

# Βιογραφικό Σημείωμα

## Προσωπικά Στοιχεία



**Όνομα**

Κωνσταντίνος Π. Κουτσουμανής

**Διεύθυνση**

Εργαστήριο Υγιεινής και Μικροβιολογίας Τροφίμων, Τομέας Επιστήμης & Τεχνολογίας Τροφίμων, Σχολή Γεωπονίας, Αριστοτέλειο Πανεπιστήμιο Θεσσαλονίκης, Θεσσαλονίκη, 54124,  
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## Σπουδές

1. Πτυχίο Γεωπονίας, Γ.Π.Α, Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, 1997.
2. Διδακτορική Διατριβή (Ph.D), Γ.Π.Α, Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, 2000, «Μικροβιακή αλλοίωση των ιχθυηρών και πρόβλεψη της διάρκειας ζωής»

## Απασχόληση

- 2000-2001: Έμμισθος Επιστημονικός Συνεργάτης, Εργαστήριο Μικροβιολογίας και Βιοτεχνολογίας Τροφίμων, Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, Γ.Π.Α  
Ίδρυμα Κρατικών Υποτροφιών, Μεταδιδακτορική Υποτροφία με θέμα «Φυσικά αντιμικροβιακά», (I.K.Y) Εργαστήριο Μικροβιολογίας και Βιοτεχνολογίας Τροφίμων, Τμήμα Επιστήμης και Τεχνολογίας Τροφίμων, Γ.Π.Α
- 2002: Research scientist (Post-Doc), Dept. of Animal Sciences, Colorado State University, Ft. Collins, Colorado, USA
- 2002- 2007 Λέκτορας, Τομέας Επιστήμης & Τεχνολογίας Τροφίμων, Τμήμα Γεωπονίας, Α.Π.Θ. με γνωστικό αντικείμενο «Ποιοτικός έλεγχος και διασφάλιση της ποιότητας των τροφίμων»
- 2007- 2013 Επίκουρος Καθηγητής, Τομέας Επιστήμης & Τεχνολογίας Τροφίμων, Τμήμα Γεωπονίας, Α.Π.Θ. με γνωστικό αντικείμενο «Ποιοτικός έλεγχος και διασφάλιση της ποιότητας των τροφίμων»
- 2013- Αναπληρωτής Καθηγητής, Τομέας Επιστήμης & Τεχνολογίας Τροφίμων, Τμήμα Γεωπονίας, Α.Π.Θ. με γνωστικό αντικείμενο «Ποιοτικός έλεγχος και διασφάλιση της ποιότητας των τροφίμων»

## Διδασκαλία-Εκπαίδευση

Κατά τη θητεία μου ως Λέκτορας από το ακαδημαϊκό έτος 2002-2003 έως σήμερα διδάσκω τη θεωρία και τα εργαστήρια/φροντιστήρια των παρακάτω προπτυχιακών και μεταπτυχιακών μαθημάτων του Τομέα Επιστήμης και Τεχνολογίας Τροφίμων:

Κωδικός	Τίτλος	Διδάσκοντες
	<b>Προπτυχιακά Μαθήματα</b>	
539Y	Ποιοτικός Έλεγχος και Διασφάλιση της Ποιότητας των Τροφίμων	Κουτσομανής Κ.
020E	Γενική Μικροβιολογία	Κουτσομανής Κ.
518Y	Σεμινάρια	Μπιλιαδέρης Κ. Κουτσομανής Κ.
532Y	Εφαρμοσμένη Στατιστική στην Επιστήμη Τροφίμων	Κουτσομανής Κ. Κατσανίδης Ε.
	<b>Μεταπτυχιακά Μαθήματα</b>	
TX707	Ποσοτική Μικροβιολογία και Προσδιορισμός Επικινδυνότητας	Κουτσομανής Κ.
TX717	Σεμινάρια Μεταπτυχιακού κύκλου σπουδών	Κουτσομανής Κ.

## Ερευνητικά Ενδιαφέροντα

Τα ερευνητικά ενδιαφέροντα αφορούν σε ένα ευρύ φάσμα θεμάτων της επιστήμης Τροφίμων που αφορούν τις διεργασίες συντήρησης, τη φυσικοχημεία, τη μικροβιολογία, τη συσκευασία, την ασφάλεια και την ποιότητα των τροφίμων.

