheese produced from raw milk in the island of Mykonos, Greece. The milk is left to rest for 12-24 h and then the rennet is added. After its formation the curd is left to drain for 2-3 days and is ready either for consumption (as tyrovolia

fresh cheese), or with the addition of extra salt, the curd is left to ripen through further fermentation and surface development of *Penicillium fungi*, a process leading to the production of the traditional Greek cheese Kopanisti. From 120 samples of kopanisti, 574 *Lactobacillus* strains were isolated, distributed in 17 species (16 of them isolated from tyrovolia as well). Strains from 15 species were found resistant or multiresistant against 15 antimicrobial agents, representing all categories of antibiotics. Analysis revealed that the resistance was moderated during ripening of the curd from tyrovolia to Kopanisti. Resistance against penicillin G, ampicillin/sulbactam, clindamycin, chloramphenicol, streptomycin, trimethoprim, metronidazole, vancomycin, teichoplanin, and quinupristin/dalvopristin was significantly enhanced, while the resistance against ampicillin, erythromycin, oxytetracycline, gentamycin, and fucidic acid was significantly reduced. These changes during ripening suggest that resistance to antimicrobials is a dynamic process subjected to environmental factors. The biodiversity of isolated *Lactobacillus* strains is impressive and explains the exquisite sensorial characteristics of the cheese. However, the extent of the resistance is alarming.

6.2.11 Effectiveness of Bacteriocin-Producing Lactic Acid Bacteria and *Bifidobacterium* Isolated from Honeycombs against Spoilage Microorganisms and Pathogens Isolated from Fruits and Vegetables. Voidarou, C., Alexopoulos A., Tsinas A., Rozos G., Tzora A., Skoufos I., Varzakas T., Bezirtzoglou E.. *Appl. Sci.* 10, no. 20: 7309, p.1-18. <https://doi.org/10.3390/app10207309> (2020).

IF: 2.679, Ετεροαναφορές: Scopus (13), Google scholar (25)

Περίληψη: Screening natural products for bacteriocin-producing bacteria may be the equilibrium point between the consumer demand for mild processing and the industry's need for hazard control. Raw unprocessed honeycombs filled with oregano honey from the alpine mountainous territory of Epirus, Greece were screened for bacteriocinogenic lactic acid bacteria and *Bifidobacterium* spp., with inhibitory action towards some pathogens and spoilage microorganisms isolated from fresh fruits and vegetables (number and type of strains: three *E. coli*, two *L. monocytogenes*, two *Salmonella* spp., two *B.cereus*, two *Erwinia* spp., one *Xanthomonas* spp., *L. innocua* (ATCC 33090TM) and *E. coli* 0157:H7 (ATCC 69373)). Among the 101 collected isolates (73 *Lactobacillus*, 8 *Lactococcus*, 8 *Leuconostoc* and 12 *Bifidobacterium* species) from the oregano honeycombs (an original finding since there are no other reports on the microbial biodiversity of the flora of the oregano honey), 49 strains of lactic acid bacteria (LAB) and *Bifidobacterium* spp. were selected and tested for their bacteriocin-producing capacity (34 *Lactobacillus*, 6 *Lactococcus*, 5 *Leuconostoc* and 4 *Bifidobacterium*). The antibacterial activity exerted by the tested LAB and *Bifidobacterium* strains was not of the same potency. Our results suggest that the main

molecules involved in the antimicrobial activity are probably bacteriocin-like substances (a conclusion based on reduced antibacterial activity after the proteolytic treatment of the cell-free supernatant of the cultures) and this antimicrobial activity is specific for the producing strains as well as for the target strains. The spoilage bacteria as well as the reference microorganisms showed increased resistance to the bacteriocin-like substances in comparison to the wild-type pathogens.

6.2.12 Fermentative Foods: Microbiology, Biochemistry, Potential Human Health Benefits and Public Health Issues. Voidarou C., Antoniadou M., **Rozos G.**, Tzora A., Skoufos I., Varzakas, T., Lagiou A., Bezirtzoglou E.. *Foods*, 10, no. 1: 69. <https://doi.org/10.3390/foods10010069> (2021).

