



Argyro Bekatorou

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SHORT PRESENTATION / PROFILE

Prof. Argyro Bekatorou obtained her Diploma in Chemistry in 1995 from the Aristotle University of Thessaloniki, and her Ph.D. in 2001 from the Department of Chemistry, University of Patras (UPat), Greece. In 2001, she worked as postdoctoral researcher (*environmental biotechnology*) at the School of Biological & Environmental Sciences of the University of Ulster (N. Ireland, UK), and during 2002-2006 she worked at the Department of Chemistry of UPat, as full-time researcher (*food chemistry & biotechnology*) and part-time Lecturer. She was appointed full-time Lecturer in 2006, Assistant Professor in 2011, Associate Professor in 2018, and since 2023 she is full Professor of Food Chemistry & Technology at UPat. She has participated in 17 funded research projects and in 4 funded educational programs. She is active reviewer in more than 30 scientific journals, Editor of the book *Advances in Vinegar Production* (CRC Press-Taylor & Francis Group; ISBN 978-0-8153-6599-0; 2020), and member of the Editorial Board of the journals *Foods* (ISSN 2304-8158) and *The Scientific World Journal* (DOI: 10.1155/8086). She has co-authored 101 published papers in peer-reviewed international scientific journals, 19 book chapters, 160 international and national conference presentations, and has 2 patents (Scopus 2023: *h index* 31, 3,258 citations; <https://www.scopus.com/authid/detail.uri?authorId=6603239533>). Her research interests focus on the development of industrial bioprocesses to improve the quality and nutritional value of food, reduce production costs, and produce innovative foods and products with added value mainly through the biotechnological utilization of agro-industrial wastes and by-products.

RESEARCH INTERESTS / OBJECTIVES

- Chemistry & technology of fermented foods (wine and alcoholic beverages, dairy products, probiotics, fermented cereal and dairy products, probiotics).
- Technology of immobilized cells in foods and beverages production.
- Extremely low temperature fermentations / Cold adopted yeasts.
- Single cell protein production (SCP) / Starter cultures / Culture drying techniques.
- Biotechnological utilization of food industry wastes & by-products to produce novel foods and products of added-value (ethanol, organic acids, single cell oil, SCP, bacterial cellulose, etc.) / Biorefineries.
- Industrial bioprocesses / Scale-up.
- New product development.

ACADEMIC STUDIES / POSITIONS

- 1990-1995:** BSc in Chemistry of the Department of Chemistry, Aristotle University of Thessaloniki, Greece.
- 1996-2001:** PhD in Chemistry of the Department of Chemistry, UPat, Greece (thesis title: *Brewing by freeze-dried and immobilized yeast*).
- 2001:** Post-doctoral researcher (Research Officer, Spine point 6, Grade 1 A) - School of Biomedical Sciences (former School of Biological & Environmental Sciences), University of Ulster, N. Ireland, UK (Projects on *Biodegradation of organosulfonates by white-rot fungi / Bionitrification of groundwater using immobilized cells technology*).
- 2003-2004:** Temporary Lecturer (*Food Chemistry & Technology / Instrumental Chemical Analysis*) at the Department of Chemistry, UPat.
- 2003-2005:** Post-doctoral researcher at the Department of Chemistry, UPat.
- 2006-2011:** Lecturer of Food Chemistry & Technology at the Department of Chemistry, UPat.
- 2011-2018:** Assistant Professor of Food Chemistry & Technology at the Department of Chemistry, UPat.
- 2018-2023:** Associate Professor of Food Chemistry & Technology at the Department of Chemistry, UPat.
- Since: 2023:** Professor of Food Chemistry & Technology at the Department of Chemistry, UPat.

FUNDED RESEARCH/ EDUCATIONAL PROJECTS

1. **1996-1998. Method of alcohol production using biocatalyst-DISCOINOVATION**, STRIDE HELLAS/EU [EU-STRIDE, code 360; 1000000 ECU].
2. **1997. Conservation and traditional production of local livestock farming products**-Educational project [Greek Centre for Productivity (ELKEPA)/EU].
3. **1998-1999. Quality control in the food & packaging materials industry**-EPEAEK [Greek State/EU;106000000 drh].
4. **1999-2001. Exploitation of whey for the production of food products employing biotechnological methods**-EPET II [GSRT/EU; 256000000 drh (30%)].
5. **1999-2000. Viticulture and restructuring of vineyards**-Educational project, Centre for Professional Learning (KEK) of the University of Patras [Prefecture of Western Greece/EU; SEK1-318-2801; 34000000 drh].
6. **2001. Research projects Biodegradation of organosulfonates by white-rot fungi and Bionitrification of groundwater using immobilized cells technology** [University of Ulster; P. Nigam-G. McMullan].
7. **2002-2003. MSc Food Biotechnology**-funded course by EPEAK II [Greek State; 152000 € (50%)].
8. **2003-2005. Solid wastes & by-products of agricultural industries as substrates for cell immobilization for use as starter cultures in baking processes**-EPEAK II, HERAKLITOS I [Greek State/EU; 34500 €].
9. **2003-2005. Production of wine and beer using freeze-dried immobilised cells in various bioreactor configurations. Potential production of commercial dry biocatalysts**-JOINT RESEARCH AND TECHNOLOGY PROGRAMMES: GREECE-SERBIA [GSRT/EU; 23480 €].
10. **2004-2007. Utilization of brewer's spent grains for production of fungal biomass and products of high added value**-EPEAK II, PYTHAGORAS I [Greek State/EU; 80000€].
11. **2004-2007. The dairy liquid waste as raw material for the production of probiotic kefir cultures for use in cheese ripening**-EPEAK II, PYTHAGORAS I [Greek State/EU; 80000 €].
12. **2007-2010. Production of dried starter cultures using whey as raw material for use in food production**-Regional Operational Programme (ROP) of Western Greece [Greek State/EU; 750000€].
13. **2009-2012. (scientific coordinator) Products of added value based on SCP produced by biotechnological utilization of mixed agro-industrial wastes.** PROJECT KARATHEODORI [Greek State/ UPat; 27360 €].
14. **2011-2015. Production of single cell protein, edible mushrooms and food additives through biotechnological exploitation of mixed food industry wastes**-HERACLITUS, ESPA 2007-2013 [Greek State/EU; 45000 €].
15. **2011-2015. Production of biodiesel from food industry wastes**-HERACLITUS/ESPA2007-2013 [Greece/EU;45000 €].
16. **2013-2015. Agroindustrial liquid and solid wastes as raw materials for the production of a new generation biofuel**- ESPA 2007-2013 – SYNERGASIA 2011 [Greek State/EU; code 11SYN_8_839; 1221809 €].
17. **2013-2015. Cellulose nano- and micro- biotechnology: applications in food industries**- ESPA 2007-2013 – SYNERGASIA 2011 [Greek State/EU; code 11SYN_2_1374; 1112716 €].
18. **2013-2015. Production of new functional foods (sausages and dairy products) adding probiotics isolated from dairy products**- ESPA 2007-2013 – SYNERGASIA 2011 [Greece/EU; code 11SYN_2_1580; 889605 €].
19. **2013-2015. Cellulose nano- and micro-biotechnology: Fermentations at extremely low temperatures for food production**-ESPA – ARISTEIA II [Greek State/EU; code 4392; 180000 €].
20. **2015-2016. Exploitation of Raisin Finishing Side-stream.** Grant from the Agricultural Cooperatives Union of Aeghion SA, Aeghion, Greece [code E420; 18689 €].
21. **2018-2020: Research Infrastructure on Food Bioprocessing Development and Innovation Exploitation - Food Innovation RI**- EPIANEK 2014-2020 [Greek State/EU; code 5027222; 3000000 €].