- *Ποιότητα των τροφίμων.* Μελέτη της κινητικής των μεταβολών (μικροβιολογικών, φυσικοχημικών, οργανοληπτικών) που συντελούν στην αλλοίωση ή στην απώλεια ποιότητας και διατροφικής αξίας των τροφίμων.
- *Ασφάλεια των τροφίμων.* Μελέτη της παρουσίας και ανάπτυξη μεθόδων ελέγχου των μικροβιολογικών, χημικών και φυσικών κινδύνων στα τρόφιμα. Μελέτη της επίδρασης των μεθόδων επεξεργασίας και των συνθηκών συντήρησης στην παρουσία και συγκέντρωση των κινδύνων στα τρόφιμα
- *Νομοθεσία τροφίμων.* Παρακολούθηση και καταγραφή των εξελίξεων στην Ελληνική και Ευρωπαϊκή Νομοθεσία τροφίμων. Ανάπτυξη, φιλικών προς το χρήστη, ηλεκτρονικών βάσεων δεδομένων Νομοθεσίας τροφίμων.
- *Συστήματα διασφάλισης της ποιότητας των τροφίμων.* Μελέτη της ανάπτυξης, εφαρμογής και διατήρησης συστημάτων διασφάλισης ποιότητας στη βιομηχανία τροφίμων
- *Ποσοτική Μικροβιολογία.* Μελέτη της επίδρασης στην ανάπτυξη παθογόνων και αλλοιογόνων μικροοργανισμών ενδογενών και εξογενών παραγόντων όπως η θερμοκρασία, η ενεργότητα του νερού του τροφίμου, το pH, η μερική πίεση αερίων συσκευασίας ελεγχόμενης ατμόσφαιρας, η συγκέντρωση αντιμικροβιακών ουσιών και μαθηματική περιγραφή των επιδράσεων αυτών με στόχο την ανάπτυξη δραστικών εργαλείων (μαθηματικά μοντέλα) για την αριστοποίηση της ασφάλειας και ποιότητας των τροφίμων. Ενσωμάτωση των μαθηματικών μοντέλων σε φιλικά προς το χρήστη λογισμικά για την εύκολη χρήση από τη βιομηχανία τροφίμων.
- *Εφαρμογή των μαθηματικών μοντέλων πρόβλεψης της συμπεριφοράς των αλλοιογόνων και*

παθογόνων μικροοργανισμών στα τρόφιμα μέσω της ανάπτυξης των κατάλληλων αλγορίθμων για τη δημιουργία καινοτόμων συστημάτων διαχείρισης με στόχο τη βελτίωση της ποιότητας και ασφάλειας των τροφίμων.

- *Μελέτη και ανάπτυξη της χρήσης των Χρονοθερμοκρασιακών Δεικτών* σαν ελεγκτές διατηρησιμότητας των προϊόντων τροφίμων για την βελτίωση της διακίνησης τους και την δυνατότητα αντικατάστασης των ημερομηνιών λήξης με μια «δυναμική» ένδειξη.
- *Ανάλυση επικινδυνότητας*. Προσδιορισμός επικινδυνότητας, διαχείριση και επικοινωνία των κινδύνων. Εντοπισμός των σημαντικών παραμέτρων για την ασφάλεια των τροφίμων και αναγνώριση των δραστικότερων παρεμβάσεων για τη βελτίωσή της.

## Υποτροφίες-Διακρίσεις

### **Συμμετοχή σε συντακτικές ομάδες Επιστημονικών Περιοδικών και επιστημονικές επιτροπές Διεθνών Συνεδρίων**

- Από το 2006, μετά από πρόσκληση του συντάκτη, είμαι μέλος του Editorial Board του διεθνούς επιστημονικού περιοδικού Journal of Food Protection
- Από το 2008, μετά από πρόσκληση των συντακτών, είμαι μέλος του Editorial Board του διεθνούς επιστημονικού περιοδικού International Journal of Food Microbiology (IF=2.753)
- Μέλος της επιστημονικής επιτροπής του 6th International Conference Predictive Modeling in Foods IC PMF 2009 Fundamentals, State of the Art and New Horizons, 8-12 September 2009, Washington DC, USA
- Μέλος της επιστημονικής επιτροπής του 5th International Conference Predictive Modeling in Foods IC PMF 2007 Fundamentals State of the Art and New Horizons September 16-19, 2007 Athens, Greece

