

Curriculum Vitae

PDR FOTEINI 'FAY' F. PARLAPANI (ASSOCIATE PROFESSOR)

Molecular Microbiology, Safety, and Quality of Aquatic Products & Foods

Expert in Omics for Farm-to-Fork Seafood Safety and Quality

PERSONAL INFORMATION



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Sex Female | Date of birth 10/07/1981 | Nationality Greek

TOP INTERNATIONAL RECOGNITION

1) «World's Top 2% Scientists List» for 2022, 2023 and 2024 (field: Food Science-Microbiology), according to the analysis of Prof. Jonh Ioannidis, Stanford University, USA

2) Invited by **Food & Drug Administration (FDA)** to speak as an expert on **Next Generation Sequencing (NGS)** applications for seafood safety and quality in IAFP annual meeting, 2023 (<https://www.foodprotection.org/events-meetings/webinars/don-t-be-shellfish-use-next-generation-sequencing-to-improve-seafood-safety-and-quality/>)

3) **Editor** (Food Microbiology Section), The Microbe, **Elsevier** (<https://www.sciencedirect.com/journal/the-microbe/about/editorial-board>) and Journal of Aquatic Food Product Technology, Taylor & Francis.

4) **Scientific Consultant** in actions between universities and high schools that contributed to winning:

- (i) **First Innovation Award 2021 - FAO** (Food and Agriculture Organization of the United Nations): Scientific contribution to the group of high school students from Greece and Uganda in the challenge "Healthy Nutrition and Prevention of Non-Communicable Diseases", FOODATHON, World Food Day.
- (ii) **First Prize in the Panhellenic Social Innovation Competition (SIR) of Junior Achievement Greece**: Scientific contribution to the Food for Thought team.
- (iii) **First Prize in the World Final Social Innovation Relay Global Final 2022**. Scientific contribution to the group of high school students from Greece and Uganda.

BIOGRAPHY

Dr. Parlapani is a professor in the field of **Molecular Microbiology, Safety, and Quality of Aquatic Products and Foods** at the University of Thessaly, Greece, with **more than 15 years of experience** in the field. Her research focuses on developing **strategies for sustainable aquatic food systems and ensuring seafood safety** in the context of the new challenges of the 21st century. Within this framework, she develops concepts and projects in food and seafood microbiology, conducting both basic and applied research. Specifically, by using classical and advanced methodologies and technologies, particularly **Omics** approaches (e.g., genomics, metagenomics, metataxonomics, transcriptomics, meta transcriptomics, metabolomics, volatilomics, proteomics, etc.), she studies: **(i) microbiomes** to elucidate the role of microorganisms (beneficial, spoilage, and pathogenic) in various ecosystems; **(ii) the fate of pathogens**, microbial behavior, and microbial interactions in facilities (primary and secondary production) and seafood (fisheries and aquaculture, including shellfish culture) along the entire fish production chain, through both simulation/model systems and real samples; **(iii) antimicrobial resistance** of seafood-borne pathogens and spoilers, as well as their potential to transfer antibiotic resistance genes to antibiotic-sensitive strains; **(iv) antibiotic resistance risk assessment**, including growth/no-growth experiments for antibiotic-resistant versus antibiotic-sensitive strains under different conditions (e.g., temperatures simulating climate change, varying oxygen or antibiotic concentrations); **(v) the ability of pathogens**, including antibiotic-resistant strains, **to form biofilms** on surfaces along the fish production chain; **(vi) intelligent methods for the rapid assessment of seafood safety and quality**, including the application of artificial intelligence technologies to enhance food safety and traceability. Her overall goal is to steer and accelerate the transition toward more sustainable, safe, healthy, and inclusive food systems - ensuring food security for all while delivering co-benefits for the environment, health, society, and the economy. Throughout her career, Dr. Parlapani has participated in communication and outreach activities. She has proposed innovative strategies for development and well-being in Sub-Saharan Africa; introduced new concepts for tracking microbial and chemical hazards along the fish production chain, enabling identification of contamination sources and providing stakeholder feedback within 4–6 hours; managed and contributed to numerous research projects and educational programs; and developed training programs on food quality and safety for professionals in the catering and leisure business. She has supervised and served on the examining committees of more than **100 Thesis**. Dr. Parlapani has published over **100 publications**, including more than 40 papers in Q1 journals (Scopus h-index: 22). She serves as a reviewer for numerous international journals published by Elsevier, Springer Nature, Wiley, Frontiers, MDPI, and others. Additionally, she is an Editor for the *Food Microbiology* Section of *The Microbe* (Elsevier) and the *Journal of Aquatic Food Product Technology* (Taylor & Francis). In 2023, she was invited by the **U.S. Food and Drug Administration (FDA)** to speak as an expert on **Next Generation Sequencing (NGS)** applications for seafood safety and quality in an international webinar. Finally, she has been included in the **World's Top 2% Scientists List for 2022, 2023, and 2024** (field: Food Science–Microbiology), based on the analysis by Prof. John Ioannidis of Stanford University, USA.

EDUCATION AND TRAINING

2009 – 2013 PhD Seafood Microbiology, Safety & Quality, University of Thessaly (UTH), Greece.

The PhD Thesis under the title '*Specific spoilage microorganisms and their effect on the quality and fate of pathogenic microorganisms (Listeria monocytogenes) in fishery products*' (whole fish/sea bream and fillets) focused on the identification of spoilage microorganisms using new molecular techniques developed by Parlapani during her PhD; the monitoring of microbial succession and the production of metabolites resulting from microbial activity; the fate of *Listeria monocytogenes* in model systems and real seafood (growth experiments, growth kinetics, etc.);

Curriculum Vitae

and the effect of various hurdles on the behavior of both spoilage and pathogenic microorganisms in real seafood, including microbial behavior and interactions. The determination of the dominant microbial community was performed using both classical and molecular (culture-dependent and culture-independent) techniques. Bacterial identification within the total microbial population was achieved through 16S rRNA gene analysis and sequencing of isolated microbial colonies (molecular, culture-dependent methods). Furthermore, investigation of microbial composition using 16S rRNA gene analysis, cloning, and sequencing of prokaryotic DNA directly extracted from fish tissue (molecular, culture-independent methods) provided a more comprehensive understanding of microbial ecology. At that time, only two studies worldwide had been published applying the culture-independent approach to seafood. The metabolic products produced by spoilage microorganisms, including total volatile basic nitrogen (TVB-N), trimethylamine (TMA), biogenic amines, and volatile organic compounds (VOCs), were analyzed using both classical and advanced chemical methods (e.g., SPME/GC-MS) with the aim of evaluating their potential as chemical indicators of spoilage.