TEACHING EXPERIENCE

Undergraduate level

A. DEPT. OF CHEMISTRY, UPat (2003-2022)

1. FOOD CHEMISTRY (since 2013)
2. FOOD CHEMISTRY & TECHNOLOGY – OENOLOGY I (since 2004)
3. FOOD CHEMISTRY & TECHNOLOGY – OENOLOGY II (since 2007)
4. INSTRUMENTAL CHEMICAL ANALYSIS (Lab) (2004, 2005)
5. RENEWABLE SOURCES & CHEMICAL STORAGE OF ENERGY (2009-2014)
6. VITICULTURE (since 2010)

B. DEPT. OF BIOLOGY, UPat (2007-2022)

7. FOOD CHEMISTRY & TECHNOLOGY

C. DEPT. OF FOOD SCIENCE & TECHNOLOGY, UPat (2021)

8. FOOD CHEMISTRY (2021)

Postgraduate level

- A. MSc FOOD BIOTECHNOLOGY; UPat, UNIV. OF IOANNINA, UNIV. OF ULSTER, UK (1998-2012) (in English)**
1. ADVANCED EXERCISES IN FOOD CHEMISTRY & BIOTECHNOLOGY I
 2. ADVANCED EXERCISES IN FOOD CHEMISTRY & BIOTECHNOLOGY II
 3. FOOD BIOTECHNOLOGY
- B. MSc FOOD BIOPROCESSES & BIOREFINERIES; AGR. UNIV. OF ATHENS (2013-2018)**
4. UTILIZATION OF FOOD INDUSTRY WASTES (3 hours/year)
 5. UTILIZATION OF RENEWABLE RESOURCES (3 hours/year)
- C. PHD PROGRAM, DEPT. OF CHEMISTRY, UPat (2006-2022)**
6. ADVANCED FOOD CHEMISTRY
 7. ADVANCED EXERCISES IN FOOD CHEMISTRY & TECHNOLOGY
 8. FOOD BIOTECHNOLOGY

RESEARCH PROJECT SUPERVISION- TRAINEES (Indicative titles):**A. PhD thesis supervision (Dept. of Chemistry of UPat, 6 PhD theses)**

1. *M.N. Kumar. Production of micro/nano tubes in biopolymers and their application in cold pasteurization of foods. 2015.*
2. *P. Tsafarakidou. Production of organic acids using lignocellulosic materials with γ -alumina as promoter. 2016.*
3. *K. Boura. Production of organic acids using cheese whey with kissiris and γ -alumina as promoters. 2017.*
4. *A. Dima. Production of organic acids using lignocellulosic materials with kissiris as promoter. 2018.*
5. *I. Plioni. Bacterial cellulose and other bioproducts of added value from raisin finishing wastes, 2020.*
6. *V. Adamopoulou. Upgrading of raisin finishing side-streams through (bio)processing for new, value-added, and functional food products (in progress, since October 2020).*

B. Msc in Food Biotechnology (Selected Titles, >14 MSc projects)

1. *Agiomirgiannaki Despina. Treatment of brewery spent grains with the filamentous fungus *Aspergillus oryzae* for the production of protein enriched animal feed. 2005.*
2. *N. Droushiotis. Treatment of brewer's spent grains (BSG) and brewer's spent malted barley rootlets (MSR) with *Phanerochaete chrysosporium* (PC) for potential animal feed production. 2007.*
3. *A. Anthopoulos. Unfolding Kefir for food starter culture production: Sourdough bread production using *Kluyveromyces marxianus* and *Leuconostoc mesenteroides* subsp. *cremoris* and study of volatile composition by GC/MS. 2007.*
4. *A. Rapti. Protein enriched animal feed production by solid state fermentation of brewer's spent grains, spent malted barley rootlets, and their mixtures with molasses and orange pulp, in tray-type bioreactors, using the ligninolytic white-rot fungus *Phanerochaete chrysosporium*. 2007.*
5. *A. Karapatakis. Cheese production using dried co-culture of *Kluyveromyces marxianus* and *Lactobacillus helveticus* as starter culture. 2009.*
6. *P. Matsokis. Brewing with yeast immobilized on malt spent rootlets. 2009.*
7. *T. Solomonidis. Production of Air-Dried Cultures of *Lactobacillus bulgaricus* Grown on Cheese Whey, and Evaluation of their Efficiency for Lactose and Whey Fermentations. 2009.*
8. *A. Nithavrianakis. Production of Yeast Single Cell Protein Using Mixed Agroindustrial Wastes. 2011.*
9. *E. Gkrimpoura. Evaluation of yeast SCP grown exclusively on food industry wastes as yeast extract and food additive. 2012.*