### **Προσκλήσεις για κεντρικές ομιλίες σε Διεθνής Επιστημονικά Συνέδρια**

- Προσκεκλημένος Ομιλητής στο Διεθνές Συνέδριο 6th International Conference Predictive Modeling in Foods IC PMF 2009 Fundamentals, State of the Art and New Horizons, 8-12 September 2009, Washington DC, USA, Τίτλος Ομιλίας: Behavioural noise and colonial growth dynamics of single microbial cells
- Προσκεκλημένος Ομιλητής στο Συνέδριο 7th Symposium on Food Microbiology 13-14 May 2009, FOOD MICROBIOLOGY NETWORK, The Centre for Advanced Food Studies, LO skolen, Helsingør, Denmark. Τίτλος Ομιλίας: Development in single-cell microbiology and applications to food safety
- Προσκεκλημένος Ομιλητής στο Διεθνές Συνέδριο Advancing Beef Safety through research and innovation, An international conference organised by ProSafeBeef, 25-26-March, 2009, Dublin, Ireland Τίτλος Ομιλίας: The use of Predictive Microbiology in Risk Assessment.
- Προσκεκλημένος Ομιλητής στο Διεθνές Συνέδριο FOODSIM 2008, June 26-28, 2008, University College Dublin, Dublin, Ireland Τίτλος Ομιλίας: Predictive Microbiology Tools for Evaluating the Compliance of RTE Foods with the New European Union Safety Criteria for *Listeria monocytogenes*

- Προσκεκλημένος Ομιλητής στο Συνέδριο Annual Meeting of the Italian Society for Veterinary Diagnostics (SIDILV), Alghero, Sardinia 22-24 October 2008. Τίτλος Ομιλίας: Predictive food microbiology as a tool in risk assessment
- Προσκεκλημένος Ομιλητής στο Risk Assessment workshop for the EFSA Salmonella in Pigs QMRA project 21st – 22nd April 2008, Copenhagen.

## Προσκλήσεις σε Επιστημονικές ομάδες Εργασίας

- Πρόσκληση για συμμετοχή στην ομάδα εργασίας της Ευρωπαϊκής Αρχής για την ασφάλεια των τροφίμων (EFSA) για την έκδοση γνώμης σχετικά με την επικινδυνότητα της *Listeria monocytogenes* σε έτοιμα προς κατανάλωση τρόφιμα «Request for updating the former SCVPH opinion on *Listeria monocytogenes* risk related to ready-to-eat foods and scientific advice on different levels of *Listeria monocytogenes* in ready-to-eat foods and the related risk for human illness», 2007
- Πρόσκληση για συμμετοχή στην ομάδα εργασίας της Ευρωπαϊκής Αρχής για την ασφάλεια των τροφίμων (EFSA) για την έκδοση γνώμης σχετικά με το ισοδύναμο των Ευρωπαϊκών και Αυστραλιανών μικροβιολογικών κριτηρίων «Request for an assessment of the equivalence of the Australian monitoring programme to requirement in regulation EC 2073/2005 on microbiological criteria on foodstuffs», 2008
- Πρόσκληση για συμμετοχή στην ομάδα εργασίας της Ευρωπαϊκής Αρχής για την ασφάλεια των τροφίμων (EFSA) για την ανάπτυξη μοντέλου εκτίμησης των μικροβιολογικών κριτηρίων της *Salmonella* σε κοτόπουλο «Working group on Model-based assessment of Microbiological criteria on *Salmonella* in poultry meat», 2009
- Πρόσκληση για συμμετοχή στην ομάδα εργασίας της Ευρωπαϊκής Αρχής για την ασφάλεια των τροφίμων (EFSA) για την έκδοση γνώμης σχετικά με τη χρήση του ανακυκλωμένου ζεστού νερού ως τεχνική εξυγίανσης των σφάγιων κρέατος «working group on the use of recycled hot water as a decontamination technique for meat carcasses», 2009