Other Training

- 2019** Visiting Scientist. Microbiology and Food Technology Sector, **DISAFA**, University of Torino, Turin, **Italy**
- 2018** Visiting Scientist. OSU Seafood Research and Education Center, **Oregon State University, Astoria, Oregon, USA** - *training in high-pressure processing (HPP) for minimizing the microbiological risks and extending the shelf life of seafood.*
- 2018** **Certificate of HACCP course:** (1) HACCP Training Curriculum developed by the National Seafood HACCP Alliance (USA), and (2) FDA Fish and Fishery Products Hazards and Controls Guidance. **Association of Food & Drug Officials (AFDO)**, Toledo, Oregon, **USA**.
- 2018** Certificate of Sanitation & Environmental Monitoring (by Prof. Barbara Rasco, Director PNW Region, Western Regional Food Safety Center, USDA), Food safety, **USDA-NIFA**, Everett, Washington, **USA**.

WORK EXPERIENCE

- 2025 - today** Associate Professor of Molecular Microbiology, Safety and Quality of Seafood & Foods, Dept. of Ichthyology & Aquatic Environment, School of Agricultural Sciences, University of Thessaly, Greece
- 2021-2025** Assistant Professor of Molecular Microbiology, Safety and Quality of Seafood & Foods, University of Thessaly, Greece
- 2014-2021** Post-doctoral Researcher (*via individuals Grants and contracts – see below*) & Adjunct teaching professor (*mainly via competitive teaching Calls/EU Budget*), Dept Ichthyology & Aquatic Environment, School of Agricultural Sciences, University of Thessaly, Greece
- 2014-2015** Post-doctoral Researcher, National Agricultural Research Foundation, Fisheries Research Institute, Kavala, Greece.

- **Before appointment (2008-2021, 21 Contracts in total): Two (2) Individuals Grants for post-doctoral research and 19 contracts (10 teaching contracts, 7 research contracts as postdoctoral researcher, 1 research contract/scholarship as PhD candidate, 1 research contract as MSc student):**

2017-2019 Grant (Individual project, 5th highest grade in Life Sciences category). '*Bacterial communities composition and their effect on quality of blue crab (*Callinectes sapidus*), mussels (*Mytilus galloprovincialis*) and shrimp (*Parapeneus longirostris*) by novel molecular and analytical techniques*'. Greek Scholarship Foundation. European Union and Greek National funds.

2014-2015 Grant (Individual project)/Principal Investigator. '*Microbiological spoilage and quality of Sea Bream (*Sparus aurata*) monitored by molecular and analytical techniques*'. This research project was funded under the Project '*Research & Technology Development Innovation Projects*'-AgroETAK, MIS 453350, in the framework of the Operational Program '*Human Resources Development*'. It is co-funded by the European Social Fund through the National Strategic Reference Framework (Research Funding Program 2007-2013) coordinated by the Hellenic Agricultural Organization – DEMETER.

Innovations by Parlapani in the context of the Grants:

- 1) **Illumina MiSeq was applied for first time in chill-stored foods (3rd time in foods worldwide, Parlapani et al. 2018)**; The use of 16S metabarcoding analysis confirmed the presence of *Carnobacterium* in fish from the Mediterranean, which had been revealed for first time in a previous work (Parlapani et al. 2015).
- 2) **A protocol for fish samples preparation for effective DNA extraction was developed**. Before the development of this protocol, the extraction of DNA from fat and/or spoiled fish tissues, at least for fish from the Mediterranean, was failure due to the formation of emulsion from the first stage of the extraction which it was impossible to resolve.

2016-2021 Seven relevant contracts as Postdoctoral researcher/team member:

2016 – 2018 (3 contracts). Project title: Risk characterization of ciguatera food poisoning in Europe. European Food Safety Authority (EFSA). University of Thessaly – Partner.

2019 – 2020 (2 contracts). Project title: Rapid Fish Freshness Assessment (ReFFRAME) MIS-5028331. Funded by the Hellenic Ministry of Agriculture -The European fisheries fund (EFF) (2014-2020).

05/2020 – 12/2020 (1 contract). Project title: Cardioprotective properties of farming gilthead sea bream enriched with biologically active lipids from olive oil by - products (ELAIOTSIPOURA)" T1EΔK-00687. European Union and National Funds GSRT

03/2020 – 01/2021 (1 contract). Microbiological spoilage and quality determination of chilled stored meagre (*Argyrosomus regius*) using modern molecular and analytical techniques' MIS-5048928

2010-2013 Scholarship. Three years funding as PhD candidate. European Union (European Social Fund - ESF) and Greek national funds through the Operational Program "Education and Lifelong Learning" of the National Strategic Reference Framework (NSRF) - Research Funding Program: Heracleitus II. Investing in knowledge society through the European Social Fund.

09/2008 – 11/2008 Hygiene and Safety of raw and processed escargot. Research Committee of University of Thessaly.

PROJECTS

As Assistant Professor (6)

2025-today: Principal Investigator (PI). Call: RIS Consumer Engagement Labs Implementing Participants Call 2025. Project Title: ***Plant Based Alternative Proteins in your Pocket!*** European Institute of Innovation & Technology (EIT) Food. Co-funded by the European Union. Coordinator: University of Warsaw, Poland.

2024-today (duration: 4 years): Principal Investigator (PI). Call: HORIZON-CL6-2023-FARM2FORK-01. Topic: HORIZON-CL6-2024-FARM2FORK-01-9. Type of Action: HORIZON-IA. Project Title: ***Flavour, odour and texture improvements of plant-based dairy products using microbial fermentation products (DELICIOUS)***. Coordinator: RISE Research Institutes of Sweden AB (RISE).

2024-today (duration: 3 years): Co-PI. PRIMA 2023. Thematic Area 3 - Agro-food value. Project Title: ***Food value chain intelligence and integrative design for the development and implementation of innovative food packaging according to bioeconomic sustainability criteria (QuiPack)***. Coordinator: University of Hohenheim, Germany. <https://quipack-project.org/>

2023-today (duration: 4 years): Co-PI. Project Title: *Plastics as a potential vector for spread of antimicrobial resistance and pathogens from wastewater discharge in the marine environment*. Funded by Research Council of Norway. Coordinator: Norwegian University of Science and Technology (NTNU), Norway. Endorsement of Decade Action entitled “No. 29.6. Plastics as a vector for spread of AMR.” as a project forming part of the UN Decade of Ocean Science for Sustainable Development 2021-2030.