IF: 4.350, Ετεροαναφορές: Scopus (41), Google scholar (58)

Περίληψη: Fermented foods identify cultures and civilizations. History, climate and the particulars of local production of raw materials have urged humanity to exploit various pathways of fermentation to produce a wide variety of traditional edible products which represent adaptations to specific conditions. Nowadays, industrial-scale production has flooded the markets with ferments. According to recent estimates, the current size of the global market of fermented foods is in the vicinity of USD 30 billion, with increasing trends. Modern challenges include tailor-made fermented foods for people with special dietary needs, such as patients suffering from Crohn’s disease or other ailments. Another major challenge concerns the safety of artisan fermented products, an issue that could be tackled with the aid of molecular biology and concerns not only the presence of pathogens but also the foodborne microbial resistance. The basis of all these is, of course, the microbiome, an aggregation of different species of bacteria and yeasts that thrives on the carbohydrates of the raw materials. In this review, the microbiology of fermented foods is discussed with a special reference to groups of products and to specific products indicative of the diversity that a fermentation process can take. Their impact is also discussed with emphasis on health and oral health status. From Hippocrates until modern approaches to disease therapy, diet was thought to be of the most important factors for health stability of the human natural microbiome. After all, to quote Pasteur, “Gentlemen, the microbes will have the last word for human health.” In that sense, it is the microbiomes of fermented foods that will acquire a leading role in future nutrition and therapeutics.

6.2.13 An In Vitro Study of Different Types of Greek Honey as Potential Natural Antimicrobials against Dental Caries and Other Oral Pathogenic Microorganisms. Case Study Simulation of Oral Cavity Conditions. Voidarou, C., Antoniadou, M., Rozos, G., Alexopoulos, A., Giorgi, E., Tzora, A., Skoufos, I., Varzakas, T. Bezirtzoglou, E. Appl. Sci., 11, 6318. <https://doi.org/10.3390/app11146318> (2021).

IF: 2.679, Ετεροαναφορές: Scopus (7), Google scholar (22)

Περίληψη: To study the antibacterial effect of different Greek honeys, samples of citrus honey, *Saturja* spp. Honey, and oregano and sage honey were collected directly from producers. Manuka honey and artificial honey were used as controls. The honeys were diluted in various concentrations to determine the minimum inhibitory concentration (MIC) and were also placed in agar wells to determine the inhibitory zones of growth. The bacteria tested were two reference strains and five pathogens isolated from patients with various dental ailments. A series of samples were diluted with artificial saliva instead of distilled water to simulate the conditions in the oral cavity. The results show that in most cases the Greek honeys, and particularly the citrus honey and the oregano and sage honey, outperformed the antibacterial activity of manuka honey against all tested bacteria. This performance was due to the hydrogen peroxide as well as to other components of the honeys, that is, peptides and other substances such as phenolic compounds and flavonoids. Artificial saliva enhanced the antibacterial effect of the honeys in comparison to distilled water.

6.2.14 Microbiota “Fingerprint” of Greek Feta Cheese through Ripening. Tzora A., Nelli A., Voidarou C., Fthenakis G., Rozos G., Theodorides G., Bonos E. and Skoufos I. Appl. Sci., 11, 5631. <https://doi.org/10.3390/app11125631> (2021).

IF: 2.838, Ετεροαναφορές: Scopus (10), Google scholar (22)

Περίληψη: Feta is a Greek protected designation of origin (PDO) brined curd white cheese made from small ruminants' milk. In the present research, Greek Feta cheese bacterial diversity was evaluated via matrix-assisted laser desorption ionization–time of flight mass spectrometry (MALDI-TOF MS). Analysis of 23 cheese samples, produced in different regions of the country, was performed in two ripening times (three or six months post-production). The identified microbiota were primarily constituted of lactic acid bacteria. A total of 13 different genera were obtained. The dominant species in both ripening times were *Lactobacillus plantarum* (100.0% and 87.0%, at three or six months post-production, respectively), *Lactobacillus brevis* (56.5% and 73.9%), *Lactobacillus paracasei* (56.5% and 39.1%), *Lactobacillus rhamnosus* (13.0% and 17.4%), *Lactobacillus paraplantarum* (4.3% and

26.1%), *Lactobacillus curvatus* (8.7% and 8.7%). Other species included *Enterococcus faecalis* (47.8% and 43.5%), *Enterococcus faecium* (34.8% and 17.4%), *Enterococcus durans* (13.0% and 17.4%), *Enterococcus malodoratus* (4.3% and 4.3%), and *Streptococcus salivarius* subsp. *thermophilus* (21.7% and 30.4%). The increased ripening time was found to be correlated to decreased total solids ($r = 0.616$; $p = 0.002$), protein ($r = 0.683$; $p < 0.001$), and PH ($r = 0.780$; $p < 0.001$). The results of this study contribute to a better understanding of the core microbiota of Feta cheese.

6.2.15 In vitro screening potential antibacterial properties of the greek oregano honey against clinical isolates of *Helicobacter pylori*. Voidarou, C. (Chrysa), Rozos, G., Alexopoulos, A., Plessas, S., Mantzourani, I., Stavropoulou, E., Tzora, A., Bezirtzoglou, E. *Foods* 10, 1568. doi:10.3390/foods10071568 (2021).

