

Dr F.F. Parlapani holds a BSc in Fisheries and Aquaculture, MSc in Sustainable Management of Aquatic Environment and a PhD in Microbiological Quality and Safety of Seafood from University of Thessaly, Greece. Since 2014, she has spent time as postdoctoral researcher in the National Agricultural Research Foundation in Greece (2014-2015) and the laboratory of Technology of Aquatic Products and Foods of University of Thessaly (2015-today). Her research is focused on the development and use of -*omics* methodologies such as Genomics (by PCR/qPCR/HRM), Metagenomics (NGS), Metabolomics (SPME/GC-MS) and Proteomics (MALDI-TOF MS) for rapid assessment of Seafood Safety and Quality. During her postdoctoral career, she got two individual competitive research projects (EU-Greek Grants) and also involved in various research programs of European Union and Greek government. She is also Adjunct Professor at the University of Thessaly where teaches courses related to seafood safety, quality control and authenticity. She has published so far more than 45 scientific papers in Journals, International Conferences and book chapters. Additionally, she is reviewer in 12 peer-reviewed Journals of Elsevier, Wiley, Taylor & Francis and Frontiers. Recently, as visiting postdoctoral researcher at Seafood Lab of OSU, she worked on the applications of high-pressure processing (HPP) for minimizing the microbiological risks and extending the shelf life of seafood.

**Publications**

***Book Chapters (3)***

**1.** Boziaris I.S, **Parlapani** **F.F.** (2016). 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.

**2.** 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.

**3.** 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.

***Publications in Peer reviewed journals* (12) [2013-today].**

**1. Parlapani F.F.,** Michailidou S., Anagnostopoulos D.A., Sakellariou A.K., Pasentsis K., Psomopoulos F., Argiriou A., Haroutounian S.A., Boziaris I.S\*. (2018). Microbial spoilage investigation of thawed common cuttlefish (*Sepia officinalis*) stored at 2°C using next generation sequencing and volatilome analysis. *Food Microbiology* 76, 518–525 [IF: 4.090].

**2.** **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 [IF: 3.339].

**3.** Kazi M., **Parlapani F.F.,** Boziaris I.S., Vellios E.K., Lykas C. (2018). Effect of ozone on the microbiological status of five dried aromatic plants. *Journal of the Science of Food and Agriculture 98(4)*, 1369-1373 [IF: 2.08].

**4. 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 [IF: 2.71].

**5. 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 [IF: 2.55].

**6.** 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 [IF: 1.88].

**7. Parlapani F.F**., HaroutounianS.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 2°C. *Food Microbiology 50, 44-53.* [IF: 3.37].

**8. 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[IF: 1.88].

**9.** **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.* [IF: 2.82].

**10. 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. [IF: 1.88].

**11. Parlapani F.F**., Malouchos A., HaroutounianS.A., Boziaris I.S. (2014). Microbiological spoilage and investigation of volatile profile duringstorage of sea bream fillets under various conditions. *International Journal of Food Microbiology* 189, 153–163. [IF: 3.16].

**12. 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. [IF: 3.37].

**Publications in proceeding of International conferences (20)**

**Selected 10 of 20**

**1. Parlapani F.F.,** Michailidou S., Argiriou A., BoziarisI.S. **(**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.

**2. ParlapaniF.F.,** Ekonomou S.I., KiritsiM., HadjichristodoulouC., Boziaris I.S. (2017). Rapid determination of spoilage bacteria by MALDI-TOF mass spectrometry of Greek mussels stored at 4°C, 6th International Congress on Food Technology, 18-19 March, Athens, Greece.

**3. Parlapani F.F.**, Boziaris 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.

**4. Parlapani F.F.**, Verdos G.I., Boziaris 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.

**5. Parlapani F.F.**, Haroutounian S.A., Boziaris I.S. (2014). Metabolic activity of spoilage bacteria isolated from sea bream fillets. FOOD MICRO Nantes, France, 1-4 September.