2023-today (duration: 2 years): Principal Investigator (PI). Project Title: *Transfer of antibiotic resistance genes between foodborne bacteria in aquaculture facilities and seafood*. The research project is implemented in the framework of H.F.R.I Call “Basic research Financing (Horizontal support of all Sciences)” under the National Recovery and Resilience Plan “Greece 2.0” funded by the European Union –NextGenerationEU (H.F.R.I. Project Number: 16591). (3rd highest grade).

2023-today (duration: 3 years): Principal Investigator (PI). Project Title: *Interaction of antibiotic-resistant foodborne pathogens with microbiome of mussels and their farming water*. Funded by Hellenic Foundation for Research and Innovation.

Educational programs for stakeholders (2)

2021-present: Principal Investigator of 2 training programs for stakeholders

- 1) *Food Technology, Tasting & Marketing in Catering and Leisure business*
- 2) *Food Safety & Hygiene in restaurants, bars and leisure facilities*

TEACHING, SUPERVISION AND SERVICES (2021-TODAY)

BSc level: Teaching and/or coordination in six courses (theory, tutorials and laboratory practicals): 1) Food science and technology, 2) Seafood hygiene and preservation, 3) Seafood Quality Control and Authenticity, 4) New trends in microbiological quality and safety of foods, 5) Food quality and safety management systems, 6) General Chemistry.

MSc Level: Teaching and/or coordination in six Postgraduate Programs such as “Technology, Quality and Safety of Foods of Animal Origin”, “Mediterranean Aquaculture”, “Sustainable Management of Aquatic Environment”, “Education for Sustainability and Environment”, ‘Applied Public Health and Environmental Hygiene’, ‘Fisheries and Aquaculture’.

Supervisor or member of the Examining Committee (of 3): >100 Thesis (in >60 as supervisor: incl. 2 PhD candidates, 40 MSc students, 20 BSc students, and >70 as examiner, incl. 3 PhDs). One Postdoc participates in her team. Assistance/contribution in Thesis before appointment: 30 undergraduate and postgraduate students as well as 4 PhD students.

Programs co-founder: She is co-founder of the interdepartmental MSc program entitled Technology, Quality and Safety of Foods of Animal Origin started in 2021, University of Thessaly, Greece.

Services: University committees (leadership role): She is member of the food safety inspection committee of University of Thessaly students’ refectory facilities.

Departmental Committees: Public Relations committee, Internal evaluation committee, Committee of ranking for internship, Scientific notes and lecture materials committee.

Postgraduate programs Committees: Coordinating Committee of the interdepartmental MSc Technology, Quality and Safety of Foods of Animal Origin and of the departmental MSc Mediterranean Aquaculture; Special Interdepartmental Committee of the interdepartmental MSc; Curriculum Committee of the interdepartmental MSc; Postgraduate Student Evaluation & Selection Committee for both MSc programs.

PUBLICATIONS

Citations: Scopus 1611, Google Scholar 2120

Scopus h-index 21, Google Scholar h-index 22 and i10-index 38

Scimago Journal & Country Rank: Q1

Total: >100

- Peer reviewed journals: 40 (+4 under review)
- Book chapters: 7
- International Conferences: 52
- National Conferences: 10
- Books: 1 (translation)

Peer reviewed journals (40)

1. Karamani, E.A., Anagnostopoulos, D.A., Tsiartsafis, A., Letsiou, S., Boziaris, I.S., **Parlapani, F.F.*** (2025). Revealing the most contaminated stages and spots of foodborne pathogens and antibiotic resistance along the whole fish production chain in Greek aquaculture. Food Microbiology, <https://doi.org/10.1016/j.fm.2025.104973>.
2. Karamani, E.A., Anagnostopoulos, D.A., ... **Parlapani, F.F.*** Multifactorial evaluation of dominant Enterococcus strains isolated from aquaculture facilities and fish in Greece: linking growth kinetics, antibiotic resistance profiles, and biofilm behavior. Journal of Food Protection (under review).
3. Lytou A, Saxton L, Fengou L-C, Anagnostopoulos DA, **Parlapani FF**, Boziaris IS, Mohareb F, Nychas G-J (2024). Contribution of data acquired from spectroscopic, genomic and microbiological analyses to enhance mussels’ quality assessment, Food Research International, 197, Part 1, 115207,

<https://doi.org/10.1016/j.foodres.2024.115207>. ****This is the first study combining big data using machine learning algorithms for the comprehensive and reliable assessment of seafood quality and safety, opening new opportunities for research and applications.**

4. Anagnostopoulos D.A., ..., **Parlapani FF**, ... Boziaris, I.S. (2024). Gilthead seabream (*Sparus aurata*) fed with polar lipids from olive oil industry by-products: Shelf-life status, microbiota profile and physicochemical characteristics during chill storage. <https://doi.org/10.1016/j.microb.2024.100222>
5. Boziaris, I.S., Anagnostopoulos D.A., **Parlapani FF**, Syropoulou F, ... Vafidis D. (2023). Microbial and Physicochemical Status of Raw and Processed Sea Cucumbers from the Hellenic Seawaters, *Sustainability* 15, no. 18: 13467. <https://doi.org/10.3390/su151813467>
6. **Parlapani, F.F.***, Anagnostopoulos, D. A., Karamani, E., Mallouchos, A., Haroutounian, S. A., Boziaris, I. S. (2023). Growth and volatile organic compound production of pseudomonas fish spoiler strains on fish juice agar model substrate at different temperatures. *Microorganisms*, 11(1) doi:10.3390/microorganisms11010189
7. Anagnostopoulos, D.A., **Parlapani F.F**, Tsara, E., Eirinaki, M.G., Kokioumi, D., Ampatzidou E, I. S. Boziaris (2023) Effect of Physicochemical Characteristics and Storage Atmosphere on Microbiological Stability and Shelf-Life of Minimally Processed European Sea Bass (*Dicentrarchus labrax*) Fillets. *Foods*, Doi:10.3390/foods12061145
8. Anagnostopoulos, D. A., Syropoulou, F., **Parlapani, F. F.**, Tsiartsafis, A., Exadactylos, A., Nychas, G. -. E., Boziaris, I. S. (2023). Microbiota profile of filleted gilthead seabream (*sparus aurata*) during storage at various conditions by 16S rRNA metabarcoding analysis. *Food Research International*, 164 doi:10.1016/j.foodres.2022.112312.
9. Anagnostopoulos, D.A.; **Parlapani, F.F.***; Natoudi, S.; Syropoulou, F.; Kyritsi, M.; Vergos, I.; Hadjichristodoulou, C.; Kagalou, I.; Boziaris, I.S. Bacterial Communities and Antibiotic Resistance of Potential Pathogens Involved in Food Safety and Public Health in Fish and Water of Lake Karla, Thessaly, Greece. *Pathogens* 2022, 11, 1473. <https://doi.org/10.3390/pathogens11121473>
10. Syropoulou F., Anagnostopoulos D.A., **Parlapani F.F.**, Karamani E., Stamatiou A., Tzokas K., Nychas G.-J.E., Boziaris I.S. (2022). Microbiota Succession of Whole and Filleted European Sea Bass (*Dicentrarchus labrax*) During Storage under Aerobic and MAP Conditions via 16S rRNA Gene HighThroughput Sequencing Approach. *Microorganisms* 10, 1870. <https://doi.org/10.3390/microorganisms10091870>.
11. Anagnostopoulos D.A., **Parlapani F.F.**, Mallouchos A., Angelidou A., Syropoulou F., Minos G., Boziaris, I.S. (2022). Volatile Organic Compounds and 16S Metabarcoding in Ice-Stored Red Seabream *Pagrus major*. *Foods* 11, 666.
12. Anagnostopoulos D.A., **Parlapani F.F.**, Boziaris IS (2022). The evolution of knowledge on seafood spoilage microbiota from the 20st to the 21st century: have we finished or just begun? *Trends in Food Science & Technology* 120, 236-247.
13. Ekonomou S.I., **Parlapani F.F**, Kyritsi M., Hadjichristodoulou C., Boziaris I.S. (2022). Preservation status and microbial communities of vacuum-packed hot smoked rainbow trout fillets. *Food Microbiology* 103, 103959.
14. Xenidis VA, Martsikalis PV, Kotsanopoulos KV, Palaiokostas C, Gkafas GA, **Parlapani FF**, Boziaris IS & Exadactylos A (2022) The use of telomeric length as authenticity marker in fish and seafood - a new perspective in the detection of adulteration, *Critical Reviews in Food Science and Nutrition*, DOI: 10.1080/10408398.2022.2103643
15. Syropoulou, F.; **Parlapani, F.F.**; Anagnostopoulos, D.A.; Stamatiou, A.; Mallouchos, A.; Boziaris, I.S. (2021). Spoilage Investigation of Chill Stored Meagre (*Argyrosomus regius*) Using Modern Microbiological and Analytical Techniques. *Foods*, 10, 3109.