IF:5.561, Επεροαναφορές: Scopus (2), Google scholar (8)

Περίληψη: Oregano honey is an exceedingly rare and distinct product, not commercially available, produced by bees bred in oregano fields of alpine altitudes at the mountainous area of Epirus, Greece. In ethnic popular medicine, this product is used as a therapeutic in various gastric diseases. To test this hypothesis, 14 strains of *Helicobacter pylori* (*H. pylori*), 6 isolated from gastric ulcers and 8 from cases of clinical gastritis, were employed in the present study. The above bacterial strains were exposed to various concentrations (75% v/v, 50% v/v, 25% v/v, 12.5% v/v, and 6% v/v) of 50 oregano honey samples by using the agar well method and the inhibition zones observed around each well were recorded. Although the inhibitory zones of the *H. pylori* isolated from the gastric ulcers were wide enough (0–34 mm), those strains, in general, appeared more resistant than the other eight (0–58 mm). The same result was observed when the same strains were tested against six antibiotics used in clinical practice. Extracts of oregano honey were prepared by extraction with four different organic solvents. N-hexane and chloroform extracts had the most potent antibacterial action. Finally, pure oregano honey and diethyl ether extracts of honey showed significant inhibitory activity against urease secreted by the pathogen. These results strongly indicate the susceptibility of *H. pylori* strains to the oregano honey by more than one mode of action. Consequently, this variety of honey seems to have potential therapeutic properties against gastric ulcers and gastritis, thus explaining the preference of the locals towards this traditional remedy.

6.2.16 Implementation of Food Safety Management Systems Along With Other Management Tools (HAZOP, FMEA, Ishikawa, Pa-retto). The case study of *Listeria monocytogenes* and correlation with microbiological criteria. Jocelyn C. Lee, Aura Daraba,

Chrysa Voidarou, **Georgios Rozos**, Hesham A. El Enshasy and Theodoros Varzakas. *Foods* **2021**, *10*, 2169. <https://doi.org/10.3390/foods10092169>

IF: 5.561, Ετεροαναφορές: Scopus (12), Google scholar (26)

Περίληψη: The food industry's failure in planning and designing of and in implementing a Food Safety Management System and its foundation elements leads, in most instances, to compromised food safety and subsequent foodborne illness outbreaks. This phenomenon was noticed, worldwide, for all food processors, but with a much higher incidence in the medium- and small-sized food processing plants. Our study focuses on the importance of Food Safety Management System (FSMS), Critical Control Points Hazard Analysis (HACCP), and the Prerequisite Programs (PRPs) as the foundation of HACCP, in preventing foodborne outbreaks. For emphasis, we make use of the example of organizational food safety culture failures and the lack of managerial engagement which resulted in a multi-state listeriosis outbreak in USA. Moreover, we correlate this with microbiological criteria. Implementation of food safety management systems (ISO22000:2018) along with incorporation of management tools such as HAZOP, FMEA, Ishikawa and Pareto have proved to be proactive in the maintenance of a positive food safety culture and prevention of cross-contamination and fraud.

6.2.17 Safety Issues Regarding the Detection of Antibiotics Residues, Microbial Indicators and Somatic Cell Counts in Ewes' and Goats' Milk Reared in Two Different Farming Systems. Rozos, G.; Skoufos, I.; Fotou, K.; Alexopoulos, A.; Tsinas, A.; Bezirtzoglou, E.; Tzora, A.; Voidarou, C. Appl. Sci. 2022, 12, 1009. <https://doi.org/10.3390/app12031009>

IF: 2.838, Ετεροαναφορές: Scopus (1), Google scholar (4)

Περίληψη: Antibacterial substances occur in small ruminants' milk as residues due to various reasons. If these residues enter the dairy industry, technological failures and public health hazards will follow. The aim of this study is to investigate the interaction between microbiological indicators and antibiotic residues in raw ewes' and goats' milk.

Milk samples of ewes' and goats' unprocessed milk were collected from milk tanks from various farms in Epirus, Greece. The raw milk originated from traditional farms where the animals graze in pastures and from modern farms where the animals receive additionally concentrated feeds. The sampling period expanded from March till August.