## Ερευνητικά Προγράμματα

### ➤ ΩΣ ΣΥΝΕΡΓΑΤΗΣ ΕΡΕΥΝΗΤΗΣ

- "Predictive modelling of fish and meat products" Shared cost project funded from the EU, Fair-1251, συμμετοχή χωρών: DK, HO, SW, IC, GR.
- "Novel combinations of natural antimicrobials systems for the improvement of quality of agro-industrial products" FAIR-95-1066, συμμετοχή χωρών: UK, IRL, FR, GR, SWT, HO
- "Development, modelling and application of time temperature integrator systems to monitor chilled fish quality" FAIR-95-1090, συμμετοχή χωρών: GR, DK, FR
- «Προσθήκη φυσικών συντηρητικών (φαινολικών και αιθέριων ελαίων) σε συνδυασμό με βιολογικές μεθόδους για τη συντήρηση και ασφάλεια των νέων και παραδοσιακών προϊόντων» (ΠΕΝΕΔ)
- «Συντήρηση και μεταποίηση αλιευτικών προϊόντων» (ΕΚΒΑΝ, ΓΓΕΤ)

- «Ανάπτυξη λογισμικού πακέτου (Software) για την πρόβλεψη της εμπορικής διάρκειας ζωής της νωπής Τσιπούρας (*Sparus aurata*)» (ΠΑΒΕ, ΓΓΕΤ)
- «Μελέτη της διάρκειας ζωής μεταποιημένων προϊόντων υψηλής προστιθέμενης αξίας με βάση το ψάρι» (ΠΑΒΕ, ΓΓΕΤ)
- Development and Application of a TTI Based Safety Monitoring and Assurance System (SMAS) for Chilled Meat Products. (QLK1-CT2002-02545) (2003-2006) (GR, IR, SW, NL)
- Assessment and control of the safety of dry sausages manufactured in traditional workshops. 2003-(FR, IT, SP, PO)
- Integrated Quality control system for temperature-sensitive food handling and distribution Q-SENSIFO (EPAN-GSRT)
- “Microbiological quality monitoring of sterilized milk using innovative electrical, magnetic electromagnetic and optical technologies for rapid reliable and sensitive detection of the total spoilage – Microqual- QLK1-1036 (FR, NL, UK, GR)
- «Χρήση «εργαλείων» Ποσοτικής Μικροβιολογίας για την ανάπτυξη και εφαρμογή ενός σύγχρονου συστήματος διαχείρισης της ασφάλειας των τυροκομικών προϊόντων» ΠΑΒΕΤ 2005.

#### ➤ ΩΣ ΣΥΝΤΟΝΙΣΤΗΣ/ΕΠΙΣΤΗΜΟΝΙΚΟΣ ΥΠΕΥΘΥΝΟΣ

- «Παραγωγή φυσικών αντιμικροβιακών συστημάτων από αρωματικά φυτά», 01 ΠΡΑΞΕ 65, 2003-2004, ΓΓΕΤ.
- «Ολοκληρωμένη μικροβιολογική ασφάλεια στη γαλακτοβιομηχανία: Εφαρμογές σύγχρονων και ταχέων μεθόδων και τεχνικών για την ανίχνευση, καταμέτρηση και ταυτοποίηση αλλοιωτικών και παθογόνων μικροοργανισμών – Μοντελοποίηση της συμπεριφοράς» Κοινοπραξίες Έρευνας και Τεχνολογικής Ανάπτυξης σε τομείς εθνικής προτεραιότητας, 2003-2006, ΓΓΕΤ.
- «Ανάπτυξη και εφαρμογή μικροβιακών χρονοθερμοκρασιακών δεικτών για την παρακολούθηση της ποιότητας των τροφίμων» ΠΕΝΕΔ 2005-2008, ΓΓΕΤ.
- «Χρήση «εργαλείων» Ποσοτικής Μικροβιολογίας για την ανάπτυξη και εφαρμογή ενός σύγχρονου συστήματος διαχείρισης της ασφάλειας των τυροκομικών προϊόντων» ΠΑΒΕΤ 2005.
- «Ανάπτυξη και Εφαρμογή Νέων Μεθόδων και Συστημάτων Ελέγχου των Μυκήτων σε Προϊόντα Γιαούρτης» "Κοινοπραξίες Έρευνας & Τεχνολογικής Ανάπτυξης σε τομείς εθνικής προτεραιότητας, Μέτρο 1.2, Επιχειρησιακό Πρόγραμμα Περιφέρειας Αττικής 2000-2006
- «Σχεδιασμός και ανάπτυξη ηλεκτρονικής πλατφόρμας για τον έλεγχο της ποιότητας και ιχνηλασιμότητας στην Βιομηχανία Γάλακτος» Γ' ΚΟΙΝΟΤΙΚΟ ΠΛΑΙΣΙΟ ΣΤΗΡΙΞΗΣ
- ΕΠΙΧΕΙΡΗΣΙΑΚΟ ΠΡΟΓΡΑΜΜΑ ΑΝΤΑΓΩΝΙΣΤΙΚΟΤΗΤΑ ΔΗΜΙΟΥΡΓΙΑ ΠΕΡΙΦΕΡΕΙΑΚΩΝ ΠΟΛΩΝ ΚΑΙΝΟΤΟΜΙΑΣ, 2006-2008
- Improving the Quality and Safety of Beef and Beef Products for the Consumer in Production and Processing EU Framework VI programme on Food Quality and Safety, ProSafeBeef “Food-CT-2006-36241”, 2007-2011.
- Κατανόηση της επίδρασης των παραγωγικών διαδικασιών στην οικολογία των μικροοργανισμών που αλλοιώνουν-επιμολύνουν προϊόντα γάλακτος (ESL, εβαπορέ) και φρέσκων χυμών φρούτων – Ανάπτυξη μοριακών μεθοδολογιών και μαθηματικών μοντέλων για την πρόβλεψη του χρόνου ζωής τους. ΔΡΑΣΗ ΕΘΝΙΚΗΣ ΕΜΒΕΛΕΙΑΣ: «ΣΥΝΕΡΓΑΣΙΑ», ΠΡΑΞΗ Ι: «Συνεργατικά έργα μικρής και μεσαίας κλίμακας», 2010-2012

