



Argyro Bekatorou

Professor of Food Chemistry & Technology

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Food Innovation RI: <https://www.foodinnovations.gr/>

Google Scholar: <https://scholar.google.com/citations?user=zEnS5XcAAAAJ&hl=el&oi=ao>

SHORT PRESENTATION / PROFILE

Prof. Argyro Bekatorou obtained her Diploma in Chemistry in 1995 from the Aristotle University of Thessaloniki, and her PhD 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* (Taylor & Francis, ISBN 978-0-8153-6599-0; 2020), and member of the Editorial Board of *Foods* (ISSN 2304-8158). She has co-authored 107 published papers in peer-reviewed international scientific journals, 19 book chapters, 160 international and national conference presentations, and has 2 patents (Scopus 2024: *h index* 34, 3,780 citations). 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 side-streams.

RESEARCH INTERESTS / OBJECTIVES

- Development of sustainable industrial (bio)processes to improve the quality and nutritional value of foods (wine, beer, alcoholic beverages, dairy products, bakery products, microbial polymers, single-cell protein, starter cultures, culture drying techniques, etc.) - New product development.
- Production of added value (bioethanol, organic acids, microbial oil, single-cell protein, microbial polymers, food ingredients, etc.) by utilizing the wastes and side streams of agro-industrial production - Biorefineries -
- Functional foods (probiotics, synbiotics, antioxidants, etc.).
- Immobilized cell technologies in food and beverage production, fermentations at extreme conditions, alcohol-resistant and cryotolerant yeasts, continuous processes, industrial bioprocesses, Scale-up.
- Quality evaluation and chemical analysis of food.

ACADEMIC STUDIES / POSITIONS

1990-1995:	BSc in Chemistry of the Department of Chemistry, Aristotle University of Thessaloniki, Greece.
1996-2001:	PhD in Food Chemistry & Technology. Department of Chemistry, UPat, Greece.
2001:	Post-doctoral researcher (Research Officer). School of Biomedical Sciences (former School of Biological & Environmental Sciences), University of Ulster, N. Ireland, UK (Projects: <i>Biodegradation of organosulfonates by white-rot fungi / Water denitrification using immobilized cell bioreactors</i>).
2003-2004:	Temporary Lecturer (<i>Food Chemistry & Technology / Instrumental Chemical Analysis</i>) 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