Analyses of the samples included five commercial kits (Delvotest® kit, SNAP Beta ST, SNAP Gentamicin Test, 4Sensor BSC and TwinSensor), a various modifications of microbial growth inhibition assays and the rapid yoghurt method, as means to detect the

presence of antibiotic residues. *S. aureus*, *E. coli* and Coagulase Negative Staphylococci (CNS) were selected as microbiological indicators but only the isolates of the first two species were tested for their susceptibility to antimicrobial medicines. *S. aureus* strains were found resistant to 6 antibiotics while *E. coli* strains were found resistant to 9 antibiotics but their susceptibility varied seasonally. CNS counts differed both seasonally and according to the type of farming practice (traditional and modern). Somatic cells were also counted and differences between types of farming practices were observed at a seasonal level (April, May, and June). Unheated samples showed false positive reactions (mostly in August) while true positive heated samples occurred in increased frequencies during late spring and early summer. A correlation was observed between the occurrence and the resistance of the bioindicators and the number of positive tests (presence of antibiotic residues). These findings revealed a complex picture of various correlations, indicate that microorganisms exposed in the past to abusive use of antibiotics, express resistance and can serve as a precursor of residues in the milk.

6.2.18 Impact of an Omega-3-Enriched Sheep Diet on the Microbiota and Chemical Composition of Kefalograviera Cheese. Tzora, A.; Nelli, A.; Voidarou, C.; Fotou, K.; Bonos, E.; Rozos, G.; Grigoriadou, K.; Papadopoulos, P.; Basdagianni, Z.; Giannenas, I.; et al. *Foods* 2022, 11, 843. <https://doi.org/10.3390/foods11060843>

IF: 5.561, Επεροαναφορές: Scopus (2), Google scholar (10)

Περίληψη: Kefalograviera is a well-known hard cheese in Greece. The milk used for the preparation of Kefalograviera was taken from ewes fed two different diets, the experimental one enriched with ω -3 fatty acids. The aim of this study was to determine how milk produced from sheep with omega 3 enriched diets, influence the microbiota among kefalograviera cheeses. The ewes (Frizarta and Lesvos crosses) were divided into two equal groups (n=20) depending on their feed, three weeks after giving birth. Both groups received isoproteic and isoenergetic diets. Specifically, Group B -control received the basic diet of lucerne hay and straw and supplementary diet with 20% of soy in comparison with the Group A-experimental, where the soy flour had been completely replaced by an equal amount of flaxseed and lupin seed. Kefalograviera cheeses were produced at the same cheese factory by using a traditional recipe and identical preparation conditions (pasteurization of milk, salt, rennet, culture). Sample analysis accomplished after six months of cheese ripening. MALDI-TOF-MS identification was performed by contrasting samples mass spectra with the corresponding reference database. The correlation between the two Kefalogravieras revealed as predominant species in both cheeses *Lactococcus lactis*, *Lactobacillus rhamnosus*, *Lactobacillus plantarum*, *Lactobacillus brevis*, *Lactobacillus paracasei*, *Enterococcus faecium* and *Enterococcus faecalis* with significant quantitative differences in between Kefalogravieras; while

Pediococcus spp. observed only in enriched cheeses and *Staphylococcus spp.* only in control cheeses suggesting a bacterial microbiota distinction between the sample groups.

6.2.19 Antimicrobial Evaluation of Various Honey Types against Carbapenemase-Producing Gram-Negative Clinical Isolates. Stavropoulou E., Voidarou C., Rozos G. Vaou N., Bardanis M., Konstantinidis T., Vrioni G., Tsakris A. *Antibiotics* 2022, 11, 422. <https://doi.org/10.3390/antibiotics11030422>

I.F.: 5.222, Ετεροαναφορές: Scopus (5), Google scholar (16)

Περίληψη: The development of antibiotic resistance is a major public health issue, as infections are increasingly unresponsive to antibiotics. Emerging antimicrobial resistance has raised researchers' interest in the development of alternative strategies using natural compounds with antibacterial activity, like honey, which has emerged as an agent to treat several infections and wound injuries. Nevertheless, the antibacterial effect of honey was mostly evaluated against Gram-positive bacteria. Hence, the objective of our study was to evaluate the antibacterial activity, as well as the physicochemical parameters, of genuine Greek honeys against multidrug-resistant Gram-negative pathogenic bacteria. In this vein, we aimed to study the in vitro antibacterial potential of rare Greek honeys against Verona integron-encoded metallo-β-lactamase (VIM)- or *Klebsiella pneumoniae* carbapenemase-producing multidrug-resistant Gram-negative pathogens. Physicochemical parameters such as pH, hydrogen peroxide, free acidity, lactic acid, total phenols total flavonoids, free radical scavenging activities, tyrosinase enzyme inhibitory activity and kojic acid were examined. Moreover, the antimicrobial activity of 10 different honey types was evaluated in five consecutive dilutions (75%, 50%, 25%, 12.5% and 6.25%) against the clinical isolates by the well diffusion method, as well as by the determination of the minimum inhibition concentration after the addition of catalase and protease. Almost all the physicochemical parameters varied significantly among the different honeys. Fir and manuka honey showed the highest values in pH and H₂O₂, while the free acidity and lactic acid levels were higher in chestnut honey. Total phenols, total flavonoids and free radical scavenging activities were found higher in cotton, arbutus and manuka honey, and finally, manuka and oregano honeys showed higher tyrosinase inhibition activity and kojic acid levels. The antimicrobial susceptibility depended on the type of honey, on its dilution, on the treatment methodology and on the microorganism. Arbutus honey was the most potent against VIM-producing *Enterobacter cloacae* subsp. *dissolvens* in 75% concentration, while fir honey was more lethal for the same microorganism in the 25% concentration. Many honeys outperformed manuka honey in their antibacterial potency. It is of interest that, for any given concentration in the well diffusion method and for any given type of honey, significant differences were not detected among the four multidrug-resistant