16. Boziaris IS, **Parlapani F.F.**, DeWitt C.M. (2021). High Pressure Processing at ultralow temperatures: Inactivation of food-borne bacterial pathogens and quality changes in frozen fish fillets. *Innovative Food Science and Emerging Technologies* 74, 102811.
17. **Parlapani F.F.** (2021). Microbial Diversity of Seafood. *Current Opinion in Food Science*, 37, 45-51.
18. Syropoulou, F., **Parlapani, F.F.**, Kakasis, S., Nychas, G.-J.E., Boziaris, I.S. (2021). Primary Processing and Storage Affect the Dominant Microbiota of Fresh and Chill-Stored Sea Bass Products. *Foods*, 10, 671.
19. Govari, M., Tryfinopoulou, P., **Parlapani, F.F.**, Boziaris, I.S., Panagou, E.Z., Nychas, G.-J.E. (2021). Quest of Intelligent Research Tools for Rapid Evaluation of Fish Quality FTIR Spectroscopy and Multispectral Imaging Versus Microbiological Analysis. *Foods* 10, 264.
20. Kotsanopoulos KV, Exadactylos A, Gkafas GA, Martsikalis PV, **Parlapani FF**, Boziaris IS, Arvanitoyannis IS (2021). The use of molecular markers in the verification of fish and seafood authenticity and the detection of adulteration. *Comprehensive Reviews in Food Science and Food Safety* 20, 1584-1654.
21. **Parlapani F.F.** et al (2021). Shelf-life, microbiological changes and nutritional value of ice-stored thicklip grey mullet (*Chelon labrosus*). *Journal of aquatic food product technology*. <https://doi.org/10.1080/10498850.2021.1900968>.
22. **Parlapani F.F.***, Ferrocino I., Michailidou S., Argiriou A., Haroutounian S.A., Kokokiris L., Rantsiou K., Boziaris I.S. (2020). Microbiota and volatiline profile of fresh and chill-stored deepwater rose shrimp (*Parapenaeus longirostris*). *Food Research International* 132, 109057.
23. Syropoulou F., **Parlapani, F.F.***, Bosmali I., Madesis P., Boziaris I.S. (2020). HRM and 16S rRNA gene sequencing reveal the cultivable microbiota of the European seabass during ice storage. *International Journal of Food Microbiology* 327, 108658.
24. Kritikos A., Aska I., Economou S., Mallouchos A., **Parlapani F.F.**, Haroutounian S.A., Boziaris I.S. (2020). Volatiline of chill-stored European seabass and Atlantic salmon products under modified atmosphere packaging. *Molecules* 25, 1981
25. **Parlapani F.F.***, Syropoulou F., Tsiartsafis A., Ekonomou S., Madesis P., Exadactylos A., Boziaris I.S. (2020). HRM analysis as a tool to facilitate identification of bacteria from mussels during storage at 4°C. *Food Microbiology* 85, 103304
26. **Parlapani F.F.***, Anagnostopoulos D.A., Koromilas S., Kios K., Michailidou S., Pasentsis K., Psomopoulos F., Argiriou A., Haroutounian S.A., Boziaris I.S. (2019) Bacterial communities and potential spoilage markers of whole Blue Crab (*Callinectes sapidus*) stored under commercial simulated conditions. *Food Microbiology* 82, 325-333
27. **Parlapani F.F.**, Boziaris I.S., Meziti A., Michailidou S., Haroutounian SA, Argiriou A., Karapanagiotidis IT. (2019) Microbiological status based on 454-pyrosequencing and volatiline analysis of gilthead seabream (*Sparus aurata*) fed on diets with hydrolyzed feather meal and poultry by-product meal as fishmeal replacers. *Eur. Food Res. Technol.* <https://doi.org/10.1007/s00217->
28. **Parlapani F.F.**, Kyritsi M., Sakka M., Chatzinikolaou K., Donos S., Boziaris I.S., Hadjichristodoulou C., Athanassiou C.G. (2019). Matrix-assisted laser desorption ionization–time of light mass spectrometry reveals Enterococcus and Enterobacter spp. in major insect species involved in food security with resistance to common antibiotics. *Journal of Pest Science* 93, 159-170
29. **Parlapani F.F.**, S. Michailidou, D.A. Anagnostopoulos, A.K. Sakellariou, K. Pasentsis, F. Psomopoulos, A. Argiriou, S.A. Haroutounian, Boziaris I.S. (2018). Microbial spoilage investigation of thawed common cuttlefish (*Sepia officinalis*) stored at 2 °C using next generation sequencing and volatiline analysis. *Food Microbiol.* 76 518–525
30. **Parlapani F.F.***, Michailidou S. Pasentsis K., Argiriou A., Krey, G., Boziaris I. S. (2018). A meta-barcoding approach to assess and compare the storage temperature-dependent bacterial diversity