- **1996-1998.** Discinovation, Stride Hellas (Greece/EU): *“Method of alcohol production using a biocatalyst”*.
- **1997.** Educational project, Greek Centre for Productivity (Greece/ /EU): *“Conservation and traditional production of local livestock farming products”*.
- **1998-1999.** Educational project EPEAEK (Greece/EU): *“Quality control in the food and packaging materials industry”*.
- **1999-2001.** EPET II, GSRT/EU: *“Exploitation of whey for the production of food products employing biotechnological methods”*.
- **1999-2000.** Educational project, Centre for Professional Learning of the University of Patras (Prefecture of Western Greece/EU): *“Viticulture and restructuring of vineyards”*.
- **2002-2003.** Educational program funded by EPEAK II (Greek State): International, Interdisciplinary Postgraduate Program *“MSc in Food Biotechnology”*, University of Ulster (UK), University of Patras (GR) and University of Ioannina (GR).
- **2003-2005.** EPEAK II, HERAKLITOS I (Greece/EU): *“Solid wastes & by-products of agricultural industries as substrates for cell immobilization for use as starter cultures in baking processes”*.
- **2003-2005.** Joint Research & Technology Programmes: Greece-Serbia (GSRT/EU): *“Production of wine and beer using freeze-dried immobilised cells in various bioreactor configurations. Potential production of commercial dry biocatalysts”*.
- **2004-2007.** EPEAK II, PYTHAGORAS I (Greece/EU): *“Utilization of brewer’s spent grains for production of fungal biomass and products of high added value”*.
- **2004-2007.** EPEAK II, PYTHAGORAS I (Greece/EU): *“The dairy liquid waste as raw material for the production of probiotic kefir cultures for use in cheese ripening”*.
- **2007-2010.** ROP of Western Greece (Greece/EU): *“Production of dried starter cultures using whey as raw material for use in food production”*.
- **2009-2012.** Project Karatheodori (University of Patras): *“Products of added value based on SCP produced by biotechnological utilization of mixed agro-industrial wastes”*.
- **2011-2015.** HERACLITUS, ESPA 2007-2013 (Greece/EU). *“Production of single cell protein, edible mushrooms and food additives through biotechnological exploitation of mixed food industry wastes”*.
- **2011-2015.** HERACLITUS, ESPA 2007-2013 (Greece/EU): *“Production of biodiesel from food industry wastes”*.
- **2013-2015.** ESPA 2007-2013, SYNERGASIA 2011 (Greece/EU): *“Agroindustrial liquid and solid wastes as raw materials for the production of a new generation biofuel”*.
- **2013-2015.** ESPA 2007-2013, SYNERGASIA 2011 (Greece/EU): *“Cellulose nano- and micro- biotechnology: applications in food industries”*.
- **2013-2015.** ESPA 2007-2013, SYNERGASIA 2011 (Greece/EU): *“Production of new functional foods (sausages and dairy products) adding probiotics isolated from dairy products”*.
- **2013-2015.** ESPA, ARISTEIA II (Greece/EU): *“Cellulose nano- and micro-biotechnology: Fermentations at extremely low temperatures for food production”*.
- **2015-2016.** Grant from the Agricultural Cooperatives Union of Aeghion SA, Aeghion, Greece: *“Exploitation of Raisin Finishing Side-streams”*.
- **2018-2020.** Action *“Reinforcement of the Research and Innovation Infrastructure”* of the Operational Programme *“Competitiveness, Entrepreneurship and Innovation-NSRF 2014-2020”* (Greece/ERDF): *“Research Infrastructure on Food Bioprocessing Development and Innovation Exploitation-Food Innovation RI”* (<https://www.foodinnovations.gr/>).

TEACHING EXPERIENCE

Undergraduate level

A. DEPT. OF CHEMISTRY, UPat (2003-2024)

1. FOOD CHEMISTRY (comp.)
2. FOOD CHEMISTRY & TECHNOLOGY - OENOLOGY I (opt.)
3. FOOD CHEMISTRY & TECHNOLOGY - OENOLOGY II (opt.)
4. INSTRUMENTAL CHEMICAL ANALYSIS (Lab; comp.)
5. RENEWABLE SOURCES & CHEMICAL STORAGE OF ENERGY (opt.)
6. VITICULTURE (opt.)

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

7. FOOD CHEMISTRY & TECHNOLOGY (opt.)

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

8. FOOD CHEMISTRY (2021)

Postgraduate level**A. MSc in 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; Agricultural University 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**A. PhD theses supervision (Dept. of Chemistry, UPat)**

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, 2024.*

B. MSc theses supervision (Dept. of Chemistry of UPat & other Depts.)

1996-2012 Msc in Food Biotechnology (>14 MSc projects)

Since 2013 Msc in Medicinal Chemistry (3 MSc projects)

Since 2015 Msc in Analytical Chemistry & Nanotechnology (>16 MSc projects)

Since 2017 Msc in Catalysis - Environmental Protection and Production of Clean Energy (1 MSc project)

C. Undergraduate research projects (Dept. of Chemistry of UPat & other Depts. >90 Projects)**PUBLICATIONS****A. Scientific journals (Scopus)**