pathogens, which explains that the damaging effect to the bacterial cells was the same regardless of the bacterial species or strain. Although the antimicrobial potency of different honey varieties depends on their geographical origin and on their compositional differences, the exact underlying mechanism remains yet unclear.

6.2.20 Gerokomou, V., **Rozos, G.**, Demertzis, P., Akrida-Demertzi, K., 2022. Assessment of Seasonal and Diurnal Variations of Alkaline Phosphatase Activity in Pasteurized Milk. *Applied Sciences* 12, 4833. doi:10.3390/app12104833

IF: 2.838, Ετεροαναφορές: Scopus (-), Google scholar (7)

Περίληψη: The present study was conducted to detect the concentration levels of ALP (alkaline phosphatase) in pasteurized milk and determine whether the pasteurization was successful or not, according to WHO Directives, which clearly state that the ALP (alkaline phosphatase) substance in pasteurized milk must be totally inactivated, by implementing a newly developed method. The study, additionally, focused on repeatability, stability of results, the effect of the environmental temperature, the effect of the different origins of the milk and convenience with respect to performance characteristics of three methods for the detection of ALP. The milk samples were collected from different areas of Greece during February 2016–February 2018 and May 2019–January 2020. The novel enzymatic biochemical method, named the “AP test”, showed superior characteristics for a diversity of materials such as milk, whey, cheese and butter in comparison to the other two methods that were used for screening and quantitative estimation of the concentration of ALP in samples.

6.2.21 Vaou, N., Stavropoulou, E., Voidarou, C. (Chrysa), Tsakris, Z., **Rozos, G.**, Tsigalou, C., Bezirtzoglou, E., 2022. Interactions between Medical Plant-Derived Bioactive Compounds: Focus on Antimicrobial Combination Effects. *Antibiotics* 11, 1014. doi:10.3390/antibiotics11081014.

IF: 5.222, Ετεροαναφορές: Scopus (4), Google scholar (12)

Περίληψη: It is accepted that the medicinal use of complex mixtures of plant-derived bioactive compounds is more effective than purified bioactive compounds due to beneficial combination interactions. However, synergy and antagonism are very difficult to study in a meticulous fashion since most established methods were designed to reduce the complexity of mixtures and identify single bioactive compounds. This study represents a critical review of the current scientific literature on the combined effects of plant-derived extracts/bioactive compounds. A particular emphasis is provided on the identification of antimicrobial synergistic or antagonistic

combinations using recent metabolomics methods and elucidation of approaches identifying potential mechanisms that underlie their interactions. Proven examples of synergistic/antagonistic antimicrobial activity of bioactive compounds are also discussed. The focus is also put on the current challenges, difficulties, and problems that need to be overcome and future perspectives surrounding combination effects. The utilization of bioactive compounds from medicinal plant extracts as appropriate antimicrobials is important and needs to be facilitated by means of new metabolomics technologies to discover the most effective combinations among them. Understanding the nature of the interactions between medicinal plant-derived bioactive compounds will result in the development of new combination antimicrobial therapies.

6.2.22 Dermatas A., **Rozos, G.**, Voidarou C., Akrida-Demertzi, K., Demertzis, P. The problem of the method: studying the biodiversity of *Campylobacter* species in the tissues of rural households' chicken (Under review), Applied Sciences

Περίληψη: The majority of researchers focus on the campylobacter species in the industrial poultry due to the popularity of its meat. Yet, the traditional backyard chicken represents a staple meal for the rural populations globally. In the current research the biodiversity of campylobacter species is investigated with respect to the number of chicken in the household, to the co existence of other species of poultry, to the co existence of mammals and finally to the feeding practices. All samples were analyzed by qualitative and quantitative methods. The results revealed that all these factors affected significantly the prevalence of *Campylobacter* spp on the skin, on the pectoral muscle and on the visceral cavity, depending on the method.