- of gilt-head sea bream (*Sparus aurata*) originating from fish farms from two geographically distinct areas of Greece. *International Journal of Food Microbiology* 278, 36-43
31. **Parlapani F.F.**, Malouchos A., Haroutounian S.A., Boziaris I.S. (2017). Microbial and non-microbial origin volatile organic compounds produced on model fish substrate inoculated or not with gilt-head sea bream spoilage bacteria. *LWT - Food Science and Technology* 78, 54-62
 32. Kazi M., **Parlapani F.F.**, Boziaris I.S., Vellios E.K., Lykas C. (2017). Effect of ozone on the microbiological status of five dried aromatic plants. *Journal of the Science of Food and Agriculture*
 33. **Parlapani F.F.**, Boziaris I.S. (2016). Monitoring of spoilage status and determination of microbial communities based on 16S rRNA gene sequence analysis of whole sea bream stored at various temperatures. *LWT - Food Science and Technology* 66, 553–559
 34. Bouletis A.D., Arvanitoyannis I.S., Hadjichristodoulou C., Neofitou C., **Parlapani F.F.**, Gkagtzis D.C. (2016). Quality changes of cuttlefish stored under various atmosphere modifications and vacuum packaging. *Journal of the Science of Food and Agriculture*, DOI 10.1002/jsfa.7459
 35. **Parlapani F.F.**, Haroutounian S.A., Nychas G-J.E, Boziaris I.S. (2015). Microbiological spoilage and volatiles production of gutted European sea bass stored under air and commercial modified atmosphere package at 20C. *Food Microbiology* 50, 44-53.
 36. **Parlapani F.F.**, Kormas K. Ar., Boziaris I.S. (2015). Microbiological changes, shelf life and identification of initial and spoilage microbiota of sea bream fillets stored under various conditions using 16S rRNA gene analysis. *Journal of the Science of Food and Agriculture* 95, 2386–2394
 37. **Parlapani F.F.***, Verdos G.I., Haroutounian S.A., Boziaris I.S. (2015). The dynamics of *Pseudomonas* and volatilome during the spoilage of gutted sea bream stored at 2°C. *Food Control* 55, 257-265
 38. **Parlapani F.F.**, Neofitou C., Boziaris I.S. (2014). Microbiological quality of raw and processed wild and cultured edible snails. *Journal of the Science of Food and Agriculture* 94, 768-772.
 39. **Parlapani F.F.**, Malouchos A., Haroutounian S.A., Boziaris I.S. (2014). Microbiological spoilage and investigation of volatile profile during storage of sea bream fillets under various conditions. *International Journal of Food Microbiology* 189, 153–163.
 40. **Parlapani F.F.**, Meziti A., Kormas Ar.K., Boziaris I.S. (2013). Indigenous and spoilage microbiota of farmed sea bream stored in ice identified by phenotypic and 16S rRNA gene analysis. *Food Microbiology* 33, 85-89.

Book chapters (7)

41. **Parlapani F.F.***, Boziaris I.S. (2024). Fish, antibiotic resistance and food safety at the Global level. *The Handbook of Public Health Nutrition: International, National, and Regional Perspectives* (Victor R. Preedy and Vinood B. Patel (Eds.)). **Springer Nature**.
42. Boziaris I.S., **Parlapani F.F.** (2024). Specific Spoilage Organisms (SSO) in Fish. In: *Microbiological Quality of Food: Foodborne Spoilers*. Edited by A. Bevilacqua, M.R. Corbo, M. Sinigaglia, Sykes R. **Elsevier**, updated version.
43. **Parlapani F.F.**, Boziaris, IS, DeWitt, C.M. (2022). Pathogens & Their Sources in Freshwater Fish, Sea Finfish, Shellfish & Algae. In: *Present Knowledge in Food Safety: A Risk-Based Approach Through the Food Chain* (Eds: Michael Knowles, Lucia Anelich, Alan Boobis, and Bert Popping), 1st Edition, **Elsevier**.
44. **Parlapani FF**, Boziaris IS and E. Drosinos (2022). Detection of Fish Spoilage. In: *'Handbook of Seafood and Seafood Products Analysis, 2nd Edition'* (Eds: Fidel Toldrá and Leo M.L. Nollet). **Taylor & Francis Group, LLC**.

45. Boziaris I.S., **Parlapani F.F.** (2017). Specific Spoilage Organisms (SSO) in Fish. In: Microbiological Quality of Food: Foodborne Spoilers. Edited by A. Bevilacqua, M.R. Corbo, M. Sinigaglia, Sykes R. **Elsevier**, Woodhead Publishing, pp 60-98.
46. Boziaris I.S., **Parlapani F.F.** (2014). Microbiological examination of seafood. In: Seafood Processing. Technology, Quality & Safety. Edited by I.S. Boziaris. **Wiley-Blackwell**, IFST Advances in Food Science Series. pp. 387-418.
47. Nisiotou A., **Parlapani F.F.**, Kormas K., Boziaris I.S. (2014). Old Targets, New Weapons: Food Microbial Communities Revealed With Molecular Tools. In: Novel Food Preservation and Microbial Assessment Techniques. Edited by I. S. Boziaris. **Taylor & Francis**, CRC Press. pp. 277-312.

International conferences (52)