C. Msc in Medicinal Chemistry (Selected Titles, 3 MSc projects)

1. *V. Brinias. Role of vitamins in the biosynthesis of bacterial cellulose by the bacterium *Komagataeibacter sucrofermentans*, multifactorial optimization of its production, and its application in the production of "synbiotic" preparations, 2021.*

D. Msc in Analytical Chemistry & Nanotechnology (Selected Titles, >16 MSc projects)

1. *B. Panagopoulos. Recovery of antioxidant phenolic components from Corinthian currants finishing side-stream and its solid residue after the recovery of sugars. 2018.*
2. *K. Sparou. Physicochemical, textural characterization of bacterial cellulose produced in extracts of Corinthian currants finishing side-stream. 2018.*
3. *K. Giannopoulou. Production and chemical analysis of alcoholic beverage from orange juice and Corinthian currants using immobilized oenological yeast *Saccharomyces cerevisiae* BO 213. 2021.*
4. *E. Theodoratos. Isolation and identification of yeast strains from surfaces of oranges and Corinthian currants, capable of alcoholic fermentation at difficult conditions, for the production of beverages from these raw materials. 2022.*

E. Msc in Catalysis - Environmental Protection and Production of Clean Energy (1 MSc project)

1. *O. Maroutsiou. Optimization of bacterial cellulose production in whey mixtures and extracts of Corinthian currants and physicochemical, textural analysis.*