6.3 ΔΗΜΟΣΙΕΥΣΕΙΣ ΣΕ ΠΡΑΚΤΙΚΑ ΔΙΕΘΝΩΝ ΣΥΝΕΔΡΙΩΝ ΜΕ ΤΗ ΜΟΡΦΗ ΟΛΟΚΛΗΡΩΜΕΝΟΥ ΑΡΘΡΟΥ

6.3.1 E. Bezirtzoglou, C. Voidarou, **G. Rozos**, A. Alexopoulos, S. Plessas, E. Stavropoulou, P.G. Demertzis, K. Demertzi-Akrida. Modified atmosphere packaging failure and its effect on the microbiological quality of the product. *11th International Congress on Engineering and Food (ICEF11)*. May 22-26, 2011, Athens, Greece. P.1013-1014.

6.3.2 C. Voidarou, **G. Rozos**, A. Alexopoulos, S. Plessas, A. Tzora, I. Mantzourani, E. Stavropoulou, T. Varzakas and E. Bezirtzoglou. «Antibacterial properties of the Greek oregano honey against *Helicobacter* (*Campylobacter*) *pylori*». *29th EFFoST International Conference*. 10-12 Νοεμβρίου 2015, Athens.

6.4 ΔΗΜΟΣΙΕΥΣΕΙΣ ΣΕ ΠΡΑΚΤΙΚΑ ΕΛΛΗΝΙΚΩΝ ΣΥΝΕΔΡΙΩΝ ΜΕ ΤΗ ΜΟΡΦΗ ΟΛΟΚΛΗΡΩΜΕΝΟΥ ΑΡΘΡΟΥ

6.4.1 C. Voidarou, I. Skoufos, A. Tzora, **G. Rozos**, D. Vassos, E. Bezirtzoglou. Meat hygiene evaluation. *1st Hellenic Congress for Meat and Meat products* “From the stable to the table”, 10-12 October 2008, Faliro, Greece, proceedings p. 365-369.

6.4.2 C. Voidarou, I. Skoufos, A. Tzora, **G. Rozos**, D. Vassos, E. Bezirtzoglou. Isolation of bacteriocin-producing Lactic Acid Bacteria from poultry meat and its spectrum of inhibitory activity. *1st Hellenic Congress for Meat and Meat products* “From the stable to the table”, 10-12 October 2008, Faliro, Greece, proceedings p. 352-355.

6.4.3 Βάσσοσ Δ., Βόιδαρου Χ., **Ρόζοσ Γ.**, Πλέσσασ Σ., Αλεξόπουλοσ Α., Μπεζιρτζόγλου Ε. Μαζική εστίαση και κριτήρια επιλογής της από τουσ νέουσ καταναλωτέσ (Φοιτητέσ – Σπουδαστέσ & Εργαζόμενοι). *3^ο Πανελλήνιο Συνέδριο της Διεπιστημονικής Εταιρείας Δισφάλισης Υγιεινής Τροφίμων – Σύγχρονεσ αντιλήψεισ ασφάλειασ και ποιότητασ τροφίμων: η σύγκριση των επιστημών*. Θεσσαλονίκη 4 – 6 Ιουνίου 2010.

6.4.4 C. Voidarou, A. Tzora, I. Anagnostopoulou, **G. Rozos**, I. Mauromati, D. Vassos, A. Tsinas, I. Skoufos and E. Bezirtzoglou. Microbiological analysis of rabbit and hare meat of Epirus. *2nd Hellenic Congress on meat and meat products* “from stable to the table”. 24-26 September 2010, Athens, Greece, proceedings p. 376-379.

6.5 ΔΗΜΟΣΙΕΥΣΕΙΣ ΣΕ ΠΡΑΚΤΙΚΑ ΔΙΕΘΝΩΝ ΣΥΝΕΔΡΙΩΝ ΜΕ ΤΗ ΜΟΡΦΗ ΠΕΡΙΛΗΨΗΣ

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6.5.5 C.Voidarou, D. Vassos, E. Mauromati, **G.Rozos**, I. Anagnostopoulou, A. Alexopoulos, S. Plessas, J.Skoufos, A. Tsinas, E. Stavropoulou, P.G. Demertzis, K. Demertzi- Akrida and E.Bezirtzoglou. Isolation and Identification Of Lactic Acid Bacteria From Raw Poultry Meat. *XXXIII International SOMED Congress*, Greece 6-10 September 2010. p 124.

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6.6.1 Χ. Βοΐδαρου, Γ. Ρόζος, Α. Αλεξόπουλος, Α. Καραπάνου, Ε. Σταυροπούλου, Μ. Βελονάκης, Α. Βατόπουλος, Ε. Μπεζιρτζόγλου. Αντιμικροβιακή δράση Ελληνικών μελιών έναντι παθογόνων στελεχών *Staphylococcus aureus* (MRSA) τα όποια απομονώθηκαν από ασθενείς με παθήσεις οδοντιατρικού ενδιαφέροντος. 8^ο Πανελλήνιο Συνέδριο Δημόσιας Υγείας & Υπηρεσιών Υγείας. 15-17 Μαρτίου 2010, Αθήνα, Πρακτικά σελ 122.