48. **Parlapani FF**, Karamani EA, Tsiartsafis A, Nychas G-J, IS Boziaris. How to create healthy aquatic food systems and safe seafood in the context of increasing global temperatures and extreme weather phenomena. **13th ICPMF International Conference on Predictive Modelling in Food**, Athens, Greece, 1-3 September 2025. **Oral presenter.**
49. **Parlapani FF** (2025). '*Strategies for sustainable aquatic food systems and safe seafood in the context of new challenges of the 21st Century*'. The 6th International Electronic Conference on Foods. Future Horizons in Foods and Sustainability, 28–30 October 2025. **Invited Speaker.**
50. Boziaris I.S., **Parlapani F.F.** (2025). Seafood spoilage/freshness determination: from the lab analysis to intelligent networks. 53rd WEFTA Conference, 13-17/10/2025, Gdansk, Poland. (Oral)
51. Tsiartsafis A., Letsiou S., Karamani E.A., Anagnostopoulos D.A., Kokioumi D., Boziaris I.S., **Parlapani F.F.** (2025). Antibiotic-resistant versus antibiotic-susceptible pathogens in mussels and their farming water", 53rd WEFTA Conference, 13-17/10/2025, Gdansk, Poland. (Oral)
52. Karamani E.A., Letsiou S., Anagnostopoulos D.A., Tsiartsafis A., Boziaris I.S., **Parlapani F.F.** (2025). HRM as a practical and effective tool for the rapid source tracking of foodborne pathogens along the whole fish production chain in aquaculture", 53rd WEFTA Conference, 13-17/10/2025, Gdansk, Poland (Oral).
53. Letsiou S., Karamani E.A., Anagnostopoulos D.A., Tsiartsafis A., Boziaris I.S., **Parlapani F.F.** (2025). Presence and distribution of Antibiotic-Resistant Bacteria in various pre-fattening and processing plant spots of aquaculture production system and fish via advanced statistical analysis. 53rd WEFTA Conference, 13-17/10/2025, Gdansk, Poland.
54. Kokioumi D., Karamani E.A., Letsiou S., Anagnostopoulos D.A., Tsiartsafis A., Boziaris I.S., **Parlapani F.F.** (2025). Antibiotic resistance of Enterococcus spp. along the whole fish production chain of aquaculture in Greece 53rd WEFTA Conference, 13-17/10/2025, Gdansk, Poland.
55. Anagnostopoulos D.A., Karamani E.A., Letsiou S., Tsiartsafis A., Boziaris I.S., **Parlapani F.F.** (2025). Antibiotic resistance and biofilm formation mechanisms correlated with the dominant microbiota along the whole fish production chain of aquaculture 53rd WEFTA Conference, 13-17/10/2025, Gdansk, Poland.
56. Tsiartsafis A, Karamani EA, Anagnostopoulos DA, Letsiou S, Boziaris IS, and **FF Parlapani**, Use of a high-resolution molecular method for monitoring of foodborne pathogens including antibiotic-resistant bacteria from inland to Thematic Gulf mussel farms in Northern Greece. IAFP European Symposium 2025, Madrid, Spain, 3-6 May.
57. Anagnostopoulos DA, Karamani EA, Mouchtaropolou E, Tsiartsafis A, Letsiou S, Kokioumi D, Argiriou A, Boziaris IS and **FF Parlapani**. Shotgun Metagenomics for the tracking of foodborne pathogens and spoilers in aquaculture facilities and fish, and the mechanisms related to antibiotic resistance and biofilm formation. IAFP European Symposium 2025, Madrid, Spain, 3-6 May.

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58. Karamani EA, Tsiartsafis A, Kyritsi M, Anagnostopoulos DA, Hadjichristodoulou C, Boziaris IS and **FF Parlapani**. Source tracking of foodborne pathogens and spoilage bacteria along the aquaculture production chain. IAFP European Symposium 2025, Madrid, Spain, 3-6 May.
59. Karamani EA, Anagnostopoulos DA, Tsiartsafis A, Letsiou S, Boziaris IS and **FF Parlapani**. Novel methods for monitoring microbiota and revealing the sources of microbial contamination including the antibiotic-resistant bacteria in aquaculture facilities and fish. IAFP European Symposium 2025, Madrid, Spain, 3-6 May (Oral).
60. Solem A., ... **Parlapani FF.**, ... Hoel S (2024). Plastics as a potential vector for spread of antimicrobial resistance and pathogens from wastewater discharge to the marine environment. Food Micro 2024, Burgos, **Spain**, 8-11/07/24.
61. Tsiartsafis A, Karamani EA, Anagnostopoulos DA, Kokioumi D, Boziaris IS, and **F.F. Parlapani** (2024). Source tracking of antibiotic resistance and fecal indicator bacteria along the whole production chain of mussels in Northern Greece. Food Micro 2024, Burgos, **Spain**, 8-11/07/24.
62. Karamani EA, Tsiartsafis A, Anagnostopoulos DA, Kokioumi D, Boziaris IS, and **F.F. Parlapani** (2024). Revealing antibiotic resistance in aquaculture facilities and fish in Greece. IAFP European Symposium 2024, Geneva, **Switzerland**, 30 April – 2 May.
63. Giokala O., Valtasari P., Dimitriadis A., Vasilakou C., Karamani E.A., Tsiartsafis A., Letsiou S., Kokioumi D., Anagnostopoulos D.A., Boziaris I.S., **Parlapani F.F.** (2024). Microbiological quality and shelf-life of chill-stored seabream fillets (*sparus aurata*) with alginate-based coating containing liquid smoke and whiskey. 5th HydroMedit Conference, Mytilene, Greece, 30 May – 2 June.
64. Kanioura E., Anagnostopoulos D.A., Karamani E.A., Tsiartsafis A., Letsiou S, Kokioumi D., Boziaris I.S., **Parlapani F.F** (2024). Beef-like smoked product from seabream (*sparus aurata*) and yellow mealworm (*tenebrio molitor*): shelf-life status and microbiological analysis during storage at 4°C. 5th HydroMedit Conference, Mytilene, Greece, 30 May – 2 June.
65. Kostourou E., Kostara M., Karamani E., Letsiou S., Tsiartsafis A., Anagnostopoulos D.A., Kokioumi D., Boziaris I.S., **Parlapani F.F** (2024). Effect of the probiotic microorganism bifidobacterium lactis on the microbial growth and shelf-life of packed mussels stored at 4 °C. 5th HydroMedit Conference, Mytilene, Greece, 30 May – 2 June.
66. Loukogiannakis E., Zanolopoulou D., Karamani E.A., Letsiou S., Tsiartsafis A., Anagnostopoulos D.A., Kokioumi D., Boziaris I.S., **Parlapani F.F** (2024). Microbiological changes and shelf-life of smoked mussels meat during storage at 4 °C. 5th HydroMedit Conference, Mytilene, Greece, 30 May – 2 June.
67. Anagnostopoulos D.A., Lytou A., Fengou, L., **Parlapani F.F.**, Nychas, G.-J.E, Boziaris I.S. (2023). Bacterial communities of fresh mussels stored at 2 and 4°C. 10th conference of Mikrobiokosmos, 30/11-2/12, Larissa, Greece.
68. Lytou A., Anagnostopoulos D., **Parlapani F.**, Boziaris I., Fengou L.-C., Nychas G.-J. (2023). Combination of spectral and NGS data for the microbiological quality assessment of shellfish. 10th conference of Mikrobiokosmos, 30/11-2/12, Larissa, Greece.
69. Anagnostopoulos DA, Lytou AE, **Parlapani FF**, Nychas G.-J. E. and I. S. Boziaris (2023). Microbial Diversity of Chill-stored Mussels Using 16S Next Generation Sequencing. IAFP annual meeting, 16-19 July, Toronto, **Ontario, Canada**.
70. Lytou A, Tsakanikas P, Fengou LC, **Parlapani FF**, Boziaris IS and G-J Nychas (2023). Multispectral Imaging in Combination with Machine Learning for the Microbiological Quality Assessment and Discrimination of Various Types of Mussels. Poster presentation IAFP, Toronto, **Ontario, Canada**.
71. Syropoulou F, Anagnostopoulos DA, **Parlapani F.F.**, Nychas G.-J. E. and I. S. Boziaris (2023). Bacterial Communities of Different European Seabass Products at Chilled Temperatures using 16S Metabarcoding Analysis. IAFP annual meeting, 16-19 July, Toronto, **Ontario, Canada**