## Σε Διεθνή Περιοδικά του SCI

1. Koutsoumanis, K., Tassou, C.C., Taoukis, P. & Nychas, G.J.E. (1998) Modelling the effectiveness of a natural antimicrobial on *Salmonella enteritidis* as a function of concentration, temperature and pH, using conductance measurements *Journal of Applied Microbiology* 84, 911-918
2. Koutsoumanis, K., & Nychas, G-J.E. (1999) Chemical and sensory changes associated with microbial flora of Mediterranean boque (*Boops boops*) stored aerobically at 0, 3, 7 and 10 °C. *Applied and Environmental Microbiology* 65,698-706
3. Koutsoumanis, K., Lambropoulou, K., & Nychas, G-J., E. (1999) Biogenic and Sensory Changes Associated with the Microbial Flora of Mediterranean gilt-head seabream (*Sparus aurata*) stored aerobically at 0, 8, and 15 °C. *Journal of Food Protection* 62,392-402
4. Koutsoumanis, K., Lambropoulou, K., & Nychas, G-J. E. (1999) A predictive model for the non-thermal inactivation of *Salmonella enteritidis* in a Food Model System supplemented with a natural antimicrobial *International Journal of Food Microbiology* 49, 63-74
5. Taoukis, P. S. , Koutsoumanis, K. & Nychas, G-J.E (1999) Use of time-temperature intergrator and predictive modelling for shelf life control of chilled fish under dynamic storage conditions. *International Journal of Food Microbiology* 53, 21-31
- 6.Koutsoumanis, K., Taoukis, P., Drosinos, E. H, and Nychas G-J.E. (2000) Applicability of an Arrhenius model for the combined effect of temperature and CO<sub>2</sub> packaging on the spoilage microflora of fish. *Applied Environmental Microbiology*, 66, 3528-3534
- 7.Koutsoumanis, K. and Nychas G-J. (2000) Application of a systematic experimental procedure to develop a microbial model for rapid fish shelf-life prediction. *International Journal of Food Microbiology*, 60, 171-184
- 8.Tassou,C., Koutsoumanis, K. and Nychas G-J.E. (2000) Inhibition of *Salmonella enteritidis* and *Staphylococcus aureus* in Nutrient Broth by mint essential oil . *Food Research International* 33, 273-280
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14. Skandamis, P.N., Davies, K.W., McClure, P.J., Koutsoumanis, K., and Tassou C. (2002) A vitalistic approach for non-thermal inactivation of pathogens in traditional Greek salads, *Food Microbiology* 19, 405-421
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16. Koutsoumanis, K., Kendall, P.A., and Sofos, J.N. (2003) Effect of Food Processing-Related Stresses on Acid Tolerance of *Listeria monocytogenes*. *Applied Environmental Microbiology* 69: 7514-7516
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18. Koutsoumanis, K., and Sofos, J.N. (2004) A comparative study on growth limits of *Listeria monocytogenes* as affected by temperature, pH and  $a_w$  when grown in suspension or on a solid surface. *Food Microbiology* 21, 415-422
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