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6.6.6 Δερματάς Α., Βοΐδαρου Χ., Ρόζος Γ., Ακρίδα - Δεμερτζή Κ., Δεμερτζής Π. Διασπορά και αντοχή στελεχών *Salmonella* spp. και *Listeria* spp. σε εγκαταστάσεις χωρικής πτηνοτροφίας. 11^ο Πανελλήνιο Συνέδριο Δημόσιας Υγείας με τίτλο «Δημόσια Υγεία και πρωτοβάθμια φροντίδα υγείας: κοινοί στόχοι», 21 - 23 Μαρτίου 2016, Αθήνα, Πρακτικά σελ.36.

6.6.7 Βοΐδαρου Χ., Ρόζος Γ., Σταυροπούλου Ε., Βεζιρτζόγλου Ε. Αντιμικροβιακή δράση Ελληνικού μελιού από ρίγανη (Βοτανολογική προέλευση) έναντι κλινικών στελεχών *Helicobacter pylori*. 11^ο Πανελλήνιο Συνέδριο Δημόσιας Υγείας με τίτλο «Δημόσια Υγεία και πρωτοβάθμια φροντίδα υγείας: κοινοί στόχοι», 21 - 23 Μαρτίου 2016, Αθήνα, Πρακτικά σελ.33.

6.6.8 Φώτου Κ., Ρόζος Γ., Βοΐδαρου Χ. Απομόνωση και μικροβιακή αντοχή στελεχών *E.coli* από δείγματα νωπού πρόβειου γάλακτος από ζώα που έχουν λάβει θεραπευτική αγωγή για μαστίτιδα. 12^ο

Πανελλήνιο Συνέδριο Δημόσιας Υγείας και Υπηρεσιών Υγείας, με τίτλο «Ενιαία Υγεία: Άνθρωποι, Ζώα, Περιβάλλον», 19 - 21 Μαρτίου 2018, Αθήνα, Πρακτικά σελ.60.

6.6.9 Βοΐδαρου Χρύσα, **Ρόζος Γεώργιος**, Σκούφος Ιωάννης, Τζώρα Αθηνά. Ασφάλεια και τεχνολογικές ιδιότητες οξυγαλακτικών βακτηρίων (LAB) που απομονώθηκαν από το παραοσιακό τυρί ΚΑΣΚΑΒΑΛΙ ΠΙΝΔΟΥ. *Πανελλήνιο Συνέδριο Δημόσιας Υγείας 2022, με τίτλο «Εν ζήν: Ο αένας στόχος της Δημόσιας Υγείας», 28/02 – 02/03 2022, Αθήνα.*

7. ΚΡΙΤΗΣ ΕΠΙΣΤΗΜΟΝΙΚΩΝ ΠΕΡΙΟΔΙΚΩΝ (Peer reviewer): **Frontiers in Microbiology**, <http://frontiersin.org/journals/microbiology>, **Anaerobe** (journal homepage: www.elsevier.com/locate/anaerobe), **MDPI Journals (επισυναπτόμενο 9)**.

8. ΠΟΛΥΕΤΗΣ ΕΜΠΕΙΡΙΑ & ΓΝΩΣΕΙΣ ΛΕΙΤΟΥΡΓΙΑΣ ΤΩΝ ΚΑΤΩΘΙ ΜΗΧΑΝΗΜΑΤΩΝ:

- Microflex LT MALDI-TOF MS, Bruker Daltonics, Bremen, Germany
- TEMPO® Automated System, bioMerieux, Marcy l'Etoile, France
- VITEK® 2 COMPACT Compact, automated ID/AST instrument, bioMerieux, Marcy l'Etoile, France
- Στα ακBD FACSCalibur, Becton Dickinson, CA, USA (κυτταρομετρητής ροής)

9. ΑΝΑΓΝΩΡΙΣΗ ΤΟΥ ΕΠΙΣΤΗΜΟΝΙΚΟΥ ΕΡΓΟΥ (επισυναπτόμενη βεβαίωση αρ. 10)

9.1 Ο Δείκτης ετεροναφοράς των δημοσιεύσεων είναι: **240** (Scopus citation index) & **591** (Google Scholar citation index)

9.2 h index= **7** (Scopus author index)

h index= **10** (Google Scholar author index)