F. Undergraduate research projects (Dept of Chemistry of UPat & other Depts. >80 Projects)

PUBLICATIONS

A. Scientific journals (Scopus)

1. **Bekatorou A.**, A. A. Koutinas, A. Kaliafas, M. Kanellaki*. Freeze-dried *Saccharomyces cerevisiae* cells immobilized on gluten pellets for glucose fermentation. *Process Biochemistry*, 36(6), 549-557, 2001. [https://doi.org/10.1016/S0032-9592\(00\)00246-6](https://doi.org/10.1016/S0032-9592(00)00246-6)
2. **Bekatorou A.**, A. A. Koutinas, K. Psarianos, M. Kanellaki*. Low-temperature brewing by freeze-dried immobilized cells on gluten pellets. *Journal of Agricultural and Food Chemistry*, 49(1), 373-377, 2001. <https://pubs.acs.org/doi/10.1021/jf000898b>
3. **Bekatorou A.**, M. J. Soupioni, A. A. Koutinas and M. E. Kanellaki*. Low-temperature brewing by freeze-dried immobilized cells. *Applied Biochemistry and Biotechnology - Part A Enzyme Engineering and Biotechnology*, 97(2), 105-121, 2002. <https://doi.org/10.1385/ABAB:97:2:105>
4. Petsas I., K. Psarianos, **A. Bekatorou**, A. A. Koutinas, I. M. Banat* and R. Marchant. Improvement of *Kefir* yeast by mutation with N-methyl-N-nitrosoguanidine. *Biotechnology Letters*, 24(7), 557-560, 2002. <https://doi.org/10.1023/A:1014864525280>
5. Chronopoulos G., **A. Bekatorou**, E. Bezirtzoglou, A. Kaliafas, A. A. Koutinas, I. M. Banat* and R. Marchant. Lactic acid fermentation by *Lactobacillus casei* in free cell form and immobilized on gluten pellets. *Biotechnology Letters*, 24(15), 1233-1236, 2002. <https://doi.org/10.1023/A:1016274121642>
6. **Bekatorou A.***, A. Sarellas, N. G. Ternan, A. Mallouchos, M. Komaitis, A. A. Koutinas and M. Kanellaki. Low-temperature brewing using yeast immobilized on dried figs. *Journal of Agricultural and Food Chemistry*, 50(25), 7249-7257, 2002. <https://pubs.acs.org/doi/10.1021/jf020291q>
7. Paraskevopoulou A.*, I. Athanasiadis, M. Kanellaki, **A. Bekatorou**, G. Blekas, V. Kiosseoglou. Functional properties of single cell protein produced by kefir microflora. *Food Research International*, 36(5), 431-438, 2003. [https://doi.org/10.1016/S0963-9969\(02\)00176-X](https://doi.org/10.1016/S0963-9969(02)00176-X)
8. Skountzou P., M. Soupioni, **A. Bekatorou**, M. Kanellaki, A.A. Koutinas, R. Marchant, I.M. Banat*. Lead uptake during baker's yeast production by aerobic fermentation of molasses. *Process Biochemistry*, 38(10), 1479-1482, 2003. [https://doi.org/10.1016/S0032-9592\(03\)00023-2](https://doi.org/10.1016/S0032-9592(03)00023-2)
9. Balli D., V. Flari, E. Sakellaraki, V. Schoina, M. Iconomopoulou, **A. Bekatorou**, M. Kanellaki*. Effect of yeast cell immobilization on glycerol contain in alcoholic fermentation with respect to wine making. *Process Biochemistry*, 39(4), 499-506, 2003. [https://doi.org/10.1016/S0032-9592\(03\)00133-X](https://doi.org/10.1016/S0032-9592(03)00133-X)
10. Kourkoutas Y., **A. Bekatorou***, R. Marchant, I.M. Banat and A.A. Koutinas. Immobilization technologies and support materials suitable in alcohol beverages production: A review. *Food Microbiology*, 21(4), 377-397, 2004. <https://doi.org/10.1016/j.fm.2003.10.005>
11. Tsakiris A., V. Sipsas, **A. Bekatorou**, A. Mallouchos and A.A. Koutinas*. Red wine making by immobilized cells and influence on volatile composition. *Journal of Agricultural and Food Chemistry*, 52(5), 1357-1363, 2004. <https://pubs.acs.org/doi/10.1021/jf035141%2B>
12. Tsakiris A., **A. Bekatorou**, C. Psarianos, A.A. Koutinas, R. Marchant and I.M. Banat*. Immobilization of yeast on dried raisin berries for use in dry white wine making. *Food Chemistry*, 87(1), 11-15, 2004. <https://doi.org/10.1016/j.foodchem.2003.10.010>
13. Harta O., M. Iconomopoulou, **A. Bekatorou***, P. Nigam, M. Kontominas and A.A. Koutinas. Effect of various carbohydrate substrates on the production of kefir grains for use as a novel baking starter. *Food Chemistry*, 88(2), 237-242, 2004. <https://doi.org/10.1016/j.foodchem.2003.12.043>
14. Plessas S., **A. Bekatorou**, M. Kanellaki, C. Psarianos* and A. A. Koutinas. Cells immobilized in a starch-gluten-milk matrix usable for food production. *Food Chemistry*, 89(2), 175-179, 2005. <https://doi.org/10.1016/j.foodchem.2004.02.017>
15. Koutinas A.A.*, I. Athanasiadis, **A. Bekatorou**, M. Iconomopoulou and G. Blekas. Kefir yeast technology: scale-up in SCP production using milk whey. *Biotechnology and Bioengineering*, 89(7), 788-796, 2005. <https://doi.org/10.1002/bit.20394>
16. Agouridis N., **A. Bekatorou**, P. Nigam and M. Kanellaki* Malolactic fermentation in wine with *Lactobacillus casei* cells immobilized on delignified cellulose material. *Journal of Agricultural and Food Chemistry*, 89(7), 788-796, 2005. <https://pubs.acs.org/doi/10.1021/jf048736t>
17. Plessas S., L. Pherson, **A. Bekatorou***, P. Nigam, A.A. Koutinas. Bread making using kefir grains as baker's yeast. *Food Chemistry*, 93(4), 585-589, 2005. <https://doi.org/10.1016/j.foodchem.2004.10.034>
18. **Bekatorou A.***, C. Psarianos, A.A. Koutinas. Production of food grade yeasts. *Food Technology and Biotechnology*, 44(3), 407-415, 2006. <https://www.ftb.com.hr/images/pdfarticles/2006/July-September/44-407.pdf>
19. **Bekatorou***, A., Bountas, Y., Banat I. M. & Kanellaki, M. Upgrading brewer's spent grains by treatment with *Aspergillus* species. *Chemical Industry & Chemical Engineering Quarterly*, 13(2), 72-78, 2007. <https://doi.org/10.2298/CICEQ0702072B>
20. Plessas S., **A. Bekatorou**, A.A. Koutinas, M. Soupioni, I.M. Banat* and R. Marchant. Use of *Saccharomyces cerevisiae* cells immobilized on orange peel as biocatalyst for alcoholic fermentation. *Bioresource Technology*, 98(4), 860-865, 2007. <https://doi.org/10.1016/j.biortech.2006.03.014>
21. Kopsahelis N., Agouridis N., **Bekatorou A.**, Kanellaki* M. Comparative study of delignified and non-delignified brewer's spent grains as yeast immobilization supports for alcohol production from molasses. *Bioresource Technology*, 98(7), 1440-1447, 2007. <https://doi.org/10.1016/j.biortech.2006.03.030>
22. Kopsahelis N, Kanellaki M & **Bekatorou* A.** Low temperature brewing using cells immobilized on brewer's spent grains. *Food Chemistry*, 104(2), 480-488, 2007. <https://doi.org/10.1016/j.foodchem.2006.11.058>
23. Mallouchos A., Loukatos P., **Bekatorou A.**, Koutinas A. A., Komaitis M.* Ambient and low temperature winemaking by immobilized cells on brewer's spent grains: Effect on volatile composition. *Food Chemistry* 104(3), 918-927, 2007. <https://doi.org/10.1016/j.foodchem.2006.12.047>
24. Plessas S., M. Trantallidi, **A. Bekatorou***, M. Kanellaki, P. Nigam, A. A. Koutinas. Immobilization of kefir and *Lactobacillus casei* on brewery spent grains for use in sourdough wheat bread making. *Food Chemistry* 105(1), 187-194, 2007. <https://doi.org/10.1016/j.foodchem.2007.03.065>
25. Plessas S., **A. Bekatorou**, M. Kanellaki, A.A. Koutinas*, R. Marchant, I.M. Banat. Use of immobilized cell biocatalysts in baking. *Process Biochemistry* 42(8), 1244-1249, 2007. <https://doi.org/10.1016/j.procbio.2007.05.023>
26. Koutinas A.A.*, I. Athanasiadis, **A. Bekatorou**, C. Psarianos, M. Kanellaki, N. Agouridis, G. Blekas. Kefir-yeast technology: Industrial scale-up of alcoholic fermentation of whey, promoted by raisin extracts, using kefir-yeast granular biomass. *Enzyme and Microbial Technology* 41(5), 576-582, 2007. <https://doi.org/10.1016/j.enzmictec.2007.05.013>
27. Plessas S.,* **A. Bekatorou**, J. Gallanagh, P. Nigam, A.A. Koutinas, C. Psarianos. Evolution of aroma volatiles during storage of sourdough breads made by mixed cultures of *Kluyveromyces marxianus* and *Lactobacillus delbrueckii* ssp. *bulgaricus* or *Lactobacillus helveticus*. *Food Chemistry* 107(2), 883-889, 2008. <https://doi.org/10.1016/j.foodchem.2007.09.010>
28. Koutinas A.A.*, H. Papapostolou, D. Dimitrellou, N. Kopsahelis, E. Katechaki, **A. Bekatorou**, L.A. Bosnea. Whey valorisation: A complete and novel technology development for dairy industry starter culture production. *Bioresource Technology*, 100(15), 3734-3739, 2009.