72. **Parlapani FF...** IS Bozaris (2022). The use of qPCR for the rapid assessment of seafood freshness. Food Micro 2022, Athens, Greece.
73. **Parlapani FF...** IS Bozaris (2022). Succession of microbial communities during chilled storage of whole and gutted sea bass. Food Micro 2022, Athens, Greece.
74. **Parlapani FF...** IS Bozaris (2022). Microbial changes of sea bass fillets stored under air and MAP at various temperatures using 16S metabarcoding. Food Micro 2022, Athens, Greece.
75. Natoudi S., Syropoulou F., **Parlapani FF**, Anagnostopoulos DA, IS Bozaris (2021). Microbial communities of fish from Lake Karla, 9th conference of Mikrobiokosmos, 16-18 Dec 2021, Athens, Greece.
76. Syropoulou F., **Parlapani FF**, Anagnostopoulos DA, Nychas G.-J. E., I.S. Bozaris (2021). Microbial communities succession of sea bream fillets stored under various conditions. 9th conference of Mikrobiokosmos, 16-18 Dec 2021, Athens, Greece.
77. DeWitt, C.M., **Parlapani F.F.**, Bozaris, IS (2020). Ultralow Temperature High Pressure Processing for Inactivation of *Listeria monocytogenes* in Frozen Ready-to-Eat Shrimp. 71st Pacific Fisheries Technologists Conference, March 1-4, **Long Beach, California, USA.**
78. **Parlapani F.F.**, Bozaris, IS, DeWitt, C.M. (2018). Inactivation of *Listeria monocytogenes* in Frozen Cooked Shrimp By High Pressure Processing. International Association for Food Protection-IAFP Annual meeting, 21-24 July, **Kentucky, USA.**
79. Bozaris, IS, **Parlapani F.F.**, DeWitt, C.M. (2018). Upcoming preservation practices for improving quality and safety of seafood. 3th International Congress on Applied Ichthyology and Aquatic Environment, HydroMedit 2018, 8-11 November, Volos, Greece.
80. **Parlapani F.F.**, Kokokiris L.E., Haroutounian S.A., Bozaris I.S. (2018). Volatile organic compounds of chill-stored deepwater rose shrimp *Parapenaeus longirostris* (Lucas, 1846) 3th International Congress on Applied Ichthyology and Aquatic Environment, HydroMedit 2018, 8-11 November, Volos, Greece.
81. Kelepouri A.B, **Parlapani F.F.**, Kokokiris L.E., Bozaris I.S. (2018). Microbiological changes of the thicklip grey mullet *Chelon labrosus* (Risso, 1827) stored in ice. 3th International Congress on Applied Ichthyology and Aquatic Environment, HydroMedit 2018, 8-11 November, Volos, Greece.
82. Tsartsiafis A., **Parlapani F.F.**, Bozaris I.S. (2018). Microbiological changes in sea water and mussel tissue during farming period in North Greece. 3th International Congress on Applied Ichthyology and Aquatic Environment, HydroMedit2018, 8-11 November, Volos, Greece.
83. **Parlapani F.F.**, Michailidou S., Argiriou A., I.S. Bozaris (2018). Use of NGS to explore seafood microbiota. A case study of microbiota evolution of Blue Crab (*Callinectes sapidus*) stored at refrigeration temperatures. 69th Pacific Fisheries Technologists' - PFT conference, 5-7th February, **Girdwood, Alaska, USA.**
84. **Parlapani F.F.**, Ekonomou S.I., Kiritsi M., Hadjichristodoulou C., Bozaris I.S. (2017). Rapid determination of spoilage bacteria by MALDI-TOF mass spectrometry of Greek mussels stored at 4oC, 6th International Congress on Food Technology, 18-19 March, Athens, Greece.
85. Kazi M., **Parlapani F.F.**, Bozaris I.S., Vellios E.K., Lykas C. (2017). Use of ozone to decrease the microbial load in dried aromatic plant material, 6th International Congress on Food Technology, 18-19 March, Athens, Greece.
86. **Parlapani F.F.**, Bozaris I.S. (2016). Exploration of microbiological quality of fish using -omics technology, Hydromedit 2016, 2nd International Congress on Applied Ichthyology & Aquatic Environment conference, Messolonghi, Greece, 10-12 November.
87. Spyrtatos C., **Parlapani F.F.**, Aggelidis P., Bozaris I.S. (2016). Microbiological quality and shelf-life of mussel flesh stored at low temperature. 2nd International Congress on Applied Ichthyology & Aquatic Environment conference, Messolonghi, Greece, 10-12 November.