9.3 Impact factor: **79.05/21= 3.764**

9.4 Quest Editor στο επιστημονικό περιοδικό «**Biology (MDPI)**», (Impact Factor: 5.168), Special Issue "Microbial Diversity and Microbial Resistance"

10. ΔΙΔΑΣΚΑΛΙΑ ΣΕ ΜΕΤΑΠΤΥΧΙΑΚΑ ΠΡΟΓΡΑΜΜΑΤΑ ΣΠΟΥΔΩΝ

Συμμετοχή στο Πρόγραμμα Μεταπτυχιακών Σπουδών του Ιατρικού Τμήματος του Δημοκρίτειου Πανεπιστημίου Θράκης, με τίτλο «Τρόφιμα, Διατροφή & Μικροβίωμα», κατά το χειμερινό εξάμηνο Ακαδημαϊκού έτους 2021-2022. **(επισυναπτόμενο αρ. 11 & 12)**

11. ΔΙΔΑΚΤΙΚΗ ΕΜΠΕΙΡΙΑ

Διδασκαλία του μαθήματος Λοιμώδη και Παρασιτικά Νοσήματα Αγροτικών Ζώων στο Τμήμα Γεωπονίας της Σχολής Γεωπονικών Επιστημών του Πανεπιστημίου Δυτικής Μακεδονίας, από 1-11-2022 έως και 14-02-2023. **(επισυναπτόμενο αρ. 13)**

12. ΛΟΙΠΑ ΣΤΟΙΧΕΙΑ

12.1 ΠΙΣΤΟΠΟΙΗΜΕΝΟΣ ΣΥΜΒΟΥΛΟΣ

Πιστοποιημένος Γεωργικός Σύμβουλος του ΕΛΓΟ-ΔΗΜΗΤΡΑ **(επισυναπτόμενο αρ. 14)**

12.2 ΣΤΡΑΤΙΩΤΙΚΗ ΘΗΤΕΙΑ: Από τον Ιούλιο του 1994 μέχρι και τον Αύγουστο του 1996, ως Δόκιμος Έφεδρος Αξιωματικός Υγειονομικού-Κτηνίατρος, Στρατός Ξηράς **(επισυναπτόμενο αρ. 15)**

12.3 Είμαι μέλος του Διοικητικού Συμβουλίου της Πανελληνίας Ένωσης Κτηνιάτρων Δημοσίων Υπαλλήλων **(επισυναπτόμενο αρ. 16)**

12.4 Αρθρογραφώ τακτικά από το 2000 στο περιοδικό Κυνηγασία & Κυνοφιλία και από το 2013 στην εφημερίδα Κυνηγετικά Νέα. Επίσης από το 2014 είμαι τακτικός συνεργάτης της ραδιοφωνικής εκπομπής "Πρωινές Ιχνηλασίες" στην συχνότητα της ΕΡΑ ΣΠΟΡ. Αντικείμενο της αρθρογραφίας μου και των ραδιοφωνικών μου παρεμβάσεων είναι θέματα που άπτονται της υγείας των κυνηγετικών σκύλων, των θηραμάτων και των παραγωγικών ζώων καθώς και ζητήματα που αφορούν την υγιεινή του θηράματος ως τρόφιμο (συντήρηση, νοσήματα, επιμολύνσεις κπ) αλλά και ζητήματα ζωοανθρωπονόσων που αφορούν την Δημόσια Υγεία.

ΠΑΡΑΡΤΗΜΑ Α

1. Σύνολο Δημοσιεύσεων σε διεθνή περιοδικά με κριτές	21
2. Εργασίες under review για δημοσίευση σε διεθνή περιοδικά με κριτές	1
3. Αριθμός ανακοινώσεων σε συνέδρια	22
4. Μέσο Impact factor επιστημονικών περιοδικών	$79.05/21 = 3.764$
5. Ετεροαναφορές*	240 [1] / 591 [2]
6. h index	9 [1] / 12 [2]

ΠΑΡΑΡΤΗΜΑ Β

Journal	No of papers	Impact factor (2020-2021)
Anaerobe	3	3.331 x 3=9.993
Appl. Sci	5	2.838 x 5=14.19
Foods	4	5.561 x 4=22.244
Antibiotics	2	5.222 x 2= 10.444
Frontiers in Microbiology	1	5.259
J. Vet. Med. A (μετονομασμένο σε Transboundary and Emerging Diseases)		4.188
J. Vet. Pharmacol. Therap.	1	1.473
Journal of endodontics	1	4.171
J. Trace Elements Med. Biol.	1	3.755
Endodontics and dental traumatology (μετονομασμένο σε Traumatology)		3.333
Journal of Food Science and Engineering	1	-
ΣΥΝΟΛΟ	21	79.05/21= 3.764