- <https://doi.org/10.1016/j.biortech.2009.01.058>
29. Kandyli P., C. Drouza, **A. Bekatorou**, A. A. Koutinas. Scale-up of extremely low temperature fermentations of grape must by wheat supported yeast cells. *Bioresource Technology*, 101(19), 7484-7491, 2010. <https://doi.org/10.1016/j.biortech.2010.04.031>
 30. Koutinas* A.A., **Bekatorou A.**, Katechaki E., Dimitrellou D., Kopsahelis N., Papapostolou H., Panas P., Sideris K., Kallis M., Bosnea L.A., Koliopoulos D., Sotiropoulos P. Scale-up of thermally dried kefir production as starter culture for hard-type cheese making: An economic evaluation. *Applied Biochemistry and Biotechnology*, 160(6), 1734-1743, 2010. <https://doi.org/10.1007/s12010-009-8645-5>
 31. Tsaousi K., Koutinas A.A., **Bekatorou* A.**, Loukatos P. Fermentation efficiency of cells immobilized on delignified brewers' spent grains after low and high-temperature thin layer thermal drying. *Applied Biochemistry and Biotechnology*, 162(2), 594-606, 2010. <https://doi.org/10.1007/s12010-009-8848-9>
 32. Tsakiris A., Koutinas A. A., Psarianos C., Kourkoutas Y., **Bekatorou* A.** A New process for wine production by penetration of yeast in uncrushed frozen grapes. *Applied Biochemistry and Biotechnology*, 162(4), 1109-1121, 2010. <https://doi.org/10.1007/s12010-009-8881-8>
 33. Katechaki E., T. Solomonidis, **A. Bekatorou***, A.A. Koutinas. Thermal drying of *Lactobacillus delbrueckii* subsp. *bulgaricus* and its efficient use for whey fermentation and unsalted cheese making. *Applied Biochemistry and Biotechnology*, 162(5), 1270-1285, 2010. <https://doi.org/10.1007/s12010-009-8904-5>
 34. Tsakiris A., P. Kandyli, **A. Bekatorou***, Y. Kourkoutas, A. A. Koutinas. Dry red wine-making using yeast immobilized on cork pieces. *Applied Biochemistry and Biotechnology*, 162(5), 1316-1326, 2010. <https://doi.org/10.1007/s12010-009-8905-4>
 35. Kandyli P., Manousi M. E., **Bekatorou A.**, Koutinas* A.A. Freeze dried wheat supported biocatalyst for low temperature wine making. *LWT-Food Science and Technology*, 43(10), 1485-1493, 2010. <https://doi.org/10.1016/j.lwt.2010.05.027>
 36. Plessas S., A. Alexopoulos, **A. Bekatorou**, I. Mantzourani, A. A. Koutinas and E. Bezirtzoglou*. Examination of freshness degradation of sourdough bread made with kefir through monitoring the aroma volatile composition during storage. *Food Chemistry*, 124(2), 627-633, 2011. <https://doi.org/10.1016/j.foodchem.2010.06.086>
 37. Anagnostopoulos, V.A., **Bekatorou, A., Symeopoulos, B.D.*** Contribution to interpretation of metal uptake dependence upon the growth phase of microorganism. The case of Uranium (VI) uptake by common yeasts cultivated at different temperatures, with or without aeration. *Journal of Radioanalytical and Nuclear Chemistry*, 287(2), 665-671, 2011. <https://doi.org/10.1007/s10967-010-0811-2>
 38. Tsaousi, K; Velli, A; Akarepis, F; Bosnea, L; Drouza, C; Koutinas, AA; **Bekatorou, A***. Low-temperature winemaking by thermally dried immobilized yeast on delignified brewer's spent grains. *Food Technology and Biotechnology*, 49(3), 379-384, 2011. https://www.ftb.com.hr/images/pdfarticles/2011/July-September/ftb_49_379.pdf
 39. Koutinas, A.A.*, Sypas, V., Kandyli, P., Michelis, A., **Bekatorou, A.**, Kourkoutas, Y., Kordulis, C., Lycourghiotis, A., Banat, I. M., Nigam, P., Marchant, R., Giannouli, M., Yianoulis, P. Nano-tubular cellulose for bioprocess technology development. *PLoS ONE* 7(4), e34350, 2012. <https://doi.org/10.1371/journal.pone.0034350>
 40. Galanakis C.M., C. Kordulis, M. Kanellaki, A.A. Koutinas*, **A. Bekatorou**, A. Lycourghiotis. Effect of pressure and temperature on alcoholic fermentation by *Saccharomyces cerevisiae* immobilized on γ -alumina pellets. *Bioresource Technology*, 114, 492-498, 2012. <https://doi.org/10.1016/j.biortech.2012.03.010>
 41. Kopsahelis, L. Bosnea, **A. Bekatorou**, C. Tzia, M. Kanellaki*. Alcohol production from sterilized and non-sterilized molasses by *Saccharomyces cerevisiae* immobilized on brewer's spent grains in two types of continuous bioreactor systems. *Biomass and Bioenergy*, 45, 87-94, 2012. <https://doi.org/10.1016/j.biombioe.2012.05.015>
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B. Book Chapters

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C. Patents

- Κανελλάκη, Μ., Κουτίνας, Α. Α., Κοψαχειλίδης Ν., Μπεκατώρου, Α., Αγουριδής Ν., Πλέσσας Σ. **Ακίνητοποιημένος βιοκαταλύτης σε βροσσοπολείμματα (spent grains) και βιομηχανική/βιοτεχνική χρήση αυτού στην αλκοολική ζύμωση για παραγωγή οινοπνεύματος και αλκοολούχων ποτών.** Οργανισμός Βιομηχανικής Ιδιοκτησίας (ΟΒΙ). Αρ. Διπλ. Ευρ. (11):1005439, 2007. https://www.obi.gr/OBI/Portals/0/ImagesAndFiles/Files/EDBI/EDBI_A_2007_02.pdf
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D. Conference proceedings (selected title of 160 presentations)