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|------|--|
| 2001 | 1. Bekatorou A., A. A. Koutinas, A. Kaliafas, M. Kanellaki*. Freeze-dried <i>Saccharomyces cerevisiae</i> cells immobilized on gluten pellets for glucose fermentation. <i>Process Biochemistry</i> , 36(6), 549-557, 2001.
https://doi.org/10.1016/S0032-9592(00)00246-6 |
| 2001 | 2. Bekatorou A., A. A. Koutinas, K. Psarianos, M. Kanellaki*. Low-temperature brewing by freeze-dried immobilized cells on gluten pellets. <i>Journal of Agricultural and Food Chemistry</i> , 49(1), 373-377, 2001.
https://pubs.acs.org/doi/10.1021/jf000898b |
| 2002 | 3. Bekatorou A., M. J. Soupioni, A. A. Koutinas and M. E. Kanellaki*. Low-temperature brewing by freeze-dried immobilized cells. <i>Applied Biochemistry and Biotechnology - Part A Enzyme Engineering and Biotechnology</i> , 97(2), 105-121, 2002. https://doi.org/10.1385/ABAB:97:2:105 |
| 2002 | 4. Petsas I., K. Psarianos, A. Bekatorou, A. A. Koutinas, I. M. Banat* and R. Marchant. Improvement of <i>Kefir</i> yeast by mutation with N-methyl-N-nitrosoguanidine. <i>Biotechnology Letters</i> , 24(7), 557-560, 2002.
https://doi.org/10.1023/A:1014864525280 |
| 2002 | 5. Chronopoulos G., A. Bekatorou, E. Bezirtzoglou, A. Kaliafas, A. A. Koutinas, I. M. Banat* and R. Marchant. Lactic acid fermentation by <i>Lactobacillus casei</i> in free cell form and immobilized on gluten pellets. <i>Biotechnology Letters</i> , 24(15), 1233-1236, 2002. https://doi.org/10.1023/A:1016274121642 |
| 2002 | 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>
- 2003 7. Paraskevopoulou A.*, I. Athanasiadis, M. Kanellaki, **A. Bekatorou**, G. Blekas and 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)
- 2003 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)
- 2003 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)
- 2004 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>
- 2004 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>
- 2004 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>
- 2004 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>
- 2005 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>
- 2005 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>
- 2005 16. Agouridis N., **A. Bekatorou**, P. Nigam and M. Kanellaki*. Malolactic fermentation in wine with *Lactobacillus casei* cells immobilized on delignified cellulosic material. *Journal of Agricultural and Food Chemistry*, 89(7), 788-796, 2005. <https://pubs.acs.org/doi/10.1021/jf048736t>
- 2005 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>
- 2006 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>
- 2007 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>
- 2007 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>
- 2007 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>
- 2007 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>
- 2007 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>
- 2007 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>
- 2007 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>
- 2007 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>
- 2008 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>
- 2009 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>
- 2010 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>
- 2010 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>
- 2010 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>
- 2010 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>
- 2010 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>
- 2010 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>
- 2010 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>
- 2011 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>
- 2011 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>
- 2011 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
- 2012 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>
- 2012 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>
- 2012 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>
- 2012 42. Kopsahelis, L. Bosnea, **A. Bekatorou**, C. Tzia, M. Kanellaki*. Corrigendum to "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 Bioenerg, 45 (2012) 87-94]. *Biomass and Bioenergy* 46, pp. 809. <https://doi.org/10.1016/j.biombioe.2012.07.012>
- 2012 43. Plessas, S*, Alexopoulos, A., **Bekatorou, A.**, Bezirtzoglou, E. Kefir Immobilized on corn grains as biocatalyst for lactic acid fermentation and sourdough bread making. *Journal of Food Science*, 77, 12, 2012, C1256-C1262. <https://doi.org/10.1111/j.1750-3841.2012.02985.x>
- 2013 44. Syngiridis K., **A. Bekatorou**, M. Kallis, P. Kandyli, M. Kanellaki, A. A. Koutinas*. γ -Alumina as a process advancing tool for a new generation biofuel. *Bioresource Technology*, 132, 45-48, 2013. <https://doi.org/10.1016/j.biortech.2012.12.099>
- 2013 45. Aggelopoulos, T., **Bekatorou, A.**, Pandey, A., Kanellaki, M., Koutinas, AA.* Discarded oranges and brewer's spent grains as promoting ingredients for microbial growth by submerged and solid state fermentation of agro-industrial waste mixtures. *Applied Biochemistry and Biotechnology* 170(8), 1885-1895, 2013. <https://doi.org/10.1007/s12010-013-0313-0>
- 2013 46. Servetas, I., Berbegal, C., Camacho, N., **Bekatorou, A.**, Ferrer, S., Nigam, P., Drouza, C., Koutinas, A.A.* *Saccharomyces cerevisiae* and *Oenococcus oeni* immobilized in different layers of a cellulose/starch gel composite for simultaneous alcoholic and malolactic wine fermentations. *Process Biochemistry* 48(9), 1279-1284, 2013. <https://doi.org/10.1016/j.procbio.2013.06.020>
- 2014 47. Kumar M.N., Gialleli A.I., Masson J.B., Kandyli P., **Bekatorou A.**, Koutinas A.A.*, Kanellaki M. Lactic acid fermentation by cells immobilised on various porous cellulosic materials and their alginate/poly-lactic acid composites. *Bioresource technology*, 165(C), 332-335, 2014. <https://doi.org/10.1016/j.biortech.2014.02.110>
- 2014 48. Syngiridis K., **Bekatorou A.**, Kandyli P., Larroche C., Kanellaki M., Koutinas A.A.* Favouring butyrate production