**6. Parlapani F.F.**, Boziaris I.S. (2014). Phylotypes similarity of spoilage bacteria originated from whole and filleted sea bream. FOOD MICRO Nantes, France, 1-4 September.

**7. Parlapani F.F.**, Kormas Ar.K., Boziaris 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.

**8. Parlapani F.F.,** Boziaris 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 Conference, Istanbul, Turkey, 3-7 September.

**9. 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 0°C. Society for Applied Microbiology, UK — Summer Conference 2011, Dublin, Ireland, 4-7 July.

**10. Parlapani F.F.**, Meziti A., Kormas Ar.K., Boziaris I.S. (2011). Spoilage microbiota 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.

**Publications in proceeding of National (Greek) conferences (9)**

**Selected 4 of 9**

**1.** Boziaris I.S., **Parlapani F.F.** (2017). Application of –omics to determine microbiological quality of seafood. 4th Hellenic Congress, *Veterinary Production Animals & Food Hygiene,* Volos, 12-14 May.

**2.** Kritikos A., Aska I., Haroudi A., **Parlapani F.F.**, Boziaris 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.

**3.** Kapodistrias A.,**Parlapani F.F.**, Boziaris I.S.(2015). Spoilage potential of fish spoilage bacteria. 6ο Scientific Conference of Hellenic Society MikroBioKosmos, Athens, 3-5 April.

**4**. Kakasis S., **Parlapani F.F**., BoziarisI.S. (2011).Performance and selectivity of media used for the enumeration of bacterial populations on seafood. 33ο Scientific Conference of Hellenic Association for Biological Sciences, Edessa, 19-21 May.

**Research projects (7)**

**Post-doctoral Researcher (Grant).** *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.* Post Doc scholarship from Greek Scholarship Foundation. European Union and Greek National funds. Excellence in Life Sciences category in Greece (95.50/100, 6th highest grade among 1480 applications) [March 2017-today, host institute University of Thessaly] **[budget 26,000.00 EUR].**

**Post-doctoral Researcher (Grant).** *Microbiological spoilage and quality of Sea Bream (Sparus aurata) monitored by molecular and analytical techniques*. This research project is 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 [November 2014-2015, host institute INALE] **[budget 48,000.00 EUR].**

**Post-doctoral Researcher (Fellowship).** *Risk characterization of ciguatera food poisoning in Europe*. This project is funded by the European Food Safety Authority (**EU/EFSA**), coordinated by the Agencia española de Consumo, Seguridad alimentaria y Nutrición (AECOSAN). Specific Agreement No 2: Determination of the incidence & epidemiological characteristics of ciguatera cases in Europe (Leader: Instituto de Salud Carlos III, National Centre of Epidemiology, Spain, Partner: University of Thessaly) [November-December 2016].

**Post-doctoral Researcher (Fellowship)**. *Use of Processed Animal Proteins in the feeds of seabream (Sparus aurata)*. Within the framework of the “Operational Program of Fisheries (E.P.A.L.) 2007-2013”, Ministry of Rural Development and Food, Greece. It is co-funded by the European Fisheries Fund through the National Strategic Reference Framework (Research Funding Program 2007-2013) coordinated by the Research Committee of University of Thessaly. [October 2014- October 2015].

**PhD candidate (Scholarship)**. *Specific spoilage organisms and their effect on quality and fate of pathogenic bacteria in fish products*. 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. [Principal Investigator: Assoc. Prof. I.S. Boziaris, September 2010-August 2013].

**MSc student (Fellowship)**. *Hygiene and Safety of raw and processed escargot*. Research Committee. University of Thessaly [Principal Investigator: Assoc. Prof. I.S. Boziaris, September 2008-November 2008].

**Excellence (8.50/10) in the M.Sc. (Scholarship)**. Department of Ichthyology and Aquatic Environment, School of Agricultural Sciences, University of Thessaly, Greece.