Curriculum Vitae

88. **Parlapani F.F.**, Verdos G.I., Bozaris I.S. (2014). Succession of microbiota grown on CFC agar during storage of gutted sea bream (*Sparus aurata*) at 2°C. **FOOD MICRO Nantes, France**, 1-4 September.
89. **Parlapani F.F.**, Verdos G. I., Haroutounian S.A., Bozaris I.S. (2014). Volatiles profile of gutted sea bream (*Sparus aurata*) stored under air and MAP at 2°C. **FOOD MICRO Nantes, France**, 1-4 September.
90. **Parlapani F.F.**, Haroutounian S.A., Bozaris I.S. (2014). Metabolic activity of spoilage bacteria isolated from sea bream fillets. **FOOD MICRO Nantes, France**, 1-4 September.
91. **Parlapani F.F.**, Bozaris I.S. (2014). Phylotypes similarity of spoilage bacteria originated from whole and filleted sea bream. **FOOD MICRO Nantes, France**, 1-4 September.
92. Bozaris I.S., **Parlapani F.F.** (2014). Volatile metabolites as potential chemical spoilage indices of Greek aquacultured fish species. 10 International Congress of Applied Ichthyology & *Aquatic Environment* 'Hydromedit', Volos, Greece, 13-15 November.
93. Christodoulou C-E.P., **Parlapani F.F.**, Bozaris I.S. (2014). Interaction between fish spoilage and pathogen *Yersinia enterocolitica* in sea bream and model substrates. 10 International Congress of Applied Ichthyology & *Aquatic Environment* 'Hydromedit', Volos, Greece, 13-15 November.
94. **Parlapani F. F.**, Kormas Ar. K., Bozaris I.S. (2012). Use of 16S rRNA gene analysis for the identification of dominant microbiota in sea-bream fillets stored at various conditions. **FOOD MICRO Conference, Istanbul, Turkey**, 3-7 September.
95. **Parlapani F.F.**, Bozaris I.S. (2012). Interaction between *Listeria monocytogenes* and spoilage microorganisms in sea bream fillets and model fish substrate stored in air and MA package at 5°C. **FOOD MICRO, Istanbul, Turkey**, 3-7 September.
96. Pantazis V., **Parlapani F.F.**, Papadimitriou T., Bozaris I.S., Kagalou I. (2012). Evaluation of fecal contamination profile of an urban stream. International conference "Protection and restoration of the environment XI", Thessaloniki, Greece, 3-6 July.
97. Bozaris S. I., Mente E., **Parlapani F.F.**, A. Stratakis (2011). Comparative study of quality aspects of conventional and organic *Sparus aurata* stored in ice. European aquaculture society - **AQUACULTURE EUROPE – Rhodes, Greece**, 18-21 October
98. **Parlapani F.F.**, Haroutounian A.S., Bozaris I.S. (2011). Microbial spoilage association and volatiles production during the storage of sea-bream fillets stored aerobically and under MAP at 0°C. Society for Applied Microbiology, UK — Summer Conference 2011, **Dublin, Ireland**, 4-7 July
99. **Parlapani F.F.**, Meziti A., Kormas Ar. K., Bozaris I.S. (2011). Spoilage micro-biota of sea-bream stored in ice identified by phenotypic and 16S rRNA gene analysis. Society for Applied Microbiology, UK — Summer Conference 2011, **Dublin, Ireland**, 4-7 July.

Greek conferences (10)

100. Eirinaki M., Martsikalis P.V., Anagnostopoulos D.A., **Parlapani F.F.**, Bozaris I.S. Microbiological changes and shelf-life of lightly salted sea bass (*Dicentrarchus labrax*) fillets stored under air, vacuum and MAP at 4°C. Poster. 18o Hellenic Ichthyologists Conference (Πανελλήνιο Συνέδριο Ιχθυολόγων), November 2022, Messolonghi, Greece.
101. Kakasis S, Syropoulou F, **Parlapani FF**, I S. Bozaris (2020). Effect of sea fennel essential oil against foodborne pathogens and fish spoilage bacteria. 13o Μακεδονικό Συνέδριο Διατροφής και Διαιτολογίας (διαδικτυακό), p 84.
102. Kritikos A., Aska I., Haroudi A., **Parlapani F.F.**, Bozaris I.S. (2015). Growth kinetics of various *Pseudomonas* species/strains isolated from spoiled fish. 37o Scientific Conference of Hellenic Association for Biological Sciences, Volos, 21-23 May.

103. Kapodistrias A., **Parlapani F.F.**, Boziaris I.S. (2015). Spoilage potential of fish spoilage bacteria. 6^o Scientific Conference of Hellenic Society MikroBioKosmos, Athens, 3-5 April.
104. **Parlapani F. F.**, Kormas Ar. K., I. S. Boziaris (2012). Exploration of specific spoilage organisms by culture-depended methods using 16S rRNA gene analysis in whole and sea-bream fillets stored at various conditions. 5^o Scientific Conference of Hellenic Society MikroBioKosmos, Athens, 14-16 December.
105. Theochari M., **Parlapani F.F.**, Hantziioanou M., Neofitou C., Boziaris I.S. (2011). Hygiene and safety of edible snails. 4th Hellenic Food Congress. Hellenic Veterinary Medical Society, Thessaloniki, 11-13 November.
106. **Parlapani F.F.**, Haroutounian A.S., Boziaris I.S. (2011). Microbial spoilage association and volatiles production during the storage of sea-bream fillets stored aerobically and under MAP at 5°C. Greek Chemists Association, Athens, 4-5 November.
107. Kakasis S., **Parlapani F.F.**, I.S. Boziaris (2011). Performance and selectivity of media used for the enumeration of bacterial populations on seafood. 33^o Scientific Conference of Hellenic Association for Biological Sciences, Edessa, 19-21 May.
108. **Parlapani F. F.**, Hatzioannou M., Neofitou C., Boziaris I.S (2009). Microbial flora and hygiene of raw and processed snails. 11th Hellenic Veterinary Congress. Athens, 19-22 March.
109. **Parlapani F.F.**, Minos G. (2007). Length-Weight relationships for eleven commercial fish species from Axios estuaries. 29st Scientific Conference of Hellenic Association for Biological Sciences, Kavala, 17-19 May.

Reviewer - International Journals (33 Journals, > 150 manuscripts were evaluated)

1. Food Microbiology - Elsevier
2. Food Chemistry- Elsevier
3. Food Control - Elsevier
4. Food Research International - Elsevier
5. International Journal of Food Microbiology- Elsevier
6. Food Science and Technology/LWT - Elsevier
7. Journal of Stored Products Research - Elsevier
8. Food Bioscience – Elsevier
9. Toxicology Reports - Elsevier
10. Food Packaging and Shelf Life – Elsevier
11. *Applied Food Research* – Elsevier
12. Heliyon – Elsevier
13. Scientific Reports – Springer Nature
14. Aquaculture International – Springer Nature
15. *Current Microbiology* - Springer Nature
16. Comprehensive Reviews in Food Science and Food Safety – Wiley
17. Journal of Applied Microbiology – Wiley
18. Letters in Applied Microbiology – Wiley
19. Journal of the Science of Food and Agriculture - Wiley
20. Journal of Food Biochemistry – Wiley
21. Reviews in Aquaculture - Wiley
22. Microbial Drug Resistance, Mary Ann Liebert
23. Journal of Aquatic Food Product Technology-Taylor & Francis
24. International Journal of Food Properties - Taylor & Francis

Curriculum Vitae

25. Italian Journal of Food Science - Chiriotti Editori
26. Frontiers in Microbiology-Frontiers
27. Frontiers in Marine Science/Marine Biotechnology- Frontiers
28. Foods – MDPI
29. Microorganisms – MDPI
30. Antibiotics – MDPI
31. Fishes – MDPI
32. International Journal of Environmental Research and Public Health – MDPI
33. Food Quality and Safety – Oxford Academic Press

Other activities (some examples below)

1. Reviewer/evaluator of research programs in Europe.
2. Chairman and Research committee in international conferences
3. Organization of modules for training stakeholders
4. Services regarding food safety & quality at international level