- (Oral). M. Kanellaki, A. Bekatorou, A.A. Koutinas, M. Iconomopoulou, C. Psarianos. Study of the flavor in beers produced by cells immobilized on various supports by GC and GC-MS. 3rd **International Conference on Instrumental Methods of Analysis - Modern trends and Application (IMA03)**. Thessaloniki, Greece. 23-27 September 2003.
- (Invited Oral). A. A. Koutinas and A. Bekatorou. Kefir starter culture in food production. **Conference on Bioprocesses in Food Industries (ICBF-2004)**. University of Blaise Pascal at Clermont-Ferrand, France. 11-13 July 2004.
- (Invited Oral). A. Bekatorou, S. Plessas, A.A. Koutinas, M. Kanellaki and C. Psarianos. Immobilization Techniques and Support Materials,

- Suitable for Food Production: Bread, Beer, Baker's Yeast, Cereal and Citrus By-Products. **International Congress in Bioprocesses in the Food Industries (ICBF 2006)**. 18-21 June, Patras, Greece, 2006.
4. (Oral). A. Bekatorou, A. Mallouchos, M. Kanellaki, M. Komaitis, A. Unyayar, M. Mazmanci, and P. Nigam. Valorization of Brewer's Solid Wastes Through Microbial Treatment. **Protection and Restoration of the Environment IX**. 29 June-3 July, Kefalonia, Greece, 2008.
 5. (Invited Oral). A. Bekatorou, A. Mallouchos, N. Droushiotis, M. Kanellaki, M. Komaitis and P. Nigam. Biotechnological Exploitation of Brewer's Solid Wastes. **3rd International Congress on Bioprocesses in Food Industries & 5th Convention of the Biotech Research Society India**. Hyderabad, India, November 6-8, 2008.
 6. (Invited Oral). A.A. Koutinas & A. Bekatorou. Industrial dried starter cultures and dairy products development using cheese whey as raw material. **4th International Congress on Bioprocess in Food Industries – ICBF 2010 and X Southern Regional Meeting on Food Science and Technology – X ERSCTA**, 05-08 October 2010, Event Center CIETEP/FIEPR, Curitiba, State of Paraná, BRAZIL.
 7. (Invited Oral). A. Bekatorou, T. Aggelopoulos & P. Nigam. Applied Biorefinery Concept In The Food Industry And Valorization Of Liquid And Solid Wastes: Production Of Scp And Other Compounds. **4th International Congress on Bioprocess in Food Industries – ICBF 2010 and X Southern Regional Meeting on Food Science and Technology – X ERSCTA**, 05-08 October 2010, Event Center CIETEP/FIEPR, Curitiba, State of Paraná, BRAZIL.
 8. (Invited Oral). A.A. Koutinas, A. Bekatorou, P. Kandyliis, I. Servetas, X. Li, P. Nigam. Nano-tubular cellulose structure as a carrier for food nano-biotechnology development. **4th International Congress on Bioprocess in Food Industries – ICBF 2010 and X Southern Regional Meeting on Food Science and Technology – X ERSCTA**, 05-08 October 2010, Event Center CIETEP/FIEPR, Curitiba, State of Paraná, BRAZIL.
 9. (Invited Oral). A.A. Koutinas, K. Syngiridis, A. Bekatorou, M. Kanellaki. A new generation of biofuels: production and research perspectives. **International Conference on New Horizons in Biotechnology (NHBT-2011)** November 21-24, 2011, Trivandrum, India.
 10. (Invited Oral). Bosnea L.A., Kopsahelis N., Bekatorou A., Koutinas A.A., Kanellaki M. Natural immobilization supports for food production. **International Conference on New Horizons in Biotechnology (NHBT-2011)** November 21-24, 2011, Trivandrum, India.
 11. (Invited Oral). A.A. Koutinas, A.-I. Gialleli, M.N. Kumar, A. Bekatorou, M. Kanellaki. Micro and nano-tubing processes for biopolymers to be employed for food cold pasteurization and biocatalysis. **IFIB2012 - 5th International Conference on Industrial Bioprocesses**, Taiwan, October 7-10, 2012.
 12. (Invited Oral). Koutinas A.A., Servetas I, Kirki S., Kumar M.N., Bekatorou A., Kanellaki M., Drouza C. Simultaneous multi-bioprocessing using a multi-layered composite of nano and micro-tubular cellulose. **International Conference on Environment, Health and Industrial Biotechnology, BioSangam-2013**, November 21-23, Allahabad, India, 2013.
 13. P. Tsafrakidou, K. Pissaridi, A. Bekatorou, M. Kanellaki, A.A. Koutinas. γ -Alumina as promoter for the simultaneous production of ethanol and VFAs during anaerobic cellobiose fermentation. **International Conference on Environment, Health and Industrial Biotechnology, BioSangam-2013**, November 21-23, Allahabad, India, 2013.
 14. Terpou, A., Bosnea, L. A., Ganatsios, V., Bekatorou, A., Kanellaki, M., Koutinas, A. A. Production of Probiotic feta type cheese with *Lactobacillus casei* ATCC 393 cells immobilized on wheat husks. **International Conference on Environment, Health and Industrial Biotechnology, BioSangam-2013**, November 21-23, Allahabad, India, 2013.
 15. (Invited Oral). Koutinas A.A., Servetas G., Papafotopoulou-Patrinou E., Kumar M.N., Petsi T., Bekatorou A., Kanellaki M. Novel biotechnologies based on nano and micro-tubular cellulose and perspectives. **International Conference on Advances in Biotechnology and Bioinformatics – ICAAB 2013 & X Convention of the Biotech Research Society**, India. 25-27 November, Pune, India, 2013.
 16. (Oral) M. Soupioni, K. Vlachou, A. Psarologou and A. Bekatorou. Abating whey organic load through ethanol and lactic acid production by kefir. **Fourth International Symposium on Green Chemistry for Environment, Health and Development**, Kos island, Greece, September 24-26, 2014.
 17. (Best poster award) K. Lappa, P. Kandyliis, A. Bekatorou, N. Bastas, S. Klaoudatos, N. Athanasopoulos, M. Kanellaki, A.A. Koutinas. Continuous acidogenesis of sucrose, raffinose and vinasse using mineral kissors as promoter. **International Conference on Emerging Trends in Biotechnology (ICETB 2014)**, November 6-9, New Delhi, India.
 18. (Invited Oral). A.A. Koutinas, P. Tsafrakidou, A. Dima, K. Lappa, K. Boura, K. Pissaridi, P. Kandyliis, A. Bekatorou, M. Kanellaki. A new generation biofuel from agro-industrial wastes using promoters in acidogenesis of biomass. **International Conference on Emerging Trends in Biotechnology (ICETB 2014)**, November 6-9, New Delhi, India.
 19. (Best poster award) Servetas I, Kirki S, Bekatorou A, Kanellaki M, Koutinas AA. Simultaneous multi-bioprocessing by three layer fermentation using biomolecular composite biocatalyst. **International Conference on Emerging Trends in Biotechnology (ICETB 2014)**, November 6-9, New Delhi, India.
 20. (Best poster award). V. Ganatsios, A. Terpou, A.A. Koutinas, A. Bekatorou, M. Kanellaki. A novel marketable dried mixture for sweet low temperature wine production using delignified cellulose as promoter. **International Conference of Food and Biosystems Engineering (FABE2015)**, 28-31 May 2015, Mykonos island.
 21. (Oral) Terpou A., Bosnea L., Schoina V., Kanellaki M., Bekatorou A., Koutinas A.A. Pistacia terebinthus resin as immobilisation support and its application in dairy products. **International Conference on New Horizons In Biotechnology (NHBT-2015)**, 22-25 November, Trivandrum, India.
 22. (Oral) Koutinas A. A., Gialleli, A.-I., Papafotopoulou-Patrinou E., Servetas I., Barouni E., Dima A., Petsi T., Kallis M., Pissaridi K., A. Bekatorou, M. Kanellaki. Cellulose nano-biotechnology for sustainable development: scale-up of bioprocesses. **International Conference on New Horizons In Biotechnology (NHBT-2015)**, 22-25 November, Trivandrum, India.
 23. (Oral) Terpou A., Kanellaki M., Bosnea L., Bekatorou A., Koutinas A.A. Quality control assurance of probiotic sausages produced with a novel *Lactobacillus paracasei* strain. **International Conference on Advances in Bioprocess Technology (BIOSPECTRUM 2015)**, 26-28 November, Tiruvalla, India.
 24. (Oral) Kanellaki M., Dimitrellou D., Ganatsios V., Barouni E., Gialleli, A.-I., Terpou A., Bekatorou A., Koutinas A.A. Promotion of acidogenesis in whey anaerobic treatment by γ -alumina and kissors: scale-up. **International Conference on Advances in Bioprocess Technology (BIOSPECTRUM 2015)**, 26-28 November, Tiruvalla, India.
 25. (Oral) Terpou A., Bosnea L., Kanellaki M., Bekatorou A., Koutinas A.A., Alexopoulos A., Plessas S., Bezirtzoglou E. Production of probiotic white brine cheeses and fermented sausages with a novel *L. paracasei* strain immobilised on delignified wheat bran. **International Conference on Advances in Bioprocess Technology (BIOSPECTRUM 2015)**, 26-28 November, Tiruvalla, India.
 26. I. Pleioni, A. Bekatorou, A. Manolopoulou, A.A. Koutinas, E. Katechaki, and V.T. Karathanos. Low temperature wine making from industrial Corinthian currant residues using immobilized yeast. **30th EFFoST International Conference**, 28-30 November 2016, Vienna, Austria.
 27. I. Pleioni, T. Petsi, A. Bekatorou, A.A. Koutinas, M. Kanellaki, K. Boura, L. Bosnea. A novel design of industrial vinegar bioprocessing based