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C. Patents

1. Κανελλάκη, Μ., Κουτίνας, Α. Α., Κοψαχειλής Ν., **Μπεκατώρου, Α.**, Αγουριδής Ν., Πλέσσας Σ. *Ακίνητοποιημένος βιοκαταλύτης σε βονοϋπολείμματα (spent grains) και βιομηχανική / βιοτεχνική χρήση αυτού στην αλκοολική ζύμωση για παραγωγή οινόπνευματος 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. Conferences (selected titles)

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7. (Invited Oral). **A. Bekatorou**, T. Aggelopoulos & P. Nigam. Applied Biorefinary Concept In The Food Industry And Valorization Of Liquid And Solid Wastes: Production Of Scp And Other Compounds. **4th Int. Congress on Bioprocess in Food Industries – ICBF 2010 and X Southern Regional Meeting on Food Science and Technology – X ERSCTA**, 05-08 October 2010, Curitiba, 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 Int. Congress on Bioprocess in Food Industries – ICBF 2010 and X Southern Regional Meeting on Food Science and Technology – X ERSCTA**, 05-08 October 2010, Curitiba, Paraná, BRAZIL.
9. (Invited Oral). A.A. Koutinas, K. Syngiridis, **A. Bekatorou**, M. Kanellaki. A new generation of biofuels: production and research perspectives. **Int. Conf. on New Horizons in Biotechnology (NHBT-2011)** November 21-24, 2011, Trivandrum, India.
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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. **Int. Conf. on Emerging Trends in Biotechnology (ICETB 2014)**, November 6-9, New Delhi, India.
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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. **Int. Conf. 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. **Int. Conf. on New Horizons In Biotechnology (NHBT-2015)**, 22-25 November, Trivandrum, India.
 22. **(Oral)** Koutinas A. A., Gialelli, 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. **Int. Conf. on New Horizons In Biotechnology (NHBT-2015)**, 22-25 November, Trivandrum, India.
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 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. **Int. Conf. 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 Int. Conf.**, 28-30 Nov. 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. Kandylis, 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 - Int. Conf. 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 Int. 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. Kandylis, **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. **Int. Conf. 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. **Int. Conf. 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. **Int. Conf. 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*. **Int. Conf. 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. Kandylis. Novel and Matured Biotechnologies in Food Bio-processing Based on Micro and Nano Tubular Cellulose. **4th SEEC-IV Int. Conf. on Sustainable Energy & Environmental Challenges**, Nagpur, India, 11/27-29, 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. **Int. Conf. on Biotechnology for Sustainable Agriculture, Environment and Health (BSAEH-2021)**, Jaipur (Rajasthan), India, April 04-08, 2021.

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. Kandyliis, 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) A.A. Koutinas, M. Kanellaki, A. Bekatorou, M. Kallis, E. Papafotopoulou-Patrinou, & A.-I. Gialleli. *Cold Pasteurization*.
 - (2) A.A. Koutinas, V. Ganatsios, A.-I. Gialleli, E. Barouni, A. Bekatorou & M. Kanellaki. *Wine making in domestic refrigerator*.
- 5 Best poster awards.