- on nano/micro-tubular cellulose. **4th Bioprocessing India Conference (BPI-2016)**, December 15-17, 2016, Center of Innovative and Applied Bioprocessing (CIAB), Knowledge City, Sector 81, Mohali (Punjab), India.
28. A. Dima, K. Boura, P.-Y. Stergiou, A. Foukis, O. A. Gkini, P. Kandyli, K. Pissaridi, **A. Bekatorou**, M. Kanellaki, E. M. Papamichael, A. A. Koutinas. Integrated technology for a new generation biofuel production based on esters from cellulosic biomass. **ICCB - 2016 - International Conference on Current Trends in Biotechnology**, VIT, Vellore, India during December 8-11, 2016.
 29. **(Poster & Oral)** K. Boura, A. Dima, A.A. Koutinas, **A. Bekatorou**, M. Kanellaki. Valorization and minimization of solid and liquid agri-industrial wastes: Acidogenesis and esterification for biofuel applications. **5th distance education e-learning International Summer School and Workshop on "Wastewater and Biosolids Management" (WWSS19)**, Patras, Greece, July 22 - 27, 2019.
 30. **(Poster & Oral)** I. Plioni, **A. Bekatorou**, K. Sparou, Eleni Michalopoulou. Corinthian currant finishing side-stream biorefinery: Bacterial cellulose, wine, vinegar and prebiotic/antioxidant formulations. **5th distance education e-learning International Summer School and Workshop on "Wastewater and Biosolids Management" (WWSS19)**, Patras, Greece, July 22 - 27, 2019.
 31. **(Best poster award)** A. Drosos, K. Boura, M. Soupioni, **A. Bekatorou**, M. Kanellaki, A. A. Koutinas. Additional Bioprocess by a Cell in the Same Batch Without Genetic Modification. **8th International Forum on Industrial Bioprocessing IFIBiop 2019**, Miri, Sarawak, Malaysia, 1-5 May, 2019.
 32. **(Oral)** V. Panagopoulos, A. Dima, L. Bosnea, **A. Bekatorou**, M. Kanellaki, A. A. Koutinas. Lactose fermentation Performed by *Saccharomyces cerevisiae* Cell Factory. **8th International Forum on Industrial Bioprocessing IFIBiop 2019**, Miri, Sarawak, Malaysia, 1-5 May, 2019.
 33. **(Oral)** A. Drosos, K. Boura, M. Soupioni, **A. Bekatorou**, M. Kanellaki, A. A. Koutinas. Two Layer Bioprocess for One Step Treatment of Starch Succinic acid and Alcohol Production. **8th International Forum on Industrial Bioprocessing IFIBiop 2019**, Miri, Sarawak, Malaysia, 1-5 May, 2019.
 34. **(Oral)** M. Soupioni, A. Drosos, K. Boura, **A. Bekatorou**, M. Kanellaki, A. A. Koutinas. Bacterial Cellulose with 14C - Glucose to Test Cell Factory and Bi-layer Biocatalysts for Starch One Step Bioprocessing. **8th International Forum on Industrial Bioprocessing IFIBiop 2019**, Miri, Sarawak, Malaysia, 1-5 May, 2019.
 35. **(Invited-Oral)** A.A. Koutinas, I. Plioni, D. Dimitrellou, P. Kandyli, **A. Bekatorou**, M. Kanellaki. Improvement of Cellulose and Cellobiose Fermentation in one Batch by a non Engineered Cell Factory of *S. cerevisiae* a Model for White Biotechnology. **International Conference on New Horizons in Biotechnology 2019-NHBT 2019**, Trivandrum, India, November 20-24, 2019.
 36. **(Invited-Oral)** M. Kanellaki, V. Panagopoulos, K. Vardaka, D. Liakoutsou, K. Boura, A. Dima, D. Dimitrellou, **A. Bekatorou**, A. A. Koutinas. Innovative biocatalyst for sparkling wine making. **International Conference on New Horizons in Biotechnology 2019-NHBT 2019**, Trivandrum, India, November 20-24, 2019.
 37. **(Oral)** A. Drosos, K. Boura, M. Soupioni, Th. Petsi, **A. Bekatorou**, M. Kanellaki, A. A. Koutinas. Cell Factory Model for starch bioconversion in one batch without genetic modification. **International Conference on Advances in Food and Industrial Biotechnology-BIOSPECTRUM 2019**, Tiruvalla, Kerala, India, November 24-26, 2019.
 38. **(Oral)** V. Panagopoulos, A. Dima, L. Bosnea, **A. Bekatorou**, Th. Petsi, M. Kanellaki, A. A. Koutinas. Cell factory model for lactose bioconversion based on *S.cerevisiae*. **International Conference on Advances in Food and Industrial Biotechnology-BIOSPECTRUM 2019**, Tiruvalla, Kerala, India, November 24-26, 2019.
 39. **(Invited-Oral)** A.A. Koutinas, A. Panitsa, M. Kanellaki, **A. Bekatorou**, A. Dima, K. Boura, D. Dimitrellou, I. Plioni, V. Panagopoulos, A. Drosos, P. Kandyli. Novel and Matured Biotechnologies in Food Bio-processing Based on Micro and Nano Tubular Cellulose. **4th SEEC-IV International conference on "Sustainable Energy and Environmental Challenges"**, Nagpur, India, November 27-29, 2019.
 40. **(Oral)** A. Dima, V. Panagopoulos, K. Boura, L. Bosnea, **A. Bekatorou**, M. Kanellaki, A.A. Koutinas. Comparison of *S. cerevisiae* cell factory models for lactose bioconversion without genetic modification. **International Conference on Biotechnology for Sustainable Agriculture, Environment and Health (BSAEH-2021)**, Jaipur (Rajasthan), India, April 04-08, 2021.

INTERNATIONAL COOPERATION / MOBILITY / AWARDS

A. International Cooperation

Collaboration with scientists from foreign institutions for research, joint publication of scientific works, co-supervision of dissertations, submission of research proposals for funding, and other activities: *University of Ulster (UK)*; *National Institute for Interdisciplinary Science & Technology (India)*; *University of Modena and Reggio Emilia (Italy)*; *University Blaise-Pascal (France)*; *University of Mersin (Turkey)*; *Spread European Safety and Sustainability, Italy*; *University of Torino, Italy*; *Riddet Institute, Massey University, N. Zealand*; *Centre Technique de l'Agro-Alimentaire, Tunisia*; *University of Catania, Italy*; *Food & Agro-Industries Technology Center, Egypt*; *Institute of Agrifood Research & Technology, Spain, etc.*

B. Mobility for Research/Training abroad (University of Ulster, UK)

Mobility to the University of Ulster (B. Ireland, UK) for postdoctoral research (2001, 6 months), and as a faculty member for research collaboration and training in new experimental techniques (2006, 2007, 2008, >2 months), and in the frame of the program *Erasmus+ 2014-2015 Staff Mobility for Training program* [Training on theoretical background, microbiological and analytical techniques, and potential applications of microbial biosurfactants] (2015, 1 week).

C. Awards

- Participation in the 1st Innovation competition *Greece Innovates* (Federation of Greek Industries - Eurobank EFG) - selection among the best 21 proposals from 295 for the final phase of the competition: A.A. Koutinas, P. Kandyli, M. Kanellaki, **A. Bekatorou**, L. Bosnea, N. Kopsahelis. *Utilization of cheese industry wastes.*
- Participation in the International competition/expo *TechConnect World Innovation: National & Global Innovation Awards*, Washington DC, June 14-17 2015, with 2 innovations: (1) *Cold Pasteurization*. A.A. Koutinas, M. Kanellaki, **A. Bekatorou**, M. Kallis, E. Papafotopoulou-Patrinou, & A.-I. Gialleli, και (2) *Wine making in domestic refrigerator*. A.A. Koutinas, V. Ganatsios, A.-I. Gialleli, E. Barouni, **A. Bekatorou** & M. Kanellaki.
- 5 Best poster awards.